

# Belk = Stevens Co.

## A Great Sale of . . .

# Easter Dresses

SMART  
**DARKS**  
**\$6.88**

Bright Floral Prints, Black or Navy with White Touches, New Bagheera Crepe, Smart Heavy Sheers.

SIZES FOR EVERYONE!

The Easter parade has started! And it isn't a bit too early, for so many smart things have arrived, we know you will want to snatch them up at once. No doubt, though if you wait until Easter to begin wearing them! Prints and print combinations for your gay ladies, smart darks for chic sophisticates. Every dress exquisitely cut and finished to turn you out perfectly for Spring and Easter.



GAY  
**PRINTS**  
Easter Sale of...  
**COATS AND SWAGGER Suits \$9.95**

New Styles! New Fabrics! And a New Low Price!

Here they are! The smartest coats and suits that ever passed an admiring Easter crowd. There are wind-swept styles, streamlined styles and those clever little jaunty models that just suit certain types. All are exceptionally well tailored of choice fabrics in all the popular shades.

# BELK-STEVENSON CO.,

Corner 5th and Trade Streets . . . WINSTON-SALEM, N. C.

### Jam and Jelly Gone? Make Some Now With Canned, Dried and Citrus Fruits



Even in winter, jelly like this can be made easily.

**MOTHER,** isn't there any more jelly?"

How often this plaintive question is asked in most families late each winter, after all those glasses of jellies and jams put up last summer have been eaten and the pantry shelves are rapidly becoming bare again.

However, just because the summer fruits happen to be out of season, the modern housemaker isn't stumped. She knows that jellies, jams and marmalades can be easily and rapidly made for her table by using canned, dried, and citrus fruits, or fruit juices.

With the following recipes she can have a tempting dish of new marmalade, a hillock of jelly, or a new kind of jam ready for father and the children almost in a jiffy:

**Grapefruit Jelly**  
3 cups (1 1/2 lbs.) juice  
6 1/2 cups (2 1/2 lbs.) sugar  
1 bottle fruit pectin

Add juice of 4 grapefruit to grated rinds and let stand 10 minutes. Press juice through cloth.

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then

bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, strain, pour quickly. Paraffin hot jam at once. Makes about 8 glasses (8 fluid ounces each).

**Canned Pineapple Mint Jam**  
2 cups (1 lb.) prepared fruit  
2 1/2 cups (1 1/2 lbs.) sugar  
green coloring  
1/2 bottle fruit pectin  
1/2 to 1 1/2 teaspoons spearmint extract

To prepare fruit, use 1 No. 2 can of pineapple. Grind or chop fine. Juice of 1 lemon may be added, if more tart jam is desired.

Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Add green coloring to give desired shade (use coloring which fruit acids do not fade), while mixture is coming to a boil. Stir constantly before and while boiling. Boil hard 1/2 minute. Remove from fire and stir in bottled fruit pectin. Add spearmint extract according to taste. Then stir and skim by turns for just 3 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 9 glasses (8 fluid ounces each).

### PINEAPPLE ROUTE TO MAN'S HEART!



The way to a man's heart is known by all good cooks!

But the shortest distance between his mouth and his affection is undoubtedly the Pineapple Cream Cake way! And for men—from 5 to 85—this decorative edible is a luxury which may be indulged in often. Its pineapple filling is healthful as it is delicious, for canned pineapple, according to dietetic advice, should be included in the daily menu in some form or another.

A pineapple cream cake fit to serve as birthday cake for even the most special of holidays may be made easily—with several different kinds of cake—your favorite white cake, sponge cake or Lady Baltimore. But one of the simplest and most delicious of all is the Pineapple Cream Cake recipe which follows:

**SPONGE LAYER CAKE**  
4 eggs  
3 tbsp. cold water  
1 cup sugar  
1 1/2 tsp. cornstarch  
flour (about one cup)

Separate eggs and beat yolks into cold water. Add sugar gradually and beat two minutes after all of the sugar is added. Put cornstarch in cup, and fill to brim with flour, sifted. Mix, and sift cornstarch and flour with the baking powder and beaten egg whites, and flavoring. Bake in three layer pans, in moderate oven, 325 to 350 degrees about 45 minutes.

**PINEAPPLE CREAM FILLING**  
1/2 cup butter  
2 tbsp. cream  
1/2 cup well-dried crushed pineapple  
3 cups powdered sugar  
1 tsp. flavoring—almond or vanilla

Cream butter in the top of a double boiler, add cream, and powdered sugar, flavoring and well-drained pineapple. Spread layers with the cream pineapple mixture. Frost the cake with the same mixture. Put chopped brown nuts or coconut on top and sides, and set wedges of canned sliced pineapple on top.

### NOTICE OF SALE OF REAL ESTATE.

NORTH CAROLINA, County of Stokes.

Under and by virtue of the power and authority contained in that certain deed of trust executed by D. J. Easley and wife, Claudia Easley, to The Raleigh Savings Bank and Trust Company, trustee, which said deed of trust is dated October 1, 1926, and recorded in Book 74, Page 587, of the Stokes County Registry, default having been made in the payment of the indebtedness thereby secured and in the conditions therein secured, the undersigned substituted trustee by instrument recorded in Book 87, Page 270, Stokes County Registry, will on—

WEDNESDAY, APRIL 18, 1934,

at or about twelve o'clock noon, at the court house door at Danbury, North Carolina, offer for sale and sell to the highest bidder in cash the following described property:

All that certain piece, parcel or tract of land containing two hundred and twenty-three and one-tenth (223.1 acres, more or less, situate, lying and being in Sauratown Township, Stokes County State of North Carolina, having such shapes, metes, courses and distances as will more fully appear by reference to a plat thereof made by F. O. Jones, Surveyor, on the 21st day of September, 1923, and attached to the abstract now on file with the Atlantic Joint Stock Land Bank of Raleigh, the same being bounded on the North by the lands of J. W. Valentine, on the East by the lands of W. Z. Shelton, S. M. Johnson, on the South by the lands of Gilmer Bros., on the West by the lands of J. H. Morris, and being the identical tract of land devised by the will of J. M. Easley, to D. J. Easley, Mary Ellen Smith and Nora O. Easley, which will is duly probated and recorded in the office of the Clerk of the Superior Court of Stokes County, North Carolina, in Will Book No. 7, page 449, and the undivided interest in which is conveyed to the said D. J. Easley by the said Mary Ellen Smith and her husband J. D. Smith, and Nora O. Easley, now Nora O. Samuel, by deed bearing date of August 31, 1926, to which will and deed reference is made for more complete description of the same.

Terms of sale cash and trustee will require deposit of 10 percent of the amount of the bid as evidence of good faith.

This the 17th day of March, 1934.

JOSEPH L. COCKERHAM, Substituted Trustee.  
Robert Weinstein and Victor W. Thompson, Attorneys,  
Raleigh, N. C.

### NOTICE OF SALE UNDER DEED OF TRUST.

By virtue of the power of sale contained in a deed of trust executed by C. C. Carroll and wife Mertie Ann Carroll, dated July 8th, 1931, to S. J. Hinsdale, trustee, recorded in the Stokes County Registry in Book No. 86, at Page 15, default having been made in the payment of the debt thereby secured and the holder of same having applied for foreclosure for satisfaction, the undersigned will, on—

THE 17TH DAY OF APRIL, 1934,

at the hour of 10:00 a. m., at the court house door in the town of Danbury, N. C., expose at public sale to the highest bidder for cash, the following described lands:

Beginning at a white oak, Robert Stewart's corner, runs North 10.10 chains to pointers; thence West 23.30 chains to pointers, the Northeast corner of Lot No. 2; thence South on line of said lot 13.10 chains to pointers, thence East 8.30 chains to pointers; thence North 3 chains to a black oak; thence East 15 chains to the beginning, containing 233 1/2 acres, more or less. It being lot No. 3 in the partition of the lands of Mrs. C. B. Redding as registered in the office of the Register of Deeds of Stokes County, N. C., in Book No. 47, page 198, to which reference is hereby made for further description.

This 15th day of March, 1934.

S. J. HINSDALE, Trustee.

Rewards are offered for finding most things—except for finding fault.

### Manie Moves.

Danbury Route 1, March 18.— Editor Danbury Reporter:

Poor Manie Stephens. The depression has made a horse out of him.

Manie has been married four years and has moved from Danbury Route 1 to Martinsville, Va., 23 times.

Poor Manie has wore out the seat of his pants moving so much.

Mr. Manie left today for Martinsville. But poor Manie will move back Wednesday.

Mr. Manie's chickens roost on the fender of poor Manie's car and his chickens hasn't got a feather on them.

Manie stopped at Wayside and a lady asked poor Manie to kill the poor animals out of their suffering.

It's too bad Mr. Manie drove cow so much her hide slipped off and Manie thought his cow was a steer. She could climb a tree like a lizzard.

Poor Manie has got a good trade. He cuts his hair in Martinsville, Va., and shaves on Danbury Route 1.

Mr. Manie is very well satisfied.  
READER.

### Lem Bennett the Pig Dealer

Danbury Route 1, March 26. Editor Reporter:

We are having plenty of hail and rain this time of the season.

Lem Bennett has just returned from Eckley, W. Va. Lem was engaged in the pig business the past week. While he was selling pigs a German Police dog bit him but a nurse fixed the place and now Lem is getting along just fine.

Lem was accompanied by Tom Gray, of Danbury Route 1. The largest pigs they sold weighed 10 to 12 pounds.

The mining people likes large pigs—great big ones.

West Va. folks hasn't got anything on Stokes county.

Lem said he could get on top of a mountain in West Va. and count every house in Danbury. Believe it or not, but it's the truth sure as you are born.  
READER.

### DRESSING UP 'THE SPINACH'

By BARBARA B. BROOKS

We all know that spinach is among the most healthful of foods and that it should appear frequently on every wisely planned menu. The fact remains, however, that in almost every family there are those who do not



like it and can be persuaded to eat it only with difficulty, if at all.

Here is a suggestion for a spinach dish that is really delicious. It has been known to turn the most hardened scoffers at this wholesome vegetable into lauding spinach enthusiasts.

**Buttered Corn Flake Spinach**  
1 pound spinach 3 tablespoons butter  
1/2 teaspoon salt 1 cup corn flakes

Cook the spinach in a small amount of boiling water. Drain. Add salt. Cut or chop fine. Melt butter in a skillet and add corn flakes. Stir until each flake is well buttered. Place spinach in a casserole dish, spread buttered corn flakes over the top, and serve.