

CHRISTMAS PICTURE

"Their Christmas Eve," reproduction of a painting by Percy Crosby, celebrated artist, will be the frontispiece of the American Weekly, which comes with the BALTIMORE AMERICAN, issue of December 23. Tell your newsdealer or newsboy to reserve your copy of the BALTIMORE AMERICAN.

NOTICE

An application is being filed with the Governor of North Carolina for the parole of Hardy Smith who is serving a six to eight year sentence in the State Penitentiary for an assault with a deadly weapon with intent to kill Bill Richardson.

Those who desire to protest the granting of said parole will make their protest in writing to the Governor of North Carolina immediately.

R. B. FLYNT.



Mince-Meat Pies

"Sit ye, Knights, with victuals high A bumper of ale, and eat Mince Pie!"

AND right well does this knave deserve a feather in his cap if his ample tray is laden with this Christmas fare. From the early Anglo-Saxon feasts down to present-day dinner parties, mince pie has been the choice of Yule-tide desserts.

When you gather around the family board this Christmas, have some variations of this time-honored dish. You will find it even more savory for the addition of choice pears for example, and far, far more digestible than was the early version. These were the days of curves—not lines. Here are modern recipes with the old-time flavor:

Pear and Mince Pie: Line pie tin with pastry and cover the bottom with four canned pear halves cut in four slices lengthwise. Sprinkle with two tablespoons brown sugar. Add three tablespoons pear syrup to the contents of one 1-pound can of mince-meat. Heat and pour over the pears in crust. Cover with strips of crust to form a lattice top and bake in a 325 degree oven for thirty minutes. This makes one pie.

And Cookies, Too

Mince-Meat Hermits: Cream one-third cup butter and one-half cup brown sugar. Add one well-beaten egg. Add one cup mince-meat and one cup flour which has been sifted with two teaspoons baking powder. Drop by spoonfuls onto a greased cookie sheet. Bake in a hot oven—350 degrees—for eight to ten minutes. This makes thirty cookies.*

SAVE MONEY ON CHRISTMAS CARDS ATTRACTIVE CARDS WITH ENVELOPES (The Gibson Line—Known for quality.) 25 Cards for 25c Fountain Pens — Leather Goods — Bibles Books That Every Boy and Girl Should Read HINKLE-LANCASTER BOOK STORE 423 TRADE ST. WINSTON-SALEM, N. C. PHONE 8103

NOTICE OF RE-SALE OF REAL ESTATE

Bank of Stokes County Building, Walnut Cove, N. C.

One story, brick, metal roof, on Main Street, in good condition; lot 58x100 feet.

A 10 per cent. increase bid having been put in on first sale, the above described real estate will be re-sold on

FRIDAY, DECEMBER 28th, 1934,

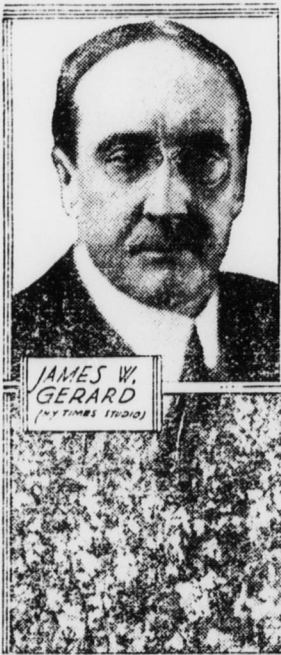
at the hour of 1 o'clock P. M. on the premises.

Sale will be made subject to approval of the Court.

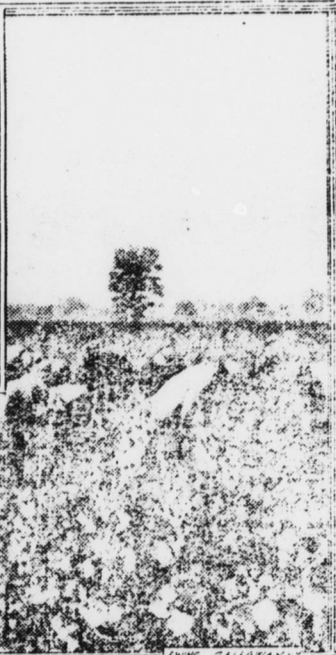
December 11, 1934.

John B. Mims, Liquidating Agent, Bank of Stokes County.

Science Makes South Independent



JAMES W. GERARD (NY TIMES STUDIO)



"America Must Be Self-Contained," Says James W. Gerard.

THAT the United States should carry out a nationalistic policy has recently been brought forcibly to the public by statements of a nationally known leader, James W. Gerard, former Ambassador to Germany and chairman of the Committee for America Self-Contained.

Of particular interest to the people of the South, was Mr. Gerard's recent address over a nationwide hook-up, on the need for American economic self-containment. In this he stressed that the application of science, of chemistry in particular, is aiding America to become economically free from the rest of the world. Science, for instance, has enabled this country to produce the nitrates which are so extensively utilized by Southern farmers as fertilizer in their agriculture, and

upon the use of which Southern prosperity is so dependent.

Mr. Gerard in his speech did not mention what should be of even greater interest to the Southern farmer, that is, that nitrates today are made right in the South, at Hopewell, Virginia. Their availability not only makes the South independent of foreign nitrates, but adds to Southern prosperity as well, since their purchase supports a Southern home industry.

American prosperity is dependent upon the restoration of a balance between the buying power of industry and agriculture, towards which the efforts of the President and his National Recovery Administration are directed. The support of home industries will help to bring about this objective.

Santa Claus



Headquarters

Toys Galore

DOLLS, TRAINS, TRUCKS, GUNS, COWBOY SUITS, WAGONS—In Fact All Kinds of Toys Priced from—

10c to \$6.95

Gifts

Useful and Practical GIFTS for Everyone. Our Shelves and Tables Are Loaded

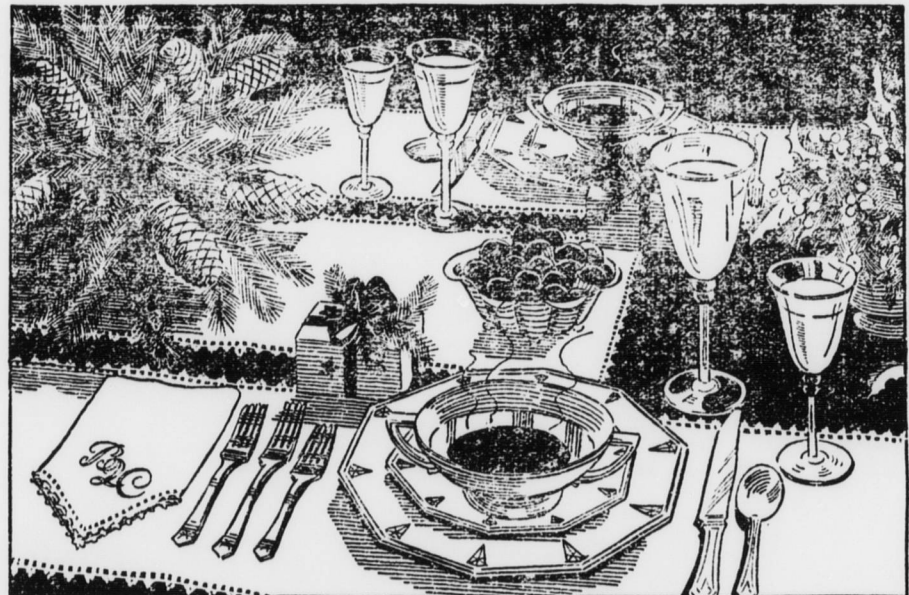
Prices Guaranteed To Meet All Competition

S. E. Hauser & Co.

WALNUT COVE, N. C. Your Home Dept. Store

Diner—I see that tips are forbidden here. Waiter—Lor' bless you so was the apples in the Garden of Eden. If our ancestors didn't hang from a limb by their feet, why do men enjoy sitting with their feet higher than their ears? asks Jerry Allen.

Chest Colds... Best treated without "dosing" VICK'S VAPORUB



Merry Christmas Dinner Is Served

EVERGREEN is the theme of this smart setting for your Christmas dinner, and evergreen will its memories be, if you plan it so that it is chock full of pleasant fun, as well as pleasant food. The good old Dutch burghers brought us much that is jolly about Christmas—the evergreen gaily bedecked, gifts that are surprises and feasting that is well seasoned with merry-making. We have to look still further back, however, for the real origin of the Christmas tree. It is believed to have been once the palm tree, used in the worship of the Egyptian goddess Isis. In northern climates, this association of the palm tree with the celebration of December 25th had to be modified by substituting the hardy fir tree.

A Gay Table

Let us use it plentifully for our Christmas dinner decoration. A decorative centerpiece may be made by filling a low red bowl with sprigs of evergreen and the large cones from the pine. Place a sprig of evergreen in each gift package that you tie with festive ribbons and put at each place. Tie each package differently, using red and silver and white as the ain colors to contrast with your as of green. If you don't wish go to the expense of a gift for

each one at the table, use funny toys, amusing puzzles or what you will, so long as it comes in a Christmas package. Make your menu a symphony of red and green foods which are gay with Christmas flavor. Here is a suggestion for it, the recipes serving eight persons: CHRISTMAS DINNER MENU Stuffed Olives Spiced Crabapples Hot Tomato Juice Roast Turkey or Chicken with Mushroom Stuffing Mashed Potatoes Giblet Gravy Brussels Sprouts with Drawn Butter Cranberry Sauce Holly Berry Salad Mince-Meat Ice Cream Cordial Drops Coffee Nuts Hot Tomato Juice: Combine the following ingredients and bring to boiling: contents of two 15-ounce cans of tomato-juice, two bouillon cubes, one and one-half cups water, salt and pepper to taste and a few drops of Worcestershire sauce. Serve in cups with a sprinkling of minced parsley on top. Mushroom Stuffing: Sauté for a few minutes in four tablespoons butter four tablespoons chopped onion and mushrooms from one 4-ounce can of mushrooms which have been chopped up. Add to one and one-half quarts of dry bread. Then add two teaspoons salt, one-half teaspoon pepper, two teaspoons sage and one teaspoon thyme. Moisten with the mushroom liquor and as much water as is needed. This is enough to stuff a four to five pound chicken, and the ingredients should be doubled for stuffing a large turkey. Holly Berry Salad: Drain beets from a No. 2 can of whole or rosebud beets, and scoop out the centers. Cover with French dressing and let stand several hours in the refrigerator. Meanwhile chop two hard-cooked eggs, season with salt and pepper and moisten with mayonnaise. Drain the beets, stuff with egg filling and arrange three or four in a wreath of watercress which has been dipped in French dressing. Mince-Meat Ice Cream: Beat two egg yolks slightly, add one tablespoon flour which has been mixed with one-third cup sugar, then add the contents of one 6-ounce can of evaporated milk which has been scalded with one-half cup of water. Return to the double boiler and cook until it coats the spoon, stirring all the time. Cool. Freeze to a mush in refrigerator trays, stirring now and then. Add one and one-half cups of cream which has been beaten and one cup of canned mince-meat. Freeze again, stirring several times. Or the mixture may be frozen in an ice cream freezer with salt and ice.*

State Planters Bank Walnut Cove, N. C.

DEPOSITS INSURED BY The Federal Deposit Insurance Corporation WASHINGTON, D. C. \$5000 MAXIMUM INSURANCE FOR EACH DEPOSITOR \$5000

DOES YOUR BREATH OFFEND? —PROBABLY

Many attractive persons are not welcomed at social gatherings because their breath is bad. Don't be one of them. Make sure that your breath is sweet and inoffensive by gargling with Listerine. It combats infections in the mouth, checks infection and instantly destroys odors. Lambert Pharmacal Company, St. Louis, Mo.

LISTERINE ends halitosis Kills 200,000,000 germs