



Pisum Sativum!

SOUNDS like a magic phrase that fakirs in India mutter to turn ropes into snakes, doesn't it? It is a magic phrase for the housewife...

Pea and Walnut Roast: Take one and a half cups of pea pulp, one cup of soft bread crumbs, a half a cup of chopped walnuts...

Try This for Lunch

Or if you want a luncheon dish with lots of peas (hex pardon—pisa sativa—that's the plural) in it, try this

Corn and Pea Rarebit on Toast: Make a cheese sauce of two tablespoons butter, two tablespoons flour, one and one-half cups milk and one cup grated cheese...

Jr. O. U. A. M. To Hold Zone Meeting

On Friday night, January 11th, the Recording and Financial Secretaries of all councils in the 8th, 9th, 10th, 13th and 14th Districts will meet at the Lexington Junior Order Home for a dinner conference...

Representatives of the State and National Councils will be present and a general discussion of the work of the Order and especially the work of the secretaries will be entered into.

It is expected that several members of the Board of Trustees of the National Orphans Home will be present as they are to hold their quarterly meeting at Lexington on Saturday the 12th.

District No. 8, Adrian J. Newton, of Lexington, District Deputy, is composed of Davidson, Forsyth and Stokes counties and has 24 councils with a membership of 4702.

District No. 9, George R. Uzzell, of Salisbury, District Deputy, is composed of Davie and Rowan counties and has 19 councils with 2543 members.

District No. 10, J. B. Watson, of Albemarle, District Deputy, is composed of Cabarrus, Stanley and Union Counties and has 20 councils and 1817 members

District No. 13, Henry C. Royals of Trinity, District Deputy, is

composed of Guilford and Randolph counties and has 31 councils with 3776 members.

District No. 14, M. T. Smith, of Reidsville, District Deputy, is composed of Caswell and Rockingham counties and has 13 councils and 1643 members.

TRUSTEE'S NOTICE OF SALE

North Carolina, Stokes County.

Under and by virtue of the power and authority contained in a deed of trust executed by A. B. Carter and wife Eva Carter to the undersigned trustee on the 23rd day of January, 1933, and recorded in the Register of Deeds Office for Stokes County in Book 82 at page 255, for the purpose of securing certain bonds therein mentioned, and the provisions and stipulations of the said deed of trust not having been complied, and being requested by the holder of said note, I will on

JANUARY 18TH, 1935 at 2 o'clock p. m. at the court house door of Stokes County at Danbury, N. C. offer for sale to the highest bidder at public auction, the following described tract of land:

"All that certain tract of land situated in Snow Creek Township, Stokes County, bounded on the North by the lands of Bryany Vaden; on the East by the lands of Miss Susan Dodson; on the South by Moir Hawkins; on the West by E. C. Carter, and being all the land owned by the grantors and on which they now reside. There is located on said land a seven room dwelling, two tobacco barns and other buildings.

This 18th day of December, 1934.

J. C. BROWN, Trustee Joe W. Garrett, Atty., Madison, N. C.

NOTICE

State of North Carolina, In the Superior Court, Stokes County, Before County, the Clerk. Lena Moore and husband, Andrew Moore, Minnie Moore and husband, Robert Moore, Petitioners

Against

Gussie Scales, Elfred Martin, Bernard Martin, Arlester Martin, Roscoe Martin, Lucy Martin, Barnese Martin, Trudie Martin, Scales and husband, Jim Scales, Gladys King and husband, Howard King, Vera Forriest and husband, Tine Forriest, Basil D. Martin, Junior Martin, Baz Martin, Jerry Martin and Pearl May Hairston, Defendants.

The defendants Elfred Martin, Bernard Martin, Arlester Martin, Roscoe Martin, Lucy Martin, Barnese Martin, Baz Martin, Gussie Scales and Jerry Martin above named will take notice that an action entitled as above has been commenced in the Superior Court of Stokes County, North Carolina, to sell real estate for diversion situate in the aforesaid county and state and the said defendants have an interest in said real estate and are proper parties thereto; and the said defendants Elfred Martin, Bernard Martin, Arlester Martin, Roscoe Martin, Lucy Martin, Barnese Martin, Baz Martin, Gussie Scales and Jerry Martin will further take notice that they are required to appear at the Office of the Clerk of the Superior Court of Stokes County, North Carolina on or before the 28th day of January, 1935, and answer or demur to the complaint in said action or the plaintiffs will apply to the court for the relief demanded in said complaint.

This 18th day of December, 1934. J. WATT TUTTLE, Clerk of the Superior Court. J. W. Hall, Atty., for the Petitioners.

ADMINISTRATOR'S NOTICE Having qualified as administrator of the estate of R. W. Jessup, deceased, late of Stokes County, North Carolina, this is to notify all persons having claims against the estate of said deceased, to exhibit them to the undersigned at Pilot Mt., N. C., route 1, on or before the 27 day of December 1935, or this notice will be plead in bar of their recovery. All persons indebted to said estate will please make immediate payment.

This the 27 day of December, 1934.

F. P. JOYCE, Executor of R. W. Jessup, Estate.

The Chatham County lespedeza cleaner is running every work day averaging recleaning about 100 bushels of seed a day. More than 10,000 bushels of good seed have been saved for planting in the county.

VICKS COUGH DROP ... Real Throat relief! Medicated with ingredients of Vicks VapoRub

"Highway Holiday"

does \$3,000,000 damage to our Roads

We built a highway system to be proud of... but we'll be ashamed of it if the "highway holiday" isn't ended.

Every mile of good roads cuts cost of car operation. That's why we pay gas taxes. Let's build the roads we have paid for.

Appeal to your legislators for justice to car owners—end the "highway holiday."

Become a member of HIGHWAY PROTECTIVE LEAGUE of North Carolina—Raleigh

STOP AT Hollis Rhodes' FOR GAS and OIL

REPAIRS AT EASY PRICES.

Cars Washed, Greased and Overhauled.

Full Line of Drinks, Cigars and Cigarettes, Confectioneries.

DANBURY'S LEADING FILLING STATION.



Fruit Breads Are Fine

Who all know the story of the little boy who prayed for his daily bread—"with butter on it" but it took a grown-up to put it on—and he or she must have been an inspired cook—to imagine the luxury of bread with fruit baked in it. Who was the first one to imagine the tastiness of such bread? History does not say, so we cannot erect a monument in his honor. But from his kitchen—or more probably it was her kitchen—came the idea of enriching bread with fruit and thus reaching new heights of luscious flavor.

Modern Fruit Breads

Today, almost every fruit known to the orchard and the garden crops up in muffins, biscuits and rolls as well as in succulent loaves of bread. Thanks to perfect modern oven control and scientifically simple recipes, even the less gifted cook can successfully produce toothsome results. Serve hot fruit breads often. At every meal, not to mention at tea time, they are received with joy. Here are some tested recipes that you will want to clip and paste in your recipe book.

Cranberry Corn Muffins: Beat one egg, add two tablespoons sugar and one cup sour milk, then the following sifted dry ingredients: one cup flour, one cup corn meal, half a teaspoon soda and half a teaspoon salt. Stir in three tablespoons melted butter and half a cup canned cranberry sauce using the thick part, rather than the juice. Bake in buttered muffin tins at 400 degrees for twenty to twenty-five minutes.

This makes eight large or twelve small muffins.

Pineapple Prizes

Pineapple Muffins: Sift together two cups flour, three tablespoons sugar, four teaspoons baking powder and half a teaspoon salt. Add two eggs well-beaten and one cup milk. Add three tablespoons melted butter and three-quarters of a cup of crushed pineapple, well drained. Bake in greased muffin tins in a hot oven—400 degrees—for twenty to twenty-five minutes.

Pineapple Nut Bread: Sift together two cups flour, four teaspoons baking powder, one teaspoon salt, and a quarter of a cup of sugar. Beat one egg well, add to it one cup milk, and then add both to the dry ingredients. Add three tablespoons shortening (melted), half a cup of well-drained crushed pineapple and half a cup of nuts. Bake in a greased loaf pan in a moderate oven—350 degrees—for one hour, or till done. This recipe makes a moderate sized loaf.

Cherries and Apricots

Wholewheat Cherry Muffins: Beat one egg and to it add two tablespoons sugar and one cup sour milk. Add the following sifted dry ingredients: one cup flour, one and a half teaspoons baking powder, half a teaspoon soda and half a teaspoon salt, and then add a cup of whole-wheat flour which should never be sifted. Add four tablespoons melted butter and half a cup of drained red pitted cherries cut in pieces. Bake in a hot oven for twenty to twenty-five minutes. Apricot Biscuits: Sift together

two cups flour, four teaspoons baking powder and one teaspoon salt. Mix in three tablespoons shortening. Beat one egg well and blend it well with half a cup of apricot pulp made by draining and pressing canned apricots through a sieve. Then add the apricot syrup and combine the mixture with the dry ingredients as you would milk. Pat or roll out gently and cut in rounds. Bake in a very hot oven—450 degrees—for twelve to fifteen minutes.

Blueberries and Figs

Blueberry Cornsticks: Beat one egg well and add one-fourth cup sugar. Sift together the following dry ingredients: one cup flour, one cup cornmeal, five teaspoons baking powder and three-quarters of a teaspoon of salt. Add these to the first mixture, alternately with one cup of milk. Add two tablespoons melted butter and three-quarters of a cup of drained canned blueberries. Bake in a greased bread-stick pan in a hot—400 degrees—oven for twenty to twenty-five minutes.

Fig and Bran Muffins: Cream three tablespoons butter and one-fourth cup sugar, and add one well-beaten egg. Sift one cup flour, half a teaspoon soda, half a teaspoon salt and one teaspoon baking powder, and mix them with the first mixture, alternately with one cup of sour milk. Add a cup and a quarter of bran and two-thirds of a cup of drained canned figs. Bake in buttered muffin tins in a hot—400 degrees—oven for about twenty minutes. This makes about fourteen or fifteen muffins.

MERRY CHRISTMAS HAPPY NEW YEAR CHRISTMAS time again... days of happiness, good will and renewed hope for the future. It is in the true spirit of this joyful season, that we express our sincere appreciation for your friendship and wish for you a good old-fashioned Merry Christmas and a New Year of health, happiness and progress. The NORFOLK AND WESTERN RAILWAY FAMILY