Page Two



Pisum Sativum!

Pristing Sativum: Source and the second se

Pea and Walnut Roast: Fake one and a half cups of pea pulp, one cup of soft bread crumbs, a half a cup of chopped walnuts, a quarter of a cup of butter and one egg, beaten. Season with salt, pepper and onion juice. Put Into a buttered baking dish or loaf pan and bake in a moderate over. 350 degrees F, for from thirty to forty minutes, or until set and brows. Serve with hot canned tomato soup, undiluted. Serves eight.

Try This for Lunch

Or if you want a luncheon dish ith lots of peas (beg pardon-isa sativa-that's the plural) in it, try this

Corn and Pea Rarebit on Toast: Make a cheese sauce of two tables spoons butter, two tablespoon flour, one and one-half cups mill and one cup grated cheese. Drain Drain the contents of an Source can of whole kernel corn and an 11-ounce can of peas, and sauté a few minutes in two tablespoons butter. Then add to the cheese sume score to the the cheese sauce, season to taste with salt and pepper, and serve on toast. Serves from six to eight.

composed of Guilford and Ran Jr. O. U. A. M. To Hold Zone Meeting dolph counties and has 31 councils with 3776 members. District No. 14, M. T. Smith, o On Friday • night, January 11th the Recording and Financial

composed of Caswell and Rock-Secretaries of all councils in the ingham counties and has 1 8th, 9th, 10th, 13th and 14th councils and 1643 members. Districts will meet at the Lexing ton Junior Order Home for a dinner conference. The meeting TRUSTEE'S NOTICE OF SALE

ed by the holder of said note, L

JANUARY 18TH, 1935

"All that certain tract of land

situated in Snow Creek Township,

Stokes County, bounded on the

North by the lands of Bryany

South by Moir Hawkins; on the

all the land owned by the grant-

ors and on which they now

This 18th day of December,

Joe W. Garrett, Atty.,

J. C. BROWN.

Trustee

will on

ings.

1934.

tract of land:

will be held in the Sam F. Vance North Carolina, Building. Dinner will be served Stokes County. promptly at 7 o'clock in the gymnasium, followed inumediately power and authority contained in tin, Jerry Martin and Pearl May by the conference in the auditorium.

and National Councils will be recorded in the Register of Scales and Jerry Martin above present and a general discussion Deeds Office for Stokes County named will take notice that an of the work of the Order and es- in Book 82 at page 255, for the action entitled as above has been pecially the work of the secretaries will be entered into.

It is expected that several members of the Board of Trustees been complied, and being requestof 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, auction, the following described at the Office of the Clerk of the 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 Disrict No. 13, Henry C. Royals

of Trinity, District Deputy, is Madison, N. C.

State of North In the Superior Carolina, Stokes, Court, Before County. the Clerk. Lena Moore and husband, An-Reidsville, District Deputy, is drew Moore, Minnie Moore

husband, Robert Moore, Petition-Against Gussie Scales, Elfred Martin, Bernard Martin, Arlester Martin,

Roscoe Martin, Lucy Martin, Bar-Martin Trudie Martin Scales and husband, Jim Scales, Gladys King and hushand, Howard King, Vera Forriest and usband, Tine Forriest, Basil D. Under and by virtue of the Martin, Junior Martin, Baz Mara deed of trust executed by A. B. Hairston. Defendants.

Carter and wife Eva Carter to Bernard Martin, Ailbater Martin The defendants Elfred Martin, the undersigned trustee on the Rosco Martin, Lucy Martin, Ber-Representatives of the State 23rd day of January, 1933, and nese Martin, Eaz Martin, Gu-sie purpose of securing certain bonds Court of Stokes County, commenced in the Superior North therein mentioned, and the pro- Carolina, to sell real estate for visions and stipulations of the diversion situate in the aforesaid said deed of trust not having 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, Arleater Martin, Rosco Martin, at 2 o'clock p. m. at the court Lucy Martin, Barnese Martin, Baz house door of Stokes County at Martin, Gussie Scales and Jerry Danbury, N. C. offer for sale to Martin will further take notice the highest bidder at public that they are required to appear 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 Vaden: on the East by the lands will apply to the court for the of Miss Susan Dodson; on the relief demanded in said complaint. This 18th day of December, West by E. C. Carter, and being 1934.

J. WATT TUTTLE, Clerk of the Superior Court.

reside. There is located on said J. W. Hall, Atty., for the land a seven room dwelling, two Petitioners. tobacco barns and other build-

ADMINISTRATOR'S NOTICE

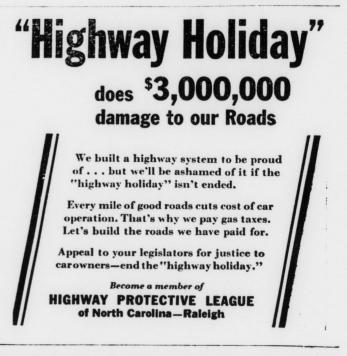
Having qualified as administrator of the estate of R. W. Jessup, deceased, late of Stokes County, North Carolina, this is to notify all persons having claims against the estate of said deceased, to exhibit them to the undersigned at Pilot Mt., N. C., route 1, on or before the 27 day of December 1935,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

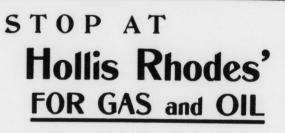
This the 27 day of December, 1934.

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

The Chatham County lespedeza cleaner is running every work day averaging recleaning about 109 bushels of seed a day. More than and 10,000 bushels of good seed have been saved for planting in the county.

... Real Throat relief! Medicated with ingredi-ents of Vicks VapoRub ONE DE OM DE BADBRET





REPAIRS AT EASY PRICES.

Cars Washed, Greased and Overhauled.

Full Line of Drinks, Cigars and Cigarettes, Confectioneries.

DANBURY'S LEADING FILLING STATION.





THE DANBURY REPORTER

NOTICE

THURSDAY, DEC. 27, 1934

WICKS COUGH DROD

Fruit Breads Are Fine

W/B all know the story of the his daily bread—with but-ter on i...'' But it took a grown-up person—and he or she must Difference in the story of the pincapple Muffins: Sift to Muffins in the story of the Pincapple Muffins: Sift to Muffins in the story of the Pincapple up person-and ne or sne must have been an inspired cook-to There been an inspired cook—to imagine the laxury of bread with fruit balked in it. Who was the first one to imagine the tastiness of raisin bread? History does not say, so we cannot erect a motionent in his honor. But from his kitchen—or more prob-ably it was her kitchen—came the idea of enriching bread with fruit and thus reaching new beights of luscious flavor. Modern Fruit Breads Today, almost every fruit known to the orchard and the garden erops up in muffins, biscuits and rolis as well as the succurate the orchard and the garden erops up in muffins, biscuits and rolis as well as the succurate the orchard and the garden erops up in muffins, biscuits and rolis as well as the succurate the dry ingredients. Modern Fruit Breads

Rhown to the orenaria 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 recipes, even the less glifted cook can successfully produce tooth-some 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

Cranherry Corn Muffins: Beat one egg. add two tablespoins sugar and one cup sour milk, then the following sifted dry in-gredients: one cup flour, one cup corn meal, half a teaspoon soda and half a teaspoon selt. Stir in three tablespoons melted butter and half a cun canned cranherry sauce using the thick part, rather than the init. Bake in buttered muffin tins 400 degrees for iwenty to twenty-five minutes. Cranberry Corn Mullins: Beat

Pincapple Muffins: Sift to-gether two cups flour, three tablespoons sugar, four teaspoons

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 fill done. This recipe makes or till done. This recipe makes a moderate sized loaf.

Cherries and Apricots

Wholewheat Cherry Muffins: Beat one egg and to it add two 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 o'r whole-wheat flour which should never be sifted. Add four tablespoons melted butter and half a cup of drained red pitted cherries cut ir pieces. Bake in a hot oven for twenty to twenty-five minutes. Apricol Biscuits: Sift together r pieces. Bake in a hot oven or twenty to twenty-five minutes. Apricol Biscuits: Sift together fifteen muffins.

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 sleve. Then apricots through a sieve. Then add the apricot syrup and com-bine 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 fif-teen minutes. teen minutes.

Blueberries and Figs

Blueberry Cornsticks: Beat one egg well and add one-fourth cup sugar. Sift together the follow ing dry ingredients: one cup flour, one cup commeal, five teaspoons baking powder and three-quarters of a teaspoon of three-quarters of a teaspoon of sait. Add these to the first mix-ture, alternately with one cup of milk. Add two tablespoons melted butter and three-quarters of a cup of drained canned blue-berries. Bake in a greased bread-stick pan in a hot-400 de-grees-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 sola, half a feaspoon salt and one teaspoon baking powder, and mix them with the first mixture, alternately with one cup of sour milk Add

with one cup of sour milk Φ 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

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 expresour 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