

THE DANBURY REPORTER.

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SPRINGTIME IN THE SUARRIES

Springtime comes skipping through the shadowy woods.

Already here are its messengers, the wild jonquil, and the daffodil, the sweet modest anemones. The arbutus clambers over the giant rocks. The wake-robin starts up by the fallen log. The fleur-de-lis, white and purple emblem of old France, is there.

You stroll down the field by the stream that slips through the willows. Be still and you may hear its murmur of delight. The air comes fresh from violets somewhere, waiting for the sunshine and the showers.

The bluebird flashes his wings in ecstasy, the insects chime, the bullfrog chants his welcome.

All the seasons are interesting. What is more glorious than Autumn in its glamorous solemn beauty, but the spirit then is melancholy, the heart has inurned the ashes of roses.

Spring is the symbol of Resurrection. It comes back to us like a rainbow of promise, to soften that poignant pain of memories—memories that bless and burn, but memories from which we would not part for all the gold of the world. Memories of friends who in another springtime lived and laughed and loved with us. Comes back to drown the echoes of the hearse motor and the tolling bells, speaking to us with its voices of the music of its birds and its singing flashing waters; comes to beguile our tired spirits with the subtle spell of its flowers, with its vision of blue skies, its dazzling sunrises, its diamond dews, its enchanting twilights—comes to say there is no death.

The stars go down only to rise upon another shore.

LIQUOR IN NORTH CAROLINA

An analysis of the Stokes county criminal court calendar for the April term, 1935, discloses the following facts:

There are 70 cases set for trial.

Sixty-two of them, or 89 per cent., are directly or indirectly traceable to violation of the prohibition statutes.

This record in the face of the law which prohibits the manufacture, sale, transportation, possession or drinking of liquor, reveals a situation which may well claim the serious thought of the people.

Ours is a State court. The record in the federal courts doubtless shows even more flagrant violation and disregard of the liquor laws.

Upon such premises that Senator Hill bases his argument and effort to make a radical change toward the control of whiskey in North Carolina.

Senator Hill in explaining his attitude says that he is dry and has always been dry. He has been a leader in all the great prohibition moves made by the people of the State. But he declares that prohibition is a dreadful failure, and that the situation in the State now with regard to the traffic in liquor is doubtless far worse than it would be if liquor were put on public sale and under the control of the State. He declares that the people are drinking more than they ever drank before prohibition, that the evil has extended to the women and the boys and girls, and that they are becoming law breakers and criminals because they have to resort to violation to get liquor, whereas if they could procure it openly and above board they would be no incentive to perjury and other crime.

The Danbury Reporter does not pretend to say whether conditions would be better or worse than they are now. We would not take the responsibility of advising either way. But we do believe that the danger of North Carolina or Stokes county voting wet is so remote as to be negligible. If an election is held a large percentage of the population who are honestly dry will be assisted by enormous numbers of dishonest wet voters who are profiting from the

vast traffic in whiskey. These classes combined will overwhelmingly defeat at the polls the remaining two classes, to-wit., those who want whiskey, and those who don't want it but who believe a change will be the better for the country.

Benefit Bridge-Set Back Party Realizes Nice Sum

The Benefit Bridge-Set-Back party, Thursday night, realized a nice sum. Proceeds are to be used by school.

Ladies high score for bridge went to Mrs. Howard Woodruff, of Walnut Cove, who drew perfume. High for set back went to Mrs. J. F. Martin, a silver tomato server. Gentleman's high score won by J. S. Lassiter, of Lawsonville, 5 gallons gas. Paul B. Lewis, high for setback, got 1 yrs. subscription to Stokes Record. Low score prizes went to A. A. Dofflemyer, Mrs. Odell Palmer, Miss Laura Ellington and N. E. Wall. Table prizes to Misses Elizabeth Martin, Claudia Neal, Luna Taylor, Wilma Simmons, Mrs. Southern, Mrs. J. S. Lassiter, Mrs. N. E. Pepper, A. G. Sisk, W. G. Petree, J. J. Taylor.

Prizes were donated by the following firms: Ideal Dry Goods Co., bath powder; Hauser Grocery Co., coffee; Shell Service Station, 5 gal. gas; Walnut Cove Drug Co., silver tomato server; P. M. Stephens Barber Shop, hair cut; J. H. Fulton, 5 lb. sugar; Booth's Cafe, Maxwell house coffee; Danbury Motor Co., 1 can grease; Patterson Drug Co., perfume; Jacob Fulton, baking powder; Hauser Dry Goods Co., bridge set; Anchor Store, picture; D. G. Craven, silver case; Mrs. E. B. Duggan, subscription to Stokes Record; Standard Service Station, 2 gal. gas; Walnut Cove Service Station, 2 gal. gas; Friendly Cafe, 1 35c lunch; Tuttle Cleaning Shop, 1 suit cleaned and pressed.

Thos. J. Corn was here Monday from Lawsonville.

"I'd walk a mile for a CAMEL!"



Ed Taylor To Go In Business At Walnut Cove

Ed Taylor, of Danbury, will open a radio store in Walnut Cove next week. Mr. Taylor has been handling radios for several years, and is building up quite a business.

He will keep in stock a full line of the latest models of radios, with supplies.

Ladies Aid Of King

King, March 20. — The Ladies Aid of King Moravian church met with Mrs. Minnie Eoyles for their regular monthly meeting on Wednesday evening.

The President, Mrs. Pulliam, had charge of the program. The secretary read the minutes and 18 members answered with a bible verse.

Mrs. Dewey Long was in charge of the bible study which was the 9th chapter of Acts. During the business session additional Sunday school rooms were discussed which are very much needed.

For Sale

Quilting bundles—35c prepaid. Wonderful values — Crepe 50c prepaid.

BUFFALO SALES SERVICE Asheville, N. C.

The Morrisett Co. "Live Wire Store." WINSTON-SALEM, N. C.

ATTENTION FOLKS:

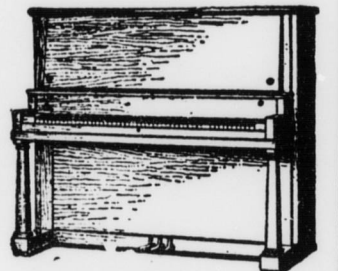
Ground hog days are over. We have the most beautiful spring stock. It's time to start something.

WEEK-END SPECIALS

- 39-inch Flat Crepe 49c
- 49-inch Printed Flat Crepe 59c
- 54-inch White colored Coatings 98c & \$1.39
- Ringless Hosiery, great value 50c
- 50 Dresses, our special \$5.00
- White Crepes and Organdies for school closing 49c

THE CRITICAL PIANO BUYER IS THE ONE WE WELCOME!

If you are interested in buying a really good piano, that embodies in the fullest degree all the essential points... honest value, refined musical quality, beautiful workmanship and finish... we believe our line of old reliable, well-known makes will please you.



USE OUR EASY PAYMENT PLAN

JESSE G. BOWEN & CO. 217 West Fifth St. Winston-Salem, N. C.



Appetizing Entrees

"YOU ain't seen nothin', yet," cries the clown in the circus to tease the interest of his audience. And entrees are served by the hostess as a message to her guests that more and better foods are in the offing. An entree, which means an appetizing dish served after the soup and before the piece de resistance may take any of several forms such as a vegetable or fish creation with a piquant sauce, an aspic, a patty, or something very like a salad.

A Dazzling Promise

In principle an entree is a gay little sample of the spirit of the whole meal—a dazzling promise that leads you willingly on. Since an entree's mission is to charm, it should always be served at the peak of its perfection. If it is hot, it should be piping hot. If it is cold, it should be beautifully so. Since it is supposed to create appetite, it should be flavored with great care. And in appearance, it should be dainty, inviting—irresistible!

The following delicious entrees are especially suited to winter and early spring dinner parties.

Seafood in Fancy Dress

Tuna and Crab Scallop. Make a white sauce of three tablespoons butter, two tablespoons flour, and two cups of milk. Beat two egg yolks slightly, and add to the white sauce. Add two teaspoons lemon juice, and season to taste. Add one 7-ounce can tuna fish (flaked) and one 6½-ounce can crabmeat, and pour into well-greased individual molds. Sprinkle buttered crumbs and grated cheese over the tops, and brown in the oven. Serve from the

molds, garnished with watercress. This serves eight.

Salmon with Curried Asparagus Sauce: Heat one 1-pound can salmon in the can, remove it from the can and divide it into eight servings, leaving the fish in as large pieces as possible. Place on small plates and pour over the following sauce. This serves eight.

Curried Asparagus Sauce: Melt two tablespoons of butter, add half a teaspoon curry powder and half a teaspoon celery salt, then two tablespoons of flour, and stir smooth. Add one and three-quarters cups milk or cream slowly, stirring constantly until creamy. Season to taste with salt and pepper. Add asparagus cut in small pieces.

Oysters and Shrimps

Oyster Entree: Drain one 5-ounce can of oysters and arrange them in four buttered flat shallow earthen ramekins or scallop shells. Mix one cup bread crumbs with two tablespoons butter, one tablespoon minced parsley, half a teaspoon salt, a few grains of pepper, a quarter teaspoon of thyme and half a teaspoon lemon juice, and add four tablespoons of the oyster liquor to moisten. Cover the oysters with the mixture, and place them under the broiler flame until crumbs are browned. This serves four.

Shrimps Mouquin: Cook half a cup of whole blanched almonds very gently in one and a half tablespoons butter until they are a golden brown. Add three-quarters of a cup of celery cut in half inch pieces, and cook again until the celery is tender and the nuts and the celery a golden brown. Add one 5¼-ounce can

shrimps, cut in half, and cook two minutes longer. Add one-third cup cream, season to taste, and serve hot on fingers of toast. This serves six.

Nothing to Conceal

Stuffed Eggs in Hiding: Cook six eggs until hard, peel them, cut them in halves, and remove the yolks. Mash the yolks and season them with salt, paprika, mustard, lemon juice, and mayonnaise. Refill the whites and press two halves together with one curled anchovy in the center of each. Soften one tablespoon gelatin in two tablespoons cold water, and dissolve it in one 15-ounce can of tomato juice which has been heated to boiling. Season to taste with salt, pepper, and Worcestershire sauce. Chill, and pour a little into the bottoms of six small molds. When hard, put a filled egg in each, and pour over the rest of the tomato jelly. Chill until set. Unmold on lettuce leaves, and garnish with mayonnaise.

Mushrooms and Olives

Mushrooms and Olives on Puff Paste Rounds: Drain one 4-ounce can mushrooms, and cook them gently for three minutes in one tablespoon butter. Cut twelve stuffed olives in half, add the to the mushrooms, and cook 10 minutes longer. Smooth a tablespoon flour with the mushroom liquor to which has been added enough milk or cream to make two-thirds of a cup. Add the mushrooms and olives, and cook until creamy, stirring at the time. Season to taste, add few drops of lemon juice and serve on rounds of puff past. This serves four.