

**THE CAMPAIGN SOON TO START**

**WHIRLWIND SIGN-UP HAS BEEN LAUNCHED IN NORTH CAROLINA — SIGNATURES OF 80 PER CENT. GROWERS SOUGHT.**

Raleigh, March 17.—A "whirlwind" tobacco sign-up campaign, seeking the co-operation of Virginia, South Carolina and Georgia planters in an effort to reduce the 1936 flue-cured crop, was launched in North Carolina today.

Machinery for an intensive drive to secure the signatures of 80 per cent of the growers or of growers owning 80 per cent of the acreage on which the 1935 tobacco crop was produced was set in motion immediately after a representative group of farm leaders unanimously had indorsed provisions of the proposed contract.

Under the contract, the flue-cured crop this season would be limited to 70 per cent of the base acreage under the old AAA.

Governor Ehringhaus was authorized by the central steering committee to contact Governor George Peery, of Virginia, and Governor Olin D. Johnston, of South Carolina tonight to urge immediate conferences looking to similar campaigns in those states.

Dean I. O. Schaub, of the State college extension service, told the farm leaders a sign-up campaign was started in Georgia today as the outgrowth of meetings held last week, and said he had assurances the program would be backed there.

Named to the central steering committee to direct the drive in North Carolina were: Claude T. Hall, of Woodsdale, who was selected chairman; J. Con Lanier, of Greenville, who was chosen secretary-treasurer; Dean Schaub, J. E. Winslow, of Greenville, head of the Farm Bureau Federation; Harry B. Caldwell, of Greensboro, representing the State Grange; H. P. Foxhall, of Rocky Mount, president of the Eastern Carolina Tobacco Warehousemen's association, and Titus Currier, farmer of Oxford.

Governor Ehringhaus and Commissioner of Agriculture William A. Graham will be ex-officio members.

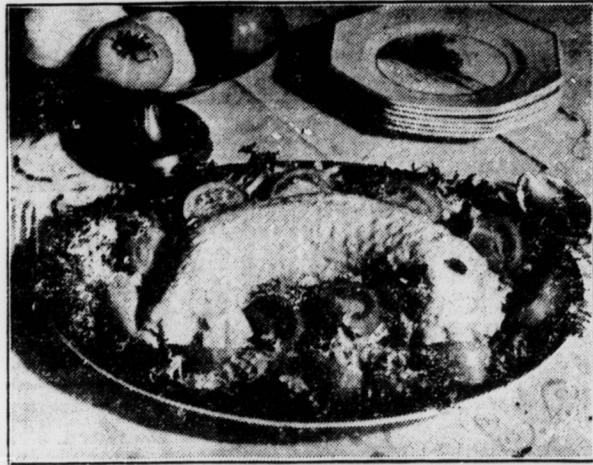
**To Distribute Contracts**

Lanier, with the backing of the central committee, said printing of 200,000 contracts would be started tomorrow and they will be placed in the hands of county farm agents for distribution before the end of the week. Schaub told the committee there were around 100,000 growers who would be prospective signers. Money to finance printing, distribution and other expenses of the campaign would be underwritten, committee members said. State and federal funds are not available.

The action starting the immediate drive culminated a four-hour meeting, and the appellation "whirlwind" was appended to the campaign by the central committee.

The committee stressed the idea the contract signing would be supplementary to and not in conflict with the new federal soil

**SALMON CRASHES BEST PARTIES!**



A salmon's life is NOT a happy one! Not generally speaking. For, in the course of a typical salmon life, he travels from river-bed to ocean and back again to the home river, battling his way upstream only to die!

But a happier fate awaits those thousands and thousands of salmon each year who, in the prime of their ocean existence, in the icy waters of Alaska, are caught and canned for American table delicacies. They are endowed with a pleasant immortality—and are destined to be featured in the leading role of many a memorable salmon dish.

Canned salmon has long been a great American favorite—a food packed with high protein value, rich in vitamin D, iodine, calcium, and other minerals. Economical and nutritious, it deserves an even greater use on daily menus.

In fancy dress, for party salad service, canned salmon is a happy suggestion. Nothing so festive was ever more economical, or easier to prepare than a salmon mold. Made in a fish mold, the finished salad is humorously lifelike, colorful and delicately flavored as the most particular hostess could desire.



**THE CHERRY CLIMAX COMES IN FEBRUARY**

CHERRIES are eaten all year round in this country, including February, but the peak of their consumption probably comes in this famous month not only because it is the month of George Washington's birthday and we are reminded of the story of his truthfulness about the cherry tree, but because "red" is a pretty color to put in party foods for St. Valentine's Day and Lincoln's birthday. A National Cherry Week is held annually, from February fifteenth to February twenty-second, this year, at a time when housewives are interested, too, in putting some fruit into the diet to offset the effects of the necessarily heavier winter foods.

**A Thrift Opportunity**

With the current sales of canned cherries it is a good time for the thrifty housewife to stock up on a variety of them. There are two principal types of canned cherries—sweet and sour. There are both black and white sweet cherries. Sour cherries are red. The most abundant black sweet cherries are the Bing and Windfall, and the most famous white ones are the Royal Annes. Sour cherries are usually either Richwood or Montmorency. Sweet cherries are canned unpitted. Sour cherries are always canned with the pits removed.

This is a good season, too, to check up on your cherry recipes, and make sure they include some of the best ways of serving these fruits. The sweet cherries are delicious and decorative for use in salads, and the sour are grand for making cherry puddings and other fruit serving with meats when a tart flavor is needed.

Here are two new cherry

recipes which you will be glad to add to your repertoire:

**Baked Cherry Pudding:** Cream together four tablespoons butter and one cup sugar, add three-fourths cup of milk alternately with the following sifted dry ingredients: one and one-half cups flour, two teaspoons of baking powder and one-fourth teaspoon salt. Pour into a buttered baking dish. Meanwhile boil together for five minutes the contents of one No. 2 can of pitted red cherries, one-half cup sugar and two teaspoons grated orange rind. Pour this on top of the batter, and bake for about thirty minutes in a medium oven—350 degrees. The dough will rise to the top, the cherries and syrup sink to the bottom forming a sort of sauce. Turn out upside down and serve warm with plenty of cream. This serves eight persons.

**Cherry Queen of Puddings:** Pour two cups of hot milk over one cup of dry bread crumbs which are fairly fine. Add one-half cup of sugar and two tablespoons butter. Let soak for five minutes. Then add the lightly-beaten yolks of three eggs, and pour into a buttered pudding dish. Bake in a slow oven—275 to 300 degrees—for from forty to fifty minutes, or until a knife, inserted, comes out clean. Meanwhile cook the contents of one No. 2 can of pitted red cherries with three-fourths cup of sugar until the syrup is thick, then cool slightly. When the pudding is done, spread this cherry mixture on top, cover with a meringue made of three egg whites and six tablespoons of sugar. Return to the oven for about fifteen minutes or until the meringue is firm and a delicate brown. Serve cold. This serves eight persons.



**TWO BOTTLES OF PERFUME AND BOX OF FACE POWDER**  
Why pay high prices for toilet... ALL FOR 50c...  
501-L Keyser Bldg., Baltimore, Md.

**DIXIE CRYSTALS**  
PURE CANE SUGAR  
25 LBS. NET  
Extra Fine Granulated  
Savannah Sugar Refinery  
"THE SWEETEST SUGAR EVER SOLD"

**NOTICE!**

The Republican voters of Stokes County are hereby called to meet in Mass Convention at

**The Court House in Danbury, N. C., on Saturday, March 21, 1936,**

At the hour of 1:00 o'clock P. M. for the purpose of electing delegates and alternates to State, Congressional and Senatorial Conventions and such other business that may come before the convention.

Primaries at precincts will not be held as heretofore, on account of limited time. We want a large delegation from each section of the county.

Ladies are especially invited.

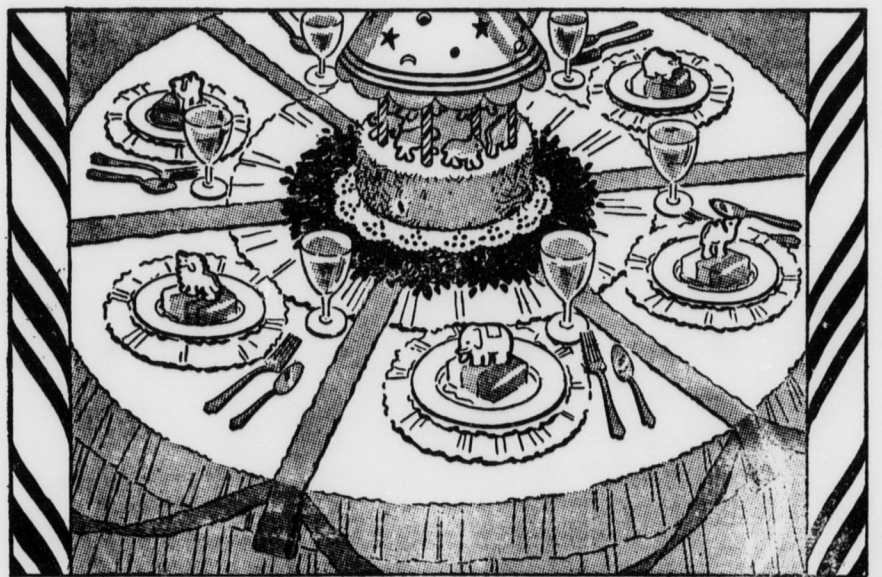
This February 26, 1936.

Respectfully,

**T. G. NEW, Chairman**

**J. R. BOWEN, Secretary**

**PARTY RECIPES FOR CHILDREN**



A SMALL boy recently broke into print for a "bright saying" about his nursery school. The parents, it seems, although keenly interested in the curriculum of his new school, were never able to extract much news from Johnny. However, one day near the close of the term, he volunteered some information. "We have a surprise at school every single day," he confided, "and it's always crackers."

This reminds us that the first requisite in planning party foods for children is that they contain an element of surprise—something awfully good to eat, dressed up to look surprisingly pretty.

**Ice Cream—Of Course**

The second requisite, perhaps, is that the menu include ice cream or some sort of frozen fruit dessert. Ice cream and ices, incidentally, lend themselves very nicely to surprise appearances. For a patriotic party, for example, a scoop of vanilla ice cream can easily be converted into a tent, if a flag is stuck in the top, and a tiny toy soldier, for a favor, stands guard on the dish.

Brick ice cream can be converted into Circus Parade Ice Cream by serving on each slice some gaily iced animal-crackers on parade. For May parties, or other spring fetes, fruit sherbet becomes very festive and desirable if it is served in baskets hollowed out of delicious sponge cake.

Following are some recipes for party foods which children will find surprisingly good.

**Circus Parade Ice Cream:** Mix the contents of three cans of condensed milk with one and one-half cups of water and add one tablespoon of vanilla. Then add three cups of mashed banana pulp, add three tablespoons of lemon juice and three cups of cream beaten. Freeze in refrigerator trays (or in the ice cream freezer). Serve with several iced animal crackers standing on top of each serving.

**Molasses or Ginger Cookies:** Boil one cup of molasses for a minute, add one cup of sugar, one cup of shortening, two teaspoons ginger and two teaspoons cinnamon. Then add two well-beaten eggs. Add four teaspoons soda mixed with one-fourth cup of vinegar. Add about five cups of flour (or sufficient to make a stiff dough). Roll thin. Cut as desired. Bake in a moderate oven—375 degrees—for about twelve minutes. Use also for making gingerbread men. You may sprinkle with sugar before baking if desired.

**Cream Cheese and Fruit Sandwich:** Slice bread thin, butter and spread with cream cheese. Cover with a layer of thinly-sliced ripe banana, then with a layer of well-drained pineapple. Top with another slice of bread, buttered and spread with cheese.

**Red Cherry Turnovers:** Drain the syrup from one No. 2 can of pitted red cherries into a sauce pan, add the cherries which have been cut into quarters, and add seven-eighths cup of sugar. Boil gently until very thick, add a little grated orange peel, and cool. Roll pastry thin, cut in five-inch rounds and put a large spoonful of cherry mixture on half of each round. Moisten the edges with cold water, fold over and pinch the edges firmly together. Bake for twenty-five minutes in a hot oven. This makes eight turnovers.

**Fruit Sherbet in Baskets:** Boil one and two-thirds cups sugar and two-thirds cup water for three minutes, then cool. Add the contents of one No. 2 can of pineapple juice, one and one-half cups of orange juice and three tablespoons of fresh lime juice. Add the contents of one 1-pound can of evaporated milk and one-half cup of cream. Freeze. Make cup cakes of some plain cake recipe, or sponge cake, and hollow out the centers when cold. Ice the outsides with a thin coating of different colored things—yellow, pale pink, green, etc. When ready to serve, put a ball of the fruit sherbet in each cake and make a handle over the top with a long piece of candied orange peel. Tie a bow of narrow baby ribbon on each handle. Serves eight persons.