



New Way TO SAVE FUEL

NEXT to taking a lease on the garden of Eden, the housewife's dream is a place to live where there would be no regular monthly bills coming in. Food bills one doesn't feel badly about—that was a gorgeous roast Sunday, and that Friday fish was well worth what it cost. Clothing—well, everyone likes new clothes, and you expect to pay for them. But gas bills, light bills, laundry bills—how lucky Eve was, except that she had to go to bed at sundown.

Why not save a bit on your cooking fuel this winter, whether it happens to be gas, electric, coal or oil? Make a list of the canned meats which your family like best and plan to serve them often this winter. Besides the fact that you don't pay for bones which you throw away, you pay for only a minute or two in heating them, and if you have some good recipes on hand, you will be surprised to find what delicious meat dishes you can make.

All Kinds and All Prices

These meats range from the very inexpensive corned beef—solid, tender and delicious—to such good Sunday dinner meats as baked ham or baked chicken in cans. You would boil, or bake, half of a ham for at least two hours, and by the time the skin and bone were removed you would have no more ham than you can buy in the large-size can, ready-cooked, at less cost per pound. Then deduct the two-hours of fuel burning—and what have you? A darn good ham.

Here are some good meat dishes. **Beef and Mushroom Pie:** Drain and reserve the liquor from a 4-ounce can of mushrooms. Slice the mushrooms and sauté for five minutes in three tablespoons of butter. Add enough water to the mushroom liquor to make two and

one-fourth cups of liquid. Smooth three tablespoons flour to a paste with the liquid, add slowly to the butter and mushrooms and cook until creamy. Add one bouillon cube, one and one-half teaspoons salt, one and one-half cups of small potato balls* or cubes and the contents of one 12-ounce can of roast beef which has been cut in cubes. Pour into a baking dish, cover with a crust of small flake baking powder biscuits and bake in a hot oven—400 degrees—for thirty-five to forty-five minutes. This serves eight persons.

Creamed Meats

Southern Creamed Chicken and Corn: Slice the mushrooms from a 4-ounce can of mushrooms from which the liquor has been drained and reserved. Cook mushrooms with one-half cup chopped blanched almonds in three tablespoons butter for five minutes, being careful not to brown. Add three tablespoons flour and stir until smooth. Add slowly the mushroom liquor and two cups milk, stirring constantly until smooth and creamy. Add salt and pepper to taste, one cup canned corn, one 6-ounce can of chicken which has been cut up, and one slightly-beaten egg yolk. Have mixture very hot. This serves eight persons.

French Omelet with Creamed Ham Loaf: Melt two tablespoons butter, add two tablespoons flour and stir until smooth. Add one and one-third cups milk slowly, stirring constantly until smooth and creamy. Season with salt and pepper to taste and add two teaspoons lemon juice. Cut the contents of a 7-ounce can of ham loaf in small dice and add with one-half cup diced celery and one-fourth cup sliced stuffed olives. Reheat and serve around a rolled French omelet made in the usual way. This serves four persons.*



TIME For Play TODAY

ALL work and no play makes Jack a dull boy. But it makes Jill practically impossible. Women who have gone so berserk about work that they've forgotten how to have a good time are usually also poor workers.

"But with so much to do staring me in the face—" But it was a good line a decade ago, but is a good line today. Housework has become simpler, for canning has taken the drudgery out of cooking and if we can't find time to play something—bridge, golf, ping-pong, tiddle-de-winks—then it's just too bad.

Canned Mixed Vegetables

One of the newer and very welcome aids to busy housewives is the coming of the market of canned mixed vegetables. Sometimes called vegetables for salads, these diced mixed vegetables find many other delightful uses. They are invaluable for soups, for scalloped vegetable dishes, vegetable and meat pies—their uses are legion! Keep plenty of cans of them on your shelves; save your meat juices and gravies, and see how easy it is to have a delicious meat and vegetable soup in practically no time.

If you have a weakness for vegetable pies, here's one worth talking about: **Tomato Vegetable Pie:** Drain the contents of one No. 2 can of mixed vegetables for salad into a buttered baking dish and pour over the vegetables the contents of a 10½-ounce can of tomato soup. Roll out baking powder biscuit dough, cut in rounds, and place on top of the vegetables. Bake for fifteen to twenty minutes in a hot oven. This serves eight persons.*

Because there are ugly things in this world, is no reason why we want to hear about them in every chapter.



Our Biggest Crop

THERE is a fat and useful little volume issued annually which keeps us informed on everything but our next door neighbor's income tax returns and the newest ping-pong rules. This volume states that corn is our biggest crop.

The only thing it doesn't tell us about corn is some of the ways to use it so as to get the biggest enjoyment out of this healthful grain.

Three Good V'ays

Corn in Potato Nests: Add two tablespoons of butter and one-half teaspoon salt to two cups of hot mashed potatoes. Beat until fluffy. Add two well-beaten egg yolks and force through a pastry bag onto a greased pan, in the form of nests. Brown in a hot oven. Remove from the pan with a spatula and fill with hot, well-seasoned canned corn. Serve with fried chicken. This serves eight persons.

Mexican Corn: Sauté one medium-sized onion which has been chopped in two tablespoons of butter until it is golden brown. Add one tablespoon flour and stir until smooth. Add two cups of canned tomatoes, two cups of canned corn, two canned pimientos, one teaspoon salt, one teaspoon sage and one-eighth teaspoon pepper, and pour into a buttered baking dish. Cover thickly with buttered crumbs and brown in a hot oven. This serves eight persons.

Corn Oysters: Add to one cup of canned corn one tablespoon of melted butter, three-fourths teaspoon salt, one-eighth teaspoon pepper and four tablespoons flour which has been mixed with one-eighth teaspoon baking powder. Add one beaten egg yolk and fold in one stiffly-beaten egg white. Drop by small spoonfuls into hot fat (375 to 390 degrees). Fry a golden brown; drain well. This makes about twenty small "oysters." Choose a solid pack of corn for this dish.*

MOVEMENT TO HUMANIZE TRAPPING

To the Editor of the Midland Journal:

The movement to humanize trapping customs continues to make progress. Opposition to use of torturing traps is apt to be supported by humane organizations, Audubon societies, women's clubs, Boy Scouts and by many individuals with ethical inclinations. Prominent men and women have devoted time to advancement of a measure to reduce the cruelty associated with the fur industry.

Those unfamiliar with the operation of the steel-trap may possibly conceive some notion of the anguish endured by an animal held prisoner by a crushed leg if they recall their own suffering in simply jamming a finger. The common form of pole-trap suspends its victim by his mutilated limb and some forms of snare strangle by degrees.

Among devices on the market which capture without the usual horror is the killer trap, an example of which is that made by the Humane Killer Trap Company, Austin, Pennsylvania. Important types are cage traps such as those developed by Vernon Bailey, formerly connected with the United States Biological Survey and his Painless Foothold Trap, which is suitable for use in taking larger animals. This inventor has also devised an improved pole-trap.

South Carolina and Georgia have adopted laws to restrict use of the steel-trap and many other States have taken steps in this direction. An organization was founded some years ago in Washington, D. C., with the primary purpose of securing abolition of the steel-trap. It is known as the Anti-Steel-Trap League.

Will the citizens of Maryland longer tolerate the barbarous practices connected with the procuring of their fur adornments?

CHRISTIAN SCIENCE SERVICES

"Sacrament" will be the subject of the Lesson-Sermon in all Churches of Christ, Scientist, on Sunday, Jan. 12.

The Golden Text will be from John 16:35—"In the world ye shall have tribulation; but be of good cheer; I have overcome the world."

Among the citations comprising the Lesson-Sermon will be the following from the Bible, John 21:15—"So when they had dined, Jesus saith to Simon Peter, Simon, son of Jonas, lovest thou me? He saith unto him, Yea, Lord, thou knowest that I love thee. He saith unto him, Feed my sheep."

The Lesson-Sermon also will include the following passage from the Christian Science textbook, "Science and Health with Key to the Scriptures," by Mary Baker Eddy, page 35—"Our baptism is a purification from all error. Our Church is built on the divine Principle, Love."

WORLD TELEPHONE



NEWS EXCHANGES

Vienna . . . Telephone installations here in recent months have averaged about 250 weekly with a total of about 40,000 new telephones placed in operation. Vienna, a city of 1,900,000 people is served by about 160,000 telephones, which is about 40,000 less than Washington, D. C., with a population of 500,000.

London . . . Promoters of a real estate development near Knutsford, Cheshire, in the interest of promoting telephone service among their tenants, will install telephone service in all of their new buildings with installation charges and rentals for one year paid in full.

There is a machine to darn stockings. Why not pass it around in the neighborhood?

RAT-SNAP

KILLS RATS

Also mice, roaches and beetles. One package proves this. RAT-SNAP comes in cakes. They eat it without any bait. Doesn't matter how much other kinds of food is around. Apply 1st, 4th and 7th day and eat each cake in 80 pieces, place it where the vermin is seen to run.

25c size—1 cake—enough for Pantry, Kitchen or Cellar.
35c size—2 cakes—For Chicken House, soaps, or small buildings.
75c size—5 cakes—enough for all farm and out-buildings, storage buildings, or factory buildings.

Papka & Zuelke, Campbell, Minn., say they "tried a 5-cake package and did wonders. Will most certainly make hard work of them after Rat-Snap gets on the ground."

Sold by Ashby's Drug Store, Jos. S. Fogue, Sons & Co., Rising Sun, Md.

JOHN RANDS

Teacher, Lecturer, Counsellor
Astrological
COLORA - MARYLAND

The Astrologer Forecasts

FOR YOU—If born between Jan. 10-16, of any year, you are now entering a period, which will last for more than one year ahead, during which your intellectual life will be deepened. Stick to the slow but sure processes of analysis and logic, and prepare for important and far reaching changes in your affectional life. During the first two weeks of March watch domestic affairs. During the first three weeks of July be cooperative and diplomatic in all your dealings involving others in any way. During the first three weeks of December avoid friction of any sort with occupational or social superiors.

FOR EVERYBODY—The first three days of this period: Jan. 10-16, is generally adverse for all Executive and Administrative officials. In legal matters, go very slow. Between Jan. 14-16, conditions are much better. Jan. 14-15 will see money easier and hearts lighter. This is the time for Business and Pleasure to meet to mutual advantage. Jan. 15-16 splendid for new alliances and constructive planning and action.

Friday, 10th: Early morning financial plans O. K. Afternoon Risky.

Saturday, 11th: Go slow and be careful in all dealings affecting old folks and old matters.

Sunday, 12th: Routine. Avoid the financial.

Monday, 13th: Ask deserved favors, contact social and occupational superiors.

Tuesday, 14th: Avoid money matters as connected with domestic interests.

Wednesday, 15th: Get in your good work on domestic and occupational interests. Contact social superiors. Mix Business and Pleasure today.

Thursday, 16th: Avoid change and be careful generally during A. M. The afternoon hours being more favorable.

Weather Conditions: Jan. 8-9-10 and 11, Stormy, but warmer, lasting till 16th.

HER FAITH

Evangelist John Moses Baker
Baltimore, Maryland

Her faith when the storm clouds lower,
Wife never wonders why,
Her faith could see the light ahead,
And the rainbow in the sky.

Her faith in the greatest danger,
Knew she the greatness of God our King,
To uphold, keep and deliver,
And songs of victory sing.

Faith lifted her soul above the mists,
That veil the horizon of life;
Giving prophetic visions of victory,
In every conflict and strife.

Faith shining brighter and brighter,
When dark and lonely the night,
Trusting forever in Jesus,
Strength and power of His might.

Faith and a glorious victory,
Overcoming every foe;
Peace passing all understanding,
That all of God's children may know.

WHEN ITS HOME COMING TIME UP IN HEAVEN

Evangelist John Moses Baker
Baltimore, Maryland

When its home-coming time up in Heaven;
The Redeemed in that city bright and fair,
And we join in the glad Hallelujah,
Safe forever with our Saviour over there.

When its home-coming time up in Heaven,
All the sorrows of earth will be o'er;
Sweet peace passing all understanding,
Over there on that evergreen shore.

When its home-coming time up in Heaven;
Streets that are paved with pure gold,
Splendors sublime that forever will shine,
And where we will never grow old.

When its home-coming time up in Heaven,
Where nothing can ever harm us or annoy,
For the glory of God doth lighten it,
The soul with its fullness of joy.

When its home-coming time up in Heaven,
All safe through the valley with Jesus;
Such beauty no mortals have seen.

THE HOMELAND

By UNA' CLINGMAN RANDS

At the grave we pause and ponder,
There's so little that we know
About the far, far Country
To which we all must go.

So near, so close that Country,
Its whispers reach the heart.
So far it seems, that Country,
When from our friends we part.

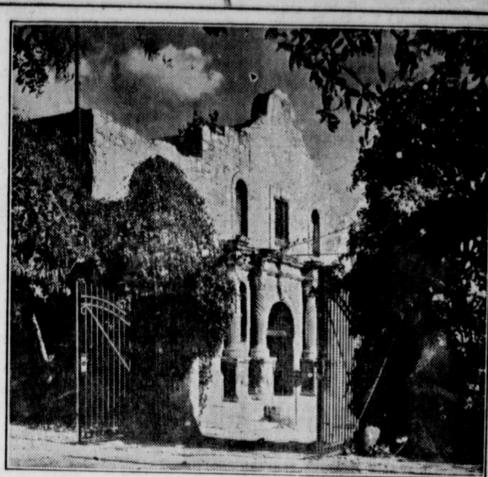
One by one they pass the Portal,
And we can no farther go.
We, remaining, hear but whispers;
They, exploring, see and know.

Till at last we come to feel
It is no stranger Land we'll roam,
With such dear ones gone before us,
For where they are must be Home.

Dignity that can unbend is the pleasing sort.

Run for office and read the opposition newspapers if you would see yourself as others see you.

Sunset Over Historic Alamo



A Texas twilight adds softness to this photograph study of the Alamo Mission, historic Texas shrine of Liberty, in the center of San Antonio. Here 182 Texans died to a man, defending the mission in the revolution against Mexico. One hundred years later the Texas Centennial Exposition, opening at Dallas June 6, pays tribute to the Alamo's gallant defenders.

Texans to Spend Millions in 1936 As Host to U.S.A.

Southwest Empire's Fete of Independence to Center in Dallas

Dallas, Texas.—In 1936 the State of Texas will celebrate the passage of a century since her pioneer settlers won freedom from Mexican rule and established the Republic of Texas, which later became a state.

Throughout the Lone Star State there will be celebrations at places of historic and patriotic interest. The cities and towns which were battle scenes in the Texas Revolution, and communities founded during the exploration and colonization preceding the Republic, will commemorate progress of the only state that existed as an independent republic, prior to its entrance to the Union.

Under the six flags that have flown over Texas soil—those of France, Spain, Mexico, Republic of Texas, the Confederacy and the United States—since 1519, there has been written by men and women, in thought and action, a saga that is truly mighty.

Highlights of the gala and festive celebrations of the Centennial Year will be an event that is in its own right an historic one. It is the Texas Centennial Exposition to open in Dallas on June 6 and continue until November 29.

The Texas celebration represents an investment of more than \$20,000,000. The City of Dallas pledged \$8,000,000 in cash and property and the \$4,000,000 plant of the State Fair of Texas, located within her city limits, will be used as the Exposition grounds. Dallas also pledged \$5,500,000 in cash for building her share of the enterprise, \$3,500,000 of which was raised by a municipal bond issue and \$2,000,000 bonds sold by the Texas Centennial Central Exposition Corporation, comprised of Dallas citizens.

The Texas Legislature appropriated \$3,000,000 and the United States Government a like sum.

The Dallas Exposition grounds consist of approximately 200 acres. Exposition buildings and their cost follow:

Texas Hall of State, \$1,200,000; Hall of Fine Arts, \$550,000; Hall of Varied Industries, Electricity and Communications, \$440,000; Hall of Livestock and Animal Husbandry, \$300,000; United States Building, \$250,000; Hall of Natural History, \$250,000; Rural Boys' and Girls' Dormitory, \$250,000; Hall of Foods and Beverages, \$230,000; Hall of Aquatic Life, \$180,000; Hall of Agriculture, \$170,000; Hall of Domestic Arts, \$75,000; Hall of Horticulture, \$75,000; Band Shell and Pavilion, \$50,000; Hall of Negro Life and Culture, \$50,000; Radio, Police, Fire Station, Texas Ranger Headquarters and Hospital, \$40,000.

Cost of landscaping and paving is estimated at \$675,000. In addition, a half-million dollars worth of utility equipment and \$350,000 in electrical equipment will be installed.

A million dollar sports plant will enable the Exposition to handle sporting events of all kinds. The grounds already have a \$400,000 stadium seating 46,000 people, a horse race track and grandstand costing \$300,000, and indoor boxing and wrestling arena costing \$100,000 and seating 6,000 persons, a polo field, straightaway and oval running tracks and tracks suitable for automobile or motorcycle races. A standard-sized swimming pool will be constructed for aquatic events.

Main entrance of the Exposition grounds will face the Esplanade of State, 300x1,000 feet, leading to the Texas Hall of State. The esplanade's center will be a reflecting basin 200x700 feet with concealed lighting effects flashing from the pool to adjacent buildings.

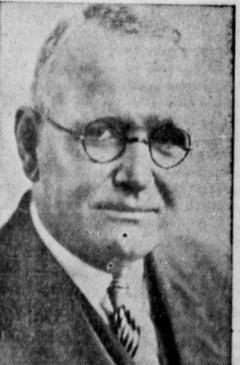
The Texas Hall of State, built of native granite, will be 488x258 feet. An 80-foot high center will house the Niche of Heroes, dedicated to illustrious figures of Texas history. The front wings will be devoted to regional rooms, a replica of a Texas mission representing the Hall of 1936. An auditorium in the basement will be used for convention purposes.

First of the 400



From more than 400 Texas girls, Miss Carolyn Durham, whose home is in Dallas, was chosen acting chief of the Rangereettes, official hostesses of the Texas Centennial Exposition which opens June 6. She will assist in choosing and training the 25 other girls of the Southwest who will wear the cowgirl hostess costumes from June until December.

Expo's Manager



William A. Webb, above, of Dallas, was named general manager of the Texas Centennial Exposition, which opens in Dallas June 6, because of his long experience in handling rush construction jobs.

A veteran railroader, one of Mr. Webb's greatest accomplishments was rebuilding and remodeling the great South Australia government-operated railroad, a \$70,000,000 project. He was recommended for the task, which he finished in 1931, by the U. S. Department of State.

You are urged to save money; but the ballyhoo urging you to spend it is louder.

NO MORE RATS

mice, roaches or beetles after you use RAT-SNAP. It's a rodent killer. They eat it without any bait. Doesn't matter how much other kinds of food is around. Apply it 1st, 4th and 7th day and cut each cake in 80 pieces, place it where the vermin is seen to run.

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75c size—5 cakes—enough for all farm and out-buildings, storage buildings, or factory buildings.

The Wetzel Seed Co., Inc., Harrisburg, Pa., say "Out of the neighborhood of 700 to 1,000 customers we have only had four dissatisfied ones so far, which we consider a very fine record."

Sold by Jos. S. Fogue, Sons & Co., Ashby's Drug Store, Rising Sun, Md.