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**NEWS SUMMARY IS PREPARED
BY ABLE JOURNALIST**

A world traveler who has spent
years reporting important events
both here and abroad, Edward W.
Pickard brings readers the experi-
ence of a veteran newspaper man
when he writes his "Weekly News
Review," a regular feature of The
Midland Journal.
Pickard, whose column is design-
ed to interpret major developments
in current events, has broadened his
self for the task through travel and
association with prominent people.
An avid student of history, he is
himself a historian, recording on the
printed page a summary of the events
that make news today.



EDWARD W. PICKARD
Author of our "Weekly News
Review."

"History is always in the making,"
he comments, "and the modern news-
paper writer's task is to chronicle
these events which are daily chang-
ing our very lives. It should also be
the newspaper's task to interpret
these happenings, to present the clear
picture of world events as they affect
Mr. John Public."
Now in the "veteran" class so far
as newsmen are concerned, Pickard
has held many important assign-
ments on metropolitan newspapers.
He was at one time city editor of a
large Chicago daily. It is estimated
that his "Weekly News Review,"
one of the Midland's outstanding fea-
tures, is the most widely-read syndi-
cated article in the world.

Mysterious Murders on Steamships
A story in which facts are related
regarding the unaccountable trage-
dies and disappearances from ocean
liners which are more difficult police
puzzles than crimes committed on
land. One of many illustrated arti-
cles in the July 4 issue of the
American Weekly, the big magazine
published regularly with the BAL-
TIMORE SUNDAY AMERICAN. On
sale at all newsstands.

The louder a man talks the easier
it is not to believe what he says.

**STATE FARM BUREAU SECRE-
TARY REPORTS ON LAWS
OF INTEREST TO AGRI-
CULTURE**

Seventeen measures were sponsored
in the recent regular session of
the Maryland legislature by organ-
ized farmers of the state, and 16 of
these are now on the statute books,
according to a summary sent late
last week to every member of the
Maryland Farm Bureau by C. E.
Wise, Jr., secretary of the organiza-
tion. The summary was not sent
until after all measures passed dur-
ing the session were acted upon by
the Governor, he reports.

Measures of outstanding impor-
tance to farmers reported by Mr.
Wise included provision for contin-
uance of gas tax money for local roads
and prohibition of gas tax diversion,
appropriations for disease and pest
control of crops and livestock, and
state enabling laws for soil conserva-
tion and soil erosion work.

"The recent legislature made pro-
vision for the establishment for the
first time of some real agricultural
fairs," according to Mr. Wise. "Twin
measures provide for the establish-
ment of a State Fair Fund by a levy
of 1 per cent on bets at half-mile
tracks to be used partly for local ag-
ricultural fairs, and partly to a state
fund, and for the establishment of a
State Fair Board to administer such
funds. Maryland now has the oppor-
tunity of building up its agricul-
tural exhibitions to a point where
they will compare favorably with
those of neighboring states."

Provision for a referendum on a
state income tax will decide its con-
stitutionality and allow this form of
tax to be used to replace property
levies, a move long advocated by or-
ganized farmers, according to Mr.
Wise. Other measures of importance
referred to in his report include a
new law to curb poultry thievery,
amending an old law to provide for
more strict regulation of those prac-
ticing veterinary medicine, and the
use of convict labor on roads.

Appropriations fostered by organ-
ized farmers include those covering
control of the Japanese bean beetle,
Bangs' disease of cattle, and support
of land grant college agricultural
research, according to the report.

**WINS TRAP SHOOTING CHAM-
PIONSHIP**

D. Franklin Beck, of Havre de
Grace, on June 5, won the state
championship shoot for the fourth
consecutive year, at the two-day
tournament held by the Oriole Gun
Club at Gwynn's Falls Park, Balti-
more.

He was given a close race by J.
Calvin Michael, son of Mr. and Mrs.
J. Smith Michael, of Aberdeen.
Each broke 198 clays out of a possi-
ble 200 and a shoot off was neces-
sary, Mr. Beck being the victor.

**SAVING TIME IN
KITCHEN CHORES**

**Efficient Cooking Equipment
Important Factor.**

By EDITH M. BARBER

THE efficient housekeeper is al-
ways on the lookout for kitchen
equipment which will help her cut
down the time of preparation of
meals. If she can afford an electric
mixer, she will find in it a first
aid for many purposes. Suitable
types of cooking utensils are not
only time saving but also an in-
surance that results will be good.
A saucepan of a proper size, for
instance, is a necessary adjunct to
a successful sauce.

For many purposes heat proof
casseroles which can be used for
baking and serving are useful. Re-
cently a heat proof glass saucepan
and frying pan have been added
to the list of convenient utensils.
Both of these have removable
handles which are useful when
transferring these dishes from the
stove to the table. The saucepan
has a cover which fits perfectly. I
like this particularly well for cook-
ing vegetables in a small amount
of water as, because of the transpar-
ency, the mind can be relieved from
worry as to the progress of cooking.

Another new utensil is a stain-
proof aluminum mixing bowl which
has a small handle at the side which
may be grasped while mixtures are
stirred or beaten. Other conven-
iences which are not so new but
which are novel are the racks for
pans and plates which fit in covered
shelves, the cover racks which can
be fastened to the wall or closet
door and the transparent flat-topped
covers for piles of your best plates
and for your mixer. These are dust
proof and for this reason are wel-
comed particularly by the business
woman housekeeper.

Pineapple and Mint.
Slice pineapple in one-eighth inch
slices. Sprinkle with sugar and chill
in refrigerator until ready to serve.
Pour one tablespoon of sherry over
each serving and garnish with
sprigs of mint.

Fried Liver.
Pour boiling water over one-half
inch slices of calves' liver. Drain
at once and remove skin and veins.
Dip in seasoned flour and saute
slowly on both sides in bacon fat or
butter. The whole time of cooking
should not be more than five min-
utes, as over-cooking will toughen
the fibers.

Savory Canape.
1/4 cup butter
2 tablespoons capers
1 tablespoon minced parsley.
1 teaspoon onion juice
1 teaspoon lemon juice
12 strips toast
2 ounces caviar

Cream butter and mix with it
capers, parsley, onion juice and
lemon juice. Spread on toast. In
the center place one slice of hard-
cooked egg and a small round of
caviar.

Chutney Canape.
1 package cream cheese
1 teaspoon onion juice
1/2 teaspoon paprika
12 rounds Boston brown bread
6 ripe olives
3 tablespoons chutney
Soften the cheese and add onion
juice and paprika. Spread on rounds
of brown bread. Mince olives and
heap in center of each canape. Ar-
range chutney around the outside.

Corn Pudding.
2 cupfuls chopped canned corn
3 eggs, slightly beaten
2 tablespoonfuls melted butter
3 cupfuls of scalded milk
1 teaspoonful salt, pepper
Combine ingredients. Pour into
buttered baking dish and set in pan
of hot water. Bake in a moderate
oven (375 degrees) until firm, about
forty minutes.

Milk-Vegetable Soup.
2 cups diced cooked vegetables
2 tablespoons butter
1 small onion
1 quart milk
Salt
Pepper
Nutmeg or chopped parsley
Carrots, celery, turnips, are diced
and cooked together until soft. Chop
the onion and cook in butter until
yellow. Add cooked vegetables, liq-
uor, milk and seasoning. Heat,
sprinkle with parsley or nutmeg and
serve at once. The same recipe
may be used for a cream soup by
blending three tablespoonfuls of
flour with melted butter.

Golden Tapioca Cream.
3 tablespoons granulated tapioca
3 cups milk
1/2 cup brown sugar
1/4 teaspoon salt
3 eggs
1/4 teaspoon vanilla
Scald milk in double boiler and
slowly add tapioca. Cook until clear
and add some of hot mixture to
yolks of eggs slightly beaten
with sugar and salt. Return to boiler
and cook, stirring constantly, until
mixture coats spoon in a straight
line when tested. Remove from fire
and fold in stiffly beaten whites.
Flavor, pour into pudding dish and
chill.

Melba Toast.
Cut bread in thin slices and ar-
range on a baking sheet. Bake in
a slow oven, 300 degrees Fahrenheit,
until light brown. The slices will
curl slightly during the baking.
Serve unbuttered for lunch or din-
ner.

**Girls Surpass Boys in
Growth During Childhood**

"Boys and girls are different," main-
tains Ruth Sawtell Wallis, writing in
Hygeia Magazine. It may be surpris-
ing to note that between two and
eight years of age it is the girl, not
the boy, who has the more grown-up
build. The same process of growth
marks the length of arms and legs,
the short bent legs of the baby predom-
inating and growing until they predom-
inate over the arms that waded so
comparatively long and free at birth.
The little girl shows her earlier ma-
turity at every year before thirteen
or fourteen, when her adult leg length
has usually been reached.

Even in roundness of the head and
maturity of form the girl surpasses
the boy, but he has advantages in oth-
er respects. The breadth of boys'
bones is always greater, and the heads,
faces and jaws are somewhat larger
from birth.

The number of permanent teeth, the
amount of cartilage changing into
bone, the proportions of leg length to
trunk length and of arm length to
leg length mark the earlier maturity
of girls as well as the arrival of
adolescence at thirteen or fourteen
years. In these traits, boys lag be-
hind, but eventually they will reach,
both in actual size and in boy build,
the type that is farthest away from
the baby.

**Sun's Darkening Noted
in Historical Records**

These are among the most famous
eclipses of history: The first one re-
corded, 2137 B. C., in China. It cost
two Chinese astronomers their heads
for getting drunk.

703 B. C. mentioned in the Old
Testament, interpreted by Joshua as
the "sign" promised by Jehovah to
show that Jerusalem would be saved
from besieging Assyrians.

585 B. C. an eclipse in afternoon
stopped the Medes and Persians in
the midst of a battle and scared them
into ending a five-years' war with
peace.

1780 A. D. at Penobscot, Maine, dur-
ing the American revolution. Despite
the war the American government
fitted out a scientific expedition.

1842 A. D. in Italy. An eclipse of
such extraordinary beauty that vast
crowds of spectators broke into cheers.
Bally's beads were named at this
eclipse.

Beware the "Porky"

Perhaps the best description of the
porky's appearance, says a woodman,
is that of an Adirondack guide who
called him "a hummy critter with an
ingrowin' face." The only "hummy
critter" than a full-grown porky is a
half-grown one, which may be prop-
erly described by likening it to the top
of an old-fashioned ice cream freezer
—a bristle-covered eight inches of ex-
istence that seems to have neither
head nor tail.

The quills of the porcupine are set
lightly in the skin, when imbedded
in a foe, they pull free at the base
and remain in the flesh of the victim.
Countless tiny barbs at their tips
cause them to work deeper and deep-
er, causing dreadful torture, until they
finally reach a vital spot, when death
puts an end to the victim's suffering.

City of Fine Churches

The city of Namur, in Belgium,
which received so much publicity dur-
ing the World War, is a city of fine
churches. The St. Aubin cathedral is
an Eighteenth century building in
Renaissance style, and among its
treasures has the golden crown of the
emperors of Constantinople. The St.
Loup church was built in 1621 and its
12 doric columns make it unique for
magnificent architecture in that coun-
try. The church of St. Jean Bap-
tiste is the oldest and goes back to
the Twelfth century. The visitor
should also see the Seventeenth cen-
tury St. Joseph and St. Jacques, and
Notre Dame of the Eighteenth cen-
tury.

Ripening Lemons

The Department of Agriculture
says that lemons are never harvested
after they are ripe. They are picked
as soon as they have attained a cer-
tain size and they are usually as green
as the leaves on the trees. They are
then laid on trays, one layer thick, and
the trays so arranged that there is no
pressure upon the lemons. The lemons
are stored in a dark place at a tem-
perature around 45 degrees. When it
is desirable to ripen them for use they
are subjected to a temperature of
about 90 degrees with plenty of mois-
ture in the air. This ripens them very
quickly.

Seaweed Yields Amber

Amber, highly prized for use in
jewelry, is found usually along the
seashore, clinging to seaweed. It is
found in large and small pieces, the
largest running around 14 or 15
pounds, although one piece 18 pounds
in weight is in a museum in Berlin.
The Baltic sea is the principal source
of amber, although it is also found at
times along the shores of New Jersey,
Maryland and Massachusetts.

Face Difficulty

Hard jobs never come to the person
who is always looking for easy tasks—
and neither do the returns which usu-
ally go with hard jobs. Never let
yourself get into the habit of evading
difficulties. Shun lines of least re-
sistance. Otherwise you'll lose your
incentive to try, and this is fatal.
Grit.

**Not Even
Mother's Cooking?**



Nothing on the table tempts you?
And you look back, with grown-up
longing to those days when "a hunk
of bread and a chunk of cheese"
were the piece de resistance supreme?
Indigestion, too!
Well, don't try to prescribe for
yourself. See your doctor, because
chronic indigestion is sometimes a
symptom of tuberculosis.

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Sooner or later the crooked man
will find himself in straits.