

EXPRESSIONS OF GREAT MEN AS TO BENEFIT OF UNIONS

The following are a few quotations gathered as to organized labor and handed to us by Arthur E. L. ... The American Federation of Labor with Samuel Gompers, was the greatest bar to the menace of Communism in America during the World War...



By L. L. STEVENSON

Superstition, coupled with a little salt, all but caused an international incident at the Belgian Pavilion at the world's fair the other evening...

When he came back, he had a captain with him. The captain made some courteous inquiries and received an explanation. He asked that it be repeated slowly. That was done...

Then the head waiter, with deference in voice and manner, inquired, "But with whom does mademoiselle desire to fight?"

From then on, all might have been peace if it hadn't been for the young man. Everyone was looking at the young couple as if they were crazy...

Speaking of international matters there is that "puzzle" which is selling heavily on the lower East Side, up in the Bronx, and on Broadway...

Getting away from the international, what is perhaps one of the shortest police-escorted trips on record is now being given the comedians, Abbott and Costello...

Family of Postmasters POTOSI, WIS.—Potosi's post office has been a family affair for 86 of the last 102 years.

Knitting Tails for Cow Odd Occupation SAN FRANCISCO, CALIF.—Research workers of the federal writers' project have uncovered records of one of the most original occupations ever developed in the early history of California...

Bomb and Mine War Scourges

Destructive Twins: Most Important Weapons in Modern Warfare.

WASHINGTON.—Aerial bombs and sea mines—two of the most potent scourges during the World War—are an even more important military factor now, in the view of military experts here.

The use of bombs by the German air force played a dominant role in the swift conquest of Poland. Great Britain and France are depending on mines as a vital part of their strategy to stretch a sea blockade that will bring about the economic collapse of Germany.

In both weapons world powers have made major strides in development since the World War. Experts believe that prolongation of the present conflict will add still further to their perfection as agents of death and destruction.

Two Types of Bombs Used. High-speed, multiengine bombing planes, for example, now carry loads of huge demolition bombs totaling from 8,000 to 10,000 pounds on long-range flying missions designed to cripple strategic centers or industries.

Broadly speaking, military powers employ two types of bombs in modern warfare—demolition and fragmentation. The demolition bombs, filled with TNT, are designed to destroy property and military objectives such as factories, air bases, railroad stations and forts.

They are usually equipped with time fuses so that after being dropped they can penetrate before exploding, thus insuring greater destruction. Some are fixed so that they explode on impact with an object. Sizes of these bombs, which are guided to their destination by so-called "fins" similar to the feather on an arrow, range from 25 pounds to 2,000.

A 2,000-pound bomb, experts believe, has sufficient demolition power to accomplish terrific damage.

Principles and sizes of bombs used by the leading powers are broadly the same. The United States army air corps, for example, uses demolition missiles of 25, 50, 100, 300, 600, 1,100 and 2,000 pounds.

Explode on Impact. The fragmentation bombs, which are similar to an artillery shell, are usually much smaller. They are designed to explode on impact with the ground, hurl splinters over wide areas, and are usually employed only in raids on personnel such as troop concentrations.

The size of the bomb load depends on the lifting power of a plane. One of the United States army's huge, four-motored "flying fortresses" last August lifted an 11,000-pound load to 33,000 feet, inasmuch as it was not carrying gasoline for a long flight, the load would be less in case it were assigned to a distant mission. Smaller aircraft carry proportionately lesser loads.

Like aerial bombs, construction of marine mines by different nations follow somewhat similar patterns. The mines, usually loaded with several hundred pounds of high explosives, are designed to sink even heavily armored warships. Thus, their explosive effect on merchant ships usually causes destruction in event of contact.

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Teamsters-Chauffeurs Open Office - Twenty New Members Added

H. L. McCrorie, business agent of the Teamsters and Chauffeurs, local No. 7, has opened offices in the Builders Building, at West Trade and Mint Streets, on the first floor where all business as effects organization, etc., will be transacted, the office hours being from 8 A. M. to 9 P. M.

All contracts between the Union and the signed up trucking concerns will become effective in February, which carries wage and hour provisions with freight trucking concerns. As noted last week the Teamsters and Chauffeurs have passed the 500 membership mark, and at the last week's meeting 20 new members were obligated.

Drivers Walk the Line For Inebriety Evidence

MILWAUKEE.—Topsy drivers arrested in Milwaukee county now must submit to "screen tests." As soon as a tipsy driver is arrested, he is taken to the sheriff's office where he is forced to walk a painted "line" four inches wide and 25 feet long to the accompaniment of a whirring movie camera.

When the suspect goes into court, Sheriff Edward J. Mitten's visual "evidence" goes with him.

Power Plus at Boulder BOULDER DAM, ARIZ.—Largest power plant in the world is the one located at the foot of Boulder dam. The plant consists of seven generators capable of producing 860,000 horse-power of energy.

It Pays to Trade With Doggett Lumber Co.

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Toy Railroad, 25 Years Old, Razed

Pioneer in Hobby That Has Swept the Country.

WASHINGTON.—A pioneer American railroad has been discontinued, but it was done quietly, without the intervention of the interstate commerce commission.

Arthur P. Gambrill, chief electrician at the government printing office, moved and took with him the miniature railroad he built 25 years ago as a pioneering step in a hobby that has swept the country.

Christened the Maryland Central railroad, Gambrill's toy operated on a 200-foot circular track in the side yard of his home at near-by Hyattsville, Md. It had almost become a landmark since Gambrill built it a quarter of a century ago.

The first locomotive used on the "Maryland Central," a mechanical one powered by a vacuum cleaner motor, has been replaced by a 42-inch "Iron Mogul" that pulls cars 9 1/2 inches high and 38 inches long. The remainder of the rolling stock consists of baggage car, caboose, box car, motor car, passenger car, two steel flat cars and a trailer coach.

As Gambrill, a former railroad man, dismantled the road, he recounted the difficulties that attended the growth of the hobby.

"Model train building has become quite a pastime now, but when I started it was a new thing. It was almost impossible to get the accessories. My locomotive was a mechanical engine. I installed a vacuum cleaner motor in it. The tracks are made of Parker rail, which was used extensively once for cornice work in plastering. I had to have the wheels cast and I had to go to Frederick to have it done. Most places wouldn't bother with such small work."

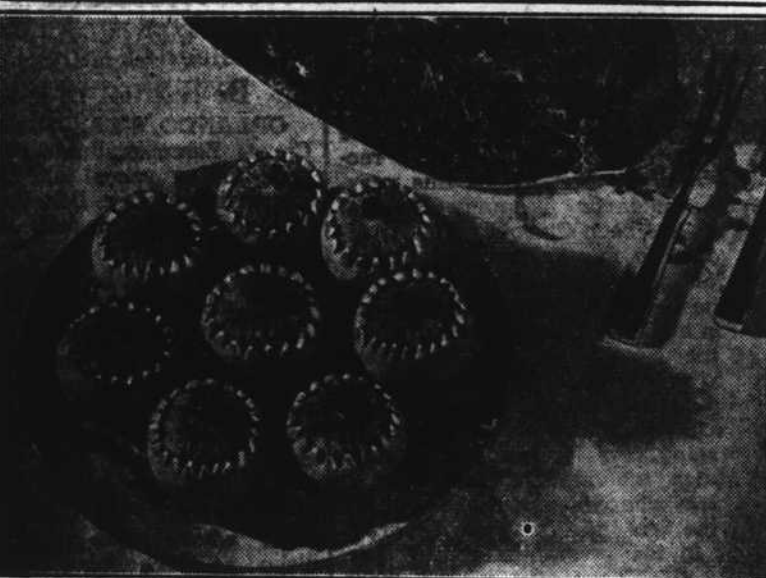
Now all the cars have automatic couplings, springs and hand brakes, and the motor car is powered by two 50-volt motors.

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A Winter Treat - Baked Spiced Oranges



BY BETTY BARCLAY

What winter fruits lack in variety they more than make up for in universal appeal and availability. Everyone likes oranges and apples; everyone can have them as Nature is generous with these fruits which are packed with health as well as flavor.

There's no better way to serve apples or oranges than just as they come from the tree—or in juice form for oranges, but there are many ways of cooking them which will be different and delight the family. For instance, these large California Naval oranges which ripen just in time for the holidays and can be had all winter are grand when seasoned a bit and baked to serve hot with meat—especially with goose, duck, pork or ham.

Many variations in cooked oranges to accompany the meat course have been originated by Californians—perhaps because California Navals, seedless and firmer-meat than most varieties, usually grow to a larger size than other oranges and are therefore easier to work with.

For the Baked Spiced Oranges pictured, choose large or medium-sized fruit, one orange for every two persons. Cut oranges in halves. Loosen segments in each half with a sharp knife or scissors. Top each half with:

- 1 teaspoon brown sugar 1/4 teaspoon butter Sprinkle of nutmeg and cinnamon

Bake in moderate oven (350°) for about 45 minutes or until well heated, and butter, sugar and spices have penetrated into the fruit. Serve as a meat accompaniment. Each orange half may be decorated with a cherry or a glazed cranberry. It is important that the oranges be hot when served.

If you don't have time to prepare these spiced oranges, why not try some broiled orange slices? Choose clean, unblemished fruit. Cut the whole, unpeeled fruit into slices 1/4 inch thick. Marinate 30 minutes or more in Lemon-French dressing, using 1/4 cup lemon juice, 1/2 cup salad oil and seasoning. Place about 3 inches under the flame and broil for 5 to 10 minutes until edges of orange slices are slightly browned. Serve hot.

Another recipe which is delicious is for baked oranges served hot with meat or cold in a salad or dessert.

- 4 Navel oranges 2 cups water 2 cups sugar 1/2 cup white corn syrup

Boil whole, unpeeled oranges for about 30 minutes or until tender. Cool. Cut into halves, quarters or 1/2 inch slices. Mix corn syrup, sugar and water together and cook 5 minutes. Pour this syrup over the cooked oranges which have been placed in baking dish. Cover closely and bake at moderate temperature (350°) for 1 1/2 hours. If orange pieces are not completely covered by syrup, baste frequently. Remaining syrup may be served with oranges as a sauce.

For variation syrup may be colored red, may be flavored with spice or with maple syrup. The orange may be stuck with white cloves before baking.

To keep for future use, seal white hot in sterilized jars.

For a salad, arrange pieces of orange around a mound of cottage or cream cheese on bed of lettuce; accompany with any desired dressing.

For a dessert, brown a marshmallow on each quarter or slice or sprinkle with coconut.