City Decides To Tax Visiting Salesmen

McKEESPORT, Pa. (U.P.) The city council has passed an ordinance requiring out-of-town salesmen to pay a fee for the right to sell their wares here.

The law is designed to protect McKeesport's residents from "fakers and fly-by-nighters," City Solicitor Harry H. Meizlik said.

Here's the schedule of rates:

For one day: salesman, $5; helper, $2.50. For a week: salesman, $20; helper, $10; for a month: salesman, $50; helper, $25. For a year: salesman, $100; helper, $50.

Prairie dogs live in large colonies and spend their extra time burrowing.

What makes Christmas? *Memories!*
Other candles—other trees.
(We remember all of these.)
And as each Christmas card appears,
We greet our friends of other years.

BURGIN'S
Main Street Waynesville

Cake - Making Demonstration Is Given For Clubs

Around fifty members of the Home Demonstration Clubs of the county attended a demonstration given in the Home Demonstration Kitchen Thursday afternoon by Miss Ritz Dubois, extension nutritionist of N. C. State College.

Miss Dubois baked two cakes and prepared frostings for both. She also discussed points to remember in baking.

Two recipes used in the demonstration and a list of points noted by Miss Dubois are given below.

Devil's Food Cake

2 cups sifted flour
1 teaspoon soda
¾ teaspoon salt
½ cup shortening
1 1/3 cups granulated sugar or 1½ cups brown sugar
2 eggs, unbeaten
3 squares unsweetened chocolate, melted
1 cup milk
1 teaspoon vanilla

1. Sift flour once, measure, add soda and salt, and sift together three times.

2. Cream shortening, add sugar gradually, cream together until light and fluffy.

3. Add eggs, one at a time, beating well after each.

4. Add chocolate and blend.

5. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth.

6. Add vanilla.

7. Turn into two round 9-inch or two square 8-inch layer pans, 1½ inches deep, which have been lined on bottoms with paper, then greased.

8. Bake in moderate oven (350 degrees F.) 30 minutes, or until done. Cool.

Note: This cake may also be baked in 13 x 9 x 2-inch pan in moderate oven (350 degrees F.) 40 minutes, or until done. Or bake in greased muffin pans in moderate oven (375 degrees F.) 20 minutes, or until done. Fill pans only half full. Makes 20 large or 36 small cupcakes.

Boiled Frosting

2¼ cups sugar
½ cup light corn sirup
¼ teaspoon salt
½ cup water
2 egg whites
1 teaspoon vanilla
Color

1. Cook sugar, corn sirup, salt, and water together until temperature 248 degrees F. is reached—or to the firm ball stage.

2. Pour the hot sirup slowly into the well beaten egg whites while beating constantly.

3. Add vanilla and continue beating until the frosting will hold its shape when tossed over the back of a spoon.

Note: This frosting can be heaped up and swirled or it can be put on the cake with a pastry tube. Should it become too stiff to spread easily, a small amount of hot water may be added. If not stiff enough it can be cooked in double boiler, beating until stiff enough to hold its shape.

Points To Remember

1. Assemble all ingredients and equipment needed, have pans for baking ready and ingredients measured before beginning to mix the cake.

2. Sift flour before measuring and put in measuring cup lightly, not packed down. Otherwise, there can be a difference of more than one-fourth cup and will result in too much flour in cake.

3. Cream butter thoroughly before any sugar is added. Butter is creamed when all lumps have been removed and when it is light and velvety. A beating instead of stirring motion should be used when creaming butter and sugar. Well-creamed butter and sugar result in fine texture and grain in the cake.

4. In mixing the cake, when adding dry ingredients and the liquid alternately, part of the dry ingredients should be added first and the batter beaten thoroughly. If the liquid is added first to the creamed butter and sugar, the butter separates and all one's work is undone.

5. To avoid the possibility of a cake sticking to the baking pan, grease the pan well, fit a heavy piece of wax paper into the bottom of the pan, then grease over the waxed paper lightly.

6. Cakes should always be placed in a preheated oven. A temperature of 350 degrees F. for butter-loaf cakes and 365 degrees F. for layers is best.

7. When done, the cake shrinks from the side of the pan and a tooth pick inserted in the center of the loaf comes out clean. Another test is to press the surface of the cake lightly with the finger; if it springs back, it is done.

8. Allow the cake to cool in the pan for two minutes after removing it from the oven. Then remove it from the pan onto a wire rack to allow ample circulation of air and to avoid an accumulation of moisture.

Want Ads bring quick results.

CURE GIFTS: Handwork Solves Shut-ins' Christmas Present Problem

By DAVID G. BAREUTHER
AP Newsfeatures Writer

Thousands of patients in hospitals, sanatoria and other institutions throughout the country are busy today making Christmas gifts.

Short of funds in most cases, because of their medical expenses and enforced unemployment, these patients are finding with the guidance of instructors they are able to make gifts by hand that often prove more attractive than mechanically manufactured articles.

They are tooling and stitching leather wallets and purses, fashioning elaborate book covers, hammering silver costume jewelry, knitting and sewing wearing apparel, making toys and molding bricabrac. And they are having a lot of fun in their work.

Doctors look on approvingly. They see this work helping to cure their patients. It raises thoughts and interests above present handicaps. The doctors call it occupational therapy—a healing by working.

In many cases the work goes far beyond mere diversion and recreation. It helps to fit the patient for a new job. Such rehabilitation has long been successful among the blind and in large veterans' hospitals. It is being extended steadily among all types of temporary and permanent invalids.

One of the most interesting extensions has been achieved in the treatment of tuberculosis — a disease that requires long periods of supervised rest. Since compulsory idleness can bring about what is called "institutionalitis"—a fear of leaving a sanatorium—the creation of new interests among tubercular patients becomes highly important.

A big proportion of the funds raised when you buy the Christmas seals of the National Tuberculosis Association is used for such work in fitting TB victims to enter the world of work again.

An interesting example of how this is done is offered by the workshop at Trudeau Sanatorium, Saranac Lake, N. Y., which was the first institution of its kind in America. Here all instructors have been selected from the patient group. Convalescents, who exhibit talents in craftsmanship and teaching ability, often are enabled to earn their board and medical expenses by working part time on the rehabilitation project directed by Miss Alma Pierce. When considered cured, some remain as full time instructors.

They go from bedside to bedside teaching foreign languages, book binding, lettering and illuminating, encouraging young artists in every field, and even showing me how to knit. In the past year close to 300 ambulatory patients and more than 100 bed patients at Trudeau were instructed in 14 crafts.

The workshop at Trudeau is used for a try-out and exploration of skills and abilities, training in arts and crafts and in development of work tolerances under medical prescription. The medical staff calls the workshop a necessary instrument in treatment — emotionally, spiritually, creatively, physically and vocationally.

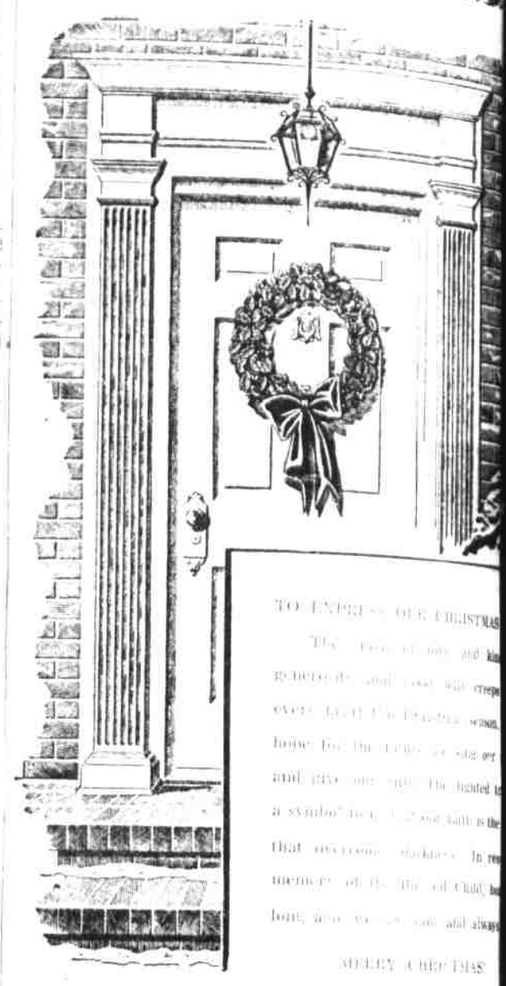
In addition to solving the Christmas gift problem for hard-pressed patients the workshop contributes to the Adirondack Craft Guild Show staged at Saranac Lake every August. This is a miniature world's fair of hand work turned out by the many sanatoria in that area including Trudeau, Will Rogers Memorial, Raybrook State Sanatorium, Tupper Lake Veterans' Hospital, and various private institutions and rest homes.

LEATHER TOOLING ART is learned in bed at Trudeau Sanatorium, Saranac Lake, N. Y.

Better Pay In Prospect For College Graduates

ITHACA, N. Y. The college graduates of June, 1949, are due to step into better paying jobs than ever, according to a Cornell University placement expert.

John L. Munschauer, Cornell service director, says one factor



TO EXPRESS OUR CHRISTMAS

MERRY CHRISTMAS

RICHLAND SUPPLY C

Still in Control

JOSE FIGUERES

COSTA RICAN provisional President Jose Figueres (above) is reported in full control of the government following an invasion from Nicaragua by rebels reportedly under the leadership of ousted political leader Rafael Calderon Guardia. Costa Rica has appealed under the Rio de Janeiro pact for help from the twenty-one Western Hemisphere powers. (*International*)

With more gratitude than we know how to express, we say to you, our friends

MERRY CHRISTMAS

We appreciate your friendly associations and wish you all of the true happiness that the Christmas season can bring

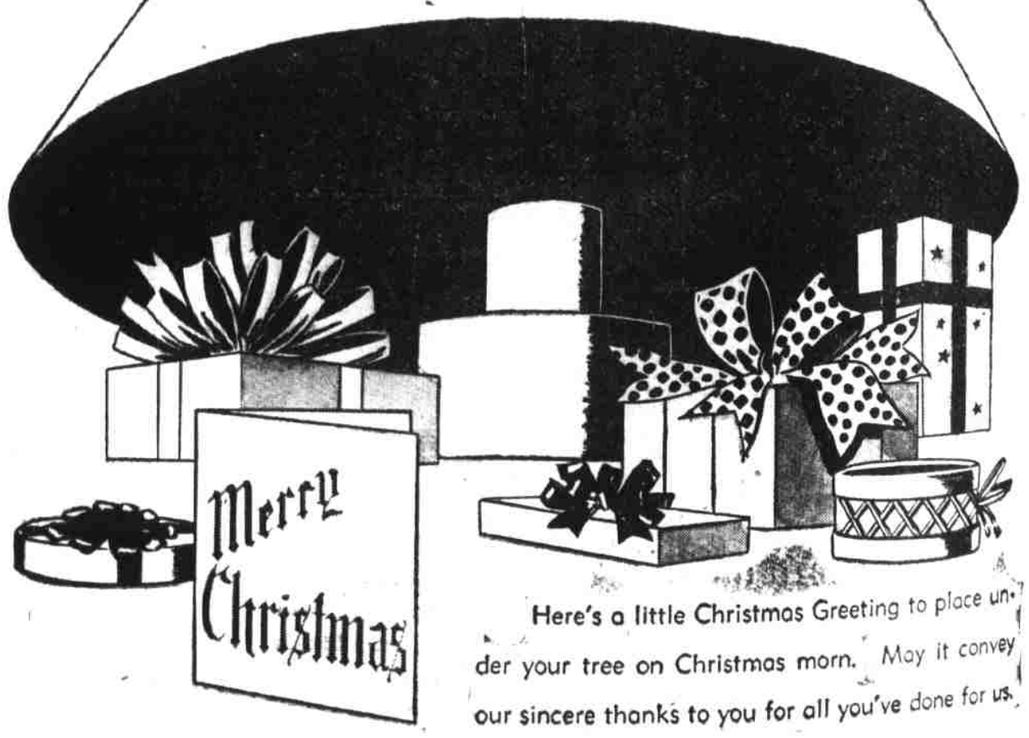
Firestone

Home and Auto Supplies

W. M. "Bill" Cobb, Owner

Phone 534 Main Street

UNDER YOUR TREE
on Christmas Morn



Here's a little Christmas Greeting to place under your tree on Christmas morn. May it convey our sincere thanks to you for all you've done for us.

The Toggery