

It Pays To Advertise In The News-Journal



PROVE CAMEL MILDNESS FOR YOURSELF!

● Make the Camel 30-day test! When hundreds of men and women recently, from coast to coast, smoked Camels exclusively for 30 days in a similar test, noted throat specialists who examined the throats of these smokers every week—a total of 2470 examinations—reported **NO THROAT IRRITATION** due to smoking **CAMELS**

CHRISTMAS DANCE

Thursday, Dec. 23rd

Armory - Raeford, N. C.

MUSIC BY

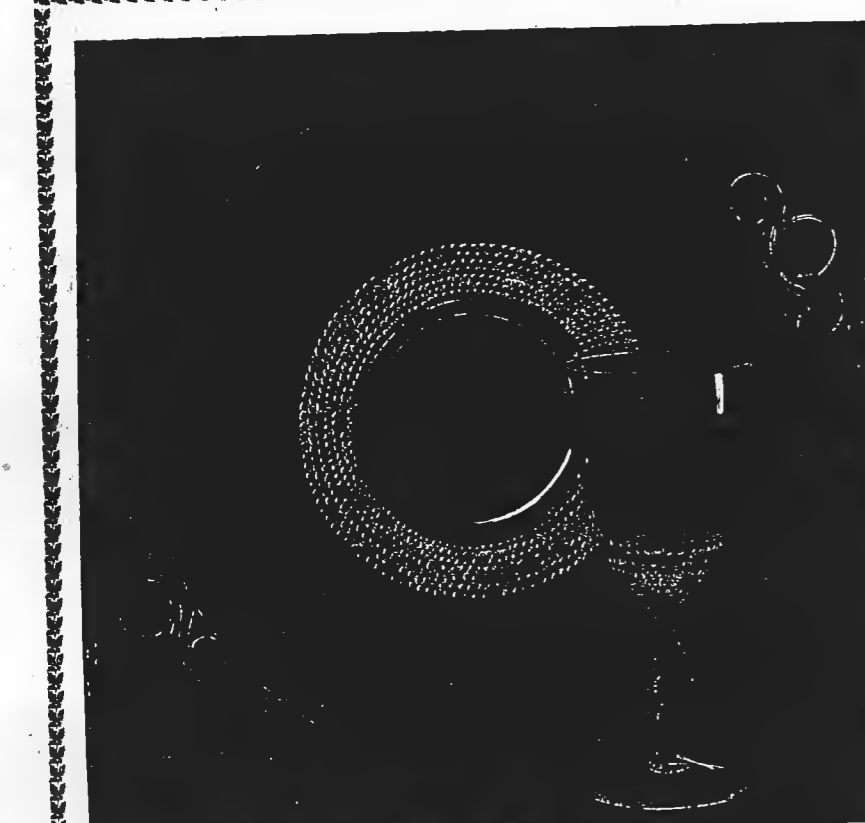
Steve Lambert and His Orchestra

— 9 til 1 —

SCRIPT \$1.25 TAX INCLUDED

Sponsored by

Post No. 20 American Legion



DUNCAN TEAR-DROP PATTERN

Scores of tiny jewel-like glass tear-drops catch and reflect the light and give this pattern a scintillating brilliance.

It is an authentic design, by Duncan, glassmakers for more than 75 years.

Tear-drop is ideally suited for use on Duncan Phyfe, Colonial, and all Provincial furniture; on highly-designed tablecloths and in modern settings.

Duncan Tear-drop is an open stock pattern and pieces may be reordered at any time.

OTHER CRYSTAL AVAILABLE

Ruby or Cranberry Thumb Print

June Night
by Tiffin

Blue Thumb Print
by Tiffin

Imperial Cape Cod

Many Beautiful Odd Pieces To Complete Your Service

C. P. KINLAW
Jeweler
Use Our Lay-A-Way Plan



Yes, Virginia

Back in 1897, little Virginia O'Hanlon wrote the following letter to the editor of the New York Sun: "I am 8 years old. Some of my little friends say there is no Santa Claus. Papa says, 'If you see it in The Sun it's so.' Please tell me the truth—is there a Santa Claus?" The editor wrote a newspaper and literary classic in reply to this childish plea. It is reprinted here.

"Yes, indeed!

"Virginia, your little friends are wrong. They have been affected by the skepticism of a skeptical age—they do not believe except what they see—they think that nothing can be which is not comprehensible by their little minds.

"All minds, Virginia, whether they be men's or children's, are little.

"In this great universe of ours, man is a mere insect, an ant, in his intellect, as compared with the boundless world about him, as measured by the intelligence capable of grasping the whole of truth and knowledge.

"Yes, Virginia, there is a Santa Claus.

"He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! how dreary would be the world if there were no Santa Claus! It would be as dreary as if there were no Virginias. There would be no childlike faith then, no poetry, no romance to make tolerable this existence. We should have no enjoyment, except in sense and sight. The eternal light with which childhood fills the world would be extinguished.

"Not believe in Santa Claus! You might as well not believe in fairies!

"You might get your papa to hire men to watch in all the chimneys on Christmas Eve to catch Santa Claus, but even if they did not see Santa Claus coming down, what would that prove? Nobody sees Santa Claus, but that is no sign that there is no Santa Claus—the most real things in the world are those neither children nor men can see.

"Did you ever see fairies dancing on the lawn? Of course not, but that's no proof that they are not

there—nobody can conceive or imagine all the wonders that are unseen and unseeable in the world.

"You tear apart the baby's rattle and see what makes the noise inside, but there is a veil covering the unseen world which not the strongest man, or even the united strength of all the strongest men that ever lived, could tear apart. Only faith, fancy, poetry, love, romance, can push aside the curtain and view and picture the supernal beauty and glory beyond.

"Is it all real?—ah, Virginia, in all this world there is nothing else real and abiding.

"No Santa Claus! Thank God!—he lives, and he lives forever—a thousand years from now, Virginia, nay, ten thousand years from now, he will continue to make glad the heart of childhood!"



Among - - - Homemakers

Grace McKenzie

1-4 teaspoon salt
1 1-2 cups hot water
1 cup evaporated milk
3 well-beaten egg yolks
1 teaspoon vanilla
1 8-inch baked pastry shell

Meringue:
3 egg whites
6 tablespoons sugar

Melt chocolate, add butter, flour, sugar, and salt; blend. Gradually stir in hot water. Stir in milk.

This rich, delicious, butter form coffee cake, chock full of nuts and raisins, will please the whole family. Wonderful for "back to school" breakfasts and just the thing for tasty afternoon or evening snacks.

Mix it by the new "short cut" method in your electric mixer and serve it with cups of steaming coffee.

Preparation: Have shortening or butter at room temperature. Assemble all ingredients and utensils needed. Grease a 9-inch form cake pan. Sift flour once before measuring. Grate lemon rind and squeeze juice. Preheat oven to baking temperature.

Ingredients: 1-2 cup chopped nut meats, 3 cups sifted all-purpose flour, 1 1-2 cups sugar, 3 teaspoons double-acting baking powder or (4 teaspoons tartrate type), 1 teaspoon salt, 1 cup shortening or butter (soft), 1 cup milk, 3 eggs, unbeaten, grated rind of one lemon, 3-4 cup raisins, if desired, 1 tablespoon lemon juice.

Method: Sprinkle greased form cake pan with chopped nut meats. Sift together into large bowl flour, sugar, baking powder and salt. Add shortening, milk, eggs and grated lemon rind. Beat for 3 minutes, scraping bowl while beating. Stop beating and add raisins and lemon juice. Beat just enough to blend. Pour batter into prepared pan.

Bake: (350 deg. F.) moderate oven—about 1 hour. Turn out on cake rack to cool. Sprinkle top and sides with confectioner's sugar. Makes about 12 servings.

Chocolate Meringue Pie

Filling:
2 1-ounce squares unsweetened chocolate
1 tablespoon butter or margarine
6 tablespoons flour
1 cup sugar

Santa's Headquarters At Your Favorite Drug Store

FOR LADIES

We have sets in all sizes and prices

Yardley Sets
Evening In Paris Sets
Coty's Sets
Max Factor Sets
Old Spice Sets
Compacts
Dresser Sets
Manicure Sets

FOR EVERYONE

Electric Toaster
Clocks
Electric Mixers
Sheaffer Pens and Pencils
Waterman's Pens & Pencils
Heating Pads
Stationery
Cameras

FOR MEN

Sets for Men in all sizes and prices
Yardley, Old Spice, Williams
Military Brush Sets
Electric Razors, Cigarettes Lighters
Pipes - Cigars - Cigarettes
Bill Folds - Watches

CANDIES

Whitman's
Pangburn's
Nunnally

Complete Line Of Fine Christmas Cards
Christmas Wrapping, Twine, Seals

Choose Your Gifts Here And Be Certain Of Appreciation

HOWELL DRUG COMPANY

PHONE 233-1

RAEFORD, N. C.

Get our prices before buying your monument.

Southern Marble Works

Lumberton, N. C.

Cook until mixture is thick and smooth, 15 to 20 minutes, stirring constantly.

Stir small amount of hot chocolate mixture into egg yolks; stir into remaining hot chocolate mixture. Cook 2 or 3 minutes. Cool. Add vanilla. Pour the filling into the cooled baked pastry shell. Spread with MERINGUE: Beat egg white until foamy. Add the 6 tablespoons sugar, 1 tablespoon at a time, and continue beating until mixture forms moist, lustrous peaks. Spread over cooled filling, sealing to edge of pastry. Bake in moderate oven. (350 deg.) 12 to 15 minutes. Cool 3 to 4 hours before cutting. Serves 5 to 6.

Sunshine - In - The - Snow

1 can sliced pineapple
2 tablespoons gelatin
1-8 teaspoon salt
1 egg
1-4 cup sugar
1 teaspoon lemon juice
1 1-2 cups macaroon crumbs
1-2 cup whipping cream

Cut 4 pineapple slices in 1-2-inch wedges, drain well. Soften gelatin in 1-4 cup syrup from pineapple; dissolve over hot water; cool. Add salt to egg; beat slightly; add sugar gradually, continuing to beat. Add lemon juice, gelatin, crumbs, pineapple wedges. Chill while whipping cream; fold in whipped cream. Pour into loaf pan; chill till firm. Unmold; top with rest of pineapple. Garnish with extra whipped cream if desired. Serves 6-8.

Christmas Wreaths

Cut Flowers

Dish Gardens

All Kinds Of Christmas Decorations

NOW ON HAND AT THE Raeford Florist

Hotel Building Phone 5626

Because of the widespread interest in the reports of the Hoover Commission, the Superintendent of Documents established the advance subscription plan so that interested persons may receive publications as soon as released. This arrangement will also eliminate the need for placing orders for individual reports, and subscribers for the entire set will also have priority in case the demand exceeds the supply of any publication.

The documents will include the reports and recommendations of the Hoover Commission and also the "task force" studies. Tentative subjects to be covered are: Executive services, fiscal budgeting and accounting, national security organization, foreign affairs, post office, medical services, and Indian affairs.

Other reports will cover National resources, public works, revolving funds, federal project financing, agriculture, veterans, lending agencies, and federal state relations.

The reports of the Hoover Commission on the organization of the executive branch of the Government will be made available to the public in printed form, the Government Printing Office announced today. Advance subscriptions of \$10.00 are now being accepted by the Superintendent of Documents, Government Printing Office, Washington 25, D. C. The total number of publications has not been definitely determined, but forty or fifty documents are tentatively planned and will be issued at irregular intervals early in 1949.