

The Alleghany Times

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Bring, Take And Do

by John Edwin Price

Once upon a time there was a man who knew quite a lot about making shoes. In fact he knew so much about making shoes and worked so faithfully at his task that he was several times promoted. After a while he came to have complete charge of the factory where he had been a bench worker.

Nor did he forget that he had once been a hand-worker. He made such conditions of square-dealing and did so much better by the workers than they had expected that they soon found that they were putting something more into their work than cold mechanical operations. They put in heart-interest. They sewed good-feeling into those shoes. This good-feeling developed into real interest in their work and since their minds were not occupied with thoughts of bitterness against their boss they could concentrate on the job in hand. Somehow, this good-feeling which resulted in good workmanship was conveyed to the customers who in turn felt good about their shoe purchases and told their friends until so many shoes had to be made that two cities sprung up about the factories. Today this group of happy shoe workers has become a great leaven in the dough of the world's work. Their recent May-day festivities, held in honor of their "first worker", just returned from a few months rest in Florida, has been heralded around the world as an indication of the new spirit in industrial relations.

Everyone BRINGS ability and sometimes capital to every job. Everyone TAKES AWAY money and experience. One of the great differences in men is revealed in what they do with the money and experience or whatever it is they TAKE away.

Some men think that money made is merely meant to hoard. This is no doubt good up to a certain point,—just before thrift deteriorates into greed. But some men let the hoarding habit get them until they come to have an expression on the "physz" like unto one who hath sucked a lemon, yea, a very sour lemon.

Now the "first-worker" above mentioned and some of his more understanding fellow-workers saved so that parks and playgrounds and hospitals might be provided for all. It is to be hoped that they saved enough to forever insure themselves the comforts and a good measure of the luxuries of life. But as for hoarding millions for personal pleasure! Their friends believe that that is out of the picture.

We BROUGHT certain inherent abilities into the world. We improved upon our tendencies by education and application. We have TAKEN much out of life by way of experience and wealth in some form. What we DO with these determines whether we have GROWN or just existed. Yea, verily it tells on us, what kind of people we are!

Another "Glorious Fourth"

Yesterday, all America celebrated the "Glorious Fourth." Fortunately, news dispatches indicate that the death toll was smaller than in past years and as proof of the wisdom of the campaign to reduce the annual toll of lives caused by firecrackers and fireworks, this morning's news reports indicate that but one person lost his life while setting off fireworks.

Patriotic exercises, speeches and other forms of celebrating the birth of the nation are far more desirable.

John Adams, second president of the United States, one of the supporters of the Declaration of Independence, was a man with vision. Before the great document was signed he poured out his very soul in support of it and in doing so, prophesied that the day it was signed would be observed in later years with celebrations, thanksgiving, festivities, bonfires and illuminations.

We quote from his remarks:
"But whatever may be our fate, be assured that this Declaration will stand. It may cost treasure, and it may cost blood, but it will stand, and it will richly compensate for both. Through the thick gloom of the present, I see the brightness of the future, as the sun in heaven. We shall make this a glorious, an immortal day. When we are in our graves, our children will honor it. They will celebrate it with thanksgiving, with festivity, with bonfires and illuminations. On its annual return, they will shed tears, copious, gushing tears, not of subjection and slavery, not of agony and distress, but of exultation of gratitude and joy. Sir, before God, I believe the hour is come. My judgment approves this measure, and my whole heart is in it. All that I have, and all that I am, and all that I hope, in this life, I am now ready here to stake upon it. And I leave off as I began, that live or die, survive or perish, I am for the Declaration. It is my living sentiment, and by the blessing of God it shall be my dying sentiment."

"Independence now, and Independence forever!"
There is not a real American who does not thrill at the story of how colonial leaders affixed their signatures to the Declaration of Independence—the document which gave birth to our mighty nation.

An Old Request Repeated

For about the 167th time we ask again that persons sending news items to the TIMES sign their names. We cannot publish articles, regardless of what they are, unless we know from whom they come.

This does not mean that the writers' names will be published. It is necessary because we must have some means of knowing that the news is authentic.

There are still practical jokers who delight in sending marriage announcements and other items of varied nature to newspapers and if the papers were to publish these items without knowing that they were bona fide they might get into trouble.

So we repeat, PLEASE sign every news item you send. If you do not, we cannot do otherwise than consign them to the wastebasket.

THE BOOK

the first line of which reads, "The Holy Bible," and which contains Four Great Treasures

64 BRUCE BARTON

TWO RULERS TO FORE
Inevitably Jerusalem came under the conquering power of Rome, but the vigor of the Maccabees promised to perpetuate itself in a new line of kings. Herod, a military leader from across Jordan, allied himself with Rome and was made a kind of feudal king. He married a Maccabean princess, Mariamne, whose beauty and tragic fate gripped the imaginations of the people and made the name Mary so common in New Testament times and later. Herod murdered her, and she was only one among his many victims.

Rome passed from a nominal republic into an empire. Caesar Augustus was Emperor and Herod (beneficiary of the brave Maccabees) reigned in Palestine when Jesus was born. The policy of Rome was tolerant; local customs and even local prejudices were not greatly interfered with, and the Jews were permitted to carry on their worship and, to a large extent, the internal affairs of their government as they chose under their own rulers. But Rome was the power that ruled, and naturally the Jews were not happy. They had become a nation whose ideals were bound up in a book. If they no longer had their independence they still did have the Law, the Prophets and the Writings. They studied these and thought they found promises that Jerusalem was again to have political power. They looked back to the days of David and Solomon, idealiz-

ing the reigns of these great kings. They were sure that some day another king of David's lineage would sit on the throne in their sacred city and they even found in Micah a verse which some imagined to mean that their king would be born in Bethlehem;

But thou, Beth-lehem Ephratah, though thou be little among the thousands of Judah, yet out of thee shall he come forth unto me that is to be ruler in Israel; whose goings forth have been from of old, from everlasting.

It is necessary to have this little historic background in order to understand why there were two rulers simultaneously in the days of Jesus; Herod the King, whom Jesus characterized as "that fox," and Pilate, the Roman governor; and why the Jewish crowds, fired by patriotic enthusiasm, sought to take Jesus, "Son of David," by force and make Him their king; and why, when He refused, they melted away from Him and allowed the shouts of "Hosanna" of Palm Sunday to be drowned out on Friday by the shout of "Crucify."

As nearly as scholars can figure it out, Jesus was born about 4 B. C. The Christian chronology was not fixed until the sixth century, and our subsequent study of Roman records indicates that a mistake of about four years was made. Assuming the date 4 B. C., therefore, we now approach the nineteenth hundredth anniversary of Jesus' thirtieth birthday.

Louisa's Letter

SUFFERING OF THE UNFORTUNATE NOT UNDERSTOOD

Dear Girls:—
It has been very aptly said that one-half of the world does not know how the other half lives. A great many of our officials who make and carry out our laws have no conception of what it means to be born in poverty stricken or crime infested areas. It is a far cry from statistics and reports to go down among these people and see what they endure day after day and year after year.

And one thing that always makes my blood boil is to hear a man or woman, who has never known grinding toil or hunger or cold—who has never known what it means to be unable to call a doctor if one's children be ill or to see little ill nourished babies do without milk and orange juice and swelter in window rooms—if there is one thing that makes me angry, it is to hear such a person say that these people really don't suffer, that they are used to living that way, that they don't know any better.

I think that if there is one sin we commit more than any other it is the putting of such things out of our minds and forgetting them because to think about them makes us uncomfortable.

One of the relief workers for the government, as an investigator, gave up her job last week. She said she had never known before the suffering and the degradation of the world. She had reached the point where she couldn't sleep at night for thinking of the people she visited during the day.

I think if all of us could do this work for a week or so, these United States might be a happier place in which to live. We might get away from grabbing everything for ourselves and getting our work done for just the least we can squeeze it out of some poor creature.

If our officials could really understand the trials and tribulations of our poorer brothers and sisters there might be more humane laws passed and there might be more understanding in the carrying out of the laws already on the books.
Yours,
LOUISA.

Proud Father (showing off his boy before company)—"My son, which would you rather be, Roosevelt or Shakespeare?"
Little Son (after meditation)—"I'd rather be Roosevelt."
"Yes. Why?"
"Cause he ain't dead."

tablespoons butter. Bake in an oven 350 degrees Fahrenheit for about 30 minutes. Serve warm with top milk or thin cream.

Raspberry Whip
1 1-3 cup raspberries, mashed.
1 egg white.
1 cup powdered sugar.

Beat all ingredients together with wire whisk, until mixture is stiff enough to hold its shape. Pile lightly on a dish, chill, surround with lady fingers and serve with the custard made as follows: Beat 2 eggs lightly. Add ¼ cup sugar and ½ teaspoon salt. Add 2 cups scalded milk. Pour in gradually, stirring constantly. Cook in double boiler and continue stirring until mixture thickens. When coating is formed on the spoon, strain immediately and add ½ teaspoon vanilla. Place in refrigerator to chill. When cold it is ready to serve with the whip.

TESTED TASTIES YOUR FAMILY WILL ENJOY

by JEAN ALLEN

We will publish in this column regularly the very latest recipes and food news, developed and tested by the Kroger Food Foundation. If you have particular problems in buying or preparing food, let us help you solve them. Just write our Food Editor, in care of this paper. We will be pleased to see that your questions are answered helpfully and promptly.

"Meat" The King Of The Meal
All Hall! Meat, The King Of The Meal! No king on his throne has more loyal followers than this culinary ruler. The famous kings of old wore a cloak of ermine and a crown of jewels. A regal sight were they.

Meat, the king of the meal, is more democratic. He does not always wear a crown. Sometimes he even appears without his staff—a silver fork—and often he changes his cloak, but his royal goodness and savory taste has made him a universal favorite.

Of course a king alone cannot make a court. He must have his attendants. So it is with meat, the king of the meal. Though that man of yours probably does not think so. If left to himself he would let king meat reign supreme, and have little else on the table. It is up to you to make the necessary additions and we are giving you a few suggestions for supplementing His Highness' kingly glory.

Crown Roast Of Lamb
Ask your butcher to prepare the crown roast. Place cubes of bread or cubes of potatoes and cubes of fat salt pork on alternate bones. If desired, remove center from crown, put through food chopper, season with salt, pepper and sage or chopped mint. Moisten with hot water and put back into center of crown. Cover with oiled paper. Put in hot oven of 450 degrees Fahrenheit. After 30 minutes, reduce heat to moderate temperature of 350 degrees Fahrenheit and roast 45 minutes longer. When ready to serve, remove paper, bread, potatoes or pork cubes from bones and put a chop frill, if desired, on each bone. Fill center with mashed potatoes, green peas or other vegetables.

To carve crown roast, cut each chop separately.

Stuffed Shoulder of Veal
3 to 4 pounds shoulder of veal.
1 cup water.
3 teaspoons salt.
3 tablespoons flour.
1 ½ teaspoon pepper.
4 tablespoons butter or bacon drippings.
1 ½ cups bread dressing.

Have the shoulder boned. Wipe with a clean, damp cloth and stuff with a well-seasoned bread dressing. Tie or skewer into shape. Spread with the fat, then sprinkle with seasoning and flour. Place on a trivet in a roaster and sear for 20 minutes in a hot oven of 500 degrees Fahrenheit. Add 1 cup water. Reduce the heat to 325 degrees Fahrenheit. Cover roaster and cook slowly, allowing 23 to 25 minutes to the pound.

Salisbury Steak
2 pounds round steak.
2 teaspoons salt.
½ teaspoon pepper.
½ cup milk, cream or tomato juice.

Mix first four ingredients in order given. Shape into patties or into 1 large steak. Dip in the crumbs and pan broil 8 to 10 minutes in a heavy frying pan or cook under the broiler. Turn meat frequently. Dot with butter and serve hot.

Two Of The King's Council
Here are two favorites that are sure to add the finishing touch to any court scene. They will compliment the king of the meal and even make your lord and master's teeth itch.

Dutch Peach Cake
Spread rich baking powder biscuit dough out thin, in a buttered pan. Spread sliced peaches over the dough, pressing them down into the mixture. Sprinkle with ½ cup sugar and ½ teaspoon cinnamon. Do it with 2

AMAZE A MINUTE

SCIENTIFACTS BY ARNOLD



SEEKING LIQUID GOLD!
20,000 WELLS ARE DRILLED ANNUALLY IN SEARCH FOR OIL AND GAS.



BLUE SKIES—
THE SKIES BLUE IS BELIEVED CAUSED BY ELECTRONS STREAMING FROM THE SUN, SIMILAR TO THE GLOW OF AN X-RAY TUBE.



SNAKE HOMES DESTROYED—
AN INERADICABLE CACTUS IN INDIA WHICH HARBORED SNAKES IS NOW BEING DESTROYED BY IMPORTED TINY COCHINEAL BUGS.

The Family Doctor

By John Joseph Gaines, M. D.

DANGEROUS ERRORS
This week I observed a circumstance that impressed me profoundly, and which I deem worth passing along to you.

A young man had been complaining with "a pain in his side" which he attributed to lifting a heavy object of some kind; it was a deep-seated pain, rather low down in the right flank. He kept on with his duties about the farm, and was annoyed a week or more. He noticed the pain getting more pronounced, and spoke oftener to his mother about it.

A bad taste in his mouth—and constipation—led the mother to a family diagnosis—he was "bilious"; "his liver was torpid," and was common with him at times. There was no fever apparent, and he remained up and around, until—

They administered a full dose of liver pills—the sort that never has failed. These acted with violence, and the boy went to bed with alarming symptoms! The family physician was called, who saw the serious nature of the trouble—appendicitis with abscess! The heavy cathartic all but killed the young man!

He was hurried away to a hospital in the big city, where the facilities for operation were ample. The surgeons found a ruptured abscess of the appendix, with peritonitis already set up. The giving of an irritating physic was a most dangerous thing to do, under the circumstances.

They saved his life, but it was a close call. It took four times as much hospital attention, including several transfusions of blood, to keep the pulses going.

I have written several letters on this subject, and I hope this further warning is not superfluous; NEVER give a harsh purgative in case of abdominal pain.

See Castevens Motor Co. for radio batteries, tubes and service.—adv.

Reins - Sturdivant Funeral Home

Ambulance Service Day or Night

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SPARTA, N. C.

Telephone 22

ALL USED UP!




AND THEN SHE SMOKED A CAMEL

AFTER A TIRING GAME, enjoy a Camel. Thanks to the "energizing effect" in Camels your "pep" soon returns! You can smoke as many Camels as you want... They never jangle the nerves.

"Get a LIFT with a Camel!"

"KEEPING UP WITH THE JONESES"—Al Gives A Friendly Warning —By POP MOMAND



WELL, I SEE TESSIE GOT RID OF TH' SAILOR FOR TH' EVENING— AN' SERGEANT SQUIRT IS DOIN' SENTINEL DUTY BY TH' COFFEE POT 'TSK! TSK!

THERE'S GOING TO BE TROUBLE AROUND HERE, I TELL YOU... JUST WAIT TILL THOSE TWO BOYS ACCIDENTALLY SHOW UP AT TH' SAME TIME!!!

ONLY THIS MORNING I CAUGHT TESSIE FLIRTING WITH TH' MAILMAN— SHE SAYS SHE JUST CANT RESIST ANY MAN IN A UNIFORM...

WHEN! LUCKY ELMER DIDNT SEE THAT--

HUH?

I'M NOT KIDDIN'— IF YOU VALUE YOUR LIFE YOU'D BETTER SKIP THIS BLOCK... AN' MOVE ON!!!