

# In The WEEK'S NEWS



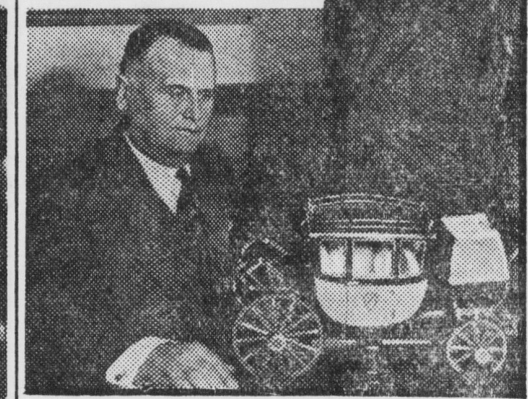
**PRaises American Spirit**—Richard H. Grant, vice-president and director of General Motors Corporation, as guest speaker on the Forum of Liberty broadcast over the Columbia network, praises American spirit as a factor in past and future prosperity. He looks forward to a big sales year in the motor industry, which provides a livelihood for one out of every ten in the United States.



**PREPARES FOR OCEAN HOP**—Amelia Earhart, noted aviator, admits that she will attempt a Hawaii-Mainland flight. She is shown before her plane with Paul Mantz, ace pilot, who may accompany her.



**LINDBERGH WITNESS LANDS**—Betty Gow, who was the Lindbergh baby nurse, arrives on the S. S. Aquitania to testify at the trial of Bruno Richard Hauptmann, accused of the kidnaping.



**APPROVES NEW COACH**—Frank Cody, superintendent of Detroit public schools, approves the model Napoleon traveling coach that will be the project for boys enrolling in the newly-created apprentice class of the Fisher Body Craftsman's Guild. Mr. Cody, seated, and William S. McLean, secretary of the educational foundation, view the coach.



**STARTS NEW HAIR SHADE**—Ginger Rogers, the beautiful young dancing star of the films, starts a new hair shade. It is called "flaming gold," a beautiful blend of titian and golden highlights.



**RIOTING MOB**—Despite President Roosevelt's pronouncement against mob violence, Shelbyville, Tenn., was thrown into panic, two were killed and the court house burned as an attempt was made to lynch a negro. In the center is G. L. Gibson, father of the 14-year-old girl, the alleged attack on whom precipitated the violence.

## Viola Has Part All Its Own in Orchestra Work

The viola is exactly like the violin, except that it is one-fifth larger and has heavier strings, notes a writer in the Washington Post. It is tuned a fifth below the violin, its strings thus giving C, G, D and A, the deepest tone being an octave below middle C on the piano. The viola is played in a manner similar to that used for the violin, except for the greater stretches in fingering, due to the greater length of the strings. The dull, mournful tone of the viola comes from the fact that its strings are thick. The extra depth is attained by increasing the thickness of the strings, which always makes the tone less brilliant. Thus, the viola gets a tone color of brooding melancholy. The viola plays the third part in the string quartet, which consists of a first and second violin, a viola, and a violoncello. This does not mean that it is always below the two violins in pitch, for the string quartet depends upon interest and variety in the leading of its four parts, and sometimes the viola may be playing the highest note of a chord. In orchestral work the viola has much the same duty. It is often called upon for its special tone color, but usually it is found playing in four-part harmony with the first and second violins and violoncellos. In the eighteenth century its role was more humble, and it was often compelled to follow the bass viol.

Hogs are produced on three-fourths of the farms of the United States and in all of its cities. A woman we know was baking pies and she baked an extra one and sent it over to her next door neighbor. Next day the neighbor called to the woman's little girl and said to her: "Here's the dish your mother sent that pie in. I'm sorry I haven't anything to send back in it." The little girl replied: "Oh, that's all right. You can just keep the dish until you have."

An applicant for life insurance was being examined medically and he was very anxious to have the doctor give him a good rating. Questioning the applicant the doctor asked: "What did your grandfather die of?" "I forget, was the reply, but I know it was nothing serious."

## Bulbs and Bill

By AMY CAMPBELL  
McClure, Newspaper Syndicate, WNU Service.

"MOTHER," her older daughter said to Harriet after luncheon. "Bill and I are going to their cottage to plant bulbs this afternoon." There was the merest note of dubiousness in the telling, that took from that queer little shock of an announcement for the first time, when it still should have been a request. Bettina had grown up. Harriet marshalled her subtlest common sense and blindest historic ability. "Sounds pleasant to plant bulbs today. Who is Bill, where is the cottage and what kind are you planting?" She felt there was the exactly perfect degree of motherliness in every detail of word, tone, and material of inquiry.

Meanwhile she adroitly hid her inward turmoil. Bettina must not escape her with the wrong boy to the wrong place alone at sixteen for indefinite hours. And Bettina must never suspect it was a really vital decision. "Bill? Don't say you haven't seen him 'round here—Bill Moore. His mother knows you." "Describe him," suggested Harriet cheerfully as if her attention were only slightly captured. "Oh—" impatiently—"that's not my line. He's taking the convertible and a load of bulbs in the rumble. We may go to the picture at the Pat tonight if we feel like it when we get back. Bill says gardening is a trifle exhausting at first. I'm to stab in the bulbs while he digs and shows me where. . . . Don't fuss if we're late. Mom, for it may take hours."

"Sorry I didn't pay proper attention to your plans, Bet. How many of you are going and where is it? Bulbs and Bill, you said—what else?" "We're going to their cottage at the beach," Bettina said, with the degree of belated respect for her mother's opinion that Harriet had waited for. "Who is with you beside Bill, Sweet?" Harriet felt the affection which she allowed to creep into the little name. "Why, just the two of us, why?" and then, suspiciously— "Say, Mom, just what is this all about? You're not going out to the cottage and question Bill when he comes all day we must have a chaperon or we can't go."

So it had to come to a crisis. She said: "Dear, don't be upheaved. Quite naturally you can't wish, when you come to think of it, to go without wanting Bill to take his mother or someone else, on such a heavenly afternoon. She'd probably like to oversee her own color scheme anyway. Why not phone and investigate with her first? She would be flattered and value you at the same time." Harriet hated herself for being of- fensive. Bettina's voice pierced her with its grave intensity. "Don't be so jittery. Of course Bill's mother isn't going. She is candid about effort of any kind. Loathes it. The cottage is locked, barred and winter-bound. The distance, twenty miles. Work will take perhaps two hours. We'll tea at the hotel grill which is still open. Be back for dinner and a later supper. There's a program. Take it or leave it!" "Me stuff, darling. But unconvincing. You can't talk to your hostess like that and remain a popular guest. Plan something else at once and not waste the day. The other is naturally off. Sorry I can neither take it nor leave it just yet. Not at sixteen, Sweet. Not and be your proper mother."

## Various Uses for Raisin Seed; Oil Is in Demand

The magazine Food Industries says the by-product of seeded raisins is sprayed back on the skins in the form of a fine oil. This prevents the seeded raisins from sticking together or to their packages, and enhances their appearance. From 2,000 to 4,000 tons of raisin seeds are accumulated annually from the 200,000 tons of raisins sold each year in the United States. When the seeds are extracted from the raisins, some of the pulp, or meat of the fruit, naturally clings to them. From this, by diverse means, comes: 12 to 14 per cent of grape sugar. Alcohol from that. 191-proof brandy and sweet wines from the latter. 15 per cent of oil from the seeds after they are crushed, dried and cured. Raisin oil is also used as a salad oil (it blends readily with olive oil); for frying doughnuts and potato chips because of its non-greasy flavor; in the paint industry, particularly on canvas; for awnings and airplane wings, because of its slow-drying and high-spreading qualities and, finally, in lubricants.

To top everything off, the residue from the crushing process is utilized in stock feed, as a fertilizer and as a fuel.

## Cape Breton's History Is of Interest to Canadians

Cape Breton has a history as colorful as that of any part of Canada. A great part of the population claims descent from the hardy Scottish pioneers who came out to make homes for themselves in this sea-girt island towards the beginning of the late century, says the Montreal Herald. As early as 1713, when the Treaty of Utrecht gave Newfoundland definitely to England, one finds French settlers coming from there to Cape Breton. The romantic story of the efforts of France to hold the place—called by them Ile Royale—and of their building the great Dunkirk of America—Louisbourg—is unique in the history of French colonization. At the time of the fall of Canada the island was an important subject of debate in the settling of peace terms, for France was loath to give it up. The Treaty of Paris finally ceded Cape Breton to the British. Officers and soldiers who had fought in the war were given grants of land as a reward for their services, but Cape Breton was considered too valuable an asset to be disposed of at once.

## Do Not Forget Famous Dates

Far be it from the Uruguayans to forget their famous dates in history. They may forget the particulars of what occurred, but forget the date—never. A daily lesson is taught to both grown-ups and children alike, and to visitors, too, for many of the most important thoroughfares are named to commemorate dates of significance in Uruguay's history. The most important of these is the Avenida 18 de Julio, or 18th day of July avenue, so named in honor of that day in 1830 when the constitution of the country became law. Two others of importance are Calle 25 de Mayo and Calle 25 de Agosto, or 25th of May and 25th of August streets, the former named to honor the independence of the colonies of the River Plate, obtained from Spain in 1810, the latter being the day in 1825 when the independence of the republic itself was proclaimed.—Washington Star.

## Evolution of the Cane

A stick was probably the first personal property owned by primitive man. He found it a handy weapon with which to fend off the sabre-toothed tiger and of great assistance to him on his week-end trips over the by no means perfect highways of the period. The stick persisted through Biblical times, prophets being generally pictured with a staff gripped firmly in the right hand as they wended their way into the wilderness. Kings and dandies had their sticks, too. Disraeli, credited with having been a bit of a dude in his time, had a different cane for each period of the day.

## Hat-Bands and Baldness

Baldness, says a writer in the Los Angeles Times, is not due to parasites, dandruff, nervousness or brain-work but to the pressure of hat-bands upon the blood vessels in the scalp. Heretofore, women wore loosely fitting hats, and escaped baldness. Narrow-headed men do not feel the pressure of hat-bands as much as do thick-headed, and narrow-headed men seldom bald. According to the United States Department of Public Health, it is impossible to restore hair which has vanished. Baldness cannot be cured, but may be prevented.

## For Death to Wash Seythe

In some of the remote villages of eastern European countries, the peasants, when a death occurs, immediately place a large tub of water outside the front door so that Death may wash his scythe when he leaves.—George Polhamus, Toledo, Ohio, in Collier's Weekly.

## Maraschino Cherries

Maraschino cherries are maraschino cherries which have been pitted and put in maraschino liquor. Maraschino is a liquor distilled from the fermented juice of the maraschino cherry and flavored with the broken kernels.

## The Granby Token

The Granby token (1737) was a private copper coinage issued by John Higley of Granby, Conn., where there were copper mines, afterward used as Tory prisons and workshops. The obverse was a deer, with the legend, "Value Me As You Please"; Roman numerals III and cccccc. The reverse was three hammers on a triangular field, each surmounted by a crown, and with the legend, "I Am Good Copper."



## GOOD NEWS—OYSTERS!

FOR oyster lovers there is excellent news. The 1934-35 "set" of oysters have been proclaimed the best since the famous "set" of 1930. Good news, also, for thousands of unemployed is the fact that the oyster industry will, this year, employ 50,000 persons "a-sea and a-shore." Fortunately for oyster-lovers, science has discovered that the bivalve not only tastes excellent but is excellent for health. The composition of the oyster is of such a character as to make it, more nearly than most foods, self-sufficient as a diet. In this respect it resembles milk and needs but the ordinary ingredients used in cooking—starches and fats—to give it balance. An oyster stew, for example, generously seasoned with butter and accompanied by the usual bowl of oyster crackers is a perfectly balanced meal.

Convenience of Canned Oysters While the old theory that oysters could be eaten only in months with an R has been discredited, it is still a fact that they are not generally available in other months, owing to the inferior taste of the oyster during the season of spawning. With the advent of canned oysters—oysters taken from the best waters at the time they are fittest—it has become possible to eat this excellent food all year round. This is a long step from Roman days when the oysters were shipped from Britain and had to be packed in sacks of snow, so that the shells were held together, keeping the oysters wet and fresh in their own liquid. The convenience of canned oysters has, no doubt, added materially to the quantity of oysters used. Here are some delicious dishes which can be made of canned oysters:

**A Stew and an Entrée**  
**Oyster Stew:** Scald three cups of milk in a double boiler. Heat the contents of a 5-ounce can of oysters to just below the boiling point and add to the scalded milk. Bind with one tablespoon of butter which has been rubbed together with one tablespoon flour; season with one teaspoon salt and a little paprika. Then add one-fourth cup of cream. Serve at once with oyster crackers. This serves four persons.  
**Oyster Entrée:** Drain the contents of one 5-ounce can of oysters and arrange in four buttered flat shallow earthen ramekins, or in scallop shells. Mix one cup of bread crumbs with one tablespoon of minced parsley, two tablespoons flour, one-half teaspoon salt, a few grains of pepper, one-fourth teaspoon thyme and one-half teaspoon lemon

juice. Add four tablespoons oyster liquor to moisten. Cover the oysters with this and place under the broiler flame until the crumbs are well browned. This serves four persons.  
**On Toast and in Patties**  
**Oysters a la Maryland:** Brown one and one-half tablespoons butter in a pan, add one and one-half tablespoons flour and brown again. Then add one and one-half cups of milk slowly, stirring until smooth. Add three teaspoons anchovy paste, one-half teaspoon salt and a few grains of paprika. Scald the oysters from a 5-ounce can of oysters, reserving the liquor, and arrange on buttered toast. Add the oyster liquor to the sauce. Then add one slightly-beaten egg yolk, stir until hot and pour over the oysters. This makes four servings.  
**Chicken and Oyster Patties:** Make a cream sauce of one and one-half tablespoons butter, one and one-half tablespoons flour, one cup of thin cream, one-half teaspoon salt, one-eighth teaspoon celery salt and a little paprika. Add one-fourth cup of canned pimientos which have been shredded in their own liquor from a 5-ounce can, and two cups of diced chicken. Serve at once in patty shells. This fills six to eight patties.

**Rifles of Civil War Days**  
In the American Civil war troops of both the North and South were armed with rifles, shooting elongated bullets rounded at the nose rather than the old round bullets of the long rifle. Most of the rifles of that period were muzzle-loaders, though as the war progressed breechloading rifles were introduced from time to time.  
**Copper and Lead**  
Sheet copper and lead are the metals most commonly used in roofing. Repairs and replacement of roof and chimney flashing can more safely be done with these metals than with cheaper materials which will rust out in a few years. The same is true for the gutters and rain spouts.

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