

THE CARROLL RECORD

(NON-PARTISAN)

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All articles on this page are either original or properly credited. This has always been a fixed rule with this office. All advertisements for 2nd, 3rd, 6th and 7th pages must be in our Office by Monday morning of each week; otherwise, insertion cannot be guaranteed until the following week.

THURSDAY, JANUARY 11, 1962

FACTS AND OPINIONS

From National Review: "A Labor Department statistical survey shows a continuing decline in union membership in the United States since 1956, the peak year of union enrollment; 17,049,000 workers were union members in 1960, a decline of over 440,000 since 1956. Only a fourth of the nation's total labor force, and about a third of the employees in non-farm establishments, belong to unions, and the percentage of union members in each of these categories has been declining. In 1956, 24.8 per cent of the total (farm and non-farm) labor force was unionized; in 1960, it dropped down to 23.3 per cent. In 1960, moreover, ten unions accounted for almost half the total union membership."

Three federal judges have clarified and bolstered the right of railroads to offer competitive rates as provided in an amendment made to the Interstate Commerce Act in 1958. They ruled in favor of 24 railroads which sought to upset an Interstate Commerce Commission report that fixed some rates at a level 6 per cent higher than comparable water carrier rates. The opinion said that the Commission's report amounted to an "erroneous interpretation" of the law in question.

A dietary note, from the Pennsylvania Packer: "In 1960, each person in the United States consumed an average of 161 pounds of red meat. He also ate 35 pounds of chicken and turkey, 204 pounds of fruits, 200 pounds of vegetables, 670 pounds of dairy products, 108 pounds of potatoes, and 7.5 pounds of sweet potatoes."

J. Edgar Hoover of the FBI states that an important new weapon in the arsenal of the nation's law enforcement officers was provided when the President signed Public Law 87-368, which was passed by the last Congress. This substantially broadens the right of the FBI to work with local law enforcement agencies in bringing about the apprehension of fugitives who flee across state lines to avoid prosecution, custody, or confinement after conviction of a crime, and various other major offenses.

The Air Transport Association of America estimates that the domestic trunk airline industry suffered a net loss of \$30 million last year.

Big business is looking for more executives now than at any time since 1959, according to a survey of major companies made by a leading management recruitment firm. It finds that within the next few months some 138 companies, with annual sales averaging \$133 million, will have to fill about three managerial positions each, at salaries ranging from \$10,000 to \$75,000.

A short time ago the number of shares listed on the New York Stock Exchange set a new record—in excess of seven billion.

From the Great Falls, Montana, Tribune: "The pre-eminent position of the United States among the nations of the world in the development of electricity from atomic sources, and the contribution of investor-owned electric companies to that development have gone largely unrecognized. Yet, the advance of nuclear power technology during recent years is probably as important to the future of the people of America as the latest experiments in space travel. There are now six nuclear power plants in operation in this country. Electric companies are operating five of them. So far as we know, there are more nuclear power plants in the United States than in any other nation in the world."

SHRIMP FEED

ST. JOSEPH'S HALL
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5:00 to 10:00 P. M.
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ADULTS \$1.50 CHILDREN 75c

CARD PARTY EVERY SATURDAY NIGHT

1-4-2t

WTRR PROGRAM LISTINGS

Table with columns for time slots (Monday through Friday, Saturday, Sunday) and program names (Sign On, News Headlines, Charlie Clarke Show, etc.)

NOTICE TO CREDITORS

This is to give notice that the subscriber has obtained from the Orphans' Court of Carroll County, in Maryland, letters of Administration on the personal estate of DAVID H. HAHN.

GUY D. HAHN
Admr. of David H. Hahn, Dec. 12-23-5t

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1-22-4t

ANNOUNCEMENT

Mrs. Mildred Green is now associated with Rensburg's Beauty, Shop, 256 E. Baltimore Street. For Day or Evening Appointment call: PL 6-5244.

1-4-2t

NOTICE

The regular annual meeting for the election of seven Directors to manage the affairs of The Detour Bank for the ensuing year, will be held at The Detour Bank, in Detour, Md., on Monday, January 15, 1962, between the hours of 1 and 2 o'clock, P. M., E. S. T.

Mary Ellen Catlin, Cashier 12-21-4t



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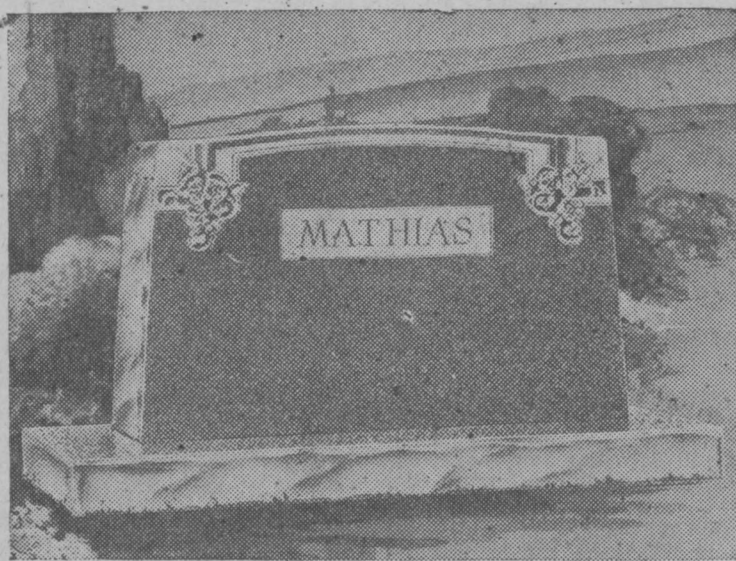
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1-4-tf

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Sweeten Life With Creamy Fudge



SCURUM-MM-M-MMPPTIOUS: Television's "Pete and Gladys" (Harry Morgan and Cara Williams) sweeten their domestic life with a dish of Cara's luscious, creamy five-minute fudge.

Cara Williams, the unpredictable "Gladys" of the hilarious "Pete and Gladys" domestic comedy series, now in its second season on CBS-TV, is a girl who knows her way around a kitchen, whether in her own home or on the set. What's more, she's smart — she's found that the way to a production crew's heart and a sponsor's heart are one and the same. So, Cara often whips up some of her favorite five-minute fudge and totes it to the studio for the enjoyment of Harry Morgan, her partner in laughs, the cameramen, electricians, and stagehands on the show. And because the recipe calls for Carnation Evaporated Milk, the product of their sponsor, Carnation Company, EVERYBODY is happy — which makes Cara the number one girl all around! If you'd like to try the recipe for yourself (and STAY the number one girl in your home!) here it is:

CARNATION FIVE-MINUTE FUDGE

(Makes about 2 pounds)

- 3/4 cup (small can) undiluted Carnation Evaporated Milk
- 1 1/2 cups sugar
- 1/2 teaspoon salt
- 1 1/2 cups (about 16 medium) diced marshmallows
- 1 1/2 cups (1 1/2 6-ounce packages) semi-sweet chocolate pieces
- 1 teaspoon vanilla

Combine Carnation, sugar and salt in saucepan over medium heat. Bring to boil, and cook 4 to 5 minutes, stirring constantly. (Start timing when mixture starts to "bubble" around edges of pan.) Remove from heat. Add marshmallows, chocolate and vanilla. Stir vigorously for 1 minute (or until marshmallows are completely melted and blended). Pour into 8-inch square buttered pan. Garnish with nuts, if desired. Cool. Cut in squares.

For Peppermint Fudge: Sprinkle 1/4 cup coarsely broken peppermint stick candy over top of fudge in pan.

For Upside Down Coconut Fudge: Spread sun-dried coconut or bottom of buttered 8-inch square pan. Top with fudge.

For Nut Fudge: Add 1/2 cup chopped walnuts, pecans or peanuts to fudge mixture before pouring in pan.

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BEFORE ----- AND AFTER



CLOTHES HELP MAKE THE BOY. The tattered "clothes" of this Latin American lad have been replaced by apparel donated to the annual Catholic Bishops' Thanksgiving Clothing Collection. The wearable used clothes, shoes, bedding supplies, etc., collected each year by the more than 16,500 Catholic churches throughout the United States are shipped overseas to the needy of all races and creeds by Catholic Relief Services—National Catholic Welfare Conference.

Even with his "new" attire, the youth remains somewhat bewildered because life in Latin America is not the lyrical existence many people in the United States think it is. Home for many thousands is the callampa, barrio or favela, which translated means simply, dump or slum! Be a good neighbor and make a donation of any wearable clothing to the nearest Catholic church during Thanksgiving week.

Spook's Sciree Calls For Special K Confection



"An' all of us other children when the supper-things is done, We set around the kitchen fire and had the mostest fun A-list'ning to the witch-tales 'at Annie tells about An' the Gobbie-uns 'at gits you ef you don't watch out!"

As James Whitcomb Riley described in his poem, "Little Orphan Annie," children enjoy hearing stories of witches, goblins, and ghosts. Part of the fun in celebrating Halloween is creating a ghostly atmosphere.

Another pleasure is interesting refreshments. A tasty sweet treat to serve guests is Special K Crunchy Clusters, prepared with crisp high-protein cereal, Special K, covered with a peanut butter candy syrup. These wholesome and nourishing confections will disappear fast, so plan on making up several batches. Accompany Crunchy Clusters with cinnamon-spiced cider.

CRUNCHY CLUSTERS

- 1/2 cup sugar
- 1/2 cup corn syrup
- 4 cups Kellogg's Special K (ready-to-eat high protein cereal)
- 3/4 cup peanut butter
- 1 teaspoon vanilla flavoring

Combine sugar and corn syrup in medium-sized saucepan. Bring to boiling point and cook, stirring constantly, until sugar is completely dissolved. Remove from heat. Stir in peanut butter and vanilla. Add Special K, stirring until well-coated. Quickly drop by teaspoonfuls onto waxed paper or buttered baking sheets. Let stand in cool place to harden.

Yield: about 40 confections, 1 1/2 inches in diameter.



HOUSEHOLD HINT XCHANGE

If there's ever a season when a homemaker's time is at a premium—it's Christmas. For invariably these are the days when even the most well-organized wife and mother finds herself facing more household chores—and no time in which to do them.

So, to help all ladies of all houses keep a cool head during the potentially frantic weeks, the makers of Vaseline petroleum jelly offer these helpful homemaking hints:

1. Let the children help with some of the Christmas preparations. They love to be a part of all the hustle and bustle, and besides, Santa has helpers, so why shouldn't you?
2. Start now to shop for Christmas greeting cards and get them stamped and addressed as soon as you can. Then tuck them away in a desk drawer until the week before Christmas, when all you'll have to do is drop them in the mail. You'll have a noticeable amount of extra time later, when you need it, if this task is taken care of in advance.
3. Take out Christmas decorations from the storage places early, and examine them to see that everything is in good condition. Apply a small amount of Vaseline petroleum jelly to Christmas tree light sockets to guarantee easy entry of bulbs and to help keep sockets rust-free after the holidays are over.
4. If you plan on hanging newly-cleaned draperies for the holidays, coat the traverse rods with a thin layer of petroleum jelly so they will work more smoothly. An application of the jelly reduces the friction where cords travel over pulleys and cuts down wear and tear.
5. At a cocktail party, when returning the ice-cube tray to the refrigerator after removing the cubes, refill with hot water. It will help keep the defrosting to a minimum. And here's a simple solution to the problem of removing ice trays that stick to the freezing compartment of your refrigerator: Apply a thin layer of Vaseline petroleum jelly to the underside of the trays, and you'll be able to take them out with ease.

THAT'S A FACT

Keep Freedom In Your Future... With U.S. SAVINGS BONDS!

THE SIMPLE LOGICAL ANSWER TO "WHAT CAN I DO FOR MY COUNTRY?" IS TO BE A GOOD CITIZEN, AND BUY U.S. SAVINGS BONDS.

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ALL PARTS OF YOU THAT WORK AUTOMATICALLY—YOUR HEARTBEAT, BREATHING RATE, BLOOD PRESSURE, BODY TEMPERATURE—FOR EXAMPLE CAN NOW BE REGISTERED AT THE SAME INSTANT AND SHOWN ON ONE HUGE CONTROL PANEL.

CHILDREN AGAINST FIRE!

DURING FIRE PREVENTION WEEK (OCT. 8-14) MORE THAN 4,000,000 JUNIOR FIRE MARSHALS ALL OVER THE U.S. WILL BE BUSY WITH FIRE PREVENTION ACTIVITIES WHICH INCLUDE CHECKING THEIR OWN HOMES FOR FIRE HAZARDS!

TIPS FOR SAVING TIME

THE STUDENT

Nobel Peace Prize winner Ralph Bunche learned German in record time — by posting lessons on his den walls! Post memos on the mirror, under your glass desk-top, any place where they'll catch your eye.

Carry a book with you on any trip that might give you a spare 10 minutes: scientist Dr. Harold B. Ritchey, President of American Rocket Society, suggests. Time spent waiting for the dentist or barber — or riding on buses or trains can be used constructively.

Instead of studying in a long firing session, divide your study into several shorter periods, with a period for each specific phase of the subject at hand, advises Donald Caverly, V.P. in charge of Engineering for General Time Corporation. You'll feel better, learn more and retain it longer.

Serve Cheese To Please

With the vast variety of foods available to Americans today, millions of U.S. homemakers can now serve foods previously found only in the finest Continental restaurants. Certainly, when planning such meals, the "gourmet touch" must continue through to the climax — the dessert. An age-old food combination that has served as the answer to dessert course needs is cheese and fruit. Here are some helpful hints from the Borden Kitchen on cheese service.

Camembert cheese: Bring it to room temperature before serving. Then, spread on a slice of crisp apple or pear. A few basic rules will aid you in serving this delicate cheese at its peak of flavor goodness. Buy it as needed. Age does not improve this cheese after it has ripened. The date stamped on the package indicates the expiration of proper aging time. If you purchase Camembert weeks in advance of this date — you can hasten the ripening by holding it at room temperature for a few hours. Then place it in the refrigerator until 15 to 30 minutes before serving time. Camembert cheese should never be served cold. Room temperature brings it to perfection in a short time. It ripens from the inside out and is perfect for serving when the entire center is soft creamy yellow consistency. The rind is edible. Eat and enjoy it. Romefort: Cave-cured and distinctive of flavor with its beautiful blue-marbled appearance, it is easily sliced or crumbled atop a juicy and melon-wedge of fresh pear or toasted cracker. Nut-sweet Gruyere has a natural affinity for Blue Concord grapes, as does a thin slice of natural Swiss Cheese.

Liederkrantz: A robust, all-American contribution to the world of cheese, it spreads well and combines excellently with bread slices or crispy toasted cracker.

Fall, holiday or year-round dessert service is yours easily by just unwrapping a variety of cheeses, and washing and polishing harvest fruits. And there is no better way to cater to individual tastes, no smarter way to become a "knowing" hostess. Cheese and fruit make perfect fare for committee meetings, too, so try them at your next social, or business, church, political or other get-togethers.

◆ FOR RENT ◆
SPACE IN THIS PAPER
Will Arrange To Suit
GOOD NEIGHBORS—PRICES TO
FIT YOUR BUSINESS

THE BIBLE SPEAKS

International Union
Sunday School Lessons
BY DR. KENNETH J. FOREMAN

Bible Material: Exodus 20:1-3; Deuteronomy 6:4-9; Matthew 6:24; John 14:1-11; Devotional Reading: John 17:1-8.

One God

Lesson for January 14, 1962

IT is easier to believe in many gods than in one. If you don't think that is true, take a look through the religions of primitive peoples. No human beings any-



where, no matter how primitive, are without some kind of religion; but the human race did not arrive early at the truth that there is only one true God. But they did arrive, in Islam, in Judaism, and in Christianity, men have stood for their faith that God is One, and beside him there is no other. Nothing the Christian church believes about the Trinity abolishes this basic truth, that there is one God only. Father, Son and Spirit are not three Gods. The Holy Trinity is not a celestial committee. Christians believe that there are different ways by which we meet God, different ways of His revealing himself; but the High God, the Creator of all, and Christ our Savior, the "Word made flesh," and the Spirit of God in our hearts, are all the same God.

One God of time and space

Theologians seeking ways of expressing the majesty of God sometimes use the expression, the God of time and space. That expresses a tremendously important truth about God, a two-sided truth. One is that no matter how far backward or forward you may go in time, God is always God. He does not become God, or cease to be God, or become (so to speak) a part-time or retired God. Sometimes human beings' thoughts of God are dim; but He is ever the eternal flame. The other side of the truth is that wherever you go in space, you are always in the domain of the one, the only God, who is always the same. This not only means that God is sovereign over this earth and whatever creatures live here; to the remotest star He is still the same, the

only God. The idea that we could take a spaceship and sail beyond the reach of God is just as absurd as it always was.

One God of the world and you

Think about the world around you—steel and asphalt, grass and trees, stars, germs and atoms. Does it seem hard to believe that the God who made these things made you? That the God who is concerned for the mighty suns and vast whirlpools of stars millions of light-years away—that He can be interested also in you? Even some Christians have felt as if there must be a difference between the God of nature and the God of grace, the God of nature and the God Jesus revealed to us. But there is no difference. Neither the God of grace nor the God of nature is greater than the other; for they are one and the same God. The same divine Mind that devised this universe also devised you. It serves his purposes,—the stormy wind fulfills God's will, as the Hebrew psalmist wrote, God made the earth and seas for a reason, He made the stars for a reason. What all His reasons are is His own secret. That a comet's return may be predicted, is a pointer to God. That in the midst of grief there comes a healing peace, is a pointer to God. That a man feels in his heart of hearts, I ought, is a pointer to God. Not to three Gods but to the same, the only God.

From birth to death

As we live and grow, our ideas about God may greatly change. Perhaps at first we think of Him as a kind of family God, we think of Him as the God of our church. He may be in early days a God we think about only when we say "Now I lay me . . ." at bed-time; then later—for some great souls this is true—God looms so large that He is our constant companion, and the thought of Him is back of every thought. But He does not grow, it is we who grow. The road of mankind is strewn with the bodies of dead gods, someone has said. Not at all; the true God never perishes. The dead bodies are ideas, notions, images in the mind; they are not gods. Now each man's personal road of life ought to pass on beyond the graves of the idols He has made in His mind. The God who would not let us get hurt, the God who let us do as we please, the God bent on revenge, the God of our nation against the world—these Gods do not exist except in people's minds. The one true God is the one revealed by his Son, who from the Beginning was with God, and was God.

Pie For Buffet Dessert



Caramel Date Pie is just the finishing touch for your holiday buffet. The crust is party-special, for it's made so easily and perfectly every time with pie crust mix. And the creamy caramel filling is brimful of sweet date bits. You can make and refrigerate the pie hours ahead, all set to serve. The filling—and especially the flaky crust—will positively melt in your mouth!

CARAMEL DATE PIE

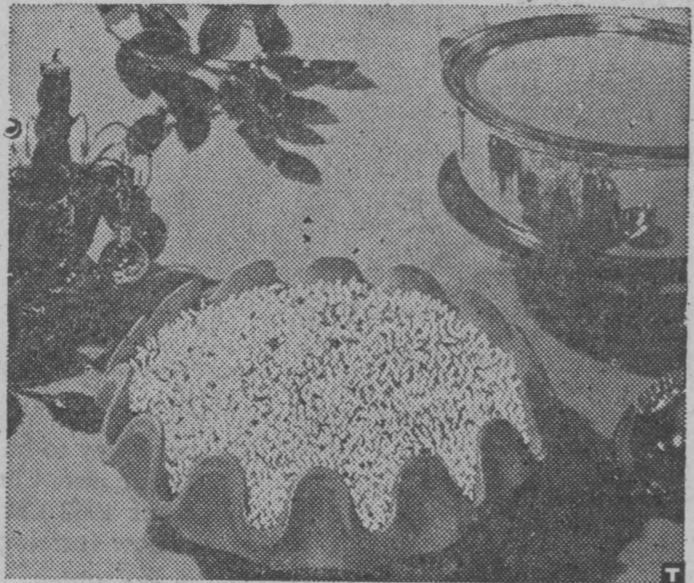
Makes one 9-inch pie

- Crust:**
 1/2 package (1 cup) Flako Pie Crust Mix
 2 tablespoons cold water
- Filling:**
 3/4 cup light brown sugar
 1/4 teaspoon salt
 1/4 cup cornstarch
 1/4 cup milk
- 1 1/2 cups milk, hot
 3 egg yolks, slightly beaten
 2 tablespoons butter or margarine
 1 teaspoon vanilla
 1 cup chopped dates
 1/2 cup chopped nutmeats
 3 egg whites, stiffly beaten

Heat oven to hot (425°F.). Follow package directions for making a single crust pie (9-inch). Bake in preheated oven (425°F.) about 12 minutes. Cool. Fill with the tasty filling below.

Mix together brown sugar, salt and cornstarch. Moisten with 1/4 cup milk; gradually stir into hot milk. (For best results in cooking use a double boiler.) Cook until thick, stirring constantly. Add egg yolks; cook 1 minute longer. Remove from heat; add butter, vanilla, dates and nutmeats. Cool partially, then fold in egg whites. Pour into baked pie crust. Let stand at room temperature until set.

SERVING RAREBIT IS A FRIENDLY CUSTOM



Rice Council Photo

Hanging the stockings and trimming the tree are traditional night-before-Christmas activities—and feeding Santa's helpers is part of the holiday fun. If you're wondering what to serve on that important eve, try a friendly Holiday Rice Rarebit. The beauty of the rarebit is that everything can be prepared well in advance, so that all you'll have to do is heat it and eat it when the tree-trimming work is done. The rice can be cooked early in the day, or even at a meal earlier in the week, and heated in a little water or broth. Place it on a buffet or coffee table; provide hot coffee and let everyone serve himself. Rarebit's very rich, so a little will serve a large crowd.

HOLIDAY RICE RAREBIT

- 1 can (10 1/2 oz.) condensed tomato soup, undiluted
 1 pound sharp Cheddar cheese, grated
 1/2 cup flat beer or heavy cream
 1 egg
 2 teaspoons Worcestershire sauce
 1/2 teaspoon grated onion
- 1/2 teaspoon salt
 1/2 teaspoon dry mustard
 1/8 teaspoon cayenne
 4 cups hot cooked rice
 2 tablespoons minced chives
 1 teaspoon celery seed

Heat tomato soup. Stir in the cheese. As it melts gradually stir in the beer. Continue to stir until the cheese is melted and the mixture is smooth.

Beat egg with Worcestershire sauce, salt, mustard and cayenne. Gradually stir the cheese mixture into the egg. To keep warm until serving time, return to pan, cover and set over hot water.

Combine rice, chives, celery seed and grated onion. Serve cheese rarebit over hot rice. Makes 6 servings.

Patching Up an Old Roof Usually a Waste of Time

Patch up or replace? That's a question many a home owner must face when his roof begins to leak or look shabby.

Most authorities on home repair agree: don't try to repair an old roof. It usually will cost more in the long run, because walking on an old roof to make repairs can open up new leaks. A complete new roof is the most practical answer.

Because they are low in applied cost, tough and durable, and can be applied over the old roof, asphalt shingles are chosen eight out of ten times when a new roof is needed. Applying them over the old roof eliminates the costly, messy job of removing old roofing, gives protection from rain while the job is being done, and provides increased insulation.

A new roof of asphalt shingles will provide years of maintenance-free protection from wind, water and fire. Since asphalt shingles resist sparks and flying brands, they are rated as fire resistant and approved by zoning codes for even the most densely populated cities.

The attractive range of colors now available is another reason asphalt shingles are preferred for reroofing.

Asphalt shingle roofing is a quality building material which deserves to be properly applied to take advantage of the long, trouble-free protection it offers. It is especially important in cold



Roofer applies new roof of asphalt shingles directly over old roof, saving mess and expense of ripping off old material.

sections of the country to install an eaves flashing strip of heavy roll roofing to guard against ice dams. These are accumulations of ice that build up in gutters, forcing water up under improperly applied roofing material. Resulting leakage can cause considerable damage inside the house.

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 GOT YOU DOWN? Make the BUKETS 4-day 39c test. Give kidneys a gentle lift with BUKETS well-balanced formula. Help get rid of uric waste that may cause getting up nights, scanty passage, burning, backache, leg pains. If not pleased, your 39c back at any drug store. TODAY at TANEYTOWN PHARMACY.

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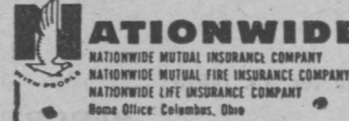
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NOTICE

All Property Owners are urged to clear their sidewalks of snow one hour after the snow fall has ceased. This is in accordance with the Ordinance pertaining to same.

The Mayor and City Council
 TANEYTOWN, MD.

1-4-tf

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IN THIS WORLD

IN LOOKING OVER OUR EVERGROWING HERITAGE...

THE NORTHEASTERN STATES, THE CRADLE OF OUR COUNTRY, AND THE LUMBER INDUSTRY GREW UP TOGETHER. 331 YEARS AGO, IN 1631, THE FIRST COMMERCIAL SAWMILL WAS BUILT AT THE FOOT OF A WATERFALL IN SOUTH BERWICK, MAINE.



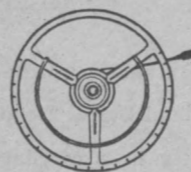
THE JOHN WHIPPLE HOUSE, BUILT IN 1640 AT IPSWICH, MASS., STANDS TODAY AS PROOF OF THE STABILITY OF BOTH THE BUILDERS AND THE WHITE PINE THEY USED FOR EXTERIORS OF THEIR HOMES.

WITH SOUND FOREST MANAGEMENT, MORE THAN A BILLION BOARD FEET OF WHITE PINE LUMBER IS NOW PRODUCED EACH YEAR IN THESE NORTHEASTERN STATES. (NEW YORK, PENNSYLVANIA AND NEW ENGLAND).

CONSERVATION AND SELECTIVE CUTTING ARE STANDARD PRACTICES OF LUMBER COMPANIES IN THESE STATES.

SOFT WOODS SUCH AS WHITE PINE, ARE MOSTLY CONIFERS (EVERGREENS). HARD WOODS SUCH AS MAPLE ARE DECIDUOUS TREES. (SHED THEIR LEAVES). ONE GOOD REASON WHY THE NORTHEAST IS FAMOUS FOR PRODUCING EARLY AMERICAN FURNITURE IS THAT 23% OF U. S. HARDWOODS COMES FROM THE AREA.

WE LIKE TO DEMONSTRATE!



Come in. Drive a '62 Ford. Ask questions. There's absolutely no obligation. We won't pester you to buy. We like people to drive it. We know that once you've had the wheel of a '62 Ford you're on your way to owning it!



WE LIKE TO MAKE DEALS!

We know that if you're happy with the deal, you'll be even happier with your new Ford! That's how we keep making friends . . . that's why we keep selling more and more new Fords!

WE LOVE TO KEEP YOU HAPPY AFTER YOU BUY!



With Ford's twice-a-year maintenance you won't see us often. But when you do you'll find us anxious to please because we want you to trade with us again! So—you'll find that you always have a friend at your Ford Dealer's . . . and so does your car!

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