



**THE CARROLL RECORD**

(NON-PARTISAN)

Published every Thursday at Taneytown, Md., 21787

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General subscription rate, \$2.00 a year; 6 months, \$1.25. Subscriptions west of the Mississippi River, \$2.50; to Canada, \$3.00. Advance payment is required in all cases.

ADVERTISING rates will be given on application, after the character of the business has been definitely stated together with information as to space, position and length of contract. The publisher reserves the privilege of declining all offers for space.

The label on paper contains date to which the subscription has been paid. Entered as Second Class matter in the Postoffice at Taneytown, Md., under the Act of March 3, 1879.

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.

The publication in The Record of clipped or signed editorials does not necessarily mean that such editorials are endorsed by The Record. In many instances they are published in order to show varying opinions on public topics.

THURSDAY, JANUARY 5, 1967

**WHERE ARE WE HEADED?**

As the last sheet is torn from the calendar the pundits, commentators, financial and editorial writers pause with pen in hand to take a retrospective look at the year 1966. They will find that it was a good year in many respects. The economic indices continued to reflect general state of affluence that the nation has enjoyed for 20 years. The blatant evidence of this affluence has bothered those who find it difficult to reconcile the tragedy that men are facing in Viet Nam with a persistent demand at home for a life of greater ease and comfort. The truth is that while the output of United States industry poured a flood of material well-being across the land, there was no stinting on military requirements.

The productive capacity of this country has become so great that it can sustain a major war effort without interrupting our peacetime lives, and judging by reports at the end of the year, there is growing evidence that the communist world is not a monolithic force after all. Serious as it is, the war in Viet Nam and the threat of world-wide communism may have less of a bearing on the shaping of the American future than events that have been taking place right here at home.

In the midst of prosperity, there has been a rising discontent that is difficult to explain. At a time when major industries and business leaders are devoting a large part of their energies to helping solve broad social and economic problems, a deep-rooted movement is sweeping across the country that could well undermine the private enterprise, free market economic system.

During 1966, extensive investigations into the motives and the performance of many basic industries reached a new high. The maladjustments of inflation have been blamed on industry. Toward the end of this past summer, consumers turned their wrath on retail distribution. Housewives picketed stores and demanded price reductions. Simultaneously, striking unions made a shambles of the government's wage guidelines. Wage increases threatened to outstrip productivity increases. All of these things promise to raise a fundamental issue to which most citizens have given no thought.

The issue that is being raised by the striking housewives, striking workers and investigative government bodies, involves the question of whether or not our private enterprise, capitalistic system, which functions on the profit motive, is to be retained? The growing discontent, if it runs deep enough, will result in legislative action that will alter irrevocably the system under which we have lived since the founding of the nation.

Since any fair examination of the record will reveal the great benefits that have been derived from competitive capitalism, we must assume that the present discontent is based on misunderstanding—a misunderstanding that has been encouraged by irresponsible political actions that have led to the depreciation of the dollar. The rise of discontent among U.S. citizens, if not resolved, may well lead to the crippling of productivity and the erosion of liberty, as controls are substituted for the laws of supply and demand in a free market—a market that is incomparably the best in the world. Life magazine describes its accomplishments in a few sentences: "American housewives, many of whom are engaged in supermarket boycotts to protest the high cost of food, spend an average 18.2 per cent of their families' take-home pay to buy that food. In 1960 they were spending 20 per cent and in 1947, 24.6 per cent. In France, housewives dedicate 30 per cent of their

family budget to food. In Japan the rate is 43 per cent, and in the Soviet Union—something between 50 per cent and 60 per cent."

As the new year opens, we should all vow to try a little harder to understand what makes the wheels go around in the United States. That is the biggest task we face in 1967. Only through understanding can we erase excessive discontent and mistrust. Only through understanding of bread and butter facts of our economic system can we hope to retain the good and abundant life that we have enjoyed in the past—to say nothing of freedom and our stature as a world power.

—Industrial News Review

**A CATTLEMAN SPEAKS**

Out in Nevada there is a man we'd like to meet sometime. His name is Roger Smith. He's a rancher. He's pretty plain-spoken, this man Smith. "Less than eight per cent of the American people," he says, "produce the food and fiber for all the rest. . . The cost of individual food items in terms of labor required to purchase them show a substantial reduction since 1947. For example, an hour of labor today purchases about 70 per cent more beef than then. . . Higher prices for meat have been noticeable to the consumer because they have moved up from an extremely low level. Current prices of beef cattle are still much below the price levels of 15 years ago . . ."

A Department of Agriculture study shows, says Smith, that the average housewife paid 17 per cent more, and farmers and ranchers received 7 per cent less in recent months, for the same kinds and qualities of foods purchased in 1947.

"Some serious thought on the part of the housewife today," he said, "would lead her to discover that the reason for the rise in the cost of foodstuffs has been her own demands for new processing and packaging techniques, and expensive facilities in supermarkets provided for her shopping comfort and pleasure, such as air-conditioning, piped-in-music and convenience parking facilities."

"Due to their picketing demonstrations, the housewives may cause the elimination of such pleasant fads and frills. Grocery chains, after taxes, make the lowest average profit of any major urban industry—only 1.3 per cent. . ."

"We livestock producers . . . are already in desperate financial straits, with our net income declining by 18 per cent from 1947 to 1965, while during the same time wages to all employees in manufacturing industries increased by 113 per cent. Since 1948, the cattlemen's total production expenses have increased about 63 per cent, whereas live weight cattle prices have decreased 11 per cent from what they were 18 years ago. In anybody's language, this is known as 'going broke' . . ."

"The Johnson Administration has been trumpeting loudly about 'truth in advertising' and 'truth in packaging'. It has been notably unconcerned about truth in government and the subject of the true cause of the rising cost of living."

"Government spending is in fact the true cause of inflation."

" . . . Let us all join in a boycott of Big Government spending of our hard-earned tax dollars and the dangerously extravagant legislation passed by the last Congress."

Every housewife can understand Mr. Smith's language. Let us all hope that Washington can, too.

—U.S. Press Association

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**THE TANEYTOWN BANK & TRUST COMPANY**  
**ANNUAL MEETING**

The annual meeting of the Stockholders of The Taneytown Bank & Trust Company will be held at the First Office of the Company, in Taneytown, Maryland, on Monday, January 9, 1967, between the hours of 9:00 and 10:00 o'clock A.M. (E.S.T.), for the following purposes:

- 1. The election of seventeen Directors to serve for the term of one year, and until their successors are elected and qualified.
- 2. To consider and act upon the question of changing the number of Directors to manage the affairs of the Company from not less than seven nor more than twelve to not less than ten Directors.
- 3. The transaction of such other business as may properly come before the meeting.

Charles R. Arnold, Secretary  
12-22-3t

**WTTR - FM**

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**Bake Fruit Bread for the Holidays**



While a fruit cake is something not everyone likes to tackle, a good fruit bread is a fine substitute. It doesn't have as many ingredients and tends to be less expensive than the fruit and nut packed cake. The recipe here calls for applesauce, dates, raisins and candied fruits.

- 2 1/2 cups sifted cake flour**
- 3 teaspoons baking powder**
- 1/2 teaspoon salt**
- 1 teaspoon cinnamon**
- 1/2 teaspoon nutmeg**
- 1/2 teaspoon ground cloves**
- Dash cardamom**
- 1/2 cup Nucoa margarine**
- 1/2 cup firmly packed brown sugar**
- 1/4 cup light corn syrup**
- 2 eggs**
- 1 cup applesauce**
- 1 cup chopped dates or prunes**
- 1/2 cup raisins**
- 1/2 cup chopped candied fruit**

Grease 1 (9 x 5 x 3-inch) loaf pan; line bottom with waxed paper. Sift cake flour, baking powder, salt and spices together; set aside. Blend Nucoa margarine and sugar in mixing bowl. Stir in corn syrup. Add eggs; beat well. (Mixture may appear curdled.) Stir in applesauce, dates, raisins, and candied fruit. Add flour mixture; mix well. Turn into prepared loaf pan. Bake in 350 degrees F. (moderate) oven until bread tests done, 1 1/4 to 1 1/2 hours.

**mostly for MEN**

By Jim Barnes—Special Interest Editor Jones & Laughlin Steel Corporation

**Now's The Time To Winterize**

It's a wonderful time of year when the grass no longer needs cutting, and the leaves are under control. This is the time of the year when it is wise to spend some thought and time on winterizing your house.

If you are still living in the past and have to get out the storm windows, clean them and put them up, consider giving up this dangerous and time-consuming operation and having stainless steel combination screens and storm windows installed on your house. But be sure they are stainless steel because they'll be stronger and give you many more years of service than other materials.

And while we're on the subject of storm windows let's not forget storm doors. Many times a house will have three or even four doors—and only one, generally the front door will have a storm door. If that's the case at your house, remedy it right away because you're wasting precious heat. And here again, make it long lasting, strong, stainless steel.

Here are some other hints for home winterizing:

- 1) Turn off all outside faucets from inside (then turn outside taps on to allow trapped water to escape during freezing).
- 2) If your garage is away from the road, use driveway markers so that the lawn doesn't get ruined in the snow.
- 3) Have your furnace (and chimney) cleaned. If you use oil heat, your supplier probably will do the job inexpensively.
- 4) Check your gutters and downspouts—if they're dirty or clogged you can be in for trouble when they freeze. And if they are beginning to rot or rust, you really should replace them—next time get the new stainless steel kind—it will probably be the last time you'll ever have to replace them.

If you're in a "home improvement" frame of mind, there are a number of things you can do around the house utilizing stainless steel, suggests Jones & Laughlin. For example, how about using some of the new stainless steel wall tiles to brighten up the kitchen. They are about the most practical material for the wall areas above the range, sink and counters—and beautiful, too. These tiles, which you can also use for laundry, bar or bath, are easy to apply without tools. Look for them at your favorite housewares outlet.

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**71% FAVOR CUTTING SPENDING**  
**7% FAVOR RAISING TAXES**  
**TAX FORM**  
"No Opinion" and other answers—22%  
\*Opinion Research Corp. National Survey—Oct. '66

**In Our Time**  
  
**IN THE DAYS OF KNIGHTHOOD, THE SKILL OF METALCRAFT WORKERS REACHED A ZENITH OF ARTISTIC ZEAL IN PROVIDING MAN WITH DECORATIVE ARMOR AND HARDWARE PROTECTION.**  
**TODAY, METALLURGICAL RESEARCH, SEEKING METALS WITH HEAT AND STRESS RESISTANCE TO MEET AEROSPACE NEEDS, HAVE PRODUCED A TITANIUM METAL SUPERIOR TO MOST ALLOY STEELS... HARDWARE MANUFACTURERS ARE FINDING IT IDEALLY SUITED TO THE LOCK AND HARDWARE INDUSTRY...**  
**MODERN LOCKSETS, ARTFULLY FASHIONED FROM THE SAME METALS ARE NOW AVAILABLE OFFERING HOMEOWNERS AND BUILDING OWNERS THE MAXIMUM IN PERSONAL AND PROPERTY SECURITY.**

**Your Advertisement**

**Should Appear**

**Here ---**

**Many Readers Will See It!**

CURRENT EVENTS FIFTY YEARS AGO

Our streets were crowded with teams, on Thursday, selling \$1.92 wheat and 95¢ corn.

The J. L. Hesson property in Harney has been sold, through D. W. Garner as agent, to Abram Ridinger of Littlestown.

The Week of Prayer services have been well attended. Friday evening the service is in the United Brethren Church, sermon by Rev. S. R. Downie;

Thursday and Sunday evenings in the Reformed Church, sermons by Rev. L. B. Hafer and Rev. W. J. Marks.

Special Notices: House for rent near Keysville. Dr. Geo. W. Rook.

When a little donkey was startled by a foreign car on a roadway, it gasped, "What are you?"

CITIZENS OF TOMORROW

For a number of weeks we published, under the above heading, pictures of children of this community.

HARBAUGH'S RADIO & TV REPAIRS

ROBERT L. HARBAUGH R. F. D. 2 TANeyTOWN, MD.

Advertisement for Helio Graved Business Stationery with an illustration of a man and a woman.

Advertisement for The Carroll Record Co., Inc. with a globe illustration.

Advertisement for The Salvation Army Meeting Today!

Directory of TANeyTOWN AND COMMUNITY ORGANIZATIONS

Taneytown Chamber of Commerce meets on the 3rd Monday in each month at the Taney Inn at 8:00 o'clock.

The Taneytown Volunteer Fire Company meets second Monday night of each month in the Firemen's Building.

The American Legion - Hesson-Snyder Post No. 120 meets third Thursday of each month at 8:00 P. M. in the Legion Home.

Monocacy Valley Memorial Post 6918, Harney, Md. meets on 1st and 3rd Tuesday of each month in the V.F.W. Hall.

The Taneytown Jaycees meets second Thursday of each month. President, Larry Heltebride.

Hesson-Snyder Unit 120, American Legion Auxiliary meets the first Thursday of each month at 8 P. M. in the Legion Home.

Harney Volunteer Fire Company meets 2nd and 4th Monday of each month in the Firemen's Building at 7:30 P. M.

Monocacy Lodge No. 203, A.F. & A.M. Taneytown, meets the 1st and 3rd Mondays of the month in Lodge Hall at 7:30 p. m.

Libertytown Coin Club meets the second Monday night each month in Methodist Church Hall, Libertytown, Md.

All other fraternities and organizations are invited to use this directory.

Advertisement for KOONS FLORIST, Cut Flowers, Designs, Corsages, Littlestown, Penna.

NOTICE: The regular Annual Meeting for the election of seven Directors for the Detour Bank.

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WALL STREET Notebook BY ROBERT B. JOHNSON, Research Director PAINE, WEBBER, JACKSON & CURTIS

Chicken Little Notwithstanding... In looking ahead at the outlook for the economy and the stock market in 1967, I feel there are a great many things about which investors should be concerned.

NOTICE TO PROPERTY OWNERS IN TANeyTOWN All side walks in Taneytown must be cleared of snow 10 hours after the fall of snow has ceased.

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GOLDEN TOUCH OF HOSPITALITY BY JANE ASHLEY The Cream Of The Crop Two favorites with men, with everyone in fact, are banana cream pie and chocolate cream pie.





### Whipped Cream Cake And Coffee Party



Why is the dessert-coffee party such a popular way to entertain? Perhaps because it satisfies two universal desires—one for a luscious dessert, the other for a steaming cup of coffee. And, this rich Chocolate Whipped Cream Cake has that wide appeal only good coffee can match.

Since coffee is the co-star of your party, make sure it shines. For best brewing results, use one Approved Coffee Measure (two level measuring tablespoons of coffee) to each 6 ounces of water per serving.

#### Chocolate Whipped Cream Cake

- |                              |                                                 |
|------------------------------|-------------------------------------------------|
| 2 eggs, separated            | 1/2 cup salad oil                               |
| 1 1/4 cups sugar, divided    | 1 cup buttermilk                                |
| 1 1/4 cups sifted cake flour | 2 squares (2 oz.) unsweetened chocolate, melted |
| 3/4 teaspoon baking soda     | 1 teaspoon vanilla                              |
| 3/4 teaspoon salt            | 1 1/2 cups whipping cream                       |

Heat oven to 350° (moderate). Grease and flour 2 eight-inch layer cake pans at least 1 1/2 inches deep. Beat egg whites until frothy. Gradually beat in 1/2 cup of the sugar. Continue beating until very stiff and glossy. Sift remaining 1 cup sugar, flour, baking soda and salt into another bowl. Add oil and 1/2 cup buttermilk. Beat 1 minute. Add remaining 1/2 cup buttermilk, egg yolks, melted chocolate and vanilla. Beat 1 minute more. Fold meringue thoroughly into batter, cutting down gently through batter, across bottom, up and over, turning bowl often. Pour into prepared pans. Bake 30 to 35 minutes. Cool on cake racks. Split each layer into 2 layers. Whip cream; flavor and sweeten to taste. (If desired, make Coffee Whipped Cream. Combine about 1/2 cup sugar and 3 tablespoons instant coffee with cream. Chill and whip.) Spread between layers and on top of cake.

### Thrifty Chipped Beef Special



The main dish favorite, creamed chipped beef, takes on a new look and flavor accent with lightly sautéed strips of crisp green pepper. New, too, is the way of preparation—a quick and easy one-pot method of creaming. The sauce phase of this dish has double-rich evaporated milk for assured smoothness and creaminess. Its low cost makes this thrifty chipped beef special even more budget-minded.

Ladled over a baked potato hot from the oven, this special version of creamed chipped beef is a great dish for the main meal of the day. For brunch, lunch or a late supper, spoon the savory mixture over hot toast (or frozen waffles popped into the toaster) for service-ease.

#### Creamed Chipped Beef Special

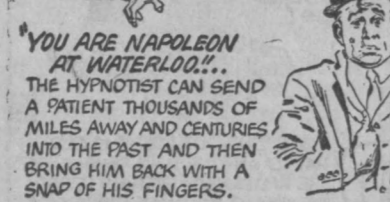
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| 1/4 cup butter                                     | 1 pimiento, coarsely chopped            |
| 1 small onion, chopped                             | 3 tablespoons flour                     |
| 1 pkg. (3 1/2 oz.) smoked sliced beef (1 1/2 cups) | 1 tall can evaporated milk (1 1/2 cups) |
| 1/4 cup green pepper strips                        | 1/2 cup water                           |

Melt butter in a large skillet over low heat. Add onion and cook until tender but not brown. Pull beef slices into pieces; add to onion along with green pepper and pimiento. Cook 2 to 3 minutes, stirring occasionally. Remove from heat. Sprinkle in flour a little at a time, blending smoothly. Gradually stir in evaporated milk, then water. Cook over low heat, stirring occasionally, until thickened, about 10 minutes. Serve hot over baked potatoes. Makes 4 servings.

### SHORT SNAPS



**CHIMPS CAN'T DO IT!...**  
MEN CAN. WOMEN CAN. EVEN AFRICAN BUSHMEN CAN SNAP THEIR FINGERS AS A SIGN OF JOY AND AMAZEMENT, ACCORDING TO HARVARD ANTHROPOLOGIST DENORE. CHIMPANZEES CAN'T SNAP BECAUSE THEIR THUMBS ARE TOO SHORT!



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**CAN YOU TOP A CHIMP?...**  
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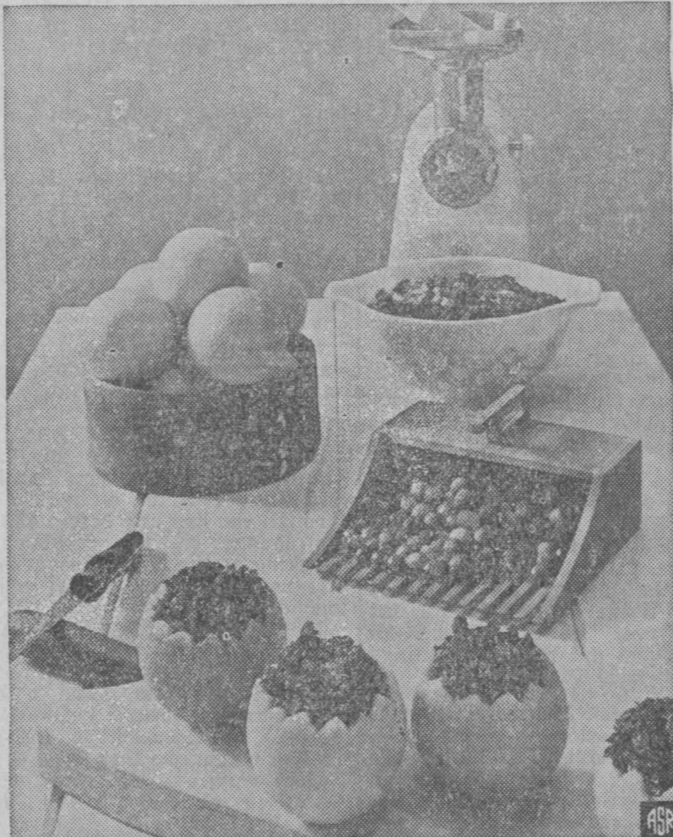
CHILDREN: 75¢

SUPPERS TO TAKE OUT: \$2.00. PLEASE BRING CONTAINERS.

CARD PARTY EVERY SATURDAY NIGHT

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### Orange Cranberry Relish



What's round and firm and packed with luscious, healthful juice? A fresh Florida orange, of course! The fruit is so good this season it's been termed a vintage crop. It's also the biggest crop in Florida citrus history, making prices lower than last year.

Orange Cranberry Relish is a delicious way to enjoy fresh oranges during the holiday season. It's easy to make (no cooking!), and so good with ham, chicken, turkey, fresh pork and game.

#### Orange Cranberry Relish

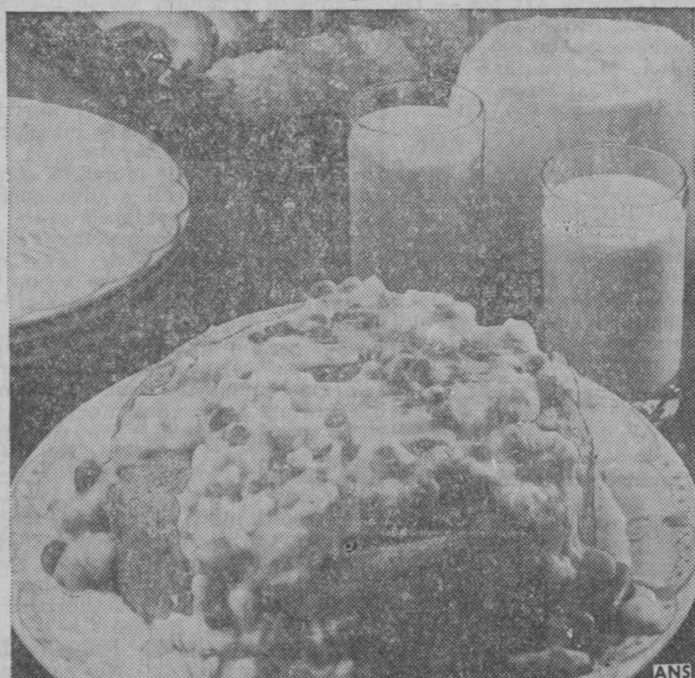
- |                                         |
|-----------------------------------------|
| 2 Florida oranges, quartered and seeded |
| 4 cups fresh cranberries                |
| 2 cups sugar                            |

Put orange quarters with peel and cranberries through food chopper. Add sugar to mixture. Chill in refrigerator several hours before serving. (The relish will also keep well in refrigerator several weeks.)

YIELD: 1 quart.

NOTE: For holiday garnish, serve Orange Cranberry Relish in orange cups with picot edge. To prepare, make a pencil guideline around the center of orange. Insert a small-bladed pointed knife in center of orange at an angle to make one side of a point. Remove knife; insert to make opposite side of point. Continue around orange, following line to keep halves equal size. Pull apart. Ream oranges for juice; remove membrane.

### For A Change Of Pace



WHEN HEARTY holiday meals and treats begin to dull appetites try a light menu of corn bread topped with Birds Eye Mixed Vegetables with Onion Sauce... accent with grapefruit and avocado salad. Simply heat the frozen mixed vegetables and pour them over delicious homemade corn bread.

#### CORN BREAD SUPPER DISH

- |                                                               |                            |
|---------------------------------------------------------------|----------------------------|
| 1 cup sifted all-purpose flour                                | 1 tablespoon sugar         |
| 3/4 cup cornmeal                                              | 1 teaspoon salt            |
| 1 tablespoon double-acting baking powder                      | 1 egg                      |
| 2 pkgs. (8 oz. each) frozen mixed vegetables with onion sauce | 3/4 cup milk               |
|                                                               | 1/4 cup shortening, melted |

Sift flour, cornmeal, baking powder, sugar, and salt into bowl. Add egg, milk, and shortening. Stir just until blended. (Do not overmix.) Spoon into a greased and floured 3-cup or 1-quart ring pan. Bake at 425° for 20 minutes, or until the corn bread is lightly browned and a cake tester inserted into center of bread comes out clean. Cool in pan 5 minutes. Remove from pan and place on serving plate.

Meanwhile, prepare mixed vegetables as directed on package. Thin with a little milk, if desired. Pour over and around corn bread. Makes 6 servings.

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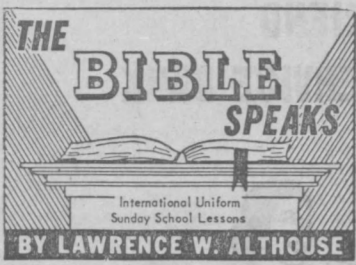
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God's Still Exciting Lesson For January 8, 1967

Background Scripture: Luke 4:16 through 6:11 Devotional Reading: Isaiah 61:1-4; 6:9

A little girl was listening to her mother read some Bible stories. In the midst of one of them she exclaimed: "Mother, God must have been more exciting in those days!"

Could anyone be more excited?



For though her elders would seldom put it in those terms, they often seem to be of the same opinion. They speak much of what Jesus did, but little of what he is doing today.

Little wonder that God seems to have had a past so much more exciting than a present.

Yet, there are those today who feel he is still doing exciting things in the world. For them the "mighty acts of God" are not mere chapters from the past, but episodes of the present and expectations for the future. God, they believe, never called an end to the age of signs and wonders.

Nothing Could Be Done

A few weeks ago I heard a young couple speak glowingly of the wonderful change which God has wrought in their lives over the past few years. They had been "card-carrying," non-practicing Christians until their child was born blind. Assured that nothing perhaps could be done by medical science, they turned in desperation to prayer. Today their child has normal vision and the eyes of the parents have been opened to God. It appears, is still doing exciting things. Jesus not only was a healer, but still is today.

Still many people react uncomfortably to any suggestion of a ministry of healing in the church today. "It is the church's business to save souls," they protest, "we have physicians for the body." Many doctors, however, do not agree and give eloquent testimony to the power of prayer in healing today.

We have been mistaken in speaking of Christ's salvation as exclusively a matter of the soul. In the New Testament salvation may mean healing, help or deliverance, as well as the cure of the soul. Salvation meant "wholeness" and this was Christ's purpose: to make men whole. Disease and sickness were just as contrary to the will of God and alien to his kingdom as sin. Jesus, thus, did not come to save just souls, but to save people: mind, body, and spirit.

Health And Wholeness

This should be no less a concern of the churches today. The health of the body is closely related to the welfare of the mind and the condition of the spirit. Psychosomatic medicine today teaches us that it is not only a matter of what kind of germ the fellow has, but also what kind of fellow the germ has. Many illnesses of the body or the mind may originate in the sickness of the soul and many times it is as important to say "You are forgiven" as "You are healed."

Jesus' ministry was one of teaching, preaching, and healing. The mission of the apostolic church was no less than this. Why should it be otherwise today? Has this admonition of James become obsolete: "Is any among you sick? Let him call for the elders of the church, and let them pray over him, anointing him with oil in the name of the Lord; and the prayer of faith will save the sick man?" (James 5:14, 15a)

No, the little girl was wrong. God is still exciting those who come to him in faith and expose themselves to his power. With men of old, it can still be said: "We have seen strange things today."

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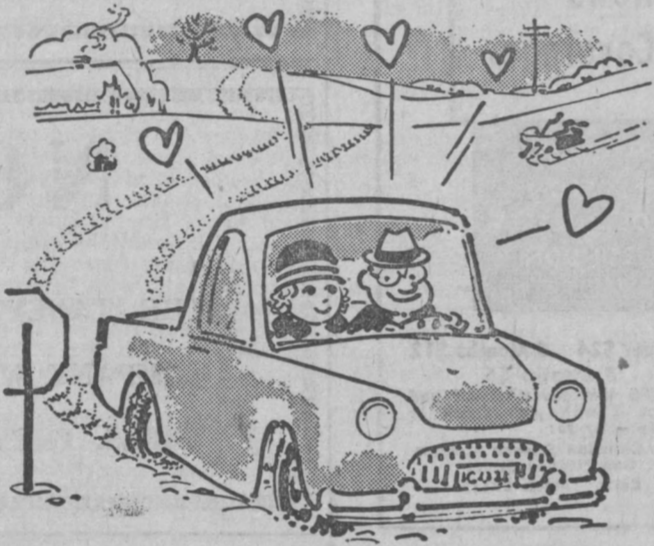
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Hugo Harriman Stringfellow Phye Cherished his car as well as his wife; On the ice, in the snow, With tire chains they'd go, Safe and secure, O joy, what a life!

HERE'S ADVICE TO HELP YOU GO...

The Safe Winter Driving League presents this tip for safer winter driving from the National Safety Council: "For severe snow and ice conditions, tests show that reinforced tire chains provide four to five times as much traction as regular tires without chains." Assume your ability to get through regardless of the weather—always carry chains and be prepared for winter's worst storms.

THE LAND AROUND US... by THOMPSON



AN IMMENSE SWARM OF LOCUSTS—THE EIGHTH PLAGUE BROUGHT ON BY MOSES BECAUSE PHARAOH WOULD NOT RELEASE HIS PEOPLE—SUDDENLY COVERED EGYPT, EATING ALL THE GREEN PLANT LIFE IN THE LAND! ... TO CONTROL INSECTS, AMERICAN FARMERS HAVE BEEN USING PESTICIDES FOR NEARLY 100 YEARS. THE MOST IMPORTANT RULE WHEN USING AGRICULTURAL PESTICIDES IS TO READ THE LABEL CAREFULLY AND FOLLOW DIRECTIONS EXACTLY.

The business expert is usually able to put most of his work on the office help.

What became of the young man who started to live according to unselfish principles?

Many people who do not believe in the Bible have never tried to find what it says.

Time is not so scarce. What is rare is the proper and intelligent use of time.

The best thing in life is not baseball, ice cream, or even chocolate-covered raisins.

People without responsibility are usually anxious to solve tremendous problems.

HOW TO TREAT KIDNEY DANGER SIGNALS

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Former March of Dimes Poster Boy Is Part of Twin Medical Problem

Identical twins are supposed to be carbon copies of each other in every respect but twin brothers Joel and Jeffrey Kirker, 6, New Stanton, Pa., have been cruelly different from birth.

Joel, the older brother by five minutes, was born with an open spine (spina bifida), a birth defect that has paralyzed him from the waist down. At the same spot on his back, Jeff has only a birthmark.

"When Jeff doesn't feel well, he gets two blisters on his birthmark, otherwise he is a normal, very active little boy," says his mother, Mrs. Thomas Kirker.

Understandably, the young Kirkers pose a medical puzzle. As their mother puts it, specialists are "amazed that only one has the defect and not the other" or else are "quite lost for words" to explain the crippling differences in these identical twins.

Yet Mrs. Kirker says, "We feel we have a great deal to be thankful for because Joel is doing well and we can hope for even more improvement in the future."

Despite his physical handicap, Joel gets around quite a bit. During January, 1966, he was Pennsylvania State Poster Boy for the March of Dimes campaign to fight birth defects. This means that Joel traveled through a number of counties in his area and even appeared on a television in Pittsburgh.

Now as they watch the twins pretending they're big leaguers or playing together on the backyard slide, Mr. and Mrs. Kirker can appreciate all the things Joel can do even though he wears braces and uses a cane. They are thankful for the skilled medical care Joel received from the day of birth. Without that care, Joel might not be alive today.

When Joel was only one day old, his open spine was operated upon to give his spinal cord some protection. While surgeons could not restore the function of nerves and muscles, they did prevent further complications, the most dangerous being infections such as meningitis.

Like many other victims of open spine, Joel also had hydrocephalus ("water on the brain"). Doctors performed several operations to drain off the dammed-up fluid within the brain and thus relieve pressure.



"That's OK, Joel, even astronauts need help with their gear sometimes," says Jeff Kirker, 6, of New Stanton, Pa., as he helps his identical twin Joel into his braces.

Without relief, this pressure can lead to permanent mental damage, blindness or even death.

For Joel's parents, the past six years have been times of great emotional anguish, to say nothing of financial strain. Mr. Kirker has worked for the Bell Telephone Company since he graduated from McKeesport Technical High School in 1950.

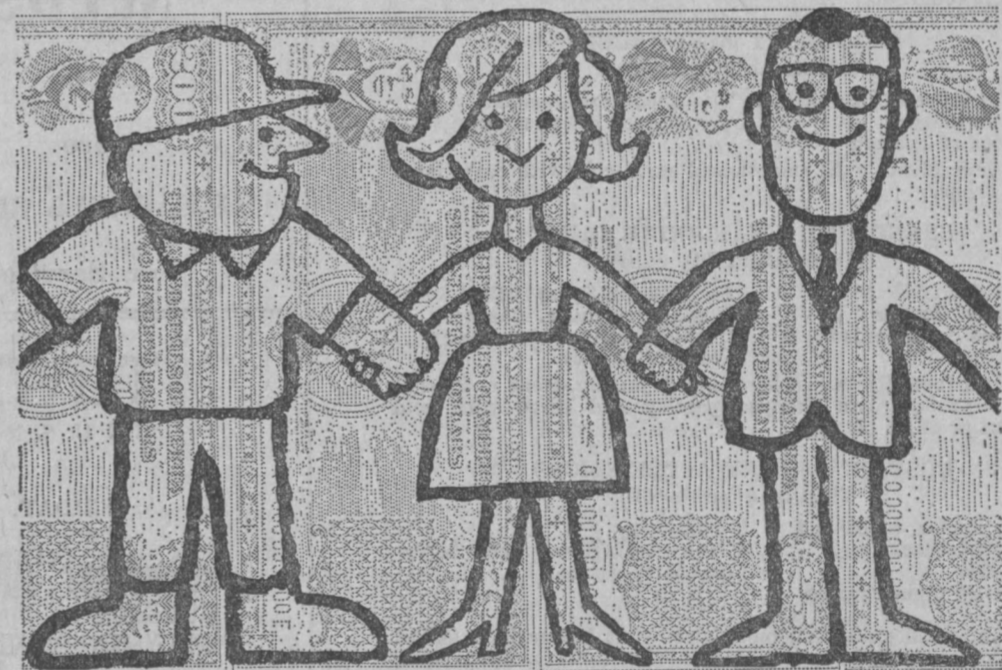
In addition to caring for the twins and keeping house, Mrs. Kirker sells kitchenware to supplement her husband's income and help with medical expenses. The Kirkers are deeply grateful to the local chapter of the March of Dimes which helped pay Joel's hospital bills and covers the cost of braces which must be changed periodically.

Braces or not, Joel loves it when the family pile into their trailer and set out on a camping trip, something the Kirkers enjoy. When they settle in a campsite, the whole family knows what to expect from Joel.

He invariably takes off to visit all the other campers, one by one. He loves to meet and chat with other people, even if it means climbing hills and fighting the underbrush every step of the way.

The twins can take care of each other pretty well these days. Joel can put on his braces for himself but sometimes Jeff helps him. Active, outgoing Jeff helps his quieter, more thoughtful brother in other ways, too. A firm "I think you'll like this, Joel," from Jeff often helps Joel make a decision in favor of the local chapter of the March of Dimes which helped pay Joel's hospital bills and covers the cost of braces which must be changed periodically.

By this time, the Kirkers know what Joel can do and they avoid overprotectiveness which could be harmful to both boys. His doctors hope that when Joel is about 14, surgery can be performed that will make the leg braces unnecessary.



How America's red-white-and-blue collar workers help keep America strong.

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