

RANGER TIMES

211-213 Elm Street, Ranger, Texas Telephone 224

Published every afternoon (except Saturday and Sunday)

NOTICE TO THE PUBLIC

Any erroneous reflection upon the character, standing or reputation of any person, firms or corporations which may appear in the columns of this paper will be gladly corrected upon being brought to the attention of the publisher.

Obituaries, cards of thanks, notices of lodge meetings, etc., are charged for at regular advertising rates, which will be furnished upon application.

Entered as second-class matter at the post office at Ranger, Texas, under Act of March, 1879

Member Advertising Bureau - Texas Daily Press League

F. D. HICKS, Business Manager - W. H. MAYES, Jr., Editor (Editorials by Col. Hugh Nugent Fitzgerald)

SUBSCRIPTION RATES

Single copies \$.05 Three months \$ 1.25 One week by carrier .10 Six months 2.50 One month .45 One year 5.00

ALL SUBSCRIPTIONS PAYABLE IN ADVANCE

FARLEY PLACES MANY NAMES ON POSTAL PAYROLL

Postmaster Gen. James A. Farley has placed 1885 names on the payroll of the department. There is a reason for it: postal business had increased to such an extent that many additional employees were put to work Aug. 6 in 71 offices. The hiring of the workers, whose combined annual pay is around \$3,400,000, came after the recent statement that for the first time in 15 years the postoffice department for the fiscal year ended June 30 showed a surplus over ordinary operating expenses—of around \$6,000,000. "Sunny Jim" pointed out the additions all would come from the civil service rolls, the regular positions going to senior substitute employees.

"Sunny Jim" is not going to make the race for governor of New York. He has plenty to do as a cabinet officer and national chairman of the machine organization of the party of Thomas Jefferson and listening to the frantic appeals of millions of hungry democrats who are ready to make affidavit that "they saved the country in 1932." Gov. Henry H. Lehman, democrat, will be a candidate for re-election. He will have the backing of the Roosevelt administration, Alfred E. Smith, the new Tammany hall and the leaders of all factions of democracy in the empire state of the East. "Sunny Jim" knew where to find his hat.

DID YOU EVER STOP TO THINK.

By EDSON R. WAITE, Shawnee, Oklahoma

THAT motor car traffic keeps growing. It keeps crowding so in cities that there seems to be no end. It gets so heavy that new rules for parking, even plans for widening certain streets are made and when that is done the traffic seems to grow still heavier. The great trouble is that when cities were first built motor cars were undreamed of and little attention was paid to building streets and roads for the future. Cities must plan now for the present and for the future. Some way must be worked out to handle these conditions. Needs for the future must be provided for by careful planning. Now is the time to plan and every bit of new road, new streets, and any kind of highways must be built so they will be able to take care of the ever increasing motor traffic.

Some cities long known as cities of the "near dead" are coming back and coming strong.

Songstress

Horizontal and Vertical puzzles with clues and answers. Includes a crossword puzzle grid and a list of clues.

A large crossword puzzle grid with a picture of a woman's face in the center.

"OUT OUR WAY" - - - - - By Williams



THE MIRACLE WORKER.

SHAH TO BUILD HOTEL. ISTANBUL.—The Shah of Persia, who has just concluded a visit to Turkey, thinks Turkish hotels are excellent that he has invited Vehab Bey, the manager of a famous hotel at Istanbul, to go to Teheran to reorganize Persian hotels. The Shah will personally superintend the building of the hotel in his capital.

BEACH CLUB GIRL

BEGIN HERE TODAY BOOTS HAEBURN is the prettiest girl in Larchmont, fashionable New York suburb, but her father's financial reverses make it hard for her to keep up with her school expenses. Her mother's advice is to force Boots to resign from the Juniors. Deeply hurt, Boots accepts the situation of MISS LUND, the swimming instructor.

THE headache which had swooped down upon Boots in the glowing heat of the day was indeed a devastating one. She had had little sleep the night before. Her early rising and the tangled emotions of the previous hours had worked havoc with her healthy young body. Now, as she leaned back in the grateful coolness of the taxi with Russ's strong arm laid protectively across her shoulders, it seemed to her perfectly right perfectly natural that she should do as he suggested. She was miserably able—she was half sick with pain and fatigue as she followed him across the dim and darkened lobby of some strange hotel. Her head was fairly splitting.

She scarcely heard what was said to her but noticed that the clerk, regarding the pen, glanced at her curiously. She only knew in a dim sort of way that Russ called her his sister. He would register for her, he said. She was tired.

WHEN she awoke it was quite dark. The square of window below the blue shade showed yellow against the blackness of the walls. She sat up, pushing her hair back

Markets

Table of market prices for various commodities and stocks. Includes sections for 'Closing selected New York stocks' and 'Daily Averages'.

Beaumont Will Have Race Track. BEAUMONT, Tex.—A new race track, representing an investment of \$400,000, will be built here by Gates Park, Inc. Plans for the track already have been completed.

FOR A WONDERFUL VACATION STAY AT THE CRAZY WATER HOTEL. A Hotel With A Homelike Atmosphere. Offers these distinctive features that make for the good, old SOLID COMFORT that's so necessary to complete rest and relaxation.

LIGHTNING LEAVES TRAIL. GROTON, Conn.—Lightning left a freak trail through Ernest Blackington's home. Striking tree, it dug a ditch to the porch pushed a cart 15 feet, split the kitchen linoleum, smashed a door casing, followed a water pipe to the sink, twisting the pipe near faucet, tore a moulting on screen door, knocking plaster from the ceiling and left through the roof, displacing shingles and leaving two large holes.

WORKERS HIT CHECK FEE. SANDUSKY, O.—Because banks here charge a 10-cent fee for cashing relief checks, FERA workers have demanded cash on pay days, claiming they cannot afford to lose the deductions. Sandusky banks recently placed in effect a service charge on all checking accounts.



ST 29, 1934
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INFORMATION ON CANNING MEATS IS GIVEN OUT BY HOME DEMONSTRATION AGENT

The following information and methods on meat canning have been sent out from the Extension Service, College Station, Texas, to help with preserving the meat for winter use. The person canning and opening the can is responsible to the family and directions should be followed and when experimenting, do it on other things and not with food supply of the family.

These meat canning instructions have been made to assist in the areas of drought where immediate canning is necessary to prevent further loss of animals or loss of weight of animals without pastures or feed. In order to prevent spoilage and to insure a product which will be safe for use as a food.

Requirements for successful canning of meat in the summer:

1. Carcasses must be washed with cold water and wiped dry with a cloth before transporting to cold storage plant.
2. Meat canning centers must be located or selected at points where adequate refrigeration facilities are available.
3. The minimum period of cold storage for an animal of 500 pounds live weight is at least eighteen hours when the temperature is thirty-four to thirty-eight degrees, and at least twenty-four hours when the temperature is 42 to 45 degrees.
4. As a maximum the carcass should be allowed to remain in cold storage two or three days for ripening.
5. If the temperature of the storage plant is below freezing, the meat should not remain longer than twelve hours or it will begin to freeze.
6. Chilled meat must be canned promptly after leaving the storage plant or refrigerator to avoid deterioration. There are two possible methods of preventing meat from becoming too warm during preparation after it is removed from cold storage.
7. The first method is to remove from storage one quarter at a time, cut and can it before removing another. The portions of this quarter not being prepared should be kept in a refrigerator.
8. The second method is the most desirable for community canning and may be used in combination with the first method. Cut meat in the storage plant. Tubs and pans should be lined with clean wrapping paper and clean cloths and the cut portions packed in these, then covered with clean cloths and wrapped in paper or ducking, or both. This wrapping will exclude the heat while the products are being transferred. When the meat reaches the home or the plant all portions not being prepared should be kept in the refrigerator until ready for use.

Both of these products can be pre-cooked in kettles or pots.

For pre-cooking wash pots will be satisfactory if placed over steel drums that have been cut in half. A door ten by twelve inches may be cut close to the ground. A brick furnace is often used where wood or coal is to serve as fuel.

Processing

The number two cans of meat should all be processed seventy-five minutes at fifteen pounds pressure unless the altitude is above 2,000 feet. If it is, correct for altitude by adding one pound pressure for each two thousand feet above sea level. Process the hot cans immediately after sealing. If they must stand a short time, put them where they will remain as hot as when open retort or steamer. Soup stock is processed at fifty minutes with any adjustments necessary for altitude.

Recipes

Hamburger is made from the portions which are not desirable for stew or roast. Grind with 5-8 inch plate, which will give pieces about the size of pinto or navy beans. Meat ground in this manner may be used later for making chili or meat loaf. To pre-cook add the ground meat slowly to boiling broth and let simmer slowly until color changes from blood red to the cooked stage. This sears the product and prevents excessive shrinkage. Fill cans with drained meat (using wooden mallet or potato masher to pack) and add enough broth to cover. Add one and one-half teaspoons salt and pepper mixture (4 parts salt and 1 part pepper) press into the broth, exhaust and seal. Net weight is twenty ounces or more, gross weight twenty four ounces including label. See "Processing" for time. Cool immediately in cold water.

Stew comes from portions not large enough for roasts and from trimmings from roasts and cuts. Cut meat in cubes about one inch in diameter. Heat thoroughly in soup broth, fill cans with drained meat, add broth to cover, and one teaspoon salt and pepper mixture (4 parts salt 1 part pepper). Process as above and cool immediately.

BASEBALL

TEXAS LEAGUE

Club	W.	L.	Pct.
San Antonio	82	58	.586
Galveston	78	59	.569
Tulsa	73	66	.525
Beaumont	71	66	.518
Dallas	72	67	.518
Houston	67	72	.482
Fort Worth	55	81	.404
Oklahoma City	54	83	.394

Yesterday's Results
 Fort Worth at Beaumont, rain.
 Oklahoma City at Galveston, wet grounds.
 Dallas 2, Houston 0.
 San Antonio 17-1, Tulsa 7-2.

Today's Schedule
 Fort Worth at Galveston, two games.
 Dallas at San Antonio.
 Oklahoma City at Beaumont.
 Tulsa at Beaumont.

AMERICAN LEAGUE

Club	W.	L.	Pct.
Detroit	81	42	.659
New York	77	47	.621
Cleveland	64	58	.525
Boston	65	62	.512
Washington	55	66	.455
St. Louis	55	66	.455
Philadelphia	49	69	.415
Chicago	44	80	.355

Yesterday's Results
 St. Louis 4, Washington 0.
 Boston 3, Cleveland 2.
 Others postponed, rain.

Today's Schedule
 Chicago at New York.
 St. Louis at Washington.
 Detroit at Philadelphia.
 Cleveland at Boston.

NATIONAL LEAGUE

Club	W.	L.	Pct.
New York	79	45	.637
Chicago	73	50	.594
St. Louis	72	51	.585
Boston	63	59	.516
Pittsburgh	58	63	.479
Brooklyn	54	67	.446
Philadelphia	46	76	.377
Cincinnati	45	79	.363

Yesterday's Results
 New York 3, Chicago 1.
 Boston 5, Pittsburgh 3 (second game postponed, rain).
 Cincinnati 8-2, Philadelphia 6-1.
 St. Louis 2, Brooklyn 0.

Today's Schedule
 New York at Chicago.
 Philadelphia at Cincinnati.
 Brooklyn at St. Louis.
 Boston at Pittsburgh.

The Newfangles (Mom 'n' Pop)

By Cowen



ALLEY OOP



cess as above and cool immediately.

Roasts, put one or more pieces of raw meat in each can. Stack without sealing in retort basket so that no can is directly on top of another. Pre-cook long enough to change color from blood red to the cooked stage color. This will require about fifteen pounds pressure for fifteen minutes. Test one or two cans from each tier in the retort basket to determine this. One person a sealing able may be designated for this purpose. Counting time for pre-cooking starts when the pressure gauge has registered the required number of pounds for seven minutes. This means there is no air left in the top of the retort and the cans have started heating. As soon as pre-cooking is completed release steam slowly to prevent liquid being drawn from the cans. Use another can to fill those lacking in weight. Do not fill so full so that the lid must be forced on. If necessary add enough liquor to bring weight up to twenty or twenty-one ounces. Add one and one-half teaspoons salt and pepper mixture (4 parts salt and one part pepper) and at least two teaspoons of soup broth to each can. Exhaust and seal. Process time given above and cool immediately.

Hash is made of the meat from the bones after they are steamed (60 minutes at 20 pounds pressure.) Cut in length of one inch or less. Heat thoroughly in enough soup stock to prevent burning. Fill cans with drained meat, add broth to cover, one and one-half teaspoons salt and pepper mixture as in above recipes. Exhaust, seal and process as above. Cool immediately.

Soup stock—Skim excess fat from broth, strain, heat and fill cans. Seal and process fifty minutes with pressure adjusted to altitude as given in first of article. Cool immediately.

RABBIT PURSUIT FATAL
 By United Press

LE MANS, France. — Leon Menant, farmer, driving into Le Mans with neighbor Gustave Plumard, saw a lettuce devouring rabbit on the highway and tried to run it over. The car struck a rock and overturned. The rabbit escaped. M. Plumard was killed.

WATER FOR KEW GARDENS

LONDON. — Kew Gardens, the most famous gardens in the world filled with many rare and precious plants, requires 2,656,000 gallons of water a week to insure safety of its extensive collections from the perils of the drought.

BOTTLES TRACE HISTORY

ASHTABULA, O. — Bottles, large, small, of all shapes and made to hold everything from

vinegar and soda pop to perfume and whisky, comprise a collection of several thousand pieces owned by Miss Mary Hall. The collection is so complete that it almost traces the history of the United States, she believes.

Dry's checking a saloon in an eastern city announced that hill-billy songs had attracted scores of young people to the den of iniquity. But they overlooked the fact that they must have driven hundreds away.

THIS CURIOUS WORLD

By William Ferguson

SPENT BY U.S. GOVERNMENT FOR ALL PURPOSES, IN PREVIOUS YEARS

THE gold in the possession of mankind, accumulated through the ages, amounts to only about nine billion dollars. The ordinance department of the United States army spent twelve billion dollars in two years. Eight hundred million dollars were spent for machine guns alone.

Employment in Texas is Above July of Last Year

AUSTIN, Tex. — Employment and payroll in Texas continue above those of a year ago by a considerable margin, according to The University of Texas Bureau of Business Research.

Reports from 1,561 establishments with a total of 82,669 employees show a gain of 9.6 per cent in number of workers, an increase of 11.3 per cent in payroll during the week ended August 18 in comparison with the corresponding week last year, the Bureau's report said. There was practically no change from July to August.

Industries in which the increase in number of employees was

greater than the average for all industries combined were: Pure food products, beverages, flour mills, meat packing, brick and tile works, railroad car shops, electric railway car shops, petroleum refining, newspaper publishing, quarrying, public utilities, retail stores and hotels. Industries in which there was a decline of 10 per cent or more from last year were: Cotton oil mills, cotton compresses, men's clothing, women's clothing, lumber mills, furniture manufacturing, and cotton textiles.

Cities showing more than average gain were: Amarillo, Austin, Beaumont, Dallas, El Paso, Fort Worth, Port Arthur, San Angelo, and Wichita Falls.

It looks as if Aimee Semple McPherson might be slipping. A small-time evangelist has tied her for kidnaping honors and another preacher is one snake bite ahead of her.

Soviet Sentenced Crafters to Death

MOSCOW. — Death or prison sentences were the reward of a gang of 12 grafters who recently attempted a "get rich quick" scheme at the expense of credulous Soviet peasants.

The group, led by a wily schemer, Ignat Kamensky, went to peasants and told them the government would not collect a meat tax in kind from them, provided they paid a fee to the "collectors" — Kamensky's gang. Peasants without money were allowed to contribute flour, cereals, eggs and other products.

But the scheme was soon discovered by the police. Kamensky was sentenced to death. His followers were sent to prison for terms varying from one to ten years.

Something to Write Home About!

UTILITY Steam Cooker FREE!

Appetizing Foods

—prepared in less time, with less work and less fuel expense!

The New WATERLESS WAY

While the New Utility Cooker brings to you the possibilities of enjoying old-fashioned meals in addition, it permits you to prepare foods by the newer methods of cooking without water.

Science has discovered that there is so much natural moisture in all meats, vegetables and fruits that it is entirely feasible to cook them with little or no water.

About the only reason why we have cooked with water was to avoid burning. Water distributes the heat evenly, conducting it away from the point nearest the fire.

However, after we have cooked our foods we have poured off the excess water and with it we have poured the bone-forming, teeth-building minerals; the iron, calcium and phosphorus that constitute the essential elements which the human system must have. With the new perfected Utility Cooker you can prepare foods deliciously tender and full of these health-building elements. The Utility Cooker is ideal for the housewife who wishes to practice this modern, more healthful and more economical way of cooking.

Look! HERE'S HOW YOU GET ONE OF THESE COOKERS... FREE!

If you are not a subscriber, you simply subscribe and pay one year's subscription in advance, \$5.00 by carrier boy in city. Stop any of our Carrier Boys TODAY!

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