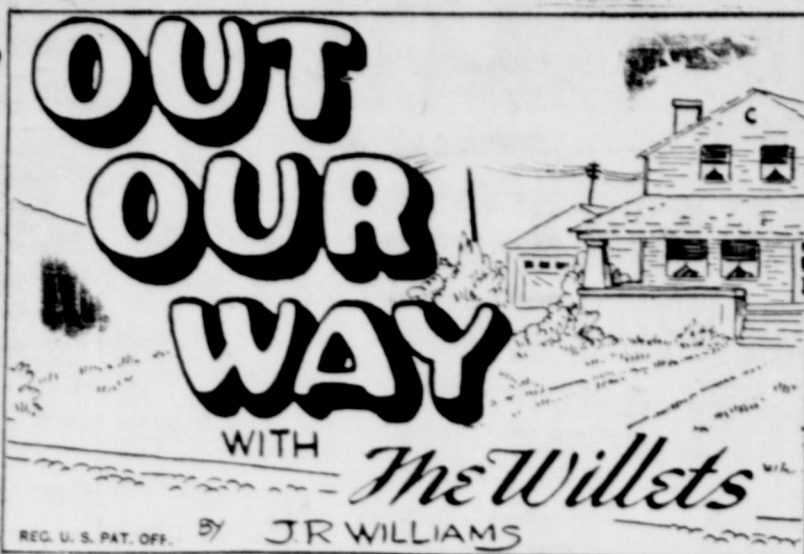




THE COMIC ZOO

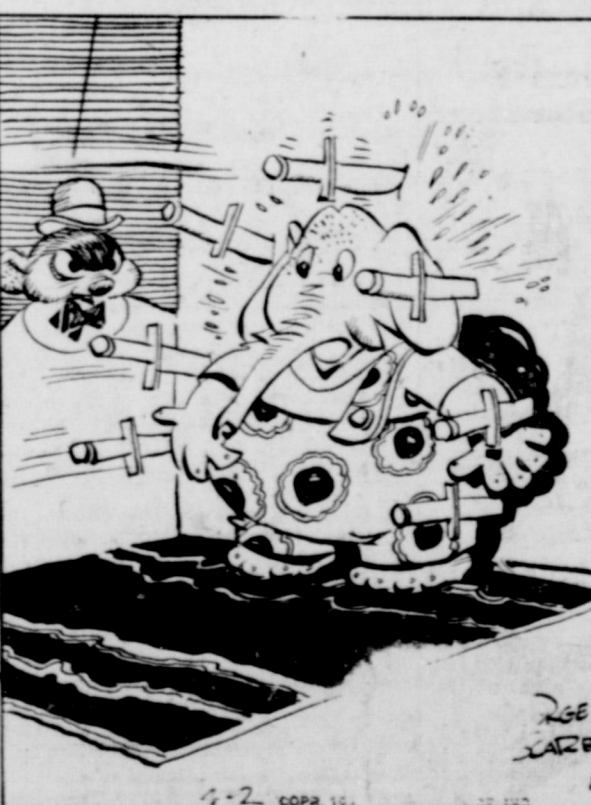
WELL, WELL!! "WANTED: YOUNG MAN TO JOIN CIRCUS TROUPE, MUST BE HUSHY, UNAFRAID AND ALERT, MUST HAVE NERVES OF STEEL." WHY, THAT'S A PERFECT DESCRIPTION OF MYSELF!! WATCH ME GET THAT JOB, AND WATCH ME BECOME A FAMOUS CIRCUS PERFORMER!!



NOW THAT I'M HIRED, WHEN DO I PERFORM? DO I GET A STAGE NAME LIKE "MUGGLUM THE GREAT"??



AS A KNIFE THROWERS ASSISTANT, CALL YOURSELF ANYTHING YOU LIKE - BUT - DON'T MOVE!! IF YOU DO YOU WON'T NEED A NAME!!



By Scarbo

LIFE IS FUNNY That WAY...

NOW IF YOU'LL PROMISE TO CHEW YOUR FOOD LIKE OLD BRINDLE COW DOES, INSTEAD OF GULPING IT DOWN, I'LL GIVE YOU THE NICEST LUNCH!!!



● SERIAL STORY

'MRS. DOC' BY TOM HORNER

COPYRIGHT, 1939, NEA SERVICE, INC.

The characters and situations in this story are wholly fictional.

Yesterday, Emily learns she has saved the Dover baby's life. Alan is proud of her, but he asks, what about St. Louis, about Eric?

CHAPTER XXV

"MY dear, darling, dumb husband," Emily pulled his face close to her, kissed him again. "There, does that answer your questions?"

Alan smiled. "I'm not going to St. Louis. Eric has gone, forever. Gone with the job at the medical school. I never loved Eric. I didn't even think I did. I knew I'd go right on loving you, forever and a day, just as long as I live. You wanted to believe that I was in love with Eric. You acted almost like you hoped I would be."

"I was trying to be fair. To let you make the decision that would bring you the greatest happiness," Alan said. "I did not want to let you go. I won't let you go, now, ever."

Emily snuggled closer to him. "Don't, Alan. Don't ever let me go. This is where I want to be, this is where I belong. Let me help you. Don't crowd me out of your professional life. Let's just live in one world—our world."

"I want to be what Dr. Farrell says I should—what Billy calls me—Mrs. Doc."

Alan's laugh echoed through the room. He kissed her again, then pulled her to her feet. "All right, Mrs. Doc. You've a lot of patients to meet. We'd better get going. We'll come back to Angela and Billy later. Grandma Frank is first."

"I've been waiting for you to come see me," Grandma Frank cackled in her high-pitched little voice. "I knew you would, too. Alan's mother always came to see me. She was the only one I had when my boys were born."

"I have neglected you," Emily said softly, taking the bony little hand in hers. "I'll do better now."

"It's a pity that husband of yours don't try to do some better," the aged woman went on, smiling at Alan. "He's been trying to kill me off now for over a week. I'll fool him. I'm going to get well."

"I know you will, Grandma Frank." And in her heart Emily hoped sincerely that she spoke the truth.

"If you won't live because of us, you will in spite of us," Alan laughed, in mock chagrin. But he patted the bony hand comfortingly before he left.

"Will she get well?" Emily asked, when they were in the hall again.

"I doubt it. She's surprised all

of us by living this long. She might make good her boast—but it's not likely."

"When she goes—may I be there with you, Alan?" Emily asked hesitatingly.

"Why yes; yes, of course. To tell the truth, I think Grandma Frank rather expects you to be there."

THEY found old Mr. Price hunched over in a chair in his son-in-law's room. He brightened perceptibly when he met Emily, then took her aside to tell her more about his boy—Bud—buried under the gravel of the broken trestle.

"That's the most enthusiasm and interest the old man has shown," the son-in-law whispered to Alan. "He'll be telling her about those prize chickens of his any minute now."

Alan was happy. These people warmed to Emily, and she to them. She brought them a new, sympathetic listener. People would find it easy to tell Emily their troubles. It was his task to see that she did not become too weighted down with the mental load of all of them. He finally had to call Emily away.

"I'll be waiting for you to come out to the place," Mr. Price said. "Want you to see those chickens."

HARRY BROWN and Maryanne waved to them as they passed the open door.

"Maryanne is going home tomorrow," Alan explained. "Harry was on the trestle just a minute before it fell, you know. Had a lucky escape."

A nurse called to Alan. He left Emily, returned soon. "Just a couple of calls to make. Probably will delay lunch a while longer."

"I'm not eating alone, today," Emily announced. "I'm going with you. Combination chauffeur, office girl, housekeeper, nurse and wife. What more could you want?"

"That's all I want," Alan said. "You."

"Alan, there's one patient I want to see, particularly. Mrs. Howland; may I?"

"Sure thing. She's right here, and feeling fine. She'll be glad to know you, I'm sure."

He led the way into the room. "Hello, Mrs. Howland. I want you to know Mrs. Warren."

The woman turned a remarkably pretty face toward Emily, smiled graciously. Emily wasn't quite sure how she had imagined Mrs. Howland would look but she certainly wasn't prepared for such beauty.

"Dr. Warren has given us something very precious," Mrs. Howland said. "We owe you a great debt, Doctor."

"Not half the debt we owe to

you, Mrs. Howland," Emily said. Alan frowned, but she went on. "I think you should know. If you had not had your baby the night you did, I might have led Alan into a tragic mistake, one that we both would have regretted all our lives."

"There's no danger of it occurring again. But I want you to know that your debt to Alan, and to me, has already been paid in full. As soon as you are able, won't you please come to see me. I'll tell you more then. I know you will understand."

Mrs. Howland smiled again, and Emily knew that in her she had found a friend.

"NOW to see your patients, Mrs. Doc," Alan laughed with her. "Angela, Billy, and little Emily."

"Oh, Alan, they won't call her Emily, will they?"

"They frequently do. Half the Sarahs in Summer were named after my Mother. Want to bet?"

"Done—their bill against that new coat I ordered. I'll send it back, if I lose."

Billy Bower was every inch the proud father. The nurse had brought the baby for Angela to see, and on Alan's suggestion, had left it until Emily had a chance to see it again.

"She has Angela's eyes, a nose just like mine, and hair—why she almost needs a haircut. She's the prettiest baby ever born in this hospital—ever born in Summer," Bower announced.

Emily peered into the covers at the tiny little figure Angela held so proudly in the crook of her arm.

"She's adorable," Gone were most of the wrinkles, the redness. She looked more like a baby now—a baby like one sees in pictures. "Might I be it?" Alan lifted the child into his arms. Emily beamed, and there was a hint of tears in her eyes.

"Dr. Farrell told us that she wouldn't be alive if it hadn't been for you, Mrs. Doc," Billy said.

"We wondered, if you'd mind if we called her—Emily, after you," Angela asked.

"I want to call her Emily, too," Billy put in quickly.

"I'd be so thrilled if you did," Emily said, truthfully.

Alan was saying: "Come down to the office tomorrow, Bill. Think we can find a better job for you." Emily laid the baby beside Angela again, carefully, tenderly.

Then they were out in the hall, walking hand and hand. Alan and Emily. Farrell's whistle came to them up the stairs. And in Emily's ears echoed the farewell of two happy parents—

"Goodbye—and God bless you—Mrs. Doc!"

(THE END)

AFRICA



ALLEY OOP ——— By Hamlin



What Makes a Nation Great?

Land? Timber? Minerals? Other nations have them—but of what value are raw materials without human resourcefulness?

Because our pioneering forefathers had the courage to match their dreams, America became great. Their stout spirit was the plow that broke the plains. Their staunch faith sharpened the edge of their thundering axes. Their high hope harnessed the waters. Their will to win probed the earth below.

You and you and you are America's pioneers, for Today is always Yesterday's frontier for the American spirit. The true measure of a nation's resources is the ability of its people to face life with the spirit of youth.



Live Life... Every golden minute of it
Enjoy Budweiser... Every golden drop of it

ANHEUSER-BUSCH
Makers of the
World-Famous

Budweiser

MAKE THIS TEST

DRINK Budweiser FOR FIVE DAYS.
ON THE SIXTH DAY TRY TO DRINK A SWEET
BEER. YOU WILL WANT Budweiser's
FLAVOR THEREAFTER.



COPY, 1939, ANHEUSER-BUSCH, INC., ST. LOUIS, MO.

Higher Type Cow
Pony Being Sought

By United Press

LAS CRUCES, N. M.—Breeding experiments designed to produce a higher type of southwestern cow pony have been started on the Corralitos ranch of H. S. Bissell.

Bissell is using ten registered Kentucky stallions and sixty range mares in the experiments.

"We are seeking to produce a more intelligent cow pony with the combined good points of the range and race track," he said.

One of the stallions, a half-brother of El Chico, which raced on California tracks during the winter season, was brought to the Corralitos outfit after winning \$56,000 on the turf.

ARE YOU MISERABLE?

Fort Worth, Texas—Mrs. Virginia Albright, 1207 Boulevard Ave., says: "I felt weak and upset. Headaches and backache associated with functional disturbances made me miserable. I used Dr. Pierce's Favorite Prescription and I had a hearty appetite, gained weight, looked so much better and felt fine." Buy Dr. Pierce's Favorite Prescription in liquid or tablet form your druggist today.

Try Our Want-Ads

VILLAGE BIDS FOR SMITHY

By United Press

NEW HAMPTON, N. H.—There is a good spot for some unemployed blacksmith in this little town. The town has voted to exempt from taxes for five years the first experienced blacksmith to settle here and ply his trade.

HOTEL MAYFAIR
the
SAME PRICE
for
ONE OR TWO
guests
200 250 300
SINGLE OR DOUBLE
all private baths
IN DALLAS
JACK TUCKER—OWNER—MGR.

THIS CURIOUS WORLD

By William Ferguson



FRECKLES and HIS FRIENDS—



WHY MEN PRAISE
THIS "MAKIN'S" TOBACCO

NO BITE

BUT PLENTY OF RICH TASTE

70 fine roll-your-own cigarettes in every pocket tin of Prince Albert

PRINCE ALBERT THE NATIONAL JOY SMOKE



Floydada Man Is
on Nominating Group
For WTC of C Meet

ABILENE, Texas—J. M. Willson, widely-known Floydada lumberman, has been named chairman of the elections committee for the 21st annual West Texas Chamber of Commerce convention in Abilene May 15-17 by H. S. Hilburn, Plainview, WTC president.

C. W. Sadler, Weatherford theatre owner, has been appointed vice chairman of the committee and other members are: Ed Bishop, Dalhart; Charlie Hamilton, Benjamin; J. J. Steele, Anson; Owen C. Taylor, Lamesa; Dudley Yard, Pecos; M. E. Pittman, McCombs; Joe Whately, Menard, and Dr. A. G. Livingston, Hamilton.

The elections committee has the responsibility of preparing and submitting the report nominating all incoming directors and establishing the standing and voting strength of all affiliated cities at the convention.

Oakley Will Conduct
Bake Sale Saturday

The Oakley Home Demonstration Club will hold a pre-Easter bake sale in Ranger Saturday, it was announced here today by members of the club, which is one of the most active in this part of the country.

Sale of pies and cakes will be conducted at the Ross Pharmacy all day Saturday, April 8.

NORGE

REFRIGERATORS, GAS
RANGES, WASHERS,
IRONERS AND HOT
WATER HEATERS

C. I. HYATT

Phone 19 Olden

Serving Eastland and Ranger

RED RYDER By Fred Harman



EASTLAND TELEGRAM

Published every afternoon (except Thursday, Saturday and Sunday) and every Sunday morning.

Member Advertising Bureau—Texas Daily Press League
Member of United Press Association.

NOTICE TO THE PUBLIC

Any erroneous reflection upon the character, standing or reputation of any person, firm or corporation 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 postoffice at Eastland, Texas, under Act of March, 1879.

SUBSCRIPTION RATE

ONE YEAR BY MAIL (In Texas) \$3.00

Arms and the Men

Two bills now being considered by House and Senate committees ought to get the closest possible consideration.

They propose to put a complete ban on private armies. They would provide penalties on organizations of more than five persons whose purpose is to drill or parade with firearms, or to provide military training.

The purpose of such a law is obvious. In Europe, the short-lived Russian and German republics were torn down and destroyed by organizations which they foolishly allowed to bear arms and train in a military way.

There is room in the United States for only one army, and only one trained and armed military force. They are the army of the United States and the organized militia. There is no possible excuse for any other bodies arming themselves and conducting military training.

Yet there are such bodies. They are small now, but they might grow. They should be stamped out immediately and while yet small. The law ought to be clear. It might not be a bad idea even to amend the Constitution.

Article 2 of the Bill of Rights says "A well-regulated militia being necessary to the security of a free state, the right of the people to keep and bear arms shall not be infringed."

The meaning, at the time the Constitution was written, is clear. In those days military equipment was simple. Every man had his flintlock hanging over the fireplace. Lexington and Concord and Bunker Hill proved that a militia hurriedly made up for men bringing their own arms could, in an emergency, hold their own with regular troops.

That isn't true any more. The possession of arms at home is today limited to shotguns and sporting rifles. Possession of even revolvers, not to speak of machine-guns and automatic rifles, is subject to public regulation today. And those are the only weapons that could be of any use by citizens springing to arms as a militia to defend the republic.

In other words, this provision of the Constitution is outdated. It was intended to assure that citizens should be able to keep their own squirrel rifles ready so that they could quickly shoulder them and form a militia. In today's world of mechanized and high-powered warfare, such a provision is meaningless for the purposes intended, that is, as an aid to the national defense. It can only be used to legitimize private armies which plan street-fighting and civil disorder.

But it is still in the Constitution. So the congressional committees must steer around it if they are to achieve their object, which is, obviously, to squelch at the start any efforts by political organizations to build up their own "armies" in the European style, thus paving the way toward civil disorder and revolution.

ENGLISH NOVELIST

HORIZONTAL

1,6 Pictured author of "Romola."

11 Helmet wreath.

12 Island.

13 Harassed.

15 Explored.

16 Opposed to from.

17 Grief.

18 Tone B.

19 Stop.

20 Feminine pronoun.

21 Preposition.

22 New England.

23 Preceding all others.

27 Certificate of indebtedness.

30 Principal conduit.

31 Loom bar.

33 Evil.

34 Self.

38 Morsel.

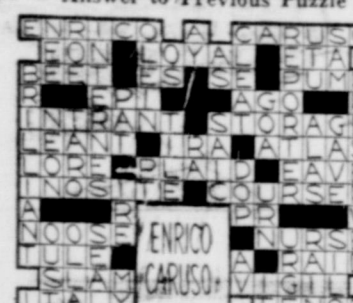
37 House cat.

39 Primeval fluid.

40 Breakfast food.

42 Dance step.

Answer to Previous Puzzle



43 Electric unit.
44 Afternoon.
46 Reclines.
49 Mister.
50 Common to both sexes.
52 Horns.
55 Roman emperor.
56 Small memorial.
57 Small wild ox.
58 To compel by violence.
59 She is a noted writer of last swings.

VERTICAL

1 Sailor.

2 Lyric muse.

3 Medley.

4 To soak flux.

5 To sanction.

7 Part of mouth.

8 Cow-headed goddess.

9 Liquid part of fat.

10 To scatter.

14 Water jug.

15 To fly.

19 Mortal.

20 Device on which a door swings.

23 Upright shaft.

24 To mention.

25 Sound of disgust.

26 Small flap.

27 Immovable.

28 Credit.

29 Butter lump.

32 Fodder vat.

35 Hideous monster.

37 Elapsed.

39 Higher in place.

41 Japanese elder statesmen.

42 Pennies.

43 Mistake.

44 Star.

47 Kind of hammer.

48 Ketch.

49 Bill of fare.

50 Finish.

51 Mortise.

52 Tooth.

53 Upright shaft.

54 To mention.

"OUT OUR WAY"

By Williams



WHY MOTHERS GET GRAY

Eastland Personal

Mr. and Mrs. A. M. Hearn and Miss Ruth Hearn of Fort Worth were Eastland visitors Tuesday and Wednesday of this week.

Mrs. J. T. Cooper, Mrs. Earl O'Brien, Mrs. Mack Andrews, Mrs. W. H. Cooper and Mr. and Mrs. T. L. Cooper spent Monday in Fort Worth.

Mrs. W. B. Taylor has returned from Cox City, Oklahoma, where she has been for the past several weeks.

Mrs. W. A. Martin of Breckenridge was an Eastland visitor, Wednesday.

George Brogdon, who has been ill recently, was reported Wednesday as slowly improving.

Clyde White of Austin was a business visitor Wednesday in Eastland.

R. E. Grantham, Cisco, transacted business Wednesday in Eastland.

Mr. and Mrs. W. M. David of Gorman visited Tuesday in the home of Mrs. David's sister, Mrs. R. S. Barber.

Labor Conference Is Postponed

By United Press

NEW YORK, April 4.—President John L. Lewis of the Congress of Industrial Organizations, announced today that resumption of peace conferences between the CIO and the American Federation of Labor had been postponed indefinitely.

Lewis said that the postponement was made because of scheduled hearings on proposed amendments to the Wagner Labor Relations act, which will begin before the senate education and labor committee next Tuesday, and because of the soft coal collective bargaining negotiations in which he is engaged.

Lewis said that the meetings would be resumed later on, at a "mutually satisfactory date."

Tax Collectors Hit Gas Company For Two Million

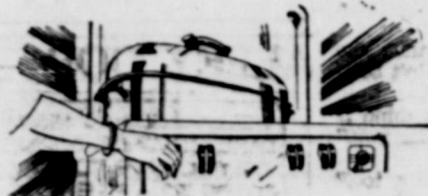
Government treasuries were enriched \$2,254,938.90 by Lone Star Gas System 1938 tax payments completed before April 1, according to official company records. The two and a quarter million dollars paid 55 different kinds of taxes. A total of 19,600 tax and regulatory reports were made by the system to federal, state, county, municipal and special taxing agencies.

This staggering total of taxes is equal to 67 1-2 cents of every gas bill rendered every month during 1938, company officials state. It would require the net income of 155 days of operations to pay the system's tax bill. This includes only direct taxes and does not include numerous indirect taxes hidden in the purchase price of materials and equipment used in operating and maintaining modern natural gas service. The tax bill of the company has been mounting 10 to 12 per cent every year.

Mounting tax and regulation report work is indicated by growth of the system's tax department. A few years ago, one man handled all tax matters. In 1938 fourteen full time employees occupying an entire wing of the system's large Dallas office building, in addition to part time work of scores of employees in various other departments, were required to handle taxes and regulatory reports.

Gas utilities pay three taxes not common to other industries; one-fourth of one per cent of gross receipts is paid by all pipe line companies transporting natural gas; one and seven-eighths per cent of gross receipts in towns of 10,000 population and over, and in towns of from 2,500 to 10,000 population, seven-tenths of one per cent of gross receipts; and a severance tax of three per cent of market value of gas at mouth of the well.

LORAIN, O.—In competition with 400 other children in a doll contest, a boy—John Drompp—owned the winner. His doll was a Japanese Geisha girl, which won first place in the nationality group.



With automatic lighting the matchless modern gas range lights at a finger tip turn of the control. No buttons to push. No matches.

SISTER MARY'S KITCHEN

BY MRS. GAYNOR MADDOX

NEA Service Staff Writer

A LUSCIOUS coffee cake can turn aside spring fever, and with a pot of tea or coffee and good friends will make life seem brighter.

Fruit Wheel

(About 12 1-inch slices)

Two cups flour, 2 1-2 teaspoons baking powder, 1-2 teaspoon salt, 2 tablespoons sugar, 4 tablespoons shortening, 2-3 to 3-4 cup milk.

Filling: 1 cup cooked, seeded prunes, 2 tablespoons sugar, 1-2 teaspoon cinnamon, 2 tablespoons melted butter.

Topping: 1-4 cup blanched sliced almonds, 1-2 cup confectioner's sugar, 1 tablespoon cream or milk.

Sift flour, baking powder and salt together. Cut or rub in shortening. Add milk to make a soft dough. Turn out on lightly floured board and knead lightly for a half minute. Roll out to rectangular sheet, brush with melted butter and spread with prunes.

Sprinkle sugar and cinnamon over prunes. Roll up jelly-roll fashion. Seal edges. Place in half circle on greased cookie sheet. With scissors or sharp knife, cut almost through roll from outer edge at about 1-inch intervals.

Bake in moderately hot oven (425 degrees F.) for 25 minutes. When done brush with topping made of confectioner's sugar and milk.

Top: 1-2 cup confectioner's sugar, 1 tablespoon cream or milk.

Sift flour, baking powder and salt together. Cut or rub in shortening. Add milk to make a soft dough. Turn out on lightly floured board and knead lightly for a half minute. Roll out to rectangular sheet, brush with melted butter and spread with prunes.

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Tomorrow's Menu

BREAKFAST: Fruit wheel

coffee cake, crisp bacon, coffee, milk.

LUNCHEON: Chicken broth

in cups, lettuce and green pepper salad, kumquats stuffed with cream cheese, French rolls, fruit bowl, tea, milk.

DINNER: Fried ham steak,

mustard cream gravy, new potatoes, asparagus, endive with French dressing, maple-walnut layer cake, coffee, milk.

Sprinkle sliced almonds over the cake. Serve hot or cold.

Sour Cream Coffee Cake

One cup sour cream, 1-2 cup

soda, 2 eggs, 1-2 cups sifted flour, 1 cup sugar, 2 teaspoons

baking powder, 1-8 teaspoon salt,

powdered sugar and chopped nut

meats, or butter, cinnamon and

sugar.

Combine and beat sour cream,

soda and eggs. Sift the sifted

flour again with sugar, baking

powder and salt. Add sifted

ingredients to cream mixture. Beat

batter until smooth. Spread

dough in shallow, lightly greased

8x10-inch pan. Bake in moderate

(350 degrees F.) oven until done.

While still hot, sprinkle with su-

gar and nuts, or butter, cinnamon

and sugar.

the time when the bluebonnets are

expected to be at their best, and

gives amateur photographers an

opportunity to pose their favorite

models against backgrounds of the

Texas flower.

Precedent Might Be

Set By Damage

EL PASO, Texas—El Paso

motorists hope George Orr did not

set a precedent when he paid the

county for damage done

bridge.

Orr, a contractor and

paid the county \$20 for

after a bridge accident was

aged by his equipment. Coun-

officials said Orr probably was

first person ever to pay the