

The Way of Life

BRUCE BARTON

MARTYRS

It was once my privilege to witness the establishment of a new religion.

The founder was John Alexander Dowie, who first appeared in the Chicago newspapers as an obscure exhorter with a talent for strong language. Though he went through the city and suburbs holding outdoor meetings, he attracted comparatively little attention until one night a hoodlum hit him in the eye with a rotten egg.

At once he assumed new character and importance. Instead of being merely a sensational denouncer he became an incipient martyr—a prophet persecuted for his faith.

Converts flocked to his banner, money poured in, he founded his own city, and finally proclaimed himself the reincarnation of Elijah.

He had undoubted talent, but it was the stupidity of his opponents which persecuted him into success.

The fiery old doctor, with his picturesque white whiskers, has long since passed across the river, but I think about him whenever the newspapers begin to talk about the danger of "Red Riots" and the police break up a harmless mass meeting with their clubs.

England, older and wiser than we in many respects, manages these

things much better. She knows that an agitator is harmless unless you try to suppress him. Only then does he become a menace. She sets aside one end of Hyde Park for the exclusive use of the agitators. There, every afternoon, and especially on Sundays, they meet and shoot off their faces against the government, the church and whatever else they dislike.

One of the wisest things President Hoover has done was to release the foolish young men and women who were arrested for picketing the White House. He said that he did not propose to let any silly folks achieve "cheap martyrdom" at the government's expense.

A wise man of an earlier day was a Pharisee named Gamaliel. When the first persecution of the Christians began he protested.

"Refrain from these men and let them alone, for if this counsel of this work be of men, it will come to naught. But if it be of God, ye cannot overthrow it, lest haply ye be found even to fight against God."

If the Pharisees had taken his advice the new and struggling little sect might conceivably have passed out in obscurity. But they went on with their persecutions and "the blood of the martyrs became the seed of the church."

mended for its frankness. The fact that there is no definite plan put forth by the wets to take the place of prohibition should discredit them. If they were honestly trying to find a better way to handle the liquor question, before they demand repeal of the eighteenth amendment, they should offer some plan upon which they agree in the main. The dries will gladly welcome a better way to deal with the liquor question if it can be found, but until a better way is offered, backed by a reasonable following, they will stand pat for prohibition.

Many good people become panicky about the success of prohibition, not realizing that propaganda is spread by an active and well-financed organization. In its official report to the clerk of the House of Representatives, the Association Against the Prohibition Amendment states that it spent \$853,860 in 1930. This is a much larger sum than either the Democratic or Republican party spent in the campaign to elect members of the house and senate. Much of this propaganda was a direct assault upon the constitution and was intended to encourage the violation of law.

This was done to bolster up the only argument the wets have advanced for the repeal of the amendment—that it can't be enforced. When the American people surrender to a bunch of rebels who violate the law and then give as a reason for its repeal that it can't be enforced, it will be time to pull down Old Glory and hang out on the capitol the sign, "Gone out of business." George Washington suppressed the first rebellion against the United States. It was the whiskey rebellion in Pennsylvania. Shall we do less?

3 years for \$5—where can you get more for your money?—The G. T.

Recipes Prepared for Lamb Week by College

Few meat dishes, to the average taste, are more delicious than well-prepared cuts of prime young lamb, and few make more useful leftovers, says the school of home economics of Oregon State college. It is considered one of the best meats for slicing cold, and left-overs can be used in numerous attractive forms, such as shepherd's pie, croquettes, meat cakes, souffle and others.

A mimeographed pamphlet of recipes, time for cooking, and other facts concerning lamb has just been issued in connection with National Lamb Week, February 23 to 28, by the home economics division of the Oregon extension service, and are available upon request at the college as HE-105. A few of the recipes are as follows:

Lamb Patties: Have lamb from shoulder, breast or neck ground. Shape into round, flat cakes, wrap a strip of bacon around each and fasten with a toothpick. Season with salt and pepper and dredge lightly with flour. Fry the patties slowly in a little melted fat until nicely browned and tender.

Lamb and Apples: Brown lamb chops lightly; cover the bottom of a baking dish with chops and sprinkle with salt. Add a thick layer of quartered and cored apples. Season with brown sugar. Then add another layer of each. Fill the dish in this manner and bake from 30 to 45 minutes at 450 F.

Roast Shoulder of Lamb: Have a shoulder boned and rolled. Wipe with a damp cloth, sprinkle with salt and pepper and rub well with flour. Put on a rack in an uncov-

ered roaster and sear for 30 minutes in a hot oven (450 degrees F.). Then reduce the temperature and continue cooking, allowing about 30 minutes to the pound. Basting several times during roasting with mint or currant jelly will give a delicate taste to both the meat and the gravy.

Variation: After a shoulder is boned, spread with a well-seasoned bread stuffing, using 3 cups of crumbs and seasonings of onion, celery, parsley, pepper and salt. For variation and 1-4 cup cooked chopped bacon and 1 cup chopped sour apple.

Lamb Pie: Have 2 cups left-over cooked lamb, chopped and diced. Brown together with 1 small onion, chopped, in 2 tablespoons fat. Add 1 cup of potato and 1-4 cup carrots, both cooked and diced, and 1-2 cup of green peas. Then add 2 cups thickened lamb stock or gravy, and 2 tablespoons catsup or chili sauce, salt and pepper and flour. Cook 10 minutes, or until meat is thoroughly heated. Pour mixture into baking dish or casserole, cover top with pastry or biscuit dough and bake in a hot oven (450 degrees F.) about 20 to 25 minutes or until the dough is well done and light brown in color. Biscuit dough will take somewhat longer to bake than pastry. Serve pie hot in same dish in which it is baked. Pie may be baked in individual dishes.

Jim Burnside was in town from his Hardman ranch on Saturday. He reports very fine weather conditions out his way, and had just finished plowing 150 acres of land, the soil turning up fine. He has had to feed some during the winter, but has been able to work stock all the time.

Local ads in the Gazette Times bring results.

COME OUT!

To Leach Memorial Hall ♦ Lexington

WEDNESDAY, MARCH 4
7:30 o'clock

And Hear

ORRIS DORMAN

DIRECTOR NORTH PACIFIC GRAIN GROWERS

discuss the progress and prospective progress of cooperative wheat marketing.

Vital information for all Morrow County Wheat Growers will be given at this meeting.

Morrow County Grain Growers
Incorporated HENRY SMOUSE, President

W. C. T. U. NOTES.

MARY A. NOTSON, Reporter.

The Duluth (Minn.) News-Tribune is one of the newspapers owned by Paul Block, who actively champions the cause of the wets. It is a little more frank in stating its views than is most of the wet press. Read carefully the following statement clipped from a recent Sunday morning issue of the News-Tribune: "Wets and dries agree that whatever happens, the saloon must not come back. This agreement is very superficial. It is in the word rather than in the spirit. When the dries say that the saloon must not come back they mean that prohibi-

tion shall continue to be the law of the land. . . .

"But when the wets shout that the saloon must not come back, they are making a dull concession to assumed superiority. They are not wholly sincere. The wets really want the saloon back, shorn of its major evils. They want drinking places established under legal regulations, as they now are in Scotland, Canada, France, Germany, and the Scandinavian countries. Some of them want one form, some want another. . . . The wets are for such things. Their saying that the saloon must not come back doesn't mean very much." The News-Tribune is to be com-

The CAMELS! are coming.



This is the Camel package in which a significant change has recently been made

\$50,000 REWARD

for the best answers to this question:

What significant change has recently been made in the wrapping of the CAMEL package containing 20 cigarettes and what are its advantages to the smoker?

First Prize, \$25,000

Second Prize, \$10,000 Third Prize, \$5,000

For the five next best answers . \$1,000 each

For the five next best answers . \$500 each

For the 25 next best answers . \$100 each

Conditions Governing Contest:

- Answers limited to 200 words.
- Write on one side of the paper only.
- No entries accepted that bear a postmark later than midnight, March 4, 1931.
- Contest open to everybody except employes and executives of R. J. Reynolds Tobacco Company and their families.
- In case of ties, the full amount of award will be paid to each of the tying parties.
- It is not necessary to buy a package of Camel cigarettes in order to compete. Any store that sells cigarettes will permit you to examine the Camel package containing 20 cigarettes.

All communications must be addressed to Contest Editor—R. J. REYNOLDS TOBACCO COMPANY, Winston-Salem, N. C.

Judges:

CHARLES DANA GIBSON
Famous Illustrator and
Publisher of "Life"

ROY W. HOWARD
Chairman of the Board,
Scripps Howard Newspapers

RAY LONG
President, International
Magazine Company,
and Editor of "Cosmopolitan"

AND STAFF

Wednesday Night Tune in the Camel Hour on N.B.C. Network

9.30 to 10.30 . . . Eastern Time
8.30 to 9.30 . . . Central Time
7.30 to 8.30 . . . Mountain Time
6.30 to 7.30 . . . Pacific Time

Over Stations

WJZ, WBZA, WBZ, WHAM, KDKA, WJR, WGAR, KYW, WLV, WRVA, WSJS, KWK, WJAX, WFLA, WIOD, WREN.

11.15 to 12.15 . . . Eastern Time
10.15 to 11.15 . . . Central Time
9.15 to 10.15 . . . Mountain Time
8.15 to 9.15 . . . Pacific Time

Over Stations

WHAS, WSM, WSB, WMC, WAPI, WJDX, WSMR, KTHS, WTMJ, KSTP, WECB, WKY, WBAP, KPRC, WOAI, KOA, KSL, KTAJ, KGO, KECA, KFSD, KGW, KOMO, KHQ, KFAB.

GREATER ANNUAL BIRTHDAY CELEBRATION

Bigger and Better than ever!

Another year of BETTER foods and BETTER food stores! Another year of service and steady growth! That's why we are celebrating with an anniversary food event. This event convincingly shows that our up-to-date methods of supplying you with the Nation's best-known and finest foods results in consistent savings and complete food satisfaction. This is a celebration you won't want to miss—and with it, of course, is the famous courtesy and helpfulness of our salespeople.

Saturday & Monday Specials

SOAP Pett's granulated, the household cleanser that saves energy. LARGE PKG. 38c	COCOA For a real delicious drink, sold in bulk. 2 LBS. 19c	RICE HEAD RICE OF SUPERIOR QUALITY 10 LBS. 69c
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REMEMBER! This is Our Annual Birthday Celebration Week.

SHORTENING White and fluffy. Sold in bulk. 4 LBS. 54c	MILK Dairigold brand, a western product PER TALL TIN 9c
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TUNA FISH Delicious flaked Chicken of the sea. 2 Large Tins **29c**

FLOUR MacMarr Guaranteed Quality. Per 49-lb. Sack . . . \$1.23 Per Barrel \$4.89	COFFEE MacMarr, the highest note in the song of quality. 3 LBS. \$1.00
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MACARONI A wonderful food and very economical. 5 lbs. 32c 10 lbs. 59c

SOAP P. & G. Laundry soap, the most for your money. 10 BARS 38c	SPUDS A very excellent quality inspected potatoes. PER 100 LBS. \$1.29	BACON Fancy breakfast, medium weight, well streaked. PER LB. 30c
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REMEMBER! This is "EAT MORE LAMB and USE MORE WOOL" Week.

PHONE 1082 ALL ORDERS OF \$3.00 OR OVER DELIVERED FREE. Heppner Hotel Bldg.	COFFEE Economy brand, a good coffee, true to its name. 3 LBS. 69c
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MACMARR STORES	PANCAKE FLOUR MacMarr, Heppner's favorite pancake flour. Per Large Package . . . 19c Per Sack 59c
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Contest open only until MIDNIGHT, MARCH 4, 1931
(Winners will be announced as soon as possible after contest closes)