

DECATUR DAILY DEMOCRAT
Published Every Evening
Except Sunday By
THE DECATUR DEMOCRAT CO.
Incorporated

Entered at the Decatur, Ind., Post
Office as Second Class Matter
J. H. Heller President
A. R. Holthouse, Secy & Bus. Mgr.
Dick D. Heller Vice-President
Subscription Rates

By Mail in Adams and Adjoining
Counties: One Year, \$6; Six
months, \$3.25; 3 months, \$1.75.
By Mail, beyond Adams and Adjoining
Counties: One Year, \$7;
6 months, \$3.75; 3 months, \$2.00.
By carrier, 20 cents per week.
Single copies, 4 cents.

Make this year the greatest one
in your life.

If you date it other than 1948,
you're just a year late.

The first 1948 Baby, besides
being a joy to the parents, brought
many gifts to the nursery.

Probably the main trouble with
Communists seems to be that they
don't get around and see how
other people live.

Other matters will be discussed
and solved, but one thing is cer-
tain, 1948 will be known as a
presidential election year.

Either Truman, Taft, Dewey,
Martin or someone not yet named,
will look back to 1948 as their
most eventful year.

Henry Wallace seems to have
discovered early in his career the
advantage of being able to annoy
people and get a lot of fun out of it,
instead of the opposite procedure.

Almost one hundred years ago, in
1850, Decatur had a population of
231 persons. For eleven months
last year, there were 541 births
at the hospital and in the city.
Most of our troubles are little ones.

Patrons of the local telephone
company, which includes the ex-
changes at Berne, Monroe and
Bryant, start the New Year with
newly printed directories. The 4500
listings are indicative of the
growth of this utility and the ser-
vice which it renders. Among the
names, those of Habegger and
Sprunger lead all others. There
are 50 of the former and 73 of the
latter in the directory, the majority
of whom reside in Berne.

Will there be two 10-club major
baseball leagues? The cry of
California's two big cities for ma-
jor league recognition has produced
this suggestion. The idea is
that the American League would
take in Los Angeles and Oakland,
and the National would have San
Francisco and Hollywood. The ma-
jor leagues have not always been
eight-club affairs. The National
League had 12 teams until 1900.

Treating Painful Shingles

By Herman N. Bundesen, M. D.
HERPES ZOSTER, commonly
known as shingles, has been recog-
nized since ancient times, but it
was not until the 19th century that
medical men discovered that it was
in some way linked with the nerv-
ous system.

This is not strange since the
chief and most characteristic symptom
of shingles is a painful skin
rash. We know today, however,
that the disease first affects the
nerves. As they become irritated,
the skin rash results and its pec-
uliar patterns follow the course of
the affected nerves.

Shingles comes on suddenly,
usually with mild fever, a general
feeling of sickness, and, possibly,
headache. Symptoms affecting the
skin may come on at the same time
or may be delayed for a day or two.

These symptoms may consist of
a burning or tingling in the skin.
Often there is pain, which may be
deep and boring. The skin becomes
red and tender in the affected area
and soon afterwards small blisters
develop at the site of the redness
and tenderness. As the skin rash
develops the pain and tingling are
often lessened. The rash, in most
cases, develops on one side of the
body. It may occur over the nose,
the eye, forehead, and scalp, or
over the chest, abdomen or along
one arm or leg.

The blisters contain clear fluid.
Some of them may run together to
form larger blisters. If they are not
opened, they usually disappear and
by the physician may also be used.

when it dropped to eight and there-
by gave the new American League
a chance to take over the four dis-
carded cities. The hitch is how to
prevail upon the Pacific Coast
League to give up its largest cities.
That would take a lot of money.

City Commission:

The last official act of Mayor
Stults and the retiring city council
was to recommend the appoint-
ment of members to a City Plan
Commission, for which council-
manic legislation, as provided by
law was previously adopted.

In addition to the officials speci-
fied in the 1947 Acts of the General
Assembly, to be ex-officio members
of the Commission, the council
elected one of its number, Alfred
K. Beavers, Mayor John Doan and
City Engineer Ralph Roop, are
members by virtue of office.

Mayor Stults named, C. W. Kent,
real estate dealer; K. E. Hirsch,
employee of the Central Soya Com-
pany; Dick Heller, newspaper man
and Harold Mumma, lumber dealer.

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and solved, but one thing is cer-
tain, 1948 will be known as a
presidential election year.

The Planning Commission will
act as an advisory civic body, its
findings and recommendations be-
ing submitted to the council for ap-
proval, rejection or modification.

The members serve without pay.

As stated in the law, a Plan Com-
mission may be created, "in order
to promote the orderly develop-
ment of its governmental units and
its environs."

Zoning and comprehensive sur-
veys pertaining to building within
the city, the designating of certain
areas within the corporate limits
as "business" and "residential,"
and recommendations for carrying
out a master plan of general util-
ity and benefit, are among the
functions of the Commission.

The Act, covering 30 pages, in
synopsis, states, "It is the object
of this legislation to encourage
local units of government to im-
prove the present health, safety,
convenience, and welfare of their
citizens and to plan for the future
development of their communities
to the end that highway systems
be carefully planned, that new com-
munity centers grow only with ad-
equate highway, utility, health, ed-
ucational, and recreational facil-
ties; that the needs of agriculture,
industry and business be recogniz-
ed in future growth; that residential
areas provide healthy surround-
ings for family life."

Our growing and zestful city
needs such an adjunct to city
government. Mayor Stults is to
be congratulated for furthering the
legislation and Mayor Doan com-
mended for his cooperation in sup-
port of the City Plan Commission.



Household Scrapbook By ROBERTA LEE

Basting
Use the spool of colored silk left
over from dressmaking for basting.
It is much easier to remove than
cotton thread, will not leave
any marks in the material, and if it
is some bright or contrasting color,
the basting is much easier to dis-
tinguish.

Paint Cleanser

When cleaning painted surfaces,
mix common whiting in warm water
to the consistency of paste. Rub
briskly with a piece of flannel and
then wash in cold water.

Mirrors

Do not place mirrors where the
sun shines directly on them. It will
make the surface cloudy and spot-
it.

Modern Etiquette By ROBERTA LEE

Q. If a girl has a definite engage-
ment with a man and he does not
call for her, what should she do?
A. Wait a reasonable length of
time, even an hour, then leave a
message with someone, saying that
you have gone out. When this man
does call or phone to explain, if he
does, use your best judgment as to
whether he should be forgiven or
not.

Q. If someone tells a story, is it
polite to say, "That wasn't the way
I heard it?"
A. No.

Q. Is it important that a maid's
room be both comfortable and attrac-
tive?
A. Yes.

20 YEARS AGO TODAY

Jan. 2 — Adams county spent
\$116,923 for road maintenance the



FRENCH ARTISTS and beauty ex-
perts have selected Miss Simone
Viseux as "Miss France of 1947"
in the country's national beauty
contest at Palais de Chaillot in
Paris. (International)

ed or raw.
A baked apple or apple sauce
with cream makes a wonderful
treat for breakfast — or for any
meal. Waldorf salad is always a
favorite — made with chopped
apples and celery and maybe a few
chopped nuts — no trouble con-
vincing children that they should
eat a salad such as this. A salad
combination of chopped cabbage,
apples, shredded carrots, and raisins
is certain to prove popular, too.
And here's a tip — don't peel those
apples when you use them in a salad.
The bright red skins are a col-
orful addition to the salad — and
they add to the nutritive value as
well.

Fried apple rings are delicious —
especially when served with pork
dishes. Apples should be sliced about
a quarter of an inch thick. Fry
them quickly in the hot fat that has
been drained from the pork.

For desserts, there's the all-time
favorite — APPLE PIE — rich in
spices, and served with cheese.
Dutch apple pie is a well known
variation — but have you heard of
DUTCH APPLE CAKE? It's de-
licious!

Dutch Apple Cake

1/4 cup shortening
3/4 cup sugar
2 eggs, well beaten
2 1/2 cups sifted cake flour
3 tsp. baking powder
1/2 tsp. vanilla
1/2 tsp. salt

Cream shortening and sugar to-
gether. Add the beaten eggs and
mix well. Sift flour and measure.
Sift flour, baking powder, and salt
together three times. Add alter-
nately with milk. Add vanilla and
beat thoroughly. Pour batter into
a greased pan.

Arrange thinly sliced apples in
rows on top of the batter. Sprinkle
with sugar and cinnamon and dot
with butter. Bake at 350 degrees F.
for 45 to 50 minutes. Serve with
whipping cream.

Another good apple dessert is
APPLE BETTY. Incidentally, if you
have cake that has dried out or a
few left-over biscuits or muffins —
these can be substituted for the
bread crumbs in the following re-
cipe.

Apple Betty

3 cups dried bread crumbs
3 cups tart, sliced apples
1/3 cup brown sugar
1/4 cup white sugar
1/4 cup nutmeg
1/4 tsp. cinnamon
1/4 tsp. salt
3 lbs. butter or margarine
1/2 cup water

Put a layer of bread crumbs in
the bottom of a greased baking
sheet and then cover with a layer
of apples. Mix the sugar with nut-
meg, cinnamon, and salt. Sprinkle
apples with a part of the sugar mix-
ture and dot with small bits of
butter or margarine. Repeat this
process until all of the ingredients
have been used. Top with a layer of
crumbs. Pour water over mixture

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