

NEWS THIS WEEK

By LEMUEL F. PARTON

NEW YORK.—There was once a hill-billy girl who walked 10 miles over the mountain to borrow a hammer. She said her pappy was

figuring to Little Candles build himself Still Burn in a a house next fall. It was Darkening World an act of

faith, not to be cynically regarded, in spite of small beginnings and remote eventualities, and quite comparable to the brave hopes and comtrivances of sundry men of good will today.

Paul Van Zeeland, former premier of Belgium, is one of them. He sees a world of decentralized power after the war, with small, autonomous states of economic and political groupings, associated in regional collaboration-diverse enough to allow a "localization of function" in world economy and compact enough to form a stable political equilibrium.

He presented his plan to the New York conference of the International Labor organization, and, simultaneously, there issued from the conference a proposal for a bloc of nations, comprising Poland, Czecho-Slovakia, Jugoslavia and Greece, for post-war rebuilding and for collective defense.

M. Van Zeeland, holding both dier in the World war, and in the diet: ensuing years was an experimenter and innovator in financial theory thought might well end Western civilization.

Here in 1937, as unofficial envoy of Europe, he tried to sell the United States a bigger cut the bank for international settlements, with the quite plausible idea that a freer flux of money throughout the world would cure bellicose nationalism. Nothing came of this, but M. Van Zeeland keeps on hunch-

of Soignes, he was educated at Lou- starches into energy; riboflavin, of vain and Princeton, returned to Belgium to practice law and won eminence as an economist and banker- finally nicotinic acid, which prevents a director of the Bank of Belgium a nervous digestive disorder known and professor of law at the Univer- as pellagra. sity of Louvain.

BACK in the days of the militant just as good for these minerals and vitamins as the higher-priced ones. er asked several of the leaders Today's column

whether they intended to maintain gives you tricks Militant Women solidarity of you can use them Out for Equality women after for savory meals Of Responsibility

said they would do just that. The full of flavor. emphasis was on the effective pres- First call is for pot roast which you sure group, rather than on widely can make just as desirable as the diffused social responsibility among best steaks and chops:

Considering that that is the history of pressure groups, of both genders—how to get power, rather than its social uses and implications-there is news interest in the simultaneous arrival of two distinguished women leaders of foreign countries each of whom has stressed social responsibility, along with the "liberation" and political education of women. They are Miss Caroline Haslett of Great Britain and Senora Ana Rosa S. de Martinez Gerrero of Argen-

Miss Haslett is an engineer and adviser to the British ministry of labor, somewhat comparable in her career and achievements to our Lillian Moller Gilbreth of Montclair, N. J. She will study the participation of American women in the defense effort and will deliver some addresses on the technical and industrial mobilization of British women in the war.

She is president of the Women's Engineering society, director of the Electrical Association of Women, founder and editor of the Woman Engineer and the Electrical Handbook for Women. With many variants and on many occasions, she has said: "Women once asked for equality of opportunity. Now we ask for equality of responsibility."

The career of Senora De Martinez Gerrero has been a close parallel to that of Miss Haslett in its repeated stress on social responsibility. She came to Washington to attend the annual meeting of the Inter-American Commission of Women of which she is chairman. A spirited evangel of Western hemisphere solidarity against totalitarianism, she tells the meeting that the mission of women is to "rekindle the flame of a living faith in democracy." Senora De Martinez Gerrero is the wife of a wealthy cattleman and the mother of three children



Meet the Pot Roast-Juicy and Tender (See Recipes Below.)

Savory Meals

Pep up the personality of your meals by serving meats more often as the weather becomes frostnipped and colder. Meats are synonymous with good, wholesome, hearty meals because they're satisfying and filling. Meat sets good

tone to the meal and rounds it out to give you a sense of completeness when you've finished eating. Meat is honest and straightforward both in flavor and purpose. earned and honorary degrees from Its abundance of vitamins and min-Princeton university, is widely and erals really come through and give

favorably known in this country you sustaining energy. All in all both as a political philosopher and meat contains nine out of the thirbanking economist. He was a sol- teen food essentials of a normal First is protein and meat's proteins are complete. They help to and practice in a desperate effort build or repair body tissues which

to sidetrack a doom which he you wear down every day and keep you on good maintenance level. It has iron the oxygen carrier, copper, iron's partner and the builder of hemoglobin. Meat has phosphorus that helps

calcium in building good teeth and bones and helps give you energy. Meat has fat, too, producer of more energy and heat.

As for vitamins, meat is an important source of four: vitamin A. the resistance and growth vitamin; thiamin (vitamin B1) which helps The son of a prosperous merchant the body translate sugars and which meat is the top source, that helps prevent nervous disorders, and

Fortunately for economy's sake, the lower-priced cuts of meat are

a political and tips on how getting the and have them vote. They juicy, tender, and

*Pot Roast With Vegetables. Wipe meat with a damp cloth. Brown in hot fat and add one or two small onions sliced to meat while it is browning. Season meat with salt and pepper. Combine 1/2 cup catsup with 1 cup hot water and add to meat. Place in a roaster or castiron skillet or pot, cover tightly, and allow to simmer gently 45 minutes to the pound. Add more water if necessary. Whole carrots and onions may be added to the meat and cooked with it the last 45 minutes of the cooking period.

LYNN SAYS:

You're going to sell nutrition to your family not just because of its virtues but by attractively garnished, well-cooked food. Here's how:

Whenever possible serve the vegetables with the meat, as browned potatoes, whole carrots, browned onions. These can be placed around the meat for effective coloring.

Radish roses with parsley brighten almost any kind of meat platter.

Spinach, chopped, seasoned and mixed with white sauce can be made into nests or mounds and served around meat.

Baby beets may be scooped and filled with green peas served around the meat or on a platter by themselves.

Ham can be scored in circles for a change by using a small cookie cutter and a maraschino cherry placed in each circle. Cir-

cles look best if they overlap. Bananas or pineapple slices broiled make a tantalizing accompaniment to baked ham, roast

beef or lamb chops. Slices of orange topped with a smaller slice of jelly is excellent for meat platters.

THIS WEEK'S MENU

Pot Roast Browned Potatoes Carrots Apple, Celery, Raisin Salad Bread and Butter Beverage Baked Custard, Strawberry Jam Sugar Cookies *Recipe given

Veal is tender and delicate and deserves careful cooking. Breaded Veal Cutlets. (Serves 6)

2 pounds veal steak, cut in 6 pieces 1 egg Cornflake crumbs 1 small onion, chopped

Salt and pepper 4 tablespoons lard 1 No. 21/2 can of tomatoes Dip pieces of meat into the egg

and cornflake crumbs which have Hitler has been beaten. been seasoned with salt and pepper. Brown in hot lard on both sides, using a heavy frying pan or skillet. Add tomatoes and chopped onion, cover and cook slowly for 1 hour.

and water and serve. you they are simply delicious when braised. They'll be a good food dollar stretcher for you this season:

Braised Lamb Shanks. (Serves 6)

6 lamb shanks 2 tablespoons lard Salt and pepper

1 cup celery

1 cup carrots, cut fine, if desired 1 cup green beans, cut fine, if desired

Brown the lamb shanks in hot lard. Season with salt and pepper. If you're using vegetables, place them in the bottom of the casserole and add a small amount of water. Put in the lamb shanks. Cover and cook in a slow oven (300 degrees)

Kidneys are right up there among the top-notchers as a source for riboflavin, preventer of nervous digestive diseases. They're good broiled with bacon and good also in this delicious savory loaf:

Kidney Loaf. (Serves 6)

1 pound of beef kidney 1 cup milk 8 slices bread

¼ cup bacon drippings 3 slices bacon

1 small can pimientoes Salt and pepper 3 tablespoons grated onion

1/2 teaspoon powdered sage, if desired Wash kidney in cold water. Drain obsolete. well and grind, using internal fat. Pour milk over bread and soak. Combine all ingredients except bacon and mix thoroughly. Line bot-

tom of pan with uncooked slices of (350 degrees) for 11/2 to 2 hours. What could be better than spare-

ribs with barbecue sauce as a tasty meat dish on a cold night? Bake the spareribs brown and crispy and brush them of a with the sauce for a dish you'll long remember and

enjoy looking at: Barbecued Spareribs. (Serves 6)

5 pounds spareribs Brown spareribs under broiler. Cover with the following sauce and bake about 2 hours in a covered pan in a slow (325 degrees) oven.

Barbecue Sauce. 1 small onion chopped 2 tablespoons lard 2 tablespoons vinegar 2 tablespoons brown sug... 3 tablespoons lemon juice

34 cup catsup 34 cup water Salt and pepper 1 teaspoon paprika Dash of ground cloves and cin-

namon maining ingredients. Brush over Released by Western Newspaper Union.)

NATIONAL **AFFAIRS** Reviewed by

CARTER FIELD

British Labor Leaders Amazed by Strike Situation in U.S. . . . Nazis and Invasion of Sweden. (Bell Syndicate-WNU Service.)

WASHINGTON. - British labor leaders who have recently visited the United States are rather flabbergasted at the labor situation. In Britain labor has come pretty close to agreeing that disputes can wait until after the war is over. British labor, they say, feels that it has the biggest stake of any class of the community in the success of the war. They know there will be no labor unions in Britain if Hitler

This country, they admit, is in a different position. While the President is acting on the theory that Hitler is beaten this country eventually will become a German colony. that is by no means the unanimous view. Certainly, they say privately, even the President is not following through on that idea in every logical direction.

Administration spokesmen, even during debates over revision of the neutrality act, did not admit that this country was certainly going to be in a shooting war with Hitler if that should be necessary to defeat him, though Washington observers are as certain of the administration's intentions on this point as they can be of anything.

The attitude of British labor, according to such leaders as have recently been in Washington, is simply that of an armistice with capital for the duration. There is a flat understanding that all concessions as to hours of labor per week and other working conditions are merely until the war is over.

Also, they expect a much more important role in government once

Politicians and Prestige

"The prestige of Winston Churchill is tremendous," said one British labor leader, "but if certain politi-Variation: Make as above omit- cians are counting on that to keep ting tomatoes and onion. Add 1 them in office after the war they are cup of sour cream after meat is riding for a nasty fall. The simple browned and cook for 1 hour. Thick- fact is that Mr. Churchill has no en the sour cream gravy with flour intention whatever of remaining in office after the war. He is getting A cut which you may not have along in years, and he has a job is lamb shanks, but I assure that he very much wants to do when farm he can give up his governmental duties. That is the completion of his historical works.

"As a matter of fact labor has not produced much of a crop of political leaders either. Bevan is the only one who amounts to very much so far as commanding a large following is concerned."

This is not to say that the British are having no strikes. But they have been insignificant so far as affecting production is concerned. And the government has been ruthless. It has arbitrary powers. It has removed managers from privately owned factories.

Of course the attitude of the British toward what we so scathingly call war profits, is entirely different from ours. The British war office and admiralty always have encouraged liberal profits in order to be sure of production, not only this time, but in the last war. They figure on getting it back in taxation.

Swedish 'Co-Operation' And Nazi Invasion

vade Sweden within six months was the land.

vasion, they could give the Nazis cover their fertility.' practically Finland.

have a good deal more food than present day contour plowing. people anywhere else in Europe, and,

So far the Swedes have been firm for modern soil science." against this. Not only that, but, Jefferson's farm improvement pro-

fully to Britain the Germans knew it was planned steel plow was invented he designed in advance. They protested to an all-metal plow with a mould Swedish officials, who said they had board that turned the soil effectiveno authority to stop it, as the British ly. Shaped according to mathematihad paid for the cargoes and the cal computations, the mould board Brown onion in lard and ado re- Norwegians owned the ships. It was met the least possible resistance up to the Germans, the Swedish of- from the earth. Jefferson also de-

they had sailed.



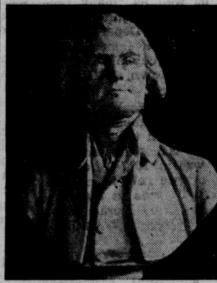
Released by Western Newspaper Union.)

T. Jefferson, Farmer As OFFICIAL Washington hums with Uncle Sam's defense preparations, a group of stone masons are quietly putting the finishing touches on a stately, marble-domed shrine rising to completion as a memorial to Thomas Jefferson. The temple will immortalize Jefferson's contributions to his country.

Every citizen is familiar with Jefferson's greatest achievement-the Declaration of Independence. Many recall his authorship of the Bill of Rights, his unyielding devotion to religious freedom, education and democracy. Few Americans, perhaps, are aware of another of Jefferson's achievements-his contributions to the development of modern, scientific farming.

As a practical farmer Jefferson was constantly on the alert for new ideas. He made his Monticello estate into a progressive experimental farm where new machinery, new methods, improved stock breeding, new crops and tests in restoring soil fertility were tried out. Over a period of years he grew as many as 32 different vegetables at Monticello.

The Sage of Monticello had many problems to contend with. The land ne acquired was worn out by generations of bad agricultural methods in a single crop type of farm economy in which tobacco had been king. No attempts at diversification or fertilization had been made. Unlike the



THOMAS JEFFERSON (A bust portrait by Houdon, French sculptor.)

vice from his county agents, agricultural college agronomist or experiment station on whether his soil is deficient in nitrogen, phosphorus and potash, and then obtain the correct analysis of commercial fertilizer, Jefferson had to depend on talks with his neighbors and his reading of farm papers and books published

in England. When he learned something new about agriculture he recorded it in a"Farm book" he kept in his own handwriting. One account tells how to lay out experimental plots to test the effects of fertilizers. In these tests his plant foods were manure and gypsum. Unfortunately for him fertilizers, as we know them today, were not in existence.

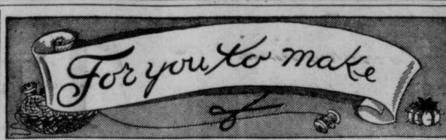
Writing to George Washington concerning the run-down condition of his during his absence on public business, Jefferson described the use of legumes as a soil conditioner. He discovered that clover, vetch and peas had a soil-enriching power, but did not understand that this lay in Prediction that Germany will in- their ability to impart nitrogen to

made here by a man just returned | Crop rotation was another measfrom that country. It is amazing to ure he championed. "My rotation is most observers that this step was tri-ennial," he wrote to a friend, not taken by the Nazis long ago. "that is to say, one year of wheat The Swedes have a "good little and two of clover in the stronger army," and something like 800 air- fields, or two of peas in the weaker, planes, but most of the planes are with a crop of Indian corn or potatoes between every other rota-If Sweden and Norway were a tion-i.e., one in seven years. Under unit, or acting as a unit, and to- this course of culture, aided with gether resisted a fresh German in- manure, I hope my fields will re-

plenty of trouble, it is pointed out. In addition to his pioneer efforts bacon, add meat mixture and pack But Sweden alone could make only to put back into the soil fertilizing firmly. Bake in a moderate oven ineffective resistance now that Ger- elements removed by constant cropmany is occupying Norway-and ping, Jefferson waged a winning battle against soil erosion. With his The invasion is expected because son-in-law, T. M. Randolph, he prac-Berlin is far from satisfied with ticed horizontal plowing and bedding Swedish "co-operation." The Swedes on hillsides that is reminiscent of

"Jefferson's enlightened efforts at while they are about to start ration soil conservation and the bettering ing, this is believed by the Nazis of farming methods entitle him to to be more of an excuse to avoid foremost rank among great Amerifurther exports of food to Germany can agriculturists," says an official than the result of real shortages. of the Middle West Soil Improve-Another thing that annoys the ment committee. "He had an in-Germans is the Norwegian shipping stinctive feeling that man should be tied up in Swedish harbors. The a careful custodian of the soil en-Germans want at least 500,000 tons trusted to his care. His work in of this. In fact, they want it all, but soil improvement, however, primithey have asked for the 500,000 tons. tive as it was, helped pave the way

very recently, four Norwegian ships gram included experiments in liveloaded with machine tools and other stock breeding in co-operation with essential war materials, slipped out President Madison. His scientific of port and made their way success- knowledge was likewise applied to the problem of improving farm ma-The funny part of this story is that chinery. Half a century before the ficials said, to stop the ships after vised a seed drill, a hemp brake, and a primitive threshing machine.





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LaGuardia, Penniless, Came to the Right Place

A few years back, Fiorello LaGuardia, New York's peppery mayor, was addressing a group of Salvation Army workers before a large audience. The mayor gave a long and fiery speech in praise of the organization. At the finish, the plate was passed. When it came to LaGuardia, he reached into his pocket for money. A blank look came into his face when he could not find any. He fumbled desperately in all pockets.

Sensing his predicament, the commissioner of the Army said in a loud voice: "That's all right, the Salvation Army is the right place to come to when a man hasn't a nickel!"

Linked to the Law

On Rossel island in the South Pacific, says Collier's, a man arrested for a crime, even murder, has a handcuff attached to one of BE up-to-the-minute in gay slip- his wrists and is set free until his pers you've crocheted your- trial. Wearing a handcuff, the na-

If food burns in a pan, shake a generous amount of soda into it, fill with cold water and let stand er, so, whenever possible, cook on back of stove until pan can be potatoes in their jackets. The skin easily cleaned.

vegetables are cooked will help make them tender. When pressing men's suits al-

ways press over a damp cloth. Crocheted bedspreads can be washed, but they should be carefully spread out on a clean sheet

to dry and not hung on a line. . . . Often a coat of paint is saved by first washing the walls before repainting them. This removes the soil and stains and assures a better job and takes less paint.

Leftover mashed potatoes can be fashioned into small cases and used for holding creamed foods, shaped into flat cakes and land after overseers had farmed it browned, or then can be used for covering meat, fish or vegetable "pies."

. . . Keep in mind that rubber darkens silverware, so never let anything with rubber on it remain in the silver drawers. Use cord or ribbon to hold silver together in its case-never fasten with rubber bands.

It takes less sugar for stewed apples if sugar is added after cooking.

Land of Opposites

The Chinese compass points to the south, men wear skirts and women wear trousers. The dressmakers are men; women carry the burdens. The spoken language is not written; the written language is not spoken. Books are read backwards and footnotes are inserted at the top.

White is used for mourning; bridesmaids wear black, and, instead of being young maidens, are old women. The Chinese surname comes first. They shake their own hand instead of the hand of the person introduced. Vessels are launched sideways; and horses mounted from the off-side. Chinese begin their dinner with dessert; end with soup and fish.

Directly under the skin of potatoes is a valuable nutritional laycan then be peeled off easily without loss of food value.

A teaspoon of baking powder in The little tots will enjoy soup when they have tiny toast animals on top. Cut out small animals from thinly cut shices of bread. Toast and pass or place on top of each soup serving.



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