THE FRONTIER, O'NEILL, NEBRASKA

NATIONAL

war will last is perhaps the most

vital question to every man, woman

and child in America, always as-

be on the receiving end of attacks

But two men in Washington,

whose voices have been listened to

with more and more respect as the

in this connection would make the

Both are predicting now that the

Both men know their Europe in-

timately. One is best known as a

diplomat and the other as an econo-

mist, but both base their opinion

as to how long the war will last on

economic and morale factors. In a

nutshell, neither thought any part

of Europe can stand another winter

last fall, that he thought Germany

would crack in the fall of 1942. He

changed his view after Japan's ini-

tial victories. He now thinks the

hope given the Germans by Japan's

successes against both the British

and the United States will postpone

the crackup-perhaps through one

more winter. But the German peo-

ple, he insists, will not be able to

Depends on Nazi Offensive

The diplomat is actually a little

more optimistic than the economist.

He is still talking about all Europe

cracking in nine months, which

brings us to the fall of 1942. He

concedes, however, that it is possi-

ble, especially if the Nazis should

make a successful offensive this

summer and the Jap successes

face winter on top of that.

Eastport, Maine, to San Diego.

of 1943!

during most of the present year.

'Who is going to win?"



Make a Delicious Spinach Ring With Leftovers (See Recipe Below)

Conserving Food

As the quotation "Food will win the war and write the peace" gains prominence, homemakers all over

the country are beginning to real-BUDGET ize that they must do their part in mast making the most Vegetalles of the food at hand. Your first step /

in conserving food

will come when you plan your menus and shopping. If you are not in this habit, then start now to practice the true economy that comes only with this kind of planning. You will rarely have bits of leftovers that are difficult to fit into the menu if you provide a place for them.

Your second step in conserving food will come in proper storage. No matter how careful a shopper you are, if you do not provide the facilities that keep food from becoming decayed, wilted, or spoiled, you will not have done your part.

Refrigerator Storage.

Milk, eggs, butter, cheese, meat, opened canned food, or leftover food, require the cold of a refrigerator to keep them in good condition.

Fresh fruits and vegetables also retain their freshness and moistness in the icebox. Place them, after they are washed and carefully dried on the racks or in their special compartments. Lettuce and other greens keep best when stored in storeroom damp cloth bags.

Protein foods such as eggs, cheese and meat need the controlled cold of you have a cellar for storing purthe refrigerator to keep their protein poses. Now with home and defense



*Spinach Ring with Shrimp Sauce Grape, Peach, Banana Salad Whole Wheat Bread Butter Baked Apple Stuffed with Raisins Tea Milk Coffee *Recipe Given

circulation of air. Soft cookies remain moist if kept in a well-covered tin or jar with an apple or slice of lemon, orange, or grapefruit to provide additional moisture. Change the fruit every several days. Tight containers which close out

the air are recommended for keeping cakes at their best freshness. Cover them with waxed paper, too. A bread box scrupulously cleaned at least once or twice a week with soap and water, and dried thoroughly contributes in large measure to

the freshness of bread. Keep in a Cool, Dry Place: Coffee, spices, flour and crackers need dry, cool storage in tightly covered containers since they are affected by air. Use metal or glass prospecting, and in 1913 took up the containers for them. When crackers get soggy, crisp them in the oven for a few minutes and they will be as good as when you bought them.

Fats which are so valuable at present should be treated with the best of care so they do not become rancid. Store them in a glass jar or crock and place in a cool, dark Storing in the Cellar. You are extremely fortunate if

WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON

TEW YORK .- Anthony J. Dimond, Alaska's delegate to congress since 1933, has a chance to say "You should have listened to

me," and Asked Alaskan Air commend-Bases; Settles for ably re-Road Linking U.S. frains. He begged long

and earnestly for air and army bases in Alaska, didn't get what he wanted, and now settles peacefully for that road linking Alaska, Canada and the U.S.A., work upon which has just been begun by U.S. army troops. Mr. Dimond did the best he

could. It was on March 28, 1938, that Mr. Dimond managed, by considerable effort to fudge a \$2,000,000 allowance for an Alaskan air base into the \$447,000,000 war department appropriation bill. Congress made mincemeat of the bill and Mr. Dimond's \$2,000,000 was an almost unnoticed casualty. He said that if a plane wandered up that way it couldn't find any place to roost over night and reminded congress that it might not be a good idea to leave matters of national defense to the budget bureau. The year before congress had killed a \$10,000,000 allowance for an army base in Alaska.

of this war without cracking, and Mr. Dimond was a Palatine this includes Germany. Bridge, N. Y., school teacher who The economist was telling friends,

shoved off to Alaska in the gold rush of 1904, and in Valdez, a settlement of about 300 persons, has been pretty much owner and operator of his little principality. For about eight years he was engaged in mining and practice of law. He was a mayor of Valdez and member of the Alaska Territorial senate from 1923 to 1931. In 1916, he married a Valdez girl

and they have three children. Mr. Dimond is a born joiner and mixer-an Elk, Eagle, Moose and what not. He is satisfied with his friendly wilderness and long has insisted that it is worth defending-aside from its importance as a stepping-stone to Canada and the U.S.A.

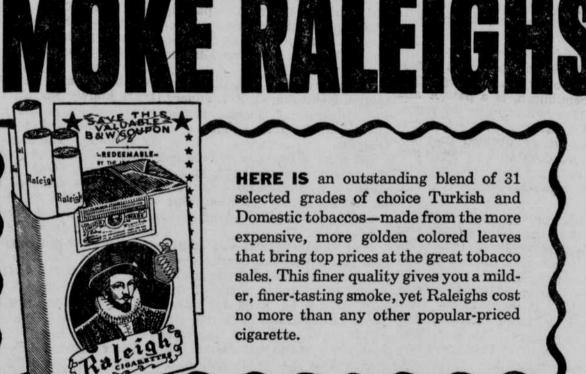


suming that we KNOW the answer to an obviously more vital question: LEVER flower holders like these are grand for gifts or Most of the answers to the first your own use-and they are such have been very discouraging. They fun to make. Complete directions run from three to ten years, everyare given, as are painting suggesbody, from Roosevelt and Churchill tions. Use jig, coping or keyhole down, assuming that we are going to

When Emerson Forgot

war has developed, have a more Longfellow and Emerson were cheerful view. Unfortunately the friends for 50 years. When Longwriter cannot name them. If he fellow died, Emerson went to his could, the words of either, alone, friend's funeral. Passing the casket, Emerson paused a momentfront page of every newspaper from and in a pathetic manner ex-claimed: "I have forgotten the man's name who lies there, but war in Europe will end by the fall he was a great soul."





nearly 12 years.

from decomposing. Uncooked meat may be left uncovered or covered lightly with waxed paper. Cooked meat should be covered. Cheese may be wrapped in a waxed paper or cloth, and covered with a thin film of butter if you expect to keep it for a long time. Keep eggs away from strong foods to prevent their porous shells from absorbing odors.

Leftover food remains usable if kept in covered containers. Canned foods will be perfectly safe to use even if left in the cans in which they come. Canned fruits keep best in their own liquid or syrup, olives best in their own brine, and pimientoes will not become molded if left in the oil in which they come.

The problem of keeping an egg yolk or two after the white has been used is easi-



just leave the yolk in a half of a shell and cover it with the other half. Several egg yolks or several whites can be placed in

a glass jar and kept well covered. Take stock of your refrigerator frequently so no food remains there for too long a time. Even though you are careful about storage, do not expect food to retain its good condition indefinitely.

Storing Cookies, Cakes, Bread. Crisp cookies will retain the crispness if you place them in a loosely covered tin or box to permit the free

Lynn Says:

You can be smart about the way you use leftovers. Here are a few ideas:

Save leftover vegetables from dinner, wash the butter off and use in salads combined with celery. lettuce and dressing. Use other vegetables for stews, meat pies, and casseroles.

Leftover roasts slice nicely so you can have them cold or serve hot with leftover gravy. Meats combine well in casseroles, croquettes, stews, soup and salads. Meat juices and bones combined with a few vegetables make up nicely into soups.

Clarify fats (bacon drippings, lard, suet, or chicken fat) by heating and adding 1 peeled, sliced potato and cooking until fat stops bubbling. Strain through a double cheesecloth, and store. Substitute 4% cup clarified fat for 1 cup butter in recipes.

Pour cooked cereals leftover from breakfast into jars or pans. Slice, fry and serve with syrup. Leftover egg yolks are good for custards, mayonnaise, sauces and frosting. Leftover egg whites are excellent for angel food cakes, frostings, meringues and sauces.

gardening gaining in popularity, you may have vegetables to keep for later use. If the cellar tends to become warm, leave the windows open at night, closed during the day.

Cook to Save Food Values. Poor cooking may cause the biggest kind of waste in food. Perhaps

> you roast your meats at too high a temperature and cause them to shrink more than necessary. Be careful to watch tempera-

tures and time in roasting or cooking meats. Meat, cheese, eggs and milk are all protein foods which should never be cooked too long or at too high temperature since this causes the protein fibers to become tough.

Measure water carefully when cooking vegetables so you do not have to throw any out and lose valuable minerals and vitamins into the kitchen drain. As soon as food is cooked serve it immediately as standing or overcooking causes loss

in food value. Cook with covers as much as possible except in the case of green vegetables which lose their coloring if covered. Starting the cooking of vegetables with boiling water will cut down cooking time.

Our recipe of the day is a good example of how you can combine several kinds of leftovers into one delicious main dish. The spinach may have been left over from yesterday's dinner, the shrimp from a luncheon you gave, and the bread crumbs rolled from stale bread. *Spinach Ring With Shrimp Sauce. (Serves 6 to 8) 3 cups cooked spinach 1 teaspoon grated onion

1 tablespoon butter 1 teaspoon salt 1/2 teaspoon black pepper 1/2 teaspoon paprika 2 eggs

3 cups cream sauce 1/2 cup fine bread crumbs 1 to 2 cups whole canned shrimp Chop spinach fine and add grated

onion which has been browned in butter. Season with salt, black pepper, paprika and add the well beaten yolks. Mix the spinach with 11/2 cups cream sauce and fold in well beaten whites. Place in a buttered ring mold and dust with bread crumbs. Place in a pan of hot water and bake in a moderate (350-degree) oven for 20 minutes. Loosen by pressing spinach from side of white sauce and serve in center of spinach ring.

If you would like expert advice on your cooking and household problems, write to Lynn Chambers, Western Newspaper Union, 210 South Desplaines St., Chicago, Ill. Please enclose a stamped, self-addressed envelope for your reply. (Released by Western Newspaper Union.)

stead of scrap-iron. An eight-foot ER two, he insists. xylophone, made in Chicago, divert-

Xylophone This ed Yoichi Hi-raoka from Jap's Bridge to his career as Our Way of Life an economist and brought him to New York for the edification of a 7:45 a. m. radio audience, for

The Pearl Harbor bombs blew him out of his job and now Mayor LaGuardia, his Kew Gardens neighbors, members of the New York Philharmonic Symphony orchestra and sundry others are urging NBC to restore his inspiriting early morning tinkle to the program. It is more than that, however He was the first man to arrange Bach, Handel, Hadyn and others of the great masters for the

xylophone. His friends now cite his aid to the U.S.O., the Red Cross, the Y.M.C.A., the New York Institute for the Education of the Blind and other Patriotic and welfare organizations. It is apparent that the petition in his behalf must fail. NBC officials think there are too many Three Clashing Opinions

listeners who remember Pearl Har-While studying economics at the University of Keio, in Tokyo, he played the little two-foot mokkin, the Japanese version of the xylophone. He heard an American

phonograph xylophone record and borrowed 50 from his sister for the eight-foot specially designed Chicago job, big enough for the classical romp of his dreams.

With such a lure at hand, it must have been hard for him to keep his mind on his work, but, in 1930, he was graduated in economics, with honors.

The western musical classics fascinated him. He walked out on the "dismal science," and persuaded his merchant father to buy him a boat ticket to New York. He lauded with only his xylophone, and faced the necessity of hastily converting his talent into food and lodging.

His neighbors' petition cites him as "an American in loyalty and devotion, in thought and in deed."

should continue in the Southwest T MIGHT have been better if we Pacific, that the Germans might had sent Japan xylophones in- stand one more winter. But NEV-

Both men admit the war is just as hard if not harder on most of the other people in Europe as it is on the Germans. But the other peoples of Europe have very little to say about it. All this leaves out the British, but there is no question about what they will do, so far as continuing to fight is concerned.

The diplomat's version is that the Germans will crack THIS fall, and that the job of the United Nations then will be to concentrate on Japan, which, he figures would be just a question of time after the German menace is removed.

Both think Russia would be eager to remove the Japanese threat in the Far East once and for all, and that Stalin's air power, hitting the Japanese both in China and in their home islands, would make that phase of the war a mopping up operation.

All of which is presented because of the writer's high opinion of the judgment of the two men cited, plus the fact that it is a little more cheerful than the actual war news! . . .

Concerning Officers' Trials

There are three violently clashing opinions about the timing of the courts martial of the army and navy commanders held responsible for the Pearl Harbor debacle.

The most generally held is that the trials of Maj. Gen. Walter C. Short and Rear Adm. Husband E. Kimmel should be postponed until after the war.

The second is that it would be cruel to the officers and their families to keep them under such a cloud-considering possibly that a court martial might hold them guiltless-for what may be a very long period.

The third is a combination of the motives actuating both the other groups, and would provide for a secret court martial, so that the defense would be able to present all sorts of testimony, or argument, which for strategic reasons should not be made public.

In his defense of his own conduct of the war, it will be recalled, Churchill laid a great deal of the We once saw him work-a small, responsibility for the fall of Honglithe man whose body seemed both kong and Singapore on Pearl Harfluid and precise as he swept the bor. He mentioned also, of course, instrument board with bewil- the loss of the Prince of Wales and mold. Heat shrimp with remaining | dering swiftness or hovered over it | Repulse, and left the clear implicawith a gentle caress. A few ship- tion that if it had not been for loads of big Chicago xylophones those two disasters, both of which, might have turned many Japanese air-minded critics allege, are directeconomists, or militarists-they are ly due to the conviction of so many all one these days-into more co- admirals that airplanes could not operative world citizens. Also they sink battleships, the whole story of might have awakened somebody at the Southwest Pacific operations Pearl Harbor that fateful morning. might have been very different.

