Collapse of German

Morale Seen Possible

In December . . . IF

AEF Had Reached

Bell Syndicate—WNU Features.

Ulster Sooner . .

front becomes passable.

of our people have assumed.

The best evidence of this is that

the Germans prepared a line of de-

Soviet Generals Now Know

Assuming that the Nazis have no

How long this war will last is

very likely to depend on the suc-

cess of the coming German of-

fensive. If their losses should be

as heavy as they have been this

past winter, and as they were

during their successful advance

last summer and fall, and, if

spectacular success, the Ger-

mans might surprise the world

by staging a morale collapse by

As a matter of fact this is the

But a collapse in Germany would

It is this conviction which has

led so many prominent persons,

in the United States and in Brit-

ain, to urge the "second front"

against Germany. It is on the

Russian front, they think, that

the war can be won, and won

this year. They are figuring on

the state of morale inside Ger-

many when next winter closes

in, with no brighter prospects of

ultimate victory for the Ger-

mans than they had last winter.

Reasons for British

Activity in N. Africa

tionary force had landed in Ulster.

considered, during the period be-

troops were landed in Ulster, that

to attempt to send transports loaded

with troops across the Pacific to Ma-

nila would be inviting disaster-the

drowning of thousands of troops

without doing MacArthur's heroes

The sending of troops to Ul-

ster was motivated by strategy

which has been explained only

partially to the American peo-

ple. Had those troops been sent

three months earlier, there

might have been a very differ-

ent story in North Africa. Field

Marshal Rommel might be a

prisoner today, his command

killed or captured, had that been

any good.

Arthur instead of to Ireland?"

to concentrate on the Far East.

December-this year.

general expectation.

by the end of this year.

important new surprise weapon or

that time!

to that line.

in man power.



## **NEWS** THIS WEEK

By LEMUEL F. PARTON Associated Newspapers-WNU Features.

NEW YORK .- Possibly there will be a touch of Sweden's "middle way" in Paul V. McNutt's new man power commission which is recruit-Man-Power Board ing skill and brawn for Appointee Rose to war produc-Heights on Pluck tion. An un-

appointment on the board is 36-yearold Wendell Lund, Michigan-born son of Swedish immigrants, representing the Labor Production division of the WPB, succeeding Sidney Hillman in this capacity.

Mr. Lund emerges as a new and powerful figure in the war-labor lineup. Impressive in physical bulk and with a record of achievement to match-a record quite remarkable

for his years. Citizens of Swedish birth or anpublic service. He is the son of Dr. tem, digestion and disposition. C. A. Lund, Lutheran minister of

Wendell Lund won the Michigan state high school oratorical contest and was graduated at head of his class, at the age of 16. Getting through Augustana college, he worked as a laborer in a flooring mill and foreman in a railroad tie yard. On Saturday nights, he worked in a store and earned \$5 a week editing college publications. Again he was graduated at the top of his class. He took his master's degree at Columbia university and snatched a doctor's degree from Princeton in a brief two years.

In 1934 he was co-operating with the department of the interior in conservation work and in reshaping the depressed economy of the Monongahela valley.

In 1935, he organized and directed a section of the division of subsistence homesteads, engaged in a good bread. wide range of similar governmental ts and worked a night shift in which he took a law degree from Georgetown university, in 1937. In January, 1941, Governor Van Wagoner of Michigan made him secretary of the state administrative board at a time when corruption had been prevalent in the \$22,000,000 state purchasing budget. He cleaned that up nicely and was appointed executive secretary of the Michigan unemployment compensation commission. This job was a stepping stone to his new post in which getting the right man in the right job is as important as getting the right shell in the right gun.

THAT air power will bring some drastic changes both in every day living and in fighting, or pri-

In Better Planes, ander P. de new book,

"Victory Through Air Power." It is a book which would stir even a wooden Indian out of any undue complacency about the shape of things to come. His argument that we will live in the future only by bigger and better airplanes may be refuted only by experts, considering the major's professional standing as an aviation engineer, builder and in-

Flying for Czarist Russia, he got only a wooden leg out of the First World war and thinks we will be lucky to come off as well in this one, unless we wake up. Arriving here, in 1918, he acquired a \$5,000,000 airplane factory and a beautiful wife, the former Evelyn Oliphant of New

Dog-fighting the Germans, his ship was dropped to the Baltic. One of his own bombs exploded. Regaining consciousness, clinging to a wing, he made a tourniquet of his trouser leg. He had swooned again when a Russian destroyer picked him up, his leg blown away. In Washington, he became consulting engineer for the United States air service, building amphibian planes, a master of stunt flying with a dead motor. He has filled out an illustrious career as a designer and builder of planes. He is no armchair air strategist.

FRIEND who recently tra-A FRIEND WILL Africa and the Near East told this writer he found everywhere diligent and curious British Intelligence officers but none of the USA. He thought we ought to be picking up more gossip in those parts. Reports accumulate as to the increasing efficiency of the British secret service. They tag Maj. Gen. Hastings Lionel Ismay as the man providentially at hand to guide and stimulate these efforts. He is credited with much swift legerdemain in getting at enemy secret-

## by Lynn Chambers



Keep on Your Toes With Enriched Bread! (See Recipes Below)

Bread 'n Butter

Bread is one of our oldest and best-liked foods. But bread, like many of our other foods, has changed considerably during the last two years. You haven't nocestry have been cheering for their ticed? Well, it's been enriched and Wendell Lund for quite a few years fortified with the B-vitamins, often and picking him as the most likely called morale builders because of to succeed in the domain of useful the fine things they do for your sys-

Iron, the magic helper that peps Escanaba, Mich., president of the up your system by making hard-Augustana synod of Lutheran working red blood cells, has also been added to bread along with vitamin B.

But not just bread has these new, essential elements. Flour that you



use for your own baking has been fortified with the B - vitamins and iron. There isn't much difference enriched flour or bread and in

ordinary bread or flour, except in some cases where the color is slightly creamy. But the nutritive value is so much greater that it's to your advantage to

Although Saturday baking and the resultant shelves and pantries filled with crusty, sweet-smelling loaves of bread are becoming things of the past, perhaps you still feel the occasional desire to turn out a silky textured, moist, delicious loaf of

Rhythmical kneading is the secret der the palms of the hands in threequarter time until it gets the satin-

> \*Twisted Loaf. (Makes 4 1-pound loaves) 2 cups milk

¼ cup sugar 4 teaspoons salt 2 tablespoons shortening

2 cups water 1 cake yeast ¼ cup lukewarm water 12 cups sifted flour (about)

Scald milk. Add sugar, salt, shortening and water. Cool to lukewarm. Add yeast which has been softened in ¼ cup lukewarm water. Add flour gradually, mixing it in thoroughly. When dough is stiff, turn out on a lightly floured board marily survival techniques, is the Shape into smooth ball and place in Our Only Safety Is theme of Shape into smooth ball and place in a greased pan. Cover and let rise in a warm place (80-85 degrees F.) Seversky Believes Seversky's until doubled in bulk. When light, divide into four equal portions. Roll each portion into a smooth ball. Cover well and let rise 10 to 15 minutes. Mold into loaves. For a twisted loaf, roll dough under hand to 2 rolls about 2 inches thick and longer than the length of the pan. Twist the 2 rolls around each other and place in greased pans. Let rise until doubled in bulk. Bake in a moderately hot (400-425-degree) oven 40

> A nutritious coffee cake that is a tried and true sugar skimper adds zest to breakfasts. Made with either of the two dried fruit fillings given here, it is delightful:

Sweet Yeast Dough. Makes 2 12-inch rings or 31/2 dozen rolls) 2 cakes yeast

Lynn Says: ,

Good things come in little packages. This little saying applies perfectly to the concentrated foods like dried fruits-prunes, apricots, figs, apples, pears, raisins and peaches.

Now more than ever before you'll want to use more of them because they can solve your sweet tooth problem, in addition to acting as important blood builders and keeping your body in good working condition because of their important vitamin and

mineral values. You can appreciate why they do all this for you when you realize that to make one pound of the dried fruit it takes several pounds of fresh fruit. For example, prunes require three pounds of fresh fruit to make one pound dried; raisins, four pounds fresh fruit, apples, six to nine pounds fresh fruit, pears and figs both require three pounds of fresh fruit, while apricots and peaches five and one-half pounds of the fresh to make the dried product

\*Oven-Baked Chicken Green Peas Parsleyed Potatoes Grapefruit, Orange, Strawberry Salad

This Week's Menu

\*Twisted Loaf Strawberry Sundae Coffee Tea \*Recipe Given.

¼ cup lukewarm water

cup milk ¼ cup butter or margarine 4 cup sugar

4 cup honey teaspoon salt 2 eggs

5 cups sifted flour (about) Soften yeast in lukewarm water. Scald milk, add butter, sugar, honey and salt. Cool to lukewarm. Add flour to make a thick batter. Add yeast and eggs; beat well. Add enough flour to make a soft dough. Turn out on a lightly floured board and knead until satiny. Place in a greased bowl, cover and let rise until doubled in bulk. When light, punch down. Shape into tea ring rolls filling with fig or apricot filling. Bake in a moderate (375-degree) oven 25 to 30 minutes for coffee cake, 20 to 25 minutes for rolls.

Fig Filling. (Makes 2 cups) 1 cup chopped figs ¼ cup orange juice 2 teaspoons grated orange rind 14 cup sugar 1/4 teaspoon salt

Combine figs, orange juice and rind, water, sugar and salt. Cook until thick, stirring constantly. Remove from heat and cool. Add nuts.

Apricot or Prune Filling. (Makes 2 cups) 11/2 cups stewed, chopped prunes or apricots

2 tablespoons sugar or honey ¼ teaspoon cinnamon 2 tablespoons lemon juice Combine the fruit, honey, cinna-

mon and lemon juice. Mix well. Do you have a yen for oldfashioned, oven-baked chicken swimming in a thick, creamy sauce? Well, here's a recipe for you that you can fix early in the morning and put in your refrigerator until cooking time. You may use broilers, frying hens, stewing hens or roasters, but the cooking time varies with the age of the chicken. Broilers take about a half an hour to cook while stewing hens take

about two hours. Oven-Baked Chicken. 1 roasting chicken cut up Flour

Salt and pepper 1/2 cup butter or fat for frying 1 tablespoon onion, chopped fine 1/2 pound mushrooms

2 cups hot, rich milk Dip chicken in milk and seasoned crumbs and flour and fry in skillet until a golden brown. Fry mushrooms in butter until brown (about 2 or 3 minutes). Sprinkle chopped onion over top of chicken arranged in casserole. Pour hot milk over top and bake in a moderate (350degree) oven until chicken is tender. Serve garnished with chopped parsley and a dash of paprika.

Dramatize the Salad. Salad greens and fresh fruits occupy an important place in our diets in the spring, and a good salad is

a distinctive part of any menu. Our salad today features citrus fruits and strawberries which are a spring symphony themselves tossed on a bed of greens-watercress, romaine and leaf lettuce are perfect. A light french dressing will bring out the hidden flavors in the greens and fruits:

French Dressing. 3 tablespoons catsup 1 tablespoon vinegar ¼ cup lemon juice

1 teaspoon salt 1/4 teaspoon white pepper 2 teaspoons sugar 1 cup salad oil 1 onion, sliced

1/2 teaspoon paprika

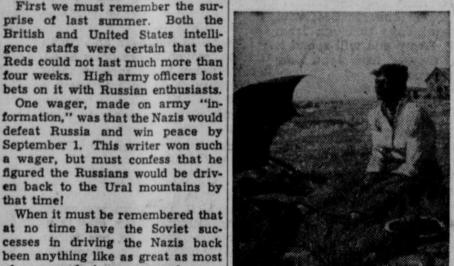
Combine ingredients in order given and shake well in jar before Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-

addressed envelope for your reply.
(Released by Western Newspaper Union.

NATIONAL **AFFAIRS** Reviewed by CARTER FIELD

Pioneer Mother Honored

MOTHER'S day this year had a special significance for the "Middle Border"-that part of the United States (North and South Dakota, eastern Nebraska, Montana and Wyoming and western Iowa and Minnesota) where two frontiers met and coalesced. A short time pre-WASHINGTON .- In view of the vious to Mother's day a painting by clamor of Soviet sympathizers in a famous artist, who was born in South Dakota, was unveiled at Da-Britain for the opening up of a second front against Germany to take kota Wesleyan university at Mitchthe pressure off Russia it is inter- ell, S. D., headquarters of the esting to examine all the "facts" Friends of the Middle Border, an we have in regard to what may hap- organization founded to preserve the pen when the mud on the Russian rich cultural heritage of that region. This is the painting:



DAKOTA WOMAN (Harvey Dunn, artist.)

fense, after they realized they would not make the break-through for which now hangs in the Dakota Galwhich they had hoped, and at only leries in Mitchell-a perpetual retwo points along the whole line, minder of one of the most heroic from the Arctic to the Black sea, types of motherhood the world has have they been actually forced back ever known.

Perhaps, as visitors gaze upon Dunn's painting, they will recall this tribute paid to just such a woman as is depicted there:

THE PRAIRIE MOTHER

method, the Soviet generals are fa-She came to rock the cradle of a new miliar with what they have to face, empire. Adventure calls to men, but duty know how to fight a sound retreatmmons women. And so, when the time ing action when attacked by superiwas ripe to breed new stars for the flag she set forth from Maine and Ohio and or force at any one place, and how Killarney's loveliness and her Swedish village and her fjord home to mother the to make every Nazi gain expensive

Only God and she knows the fullness of her giving to the young Northwest.

She lived in sod houses and hay-roofed huts, with the newest neighbor often a day's trudge away.

She had no decencies. She did not even know the luxury of floor or fireplace. Her meal was ground in a hand mill and her baking range was a make-shift oven in She helped in the fields-at the plowing

the crop and bind the sheaves. ted and tailored. She made a garden and preserved the winter food, milked her cows and nursed her children. The sleepy-eyed sun found her already at her tasks, and the midmoon heard her croon

the baby to rest.

Her "beauty sleep" began at ten and ended at four. Year in and year out she confident expectation of some very well-informed people. It should be added that this is not wishful thinknever had an orange, a box of sweets or ing, on their part. It affects some

a gift of remembrance. She fought drouth and dearth and savmanufacturers who are wondering ages and savage loneliness, her "Sunday bests" were calico and linsey woolsey. She grew old at the rate of twenty-four how they can protect themselves from serious losses IF the war nths a year at the grubbing hoe and months a year at the grub the washtub and the churn. should end, suddenly, before the She bore her bairns alone and buried Even such a desirable develop-

them on the frozen prairies But she asked no pity for her broken ment does not mean that the United arches, her aching back, her poor, gnarled hands. Or for the wistful mem-States and Britain would have peace ories of a fairer youth in sweeter lands. She gave America the great Northwest, and was too proud to quibble at the leave British and U. S. power free cost of the stalwart sons to whom she

She mothered MEN!-Herbert Kaufman in the Minneapolis (Minn.) Tribune. Or they may recall this poetic

A WOMAN HOMESTEADER I walked with quick steps up the coulee

I had to hurry lest the creeping dark Would catch me and my nervous hands To find the wire gate that closed the

Against stray cattle. Here my cabin stood, In a small wilderness of quaking asp; Here I "homesteaded." No one thought I

"I know the Russians can go on taking it, and can win if we give Two years ago, but now I calmly pass bristling porcupine, a rattlesnake, The watching eyes of some wild, hidthem help," said a high official to the writer. "I am not sure the Ger-

den thing—
A coyote sneaking near the dried-up lake,
A row of stunted pines where finches mans can stand a continuance of their losses on the Russian front." The mule-eared deer that often come to

And nuzzle one another at my spring (Which, after cleaning, is but just a cup), And yet, tonight, how glad I was to

Since Dunkirk, Britain has lived in daily fear of a Nazi invasion via My hands in contact with the wire bight That held my gate. I thought, "Real Ireland. This is the key to the puzzle which has caused so many up-

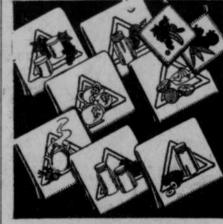
homesteading!
hate the dark; I only love the light!"
Quickly I shut the door and slid the lifted eyebrows - and worse - in America since the announcement Across the iron latch, and dropped the that a strong United States expedi-

clamp,
Firmly in place, but not before I saw
Near Tiger Butte the glimmer of a lamp.
I stood a moment puzzled by the light— "Why," critics all over this country have been asking, "have we not Startled, perhaps, and curious as a deer sent troops to help General Mac-That lifts its head to catch the rushing

Of a young grouse. And then my silly fear There are two answers. It was nished like mountain mist. My lamp! A match! tween Pearl Harbor and the time

To cheer that other soul I knew had come To plough and fence; to have a garden To live with God as I and build a home.

-Lillian Leonard in Scribner's Magazine. Besides such tributes as these. the memory of the pioneer mother is perpetuated in various parts of the country in bronze and stone. Several years ago the Daughters of the American Revolution marked the National Old Trails route from the Atlantic to the Pacific with heroic statues of the women who followed that trail across the country. Twelve of these statues, each 18 feet tall, are today standing along the trail in the states of Maryland, Pennsylvania, West Virginia, Ohio, Indiana, Illinois, Missouri, Kansas, Colorado, New Mexico, Arizona and California.



Pattern No. Z9262

HERE are some new tea towel designs that are truly different. Grapes and jampots, oranges and a juicer, apples and a fruit jar-from these and cross stitch triangle backgrounds, tea towels are to be decorated. Four more tea towel motifs and two panholders (one fruit, one vegetable)

If you do, send for a grand cook book-crammed with recipes for all kinds of yeast-raised breads and cakes. It's absolutely free. Just drop a postcard with your name and address to Standard Brands Inc., 691 Washington St., New York City.-Adv.

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## Legal Holidays

According to the Constitution neither congress nor the President has the power to prescribe legal holidays except in the District of Columbia and the U.S. territorial possessions, says Collier's. Nevertheless, congress has recognized the following days as public holidays: New Year's day, Washington's birthday, Memorial day, the Fourth of July, Labor day, and Christmas.

Since most of these holidays have been declared local holidays by the individual states, they can be said to be national and legal holidays. The President proclaims Thanksgiving a holiday.

on "certain days" of month

If functional monthly disturbance make you nervous, restless, high-strung, cranky, blue, at such times —try Lydia E. Pinkham's Vegetable Compound – famous for over 60 years – to help relieve such pain and nervous feelings of women's "difficult days."

Taken regularly – Pinkham's Compound helps build up resist-

ance against such annoying symptoms. Follow label directions. Well worth trying!

Other's Failing

We carry our neighbor's failing in sight; we throw our own over our shoulders.



