

Girl Scouts and War Effort



FIRST AID . . . First aid for the injured is important in peace time, but in war such training is of the greatest value. Above, a Girl Scout leader is instructing a group in elementary first aid. The girls are learning to anchor a triangle bandage for an injured arm.

GIRL SCOUTS OF AMERICA, an organization of about 654,000 scouts, have their work all cut out for them in the American war effort. All of them are trained to take care of themselves and of others in case of need. And 44,000 of them are seniors, between the ages of 15 and 18, who have been in training since last fall for specific defense needs.

The Senior Service Scout Training program is modeled on the training of the Girl Guides of England, who performed valuable work in the Battle of Britain. Candidates for S. S. S. training must measure up to a severe standard before they may even start training. They must be physically fit; must pass a test in the standard Junior Red Cross first aid course; must know the country about their community intimately enough to get around in daylight or dark; must know how to pack an overnight kit with common necessities within a limited time; how to prepare a shelter and arrange emergency sanitary facilities.

Right: Typical S. S. S. girl saluting you here is one of the two girls first to earn the Senior Service Scout rating in New York.



The importance of blankets in time of disaster was learned the hard way in bomb-battered Britain. Girl Scouts have profited by that sad experience and have organized blanket brigades, trained to pack and deliver blankets to specified areas in a hurry, as shown in picture at left. Right: Senior Service Girl Scouts are trained in the ways of babies, and know how to handle them—just in case babies and parents should become separated during an air raid.



WHAT'S COOKING? . . . There's quite a difference between cooking for one and two persons and cooking for large groups. Girl Scouts learn how to prepare mass meals under tutelage of a Red Cross canteen worker.



Farm Topics

U. S. '42 Farm Output Planned to Fill Needs

AAA Authorities Say Two Records Broken This Year

Farmers from Maine to California will chalk up two history-making achievements when their 1942 har-



vests are in, according to the United States department of agriculture. American farms this year will produce more than any nation in all time and, for the first time, the nation's total farm output will be planned to fill needs determined in advance.

This double-barreled record will be the American farmer's ringing answer to the challenge of war.

The great harvest will consist of the right amounts of the right products to fill anticipated needs of the United States and the United Nations. These goals have been broken down into goals for states, counties and individual farms for farmers to shoot at.

Goals have been used for years by AAA for basic crops. But this year ALL crops have goals to insure abundant Food for Freedom. The food will make America strong, feed her Allies' soldiers and civilians and create reserves of such easily stored concentrated products as cheese, evaporated milk, dried eggs and canned fruits and vegetables.

Export commodities will be an important part of the output. Lend-lease pork purchases, excluding lard, have already exceeded the equivalent of 11 million hogs. Egg-drying capacity has been expanded from 50 million to 300 million pounds annually.

Exports alone for the current fiscal year are expected to require more than twice as much acreage as in 1941.

When Pearl Harbor suddenly cut off all imports from the Far East, the 1942 production goals established as the original Food for Freedom goals were jacked up. Re-



A. C. A. A. Photo. Another view of the same Brown farm showing still more potatoes which will soon be on the way to hungry Yanks, hard working armament workers, and Allies throughout the world.

vised goals call for one-fifth more production than the average of the 1930s and 5 1/2 per cent more than in the record year of 1941.

Last fall, after war needs had been canvassed, more than 135,000 AAA farmer committeemen, under the direction of USDA war boards, began calling on farmers to see what they could do to meet heavy war demands.

Virtually every farmer in the United States was given an opportunity to pledge all-out war effort on his farm by controlling production of products not urgently needed for war and intensifying production of those in great demand.

Farm Notes

Plow on the contour to save soil and water.

Losses in the United States from livestock diseases and parasites are reported to be \$267,500,000 a year.

The domestic wheat supply for 1942-43 marketing year is indicated at 1,524,000,000 bushels, or around 190,000,000 bushels above the record 1,331,000,000 bushels in 1941-42.

Household News

by Lynn Chambers



Let's Have a Real Football Supper!

(See Recipes Below.)

Football Supper

Thoughts for fall naturally bring to mind fall's favorite game, football, and foods that go well after the game. It makes no difference whether you have been to one of the big games or whether you are going to feed the hungry crowd of youngsters who come in from playing in the nearest available field, the uppermost thought in your mind is good, hot, appetizing food.

Smart management dictates a delicious hot dish that you whisk out of the oven, a crisp salad for balance and contrast to the meal, and a smooth, light dessert. Your crowd will be thirsty, too, so don't forget coffee for the grown-ups and a hot, chocolaty drink for the children.

Do something special for the table—even a little touching-up will bring the appreciative oh's and ah's from your family and guests. Perhaps there are a few chrysanthemums still in the garden or you might try to get together a few, small novelty footballs to make up into a centerpiece. A cloth in the burnished fall colors or deep brown, bright yellow, or what-have-you will mark you as a hostess whose eye is ever on the calendar and season.

Bring on the food! And such food it will be if you serve spaghetti, done up in casserole with plenty of sauce and cheese for extra goodness:

*Spaghetti Creole.

- (Serves 8)
- 2 pounds long spaghetti
- 2 onions, chopped
- 1 clove garlic
- 1/2 cup butter
- 1/4 cup oil
- 2 cans tomato puree
- 2 1/2 cups tomatoes
- 2 teaspoons worcestershire sauce
- Salt, pepper
- 1 pound ground beef
- Grated cheese

Cook onion and garlic (peeled and a toothpick run through it) in the hot oil and butter, slowly. Remove garlic. Add tomato puree, tomatoes, worcestershire sauce, salt and pepper. Cook meat in additional fat. Add to first mixture and cook very slowly for two hours. Cook spaghetti in boiling, salted water. Drain and rinse in hot water. Place in buttered casserole, first spaghetti layer, then sauce, grated cheese, and so on until casserole is full. Garnish with an additional slice of bacon if desired. Bake in a slow (325-degree) oven 45 minutes.

Contrast note to the Spaghetti Creole is a green vegetable chilled to a crispness. It's also a good idea to balance a starchy food with something as full of minerals and vitamins as an armload of greens clinging together with a light, tart french dressing:

*Tossed Greens.

Wash lettuce and separate into leaves. Use several large spinach leaves, carefully washed, and shredded with the lettuce leaves, or small spinach leaves used whole among the lettuce. Shred three carrots, mince one small onion and toss among the greens. Marinate 1 cup

Lynn Says:

The Score Card: The secretary of agriculture, Claude Wickard, has announced that meat rationing days are in prospect, so learn now, how to cut down on meats. Fewer meat cuts will be available, so be prepared to learn how to do many different things with what you have.

Eggs, cheese and fish are obtainable at moderate prices and are wonderful props in place of meat, and are all rich sources of protein which is one of the main values of meat.

Tea supplies are short, so it's suggested you dispense with the one-teaspoon per pot measure as a means of saving.

Football Supper

- *Spaghetti Creole
- *Tossed Greens
- *Corn bread
- *Apple Pandowdy
- *Football Brew
- *Recipes Given

of cooked green beans in french dressing for 20 minutes and add to salad bowl. Add more french dressing and serve.

A bit of the something different for the menu is provided if you serve this salad:

Chiffonade Salad.

Combine cooked, cubed beets with riced hard-cooked eggs and minced onion. Marinate and serve on crisp romaine or lettuce. You can turn out a chili con carne in no time and it's a wonderful dish on these evenings with a fall tang in the air. The kidney beans, tomatoes and ground meat blend in delicious flavor:

Chili Con Carne.

- (Serves 6)
- 2 1/2 cups kidney beans
- 1 large onion, sliced
- 1 chopped green pepper
- 1 pound ground beef
- 3 tablespoons lard
- 3 1/2 cups tomatoes
- 1 1/2 teaspoons salt
- Paprika
- 3 whole cloves
- 1 bay leaf
- 1 tablespoon chili powder

Brown onion, green pepper and meat in hot lard. Add tomatoes and seasonings. Simmer two hours, adding water if necessary. Add beans and heat thoroughly.

Corn bread is a delightful variation for any kind of dinner but is especially welcome if you serve the golden wedges at your football supper. Piping hot is the order of the day:

*Corn Bread.

- 1 cup yellow cornmeal
- 1/2 cup wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 beaten egg
- 1/2 cup milk
- 1 tablespoon melted butter

Sift flour and mix with other dry ingredients. Combine egg with milk and add to dry ingredients. Add melted butter and pour batter into a well greased pan. Bake in a hot (425-degree) oven about 25 minutes.

Apples can be found in generous quantities now, so use them for 'thriftness' sake. To save on your sugar, this recipe calls for part molasses and part sugar:

*Apple Pandowdy.

- (Serves 6)
- 1 Recipe Pastry
- 4 cups sliced apples
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 tablespoons butter
- 1/2 cup molasses
- 1/2 cup sugar
- 1/2 cup water

Divide pastry into two portions and roll thin. Line shallow baking dish with pastry. Mix apples, salt, spices and sugar and put in pan. Combine molasses with water and pour over fruit. Dot with butter, cover with remaining pastry, press edges together and trim. Bake in a moderately hot (425-degree) oven 15 minutes. Lower temperature to slow (325 degrees) and bake 30 minutes. Remove from oven, chop top crust into fruit, return to oven and continue baking 1 hour. Serve with butter or with plain or whipped cream.

*Football Brew.

Use 1 heaping teaspoon decaffeinated coffee, regular grind for each cup water. Pour cold water into pot or percolator. Set percolator basket with coffee in it. Cover. Let percolate 15 to 20 minutes slowly and gently.

Lynn Chambers can give you expert advice on your household and food problems. Write her at Western Newspaper Union, 210 South Desplaines street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your reply.

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AROUND THE HOUSE

Keep lemons fresh for months by sealing them in glass jars.

Children will want to hang up their clothes if the closets are gaily and attractively decorated.

Once a week garbage pails should be scalded with hot soda water and allowed to dry thoroughly in the sun.

The next time you make corn fritters to serve with chicken add some chopped, cooked bacon or ham to the batter.

It is a mistaken idea that cucumbers must be soaked in cold water for some time before serving to remove the poison in them. They are not poisonous. Slice them and cover with ice until ready to serve, then remove ice.

Dust is easily removed from reed furniture when a hose is used. Set furniture on the lawn when the sun is shining and play the hose on it.

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