

# WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON  
Consolidated Features.—WNU Release.

**NEW YORK.**—A corporation may get an "E" pennant now and then, but there's no Ebbefts field and no cheering mob for the incorporeal home run. Similarly the man behind the corporation may bat a steady stream of steel ingots all the way to Tunis and still the bands aren't playing. A steel mill and its master don't fit easily into any pattern of high romance, but it may win a war.

Witness the bulky and baldish Robert W. Wolcott, president of the Luken's Steel company, who, since the war started has released more steel and less publicity than probably any man in America. His ingots and armor plate output increased more than 400 per cent in the last fiscal year, while his column-inches in the newspapers have slumped off, if anything.

At its Coatesville, Pa., plant, his company rolls individual armor plates weighing more than 100,000 pounds each. In addition to rolling, instead of traditionally forging the plates, it turns out plates 195 inches wide as against the previous 155-inch limit. The 1942 output has yielded enough armor plate for a dozen big warships and hundreds of army tanks, and large tonnages for lighter-gauge armor plate. The company reports, for the 1942 fiscal year, which ended October 10, an all-high, all-time record not only in the production of the rolled armor plate but in all other types of steel for this plant.

If he could somehow work Joe Di Maggio and Rita Hayworth into his report Mr. Wolcott might get a big cheer, east and west. He is a man of management rather than finance, steadily moving up with the Luken's company since 1922, elected president of the 131-year-old outfit in 1925.

The First World War interrupted his college term at Lehigh university and sent him to Boston where he was a lieutenant in naval aviation. With the end of the war, he apprenticed himself in the steel business with the Bethlehem Fabrication company of Bethlehem, Pa. He joined Luken's as manager of its warehouse and fabricating department. When he became president, at the age of 32, he was one of the youngest top executives in the history of the industry. He has kept his mind on his work.

IN APRIL, 1932, the depression began gnawing at the vitals of the United States congress. Congressmen suffered illness to an almost unprecedented degree, frequently diagnosed by Dr. George W. Calver, congressional physician, as worry ailments. While these afflictions were varied, frequently marked by a cold developing into something worse, they were in the general field of fatigue and frustration, and frequently led to coronary occlusion, or heart trouble, the menace of men who fret too much and exercise too little—a common disease of the "intelligentsia," said Dr. Calver, although that is a fighting word to many congressmen.

Ten years later, after a year of war, burdened with perhaps greater responsibility than any other, this congress is as fit as quarter horses. Only three members died this year, against an average of 12 during the 28 years in which Dr. Calver has been attending physician. Troublesome, but not fatal illness, is similarly away down. Dr. Calver attributes this, in part, to the lowered imminence of high blood pressure, as incidental to heated debates and congressional milling in general. There is much less of this now, as the solons get together easier on war issues.

Dr. Calver also says the good showing is attributable to steadily improving health education in congress, with more careful attention to diet, exercise, rest and healthful mental attitudes. All this, he has pioneered diligently, coaching congressmen on how to take care of themselves.

The tall, genial Dr. Calver is a captain of the navy medical corps. Congressmen like him immensely, but for some reason of their own they turned down a bill, in 1936, which would have given him the rank and pay of a rear admiral. He is not allowed to charge a fee for his services, but gets it in his own way in the form of the autograph of each congressman whom he treats. His office is fully equipped and staffed to take care of anything that might happen to our congressmen, even the laryngeal casualties of a prolonged filibuster.

# HOUSEHOLD MEMOS... by Lynn Chambers



Soup... Serve It Hot and Savory!  
(See Recipes Below)

### Savory Soups

Soup makes the meal! It used to mean that soup set tone to what was to come during the meal, but I'm willing to wager that soup will be the meal on many of these wintry days. It can be quick and easy to fix, yet nourishing and full-bodied in flavor.

Serve substantial soup as a main course for a luncheon or dinner with a salad crammed with vitamins and minerals, and a dessert.

Green split peas have long been a favorite ingredient of soup. Here they are combined with salami. Other kinds of substitutes of meats or left-over ham may be effectively substituted if you so desire.

#### \*Split Pea and Salami Soup. (Serves 6)

- 1 1/2 cups green split peas
- 4 1/2 cups cold water
- 1 cup sliced onions
- 1 cup diced celery
- 1 1/2 teaspoons salt
- 1/2 pound salami
- 3 cups milk
- Salt to suit taste
- Dash black pepper

Soak peas in cold water for 2 hours, in large kettle; add onions, celery, and 1 1/2 teaspoons of salt. Bring to boiling point, cover, and simmer 2 1/2 hours, stirring occasionally. Remove until covering from salami and cut in small cubes or strips; add to soup (saving a few pieces for garnish). Simmer 30 minutes longer. Add milk and pepper and additional salt to suit taste. Bring to boiling point. Serve with melba toast or crisp crackers.

It's a nice custom to serve just an old-fashioned Brown Onion Soup with its garnish of toasted rye bread and cheese.

#### Onion Soup. (Serves 8)

- 6 (1 pound) onions
- 3 tablespoons butter
- 1 quart soup stock
- 6 slices bread
- 3 tablespoons grated cheese

Cut onions into 1/4-inch slices. Cook slowly in butter until tender and slightly browned, stirring constantly. Add soup stock, heat to boiling point, boil 2 or 3 minutes. Toast bread, put toasted cubes in each soup plate, cover with 2 tablespoons cheese. Pour the hot soup over all and serve with additional cheese if desired.

Another soup that can take the place of a main dish is a real Fish

#### Lynn Says:

**Spots and Stains:** Holidays bring with them the inevitable stains on your linens. Since you can't avoid stains, be prepared to know what to do about them. The American Institute of Laundering releases the information that the best way to take care of cranberry stains is to spread the cloth over a bowl and pour hot water on the stain from a height sufficient to allow the water to strike the cloth forcefully. It may interest you to know that raw cranberries weaken the strength of the cloth 25 per cent, whereas cooked cranberries only weaken it 21.1 per cent to 22.4 per cent.

Coffee stains, cocoa, and fruit juice stains wash out if the cloth is allowed to stand in a solution of cold dilute potassium permanganate for a minute or two. If the stain remains, reduce it further with an application of warm solution of sodium hydrosulfite.

Milk, cream and ice cream stains are best treated by being soaked in cool suds before washing in hot water. For candle grease stains, use a solvent such as carbon tetrachloride, sponging it on with a small pad of cotton on the cloth under which a blotter has been placed. Pat lightly but do not rub solvent.

### This Week's Menu

- \*Split Pea and Salami Soup
- \*Celery Slaw
- Rye Bread and Butter
- Sandwiches
- Baked Pear
- Milk
- \*Recipes Given

**Chowder.** This Chowder makes use of haddock or cod and salt pork.

#### Fish Chowder. (Serves 6)

- 3 pounds haddock or cod cut in a solid piece
- 4 cups boiling water
- 2 ounces fat salt pork
- 3 medium-sized onions, peeled and sliced
- 4 medium-sized potatoes, peeled and sliced
- 1 quart milk, scalded
- 1 tablespoon salt
- 1/4 teaspoon pepper

Simmer fish in 2 cups water until tender; strain, reserving liquid. Discard bones, skin, etc., cut pork fine and brown slightly. Add onions, and potatoes and remaining water and cook until potatoes are tender. Combine with fish mixture. Add scalded milk, salt and pepper.

Beans are a good source of protein and can therefore be used as a meat substitute. Here is a nutritious soup with an attractive garnish of hard-cooked egg and lemon.

#### Black Bean Soup. (Serves 8)

- 1 pint black beans
- 2 quarts cold water
- 1 small onion, sliced
- 3 tablespoons butter
- 2 stalks celery, broken in pieces
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon mustard
- Few grains cayenne
- 1 1/2 tablespoons flour
- 2 hard-cooked eggs, sliced
- Juice 2 lemons
- 1 lemon, thinly sliced

Soak beans overnight. Drain and add cold water. Cook onion 5 minutes with half the butter and add to beans. Add celery, simmer 3 or 4 hours or until beans are soft, adding more water as water boils away. Rub through sieve. Reheat to boiling point. Add lemon juice and well-mixed seasonings. Bind with remaining butter and flour mixed together. Garnish with lemon and eggs.

A piquant and colorful salad to serve with a soup combines winter vegetables with a sharp french dressing and goes well with soup.

#### \*Celery Slaw. (Serves 4)

- 1 cup celery, diced
- 1 cup cooked beets, diced
- 1 1/2 cups cabbage, shredded
- 2 tablespoons onion, minced
- 1/4 cup french dressing
- Salt and pepper to taste

Combine celery, beets, cabbage, onion, french dressing, salt and pepper. Chill. Serve in lettuce cups. Garnish with hard-cooked egg.

If you're too busy to make meat stock out of a meat bone and vegetables, called for in some of the soups, make a bouillon, by dissolving one of the concentrated cubes in boiling water.

For quicky soups combine some of your favorite canned soups like tomato and green pea, mushroom and chicken, bean and tomato, mushroom and celery, etc.

Try topping soups with a dash of paprika, chopped parsley, popcorn, grated cheese, toasted bread cubes, and swirls of whipped cream.

Lynn Chambers can tell you how to dress up your table for family dinner or festivities, give you menus for your meals in accordance with nutritional standards. Just write to her, explaining your problem, at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your answer.  
Released by Western Newspaper Union.

# History in the News

By FLEMING SCOTT WATSON  
Released by Western Newspaper Union.

## Henry Clay, Farmer

AS AMERICAN livestock breeders spur their efforts to increase Uncle Sam's war-time beef supply, they can thank one great American statesman—Henry Clay—for providing this country with Hereford cattle, a breed that produces a major percentage of the nation's beef. Many of the blood strains in today's Hereford herds throughout America trace back to the foundation stock which Henry Clay imported from England in 1817—the first White Face cattle ever to land in the United States.

Henry Clay is remembered best in history books as the "Great Pacificator," a Whig leader who spent most of his life trying to prevent strife over the slavery question. He is remembered, too, for his famous aphorism "I'd rather be right than President," for his association with Daniel Webster and John C. Calhoun and his sponsorship of the Missouri Compromise.

An almost forgotten chapter in his life was recalled, too, when American troops landed recently in Liberia, on Africa's west coast, for Clay was one of the sponsors of this Negro republic. In 1824 he helped raise funds for the American Colonization society's project of establishing the first settlement of freed slaves in Africa, a colony that eventually grew into the Republic of Liberia.

Not so well known outside of Kentucky, however, is Henry Clay's career as a farmer. Yet agriculture was a prime factor in his life. He saw generations ahead of his time the future possibilities of farming in America. He worked effectively to make these possibilities a reality. He was a pioneer soil conservationist, a practical, canny farmer and a scientific livestock breeder. Clay made his 600-acre estate of Ashland, near Lexington, Ky., a progressive demonstration farm where new tillage ideas, new stock breeding methods, improved crops and soil rebuilding experiments were undertaken.

When Clay settled in Kentucky in 1798 as a hopeful, 22-year-old lawyer fresh from his native Virginia, he married Lucretia Hart, a woman of unusual ability and possessing a deep love of the soil. Friends often remarked that "Mrs. Clay was the best farmer in the Bluegrass region of Kentucky and her husband the second."

The young lawyer became an enthusiastic farmer. He loved and enjoyed his rolling Bluegrass pasture lands, his field crops, herds and flocks. Several generations before the menace of soil erosion was generally understood, Clay adopted a system of farming designed to combat it. Unlike the farmer of today who can get advice from his county agent, agricultural college agronomist or state experiment station on the use of fertilizers, other soil building measures and crop improvement, Clay had to depend on talks with his neighbors and his reading of farm papers and books published abroad.

Like other leading American farmers of an earlier generation, such as George Washington and Thomas Jefferson, Clay carried out experiments with primitive fertilizers. He advocated legume crops for pasture as a soil-building measure and urged the more effective use of manure.

But it was his sponsorship of "grass farming" and extensive use of cover crops, that marked Clay as an outstanding soil conservationist. Approximately 65 per cent of the plowable land on his farm was kept in grass for pasture and hay. He had learned that good grassland was the most economical means of producing livestock and abundant field crops.

The validity of his system of farming is demonstrated in fertile stretches of the Bluegrass today. It is likewise demonstrated in the reclamation of farm areas which have become impoverished through overcropping. For modern experiments in restoring soil through pasture improvement by the use of lime, phosphorus and potash and the growing of legume crops, have shown that such fields have supported three times as many cattle and produced three times as many pounds of meat per acre at one-third the cost, as did untreated fields.

Clay once wrote to a friend: "My attachment to rural occupation every day acquired more strength and if it continued to increase another year as it has the past, I shall be fully prepared to renounce forever the strifes of public life. My farm is in order and my operations for the crop of the present year are in advance of all my neighbors. I shall make a better farmer than a statesman. And I find in the business of cultivating, gardening, grazing and the rearing of various descriptions of domestic animals the most agreeable resources."

# Star Dust

STAGE SCREEN RADIO  
By VIRGINIA VALE  
Released by Western Newspaper Union.

## WHAT'S been happening

to that feminine lead in Metro's version of the stage success, "Best Foot Forward," is like the old game of "Button, Button." Lana Turner was announced for the role, then she was out and Lucille Ball was assigned to it. Then Miss Turner got it, and Miss Ball was out. After which there was another shuffle, and now—this seems final—it's Lucille's.

The role of "Smitty" in "Cry Havoc," that story of the nurses on Bataan, is another one that's been in doubt. Merle Oberon, Greer Garson—one top notcher after another was suggested for it. The beautiful Greer couldn't do it and really didn't care. She's to be co-starred



MERLE OBERON

with Walter Pidgeon again, which makes the third time, in "Madame Curie," based on the lives of the famous scientists. Merle Oberon and Joan Crawford head the cast of "Cry Havoc," with Mervyn Leroy directing.

Samuel Goldwyn's had to borrow a "Gone With the Wind" flag. A Confederate banner was needed for "They Got Me Covered," the Bob Hope-Dorothy Lamour picture, but the flag-makers said that all bunting and material were going into modern emblems and nothing could be done about making one.

Melvyn Douglas has got what he wanted—he's a private in the army now. Which means that a new leading man had to be rounded up for "Gaslight," starring Irene Dunne. And Columbia's "Port Said," it's said, has had to be put on the shelf, unless someone else can be found to take the Douglas role. Gone are the days when leading men were a dime a dozen in Hollywood!

It's a long jump from tent shows to the role of "St. Bernadette" in "The Song of Bernadette," but Jennifer Jones, a newcomer to the screen, has made it. She's been in Hollywood just since last February; David O. Selznick is responsible for her discovery.

It's announced that Orson Welles is going to do a spot of acting again, this time in 20th Century-Fox's "Jane Eyre," as "Rochester"—and it's to be hoped that audiences won't giggle in remembrance of Jack Benny's valet whenever the name is spoken. Joan Fontaine has the title role. That picture Welles worked on in Brazil, "It's All True," is still unfinished.

"Der Fuehrer's Face," the song hit that has made so many of us laugh, was written specially for Walt Disney's picture of that name in just one hour and a half—the composer, Oliver Wallace, says so. Disney had outlined his idea for a picture, and Wallace remembered a few arrogant phrases from Hitler, Goebbels and Goering, sat himself down and dashed off the song.

Sammy Kaye recently celebrated the first year's anniversary of his song, "Remember Pearl Harbor," by donating another \$1,000 royalty check to the Navy Relief society. That makes the tidy little sum of \$4,000 that the song has brought them.

Joan Davis' first song, written with Dick Mack, producer of the Rudy Vallee program on which she is featured, has been recorded by Donald Dickson and a full orchestra, and may soon be spotted in a motion picture; it's titled "A Day Closer to Victory."

**ODDS AND ENDS**—The "Star Spangled Banner" film short by Fred Waring and his Pennsylvanians is now being shown by Fox Movietone... Clo Manning, younger sister of Lucille Ball, starts her picture career in "The More the Merrier," which stars Jean Arthur and Joel McCrea... Jerry Hauser, who a few months ago was the voice of Lum and Abner's foundling baby on the air, is now an aerial photographer in the army... Ann Sheridan's gardener, Arne Lindstrom, makes his movie debut in Ann's picture, "Edge of Darkness"; he's never seen any movies but the ones in which she has appeared.

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