



WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

NEW YORK.—Adm. Sir Charles M. Forbes, commander-in-chief of the British home fleet, may be taking his current naval battles rather personally. He has a charming Swedish wife, who was Marie Louise Berndtson, daughter of Axel Berndtson of Stockholm. Their home has been a salon of mingling British and Scandinavian culture.

Sir Charles has not been particularly conspicuous in Britain's high command of the navy, but, by all accounts, he "has what it takes." Sixty years old, in the navy for 46 years, he has been in command of the home fleet since 1938. He fought in the Battle of Jutland, winning the D. S. C. From 1925 to 1928, he was director of naval ordnance. He commanded the destroyer flotilla Mediterranean fleet in 1930 and 1931 and was sea lord and controller of the navy from 1932 to 1934. He was second in command of the Mediterranean fleet from 1934 to 1936.

A British friend who arrived here recently tells me Sir Charles is regarded as perhaps the best naval strategist and tactician of England, of the esteemed "bulldog" type who, unless spurred by higher command, would attempt no too-hazardous exploits, but may be depended to go all the way through.

NO RUNS, no hits, no errors is a good score for a diplomat. The runs and the hits aren't expected in diplomacy and goose-egg in the error column is tops.

U. S. Diplomat's Batting Average Rated at 1,000% Ray Atherton, scored thus after 24 years in the state department, is America's fully adequate minister to Denmark at a critical hour. He assumes charge of French and British interests.

He emerged against the backdrop of the Boston Beacon street aristocracy, and was known as the "beau of the beaux arts," when he was studying architecture in Paris. After short turns in architecture and banking, he entered the diplomatic service as a career man, serving in various posts at Tokyo, the Philippines and London until his appointment as minister to Bulgaria in 1937. He became minister to Denmark last August.

He is a cautious, "message to Garcia" diplomat who has learned never to get out on a limb—No. 1 in the diplomat's rubric. This in spite of an occasional frolicsome mood, as when he named his infant daughter Helen Maria, in honor of General Dawes, his former chief at London.

IT WAS just a year ago that lean, grim, Calvinistic old Premier Hendryk Colijn warned Holland of big, bad trouble ahead in which innocent bystanders certainly would get hurt unless they prepared to defend themselves.

Statesman Colijn Warned Holland To Be Prepared get hurt unless they prepared to defend themselves.

His urging had much to do with his country's diligent war preparations of the last twelve-month and today, Mr. Colijn, no longer premier, but an influential elder statesman, says Holland is ready to make things extremely unpleasant for trespassers. In the World war, the astute Queen Wilhelmina managed to save her country by a miracle of adroit maneuvering. She might be able to do it again, but just in case, they have re-ripped their dykes for web-footed warfare, if necessary, greatly enlarged their fighting forces and co-ordinated their defenses for the best possible showing a bantam-weight country could possibly make against the big slugs.

Mr. Colijn, 70 years old next July, is an amiable, cultured gentleman, not given to fighting talk, but not inexperienced in real fighting. His political and financial fortunes were advanced by his showing in some catch-as-catch-can milling against the savage Saksaks on the Island of Lombok, east of Java, when he was a young lieutenant in the Netherlands army. His service in the Far East brought him in touch with Sir Henry Deterding and he moved along with Sir Henry to wealth and eminence in the world expansion of the Royal Dutch Shell Oil company.

He is a financier with a strongly liberal political orientation. In his public activities, he has been a vigorous foe of both the Nazis and Communists. In November, 1938, he denounced the Nazi anti-Semitic pogroms as "the most tragic episode of modern times."

He is calmly assured that civilization has staying power, air bombs or no air bombs. He has been leader of Holland's Calvinist party.

He was a farm boy who knocked off milking one night and told his father he was off to military school.

Household News
By Eleanor Howe



THE TRUTH COMES OUT AT TEA FOR THE CROWD
(See Recipes Below)

At the Tea Table

This the one year in four when the bachelor had better put on his running boots or else risk getting caught and deprived of the freedom he prizes so dearly. For it's Leap year . . . girl proposes and man can't very well dispose . . . at least that's the way the legend runs.

There's nothing so modern as an old-fashioned engagement tea with which to make the announcement that Judy loves John and John doesn't mind at all.

There's nothing so modern, either, as inviting the young man in the case and his bachelor friends to the party. Now, in 1940, afternoon tea is not the "strictly feminine" affair it has been unjustly accused of being. On the contrary, Mr. America prefers the invigorating pick-up, just as long as he can take his tea exactly as he likes! This may mean with clove-spiked lemon, or a touch of candied ginger, perhaps.

Since the boys hate fuss and frills, and like a girl to come straight to the point without keeping them guessing, they would think it pretty clever to "say it" with hearts bearing the initial of the happy pair attached to the strings of the tea-balls.

Cookies are to the male what candy is to the baby . . . the most desirable bon-bon in the world of sweets. So . . . if you know any girl who has gotten herself engaged and is about to tell the world . . . suggest that she invite the boys along with the girls to hear the glad news and tell her to be generous with the cookies!

Frosted Squares.
4 eggs
2 cups light brown sugar
2 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
¼ teaspoon salt
6 tablespoons cocoa
1 cup nuts (broken)
1 cup raisins or dates (cut fine)
1 teaspoon vanilla

Beat eggs until very light. Add sugar gradually, continuing to beat until the mixture is very light and fluffy. Sift together the flour, baking powder, cinnamon, salt, and cocoa. Add the first mixture, blending thoroughly. Then add nuts, raisins or dates, and vanilla. Spread in shallow, greased pans and bake in a moderate oven (350 degrees) for about 25 minutes. Remove from pan while still warm. Frost with chocolate peppermint confectioners' sugar icing. Cut in squares.

Little Swedish Tea Cakes.
1 cup butter
½ cup sugar
1 egg
2 cups cake flour
¼ teaspoon salt
1 teaspoon vanilla extract
Ice cream

Cream butter and add sugar slowly. Cream well. Add well beaten egg and blend. Sift flour once before measuring and then sift again with salt. Add and blend in flouring. Place a rounded teaspoonful of batter in very small greased muffin tins (1½ inches in diameter). Press batter up sides and over bottom so that there is a hollow in the center. Fill this hollow with an almond filling (about 1 teaspoonful).

Chinese Cakes.
(Makes 3 dozen)
1 cup butter
½ cup granulated sugar
2½ cups flour
½ cup blanched almonds (broken)
1 teaspoon vanilla
1 cup powdered sugar
Cream butter and sugar. Add flour and almonds. Knead. Shape into small balls and place on greased cookie sheet. Bake in moderate oven (375 degrees) 20 minutes, or until done, but not brown. Remove from cookie sheet with

Eleanor Howe's Cook Book "Easy Entertaining" gives you menus and tested recipes for almost every kind of party; there's a menu (with recipes) for a reception for the bride; there are outdoor supper menus for beach parties, picnics, hikes; and there are countless menus and hints for planning children's parties, holiday parties and bridge parties, too. Send 10 cents in coin to "Easy Entertaining" care Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and get your copy of this useful booklet, now.

spatula. Add vanilla to powdered sugar and roll cakes in sugar mixture.

Almond Filling.
2 eggs
½ cup sugar
¼ teaspoon salt
½ lb. finely ground almonds

Beat eggs until very light and add sugar, salt, and ground almonds which have been put through food chopper twice. Bake 30 minutes in a slow moderate oven (325 degrees). Cool and serve with ice cream.

Toasted Almond Sticks.
2½ cups flour
1 cup sugar
½ cup butter (melted)
¼ cup milk
1 egg
½ pound blanched almonds (chopped)
3 teaspoons baking powder
¼ teaspoon almond flavoring
¼ teaspoon salt

Sift flour, sugar, baking powder and salt into mixing bowl. Mix beaten egg, butter (melted), milk and flavoring. Add to dry ingredients making a stiff dough. Grease a 9 by 13 cookie sheet with butter. Press dough evenly into pan. Sprinkle almonds evenly over all and press well into dough. Bake in moderate oven (350 degrees) for 20 minutes, or until firm to the touch. Let stand a few minutes, and while still warm cut with a sharp knife into 3-inch strips about one inch wide. Turn cut side up, leaving a space between each stick, and return to hot oven. Toast to a rich brown. Will keep almost indefinitely.

Queen of Hearts Cake.
¾ cup butter
1½ cups granulated sugar
2½ cups pastry flour
1 teaspoon baking powder
¼ teaspoon soda
¼ teaspoon salt
1 cup sour milk
1 teaspoon vanilla
4 egg whites

Cream the butter, add the sugar, and beat well. Sift the flour, baking powder, soda and salt and add alternately with the sour milk and vanilla. Beat the egg whites until stiff and fold into cake. Bake in two layers or oblong bread pans in a moderate oven (365 degrees) 25 to 30 minutes. Cool and cut cake into small hearts with a cookie cutter. Ice with Queen of Hearts Icing.

Queen of Hearts Icing.
2 cups granulated sugar
¼ teaspoon cream tartar
1 cup hot water
Confectioners sugar, sifted (about 1 lb.)
Red vegetable coloring

Cook sugar, cream of tartar and water in a saucepan until a thin syrup (226 degrees) is formed. Cool slightly. Then add enough confectioners sugar to make an icing of pouring consistency. Add food coloring and then pour over the hearts, covering them thoroughly with the icing.

Now that the engagement has been announced, there'll be parties galore for the bride-to-be. If you're planning to entertain for a June bride, be sure to read Eleanor Howe's column next week. You'll find, there, tested recipes and menus especially suitable for parties for a bride.

(Released by Western Newspaper Union.)

NATIONAL AFFAIRS
Reviewed by CARTER FIELD

Carter Field finds it difficult for a member of congress to maintain a neutral attitude . . . Unlike Democrats, Republican presidential camps have developed no bitterness yet.
(Bell Syndicate—WNU Service.)

WASHINGTON.—That recent vote of the senate naval affairs committee on the amendment of Sen. Henry Cabot Lodge of Massachusetts is the clearest demonstration possible of the difficulty any member of congress has in maintaining a "neutral" attitude—even in act, much less in thought.

Lodge's amendment would have required that all the aircraft appropriation for the navy for the next fiscal year, \$12,000,000, be spent within that fiscal year. The committee voted it down 10 to 7.

Now the object of this amendment of course was to prevent the navy—and in spirit it was aimed at the army also—from stepping aside, so to speak, in favor of prompt deliveries of planes to Britain and France. It is another twist on the argument about letting the allies have the latest models of planes.

The whole administration has been moving rapidly in the direction of giving the allies priority, and for several reasons. First and foremost has been that the allies—certainly up to the Nazi invasion of Denmark and Norway—had not been in such a buying panic as they were earlier. When the war first broke out, London expected a mass air attack, by thousands of German planes, every hour.

FAR FROM BEING NEUTRAL

Then the British and French were in a rush to get all the planes they could. As time dragged on, so much so that some experts began to speak of the "phony war," the allied buying missions became a little more choosy. They would make contracts only for the best.

Reason No. 2 of course is that the administration—and this goes for the army and navy—is far from being neutral. It wants to help Britain and France against Germany.

When it comes down to cases, the 10 senators who voted against the Lodge amendment voted to favor the allies. The seven senators who voted for it voted to hamstring the allies. That is a blunt way of putting it, and does not concern their motives at all. For instance, a senator voting for the Lodge amendment could justify his position by insisting that the national defense of the United States is vital.

ALL LOVELY IN G. O. P.

So far there has been no bitterness in the Republican contest for the presidential nomination. In sharp contrast with the Democrats, where under the sweetness and light of the public statements there is gall and wormwood, the G. O. P. battles have not engendered any hates.

Up to now there is nothing to compare with the bitterness that the followers of John Nance Garner, Paul V. McNutt and James A. Farley feel about the White House denial of their chance to make a showing. The point is that in all three of these camps there is utter certainty that President Roosevelt will not run for a third term. If he does run, in spite of their convictions, their bitterness will, to a large degree, fade. Not that they will like it, but they will not feel that they have been cheated.

But what they believe now is that the President has no thought of running, and is using his own strength with the rank and file of Democratic voters, and with the big city Democratic machines—such as the Kelly-Nash organization in Chicago and Tammany in New York—to hamstring Garner, Farley and McNutt.

DEWEY'S CHANCES

No one will ever know, for instance, just what Garner would have done if the whole strength of the administration had not been thrown against him.

But while there has been no real bitterness, yet, on the Republican side, a pretty good foundation is being laid for it. A great many astute political observers believe that Thomas E. Dewey hasn't a Chinaman's chance for the Republican nomination, despite his record of winning primaries and his strength as shown by various polls.

HOW WALTER MANAGED
By HARVEY RYAN
(McClure Syndicate—WNU Service.)

WALTER STRONG had more than made good in the western office of Jones and Smith as personnel manager.

When, a few years before, Walter had finished college, he had a more or less definite idea that he would be an electrical engineer. He knew little about psychology. He took such things as they came. But in the big construction firm where he got his first job he developed a wonderful knack at managing people. Mr. Jones, the president, tried him out, and finally made him personnel manager. And, after a couple of years, transferred him to the eastern office.

"I'm giving you free rein, Strong," said Mr. Jones. "We've got to put in some big economies there. Excepting the big executives, you can bounce or boost whoever you like. If you want to double a good man's salary and give him more responsibility, go ahead. And if you want to fire anybody, that's all right, too."

So Walter took charge of personnel in the eastern office and settled down to make good. Making good became doubly important after he had met Nancy Smith, daughter of the junior partner of the firm and manager of the eastern branch.

Nancy was the girl Walter had dreamed of all his life. It wasn't just her soft brown eyes or her ruffled creamy cheeks. It wasn't her infectious laugh or her enthusiastic interest in anything you told her. It wasn't any one of the thousand and one charms that went to make up Nancy, nor all of them put together. It was just Nancy herself.

Mr. Smith took Walter home to dinner—that was when he first met Nancy. He met her often after that and he soon realized that she was essential to his happiness—to his life itself, he thought.

One thing about Nancy worried him. She seemed unaffectedly glad to see him—she was even sure she liked him. But on the ring finger of her right hand she wore a large and beautiful diamond. One evening he brought himself to the point of expressing his admiration for it.

"Oh, that," said Nancy nonchalantly.

"It isn't an engagement ring, is it?" asked Walter a little huskily.

"Engagement?" Echoed Nancy. "Oh, yes, it's an engagement ring. I haven't announced it yet, but I probably shall next week. Then I'll put the ring over to the other hand. I'm just getting used to it." She smiled at him sweetly.

Stunned a bit, Walter nevertheless did not give up hope. Until that ring went over to the other hand he'd do his best to make Nancy like him. And what more telling way to effect that end than to make a better thing of his job than ever before? He'd been a little too soft at the office. He'd stop that—he wouldn't let personal feelings interfere with his work at all. That nice young Tom Crawford in the outer office. Extremely inefficient. Walter had been watching him closely and he didn't seem to be doing anything at all. He hated, though, to discourage him—might be supporting a widowed mother and orphaned sister—all that kind of thing. Still, the sooner he realized he was a flop in this job the better it would be for him.

So a few days later Walter fired Tom. Tom was, apparently, much distressed and totally surprised.

"I'm sorry," said Walter, "but that's final. You're non-productive here; and the sooner you find out that you're no good at this kind of work, the better."

Later in the day Walter asked Tom to dinner that night. Walter had been brutal, of course—you couldn't fire anybody without being brutal. Maybe they could talk things over at dinner, and leave things in a pleasanter state.

Walter liked Tom, the more he saw of him. At dinner he explained that he'd help him if he could, and was awfully sorry.

"You've probably got worries and troubles, like the rest of us—and if you're in any sort of personal jam—well, I'd be glad to help you till you get placed again."

"That's good of you," said Tom. "But my troubles aren't exactly financial though that comes into it: You see, I'm engaged to the wrong girl. She doesn't know it—maybe she cares for me. But you see, when she knows I've lost my job—it's a complication, that's all. I've thought lately I might ask her to let me off—I'm in love with another girl. But now she'd think I was doing it for her sake. And she's a fine girl—she'd stick to a fellow if he was in trouble."

The next afternoon Walter was in his office when Smith, who hadn't been in that day, telephoned him to come to his home. Walter got there a little ahead of time and was greeted by a much agitated Nancy.

"Well, now do you know what you've done?" she demanded.

"Done? Why, I haven't done anything," answered Walter.

"You've done something awful," protested Nancy. "Dad doesn't know just what to do about it, either. And I'm sure I don't. You've fired Tom Crawford. And he's the nephew and heir of Mr.

Jones—and you ought to know how awful that is, with Mr. Jones president and everything. Nobody at the office but father knew it—and father agrees with you that Tom's a dumb-bell. But it's awful, just the same."

Walter looked serious. "Yes," he said. "It is. But I think it's the right thing to do just the same. He's not the man for the job. There's a lot of good in him and I'm going to help him get placed somewhere else. I think it's what Jones would have wanted me to do."

"But you don't know everything," persisted Nancy. "You see—he's the man I'm engaged to. And of course now, when he's out of luck—well, you see just lately"—and Nancy blushed—"I've been thinking I'd explain—I mean, I'd break the engagement. But now I can't. I can't desert him when he's down."

"But are you in love with him?" Walter almost shouted.

"You mustn't ask me that," Nancy whispered.

"Nancy," said Walter, taking her hand, "don't worry. If you're not sure you're in love with Tom, and if you think—if you think maybe you care for somebody else—don't worry, Nancy."

Then Walter explained. And when Nancy's father found them fifteen minutes later and heard their story, he put the finishing touch to their happiness. He'd just got a telegram, within ten minutes, from Jones. Tom had telephoned him not to interfere when he heard of his discharge. And Jones had telegraphed Smith: Glad Tom is out of misfit job. Tell him I will take him for stock farm he wants to buy and know he will succeed with it.

"Baby" Plane Demonstrates Complete Maneuverability

CHARLESTON, S. C.—The pilot opened the throttle wide on a trim little low-wing monoplane which he had built after 20 years of study and experiment.

The ivory-colored craft began moving, slowly at first, into the wind. Quickly it gained speed, and after a 75-foot run it nosed upward and was in the air.

Thus the first flight of a plane that is expected to fulfill a long-felt need of aviation was under way.

As the ship's wheels left the ground, Martin Jensen, the builder and pilot, cut it sharply with a kick on the left rudder. The plane roared toward the sun with never a falter. Then Jensen circled and climbed higher, leveling off at 3,000 feet.

Some 500 spectators who had assembled to watch the maiden flight agreed that the craft did anything and everything known to aviation.

Everyone was satisfied with the maneuverability of the plane and its sturdiness after Jensen had whipped it into every stunt he knew. Its cruising speed was established at 110 miles an hour, and its landing speed at about 40.

Designed with extreme streamlining, with all struts and braces concealed inside the wings, the ship proved to be at least 25 miles an hour faster than other planes in its class and horsepower. It is equipped with a new Franklin 60-horsepower airplane motor.

Ivory colored with a light blue trim, the plane is constructed with plywood covering overall with a new bakelite finish resistant to weather. Inside the fuselage, the upholstery is of orange and gray cloth similar to that used in higher-priced automobiles.

The ship will fly 30 miles on a gallon of gasoline.

In flight, the plane looks like an army pursuit craft because of its streamlined structure. The wings are much smaller than those of other ships, the same length from propeller to tailskid, and the wings taper at the outer ends.

Principal features of the monoplane conform with desires of pilots throughout the country as found in a recent poll conducted to determine features of an "ideal" plane for civilian fliers.

Food Fit for a King

Famous are the stories and pictures telling how old English kings ripped apart a roast chicken or whole pig, ate with the joints clutched in their fists and threw the bones on the royal dining room floor for the dogs. Meals lasting several hours were the rule, but hardly one of these banquets would be considered fit food for a dog today, because the meat, the main course, was not always fresh. People didn't know how to store hay and fodder as winter feed for live stock. So each fall, writes a correspondent to the Washington Post, they slaughtered all but a few of their animals. The meat, poorly cured, soon began to turn bad. To disguise its taste and smell nobles used costly spices. Cows couldn't be milked in winter. Fresh vegetables and eggs were not available. Fish, dried, was as bad as the meat. The only other foods were cheese, dried peas and beans and bread.

As the Tree Lives

Every living cell of a tree is at all times consuming food, breathing, and giving off waste. Trees store their food during the summer in their stems, limbs, trunks, and roots. It is carried about in the sap. Oxygen is constantly absorbed by the tree, and carbon dioxide is given off. The "breathing" results in the liberation of some heat. In the spring the tree must draw further on its reserve food supply to open its buds and put out its new leaves. It is in the new leaves that food is again manufactured.

Braided Rug With Scalloped Border

By RUTH WYETH SPEARS

ONE day a snap-shot came from a reader showing a half dozen braided rag rugs spread out on the grass. No two were alike. I thought this one with a scalloped border particularly interesting.

She uses wool rags and frequently dyes them the colors she wants. She cuts or tears them



COLORS
1 PARCHMENT RED
2 CORNFLOWER BLUE
3 BROWN AND GREEN MIXED
FINISHED RUG 24" X 30"

into strips an inch or more wide, according to the weight of the material and then braids them tightly. The braided strips are sewn together with double carpet thread and she keeps the work flat on the table all the time she is sewing. For this rug, the center row is 15 inches long. Sew around and around this, using the colors indicated. When the oval is 31 inches long and 16 inches wide, divide it evenly around the edge with pins about five inches apart. Now, sew a row around with a 2-inch loop at each pin. Sew the next three rows around these loops easing the braiding in just enough to keep the work flat.

NOTE: "The Rug That Grew Up With the Family" is another interesting rug-making idea. Directions are in Mrs. Spears' Book 3, which also tells how to make pool shelves; streamlining an old style bed; and many other useful ideas. Write Mrs. Spears today, enclosing 10 cents in coin and book No. 3 will be sent to you by return mail.

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York
Enclose 10 cents for Book No. 3.
Name
Address

Underground Movies

Two hundred and forty feet below ground the colliers of the Spruce mine, near Everett, Minn., enjoy regular film shows. The theater is a disused pump-room in the pit, and there are seats for 200 spectators. At lunch-time, comedies, wild west and other short films are shown, as well as special "Safety First" features for instructional benefit.

There is no sound apparatus, but the miners provide incidental music with their own accordions, violins and harmonicas.

Flaw Remains

He who is false to present duty breaks a thread in the loom, and will find the flaw when he may have forgotten its cause.—Henry Ward Beecher.

WOMEN IN "40s"
Read This Important Message!

Do you dread those "trying years" (38 to 50)? Are you getting moody, cranky and NERVOUS? Do you fear hot flashes, weakening dizzy spells? Are you jealous of attentions other women get? THEN LISTEN—These symptoms often result from female functional disorders. So start today and take famous Lydia E. Pinkham's Vegetable Compound. For over 60 years Pinkham's Compound has helped hundreds of thousands of grateful women to get "smiling thru" difficult days. Pinkham's has helped calm unstrung nerves and lessen annoying female functional "irregularities." One of the most effective "woman's" tonics. Try it!

WNU-U 18-49

Well-Trained Mind

This is a proof of a well-trained mind, to rejoice in what is good and to grieve at the opposite.—Cicero.

That Nagging Backache

May Warn of Disordered Kidney Action

Modern life with its hurry and worry, irregular habits, improper eating and drinking—its risk of exposure and infection—throws heavy strain on the work of the kidneys. They are apt to become over-taxed and fail to filter excess acid and other impurities from the life-giving blood.

You may suffer nagging backache, headache, dizziness, getting up nights, leg pains, swelling—feel constantly tired, nervous, all worn out. Other signs of kidney or bladder disorder are sometimes burning, scanty or too frequent urination.

Try Doan's Pills. Doan's help the kidneys to pass off harmful excess body waste. They have had more than half a century of public approval. Are recommended by grateful users everywhere. Ask your neighbor!

DOAN'S PILLS