

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Army preparedness is hampered by lack of funds, generals tell the senate . . . Europe's quarrels will be reflected in United States elections.
(Bell Syndicate—WNU Service.)

WASHINGTON.—Outside of air-planes and trucks, the industrial preparedness of this country as a result of war orders has been more or less a flop to date. Incidentally, the army has shown itself pathetically inferior to the navy in its strategy on Capitol Hill. Somehow the admirals are much more effective than the generals.

You don't catch the admirals, for instance, making speeches to the country saying that everything is fine—that the navy is in tip-top condition and could whip its weight in wildcats, or Nazis, or what have you. No, whenever you hear an admiral talking in public, or for that matter in private, he is bewailing the fact that the navy's battleships are getting pretty old, that at least three of them could not figure in a battle line because their big guns have not sufficient elevation, or that because of this or that reason the navy simply does not have enough money to spend.

GENERALS DO GOOD JOB.
The generals seem to do a pretty good job when they are talking to small subcommittees on Capitol Hill, in executive session. They even make converts in the senate and house who strive zealously to do things for the army. But the admirals go right to the public with their story, and are in no whit inferior to the generals when it comes to their committee appearances and their individual contacts with the national legislators.

Of course this time, and for the last two or three times for that matter, the army has been handicapped by the known difference in view between the secretary of war and the assistant secretary of war. This feud has run much longer than most of the spectacular feuds in federal administrations. Washington has expected for years that President Roosevelt would eliminate either Harry H. Woodring, the secretary, or Louis Johnson, the assistant secretary. There are lots of theories as to why he has not removed one or the other, but none seem completely satisfactory.

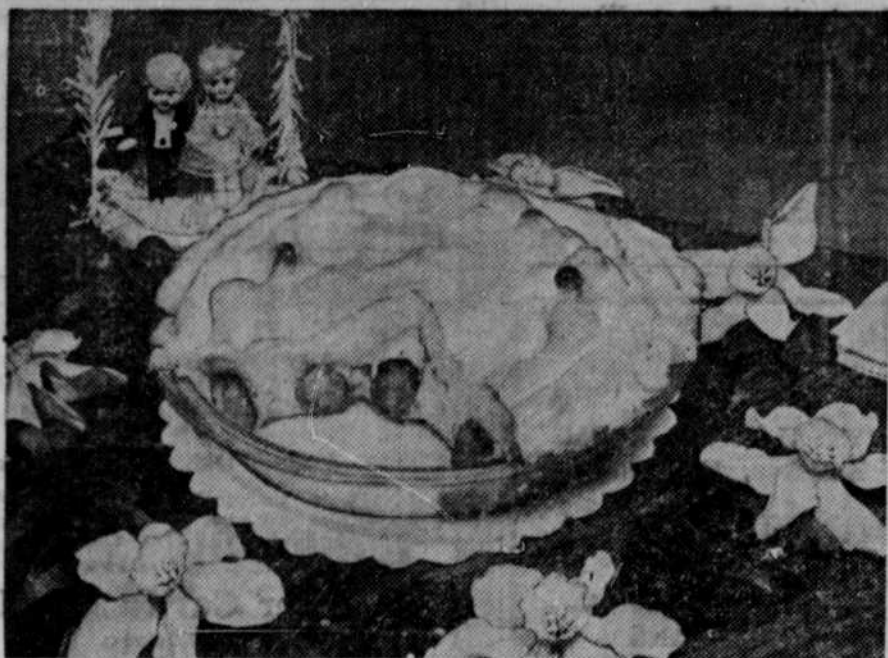
The navy, in this administration, has been across from the first. The President himself was more directly interested, because of his life-long love of the sea.

MIX WAR AND POLITICS
With most Italo-Americans waiting to hear from Il Duce whether they are to be pro-Nazi, pro-ally, or continue neutral, and with a much larger percentage of German-Americans fervently pro-Hitler than most observers suspect, the presidential and congressional campaign now under way is precisely what certain statesmen back in 1920 dreaded if the United States should join the League of Nations.

It would seem as if this country is being torn internally by European quarrels almost as much as if it had joined the League. Another surprise to some of the men who fought and beat American participation in the League is that apparently Woodrow Wilson was absolutely right, and the so-called reservationists absolutely wrong, about Article 10. It will be recalled that Article 10 was the one which provided that if any nation should attack another and refuse to submit the quarrel to arbitration of the League, all members of the League would be obligated to furnish troops or ships or both to bring the aggressor to terms.

IF IDEA HAD WON
But suppose Wilson's idea of the League had been carried out! There would have been no aggression by Japan in China. There would have been no conquest of Ethiopia by Italy. Albania would still be free. There would have been no Munich, and no European war.

That is not by any means to say that if the United States had ratified the Versailles treaty, without reservations, and become an active member of the League of Nations, all these aggressions would have been prevented. If Wilson's ideas had been carried out, yes, but there is plenty of doubt that the League would have been any more vigorous with the United States a member. There might even be a fairly grounded suspicion that the United States would not have sent troops and ships to prevent the conquest of China, or Ethiopia, or Poland, if called on by the League to do so. After all, the United States conventionally forgot all about a solemn treaty it had with Korea when Japan annexed that country.



FOR A SHOWER PARTY FOR SPRING BRIDE.
(See Recipes Below)

Household News By Eleanor Howe

Here Comes the Bride!

And so they are married—and after the ceremony there is to be a wedding reception at the home of the bride's mother.

It takes a bit of planning to carry through a lovely wedding so that every detail is correct. And the reception which follows must be as nearly perfect as it is possible to make it. Plan a menu that's simple and easy to serve, yet appetizing and delicious to eat. Set the table for buffet service—using your loveliest linen, silver and china. Since the proverbial color scheme for the bride's table is green and white, plan to use white flowers for the centerpiece; if candles are used, they may be white or green.

A party for the bride calls for something very special in the way of food. Here's a menu for a wedding reception, with tested recipes to enable you to use it as it is given.

Assorted Hors d'Oeuvres
Grapefruit-Lobster or Crabmeat Salad
Buttermilk Rolls Butter
Celery Olives Radishes
Pistachio Ice Cream
Bride's Cake Groom's Cake
Punch Coffee

For a shower party for a spring bride, serve simple—but very good—refreshments like this:
Bride's Pie
Coffee Assorted Salted Nuts

You'll find other recipes for special party cakes and desserts in my cook book "Better Baking." There's a recipe for wedding cakes, as well.

Bride's Pie.
(Serves 10 to 12)
6 egg whites
¼ teaspoon salt
1 cup sugar
1 teaspoon vanilla
1½ quarts strawberry ice cream
2 baked pie shells

Beat egg whites until foamy, add salt and continue beating until the egg whites are stiff. Gradually beat in the sugar and continue beating until the egg whites are stiff and glossy. Add vanilla. Pack ¼ quart of ice cream into each pie shell. Cover with meringue and bake in a very hot oven (550 degrees) until meringue is lightly browned. Serve immediately.

Assorted Canapes.
Place chilled shrimp on a bed of shaved ice; serve cocktail sauce with it as an accompaniment. Stuff celery stalks with cream cheese which has been mixed with chopped stuffed olives. Cut crusts from slices of very fresh bread and cut loaf in long lengthwise slices. Spread with cream cheese. Roll as for jelly roll and slice in very thin slices. Brush with melted butter, place on broiler and toast lightly. Serve hot.

Grapefruit Lobster or Crabmeat Salad.
Cut grapefruit in half, remove center with grapefruit corer. With grapefruit knife cut around each section and remove membrane. Cover edges of grapefruit with finely chopped parsley. Fill chilled center of grapefruit with lobster or crabmeat. Top with mayonnaise and serve.

Groom's Cake.
½ cup butter
1 cup light brown sugar
2 eggs
2 cups general purpose flour
½ teaspoon soda
¼ teaspoon salt
2 teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon allspice
¾ cup sour milk
½ cup citron, cut
1 cup raisins
1 cup nut meats, broken
1 teaspoon vanilla extract

Cream butter, add sugar, and beat thoroughly. Add eggs (well beaten). Mix and sift together all dry ingredients, reserving ¼ cup of flour. Add flour mixture and sour milk alternately—beginning with the flour mixture. Flour, citron, raisins, and nuts with the ¼ cup of flour which was reserved and add to the cake mixture. Add vanilla extract. Place in well-greased, small tube pan. Bake 40 to 50 minutes in a moderate oven (350 degrees).

Pistachio Ice Cream.
1 pint coffee cream
¼ cup top milk
¼ teaspoon salt
¾ cup sugar
1 teaspoon vanilla extract
¼ teaspoon almond extract
3 to 4 drops green pure food color
½ cup pistachio nut meats (cut fine)

Mix all ingredients together thoroughly. Pour mixture into freezing container of modern ice cream freezer. (To allow for expansion fill not more than ¾ full.) Assemble and cover. Then pack mixture of cracked ice and rock salt (use 3 parts ice to 1 part of salt by volume) around the freezing container. Turn crank steadily about 5 minutes. When mixture becomes difficult to turn, remove cover carefully, take out dasher, and pack down evenly with a spoon. Cover ice cream with wax paper and replace cover. Draw off water and replenish ice and salt mixture. Cover and allow to harden at least one hour before serving.

Twenty-Four Hour Pike's Peak.
(Serves 6)
4 egg whites
¾ teaspoon cream of tartar
1 cup sugar
Add cream of tartar to egg whites and beat until the egg whites are stiff but not dry. Gradually beat in the sugar, and continue beating until the mixture is stiff and glossy. Spread in a greased pie plate. Bake in a slow oven (275 degrees) for 20 minutes, then increase temperature to 300 degrees and bake 40 minutes longer.

Filling.
4 egg yolks
½ cup sugar
2 tablespoons lemon juice
2 teaspoons lemon rind (grated)
Beat egg yolks until thick and lemon-colored. Add remaining ingredients and cook in double boiler until thick, stirring constantly. Cool. Whip 1 cup cream and spread half the cream on the cooled meringue. Cover with lemon filling and top with remaining cream. Chill.

Now is the time for each foresighted homemaker to add to her own collection of favorite recipes, some new and unusual ones which are sure to please her family. Next week Eleanor Howe will give you some of her own tested recipes—recipes for meats, for vegetables and for desserts—and a choice recipe for rhubarb conserve.

WHO'S NEWS THIS WEEK

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

Wendell Willkie Has Pep 'Aplenty And Plenty to Do
NEW YORK.—We heard that Wendell L. Willkie had 300 invitations to make public addresses. Across his big desk, which in its mountainous disarray makes a newspaper man feel at home, we asked Mr. Willkie about it. The report was all wrong. The number is something over 2,000. Also in the ruck were enough pleas for magazine and syndicate articles to give Mr. Willkie writer's cramp for the rest of his life, if he took on even one-tenth of them.

Mr. Willkie, quiet like a guard, works like an end or a halfback. The range and agility of his mind is such that he might be a swing man, either in the line or the backfield. On his desk was a new book, the life of the Elder Pitt, about which he is writing a review; also a litter of papers having to do with pretty nearly everything from kant to kilowatts.

An hour's conversation covered a similar range. He talked rapidly and vehemently, sawing and hammering with his extended palm, when he told how the Commonwealth & Southern forced down rates, or challenged what he terms the unfair TVA bookkeeping; making hesitant or groping gestures when he touched on the intangibles of social origins and inducements. He is like that—assured and vehement on what he knows and thoughtful and explorative on what he merely thinks.

He doesn't want to kill the Securities and Exchange commission. He would merely put it under sound democratic controls.

Mr. Willkie has tremendous gusto and live, intellectual curiosity. He says all this talk of nominating him for President is incidental to the fact that he made a rock-and-sock battle on something he knew about—something which happened to be important and which perhaps helped to clarify certain basic issues. He says he never spent a dime on a personal build-up and never will. Almost his strongest emphasis was reserved for his observation that the run-of-the-mill citizen is a lot brighter than he's supposed to be, and that therein lies the hope for our continuing democracy. Out of its context, that might sound like the old homespun Indiana political hokum, but that's the last thing you could tag Mr. Willkie with.

IN 1914, Franklin D. Roosevelt, assistant secretary of the navy, was riding the venerable destroyer Patterson on the coast of Maine. He said to young **Navy Commander Lieut. Stark Has Talked Back at the Helm, To His Big Chief** "May I repeat to you for a while? I am an experienced navigator and I know this coast." The young lieutenant replied, "I am in command here and responsible for the ship. I doubt your authority to supersede me. If you can offer any helpful suggestions I should be glad to hear them."

It was said that Mr. Roosevelt liked that kind of sea talk. At any rate, last August, he jumped Adm. Harold R. Stark over 54 others who outranked him, to make him chief of naval operations, No. 1 post in the navy. White-haired and professorial, Admiral Stark continues before the senate committee on naval affairs his advocacy of an adequate navy, this time pointing up his argument with a reference to Japan's eight new dreadnaughts, supposedly under way.

Admiral Stark commands a force of 110,000 men, 11,000 officers, 18,000 marines, 550 ships and 2,000 fliers. Two of his outstanding policies are a belief that the navy should control and operate its own air fleet, and disbelief in "attrition" warfare. In other words he thinks the navy should be always in instant readiness for quick, hard hitting. His technical attainments advanced him in his earlier years and in later years his frank and outspoken formulations of broad navy policy. He is regarded by close observers of naval affairs as a fortunate combination of the "activist" tradition and studious and informed knowledge in the overlapping zone of naval and foreign policy. This becomes important in the latter-day urgency and delicacy of international affairs.

He is an inlander, born and reared in Wilkes-Barre, Pa. When the World War started he was herding five destroyers in the Philippines, so old they weren't supposed to go out after dark. However, he got them half way around the world and entered them in the main event. He is primarily a big-gun expert. In spite of all modern improvements on the big battle wagons, he thinks the decision is apt to go to the nation whose ships are able to display the finest assortment of the biggest and best guns. He's out for all he can get.

Chronic Pains May Be Aided By Body Brace

By DR. JAMES W. BARTON
(Released by Western Newspaper Union.)

A PREPARATORY school reports that while the parents of the present pupils were a little taller than their parents (the grandparents of the present pupils), the present pupils are so much taller than their grandparents that longer beds have become necessary. And physicians having to do with the examination and care of previous and present generations of preparatory and university students report that the average height of the present students is between one and two inches more than the previous generation.

If this increase in height were accompanied by an increase in width and strength, it would be a great boon, but unfortunately this increase in height is often accompanied by thinness of body, and the lack of fat to hold up the abdominal organs, allows the stomach, intestines and kidneys to drop more or less, thus interfering with digestion.

In describing a case before the International Assembly of Physicians in Philadelphia, Prof. Peter T. Bohan, University of Kansas school of medicine, said:

Chronic Pain Relieved.
"A woman came to me complaining of pain in the right lower side of the abdomen; diarrhea and chronic fatigue. The pain had been present for months, with no acute attack over a period of weeks. At the time I saw her it had been almost constant for the biggest part of the day for over seven years and was worse when she was overtired. She also had had a backache for 20 years. She consulted me over a year ago and the first thing I did was to take her history (listen to her story and have her answer my questions) which required three hours. I gave her some advice and a back brace. She had had no pain and her bowels and general health are better."

Epileptic Attacks Greatly Reduced

PHYSICIANS now look back but a few years to bring to mind the large number of patients suffering with epilepsy who "took fits" on the street, in their homes, churches and theaters or anywhere else they happened to be. Today it is uncommon to see a patient undergoing an epileptic attack.

Here are a few simple rules to be followed:

1. Cutting down on all starch foods—bread, sugar, potatoes, pastries.
2. Cutting down on all liquids—water, tea, coffee, milk, soft and hard drinks.
3. Increasing the fat foods—butter, cream, fat meat, egg yolks.
4. The use of a tablet of phenobarbital (½ to 1½ grains); as prescribed by a physician, every 24 hours.

However, the body pays for its relief by giving up some of its good rich blood.

Patients Are Examined.
Dr. G. Maillard and Miss Jammet state in Paris Medical Journal that having observed anaemia (thin blood) in two epileptic patients who had been treated for a long time with phenobarbital, they then examined the blood of 15 epileptic patients who had been treated with phenobarbital for several years. In eight of the patients they detected a more or less severe reduction in red blood corpuscles and also other changes. As the reduction of the red corpuscles (and the other changes also) came about very slowly, neither patient nor physician suspected that the symptoms—tiredness, paleness, rapid heart beat, the swelling of ankles—were due to anaemia following the use of phenobarbital.

Now the epileptic attacks must be prevented and phenobarbital must be used, but these investigators state that the blood can be built up again by reducing the dose of phenobarbital and by treating the patient with liver extract. It is likely that ordinary liver—four to five ounces a day—would give satisfactory results.

QUESTION BOX
Q.—Can nervousness cause ulcer of the stomach?
A.—Yes. Nervousness or emotional disturbances can cause peptic ulcer—ulcer of the stomach and small intestine.
Q.—What will cure a cough?
A.—If the cough is due to congestion a drug to cut the mucus is needed. If the cough is due to a habit or an irritation a "quieting" drug is used.

PATTERN DEPARTMENT



different daytime outfits for your small daughter.

A linen or gingham pinafore, with mull or dimity blouse, will be pretty for general wear. Plaid or striped seersucker will be practical for the pinafore when she wears it as a sunback frock—can be tubbed so easily, and needn't be ironed. The step-by-step sew chart gives complete, detailed directions.

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In the Care Care, and not fine stables, makes the good horse.

AROUND THE HOUSE

When you boil potatoes and want them to be floury, put a heaped teaspoonful of sugar in the boiling water. They will taste delicious.

A generous-sized shoe bag hung on the inside of the downstairs hall closet door can serve for storing many articles—caps, mittens, rubbers, small brooms, hat brushes, etc.

A few cloves added to vegetable soup will give it a delicious flavor.

A teaspoon of vinegar beaten into boiled frosting when flavoring is added will keep it from being brittle or breaking when cut.

Slide fasteners are very convenient for furniture coverings. They make it easy to remove and replace the covers for cleaning. Such fasteners are available in washable, nonrust materials.

Your stockings will not ladder if you add a few drops of vinegar to the water when you wash them for the first time. It strengthens the weave.

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