

# WHO'S NEWS THIS WEEK

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

NEW YORK.—Some people don't know when they are well off. Karl Ulmanis was a milk man at Lincoln, Neb., for five years, and doing all right, before he went back to Latvia, to be president of the country and sit on a hot seat for 25 years thereafter. It was erroneously reported that he had fled, as the Russians moved in, but the news today is that he is still around, and has broadcast a message to his people to be nice to the invaders. Nobody knows the trouble he's seen. Considering that steady job he had, it looks like a score for the isolationists.

In Lincoln, in 1909, he was Karl Ulmanis, not Ulmanis, former dirt farmer and country editor in Latvia. The dean of the state college of agriculture got him the milk route, so he could work his way through college. He was graduated in the allotted time. He was steady and dependable, and might have been mistaken for a Nebraska farmer.

One day, he discarded his bib overalls, appeared in a store suit and was seen no more in those parts. Everybody liked him and they were especially shocked by the fact that he owed about \$1,000, which he had borrowed to start a cheese factory in Texas. Six years passed when A. L. Haecker, one of his creditors, had a letter from him, enclosing full payment of his debt. He explained that he had a nice job as president of Latvia and was glad to be able to pay what he owed. Other bank drafts followed. The \$1,000 was paid in full.

As president and foreign minister of Latvia, he lived in an ancient, turreted castle and ruled in a medieval throne room. On the wall behind his desk, the medieval heraldic emblem of Latvia was crossed with the green pennant of the Nebraska State College of Agriculture. But he wasn't having a wonderful time.

The country was under czarist Russia when young Mr. Ulmanis ran his newspaper. An indiscreet editorial brought about his departure for Lincoln by devious routes. To stave off Nazi aggression, he made himself dictator in 1934.

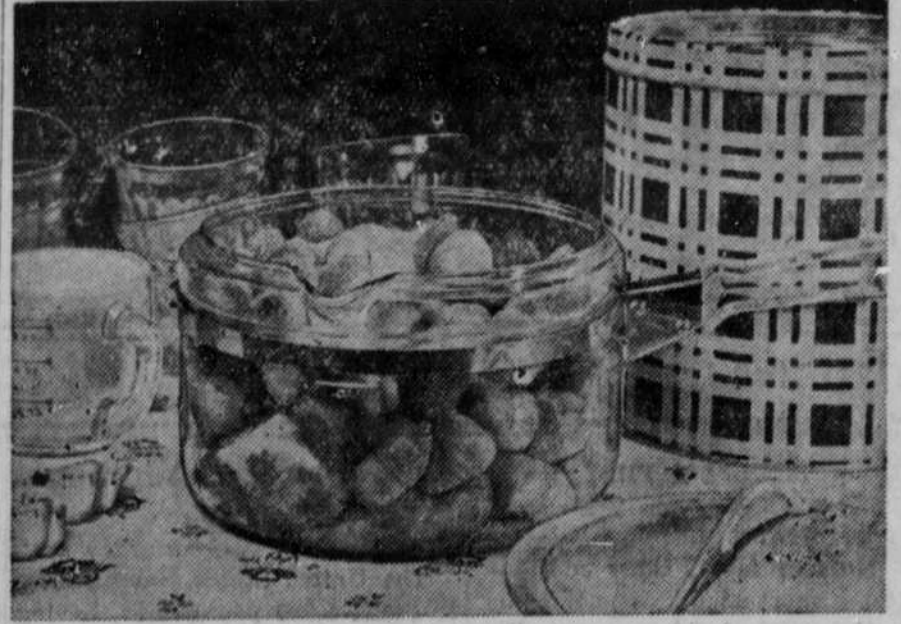
THE possibility of South and Central American countries picking up empire salvage before the U. S. A. works out its hemisphere defense plans seems to have been but lightly regarded. However, here's little Guatemala reaching out for British Honduras, and Sir Samuel Hoare's mahogany forests and mills therein, according to news reports.

Gen. Jorge Ubico, dictator of Guatemala for the last nine years, brings forward in the files the tale of a British pirate who snatched British Honduras from his country 60 years ago. "Losers weepers, finders keepers." Whether that applies to the wreckage of empires seems not to have been covered in international law.

General Ubico is the only living ruler who looks like Napoleon. He often is called the "Little Napoleon of the Tropics." He was elected for his first one-year term as president. He survived two revolutions during this term, and then set aside the constitutional limitation against more than one term—and has had eight repeats, so far.

The general received a technical and military education in the United States and Europe, and rose to political power through various provincial and national offices. He entered the national assembly in 1918. He concentrates on road-building, sanitation, agriculture and vocational training for young people. He has been strongly pro-U. S. A., and reports from Washington are that our state department probably wouldn't make much of a fuss over his grabbing British Honduras—as long as Hitler doesn't get it.

Brilliantly educated, hard-boiled and diligent, he has worked out in his small laboratory his own idea of an authoritarian state. Monopoly is the central idea. He grants exclusive concessions in basic goods and industries. To restrain grabbing and grafting, he establishes a probity department in his cabinet. Anyone working for the government or doing important business with it, has to file a complete inventory of his own and his family's possessions. If these goods and chattels increase too rapidly, the general's busy little gestapo is on the job.



WHEN YOU MAKE JAM OR JELLY  
(See Recipes Below)

## Household News By Eleanor Howe

"Sugar 'nd spice 'nd everything nice" goes into the preserving kettle, and out of it comes a tantalizing array of jellies, jams, pickles and relishes, and rich fruit butters and marmalades.

This year, why not add to your stock of preserves (and to your reputation as a good cook!) by doing some of your own canning and preserving? It's as easy as A.B.C. if you'll follow a few simple suggestions and use tested recipes.

Most of the equipment you need for canning and preserving you will have on hand; large kettles or saucepans, a colander, coarse strainer, wooden masher, wooden spoons, a skimmer, wide-mouth funnel, glass jars, jelly glasses, jar covers and new rubbers. It may be necessary to buy a few new jars each year, for nicked jars are likely to cause spoilage.

Wash jars, glasses and covers thoroughly in soapy water, and rinse in boiling water. Sterilize them just before using and let them remain in the hot water until you are ready to fill them. Use new rubbers every year, and dip them in boiling water just before you put them on the jars. When jars or jelly glasses are to be filled with hot foods, place the hot glasses on a clean towel which has been wrung out of hot water.

If you have an old-fashioned gravy boat with a spout and handle, use it in filling glasses with jellies, jams and preserves. Allow the jam to cool in the glasses before sealing with paraffin. When the paraffin has set, wipe the glasses with a damp cloth, cover, and label them. To prevent the formation of mold, store jams, jellies, and preserves in a cool, dry place.

**Homemade Tomato Soup.**  
(Makes 6 pints)  
1 peck tomatoes (14 pounds)  
1 bunch celery  
1 quart onions (sliced)  
½ cup butter  
½ cup flour  
½ cup sugar  
4 to 5 teaspoons salt  
¾ teaspoon pepper

Scrub the tomatoes and celery, and cut into pieces. Add the sliced onion, and cook over a low flame until the vegetables are thoroughly soft (about 1 hour). Strain. Blend together the butter, flour, sugar, and seasoning, and add to the strained tomato mixture. Bring to a boil, and boil gently for 20 minutes, stirring frequently. Seal in sterilized jars. To serve, combine the tomato soup with soup stock or milk.

**Sweet Pantry Slices.**  
(Makes 6 to 7 pints)  
1 gallon cucumbers (3 to 5 inches long)  
1½ quarts white onions (sliced)  
½ cup salt  
5 cups sugar  
1 tablespoon ground ginger  
½ teaspoon turmeric  
2 tablespoons mustard seed  
1 tablespoon celery seed  
5 cups vinegar

Scrub cucumbers and slice thin (without paring). Add sliced onions and salt, and if crushed ice is available, stir in 1 pint which aids in crisping. Cover with a weighted lid and let stand for 3 hours. Drain, and add remaining ingredients. Place over low heat, bring to the simmering point, and simmer for 5 minutes. Pack in sterilized jars and seal.

**Strawberry-Rhubarb Conserve.**  
2 pounds strawberries  
2 pounds rhubarb  
3 pounds sugar

Wash fruit; hull strawberries and cut rhubarb in small pieces (you'll find the scissors a great finger-saver in cutting the rhubarb). Place fruit in deep pan like a dish-pan and place in cold oven. Set temperature control to 400 degrees and start the oven. Cook about 1½ hours, then add sugar. Cook, stirring occasionally, for ¼ to 1 hour, or until con-

serve becomes thick. (The time varies according to the "juiciness" of the fruit). Pour into sterilized jars or glasses and seal immediately or cool and cover with melted paraffin.

**Quick Strawberry Jam.**  
(Makes 6 glasses)  
1 quart strawberries  
Boiling water  
4 cups sugar

Remove caps from strawberries and wash thoroughly. Tea pour boiling water over berries until water is lightly tinted with pink. Drain and place berries in saucepan, add 2 cups of sugar, and shake over low flame until sugar is dissolved and mixture begins to boil. Then increase heat and boil hard for 4 minutes. Reduce heat, add remaining sugar and boil hard again for 4 minutes longer. Pour into jelly glasses, allow to thicken, and seal when cold.

**Sunless Sun Preserves.**  
Take 4 cups of strawberries which have been washed and hulled and 5 cups sugar, place 1 cup berries in a heavy saucepan and cover with 1 cup sugar and continue until all of the berries and sugar have been placed in the saucepan layer by layer. Bring slowly to a boil and boil gently for 9 minutes. Remove from fire and add 3 tablespoons lemon juice. Let stand overnight. Next day bring to a boil and boil gently an additional 9 minutes. Remove from fire, skim, and let stand in saucepan until thoroughly cold, then seal in hot sterilized jars. The berries remain whole and retain their natural flavor and color.

**Rhubarb Butter.**  
(Makes 6 to 7 glasses)  
2½ pounds rhubarb  
2 pounds sugar  
¾ cup vinegar  
1 teaspoon ground cinnamon  
½ teaspoon ground cloves  
Cut rhubarb in small pieces (do not peel). Combine with remaining ingredients and cook for about 2 hours—or until the mixture is the consistency of fruit butter. Pour into sterilized jelly glasses. Cover with melted paraffin.

**Chili Sauce.**  
4 quarts ripe tomatoes  
6 apples  
2 onions  
1½ cups brown sugar  
2 cups vinegar  
1 tablespoon salt  
3 tablespoons pickle spice  
2 teaspoons paprika  
Peel and chop fine the tomatoes, apples and onions. Add the brown sugar, vinegar and salt and the spices tied in a spice bag. Cook slowly until thick, stirring frequently. Remove spice bag. Seal in hot sterilized jars.

**Send for Your Copy of "Better Baking."**  
Your homemade jams and jellies will taste twice as delicious when you serve them with homemade biscuits and rolls. You'll find tempting and unusual recipes for bread and rolls in Eleanor Howe's cook book, "Better Baking."

Mountain Muffins, Cheese Roll Biscuits, Peanut Butter Bread, and Hot Cinnamon Rolls; you'll find tested recipes for these and other delicious baked foods in "Better Baking." Send 10 cents in coin to "Better Baking" care Eleanor Howe, 919 North Michigan Avenue, Chicago, and get your copy of this cook book now. (Released by Western Newspaper Union.)

**Kitchen Polisher.**  
To freshen kitchen cabinets that have become dulled by frequent washings, rub them occasionally with furniture polish. This renews the gloss and makes cleaning the next time easier.

**Welsh Rarebit.**  
To prevent cheese from becoming stringy when making Welsh rarebit melt it in the sauce after removing the pan from the flame.

**For Sandwiches.**  
Put fresh bread that is to be used in making sandwiches into the refrigerator for an hour and it will cut more easily.

## NATIONAL AFFAIRS

Reviewed by  
CARTER FIELD

**T.V.A. power shortage affects national defense war planes... Henry Ford drops plan to make engines for war planes... Declares he will make them only for defense of the United States.**  
(Bell Syndicate—WNU Service.)

WASHINGTON.—If Savannah doesn't get one dam, TVA can't have another dam. That argument, made by Sen. Richard B. Russell of Georgia, defeated the \$65,000,000 authorization and \$25,000,000 appropriation item in the subcommittee of the senate appropriations committee. A lot of other senators agreed with Senator Russell. In fact, only Kenneth D. McKellar of Tennessee voted for the item.

The story behind this episode is significant of a lot of things that are going on in Washington. There has been a bad drought in the Tennessee valley for more than a year now. As a result the production of power by the TVA power plants is not what its officials would like. Recently TVA notified the Aluminum Company of America that it would not be able to supply it with dump power in the quantity desired, and under the contract, would have to charge a higher rate.

The Aluminum company is making sheetings for airplanes. It laid the situation before Edward R. Stettinius, of the national defense committee, pointing to the importance of the work it was doing from the national defense standpoint. Stettinius consulted with various experts, including Gano Dunn and Charles W. Kellogg, head of the Edison Electrical institute. In his recommendation to congress he mentioned that both Dunn and Kellogg had been consulted. (Stettinius has never been accused of lacking a sense of humor.)

**ACTUALLY SOLD IDEA**  
This recommendation was actually sold to the defense committee member by David E. Lillenthal of TVA. It was for authorization of the Holston river dam, to cost \$36,000,000, a steam plant, at \$10,500,000, and various incidentals, including transmission lines.

This writer has never been accused of boosting Lillenthal, but in all fairness it might be pointed out right here that back when the Nazis marched into the Rhineland, when Britain and France were enjoying a respite from war's cares, which they have had occasion to bitterly regret in the last few months, Lillenthal actually advocated more power in the Tennessee valley because of the national defense situation! He quoted that day's headlines from Europe to the house military affairs committee!

Unfortunately for the record, Dave's friends in the power group were so indignant at his joining the "war mongers" that they prevailed on him to edit that prediction out of the stenographer's transcript of his testimony!

**CARRIED CROWD ALONG**  
This is cited in fairness to Lillenthal because the conviction that more power for TVA as a military measure is not new with him.

This merely happens to be the first time that he could carry his crowd along with him in using national fear as an excuse to further the cause of government ownership.

The real point is that all the senators on that committee had been voting the most amazing appropriations for airplanes, ships and other national defense items. Had they really believed that the construction of another dam and steam plant in the Tennessee valley was vital to national defense, they would not have allowed their petty disappointments over their own lack of pork to prevent their going along with the administration.

They believed the national defense cloak for this appropriation was the bunk!

As previously noted, it is only the advocates of extension of government ownership of the electric industry who are worried about a power shortage.

**FORD IS STUBBORN**  
Negotiations between Henry Ford and the army for mass production of airplane engines collapsed because of the manufacturer's refusal to make war material for foreign countries. Ford, a life-long opponent of war, took the position that he would make airplane motors only for the defense of the United States.

Plans had been forming to employ the vast facilities of his company to produce 6,000 Rolls Royce motors for Great Britain and 3,000 for the United States.

It was indicated that as a result of Ford's determination to limit his war efforts to assisting his own country, he will not be given a contract for airplane motors so badly needed by America.

## FARM TOPICS

### COW 'ON PASTURE' REQUIRES GRAIN

#### Constant Ration Aids the Production of Milk.

By DR. GEO. E. TAYLOR

Discontinuance of grain feeding of cows on pasture is somewhat akin to the action of the man who killed the goose that laid the golden egg. Yet many a dairy farmer stops grain feeding as soon as his cows increase their milk flow under the stimulus of luxuriant pasture rich in protein, minerals and vitamins.

To make so radical a change in the ration is to make a costly mistake. Dairy cattle on good pasture will maintain increased production without grain for possibly three to four weeks, but they will lose weight in the process. This loss of body weight will be followed by a reduction in milk production. Even with renewed grain feeding, it will be difficult to restore production once it has been allowed to slump.

Continued feeding of grain and a limited amount of hay until the cows just turned on pasture are accustomed to the change in their ration is recommended. Amount of grain to be fed will depend upon the quality and amount of available pasture and the level of milk production.

Good pasture alone will provide sufficient nutrients for body maintenance and the production of 10 to 20 or more pounds of milk, depending upon the per cent of fat in the milk. New Jersey experiment station trials demonstrated that the feeding of one pound of grain to 8½ pounds of milk maintained the level production during June. Under average feeding conditions, however, a more liberal allowance of grain is usually recommended for the entire pasture season. One pound of grain to every five or seven pounds of milk produced should be sufficient. The higher testing breeds require the more liberal allowance of grain in proportion to the amount of milk produced.

"Since the protein content of green pasture is higher than the protein content of roughages fed during winter, the protein content of the summer grain mixture can be reduced. A concentrate grain mixture containing 12 per cent crude protein will supply ample protein for cows on excellent pasture, usually high producers excepted. A mixture of such home grown cereal grains as corn, barley and oats contains about 12 per cent crude protein.

"During summer, cows should have free access to a mineral mixture of equal parts salt and steamed bone meal.

### Novel Device Checks Field Contour Lines

Technical assistance in laying out contour lines on farms has long been an expressed need of conservation-minded farmers. L. H. Schoenleber, Iowa agricultural engineer, has attempted to meet this need with a device which enables farmers to lay out contour lines for themselves, without surveying equipment or technical assistance. His invention is called a grade meter. It has not yet been placed on the market, but it has demonstrated its merit in a wide variety of tests. Schoenleber has received a public service patent on the grade meter but plans to subject the device to further tests before offering it to farmers throughout the country. Contour farming is a basic part of the farm planning program.

The grade meter consists of a pendulum connected to an indicator arm through a train of gears. This is mounted rigidly on the tractor in front of the operator. As the pendulum swings it causes the indicator arm to move over a scale which shows deviations from zero. The operator of the tractor endeavors to keep the meter reading zero at all times.

### Agricultural News

About \$20,000,000 is lost each year from eggs that are incubated but fail to hatch.

If you want to insure pastures for all summer, use moister soils for pasture seedings and divide large fields into small lots.

Most cows will drink from four to five pounds of water for each pound of milk they produce. They should have access to all the fresh, clean water they can drink.

The newest transparent food wrappers developed by scientists are made of tightly stretched rubber that will encase products in a skin-tight, air-free container.

4-H club work hit a new high last year when more than 1,300,000 boys and girls held membership in 79,500 clubs in the United States and territories.

Good cows change almost two-thirds of their feed into milk and butterfat.

## Patterns SEWING CIRCLE



step-by-step sew chart included in the pattern. In fact, you'll probably repeat this design many times. Pattern No. 8729 is designed for sizes 12, 14, 16, 18 and 20. Size 14 requires 4½ yards of 39-inch material without nap; 2¾ yards of ruffling. Send order to:

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### Strange Facts

200-Mile Lights No Double Joints Ban Animal Flesh

The brightest lights ever created by man are the 800,000,000-candlepower carbon-arc searchlights that are owned by the United States army. Their beams, when directed vertically into the night sky, can be seen for a distance of two hundred miles.

There are no such things as a double joint in a human being, a revolver silencer outside of fiction or a blood test through which it is possible to determine whether an unknown parent of a child is of the white or Negro race.

Many orthodox Brahmans of India are so fearful of pollution by animal flesh that they take a purifying bath even after receiving a letter from a meat-eating country.—Collier's.



Full Wealth Poor, and content, is rich, and rich enough.—Shakespeare.

## GET VITAMINS YOU NEED...

AS YOU REFRESH YOURSELF!

**Oranges can help you to feel your best**  
When you want refreshment, eat an orange! Or help yourself from the big family pitcher of fresh orangeade! "Hurt the spot!" you'll say.  
But that's not all. Oranges add needed vitamins and minerals to your diet. And fully half of our families, says the Department of Agriculture, do not get enough of these health essentials to feel their best!  
The best way to be sure of getting all the vitamin C you normally need is to drink an 8-ounce glass of fresh orange juice with breakfast every morning. You also receive vitamins A, B, and G and the minerals calcium, phosphorus and iron.  
There's nothing else so delicious that's so good for you. So order a supply of Sunkist Oranges right away. They're the pick of California's best-ever crop of wonderfully juicy summer oranges. Copr., 1940, California Fruit Growers Exchange

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