

WHO'S NEWS THIS WEEK

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

NEW YORK.—Producing "Gone With the Wind" turned David O. Selznick's hair gray. He worked 51 hours without sleep and stoked up on benzadrene every now and then, in order to hang on to the finish. Liquidating his company, Selznick International Pictures, Inc., shaping a new one to meet changed conditions due to the war, will no doubt be easy after all that. The liquidation and the formation of David O. Selznick Productions, Inc., is a major adjustment in the film industry, after International's Herculean efforts and success in filming the classics.

Although he weighs 200 pounds, Mr. Selznick was always light on his feet. He is a second generation producer, but he started from scratch, after his father, L. J. Selznick, a Russian immigrant, had made and lost millions in the film business. When David was 21, his father had tried to fill some inside straight, without any luck and the young man had a one-dollar bill, with which to start his career, plus some schooling in movie-making and his old man's yen for taking a chance.

He saw possibilities in Luis Angel Firpo for a profitable quickie. He pencilled out a plot, borrowed \$2,000 from a friend, paid Firpo \$1,000, took a few shorts of the Wild Bull of the Pampas and within three days took a profit of \$875 on his film. He went on from there to his gallery of the classics, including "The Tale of Two Cities," "David Copperfield," "Little Lord Fauntleroy," "The Prisoner of Zenda," and "Tom Sawyer."

In Russia, the family name was Zeleznick. Zeleznick pere left home at 12, met disillusionment as a hard-driven factory hand in England, and found his slice of the American dream waiting for him when he landed here, as a jeweler, banker, promoter and film-producer. All this, and his own venturesome career, has made the younger Selznick eager to film America only as a going concern. Six feet, one, muscular and energetic, he has a placid face rarely caught in a frown—unless somebody tells him that "Rebecca" was a better film than "Wind." That burns him up.

THE Nizam of Hyderabad is said to be the richest man in the world, but he gets his shoes half-soled three or four times and wears patched clothing. Hence, **Richest Man, Yet Paragon of Thrift** \$400,000 to the British to buy American planes is a gesture somewhat like that of the late Hetty Green suddenly buying somebody a drink—and she never drank. As his fortune is rated around \$2,000,000,000, the gift represents a similar strain on his resources.

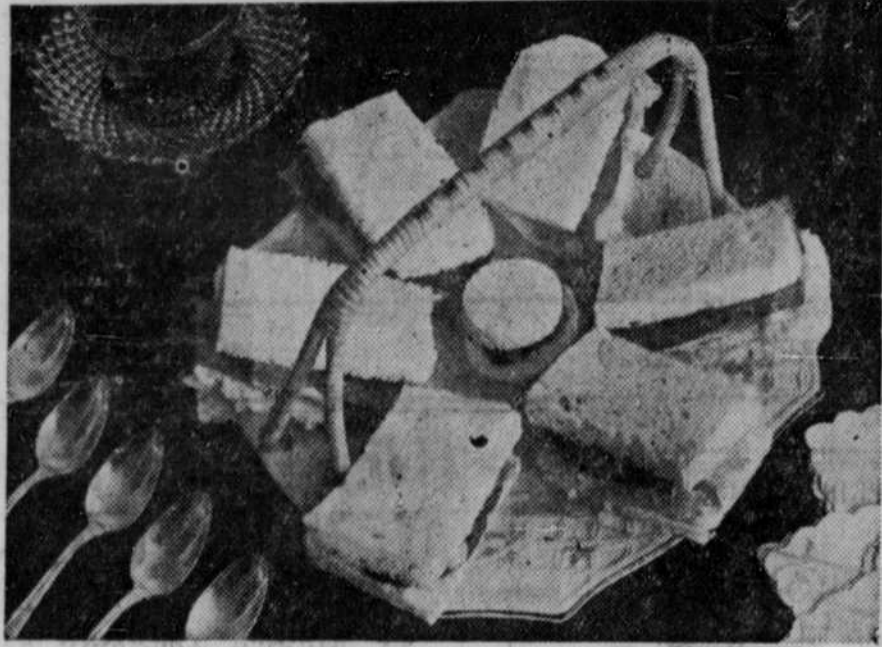
The Nizam, a pale, bent, nervous little man, worried and watchful, lives in splendor, but his sometimes fabulous expenditures are for requirements of state. Although he has 400 up-to-date automobiles, he rides in a 26-year-old car and frequently walks quite a distance to save gas. For ceremonial journeys he keeps a train steamed up, with 22 pullmans needed to accommodate his entourage.

This writer never could get it quite straight as to how many men the Nizam could buy in diamonds. Estimates vary from four to seven. At any rate, there are always "men working" signs around his palace, as his diamonds, emeralds, rubies and gold-pieces are being shoveled this way and that. He fusses a lot about just where and how his treasure is stored, and is always adding it up and shifting it somewhere else.

In 1926, the British were worried about signs of unrest among the Mohammedan potentates' 15,000,000 subjects. There were reports that he was becoming autocratic, and if anyone drove up in a car he liked, he might add it to his collection. The viceroys interfered and certain controls were set up which seemed to settle everything nicely.

The thrifty Nizam has a playboy son, Prince Nawab Azam Jah, who thinks his father makes a mistake, like old Fafnir, in just sitting on his gold. He is firm in the belief that his pater's wealth ought to be out in circulation.

In the World war, the Nizam was supposed to be a laggard in empire co-operation at first, but at the time of the U-boat crisis suddenly made generous contributions to defense. He has 50 palaces, a splendid scraglio, and is reported to have about 100 sons and daughters.



TEA IS SERVED AT FOUR O'CLOCK
(See Recipes Below)

Household News By Eleanor Howe

Is the tea party the thing of the past? I sincerely hope not because there is nothing quite so comfy and relaxing as a good cup of tea. And you can make it even more delightful by sharing it with a few of your friends.

The tea hour may be the time to become utterly feminine, with lazy discussions on the fashions of the day, the latest movie, and even tales of cute sayings of Johnnie and Mary Jane. Or it may be enlarged with masculinity, with the trend of the conversation leaning more toward current events, politics, books and even the arts.

A tea party is one of the simplest methods of entertaining, because even though your resources may be limited, you can ask a few friends to drop in for tea.

I have a friend who quite often gives teas on Sunday afternoons. They are highly successful, not because of her lovely silverware or china, (because here I must confess that most of her china does not even match); they are successful rather, because her friends gather for the pleasure of chatting with one another. Conversation flies fast and furiously—but the group is held together by one common bond, the tea cup.

The most meager necessities would include a tea tray, on which the tea set and napkins are placed, a table from which to serve the tea, glistening china, and well-polished silver.

If the party is small you may, as hostess, pour the tea, asking the guests to help themselves to cream or lemon and sugar. If it is a larger party and it is necessary for you to constantly greet your guests as they arrive, ask one of your friends to preside at the tea table for you.

The tea that is served must be good. It not only must be fresh, but must be hot to be palatable and soothing. If the weather is warm you may like to serve both hot and iced tea. Serve the iced tea in tall glasses which have been chilled prior to serving. Sliced lemon and powdered sugar are necessary accessories for iced tea. Place the ice cubes in an attractive ice bucket with the ice tongs near by. As an added bit of color and flavor, garnish the completed beverage with sprigs of fresh, cool mint.

Dainty sandwiches, hot buttered toast, thin slivers of cinnamon toast and small English muffins are appropriate to serve with tea. Popular accompaniments to tea are sandwiches made from nut bread, sliced very thin, and buttered.

You may like to use some of the suggested accompaniments for your next tea party, to give you that much sought-after distinction as a discriminating hostess.

Hot Tea.
Rinse teapot with boiling water. Allow 1 teaspoon of tea for each cup and "one for the pot." Place tea in teapot, and pour freshly boiling water over tea leaves. Cover and allow tea to steep 3 to 5 minutes, as desired. Remove ball or bag containing the leaves, and serve at once.

Chicken Sandwiches With Cranberry Sauce.

Right here and now we put in our plea for revolt against chicken sandwiches that are bone dry! Have you tried putting a thin slice of canned cranberry sauce in with the chicken? We eat cranberry sauce with chicken when it's served on a plate. Why not in a sandwich? Try a slice of canned cranberry sauce in your chicken sandwiches the very next time you make them and see if you don't agree there's a vast improvement.

Cream Cheese Sandwiches.
1 green pepper (chopped fine)
3 ounces cream cheese
½ cup walnut meats (cut fine)
½ teaspoon lemon juice
Dash of Worcestershire sauce
Salt and pepper

Remove seeds from green pepper and chop fine. Add cheese, walnut meats and lemon juice. Cream well together. Add a dash of Worcester-

shire sauce and salt and pepper to taste. Spread between slices of thinly sliced white bread.

Maids of Honor.
(Serves 12)

1 recipe of plain pastry
½ cup sugar
¾ cup almonds (ground)
2 egg yolks
2 tablespoons heavy cream
1 tablespoon flour
½ teaspoon almond extract
Line 12 very small tea cake tins or muffin tins with the pastry. Combine remaining ingredients in order given and fill pastry shells with this mixture. Bake in a hot oven (425 degrees) for 10 minutes, then reduce temperature to 350 degrees and bake for 20 minutes longer. Cool, and remove from the pans.

Butterfly Tea Cakes.
(Makes 8-10 tea cakes)

1 cup cake flour
1 cup sugar
1 teaspoon baking powder
¼ teaspoon salt
1 egg
¾ cup coffee cream
1 teaspoon vanilla extract
½ pint whipping cream
Mix and sift all dry ingredients. Place unbeaten egg and coffee cream in a bowl and beat thoroughly. Add vanilla extract and pour liquid ingredients into the dry ingredients and beat until smooth. Bake in well-greased cupcake or muffin tins in a moderately hot oven (375 degrees) for 30-35 minutes. Cool. Then cut tops from cakes, and cut each top in half. Scoop a spoonful of cake from each one. Whip the cream and fill cavity with whipped cream. Arrange tops to form butterfly and serve at once.

Date Nut Squares.
(Makes 3 dozen 1½-inch squares)

3 eggs
3 tablespoons water
1 cup sugar
1 cup flour
1 teaspoon baking powder
½ teaspoon salt
1 cup walnut meats (cut fine)
2 cups dates (cut fine)
Beat the eggs. Add water and gradually beat in the sugar. Sift together the flour, baking powder and salt and blend with the first mixture. Fold in the nuts and dates. Spread in a shallow greased pan (about 10 by 12 inches). Bake in a moderately hot oven (375 degrees) for about 20 minutes. Cool, cut in squares and roll in confectioner's sugar.

Danish Vanilla Fingers.
(Makes about 5 dozen)

¾ cup shortening
½ cup sugar
1 egg
1 teaspoon vanilla
2 cups flour
½ teaspoon salt
¾ pound almonds (1 cup blanched and ground fine)
Cream shortening and add sugar gradually. Beat in the egg and vanilla. Blend well. Sift flour and salt together, and add to the first mixture. Stir in the ground almonds. Turn dough onto a lightly floured board and knead until the mixture is smooth and no longer clings to the hands. Cut off small pieces of dough and shape in rolls about 2¼ inches long and a scant half inch thick. Place on greased cookie sheet and bake in a moderate oven (350 degrees) for about 15 minutes.

Easy Entertaining.

Doesn't ham loaf with hot cheese biscuits sound inviting to you? It is so simple you can plan and serve the meal yourself, giving mother a day off to visit her friends or to do that much-needed shopping that she hasn't had time to do before. The menu and recipes for this delicious lunch are given in Eleanor Howe's book, "Easy Entertaining," which you may obtain by sending 10 cents, in coin, to Eleanor Howe, 919 North Michigan avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Negro, Italian and Jewish groups important in presidential election... Indications grow that New York state will decide November election. (Bell Syndicate—WNU Service.)

WASHINGTON.—Three big factors of our population can swing the presidential election. These are the Negroes, the Italians and the Jews. For the most part, in the days before the New Deal, the Negroes were almost solidly Republican, the Jews were inclined to be independent, except that in presidential elections they for the most part believed the Republican tariff policy tended to make for better business, while the Italians were utterly divided, according to what the local conditions were.

All this was "before Roosevelt." For reasons too obvious to need a diagram, all three groups for the most part drifted to the President. He had them almost solidly in 1936. Now there are whispers about all three of these important groups of voters. It is not the sort of thing that is easy to investigate. There are very few of any one of the three groups who pretend to be able to speak for their groups. It is not a question of organization. In fact there is no assurance that the painstaking reporter, collecting thousands of interviews with individuals would wind up with anything approaching a Gallup poll.

Swing From Roosevelt.

Yet the reports drift in that three groups are swinging away from Roosevelt, and there is very little logic given so far as to whom they are concerned—the Negro and the Jews. The logic behind the Italian swing is said to be that the Americans of Italian birth or extraction are bitter against President Roosevelt because of that "stab the back" reference he made regarding the attack on France in Italy after France was already obviously beaten by Germany.

There is no convincing evidence that there is such a movement. The reports are mentioned because of their potential importance. If any two of these three groups should move bodily, Wendell Willkie would be elected hands down. It would look like a landslide. All three groups, it so happens, are very heavy in practically all the so-called doubtful states.

New York Important.

More and more indications are that the Empire state will decide the presidential election. If President Roosevelt carries it, from present indications it will not make a great deal of difference what happens in most of the other states now regarded as doubtful. If Wendell Willkie carries New York, the extreme probability is that he will be elected.

This is due of course in large part to the fact that New York has electoral votes—quite a sizable chunk out of a total of only 21 necessary to elect! But it is due also to the trend idea. That is to say that if there is enough swing in sentiment away from the New Deal to make it possible for Willkie to win in New York, it will be almost inevitable that the same swing against Roosevelt will be manifested in other states.

Election Close.

It is quite possible that the election will be close—so close that, even with the swing element considered, the carrying of New York by a bare few hundred would be sufficient to give the winner the election.

This estimate is based largely on reports from a number of other states. As the picture looks now—always allowing for a complete upset due to some calculated move by Roosevelt, or by a political tide not yet in evidence—Willkie should carry all six of the New England states. He should carry New Jersey, Pennsylvania, Delaware, Ohio, Indiana, Wisconsin and Michigan.

West of the Mississippi he should carry both Dakotas, Iowa, Minnesota (which is actually on both sides of the river), Wyoming, Kansas, Nebraska, Colorado, Idaho and Oregon.

Polls Favor Willkie.

Roosevelt should carry all the Solid South, all the so-called border states—Maryland, West Virginia, Kentucky, Missouri, and Oklahoma. He should carry Arizona, New Mexico, California, Washington and Montana. Utah is highly doubtful, but it has only four electoral votes.

This enumeration leaves out New York and Illinois. If Willkie carries the state in which it is indicated he has an edge, plus New York and Illinois, he will win.

But all the word from Illinois is that Willkie has the edge there. The Gallup poll gives him 51 to 49 for Roosevelt. The "Pathfinder" poll figures a ratio of 61.4 to 38.6. Cynics might point out that the Pathfinder poll was electing Alf M. Landrum right through the campaign of 1936, but the present editor of this magazine is none other than Emil Hurja, whose magic figures guided Jim Farley's predictions in 1932 and 1936.

Hemorrhoids Are Curable By Injection

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

WHILE examining recruits for overseas service, cases of severe varicose veins in the legs were rejected. Some were so anxious to go overseas that they underwent operation and were later accepted. Cases of varicose veins in lower end of large intestine—hemorrhoids or piles—were likewise rejected unless they underwent operation.

TODAY'S HEALTH COLUMN

Today in the great majority of cases operation is unnecessary as the injection of these varicose veins in the leg or bowel usually brings about a cure in a few weeks. The injection method, while known at the time, had been discredited to a considerable extent because of the failure of the sclerosing or hardening materials to work properly.

Hemorrhoids or piles are particularly distressing due to their pain, bleeding, and itching, yet many suffer for years with them rather than undergo the expense, danger and loss of time made necessary by operation. However, operation is not necessary now in a large number of cases due to the skill of the surgeon and the effectiveness of the sclerosing or hardening solution which "dries up" the hemorrhoid.

Dr. Lynn Grouse of St. Louis, in the Journal of the Missouri State Medical Association, says:

"There are three methods of procedure used in treating hemorrhoids; first, surgery, which is invaluable in certain types of cases; second, injection, which has merited use in a large group of cases, and, third, palliation—giving relief with ointments and suppositories.

Tests Show Up Favorably.
From a group of 100 cases, 75 were selected for the injection treatment, ranging in ages from 16 to 86 years. The interval between treatments was from 5 to 10 days. Pain, bleeding and the protrusion improved following the first and second injections. All cases showed the general effect upon the individuals, such as nervousness, lack of endurance, and emotional disturbances. The hemorrhoids returned in less than 10 per cent of the cases, which is not as large a percentage as by operation.

Strengthen Lungs Through Exercise

DURING the war I watched two squads being put through their physical training. Both squads were following the same schedule. Toward the end of the exercise period what is called the breathing exercises were given. One instructor had his squad raise their arms well up over their heads as they drew in a deep breath and let the air out of their lungs again as the arms came down to the sides. The other instructor pointed to a tent about 100 yards distant and instructed his squad to "double march" (slow run) to this tent, go around by the right and return.

Now which was the best exercise for the purpose of strengthening the lungs?

Exercise Makes Lungs 'Need' Blood.
The simple, deep breathing by sending the diaphragm (floor of chest) down against the liver squeezed the liver and helped to increase the bile flow. This is of help, of course, as bile is nature's purgative. However, the simple breathing in and out, even if the men breathed in and out as hard as they could, did not really call for much work from the lungs or heart because such a small amount of work or exercise was done. The running of two or more hundred yards, which meant raising the 150 or more pounds of the ground and driving it forward 120 times a minute meant that the huge muscles of the legs raised many tons of weight, which meant extra blood driven by the heart, and extra blood had to be made fresh by the lungs.

The thought then is that if you are well enough to take exercise, doing some work—walking, running, playing games—makes the muscles "need" more pure blood and so develops the lungs.

QUESTION BOX

Q.—What is the difference between chronic bronchitis and tuberculosis?

A.—If no symptom of tuberculosis is present, such as afternoon rise in temperature, loss of weight, chronic cough, tuberculosis bacillus present, it is not likely tuberculosis. Q.—What causes cancer? Do moles turn to cancers?

A.—The cause of cancer is unknown. Some moles turn to cancer. If a mole begins to grow, better have it removed.

AROUND the HOUSE Items of Interest to the Housewife

Bake apples with only a small amount of sugar so that the characteristic flavor is not disturbed.

Add chopped parsley, minced sweet pickles or finely cut olives to mayonnaise used in summer salads.

When preparing gelatin desserts, if left-over fruit juice is used instead of water, the desserts will be much richer.

To remove a slight iron scorch mark from white clothes rub the scorched area lightly with peroxide. Then rinse it thoroughly in cold water. Peroxide removes the color from colored clothes, however.

Punches and fruit beverages improve upon standing. Place them in covered jars and store them in the refrigerator for at least 24 hours. A tart beverage is also more refreshing than a thick sirupy one.

The flavor of apple pie is greatly improved by sprinkling a little lemon juice over the layers of sliced apples as they are placed in the pan.

Light colored painted furniture must be carefully washed to retain its luster. Wash it well first with warm water and mild soap suds to which a few drops of ammonia have been added (one teaspoon of ammonia for each gallon of water). Quickly rinse well with cold water. Wipe dry. Then polish with cloth into which a little furniture polish is rubbed.

To preserve the color of green vegetables cook them uncovered.

Ammonia and water in equal proportions will remove varnish from furniture.

A teaspoon of honey dropped into the heart of a cored apple when preparing apples for baking gives them a delicious flavor.

Strange Facts

Pause for Humanity
Behold the Bottle
Sensitive Skin

All ships at sea and all shore wireless stations in contact with them are required by international law to stop transmission for three minutes, at the fifteenth and forty-fifth minute past the hour, Greenwich time, to listen for distress signals.

When a bottle of wine is very old and its cork, therefore, is likely to crumble and drop into the liquid, connoisseurs and wine stewards have been known to remove the neck of the bottle, below the cork, by cutting through it with a pair of red-hot tongs.

Human skin is sometimes so sensitive that it becomes painfully inflamed upon exposure to daylight. People so afflicted must live in darkened rooms and remain indoors until nightfall.—Collier's.

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Brotherhood There is a brotherhood, not of equality nor of likeness, but of giving and receiving.—Ruskin.

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