

With 155 Years of Outstanding Service In Wars and Peace Coast Guard Has Been Big Factor in Present Successful Operations

The United States coast guard on August 4 celebrates the 155th anniversary of its founding, proud of being the nation's "first fleet" and proud of its "firsts" and its distinguished service on all fronts of World War II. Most of the 172,000 men who wear the coast guard shield on their uniform sleeves will celebrate the service's birthday overseas, for the coast guard, created primarily to prevent smugglers from reaching the coast, ranges far from home in time of war to fight alongside the army, navy and marine corps.

The coast guard's story really begins in 1787 when Alexander Hamilton, first secretary of the treasury, while urging adoption of the then pending constitution, wrote of the need for a sea-going service which would prevent "material infractions upon the rights of the revenue." "A few armed vessels," he wrote, "judiciously stationed at the entrance to our ports, might at small expense be made useful sentinels of the laws."

With the constitution adopted, the first congress elected under it, in the spring of 1790, approved Hamilton's idea for a marine law enforcement agency, and on August 4, 1790, the service's birthday, appropriated money to build 10 cutters and pay salaries to their officers and men.

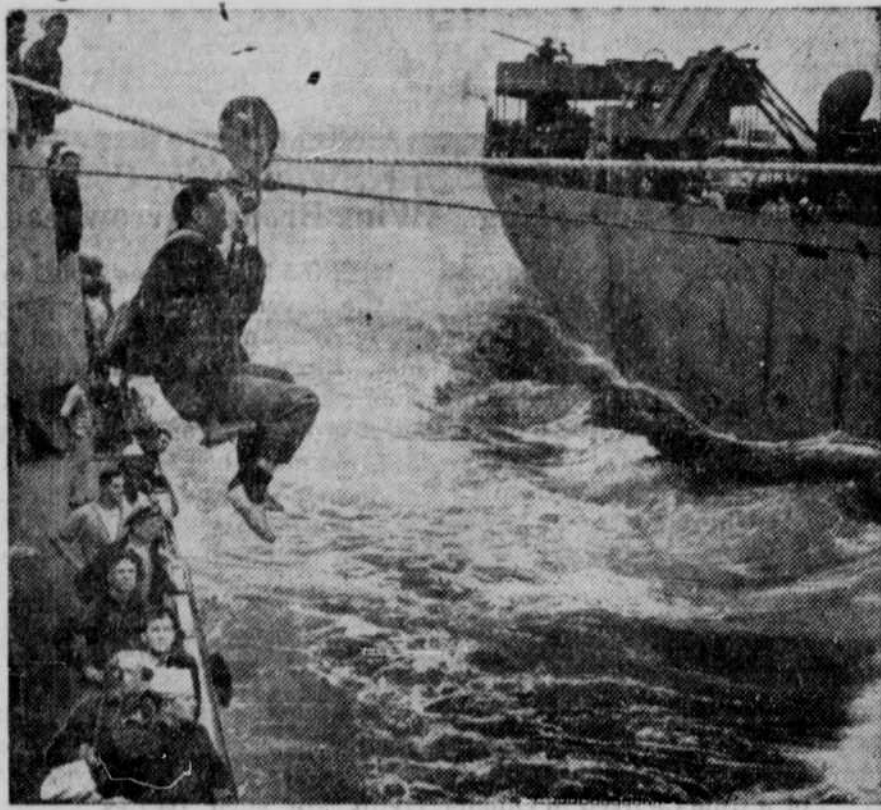
For six years the small cutters were the only armed vessels under the United States flag. (The navy was created in 1794 by act of congress, but its ships were not in service until 1797.)

Given Naval Rank.
The possible defense value of the cutters was recognized early. In suggesting establishment of the service, Hamilton asked that officers of the cutters be given military or naval rank, "which," he said, "will not only induce fit men to engage, but attach them to their duties with a nicer sense of honor." In 1797, congress passed a temporary act to increase the strength of the cutters "and cause said revenue cutters to be employed to defend the sea-coast and repel any hostility within their jurisdiction, having due regard to the duties of said cutters in the production of the revenue."

In 1798, during the "undeclared" naval war with France, the President, "with a view of producing a concert of action of the naval forces of the United States," placed the revenue vessels at the disposition of the secretary of the navy. In the next year, congress passed an act providing that the cutters were to co-operate with the navy whenever the President should so direct—a precedent since followed in every war.

The cutter Taney went through Pearl Harbor unscathed and the next day left the stricken Pacific base on antisubmarine patrol. The 165-foot leopards received credit for sinking the first German submarine in United States waters when she blasted a U-boat and took 33 prisoners off the Carolina coast. (A coastguardman destroyer escort, with several navy ships, was in at the kill on the last U-boat sunk in the Atlantic by American forces.)

Many Ships Lost.
A tragic "first" of the coast guard was the loss of the cutter Hamilton, torpedoed off Iceland in January, 1942, the first American warship lost to a submarine after the start of the war and, unfortunately, the first of a line of coastguard-



A seaman is ill, requiring immediate medical attention. Coast guard vessel transfers doctor on a boatswain's chair to the merchant ship. An example of the work done by the coast guard in their 155 years of service.

manned ships lost as the war progressed—the Acaccia, the Musket, the Natsek, the Escanaba, the Leopold, and the Serpens.

To many, in peacetime, the coast guard was known as the "Mercy Fleet," and there is a long tradition behind its reputation for the saving of life and property at sea. Back in 1833, some of the cutters were assigned to aid distressed vessels.



Adm. Russell R. Waesche, commandant of the U. S. coast guard, with his third half-inch stripe, which designates him as a full admiral.

and save lives; a duty they had performed incidentally from time to time.

The combination strengthened the service's devotion to the saving of life and property—a devotion amply demonstrated during this war.

In the Normandy invasion, a fleet of 83-foot coast guard vessels (considered small craft now, but more than twice the length suggested by Hamilton in his recommendation for the first cutters!) which had been on antisubmarine duty in the Atlantic was designated as Rescue Flotilla I and, in the first days of the invasion, pulled more than 4,000 men to safety from channel waters. The coast-

guardman assault transport Bayfield, flagship for "Utah" beach, cared for more than 600 casualties during the three weeks it was anchored off the beachhead.

Also Serve in Air.
Outstanding also has been the coast guard's initiative in the experiments with airplane, parachute and helicopter rescue groups. Adm. Russell R. Waesche, first full admiral to head the coast guard, also sits with the Joint Air-Sea Rescue committee set up by all of the armed services to investigate and experiment with rescue techniques.

From the life saving stations, the coast guard acquired personnel well versed in the knack of handling small boats, in battling surf, wind and tide. The nation has drawn heavily on these men to participate in every invasion of the war and to train others in amphibious landings.

Many surfmen were among the personnel of the boat pool set up under Coast Guard Comdr. Dwight H. Dexter at Guadalcanal and Tulagi in August, 1942, the Allies' first successful amphibious operation.

Aboard the coastguardman assault transport Samuel Chase, formerly the passenger ship African Meteor, the technique of loading small landing barges at the rail was first used in the invasion of Sicily on July 10, 1943. The technique was decided upon after the vessel's earlier experience in the African invasion in November, 1942, and speeded up such operations by many precious minutes.

The coast guard also has been called "A sea-going handyman" and in war or peace the service has become used to having new duties and functions added to its work. After the Titanic disaster, nations of the world formed the International Ice Patrol and the duty of patrolling was delegated to the coast guard.

Glass 'Ornaments' Save Lives in War

If you talk about prisms, Grandma might think you mean the glass ornaments decorating her chandelier. But her grandson, if he's a G. I. Joe, is aware of the fact that solid glass prisms have been the means of saving many lives during the war.

It was early in the war that the army wanted a tank periscope superior to the old-style type made of mirrors and flat glass windows. As a result, glass technicians here developed a new plate glass prism that supplied about a 50 per cent increase in visibility. And equally, if not more important, this superiority was achieved in a unit that could be mass-produced to take care of the desperate need for prisms, traditionally turned out in small quantities by the precise handcraft methods of the optical industry.

When the first U. S. tanks went into combat, however, a great need for prismatic viewing blocks developed. In those first tanks, commanders had to stand in the hatch, exposed to sniper fire if they wanted a full view of their surroundings. An alarming number were killed. The answer was a new type of bullet-resisting viewing panel developed by Libbey-Owens-Ford Glass company.

Made of laminated plate glass, the tank observation panels are so placed that tank crews and commanders are enabled to obtain a 360 degree field of vision when in action without having to open the hatch to see "what's going on." The prismatic viewing blocks utilize for the first time the refractive properties of plate glass to obtain a periscope.

Some indication of the importance of these prisms might be gleaned from the number thus far turned out by the glass concern. To date, more than 2,000,000 have been produced for various instruments of war.

HOUSEHOLD MEMOS... by Lynn Chambers



Fruit Spreads Will Help Ease Butter Shortage



When making peach jam, use fully ripened fruit for best in flavor and color. The fruit is prepared as shown here, by chopping coarsely before being added to the other ingredients.

Lack of sugar need be no excuse for not putting up those mouth-watering jams and jellies this summer. If you look far enough ahead, these delectable fruit combinations can be the means of easing up another shortage—that of butter.

One of two ways may be used for maintaining the traditional time-honored jam and jelly cupboard. First of all, the limited sugar supplies can be stretched by using light corn syrup for sweetening. Or, secondly, fruit and berry juice may be pasteurized while the season is in full swing, and made into jams and jellies later in the year as sugar is secured.

What about the texture of jellies and jams made of pasteurized fruit and berry juice? It will not be affected, tests show. Color and flavor may not be quite as good, but is generally fair.

When corn syrup is used as a substitute for part of the sugar, the corn syrup should be added to the fruit along with the sugar. If directions for the substitution of corn syrup for sugar are followed as given in the recipe, the jams and jellies will set favorably. Also, when corn syrup is used, the recipe will yield from one to two additional glasses of jam or jelly.

Note: The corn syrup designated in the following recipes is white corn syrup.

Ripe Peach Jam
(Makes about 12 6-ounce glasses)
4 cups prepared fruit
5 1/2 cups sugar
2 cups light corn syrup
1 bottle fruit pectin

To prepare fruit, pit and peel about 3 pounds of fully ripe fruit. Grind or chop very fine. If desired, 1 to 3 tablespoons spice may be added. If peaches lack tartness, 1/4 cup lemon juice may be added to the 4 cups prepared fruit.

Measure sugar, syrup and prepared fruit, solidly packed, into a large kettle and mix well. Bring to a boil over the hottest fire stirring constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Stir and skim by turns for just 5 minutes to cool slightly and to prevent floating fruit. Pour quickly into sterile jars or glasses. Paraffin hot jam at once.

Ripe Red Raspberry Jam
(Makes about 11 6-ounce glasses)
4 cups prepared fruit

Lynn Says:

When you make jellies and jams: Wash fruits and berries carefully, discarding bruised or decayed spots. Cut large fruits in quarters or pieces, or chop for making jams. Fruits like crab-apples, apples or quinces are not peeled because the peeling contains much of the precious pectin content.

Hard fruits like apples and quinces should barely be covered with water. Currants, grapes and berries need only enough water to start cooking. Fruits should be boiled only until soft, otherwise they lose flavor and color.

Melt paraffin until it is smoking hot and pour over top of jelly after it has cooled. Rotate glass to make sure edges are coated with paraffin.

Lynn Chambers' Point-Easy Menus

- *Stuffed Pork Chops
- Potatoes Au Gratin
- Green Peas and Onions
- Perfection Salad
- Biscuits
- Jam
- *Mint Ice Cream
- Orange Refrigerator Cookies
- Beverage
- *Recipes Given

4 1/2 cups sugar
2 cups light corn syrup
1/2 bottle fruit pectin

To prepare fruit, crush or grind about 2 quarts fully ripe raspberries. Measure sugar, syrup and fruit into a large kettle and mix well. Bring to a full rolling boil over a very hot fire and stir constantly before and while boiling. Boil hard one minute. Remove from fire and add bottled fruit pectin. Stir and skim during the next 5 minutes, then pour quickly into glasses. Paraffin at once.

Ripe Blackberry Jelly

(Makes about 9 6-ounce glasses)
3 cups juice
2 cups sugar
2 cups light corn syrup
1 box powdered fruit pectin

To prepare juice, crush or grind about 2 quarts of fully ripe berries (not black caps). Place fruit in jelly cloth or bag and squeeze out juice. If the amount does not measure to 3 cups, add a little water to the pulp and squeeze out again.

Measure sugar and syrup into a dish and set aside until needed. Place juice in a saucepan (3 to 4 quart size). Place over hot fire and add powdered fruit pectin. Mix well and continue stirring until mixture comes to a boil. Pour in sugar and syrup and bring mixture to a full rolling boil, while continuing to stir. Boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

Those of you who have enough sugar to spare will enjoy these cherry preserves which are such an excellent accompaniment to meats, fowl and other main dishes.

Cherry Preserves.

Use from 3/4 to 1 pound sugar to each pound of fruit depending upon the sourness of the cherries. Mix cherries with sugar; let stand overnight. Heat slowly to boiling. Boil rapidly 15 to 20 minutes, or until cherries are tender. Let stand until cold. Pack cherries into hot, sterile jars. Boil syrup until thick. Pour hot syrup over the cherries; seal at once.



Level measurements are essential to jam and jelly making. When sugar and corn syrup are used, they are added to the fruit together. Half sugar and half syrup are advised for best results.

Honey is a good sweetener with some types of fruits. Here are two good delicacies for your winter spreads:

Plum Butter.
5 pounds plums
Honey

Wash plums and remove all blemishes. Place in kettle and just cover with water. Cook until tender and then put through colander to remove pits and skins. Measure pulp and add 1/2 cup honey to each cup of plum pulp. Return to fire and cook until thickened. Seal in sterilized jars.

Sweet Apple Pickles.
2 cups honey
1 cup vinegar
2 inches stick cinnamon
6 whole cloves

Combine honey, vinegar and spices. Have ready 8 to 10 cups quartered apples (pared or not, as preferred). Cook 2 to 3 cups apples at a time in the syrup, handling them gently so they do not mash. When transparent, lift out and place in a bowl or jar and continue until all are cooked. Take out spices, pour remaining syrup over apples and store until needed. These may be served with chicken or turkey, meat loaf, roast pork or baked ham.

SEWING CIRCLE PATTERNS

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Household Hints

Boiling in soda will remove grease and dirt from agate ware.

Add horseradish to taste to hot buttered beets. Gives them a tang. To sweeten, melt one or two tablespoons of brown sugar over all.

For the best possible fit in making slipcovers, cut each section of the cover on the grain of the material.

Successful cleaning depends chiefly on taking a little extra care—on using clean cloths and plenty of clean water.

Since the heat is most even in the center of the average oven, that is the best place for a cake while it is baking.

When washing windows polish them with crumpled newspapers. You'll be delighted with results and resolve to use this method hereafter.

It's very restful to your feet if, when ironing, you will stand on a large piece of corrugated paper or a heavy rug.



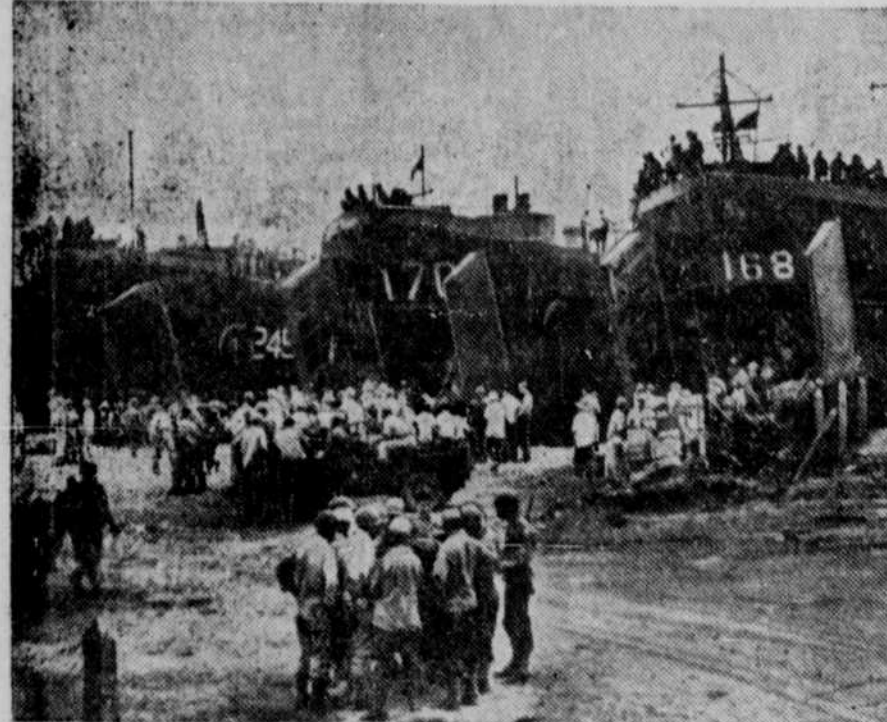
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Coastguardman LSTs are among the first to drop their ramps at Manila after American forces had driven the Japs from the Philippine capital.

Peacetime Duties Continued During War

Throughout the war, on an only slightly reduced basis, the coast guard has continued all of its peacetime functions, such as maintenance of aids to navigation, enforcement of maritime and navigation laws, as well as performing duties more directly tied in with the war, and besides furnishing men to man hundreds of ships of all types and stations in all theatres of the war.

Surprising uses have been found for coast guard peacetime skills in the midst of the global war. For example, the coast guard has long assisted commercial fishers in many places, so when it became desirable to restore Italy's fishing industry after Allied occupation, a coast guard mission was dispatched to Italy in the fall of 1943 to direct the work. The mission was so successful that in the assigned territory fishing was restored.