

HOUSEHOLD MEMOS

by Lynn Chambers

REPORT ON THE RUSSIANS.....

W. L. White



INSTALLMENT SIX

If allowed this much freedom, one might want the right to quit his factory job and start a crossroad store, exploiting his neighbors by selling their merchandise from a temptingly convenient location, thus disrupting the plans of the Soviet Food Commissariat.

They would point out that under capitalism such little men often make mistakes, locating crossroad stores where there is no need for them, and then go broke.

Here competition with the state is outlawed, so inefficiency is protected and the people accept it because they know nothing better. Occasionally some Russian expert returns from abroad with the news that keen capitalist competition has developed a cheaper, quicker way of doing something. Then, if he can get in to see the important commissars and beat down the natural inertia of a bureaucracy, the new system is installed throughout the Soviet Union. But more often than not capitalist pioneers, while socialism only copies.

We continue on out the paved road. When it ends, we bump over ruts to German fortifications. They are neat

a cabinet post in the Western countries. For this change, Hitler is largely responsible.

After the 1917 Revolution, most of the Orthodox Church leaders emigrated to the Balkans, and Hitler, as part of his invasion plans for the Soviet Union, seized on this historical background. He established a number of Orthodox churches in Berlin, including a cathedral, and earmarked millions of reichmarks for their support. After he invaded France, he commandeered silk to make religious vestments. When he entered Russia, he proclaimed himself the Protector of the Russian Church; every German army quartermaster was equipped with these vestments as well as sacred church vessels, and churches were everywhere re-opened in the Ukraine.

When the Communists dropped their anti-religious propaganda, and suspended the official publication for the Society of the Godless because of a "paper shortage," their critics in the outside world insisted that these moves were only to impress foreigners.

These critics were wrong; the Party had sounder domestic reasons for changing their policy. For the Germans were making headway in the Ukraine with their religious propaganda. Not only was it popular with the older people, but many of the young were joining the Germans. During the final stages of the Ukrainian mop-up, the Red Army came on entire regiments of Ukrainians in German uniform.

As further answer to this German propaganda in the Ukraine, three dignitaries of the Russian Orthodox Church were invited to see Stalin and on September 4, 1943, a formal reconciliation was effected and the Church got its place on the Council of People's Commissars. This is a complete reversal of the action of January 23, 1918, which separated Church and State in Russia.

A further explanation of the change is that the Bolshevik Party now feels strong enough to tolerate, even to recognize, the Church. The party has not overlooked the fact that a patriotic, nationalistic Church can be useful to their regime as it was to the Romanov dynasty. The State printing presses in Moscow are now turning out beautifully printed religious books for the use of the Church, and it has consented to the establishment of a seminary for training priests.

Although the Church is now recognized and tolerated, it is not officially encouraged. The Party realizes the new policy is popular abroad, and strengthens in America and England both its own position and that of its friends in those countries. Consequently, it encourages all news stories and picture layouts coming out of Russia portraying the new state of affairs.

Something of the basic attitude toward the Church, however, may be seen in a little thing like electric light rates. A state-owned store pays only 1.16 kopeks per kilowatt-hour for its current, a home user is charged 5.5, while a church must pay 41.

The case is far different with the Church of Rome. This has become important only since the war, when the Soviet Union absorbed the Baltic States and parts of Poland, all of which contain many millions of Roman Catholics.

Some concessions have been made. After Hitler's attack on Russia, the Soviet's Polish prisoners of war were released from internment camps and organized into several divisions originally headed by General Anders. The Soviet government permitted the teaching of the Catholic religion to their children in special Polish language schools, organized by the Soviet Department of Education. Anders was also permitted to have thirty-seven Catholic chaplains for his seven divisions.

Regardless of the basic contempt of all Communists for religion, the Orthodox Church is a purely Russian institution, and its clergy are now as completely obedient to the Kremlin as they were once subservient to the Czar. But the Pope, an Italian living in Rome, is another matter. The Soviet Government permits outsiders to have little contact with, and certainly no authority over, the people within its borders. So as long as the Soviet Union contains within its frontiers a considerable Roman Catholic population, an agreement between the two could only be an armed truce.

The Leningrad Defense Museum turns out to be an enormous world's fair type of exhibit telling the story of the city's recent siege.

In the lobby there is a bronze statue of Lenin, addressing the people during the Revolution. There are dozens of groupings. We are shown how Leningrad's luxury and precision industries mobilized for war.

Here is the telegraph apparatus connected with the line laid under Lake Ladoga, Leningrad's only communication with the rest of Russia during the siege. There are pictures of the transportation system across

Ladoga's ice; the top layer had melted, but cars were traveling huddling over the lower one.

A scale model of Leningrad's bread factory shows how it operated without electricity or running water. A collection of lamps was made from bottles after the electricity gave out. There were also exhibits of the daily bread ration as it had to be successively reduced because of dwindling supplies. The smallest was 125 grams (about 4 ounces) on December 25, 1941.

We are shown pictures of people pulling the bodies of their dead on sleds through the streets toward cemeteries. But the reporters told me that bodies frequently were kept in the house or buried after dark, so the survivors could continue using the food card.

A most interesting series of montages is devoted to the partisans; explaining how organizers are parachuted into occupied areas, how the bands camp in the forests. There are photographs taken from German prisoners showing the execution of Russian girl partisans.

The famous Leningrad electrical plant is named for Kirov, Stalin's close friend, whose assassination in 1934 started the big political purge of the Communist Party. It employs only 3,000 people. Before the war 6,000 worked here. It now produces no consumption goods—only generators, hydro-electric turbines, and electrical equipment for the Red Army.

At one point girls working at a row of benches are winding and assembling a small electric motor. Eric says it is a standard type which sells for \$55 in America. He knows, for he makes and deals with electrical equipment at his Spokane factory.

They tell us 250 people work in this division, turning out 400 motors a month. So we do a little figuring. At American prices, these motors would bring a monthly total of \$22,000. If divided equally among the 20 assemblers here, each would get \$88 a month, which is almost exactly the wages they do get, in terms of the actual purchasing power of the rouble.

This leaves nothing whatever for overhead or the wages of the management, nor does it allow for the cost of the wire and metal parts, since these people only assemble. Obviously, if their factory is to make a profit, that little motor must be sold for at least double what it would cost in America, and this because of the inefficiency of Soviet production methods.

One worker turns out only 1 6/10 motors per month. Is it unskilled management or unskilled labor? Whatever the answer, the picture is the same in almost every plant we visit.

The main Kirov plant before the war, the director says, employed 32,000 workers. How many now? He dodges—almost the only time anyone has refused to give us a frank answer. The plant functioned all through the blockade, producing mostly ammunition for Leningrad's defenders. Now its principal work is the production of tank motors.

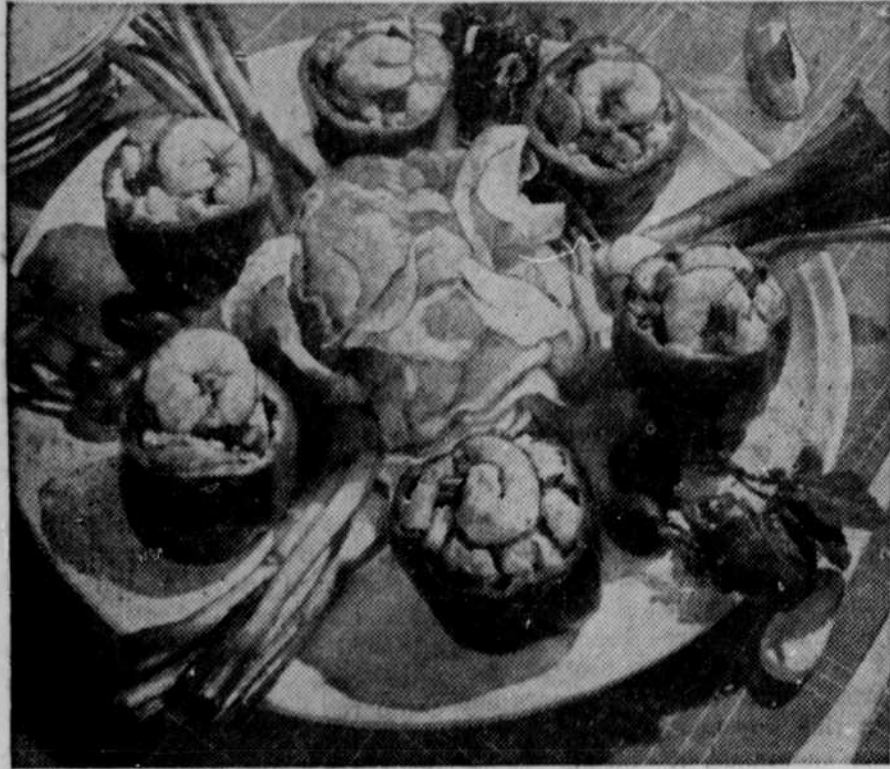
A particular grinding machine is presided over by a beautiful girl—tall, blonde, and blue-eyed but her Slav face is unusually grim. She can't be more than twenty-two. She explains she works not for the extra

pay but from hatred—her father and mother starved during the siege. At the factory, she says, the workers ate grease from the guns and oil from the machines.

The Germans occupied Peterhof and all Leningrad's other suburbs. For instance, Ligova was a suburban town of 35,000. When the Russians reoccupied it, they found not a living soul. The same with Pushkina, which had 50,000, and Peterhof, which had 45,000. Peterhof—a beautiful palace copied from Versailles, but painted the Imperial lemon yellow. It stands in its beautiful gardens, a stately roofless ruin—burned by the Germans.

Hundreds of thousands were made homeless in Leningrad district.

(TO BE CONTINUED)



Shrimp-Stuffed Peppers Are a Surprise (See Recipes Below)

Fish Food Favorites

There are quantities of fish on the markets right now. This food arrives often, you'll find on investigation, more than just once a week, and you may buy it fresh, canned, and often frozen.

Fish is a delicate food and needs only short cooking time to bring it to perfect doneness. Broiling is a good method of preparation because it gives fish a crusty, golden brown appearance; and so is baking because it makes preparation so easy.

You'll want to use all varieties of fish to round out the diet. For, fish is not only good when properly prepared, but it's also a fine protein food with many fine minerals.

Seasonings are important because they enhance the delicate flavors of fish itself. A touch of onion is always in order, and occasionally you'll want to add parsley, chives and herbs.

Here are two unusually tasty baked fish recipes. They use cereal to extend the fish, and make a fine blend when the food is baked:

Crunchy Fish Scallop.

- 3 tablespoons butter or substitute
- 3 tablespoons flour
- 2 cups milk
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons onion juice
- 4 tablespoons finely chopped green pepper
- 2 cups (1 pound) flaked fish, cooked
- 1 tablespoon lemon juice
- 2 hard-cooked eggs
- 1 cup coarsely crushed corn flakes
- ½ cup grated American cheese

Make a white sauce by melting the butter, adding the flour and blending. Add milk, salt and pepper. Cook and stir until thickened. Then add onion juice and green pepper.

Remove bones and skin from cooked fish. Flake. Arrange in greased baking dish and sprinkle with lemon juice. Place sliced eggs, half of the crushed corn flakes and half of the cheese on top. Cover with white sauce and top with remaining crushed cereal and cheese. Bake in a moderate oven (350 degrees) until browned and heated.

Flaked Fish Puff.

- 1 cup milk
- 4 tablespoons farina or corn meal
- ½ teaspoon salt
- 2 tablespoons water
- 2 teaspoons chopped chives or onion
- 2 tablespoons chopped parsley
- 1 cup cooked flaked fish
- 4 tablespoons chopped celery
- 2 eggs

LYNN SAYS

Use Common Sense: Problems that every cook comes up against every once in a while can be solved with some good, practical common sense. Here are some examples:

Rolls and muffins which have become too stale to eat can be freshened by sprinkling with water and placed in a brown paper sack to be heated for about 5 minutes in a moderate oven.

Tea mixed with a little grated orange rind will go twice as far, and will be delicately flavored.

To use leftover egg yolks, poach them until they are hard-cooked, then grate them and use as a garnish for salads and vegetable dishes.

Use celery tops as a flavoring for soups and stews.

Add leftover sausage or bacon to waffle and pancake batters or combine with leftover potatoes (mashed), then fry.

LYNN CHAMBERS' MENU IDEAS

- Baked Stuffed Peppers
- Creamed Boiled Onions
- Shoestring Potatoes
- Beet-Lettuce Salad
- Graham Bread Beverage
- Fresh Fruit Cookies

Heat milk to the boiling point, combine cereal and salt with the water. Add to the hot milk, continue cooking until thickened. Add chives and parsley. Remove from heat and add fish and celery. Beat egg yolks slightly and add to fish mixture. Beat egg whites and fold into mixture. Pour into a greased baking dish, place in a pan of hot water and bake in a moderate oven (350 degrees) until inserted knife comes out clean (about 45 minutes).

Many of you have eaten and enjoyed Fish Chowder, but have you ever tried it in pie form with a crusty topping? Any type of fish filets may be used in the following recipe: You'll like the seasonings, too.

Fish Chowder Pie.

- 1½ pounds fish filets
- 1 cup cooked, diced carrots
- 2 hard-cooked eggs
- ½ cup fat
- 2 tablespoons chopped, green pepper
- 1 cup chopped onion
- ½ cup flour
- 1 cup milk
- 2 tablespoons lemon juice
- ½ teaspoon Worcestershire sauce
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 recipe pastry

Poach or simmer fish for about 20 minutes in 1 quart boiling water to which 2 slices of onion, 2½ teaspoons peppercorns, 1 bay leaf and 1 teaspoon salt have been added. Drain fish and flake coarsely. Save liquid.

Arrange fish, carrots and sliced eggs in a greased casserole. Heat fat, add green pepper, onion and cook slowly over low heat for about 10 minutes. Blend in flour, add milk and 1 cup liquid left from fish. Cook slowly until thickened, stirring constantly. Add lemon juice, Worcestershire sauce and seasonings. Pour over ingredients in casserole. Top with pastry and bake in a hot oven (450 degrees) about 30 minutes or until crust is lightly browned.

Note: 1 pound of cooked or canned fish may also be used in the above recipe.

There's nothing new about stuffed peppers, but if the filling is nutritious and delectable shrimp, then there's definitely something new in this dish. Here's the way it's done:

Shrimp-Stuffed Peppers.

- 7 ounces canned shrimp
- ½ cup diced celery
- ¼ cup chopped onion
- ½ cup sliced carrot rings
- ¼ cup mayonnaise
- ¼ cup chili sauce
- 3 tablespoons lemon juice
- Scallions, radishes and potato chips

Reserve six shrimps for garnish. Chop remaining shrimp and combine with celery, onion and carrots. Mix together mayonnaise, chili sauce and lemon juice. Combine with shrimp mixture. Use to fill pepper shells. Garnish each with a whole shrimp. To serve arrange stuffed peppers on a platter with scallions and radishes. Pile potato chips in center of platter.

Another stuffing which is certain to find favor is this one:

Shrimp and Cabbage Stuffing. Combine 7 ounces of shrimp with ½ cup chopped cucumber, ¼ cup diced tomato and ½ teaspoon salt. Blend 6 tablespoons mayonnaise with 3 tablespoons grapefruit juice; add to shrimp mixture and toss lightly. Use to stuff peppers or tomatoes.

Released by Western Newspaper Union.



Russian women built many fortifications during the war.

and orderly like German entrenchments everywhere. At this point the German line ran through a little cluster of houses, which was a co-operative farm and had been heavily shelled by Russian artillery because near it the Germans located one of the big siege guns which pounded Leningrad. The Germans got their gun out but its great emplacement remains, a careful job of concrete work and camouflage.

Already the people are returning. We see three ragged women picking about the ruins, trying to put on one end of a room a temporary roof which will shelter a stove from the rain. A shy, chunky, nineteen-year-old girl, dragging from another ruined house a heavy rafter, passes us on the path. She is in rags, but they are clean rags. Her hands have calluses as thick as those of a stonemason.

Leningrad's people are tremendously proud of their city, and regard themselves as culturally superior to the rest of Russia. They are also proud that they were able to hold the Germans for weary, starving months at the city's gates, and finally hurl them back. They are contemptuous of Moscow which they have always regarded as an overgrown peasant village, but particularly now because of the panic which swept Moscow when the Germans were at its gates.

Halfway across Leningrad we entered the Church of St. Nicholas. The church was built in two elevations and as we climbed the stairs, we heard singing. We had blundered in on choir practice. They were all women in early middle age, very well dressed by Soviet standards and decently dressed by ours.

Presently there appeared a man who apologized because the Father himself was not here, but volunteered to show us the various altars and the miracle-working ikon.

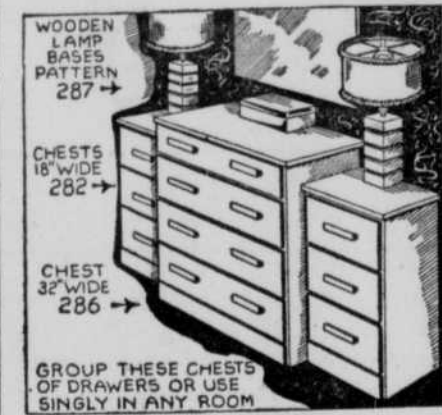
We asked how the money was raised for keeping the church in repair, and were told that the state took care of this.

Communist Party members continue their private contempt for religion. They regard such doctrines as the forgiveness of sin and the immortality of the soul as childish superstitions on a level with palmistry. It is highly improbable that anyone holding to any of these beliefs would be regarded as fit for membership in the Party, which in Russia is the only road to power.

However, the Orthodox Church is now the officially established church of the Soviet Union, with a representative on the Council of People's Commissars, corresponding to

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By Ruth Wyeth Spears



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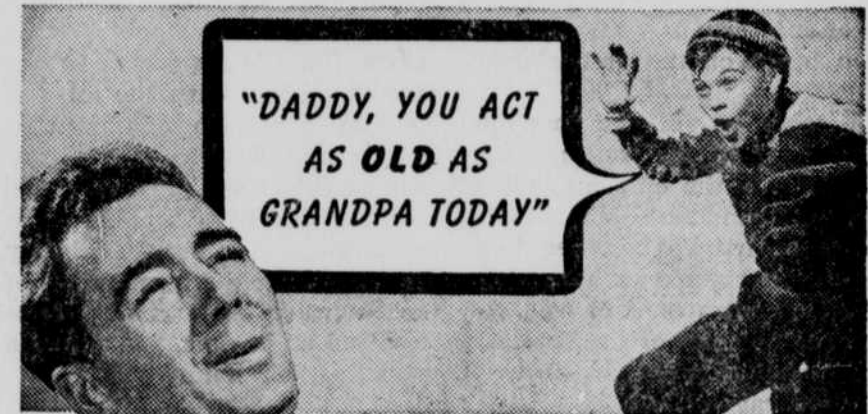
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