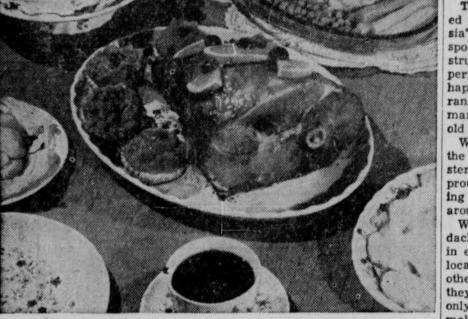
THE FRONTIER, O'NEILL, NEBRASKA





For Easter Dinner . . . Luscious Baked Ham (See Recipes Below)

Dish Up Color, Springlike Flavor In Easter Foods

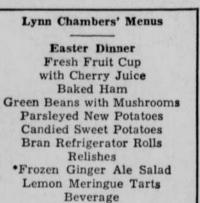
This year Easter should be all you want it to be. The spirit of peace

and well being is with us. Loved ones have returned, and spring has begun. For the homemaker, Easter dinner will be fairly easy to prepare

as long awaited foods have returned in quantity.

If you like ham, then make it as pretty as a picture with your clever hands and nimble fingers. Set it on a table with a cool white or pastel cloth with your nicest arrangement of fresh garden flowers. Lilies, of course, are nice, but there are other floral arrangements that will do wonders. Daffodils are fresh and cheerful. Tulips with snapdragons make an elegant centerpiece.

Modern food processing makes your ham tender so that there need



under the broiler until lightly browned. Use as a garnish on ham platter and top each with a maraschino cherry. A perky, spicy salad, molded so

Recipe Given

as to save you work, is a good choice for this busy day. This one uses ginger ale:

*Ginger Ale Salad. (Serves 4) 1 tablespoon unflavored gelatine 1/4 cup cold water 1/2 cup pineapple juice 1/4 cup sugar 1/s teaspoon salt 1 cup ginger ale

2 tablespoons lemon juice % cup grapes 1 cup skinned grapefruit sections 8 maraschino cherries also provided entertainment for for-2 tablespoons chopped preserved eign visitors. ginger



INSTALLMENT FOURTEEN preter.

The Red Army band selected for their skill from all of Russia's millions. Their uniforms were spotless. Half of them played instruments and the other half was a perfectly drilled male choir of perhaps thirty voices. The big river rang with gorgeous Red Army marching songs and heartbreaking old Russian folk tunes. Whenever they stopped for breath,

the other band, out of sight on the stern of the boat, would play. Mike proudly ushered us down to the dining salon and the boat turned around, heading for our dock.

When the boat returns us to the dacha, we find half a dozen women in evening gowns-artists from the local opera. In the next room another staggering banquet is laid; they are to dine with us. They speak only Russian but do their best to make polite small talk with gestures. Bob Magidov, who represents the Associated Press, is particularly helpful. His Russian is

perfect. Lenin Optical Plant No. 69 now makes range-finding equipment for artillery and tanks.

This factory was evacuated from

first at Mike and then at the inter-"We have enjoyed your generous

hospitality," he said, looking now at Mike, "and when I was invited to the Soviet Union, it was agreed that I would be free to say and write exactly what I thought when I got home. While there are many things that we admire about the Soviet Union, there are some things I do not understand.

"I have never understood the policies of the Communist Party in America. The Soviet Union should understand that if the American people feel Russia is interfering with our local affairs through this Communist Party, then co-operation between America and the Soviet Union will be impossible.

"As you know," he said, "in Moscow I saw many of your important people, and only four days ago I saw Marshal Stalin. I talked with them and with him as frankly as I am talking to you now."

We drank. Mike rose rather slowly to his feet. Then he looked sharply across at Eric and began to speak

"He says," translated Magidov, "that from the days of the Civil War, when he fought with the Red Guards, he has always followed the discipline of the Communist Party, as he follows Marshal Stalin today. He says the Marshal now tells us that we should not interfere in the affairs of other nations. That we should get along with foreigners. That's all he wants to know: it will be done. So he raises his glass to the health of his great leader, Marshal Stalin." Breakfast next morning was in the

same room, and as we sat down, the mayor of Novosibirsk, apparently having first obtained Mike's permission, rose for a toast.

The mayor said they had found Americans to be good and warm friends; he could assure us that Russians were also warm friends. But if a friendship is broken, Russians can be terrible in their anger. Russia's friendship with Germany had been so broken, and to her great sorrow Germany now knew the weight of Russian anger. The mayor wished Mr. Johnston and those with him a pleasant journey on rough the Soviet Union, and that

ical skill necessary to climb to the top of the hierarchy.

"He's got everything a Commissar should have," the correspondents once said, "a motor car, a peroxide wife with gold teeth, and a dacha." But at least, he got these things by hard work, presumably (and usually) in the service of the people and the state. The privileged class in Russia is full of the rich sap of hard work. There is in it so far none of the rotten dead-wood of hereditary fortunes, piled up by useful men with vision but handed down through generations of weaklings who yet retain the privileges. The Communist Party had about 5,000,000 members until Stalin's purges beginning in 1936 reduced it to about 2,500,000. After the war began the base was broadened and membership raised to 4,500,000. many from the army. But since responsibility for leadership goes with Party membership and Communists are supposed to (and do) set an example of personal courage, an unduly large number of them have been killed and nobody now knows the exact membership.

One of the Party's functions is to provide the Kremlin with accurate reports on the state of Russian public opinion. In the field of foreign affairs, of course, the people have no facts other than those provided by the government-controlled press. But in domestic matters the Russian people have definite ideas as to what they like and do not like. The Party is sometimes unable to check a trend in public opinion. If it is a real ground-swell they do not fight it, but divert it into proper channels.

They remember 1917, when they themselves rode into power on the crest of a tidal wave of unrest which the old autocracy failed to recognize in time, and was too stupid to handle. They expect similar unrest after this war, and are sure they will be quick enough to canalize it before it gets out of hand.

American correspondents in Russia who are most warmly sympathetic with the dictatorship say that it amounts to a government by the Gallup Poll, which is much too rosy a view of the facts. The dictatorship is, of course, acutely con-



SEWING CIRCLE PATTERNS

OOK and feel as crisp as a lettuce leaf in this simple house dress with its slimming princess lines and nice detail. Brief cap sleeves are cool and comfortable. Bold ric rac makes a pretty edging for neck, sleeves and scalloped closing.

• of these adorable little draw-string frocks for your tiny tot. So easy to do—and so few pattern pieces. Panties to match

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not be any pre-cooking with the better brands. The ham will require only a thorough heating through which does not take more than 2 to 2½ hours even for the larger pieces of meat.

The appetizing glaze is easy to prepare, and the crusty goodness it gives the meat will make everyone vote you their favorite cook. The glazes are many and you can just take your choice. An especially easy one is to spread your favorite citrus marmalade on the ham during the last half hour of baking.

In selecting the ham, consider the number of people you want to serve. For six people you will need a ham weighing 6 to 8 pounds. Naturally, if you want to have ham for slicing and leftovers, get one of the larger sizes. There's always good eating in it.

Your choice of potatoes with ham will usually come around to sweet potatoes, and perhaps white potatoes, too. Sweet potatoes are lovely to eat when candied with syrup (maple flavored) and butter in a heavy skillet. Another nice way to prepare them is like this:

> Whipped Sweet Potatoes. (Serves 6)

Peel 6 sweet potatoes, boil until tender for about 15 to 20 minutes. Mash with potato masher or ricer. with 4 tablespoons of butter. Season with a dash of salt and ~ nutmeg. Pile into orange cups: sprinkle with brown sugar and place

Lynn Says

Coatings for Baked Ham: You can enhance the flavor of your baked ham with one of these delectable coatings: Spread the ham thinly with pre-

pared mustard, then sprinkle with brown sugar. Mix 1 cup brown sugar with 1

teaspoon of dry mustard and 2 to 4 tablespoons of vinegar and spread over the ham.

Heat 1 cup cherry juice with 1 cup strained honey and baste ham frequently with this mixture. Baste the ham with any canned fruit juice to improve its flavor two-fold. Canned fruit nectars, cider, pineapple, prune or apple juices are delightful.

Another attractive way to prepare ham is to place thin slices of unpeeled orange over the ham and cover with this brown-sugar syrup. To make the syrup, combine 1 cup brown sugar with 3/3 cup water. Bring this to a boil and cook for 5 minutes. Baste ham with strained honey which has been mixed with chopped maraschino cherries.

Soak gelatine in cold water. Heat pineapple juice. Add gelatine, stir until dissolved. Add sugar, salt, ginger ale and lemon juice. Chill until mixture begins to thicken. Add remaining ingredients. Pour into a mold which has been brushed with salad oil. Chill until firm. Unmold on lettuce. Garnish with salad dressing.

What to do with Leftovers. There are so many things you can

do with leftovers from a dinner like this that your family • would never realize they are being treated to the

scraps. Here are suggestions which you will enjoy using again and again: **Upside-Down Ham Loaf**

Melt 11/2 tablespoons of fat in a heavy skillet and cover the bottom with leftover pineapple pieces or thick slices of apples which have been pared and cored. Cover this with the following mixture: 3½ cups ground cooked ham, 1 cup bread crumbs, 1 egg, 1 cup milk and 1 tablespoon mustard. Mix well and place over the fruit in the skillet.

Bake for 45 minutes in a moderate oven. Pour off any excess fat and turn upside-down on a serving platter. This serves from 4 to 6. Rice and Ham Ring. 2 cups cooked rice 1 cup ham, diced

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bread crumbs

Combine the ham and rice and mix thoroughly. Combine and heat the remaining ingredients with the exception of the potato chips or bread crumbs. Grease a nine-inch ring mold and place layers of the rice-ham and egg-mushroom mixture in it. Sprinkle the top with potato chips which have been crushed, or the bread crumbs. Place the ring mold in a pan of hot water and bake in a moderate oven for 30 to 35 minutes. Invert onto a hot

platter and fill the center with a buttered green vegetable and surround the mold with Julienne carrots. Serve immediately. If the ginger ale salad has melted slightly, it can be chilled again in a flat pan. If there's not enough to go around, serve it in small cubes with extra fruits mounded on lettuce. Garnish with salad dressing

and maraschino cherries.

Released by Western Newspaper Union.

Russia had its USO, units which

Leningrad on November 16, 1941. Sixty per cent of its 15,000 workers came with the machinery. The factory is clean, well-lit and apparently very well-run, for no one is idle at the benches. Walking down the assembly line, Mike lags behind, talking to the workers, a wave of the hand to this one, a pat on the

back for that-a wardboss patrolling his precinct. Strictly Tammany. The director here is proud of his precision work. We ask him if it is as accurate as the great Zeiss plant in Germany-admittedly the best in the world before the war. He says it is now as good, but only recently and there are two reasons. A pretty Komsomol presents Eric with a bouquet of flowers and a speech, to which he must reply in kind. During the pause we get some information out of Mike. First we ask him about restrictions on traveling; and he says here there are

none. Back in Moscow, Leningrad and in the war zone region, yes, of course. But on this side of the Urals travel permits are not hard to get. In the factory dining room each of us is presented with a fine pair of 8x30 Red Army field glasses, with our names engraved in Russian characters, and, of course, there is another banquet. Back to the dacha at the evening

banquet, Mike Kalugin had risen for the first toast. He was talking

slowly and looking from face to face with narrowed eyes. Magidov was translating. "Mike says," said Magidov, "this om will be our last dinner together, that we have been good friends, that he has tried to show us Novosibirsk and the hospitality of a Siberian, and he hopes we have enjoyed ourselves.' Mike continued with measured

words, his eyes narrowed to slits. "He says parting with friends is always sad, but on some occasions

it is less sad than on others. On such occasions guests who have pretended to be friends of the Soviet Union after they have left have become traitors-writing and saying bad things about the Soviet Union. Parting with traitorous friends like this is not very sad, he says." The room was in complete silence. But when Mike began again, his

eyes were not quite so narrow. There even seemed to be a grim smile on his lips. "Mike says," said Magidov, "that he is sure our friendship is not like this, so our parting is truly sad, and he invites us to drink that our friendship may forever endure."

Then we rose to drink the toast. After it Eric remained standing. He | hard work-even though the achievefilled his glass, and raised it looking ment may sometimes be only polit-

they would get safely home. Then the ten servants of the dacha

lined up alongside the dining table and in true baronial style, each was given a glass of vodka to drink our health. We had seen Novosibirsk.

In 1917 when it seized power after the collapse of the Romanov dynasty, the Bolshevik Party was a handful of Marxist theoreticians. Russians only fleetingly enjoyed freedom and the Party then assumed the autocracy of the Autocrat of all the Russias. The heritage of this Party is in almost equal parts of Marx and of Genghis Khan.

In America, a Republican can be anyone-white, black, rich, poor, drunk, or sober, who has decided he likes the party's principles or candidates. But becoming a member of the Communist Party is as difficult as joining a yacht club. The usual first step is to join the Komsomols or Young Communist League, which works under the direction of full-fledged Party members. After some time in this, the aspirant may apply for Party membership. For a year he is

watched carefully. Everything about him is investigated-from his work habits and political opinions to his sex life.

The Party wants only intense workers who will subject themselves completely to a discipline as rigid as that of any army. It also tries (with less success) to exclude those who may not have strong convictions about its principles, but see it as a necessary step on the ladder to success. It does not want "careerists" although in Russia membership is indispensable to a career. Once the coveted membership is gained, the man is less closely watched, but any slackening in zeal, any deviation from the Party's political line, or any signs of "personal ambition" are punished with expulsion. These admissions and expulsions are controlled by the Party's secretary, and in the early days this was put in the charge of an unobtrusive Bolshevik named Joseph Stalin. Only after Lenin's death did the more prominent Communists like Zinoviev, Kaminev, Bukharin and Trotsky come to realize that the man who controls the Party's membership, controls not only the Party but all Russia.

The high Party members, who now wield the power of the Romanovs, have moved into both the palaces and the privileges of the old Aristocracy, and are drinking quite as much champagne. But no one can argue that they do not justify their existence by hard and useful work for the state, and by taking leadership and responsibility.

Class distinctions are rapidly springing up in Russia. But, for the present at least, these distincthem.

cerned with public opinion. But most of this is created by the government's own press; another portion may be directed into safe channels-and there remain a few instances where the government finds it must abandon, reverse, or postpone policies because they are too

Only in foreign affairs does the dictatorship have a completely free hand. Since no Russians may travel abroad except on official government business, the people know nothing of the outside world except what they learn from their controlled press, which is of course only what their government wants them to know. Lacking any independent basis for judgment, they must accept wars, allies and peace treaties as these are handed out from the

unpopular.

Kremlin. Some observers in Moscow think even this will change. They say that the top Bolsheviks realize what they have lost by not permitting their people to travel abroad, for Russia has always sorely needed foreign help. But always they



Operas and symphony concerts are common in Russia.

say-even if it grants this concession-the Party will control.

On one side of the picture this is a slave empire. On the other side it is a vigorous, dynamic empiremoving on.

Just what, I asked of the correspondents, will the Russians want in Europe? That was easy, they answered. Russians already have the Baltic States. They want some kind of frontier settlement with Poland, approximately the Curzon line. They want to be sure Germany is rendered harmless. Beyond this they won't want much, except to be sure that the governments in their border states-Finland, Poland, Hungary, Czechoslovakia, Rumania and tions are based on achievement and Bulgaria-will not be hostile to

(TO BE CONTINUED)

Do not paint or paper walls im-mediately after they have been GARDEN mediately after they have been plastered. Let them stand from eight to 10 weeks-even longer in damp weather.

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Sweet peas should be staked as

soon as seeds break through soil

so that plants may cling to stakes

as small tendrils form. If allowed

to sprawl on the ground the growth

of vines will be checked.

A lemon heated before squeezing will produce a lot more juice than if it is squeezed cold.

Before laying out a vegetable garden choose a spot with a southern exposure and one that is away from trees. Trees rob the soil of moisture and plant food.





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