



HOME IN NUERNBERG... War correspondent with Hertha Strobl and her mother. The Strobls make their home in what is left of a castle gate house. This is in the American zone of occupation.

EUROPE'S LITTLE PEOPLE — 1946

### Bombed German Family Lives Amid Ruins of Famous Castle

By PAULINE FREDERICK  
WNU Foreign Correspondent.

NUERNBERG.—In 1938, in a humble home in the shadow of a great castle, a little German girl was born. Her name was Hertha Strobl. I saw Hertha today as I stood in the biting winter wind on the hill that commands the ruins of the legendary old inner city of Nuernberg. Hertha had run out of the shambles of the castle to ask me for chewing gum. I couldn't help following her back. That's how I found out that a lot of things have happened to her in eight short years.

When Hertha was born she had a seven-year-old sister. The simple Strobl home was on a narrow street at the foot of the castle in the quaint old city whose walls and towers once appeared on Christmas cards the world over, and where Albrecht Dyrer lived and painted. But there were other things going on in Nuernberg when Hertha was born. An evil man by the name of Julius Streicher had started here a fire of anti-Jewishism that was sweeping Germany.

One day Hertha's father had to leave his humble job as a packer of dental supplies and go to the Russian front as a soldier. But Hertha was too young to know much about this. Soon after the days of the fairy tales came to an end. Hertha told me about them in the kitchen of the place where they are living, with her mother and sister adding a word now and then. The home is a little three-room gatehouse built into one of the towers of the castle wall which miraculously stands in the bomb-shattered ruins. Over the doorway there is a Latin motto etched into the stone and dated 1561. Roughly translated it says, "There is nothing greater to be desired than to deserve well from the state."

Hertha's sister was sitting at the window peeling potatoes and her mother stood beside the little stove on which there was a pot of cabbage cooking. The two small rooms that ran across the back of the kitchen held single cots with feather-beds. The windows opened onto the shattered spires and towers of the old city below. A crude, wooden-wheel doll carriage with a rag doll in it held a place of honor among the spare neat furnishings. There was no heat in these rooms.

The tears came to Hertha's eyes as though she were angry when she told about the time she was in the hospital when a bomb struck it. Then, one day when she was back home, the great horns sounded again, and her mother hastily took her and her sister to the basement



CHOCOLATE... This little girl, Hertha Strobl, is clutching a precious chocolate bar. She wants to run a chocolate store when she grows up.

### "We Bombed First," Chorus German Boys

I learned from two little boys that they had nothing to do because there was no fuel to heat the school house that day I asked them what they thought of the trial of Nazi war criminals. Echoing sentiments that seemed a little beyond their years, they said that the trial was "too good for them." I asked what they would do and one of them, betraying a streak of blood-thirstiness that seemed to indicate the unhealthy influence un-

der which he had been living, said: "They should be broken up in pieces and carried out of town and thrown on the dump." I wanted to put one more question to these young Germans. I asked them if they didn't dislike the British and Americans for all the destruction that had been done to Nuernberg. Somewhat like little parrots they said in unison, as though they had said it before: "We did it to you."

of their home. When great blasts shook the house, Hertha said in her childish German, "I thought I was going to be dead." When the bombing stopped and they came up to look around, there was no longer any Strobl house — there were not many houses at all left in the city. Even the greater part of Hertha's beautiful castle was in ruins. But what broke her heart most was that her precious doll and doll carriage were gone.

Frau Strobl took her two daughters and went to an air-raid shelter nearby to live for a while. That was 50 feet down in the ground and in a concrete room where there was only electric light and no heat. When Herr Strobl came back from Russia, he found the little gatehouse at the castle and the family moved in there, but there are still a lot of others living in bunkers.

Hertha and her mother and sister were warmly dressed in heavy clothes that did not look worn and they had on leather-soled shoes. Like many Germans in this sector the appearance of the clothing is good, and there are any number of furs, especially red fox, here in Bavaria. But these are the last of the clothes — there is little or nothing to change to. However, children under six are permitted one pair of shoes a year.

But if Hertha's mother was endeavoring to make ends meet, there was one thing that Hertha was hoping with all her heart would be changed soon. Last Easter there was no candy, but just before Christmas there was a small allotment and this Easter there probably will be some. I asked Hertha what she wanted to do when she grew up, and without a moment's hesitation she said, "Keep a chocolate shop!"

There was one other question I was interested in putting to this little German girl. The names of the prisoners in the dock of the International Military tribunal outside the walls of the old city did not mean anything to her, although she said she had heard of Julius Streicher. She had never seen any of the Nazi leaders. So I asked if her teacher were to tell her to draw a picture that represented war to her, what she would draw. She thought for a minute and then she said firmly, "I would draw a castle and houses — and the houses would all be bombed."

And probably she would include in the destruction, a doll carriage with a doll in it. A little girl of tender years who knows the true meaning of war.

There is more in the American zone — in all four zones in Germany — to take care of than just seeing that there is enough food and housing and clothing for the people through the winter. There is a lot of wrong thinking that has to be taken care of, too, and that care has to start with the youngest who has never lived under Nazism. The planter of this harvest of hate may be dead, but the tares he sowed still could choke out the good seed.



Lynn Chambers' Menus

- Tuna Fish Au Gratin
- Boiled Potatoes
- Brussels Sprouts
- Banana-Apricot Salad
- Custard or Rice Pudding
- Butterscotch Sauce
- Rye Bread Beverage



Cookies made from the new emergency flour tend to be darker in color but they can be made acceptably if directions are followed.

### Emergency Flour Meets Tests for Breads and Cakes

Just what does 80 per cent extraction flour mean? How will it affect our own home baking? How can it be used? These are some of the questions you're probably asking yourself as the packages of emergency flour appear on store shelves.

Well, let's start with the first question. Eighty per cent extraction means that instead of the 72 per cent and 28 pounds of animal feed that the miller has been getting from every 100 pounds of wheat he will now get 80 pounds of wheat to be used as flour and 20 pounds as animal feed.

The new flour is slightly gray in color instead of the creamy white which we are accustomed to seeing. The color is due partially to the parts of the wheat kernel which naturally contain some color or pigment.

Emergency flour is considerably better than what we first had anticipated. To date, tests which have been made in actual home baking, the flour has behaved satisfactorily. In biscuits and breads, the color of the finished product has a slight grayish cast, but in other baked products such as muffins, cookies and cakes, the use of eggs tends to push the gray into the background. As for pie crust, you'll find that the new flour gives pastry a much better color than the flour we formerly used. It seems that in pastry, the crust comes out a more golden color than before.

How to Use. You will be seeing new recipes in this column from time to time giving you tips on how to use the emergency flour. However, if you want to convert your old recipes, a safe rule to follow is to take 2 table-spoons out of each 1 cup of flour that the recipe requires.

In using the emergency flour with baking powder, soda or sour milk,

Lynn Says:

**Conserve Fats and Oils:** Better use can be made of drippings — those fats that cook out of roasts, bacon and sausage. While the fats are still liquid, strain them through cheese-cloth and store them in a cool place. They are especially good for seasoning vegetables; they may be used for gravies and sauces and even some baking, in highly spiced cookies and cakes.

Serve fewer fried foods to save on fat. If you do fry, use the shallow fat method or the oven.

Save the fats and oils which have been used for frying and re-use them whenever possible. Otherwise, give the fats to your butcher.

Render the excess fat on meats and use it either at home or turn it into the fat salvage.

Dried bread crumbs can be used for puddings such as apple or peach Betty, for dipping meats and fish, or other foods that are baked or fried.

If you have dried cake, crumb it and use for a cake crumb crust for pie. Mix the crumbs with a little melted butter and sugar and press into a pie plate.

Now that you've been asked to save wheat, do the following things to save on bread.

Serve creamed meat on top of mashed potatoes instead of toast or biscuits.

For lunch, serve open-faced sandwiches instead of the closed variety.

Top meat casseroles with crumbled potato chips; use mashed potato or corn meal mush for topping meat and vegetable casserole.

it seems advisable to use a minimum amount of stirring and mixing after the flour has been added. The rule which you have known so long, "Mix only until flour is moistened," as far as quick breads are concerned applies particularly to this new flour.

In making yeast-leavened products, handle the batters and doughs lightly, especially after the first rising. Another must is to let the product rise not so much, so start working on it just before it doubles itself.

**Texture in Cakes.** For the emergency, you'll have to forego your elaborate, velvety textured cakes. Simple cakes—the two egg type—are quite acceptable made with the new flour, but the texture is not as soft and fine as you are accustomed to. You see, the flour is just not as soft and fine as the bleached flours which we recommend for really fine cakes. In addition to the simple white or gold cakes, you may also use the flour for devil's food or chocolate cakes and spice cakes.

**Thickening Qualities.** For all practical purposes, the new flour has the same thickening quality as regular all-purpose flour. Use it the same way as you would our regular flour in thickening gravies, sauces, stews, pie and cake fillings.

Another point which it is well to remember in regard to the new flour is that it will not keep as well as regular flour. Don't stock up on it! Buy limited quantities, but buy them more often.

The same storage that we give regular flour is doubly important in this case. A covered container is recommended, and it's best to keep this in a cool, dry place. Let the air circulate around the container.

**Food Value.** Some people have said that the emergency flour is a fine thing because it has more "good in it." Well, of course, the bran in the flour is



Pie crust made from the new flour browns more readily even though you will need a few drops more of ice water to make it hold together.

nourishing because it gives us more thiamin, niacin, riboflavin and iron than regular flour. It gives us only about half as much as enriched white flour, however.

**Gold Cake.**  
2 cups emergency wheat flour  
3 teaspoons baking powder  
1 teaspoon salt  
½ cup shortening  
1 cup sugar  
2 eggs  
¾ cup milk  
1 teaspoon vanilla

Sift together dry ingredients. Cream shortening, add sugar. Cream thoroughly. Add eggs, one at a time, beating after each addition, about 1 minute. Combine milk and vanilla. Add flour and milk alternately to creamed mixture, beating after each addition. Pour into two well-greased layer cake tins and bake in a moderate (350-degree) oven for 30 to 35 minutes.

**Drop Cookies.**  
2 cups emergency wheat flour  
1 teaspoon baking powder  
½ teaspoon salt  
¼ cup shortening  
1 cup sugar  
1 egg  
1 teaspoon vanilla

Sift together dry ingredients. Cream shortening, add sugar and beat in egg white. Add dry ingredients and blend in ½ cup chopped nuts, if desired. Drop by spoonfuls on greased baking sheet, allowing room for spreading. Bake in a moderate oven 12 to 15 minutes.

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### Veterans' SERVICE BUREAU

EDITOR'S NOTE: This newspaper, through special arrangement with the Washington Bureau of Western Newspaper Union at 1616 Eye Street, N. W., Washington, D. C., is able to bring readers this weekly column on problems of the veteran and serviceman and his family. Questions may be addressed to the above Bureau and they will be answered in a subsequent column. No replies can be made direct by mail, but only in the column which will appear in this newspaper regularly.

#### Farm Advice for Vets

The Veterans' Service Bureau is currently receiving scores of letters from veterans, all pertaining to farming—how to get farm loans; how to get farm equipment; farm surplus property; how to build a farm house; to get REA service; to buy farm land, and many other questions pertaining to farming for the veteran.

Answers to these questions can only be general, since conditions vary in many communities, but generally speaking the veteran may find the answers to his questions in his home community, if he but knows where to go. First stop for the farm-bound veteran should be the county agricultural agent. His job is to help all farmers and he has been designated by the USDA to work with returning veterans. His office is usually in the court house. He can answer most of your questions or can refer the veteran to the farm agency working in special fields. All local draft boards have been directed to refer veterans interested in farming to the county agent.

In many agricultural counties, veterans can obtain practical and valuable counsel from working farmers who are serving on the county veterans' advisory committees and this committee also may be approached through the county agent.

#### Questions and Answers

Q. My son was killed in action April 1, 1943, in the North African area. In November, 1942, he was shipped from New York across, and he did not get his pay from the government for three months and he could not keep up his insurance policy, so it was dropped. I have his letter giving the address as the Pearl Assurance Company, Ltd., of London. Is there any chance of getting insurance on it? Will the body be shipped home if I asked for it? —Mrs. J. P., Hazen, N. D.

A. You would be entitled to your son's back pay, plus six months pay. You may also be entitled to a pension if you are a dependent parent. For your back pay and allowances write to Claims Division, General Accounting Office, Office of Special Settlement Accounts, 27 Pine Street, New York 5, N. Y. For a pension if you are entitled to it, make application to your nearest veterans' administration office, probably at Fargo or Bismarck. About your insurance, your son evidently did not take out National Service Life Insurance, but with a private insurance company in London, and if it lapsed, you could only write to London to obtain its status. Legislation is pending now to authorize shipment of the bodies of American soldiers to the United States under auspices of the army quartermaster department.

Q. My husband was discharged November 21, 1944, and has 70 per cent disability. He has lost all of his papers except his discharge. Can he get new papers and a pension? —Mrs. W. R. F., Mentone, Ala.

A. Yes, the veterans administration office where his record and he can obtain copies there. If he has been rated 70 per cent he should be drawing a disability pension. Contact your veterans' administration office.

Q. I am a veteran of World War II. I was inducted December 8, 1942, and was honorably discharged February 19, 1943. I am a farmer and need help on the farm. They told me I am not eligible. Can you tell me? —J. A., Scottsboro, Ala.

A. It appears that you are short the required 90 days service, unless your discharge was due to a disability. Suggest you contact your county agent and see what he can do for you.

Q. I am a mother of seven children. I am unable to work. My husband is a veteran of World War I and since he has deserted the family for another woman, we have no support and he says he won't support us. Is there any chance of getting a pension for me and the children from this veteran? —Mrs. D. V. E., Portageville, Mo.

A. There appears to be none as long as he is alive and suffers no disability. The courts are available to you for support of your children.

Q. Is a former divorced wife of a World War I veteran who has not remarried and to whom alimony had been decreed, eligible for a pension when the divorce was procured by the veteran? —Mrs. S. R., Atlanta, Ga.

A. Yes, providing you are a widow and lived with him for 10 years and was not at fault in the divorce and providing, if you are without children, your income is not more than \$1,000 annually. You should apply to the veterans' administration office at Atlanta to determine your eligibility, however.

### Household Hints

A bird house with a hinged roof makes an attractive clothespin box when attached to a clothesline post.

Never set a vase or bowl of flowers in a draft. If you do, they will soon wilt.

To give a pleasing aroma to your household linens, store scented soaps with them.

Sitting on the edge of a bed causes the mattress to sag.

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