

# YOUR CHILDREN

By Olive Roberts Barton  
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## HOUSECLEANING TIME — AND CHILDREN

The house smelled of paint, soap and wall-paper paste. It met the nostrils at the porch steps and became stronger as one approached the door.

Ellen and Dick coming home from school had to dodge a ladder as they entered. The dining room furniture was piled high in the middle of the living room, the diningroom itself was housing a scaffolding and a great deal of litter.

"Hey, Mom!"  
"Yes?" from upstairs.  
"Where're we gonna eat?"  
"I'm coming. I didn't know it was time for you. Go out to the kitchen. Put some things on the table, Ellen, and I'll fry some eggs."

She came down the back stairs carrying some old shoes and a basket of bottles, her head tied up and her face streaked with dirt. The big apron was down off one shoulder and her stockings were full of lumps.

### Thoughtless Children

"For gosh sakes, Mom, you're a sight," said Dick.

"Daddy wouldn't want you to work like this, mother," said Ellen, meaning, we fear, that her own sense of nicety was offended.

"Yes," sighed Mrs. Smith, "I guess he thinks some dear little angel will come in and house clean while I sleep. I am going to telephone him to stay in town for dinner. If he comes home to this all three of us couldn't hold him. There! These eggs are done. My, it feels good to sit down."

"I don't see why people clean house. What good does it do?"

"You can't live in dirt, Dick."

"It looked all right yesterday."

"Order doesn't mean cleanliness. Of course I didn't expect the paper hanger today but we may as well have the tear-up all at once."

"I don't believe in being too clean," pouted Ellen. "This is some lunch! Is there any more strawberry preserve?" She went to the pantry. Dishes were piled everywhere, and no preserve!

### A Retreat Takes Form

"Mother, can't I go to Joan's and stay all night?" She owes me a night. I had her last," suggested Ellen.

"And I could go to Bill's," Dick followed up manfully.

Their mother looked from one to the other then she said:

"Doesn't it ever occur to either of you to offer to help me? Do you think this is my private party? And that I like to look like a scarecrow and work like a stocker?"

"Well — we'd be out of the road."

"That's something. But you two have got to learn to pitch in when things have to be done. This house belongs to four people, a father and mother, a boy and a girl. Anything worth having is worth working for and partners have to divide the responsibility, Any remarks?"

"Oh, com on, Dick," said Ellen. "We're acting like a couple of brats. Mother's right. You and I ought to help. What can we do?"

"You go over to Joan's and Dick, you go over to Bill's," she said suddenly. "I was going to suggest it anyway. Your bedsteads are down. I just didn't like the way you were dumping things on me!"

"No sirree! We're coming home and help," insisted Dick, on his mettle now. "Get some whitewash and I'll do the cellar."

"And I'll clean the pantry," declared Ellen.

Mrs. Smith smiled as she went up the stairs. "Great children!" she was thinking. "Like all the rest of us they just need to have it put up to them once in a while I wondered what they'd do when I said to go."

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## Mystery of "Black Tom" Blast Explained by German Master Spy

American Activities of Franz von Rintelen During World War Told in Book Dedicated to Daughter, Marie Luize, Who Was Mentioned in Recent English "Spy" Case.



CAPT. FRANZ VON RINTELEN LIEUT. NORMAN BAILLIE-STEWART.

The method employed in causing the great "Black Tom" explosion in New Jersey, back in the days of the World War, is graphically described in a recently published book, "The Dark Invader," by Captain Franz von Rintelen, who was, he asserts, the master mind of Germany's espionage system in America before the United States declared war on the Central Powers. Von Rintelen describes the "pencil bomb," by means of which he destroyed munition ships destined for the allies in Europe. The infernal machine, no larger than a cigar, consisted of a cylinder of lead, hollow at both ends, with the compartments thus formed divided by a thin copper plate. Acids of unspecified classification were placed in each end of the cylinder and the device was planted among the cargo of the ship marked out for destruction. In a given time the acids ate through the dividing plate. When they met and mingled spontaneous combustion followed. Although von Rintelen was in a British prison camp at the time of the "Black Tom" explosion, he claims to have engineered the affair. The book is of great interest to Great Britain, not because of the story it tells, but because of the dedication. For von Rintelen has dedicated his opus "To my daughter, Marie Luize." This 22-year-old daughter of the master-spy was mentioned in the recent case celebre in which Lieutenant Baillie-Stewart, a British officer, was convicted of betraying his country's secrets to a foreign power. Von Rintelen, while bitterly denying his daughter had any connection with the case, admitted that facts brought forward at the court martial were "startling coincidences."

### Postal Clerk Makes Perfect Town List

Jackson, Mich. — (UP) — Donovan A. Foster, Jackson postal clerk, believes he would be a success at the rapid solution of a jig saw map of Michigan.

Foster recently attained a rating of 100 per cent in the yearly departmental tests. Employed in the outgoing mail division, he sorted, without error, 737 cards each bearing the name of a Michigan post office. Foster filed each correctly in one of 68 divisions

which correspond to railroad lines and connections reaching into the offices.

The post offices listed are located in 43 counties. Foster sorted the cards at an average of 36.8 a minute.

Movie studios are able to save \$120,000 a year through recovering silver from the film fixing baths and a like amount through restoration of the hypo bath itself.

Gasoline sales in Canada during 1932 totaled 503,452,000 gallons, according to one estimate.

## Unemployed Put at 17,034,000

Bulletin By Alexander Hamilton Institute.

Of the 49,845,000 available workers in the United States, only 32,811,000 are gainfully occupied, according to an estimate just released by the Alexander Hamilton Institute.

Using as a base for its calculation the figures on employment issued by the government, the Institute points out that all previous estimates have been too low. Says the Institute:

"In April, 1930, the government attempted to ascertain the total number of unemployed persons in the United States by a census. According to this census, the number of persons unemployed totaled 3,806,000. This figure was generally criticized at the time as being too low in view of the showing made by various official employment indexes. Later information has indicated that this criticism was warranted. It is now evident that the number of persons unemployed in April, 1930, slightly exceeded 6,000,000. Since 1930, official reports on unemployment have been lacking but the American Federation of Labor has published estimates from time to time. The current unemployment figure is about 13,000,000.

"It is apparent, however, that this figure is too low. The government now issues a substantial amount of information on employment and it is possible to obtain from these figures a fairly accurate estimate of the number of unemployed. The calculation for March shows that 17,034,000 persons were unemployed in that month, or 34.2 per cent of the 49,845,000 available workers. This entire volume of unemployment, however, has not been created by the current depression. In 1929, the last year prior to the depression, the number of unemployed persons totaled 4,156,000. The increase during the depression has thus amounted to 12,878,000. It is evident, therefore, that the unemployment problem was already a serious one in 1929 although it was not generally recognized, and that consequently the situation today must be viewed from the standpoint of total unemployment rather than from the standpoint of the increase in unemployment during the depression."

The Institute also gives a table showing the number of unemployed by various major industries in March, 1933, as compared with the average in 1929:

|               | Number of Workers Available | Number of Employed March, 1933 | Unemployed March, 1933 | Unemployed 1929 |
|---------------|-----------------------------|--------------------------------|------------------------|-----------------|
| Manufacturing | 11,756,000                  | 5,910,000                      | 5,846,000              | 1,217,000       |
| Agriculture   | 10,462,000                  | 9,229,000                      | 1,233,000              | 411,000         |
| Trade         | 8,855,000                   | 5,904,000                      | 2,951,000              | 1,228,000       |
| Building      | 2,562,000                   | 376,000                        | 2,186,000              | \$10,000        |
| Railroads     | 1,760,000                   | 957,000                        | 803,000                | 74,000          |
| Coal Mining   | 705,000                     | 423,000                        | 282,000                | 50,000          |
| Miscellaneous | 13,725,000                  | 10,012,000                     | 3,713,000              | 665,000         |
| Total         | 49,845,000                  | 32,811,000                     | 17,034,000             | 4,156,000       |

### Loser of Bet Crawled Nine Miles on Knees

Mt. Calm, Tex. — (UP) — Dolph Blackburn, Jr., was so convinced Edward Leathers would not succeed in winning the hand of a certain Mt. Calm maiden that he offered to crawl on his hands and knees from Mt. Calm to Hubbard, a distance of nine miles, if Leathers succeeded. Leathers did. Accordingly Blackburn carried out his part of the bargain, despite warnings of fellow towns-

men. Leaving here at 2 a. m., he reached Hubbard at 8 p. m. that night — exhausted and suffering from exposure.

Blackburn is not making any more offers.

### Slips That Count.

From The Bits. Jones was going to town, so his wife asked him to order a pound of butter, two pounds of lard, and three gallons of oil. "All right," he said, "but I'm sure those greasy things will slip my mind."

## Ideas on Mixing of Pastry Flour

Proper Proportions Come First, and the Rest Is Mere Knack.

This article is devoted to the subject of pastry, which has an undeserved reputation for being difficult to make.

First, there is the flour—either bread or pastry flour can be used for plain pastry. For puff pastry a quick puff paste bread flour must be used. Then there is the shortening. Lard or one of the hardened vegetable fats make pastry tender. Butter, of course, gives more flavor and in some recipes you see a combination of it with the other more bland fats. Whatever fat is used must be hard, and that means cold. The flour and salt are sifted together. All the shortening is added at once, and then it is cut into the flour with two knives. A chopping knife may be used if you have a smooth wooden bowl in which the pastry may be mixed.

The fat should not be cut too fine, as small particles of fat make pastry flaky. You may see some cooks use their hands to mix pastry, but if hands are naturally warm, the fat will not combine with the flour in the right way.

The proportion of flour to fat, which makes a pastry rich enough to be tender, but which at the same time will roll easily, is three to one. After the fat is cut in the water is added. This is the only special point in making pastry. Care must be taken to add just enough, for if the dough gets too wet we cannot add extra flour without making the final product tough. I make a hole at one side of the mixed flour and fat and add one tablespoon of water and stir into that with a stiff knife enough water to make a stiff dough. I do the same at two other places in the dough. This will leave some loose flour, so I then take my fingers and press the balls of dough and the extra flour together. If I need a little more moisture I add a few drops of water at a time. The water used in mixing pastry must, of course, be very cold.

After the mixing is done it is a good idea to chill the dough before rolling, as it will be much easier to handle then. I usually wrap it tightly in a piece of waxed paper. It will keep indefinitely in the refrigerator, so it can be kept on hand. When I am ready to make up my pie, I take the dough out, cut off a piece to roll on a board, or a table top dusted very lightly with flour. Pastry should be rolled gently, starting from the center and rolling in each direction, so as to make the sheet somewhat the shape of the pie pan. The sheet of dough should be lifted during the rolling to prevent its sticking. The rolling should be done gently.

For a pastry shell, the dough should be pressed over the edges and cut off. For a double crust pie it should be allowed to extend over the edge. After the filling is put in, the edge should be moistened before the top crust is put over, and pressed to the lower crust. The edges may be trimmed with the scissors and turned over, or bound with an extra strip of crust. In either case, the edges should be pressed flat with the fingers, or tines of a fork. Slits should be made in the center to let out the steam of the boiling filling.

To prevent the crust of a fruit

pie from soaking, use one tablespoon of flour with the same amount of sugar and sprinkle over the bottom of the lined pan before filling. A fruit pie needs a hot oven for ten minutes, after which the temperature should be lowered. A pastry shell should have a hot oven throughout the baking.

Small tarts are prepared in the same way as a large pie, but with a little shorter time for baking. The tart shells can be filled with fresh fruit or berries, or with a crust, and topped either with whipped cream or a meringue to give the finishing touch. When a pie is covered with meringue, it must go back to the oven to set and brown the meringue. A slow oven 300 to 320 degrees F. for ten to fifteen minutes gives the best results.

### Apple Pie.

- 5 or 6 apples
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 tablespoon butter
- 1 tablespoon flour

Pare, core and slice the apples. Mix the sugar, salt and cinnamon. Line a pan with pastry, sprinkle with a tablespoon of sugar, and add the apples and sugar in layers. Dot with butter, cover with an upper crust and bake in a hot oven, 450 degree Fahrenheit, for ten minutes, then lower the temperature and bake until the apples are soft. This method of arranging the filling may be used for all fruit pies.

### Butterscotch Pie.

- 3/4 cup butter
- 1 cup brown sugar
- 4 tablespoons flour
- 2 egg yolks
- 1 cup milk
- 2 egg whites
- 4 tablespoons sugar
- 1/2 teaspoon vanilla

Cream together the butter, sugar and flour. Scald the milk and stir in slowly. Cook over hot water until it thickens, and pour over the egg yolks slightly beaten. Cook one minute longer, then pour in a baked pie crust, cover with a meringue made from the beaten egg whites, sugar and vanilla. Place in a slow oven 300 degrees Fahrenheit, until the meringue is brown.

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### Coal Makes Town Rich

Little Ohrid, one of the poorest towns in Yugoslavia, is celebrating the finding of coal beneath what was to be its park. When work was started on the park recently workmen struck a nine-foot seam of the fuel. Experts say the deposit is worth at least \$3,700,000. Ohrid will lay out new streets, have gas and electric lights and add all modern conveniences.

## Bright Woman Lost 20 Pounds

Feels Much Better

"June 28th, 1932, I started taking Kruschen Salts. Have lost 20 pounds from June 28th to Jan. 10. Feel better than have felt for four years. Was under doctor's care for several months. He said I had gained all and more than I expected." Mrs. Lute Bright, Walker, Minn. (Jan. 10, 1933).

To lose fat and at the same time gain in physical attractiveness and feel spirited and youthful take one half teaspoonful of Kruschen in a glass of hot water before breakfast every morning. A jar that lasts 4 weeks costs but a trifle at any drugstore in the world but be sure and get Kruschen Salts the SAFE way to reduce wide hips, prominent front and double chin and again feel the joy of living—money back if dissatisfied after the first jar.

### JUVENILE READING

Modern schoolgirls in their teens read stories of adventure while boys are most interested in science, according to a survey recently made in England by teachers of Erith schools. The report revealed that among modern schoolgirls stories of adventure rank four times higher than stories of home, more boys are interested in science books than girls, but girls read more poetry and drama than boys, while both boys and girls have considerable interest in informative books. Questionnaires were distributed by the teachers among 1,000 boys and 1,000 girls. The 1,000 boys, according to the answers to the questionnaires, owned an average of 11 books. The 1,000 girls owned an average of 14 books each.

## WHAT DOES A MONO-PIECE STEEL BODY MEAN TO YOUR SAFETY?

Here's a big new Dodge Six rolling sideways down a hill to prove the strength of its Mono-piece steel body! Over and over it goes, bouncing, literally turning hand springs! And at the end of its exciting trip, it drove away under its own power—didn't crack up, didn't smash! Think what would have happened with an ordinary car body! And this SAFE Mono-piece steel body is only one of the features you get in the big new Dodge Six—for just a few dollars more than the lowest priced cars!



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