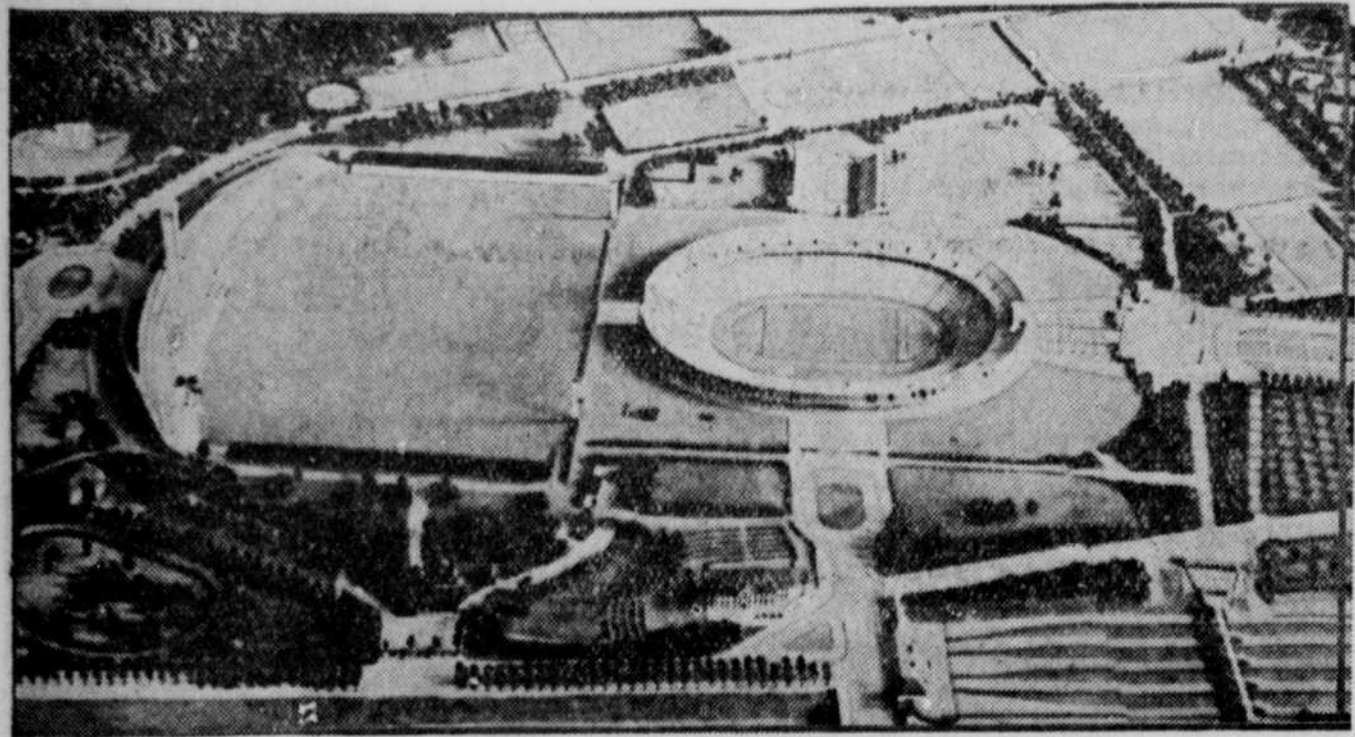


Germany Prepares for the 1936 Olympic Games



MORE than half a million spectators can sit comfortably in this enormous sports arena, the greatest concentration of stadia, gymnasias, fields and halls ever constructed in one single unit. Nine-tenths of all the activities of the next Olympic games will be centered here. But it will not take more than thirty minutes to fill or empty the great space, with the new transportation facilities created especially for the purpose. The center bowl is the Olympic stadium. On its opposite side, looking in the picture like an open double-winged door, is the swimming stadium. The large space to the left of the Olympic stadium is the assembly field, serving also as polo grounds. It covers more than twenty-four acres and accommodates 400,000 participants and spectators. On its left side rises the "Fuehrerturm" (Leader's tower) from

which the Olympic bell will ring in the games. The oval near the lower left-hand corner, above the railroad cut, is the equestrian stadium. Opposite, in the midst of the wooded section in the upper left-hand corner, is the Dietrich Eckart open-air stage. To the right of it, the small round space, is the dancing arena. At the distant right, there is a group of gymnasias, pools and training buildings, with the "House of German Sports" and an auditorium for 1,500. On the extreme right, straight over from the big center bowl, are parking spaces for ten thousand automobiles. Just beyond is the hockey stadium. In the lower right-hand corner is the railroad station "Reichssportfeld." An underground railway station, also called "Reichssportfeld," is opposite the hockey stadium. There also are basketball fields and recreation halls.

MOTHER'S COOK BOOK

ITALIAN GOOD THINGS

IN ITALIAN recipes calling for grated cheese the correct mixture is one-third Gruyere and two-thirds Parmesan.

Risotto a la Milanaise.

This is a very thick soup which, with the poor, is put on the bread, thus making a substantial meal. For use at a dinner it should be considerably diluted. Cut up half of a large onion in fine pieces, add butter the size of an egg and fry to a bright brown, add one pound of washed and soaked rice and one quart of bouillon. Cook until the grains are soft but not crushed. Set the dish aside to keep hot, add one-fourth pound of grated cheese and two ounces of butter. Season with white pepper, salt if needed, and a bit of nutmeg.

Potage au Chou.

Boil one-half pound of rice and the heart of firm cabbage in boiling salted water until tender. Drain and chop the cabbage in large rough pieces. Put back into the soup pan with three ounces of but-

ter, three onions minced, and lightly fried in the butter, add one quart of good soup stock, salt and mixed spice. Boil up for half an hour. Set aside and add grated cheese to flavor the soup before serving.

Herring or Mackerel a l'italienne.

Split and trim, removing the heads and tails of the fish. Let the fish soak four hours in seasoned oil and vinegar. Use salt, pepper, sliced onion and chopped parsley. Drain and dust them with flour and fry them in oil. Serve crisp and hot.

Egg Entree.

Peel one-fourth of a pound of onions and one-half pound of mushrooms, add a clove of garlic and cut into strips. Fry in three ounces of butter until the onions begin to color. Add a teaspoon of flour, salt, pepper and let that color, then thin with stock to make a sauce, season to taste and simmer half an hour. Cut the whites of six cooked eggs into strips, leaving the yolks whole, add to the sauce and when thoroughly heated, serve.

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Chic Tailored Outfit



A stunning outfit of the tailored type. A gown of raspberry red cotton lace in a geometric design is made with a waist-length jacket and worn over a matching silk taffeta petticoat. From Hattie Carnegie.

THROUGH A Woman's Eyes

By JEAN NEWTON

GETTING YOUR OWN WAY USUALLY ISN'T WORTH THE COST

WHEN a well-known clubwoman spoke recently, on "Making a go of marriage," she said: "Let neither husband nor wife strive to be the dominating person in the household. A victory for either in this respect means failure for the partnership."

And that is true. The emptiest victory in the world is the victory of being the boss; and particularly in marriage. Not only does it mean failure for the partnership if there is a "boss"—it means the death of love—the kind of love that counts.

For we can hardly be "in love" with anyone we have to be afraid of, from whom it is expedient to conceal something, some one who by getting his or her own way, "puts one over" on us. We can hardly await that person's homecoming with joy, or in the case of a man, look forward with joy to going home to such a person. We can't have that warm feeling which means love and affection and pleasure in being in a person's company.

If we stop to think about it, that must be obvious to any of us. And yet people don't stop to think, apparently. For constantly, around us, we see going on between husbands and wives that struggle to get their own way—to be "boss." They do not think of it so much in terms of being "boss," of course; they are just impelled to get their own way. And they get it—or the one with the most dominating temperament and the strongest constitution does. And both lose.

If people would only stop to think about it, I believe in nine cases out of ten they would conclude that the thing in which they get their own way wasn't really worth making such a fuss about, and was certainly not worth the high price it cost.

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**Kidskin Similar to Caracul**  
Kidskin in appearance is quite similar to caracul, but the leather is inferior, being lighter, stiffer and less supple.

Deputy Sheriff Finds Rare Mineral



IT MAY have the appearance of chalk, but it is Bentonite, a rare non-metallic mineral found in only a few places throughout the world. The new find was made by Deputy Sheriff Worth Bagley, and his uncle, J. G. Bagley. It is located in Imperial county, California, near the Riverside county line, and the Bagleys expect soon to begin mining operations there. Bentonite is used in the refining of gasoline and oil, being more efficient than diatomaceous; also it is used as the base for printers' ink and is employed in the manufacture of candles and drugs. Photograph shows: Deputy Sheriff Worth Bagley showing Miss Vera Moore how he and his uncle made the discovery.

Hot Breads and Fine Cakes

Baking Powder Has Important Part in the Preparation of These Typical American Foods, but It Must Be Employed Wisely.

Hot breads and fine cakes are typical American foods. Modern cook books, magazines and newspapers devote much space to directions for their preparation. Cook books of an older time, however, furnish few recipes for these dainties because "yeast powder," as baking powder was first known, is a comparatively modern invention. In these older recipes we find directions for the use of soda and cream of tartar or vinegar, molasses or sour milk. Modern recipes use the two latter ingredients with soda, but most of them add as well a little baking powder in order to overcome the inconsistency of the varying acids.

Baking powders, of which we have three types, are all made of a soda base, but the acid, which is the other principal ingredient, differs. The three types of baking powder are known as combination, phosphates and tartrates. To be successful with a recipe which calls for baking powder you should know what type of baking powder you are using. The phosphates and tartrates demand more in comparison to the amount of flour than does the combination. Experiments made at the University of Chicago show that in most recipes about two-thirds as much combination baking powder should be used in most recipes. Other experiments show that for muffins, biscuits and cakes, excepting where extra eggs are used, the proportion of one teaspoonful to a cupful of flour gives generally good results. In using phosphate or tartrate baking powders, the proportion for cakes is generally one and a half teaspoonfuls to a cupful of flour. For biscuits one and a half to two teaspoonfuls to a cupful of flour, according to the type of crumb you wish. For absolutely accurate results, it is a very good idea to use the tested recipes supplied by the companies which manufacture each type of baking powder.

The use of too much baking powder produces a porous, coarse, dry crumb with a cracked, sticky crust. A great excess will make a cake fall. If too much baking powder is used, your product may have a slightly bitter taste. Too little baking powder produces a heavy cake, which has a rather breadly consistency.

When sour cream is used, we particularly need baking powder as well as soda, unless we use another acid, because there is not so much acid in sour cream as there is in sour milk. It takes one-quarter of a teaspoonful of soda to produce leaven with one cupful of sour milk, but a cupful of sour cream needs only a quarter of a teaspoonful of soda to neutralize the acid, and we do not get so large a proportion of gas to raise our mixture. Because chocolate has a slight acid reaction many recipes for this favorite cake demand a small amount of soda, which produces a dark color and makes a tender cake. Let me warn you that an over-use of soda produces an unpleasant flavor and a slightly soapy texture.

The improvement in the prepared cake and biscuit mixtures is largely due to the scientific combination of the baking powder as well as to the good quality of flour, shortening and other ingredients used. One of the prepared gingerbreads on the market claims to have been developed from the recipe used by Mary Washington, whose son provided a birthday worthy of an annual celebration.

**Baking Powder Biscuits.**  
2 cups flour  
4 teaspoons tartrate or phosphate baking powder or 2 teaspoons combination baking powder  
2 tablespoons fat  
¼ to 1 cup milk or water  
¾ teaspoon salt

Mix and sift the dry ingredients and rub in the fat with the fingers or cut it in with a knife. Make a hole in the flour at the side of the bowl and add half a cupful of liquid. Add enough more liquid to make a soft dough. Roll on a metal surface or oilcloth until one inch thick. Cut into rounds and bake ten or twelve minutes in a hot oven (450 degrees Fahrenheit). This recipe makes ten medium-sized biscuits.

**Standard White Cake.**  
2 cups flour  
3 teaspoons tartrate or phosphate baking powder or 1½ teaspoons combination baking powder  
½ cup butter or other shortening  
1 cup sifted sugar  
¾ cup milk  
1 teaspoon vanilla  
3 egg whites, beaten light

Prepare pan. Sift flour once, measure, add baking powder and sift

again together. Cream shortening thoroughly, then add sugar gradually and cream together until light and fluffy. Add sifted flour and baking powder to creamed mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in loaf or layers in moderate oven. (Loaf, one hour, 350 degrees Fahrenheit; layer, twenty to twenty-five minutes, 375 degrees Fahrenheit).

**Plain Muffins.**  
2 cups flour  
¼ teaspoon salt  
4 teaspoons tartrate or phosphate baking powder or 2 teaspoons combination baking powder  
2 tablespoons sugar  
1 egg  
1 cup milk  
2 tablespoons melted shortening.

Mix and sift the dry ingredients. Beat the egg, pour the milk into it, and stir gradually into the dry ingredients. Add the melted fat and fill the greased gem pans three-quarters full. Bake twenty to thirty minutes in a moderate oven (400 degrees Fahrenheit).

**World's Oldest Bible?**  
The director of the German Archeologic institute in Cairo recently discovered in an obscure Cairo bookshop what is said to be the world's oldest Bible. This Bible which is thought to have been written in the Second century, contains only the gospel according to St. Matthew, the letters of St. Paul, and portions of the Old Testament. The oldest Bible known previous to this find was written in the Fourth century.

**Sensitive Skins**  
May be kept Clear and Wholesome by Regular Use of  
**Cuticura**  
Soap and Ointment  
Containing emollient and healing properties, they soothe and comfort tender, easily irritated skins and help to keep them free from irritations.

WATCH YOUR KIDNEYS!

Be Sure They Properly Cleanse the Blood  
YOUR kidneys are constantly filtering impurities from the blood stream. But kidneys get functionally disturbed—lag in their work—fail to remove the poisonous body wastes.

Then you may suffer nagging backache, attacks of dizziness, burning, scanty or too frequent urination, getting up at night, swollen feet and ankles, rheumatic pains; feel "all worn out."

Don't delay! For the quicker you get rid of these poisons, the better your chances of good health.

Use **Doan's Pills**. Doan's are for the kidneys only. They tend to promote normal functioning of the kidneys; should help them pass off the irritating poisons. Doan's are recommended by users the country over. Get them from any druggist.

**DOAN'S PILLS**  
ADVICE TO WOMEN  
Mrs. Lee Ruhl of 1104 Nash Pl., Kansas City, Mo., said: "I am glad to have an opportunity to recommend Dr. Pierce's Favorite Prescription. I used it at one time when I felt run down and it helped me just as it was advertised to do. It strengthened my whole system and I felt fine afterwards." New size, tablets 50 cts.  
Write Dr. Pierce's Clinic, Buffalo, N. Y., for free medical advice.

BARGAINS

Yes! You find them announced in the columns of this paper by merchants of our community who do not feel they must keep the quality of their merchandise or their prices under cover. It is safe to buy of the merchant who ADVERTISES.

THE REGULAR PRICE OF CALUMET BAKING POWDER IS NOW ONLY 25¢ A POUND!  
AND THE NEW CAN IS SO EASY TO OPEN!

BEDTIME STORY

By THORNTON W. BURGESS

**DANNY USES HIS WITS**  
Who hesitates because of fear  
May lose the thing he holds most dear.

IT HAPPENS over and over again among human folks as well as among the little people of the Green Forest and the Green Meadows. Perhaps it was because he had seen it happen more than once that Danny Meadow Mouse acted as quickly as he did. If he had stopped to think about it fear might have prevented him from doing as he did.



His Great Claws Were Spread Ready to Seize Some One and That Some One Was the Big Pickerel.

and things might have turned out quite differently and not at all so fortunate.

But Danny's wits are sharp and he has learned to use them quickly. There is nothing like danger to sharpen one's wits and Danny, as you know, is in danger a great part of the time. As he sat there peeping out of the little hole in the bank of the Smiling Pool where he had sought safety he was surrounded by danger and he knew it. It wasn't safe to leave and it wasn't safe to remain. Could anyone possibly be in worse fix?

He was doing his best to think of some way out of his troubles, when he saw the Big Pickerel which had been hiding under some lily pads, swim out in the middle of the Smiling Pool and there stop close to the surface as if to enjoy the sun. Not two minutes later there was a sharp whining sound in the air. Danny looked up to see a dark form shooting out of the sky. It was Plunger the Osprey, often called

Fish Hawk. His great claws were spread out to seize some one and that some one was the Big Pickerel. With a great splash Plunger struck the water and disappeared right where the Big Pickerel had been a second before. Grandfather Frog dived from his big green pad with a startled "Chug-urum!" Snapper the Turtle sank from sight. Billy Mink disappeared. Reddy Fox stood up on his hind legs the better to see.

With a quick glance up to see that Redtail the Hawk was not watching, Danny darted out of his hiding place and scurried along the bank of the Smiling Pool toward the Laughing Brook. He knew that for a few minutes the attention of everybody would be fixed on Plunger. He hoped that no one would notice a scared little Meadow Mouse. He heard the water falling from Plunger and the beating of his great wings as he rose in the air, but he didn't even glance to see if Plunger had caught the Big Pickerel. He simply made those four little legs of his go as fast as they possibly could until he reached a tangle of matted grass, under which he crept, his heart going pit-a-pat, pit-a-pat. Not till then did he look back.

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Do You Know—



That in England horseracing has been popular since the Tenth century, when Hugh Capet, in return for the hand of King Athelstan's sister, sent him a gift of several "German running horses."

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The Baseball Season Opens



GEE MOTHER HOW MUCH LONGER ARE WE GOING TO WAIT BEFORE WE HAVE DINNER? IM STARVED!

TO HELEN

By ANNE CAMPBELL

THE fabric of your friendship never wears,  
Nor does it gather dust and pull apart,  
It falls with tenderness upon the cares  
That press, when evening comes, upon my heart.  
It is a shawl to keep my shoulders warm  
When all the world is cold, and chill winds blow,  
It is protection from the winter storm,  
And shade in summer from the hot sun's glow.

The fabric of your friendship, woven fine  
With all the beauty of your love-ly thought,  
Embroidered in an infinite design  
By wisdom that your garnered years have taught,  
Is to my life the same as the blue sky  
To the tired earth—a background that is sure.  
When all these lovely years have drifted by,  
The fabric of your friendship will endure.  
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QUESTION BOX

by ED WYNN, The Perfect Fool

Dear Mr. Wynn:  
I read in the papers of a taxidermist who took a lion and skinned him alive. Do you believe this? If so, how did he do it?  
Sincerely,  
SY. ATICA.

ures 11½ inches. Is that true and if so why did they make it just 11½ inches?  
Yours truly,  
HUGH GOTTA SHOWME.  
Answer: Her hand was made 11½ inches long because the sculptor knew that if he made her hand 12 inches long it would have been a foot.  
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Dear Mr. Wynn:  
My son, ten years of age, goes to public school. He now has the mumps. Should I keep him from school?  
Yours truly,  
C. ATTEL.

Answer: Let him go to school till some of the other boys catch the mumps, then he will have some one to play with when you keep him out of school.

Dear Mr. Wynn:  
I am a young Irish girl. Just arrived in this country. I will have to work in order to live, as I am a poor girl. I am undecided what kind of work to do. Do you think it is all right for me to get a job at light housekeeping?  
Yours truly,  
EMMA GRANT.

Answer: Yes. But first find out where the lighthouse is located and if you can get off on Thursdays.

Dear Mr. Wynn:  
For years I have watched kettles on a stove just to see the steam come out. It has always fascinated me and yet, I must admit, I cannot understand what makes it come out. Please explain to me why the steam comes out of the kettle.  
Yours truly,  
I. B. DARNED.

Answer: The reason steam comes out of a kettle is simply so a wife can open her husband's letters without the husband knowing it.

Dear Mr. Wynn:  
I read in the newspapers that the Statue of Liberty's right hand meas-