



Creamed Eggs Are Nutritious and Tasty

Lynn Chambers' Point-Saving

Menus

Creamed Eggs on Biscuit

Green Beans

Wilted Lettuce Salad

Enriched Bread

Cherry Pie

strips and parsley.

gently - not too

fast cooking and

the egg will re-

ward you well in

texture and pal-

Spanish Eggs.

(Serves 4)

21/2 cups tomatoes

1/2 green pepper, chopped

1 small onion, chopped

1/2 cup chopped celery

1 teaspoon sugar

16 teaspoon pepper

% cup bread crumbs

1/2 cup grated American cheese

Save Used Fats!

Eggs With Spanish Rice.

(Serves 6)

1 cup uncooked rice

1/4 teaspoon salt

2 tablespoons flour

1 bay leaf

eggs are firm.

2 cloves

21/2 cups cooked tomatoes

2 tablespoons melted butter

2 tablespoons grated cheese

1/2 cup buttered bread crumbs

Cook rice in boiling, salted water

until tender. Drain and rinse with

hot water. Simmer tomatoes, on-

ions, salt, bay leaf and cloves for

with flour in saucepan and add

Break eggs into each depression,

then pour tomato mixture over all.

Sprinkle with cheese and crumbs

Save Used Fats!

Egg Shortcake.

1 tablespoon chopped parsley

pepper, five coarsely chopped eggs,

onion and parsley. Heat thoroughly

Prepare biscuit dough and roll 1/2

inch thick. Cut into 12 biscuits and

bake these in a very hot oven until

Arrange biscuits, one topping the

Are you looking for salad ideas?

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lope to Miss Lynn Chambers at West-

ern Newspaper Union, 210 South Des-

leased by Western Newspaper Union.

laines Street, Chicago 6, Illinois.

1 teaspoon minced onion

6 hard-cooked eggs

3 tablespoons butter

3 tablespoons flour

1/2 teaspoon pepper

1/2 teaspoon salt

2 cups milk

over hot water.

slice of egg.

14 small onion, sliced

% teaspoon salt

1 bay leaf

4 eggs

atability:

Meals Without Meat

Vegetables can be filling, too! If you are working on menus without meats, you can still give your family foods that



will give them plenty to put their teeth into-foods with that stick-tothe-ribs quality. Vegetables will give you minerals

and vitamins aplenty. Some of them will even supply some quantities of protein, but fortify these foods with complete proteins from milk, cheese and eggs. There's not a recipe in today's column that will not satisfy your desire for color and zest.

An old favorite, bean roast, is especially good at this time of year. It contains no meat, but tastes as though it certainly had some:

> Cheese and Bean Roast. (Serves 5)

1 No. 2 can kidney beans 1/2 pound American cheese 1 onion, chopped fine 1 tablespoon butter or substitute 1 cup bread crumbs Salt and pepper to taste 2 eggs, well beaten

Drain the beans and put them with the cheese through the food chopper. Cook the onion in butter. Combine mixtures, add seasonings and eggs. Pack into a buttered loaf tin and cover with buttered bread crumbs. Bake in a moderate oven (350 degrees) about 30 to 35 minutes or until browned. Serve with tomato sauce.

Save Used Fats!

Eggs are dipping down in price and can be used generously as in the following recipe:

Creamed Potatoes and Eggs.

(Serves 6) 3 cups diced, cooked potatoes (leftover potatoes may be used)

6 hard-cooked eggs 1½ cups milk 2 tablespoons butter or substitute 2 tablespoons flour

1 teaspoon salt Make a white sauce by melting butter, adding flour, and mixing in milk. Cook until smooth and thickened. Add salt, potatoes and eggs cut in slices. Let heat thoroughly. One-half cup of

grated American cheese may be added for topping before serving, if desired.

Save Used Fats! Asparagus and Cauliflower With Rarebit Sauce.

(Serves 6) 2 tablespoons butter or substitute

2 tablespoons flour

1 cup milk 1/4 teaspoon salt

% cup grated American cheese Few drops Worcestershire sauce

2 bunches cooked asparagus 1 head of cooked cauliflower

Lynn Says

Food Supplies: Sweet potato supplies this year will be good, thus bringing them within the range of every family in the coun-

Fotato supplies will depend on the May crop. Dried beans, peas, soy flour and grits, and peanut butter prospects are good. Sugar supplies will be about the same as last year, but more will be given for home-canning.

Fair supplies only of these foods are indicated: vegetables, cheese, cream, butter, ice cream, beef, honey, jams, jellies, rice, salad oils, salad dressings, short-

enings, tea, cocoa and marjoram. These foods will be scarce: onions-until April, bananas, canned fruits, lentils, fresh fish, white cornmeal, corn syrup, hominy grits, coconut, pineapple, celery seed, cinnamon, thyme, black pepper.

Improves Conditions for Captured Americans Jor you to make Generous Treatment of Axis Prisoners in U. S.

Red Cross Reports Men in Nazi Hands Well Fed and Housed

By BARROW LYONS

In some 30,000 families throughout our land today the folks are thinking of some soldier from home who has fallen into enemy hands-now a prisoner of war far away. When our troops make the great push against the mainland of Europe, there will be more boys taken prisoners.

In the war prisoner camps within the United States, we hold some 175,000 enemy soldiers captured mostly on the battlefields of Africa, Sicily and Italy. Of these, 125,000 are Germans, 50,000 Italians. Only 116 are Japanese.

Many protests have been made to army authorities, because of the good treatment given these prisoners. Lots of people don't understand why enemy prisoners should be given the same comforts, the same medical attention, the same food as our own soldiers.

But there is a reason so compelling, that none can complain when it is understood. It is not for the sake of the prisoners, but in the interest of our own soldiers held by the enemy. They are the real object of our forbearance and solicitude. And, of course, our national honor is involved, for we agreed to give prisoners the same food and care Make white sauce of butter, flour as our own men under the Prisoners and milk. Add cheese, seasonings of War convention signed and ratiand stir until melted. Pour over fied at Geneva on July 27, 1929. asparagus and cauliflower arranged

Reciprocal Good Treatment.

on platter. Garnish with pimiento Reliable reports made to the army indicate that the good treatment we Eggs make splendid, nourishing food for lenten meals. Treat them have accorded prisoners has won for our own men in German prison camps conditions that are at least as good as those under which German soldiers live.

These facts were revealed for the first time to your correspondent by Maj. Gen. Allen W. Gullion, provost marshal general of the army, who has general supervision over prisoners of war. The actual guarding of the prisoners is a function of the prison camp commander who is under the control of the commanding general of the service command.

Censorship reveals that letters from relatives and friends express much gratitude and happiness over the way we are treating their men.

"We are informed by the Inter-Cook tomatoes, pepper, onion, cel- national Red Cross that the Gerery, sugar and seasonings together mans say that because of our good for 10 minutes. Remove bay leaf, treatment of their soldiers, they add crumbs and place in casserole. are giving our men more liberties Break eggs on top, sprinkle with and better treatment," General Gulsalt and pepper and cover with grat- lion told your correspondent. "The ed cheese. Bake in a slow oven Geneva conventions required that (325 degrees) until eggs are firm each prisoner be given the same and cheese has melted, 15 to 20 food as soldiers of the capturing minutes. Mixture may also be power receive in base camps. Acplaced in individual baking dishes. cording to the reports of Swiss observers, the Germans are living up to this provision; our men in some instances are getting even a little better food than the German soldiers, although the German facilities do not compare with ours.

"I think there can be only one answer to the complaint that we are treating the prisoners we take too well. One gets it when one asks the question: Is it better to yield to a very natural, vengeful impulse to take it out on our prisoners, or to observe our treaty agreements and protect our own men?"

Few Escape.

There have been complaints also that the prisoners we hold have not been sufficiently guarded; that too 10 minutes. Strain. Blend butter many have escaped to become a menace to the home population. strained tomatoes, stirring constant-General Gullion points to the facts. ly. Cook until thickened. Arrange Of the 175,000 prisoners we now hold layer of rice in greased casserole in this country, about 100 have esand make six depressions in rice. caped, but all except three have cording such treatment to ameliobeen recaptured and are in custody. | rate the lot of our own 18,500 men The only men at large are two Ital- | held by the Japanese. and bake in a moderate oven until



The first German soldier to be taken prisoner in Iceland was Sergeant Manfrak, who bailed out of his Junkers plane after it had been hit by U. S. army fighters. He is shown at intelligence headquarters, enjoying the rations on the tray before him, despite a bandaged arm and numerous bruises.

ians who escaped from a branch camp at El Paso, part of the Lordsburg, N. M., camp, and one German who got away at Crossville, Tenn.

There has been complaint from organized labor lately because we have used some of the war prisoners for tasks in lumber camps and on road work, where there was no American labor available. General Gullion gives labor assurance that prisoners of war are not being put to work on any job where civilian labor is available in adequate supply. Prisoner of war labor is a The United States agreed at the Geneva convention to return all prisoners of war to their own countries at the conclusion of the war. hence the fear of competition with free labor is groundless, the general says.

Prisoners Cut Pulpwood.

Prisoners have been in logging operations where American workers have left the woods to work in shipyards and machine shops at much higher wages, he explains. They have been useful in cutting and peeling pulp logs needed critically for containers in civilian industry and for newsprint, of which there is a shortage. Prisoners have been used also in maintaining roads in some areas where other manual laborers are very scarce. The tremendous importance of road maintenance, in view of the heavy traffic, is obvious.

Prisoners have been used also in laundries. Nearly everyone today has suffered inconveniences because of the shortage of laundry labor, and can understand this expedient.

The story of Japanese prisoners is less happy. When a Japanese soldier is taken prisoner he is washed up-he never wishes to return to Japan for he is disgraced forever in the eyes of his country-

We have in this country scarcely more than a hundred Japanese prisoners, and General MacArthur has only a few hundred more, according to General Gullion.

They are given the same food and accommodations as our own soldiers, because we hope by ac-

Yanks Had to Blast Japs Out of Holes On Marshalls

Doughboys of the Seventh infantry division who captured Kwajalein and other islands of the Kwajalein atoll during the invasion of the Marshall islands literally had to dig the Japanese out of the ground. Col. Syril E. Faine, infantry, of New Straitsville, Ohio, who is now in the United States, acted as deputy chief temporary expedient to relieve the of staff of the division during the sixexisting shortage of man power. day campaign. He said the Japacoral base had taken refuge in hundreds of shell craters by the time the first waves of infantry hit the shore on January 31 (February 1. Pacific time).

"It was just like killing rats," he declared. "The whole island was rubble, after the preliminary bombing and shelling. The Japs had crawled underground wherever they could, and the infantrymen had to stop at every hole and fire down into it, or throw grenades into it."

Playing Possum. The Japanese were up to their usual nasty tricks, went on Colonel Faine. Even after they were hopelessly defeated, they refused to give up. At one point in the action, an American aid station was established close to a pile of three apparently dead Japs. Only two of them, it turned out, were really dead. The third, at the bottom of the heap, pulled himself up after playing possum for a long time and fired one ineffectual shot at an American officer. Other Japs blew themselves up with grenades.

The landing on the Marshalls, Colonel Faine said, was preceded by one of the most intensive bombardments of the war. Both army and navy planes participated, and later, warships pounded the Jap defenses. "One airstrip on the Wotje atoll was so chopped up," Colonel Faine said, "that not only couldn't the Japs get a plane off it, but you couldn't even have run a wheelbarrow along it."

Amphibious Warfare.

The aerial hammering kept up as the invasion armada, containing more ships than there were in our whole navy at the start of the war, swept over the horizon. As the landings started, Seventh division infantrymen who had received special amphibious training drove their own "alligators" and "ducks" toward shore, and later ferried supplies back and forth from the mother ships.

The doughboys had relatively easy going when they first hit the beaches advancing 1,300 yards on the first day. On the second day, they began to run into lines of pillboxes, against which they advanced with combat engineers right behind them. With flamethrowers, grenades, and other weapons, the infantrymen calmly cleaned out each pillbox as they got to it. The engineers used 400 tons of dynamite on two islands alone, levelling everything on them.



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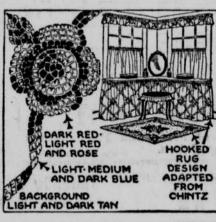
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Your Old Woolens Go Into New Rugs

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these may be made into handsome hooked augs that you will be proud to own.

The square rug in the sketch was designed to fit in a smart dressing table corner. The roseand-ribbon design in the chintz skirt and window valance was copied in making a border and center flower for the rug. It is easy to make your own rug designs in this way to exactly suit your room. So begin today to plan a rug for some special spot in the. home.

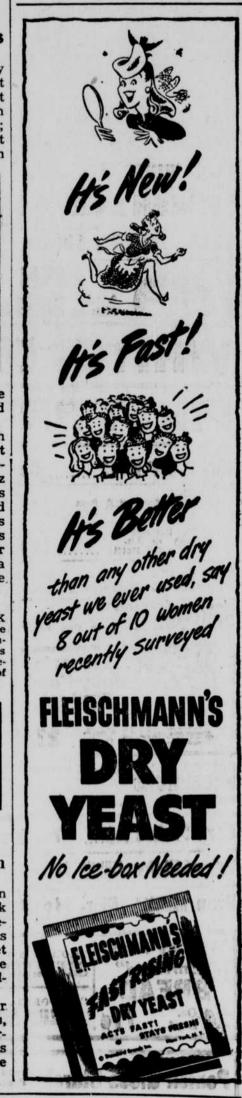
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Banks' on Elevators and Cranes Serve Naval Men

In the naval clothing depot in Brooklyn, a New York bank cashes checks and receives deposits on pay days through tellers who work in portable cages set up in the elevators to facilitate going from floor to floor, says Col-

In the navy yard near by, other tellers likewise serve workers, from movable offices that are carried by cranes to the various "banking locations" around the







the best of everything, for baking CLABBER G Baking Powder



Leader of this orchestra of Italian war prisoners in Bizerte, Tunisia, is Joseph Pellegrino from Passaic, N. J., a citizen of the United States. other with a spoonful of creamed eggs between them. Top with more He happened to be visiting in Italy creamed eggs and garnish with a when that nation entered the war Despite his protests, he was inducted into the Italian army, and he served unwillingly until he was captured by American troops during the North African campaign. Sometime after this picture was taken, Pellegrino was accepted for induction into the U. S. army.

ITALIANS

