

# Bombing Crews From Texas, Oklahoma, Based in England, Pound Hitler's Europe

## Southwestern Boys Eager to Finish Job And Get Back Home

By SGT. JIM SWARTZ JR.  
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The tender beauty of an English spring surrounds this American medium bomber station, but the fighting men from the Southwest—Texas and Oklahoma—from the cattle ranches and oil fields.

I talked to a score of these fliers at a Marauder bomber station in rural England. I heard them re-live past experiences in the skies over Europe... spin their dreams of victory... and plan for a peaceful future back in their home towns in the Southwest.

And I saw a look of determination on the faces of these men that made me glad I wouldn't be one of the enemy when these Yanks from Texas and Oklahoma take their bombers to the Nazis' invasion front yard.

Alex Owen is one of these fighting neighbors of yours. He came all the way from Tyler, Texas, to man a .50-caliber gun in this war, and he's the kind of lad you'd like to know.

Alex enlisted in the air forces back in 1941, after making friends with countless citizens of Tyler from behind the counter in "Men's Clothing" at a local department store.

Today he is a veteran tail gunner with 39 missions over France, Holland and Belgium to his credit. And he wears the coveted Distinguished Flying Cross, the Air Medal and five Oak Leaf clusters.

What does the Big Show mean to Alex Owen? Ask him and you'll get an answer as honest and straightforward as a fellow-Texan's word of honor.

"I wouldn't miss it for one helluva lot," he told me that day. "Sure, it's rough. We're not fighting a war with kid gloves on, man."

"Back to Tyler."

That was Alex's story, and it's much like the one I heard from another Southwesterner that day at this American bomber base in rural England.

His name is Joe Shouse, an engineer-gunner from Coweta, Oklahoma, a small, friendly town 30 miles from Tulsa.

Joe (officially, he is Staff Sergeant Joe W. Shouse) is a 22-year-old veteran of 35 missions, and he says the coming invasion can't start too soon.

Back in 1941 and part of 1942, Joe was a sheet metal worker for the Spartan Aircraft company, in Tulsa. But when you mention postwar plans to the young Oklahoma gunner he says he has put them all on the shelf for the duration.

"I'm too excited about the job I've got now," Joe told me that day in his Nissen hut "home" at this Marauder base.

His hut-mates and fellow-gunners like to tell you how cool Joe is under fire, and after a brief conversation with him you agree with them. And when I left Joe that day I figured I'd met the "typical" fighting man from the Southwest.

Then, a few minutes later, in another Nissen hut, I met other air force men from your home



FROM BASES in England, medium bombers range deep into Germany, France and Norway, wrecking enemy factories, harbor installations and railroad yards.

towns... and their stories are the kind you like to hear, too, because these neighbors of yours will all be in the aerial front lines when the big fight comes home to the Nazis. There were three Texans in that Nissen hut, and as you approach its front door you see this sign overhead: "The Gangsters' Roost: Texans Included."

FLYING CADETS at Ellington Field, Texas, practice their radio code sending and receiving with the roar of the great motors thundering in their ears. These future bombardiers and navigators know that when they are in air combat they will have to hear above the crash of bombs, crackling of machine guns and booming of ack-ack as well as the hum of the engines.



THE CREW of a medium bombing plane is a strongly welded five-link chain, in the conception of Sgt. W. D. Morey of Kelly Field, Texas. The five men—navigator, mechanic, pilot, bombardier and gunner—train, fly and fight as one.

Inside, around a warm, pot-bellied stove, there is Ramon Western, a crew chief from Alvord, Texas. And next to him there is a young mechanic by the name of Tommy Busselle, a Houston youth who used to play a saxophone in a home-town orchestra. Then, to round out the Texas trio, there is Bob Allen, another Houstonian and an aircraft electrician.

I wondered about that legend on the door, and Tommy Busselle gave me the details.

"We call it the 'Gangsters' Roost' because that explains how some of us ground crew chiefs get our equipment." (This with a wide grin playing across Tommy's face.) "And as for the word 'Texicans,' that was



A MARAUDER soars through fleecy clouds over the patchwork English countryside, en route to a bombing mission on the continent. The B-26 is the fastest medium bomber in the world, with a speed of more than 350 miles per hour, delivered by its two 18-cylinder, 2,000-horsepower engines. (All pictures official U. S. Air Force photos.)

the brain child of a sergeant from New Jersey who doesn't know how to spell "Texans." These "foreigners" hand us a lot of laughs," he told me.

Ramon Western is a Texan with a clear-cut idea of what he's going to do to help win this war.

A crew chief, he sent one bomber, "Damita," on 40 missions to Hitler's tottering European fortress. Then, when the trim Marauder went down one day, Ramon took up the fight with a successor, "Damita II." He has been in England since June, 1943, and he'd be as happy as a bomber mechanic knee-deep in grease if the invasion started tomorrow morning.

Before the war, Ramon worked his way through three years of school — at John Tarleton Junior college, at Stephenville, and Texas A. & M. college. He lacks only a few hours' credit for a degree in agriculture, and when he gets back to Texas he wants to go back for that sheep-skin. Only this time he won't have to work his way, because he's bought a pile of War Savings bonds for that education.

Wants to Go 'Jap Hunting.'

And when the war in Europe is won, Ramon says he'd like to take his Marauder (always a crew chief calls the ship he works on "his ship") to the South Pacific and send it out "Jap-hunting."

The two Houston youths in that Nissen hut told me that those sentiments were theirs, in spades!

Bob Allen, for example. Bob is an electrician for several ground crews at this field, and he doesn't kid himself about his summer sleeping schedule. "These summer nights in England don't start till midnight... which means we'll darned near work the clock around, I guess. But I'll just put off the shut-eye until I get back home."

And when he gets back, he says he'll probably finish this education at the University of Texas. Then he wants to take up where he left off as a field salesman for a heating system firm in Houston.

One of the most colorful characters at this station is Walter Scott, a

robust youth who proudly boasts that he is three-fourths Indian (Seminole and Delaware tribes) and then adds, grinning: "The other 25 per cent of me is as Irish as Paddy's pig."

Walt (or "Chief," as he's known at this field) is one of the crack crew chiefs in his group. His ship, "Baby Bumps," has gone out on 53 missions without turning back, and the Chief, who is a former oil field roustabout from Dewey, Oklahoma, is plenty proud of that record.

Walt likes to talk about such things as the coming invasion, and the day when he can go back to the Oklahoma oil industry.

"Well, I volunteered in this man's army, didn't I?" the "Chief" blasted out. "And until this war's over in both leagues I'm goin' to stick it out."

When the war in Europe is all wrapped up, the Chief wants to take his Marauder over to the South Pacific (with Ramon Western, his crew chief pal from Alvord, Texas) and send it out against the little yellow men.

Then Walt says he'll be ready to head back to Oklahoma. Is he going back to the oil fields? "Hell, yes," is the Chief's reply to that one.

As I was leaving Walt with his second helping of steak and potatoes that day, he told me that I should have met the real hero of the Scott "tribe."

"He's my kid brother, Yoeman," Walt said. "Right now he's finishing up aviation training back home, but one of these days you'll be hearing

Salad Magic

Salads are in season summer, winter, fall and spring, but in spring you can really have all the variety you want. There are crisp greens aplenty, perhaps fresh from your own garden, and loads of fresh fruits and vegetables to complete the demands of health and satisfy the appetite for really fresh - from - the - garden foods.

Everywhere you go you hear people saying, "A salad is just the thing," or "I want something green and crisp." It's a sign of spring, this desire to eat foods that fit with the newness and freshness of spring.

A new idea for serving is to try a salad buffet for it will save your preparing individual salads for everyone. Simply set salad ingredients in bowls, park them on a tray and whisk them into the dining room for everyone to make up his own combination. In the picture illustrated above, you will notice the bowl of salad dressing is surrounded by crisp greens, and then there are bowls of grapefruit sections with avocado pears, strawberries, pears or peaches and prunes stuffed with cottage or cream cheese and nuts—all the makings for salad for helping yourself to any combination that appeals to you and your guests.

Salads can double for both the salad and dessert course, or they can be the mainstay of your luncheon for the club.

\*Salad-Dessert Loaf. (Serves 6)

1 envelope plain unflavored gelatin  
¼ cup cold water  
2 egg yolks  
1 tablespoon melted butter or substitute  
¼ cup mild vinegar  
3 tablespoons vinegar  
½ teaspoon salt  
¼ teaspoon paprika  
Few grains cayenne, if desired  
¾ cup milk  
2 tablespoons canned pineapple juice  
1 cup prepared fruit  
1 cup evaporated milk, whipped

Soften gelatin in cold water. Beat egg yolks and salt. Add vinegar, salt, butter, cayenne, paprika and pineapple juice gradually. Whip lightly. Add milk and cook in top of double boiler until of custard consistency, stirring constantly. Remove from fire and dissolve softened gelatin in hot custard mixture. Chill, stirring occasionally while cooling. When mixture begins to set, fold in whipped, evaporated milk and fruit, cut in small pieces (orange, cherries, canned pineapple, grapefruit.

"Let's get the job over with," the likable Texan told me, "because I'm anxious to get back on my old job. Heck, I've still got my sample case... and a list of my old customers."

And there you have the real story of how these fighting sons of America's great Southwest are meeting the great challenge. There's a gleam in their clear, straight-looking eyes. And there's determination in their hearts. Texan and Oklahoman together, they'll be over here until it's time to make the welcome trek back home.

## HOUSEHOLD MEMOS... by Lynn Chambers



Help Yourself to a Salad! (See Recipes Below)

### Salad Magic

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### Lynn Chambers' Point-Saving Menu

- Broiled Chicken
- New Potatoes
- Biscuits
- Orange Marmalade Bars
- Coffee
- Peas
- Jelly
- \*Salad Dessert Loaf
- \*Recipe Given

peaches, pears or any desired fruit combination). When firm, unmold on platter and garnish with green pepper. Trim platter with salad greens.

Shrimps in a salad can make up the main dish for a warm night supper without too much fussing on your part:

- Shrimp Salad. (Serves 6)
- 2 No. 1 cans shrimp
- 2½ cups diced cooked potatoes
- 1 cup diced celery
- ¼ cup chopped green pepper
- ½ cup french dressing
- 2 tablespoons lemon juice
- ½ teaspoon salt
- ¼ cup mayonnaise
- Salad greens
- 3 whole tomatoes, cut in wedges
- 8 green pepper rings
- Ripe olives

Combine shrimp, potatoes, celery and green pepper. Add french dressing, lemon juice and salt. Chill. Just before serving, moisten with mayonnaise. Serve on chop plate garnished with salad greens, tomato wedges, green pepper rings and ripe olives.

A salad that's substantial and really good is one that combines fish with macaroni. A subtle combination of seasonings makes it just perfect eating:

- Macaroni-Salmon Salad. (Serves 6 to 8)
- 1½ cups flaked salmon, tuna or crabmeat
- 1 cup cooked macaroni
- 1 cup canned peas
- ½ cup diced celery
- 2 tablespoons minced pimiento
- 2 tablespoons chopped sweet pickle
- Salt and pepper to taste
- Mayonnaise

Combine ingredients in order given. Toss lightly with dressing and serve, well chilled in lettuce cups.

The following salads are cool and vitamin-rich, perfect foil for warmer weather:

- Raw Vegetable Salad.
- 2 cups raw carrots, grated
- 1 cup raw cabbage, shredded
- ¼ cup raw celery, chopped
- ¼ cup onions, diced
- Cooked salad dressing
- Mix together vegetables with just enough dressing to hold together.
- Lettuce Rolls.
- 1 head lettuce
- 1 cup cottage cheese
- ½ cup seedless raisins
- ½ cup chopped nuts
- ¼ cup mayonnaise

Combine cheese, raisins and nuts. Blend well with mayonnaise. Add salt to taste. Use large lettuce leaves and spread with cheese mixture. Roll as for jelly roll; chill and serve.

Dressing Variations.

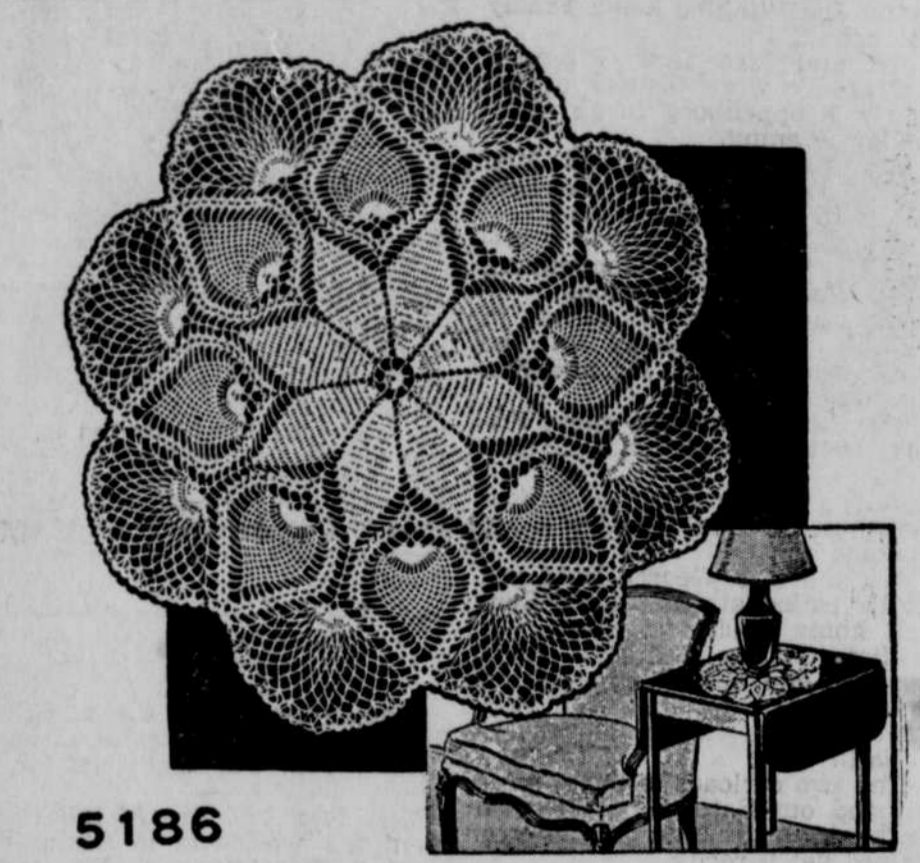
French Dressing: Crumble ¼ pound Roquefort cheese into 1 cup french dressing. Serve over greens.

Lemon Cream Dressing: To 1 cup chilled, evaporated cream, whipped, add 3 tablespoons honey and 1 tablespoon lemon juice. Serve with Fruit Salad.

Mayonnaise: Add ¼ cup chili sauce, 2 tablespoons pickle relish, and 2 hard-cooked eggs, chopped to 1 cup mayonnaise. This is good over lettuce.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply. Released by Western Newspaper Union.

## For you to make



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Address .....

## Household Hints

For painting shelves that are too close together to use an ordinary brush and for other tight corners, make a "right angle brush." Cut the handle off an ordinary brush and fit the remaining stub of handle into a hole bored in a piece of wood about 10 inches long.

To avoid losing a handkerchief under a bed pillow in a sick room at night, sew a pocket on one side of the pillowcase.

To keep moths from your knitting yarn, take old tobacco containers and give them a coat of paint and use these cans thus prepared as a parking spot for the knitting yarn.

To pipe with rickrack, turn the raw edge of the fabric once or twice to the inside and stitch rickrack over it.

Darn the worn carpet. Literally, of course, and with a rug wool carefully matched in color. This will take away much of the shabby appearance.

A worn anklet makes a good cover to pull on over the old wax applicator when it needs freshening. Wrap the applicator first with soft cloths, then the sock is pulled on and it's ready for service.

Take the shine off your clothes with sandpaper. First, sponge the spot with cleaning fluid or with water to which has been added a few drops of ammonia or vinegar. When the fabric is dry, take a small piece of sandpaper and lift the nap by briskly brushing the spot. Don't brush too hard, however, or you may remove the nap entirely.

### Johnny Was for Making Most of His Resources

Little Johnny's mother had just presented the family with twins, and the household was in a state of excitement. Father beamed with pride as he took Johnny on one side.

"If you'll tell your teacher about it, I'm sure she will give you a day's holiday," he said.

That afternoon Johnny came home radiant. "I don't have to go to school tomorrow," he announced proudly.

"Did you tell your teacher about the twins?" asked his father.

"No, I just told her I had a baby sister. I'm saving the other for next week."

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