

Household News

By Eleanor Howe



IF YOU'RE ENTERTAINING THE BRIDE

(See Recipes Below)

No sooner is the June bride back from her honeymoon, than the business of cooking for two begins! Feeding her new husband will be an important part of the bride's responsibility, and any of the successful homemakers she knows can tell her that perfectly cooked meals for a hungry husband help to keep the matrimonial ship sailing merrily along.

So, why not a kitchen shower for a bride—using for gifts the inexpensive little "gadgets" that will make her hours in the kitchen pleasant? Those are the things the bride isn't likely to buy herself and the very fact that they are small and inexpensive means that she isn't apt to get them, either, among her wedding gifts.

Small, matching pottery pots for chives and parsley to grow on a sunny kitchen window sill, make a thoughtful gift for a kitchen shower; a set of pastel tinted bowl covers is practical and very moderately priced; butter paddles, a french potato ball cutter and small earthenware pots for baking beans are out-of-the-ordinary kitchen gifts. Any bride will bless you for starting her kitchen library for her—with her own copies of my homemaking booklets; Better Baking, Easy Entertaining, Feeding Father and Household Hints.

And speaking of a kitchen library—why not start a collection of favorite recipes for the bride? Have each guest at the shower bring her very choicest recipe, neatly written on a card for the bride's new recipe box, with the donor's name and the date of the party just for fun. Give her the recipes, too, that make up the menu for the day.

Food, for a kitchen shower, should be "homey," and informally served—and planned to give the bride suggestions for her own cooking and baking problems.

Menu for a Kitchen Shower.
Noodle and Tuna Casserole
Spring Vegetable Salad with French Dressing
Butter

Orange Rolls
Cheese Scones
Angel Food Cake
Strawberry Sherbet
Coffee

Fresh Strawberry Sherbet.
(Serves 6)

Combine 1 cup of crushed strawberries and 2 tablespoons of lemon juice. Scald 1 pint of milk, add ¼ cup of sugar and stir until dissolved. Soak 1 tablespoon of unflavored gelatin in 1 tablespoon of cold water for 5 minutes and dissolve in hot milk. Add 2 beaten egg yolks, blend, and remove from flame and cool. Add fruit mixture to milk mixture and fold in 2 beaten egg whites. Assemble ice cream freezer. Pour sherbet mixture into the freezing container. Adjust dasher and cover tightly. Then fill the ice chamber with a mixture of 3 parts chopped ice and 1 part salt and turn crank slowly for about 5 minutes to freeze. Repack and allow to harden.

Orange Rolls.
(Makes 18-20 rolls)

½ cup sugar
1 teaspoon orange peel (grated)
2½ cups flour
3 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
4 tablespoons shortening
1 egg
½ cup milk
3 tablespoons butter (melted)

Mix ½ cup sugar and orange peel thoroughly and allow to stand while making rolls. Sift and measure the flour, then sift together the flour, baking powder, salt and 1 tablespoon sugar. Cut in the shortening. Beat the egg slightly and add the milk. Stir into the flour mixture. Turn onto a lightly floured board and knead 30 seconds. Shape into a long narrow roll and roll out into a rectangle to about ¼ inch thickness. Spread the dough with the melted butter and the sugar and orange peel mixture. Roll up like jelly roll

Homemaking Booklets to the June Bride.
These four practical booklets on homemaking are an ideal present for a new bride:
Better Baking 10 cents
Easy Entertaining 10 cents
Feeding Father 10 cents
Household Hints 10 cents
Send 10 cents in coin for each book you order, to Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois, and be sure to indicate exactly which books you want. (Released by Western Newspaper Union.)

Fruits and vegetables are the mainstays of summer meals. Watch Eleanor Howe's column next week for suggestions on New Ways of preparing and serving them.

and cut off in ¾-inch pieces. Place rolls, cut side down, on a well-greased pan and bake about 20 minutes in a hot oven (425 degrees).

Barbecued Steak.
(Serves 6)

2 pounds round steak
3 tablespoons butter
3 tablespoons vinegar
¾ teaspoon salt
1 teaspoon prepared mustard
1 teaspoon onion, grated
1 teaspoon Worcestershire sauce
1 teaspoon chili sauce
½ teaspoon lemon juice
1 tablespoon brown sugar

Cut steak into pieces for serving and sear in frying pan. Melt butter, add vinegar and all other ingredients. Heat thoroughly and pour over the seared steaks. Bake in a moderate oven (350 degrees) for approximately 1½ hours. Baste frequently with barbecue sauce while baking.

Prize Angel Food Cake.

1½ cups sugar
1 cup cake flour
1½ cups egg whites
¾ teaspoon salt
2 teaspoons cream of tartar
1 teaspoon vanilla extract

Sift sugar once. Add ½ cup of it to the flour and sift together 3 times.

Beat egg whites with rotary beater until frothy, add salt and cream of tartar and continue beating until eggs hold their shape. Add sugar gradually, beating thoroughly after each addition. Add vanilla extract. Then fold in the flour, ¼ at a time. When all flour is in, fold a few additional times. Then place in large ungreased angel-food pan. Bake in a moderate oven (325 degrees) for 1 hour and 15 minutes. Invert and let cool in pan.

French Dressing.

½ cup salad oil
¼ cup lemon juice or vinegar
1 teaspoon salt
Paprika to color
Few grains cayenne

Place ingredients in covered jar. Chill thoroughly. Just before serving shake vigorously. There are many ways to vary french dressing. The acid may be lemon juice, vinegar, or half and half. A few drops of onion juice may be added, or shake a cut garlic clove with the dressing (removing it before serving). Dry mustard may be added. Worcestershire sauce may also be added, as may creamed Roquefort cheese.

Cheese Scones.

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon paprika
¼ cup shortening
½ cup American cheese (grated)
½ cup milk
2 teaspoons prepared mustard

Sift together the flour, baking powder, salt and paprika. Cut in shortening. Add cheese. Then add milk and prepared mustard which have been mixed together. Roll out to ¾-inch thickness on lightly floured board. Cut in triangles and bake in a hot oven (425 degrees) for about 20 minutes.

Percolated Coffee.

Allow 1 tablespoon ground coffee to each cup of water. Place coffee in strainer part of percolator. Add cold water. Adjust top. Heat until coffee just begins to percolate. Then turn heat very low and allow coffee to percolate slowly 8 to 10 minutes. Do not boil.

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NATIONAL AFFAIRS

Reviewed by CARTER FIELD

Indications are that Roosevelt's foreign policy may force him into accepting a third term... Lack of skilled machinists in America a hazard to America's safety. (Bell Syndicate—WNU Service.)

WASHINGTON.—Just about a month ago a distinguished western senator, speaking to a small group of friends in Washington, said that there were just two candidates for the presidency on whom he felt the people of America could rely to keep the United States out of the war. On the Democratic side, he said, was Sen. Burton K. Wheeler of Montana, while on the Republican side it was Sen. Arthur H. Vandenberg.

The senator was not trying, in that particular chat, to drum up votes for either man. He was simply expressing his personal view of the situation.

Even at that time Germany had invaded Norway and Denmark, though there was no knowledge—only fear—that the Nazis would invade the low countries.

But the senator's main point was that here in the East we did not understand sentiment out beyond the



WHEELER



VANDBERG

Mississippi, where the people, he declared, desperately wanted to keep out of Europe's mess.

WESTERN SENTIMENT

In all the western country, he said, sentiment was set in most states against the Roosevelt administration because of the feeling that Roosevelt was far from neutral—that he was obviously pro-ally—and there was fear that the steps he might take to help Britain and France might result eventually in dragging this country into the war.

The importance of all this now is that by the same token there is very little chance of either convention nominating a man who is not known to be pro-ally.

At the present moment there is a decided swing of Washington opinion about the third term. A month ago most of the men and women close to Roosevelt were saying he would not take it. In fact the stock of Cordell Hull, on whose shoulders the President was expected to drape his mantle, was very high.

This writer has always expected the President to accept a renomination. He has always expected circumstances to be such that the President could not refuse to accept it. But if Mr. Roosevelt does take it now no one will ever know whether the reasoning on which that conclusion was based was sound or not.

Nobody who is not pro-ally can be elected President this fall!

NEED TRAINED MEN

The crying need in any preparedness program in this country is skilled machinists. That has also been the bottleneck in Britain and France. The United States does not have enough skilled machinists for a mild boom in our ordinary domestic cycles of prosperity and depression. It is shockingly short of them for filling the war orders of Britain and France.

It will be even shorter if, in addition to doing this job, our domestic plants must turn out planes and munitions, guns and other war supplies for our own preparedness program, which is now virtually decided upon, since there is not enough opposition to the military appropriations asked for by the President to slow up the machinery on Capitol Hill.

It takes some time to turn out a good machinist, but that is not the real difficulty. The real difficulty will come when it is actually planned to train young men to be machinists, and the objections will come from the labor unions.

LIFE RELIEF STRAIN

Admitting that the interests of men who are now machinists may be hurt after the war is over if enough men are trained to be machinists now to satisfy the demand, there is another factor which is important for two reasons.

That factor is that there is a tremendous number of young men in this country today who want jobs, but who have no particular qualification for any special job. These young men, personally or through their families, are obviously a heavy strain on the relief system. Their training as machinists, by the government perhaps, would be lifting a huge burden from the relief strain.

The other, of course, is that we are going to need this vastly increased number of machinists for some time to come. If the war in Europe lasts—if the allies can't save off a German victory long enough to get ready to fight—the need for them is obvious.



By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

WHO'S NEWS THIS WEEK

NEW YORK.—In the last nine years, this typewriter has reported on the achievements of about 7,000 Americans distinguished in the

No. 1 Flier of Navy Got Wings The Hard Way

arts of war and peace. If the appraisal of personnel resources is important in a critical hour, the record of this file is encouraging. Hitler has not repealed the axiom that the whole is equal to the sum of all its parts; and that being the case, this onlooker is convinced that we have what it takes, considering, particularly, the requirements for courage and highly specialized ability.

Today's citations of individual preparedness are Rear Admiral John H. Towers, ranking aviation officer of the navy, and Major General H. H. Arnold, chief of the army air corps. They are flexibly minded men who never have been grounded by precedent. They came all the way up from primitive and hazardous aviation, and from their altitude they have seen farther over the horizon than most of the rest of us. And they warned us.

Admiral Towers is the only survivor of the first three men assigned to naval aviation in 1911. Commander John Rodgers was killed in 1928, and Commander T. G. Ellyson in 1928. Towers himself has had many a close brush with death. It was in May, 1919, that he commanded the transatlantic flight of the wobbly, but determined NC4. He and his mates, sagging down into the sea, taxied 60 hours over 205 miles to the Azores. In 1913, he was bucked out of a lurching seaplane, caught a strap as he fell and dropped 1,700 feet with the hurtling plane into Chesapeake bay.

The navy's No. 1 flier was born in Rome, Ga., in 1886. Glenn Curtiss taught him to fly at Hammondsport, N. Y. Succeeding Rear Admiral Cook, he became a rear admiral and head of the bureau of naval aeronautics in June, 1939. He is a West Pointer of the class of 1906.

Major General Arnold, known in the air corps as "Happy" Arnold, for obvious reasons, was assigned to aviation in 1911 and trained by the Wright brothers, at Dayton, Ohio. In 1912 he caught the attention of the then complacent country by riding a clattering chain and sprocket job 30 miles around Washington. In the same year, he coaxed a quaint sort of Currier and Ives plane up to the perilous height of 6,540 feet. It was a national sensation. They began calling him the "ride 'em cowboy" of the air.

When the World war started we had 35 pilots and 55 planes. Lieutenant Arnold was clamoring for more then, and, as general, he has been out in front the last year, insisting that air strength would decide any modern war.

One of his most notable achievements was his brilliant leadership of a hazardous plane survey over the Alaska mountain ranges. He is a native of Gladwyn, Pa., and was graduated from West Point in 1907.

REAR ADMIRAL Samuel M. Robinson blames delay in ship construction to restrictive labor laws, short work weeks and inadequate or qualified appropriations. As coordinator of ship construction, he is cast in an important role in the hard-pressing enterprise of naval expansion. He is chief of the navy bureau of engineering, appointed September 13 and appears in the opening arguments primarily as a technician rather than as a policy adviser. When and if there is a decision as to just what we want to defend, what will be needed to defend it, and how much it will cost, Admiral Robinson will no doubt score highly in the technical "information please." He is 58 years old, a native of Eulogy, Texas, was graduated from West Point in 1899 and engaged thereafter in never spectacular, but crucially important naval engineering.

Adm. Robinson Rates High as Navy Appraiser

A FRIEND of mine, who until a few months ago had lived in Italy several years, tells me that Crown Prince Humbert of Italy not only is a holdout against the Fascist regime, but that he has a tremendous personal following which he could and would launch against Italy's entry into the war. My friend believes that his opposition to the axis and the war must have been sharpened by the fact that his wife, the former Princess Marie Jose, is a daughter of the late King Albert of Belgium.

Where Statues Wore Hats! Mystery of Easter Island

Science Finds Creators of Intricate Script Were 'Long-Eared' Artists.

ON EASTER DAY, 1722, the Dutch Admiral Roggeveen landed on a small Pacific island, which he named after the day. He must have thought that he was landing in a nightmare, for the shores were ringed with gigantic stone statues, wearing tall red hats, and standing on high platforms with their backs to the sea. And the whole island was literally covered with statues! They still stand there today.

Later visitors made further odd discoveries. It seemed that the inhabitants had suffered a devouring national passion for sculpture. Hardly a boulder or an outcrop of rock had not been turned into an enormous bust, a fantastic head

with enormously long ears. At the same time, they discovered wooden tablets and other objects covered with a complicated script.

This started a series of the most extraordinary theories, including suggestions that Easter island had been occupied by Red Indians, Egyptians, and the lost tribes of Israel. But nobody managed to put forward a reasonable explanation of how this diversity of races got there, or went away when their work was done!

Long-Eared Artists.

Then science took a hand. First of all, local legends were investigated, and the islanders told of a migration in the past from a distant island in the west. Proof came from one of the Gambier islands, over a thousand miles away, in the form of another legend. It told of a defeated chief setting sail to find a new home for his people. Local legend also told of two distinct races inhabiting Easter island, the "long ears" and the "short ears." And here again, science found the proof; for skulls found on Easter island show

Gems of Thought

TAKE warning by the misfortunes of others, that others may not take example from you.—Saadi.

Life is a series of surprises, and would not be worth taking or keeping if it were not.—Emerson.

The winds and waves are always on the side of the ablest navigators.—Gibbon.

Better by far that you should forget and smile than that you should remember and be sad.—Christina Rossetti.

We win by tenderness; we conquer by forgiveness.—Frederick W. Robertson.

that migrants came, not only from the Pacific islands, but also from the Australasian islands.

The "long ears" were the artists. It was their tribal custom to stretch the lobes of their ears, and they wore hats for ceremonial purposes. They were the creators of the intricate script which cannot be read, but, defeated by the "short ears," they have faded away and left no one to tell their story.

So far science can speak with authority, but science cannot say why the islanders who migrated to Easter island should have progressed so far beyond those of their race who inhabit other islands.

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