



WHO'S NEWS THIS WEEK

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

NEW YORK.—Adam Smith described economics as a science and then added, "Science is an antidote to the poison of enthusiasm." It is possible that President Roosevelt's personal economist, rarely heard or seen, serves as such an antidote when impulsive action is indicated. He is the somewhat dimly outlined Dr. Lauchlin Currie, graying at 37, clothed in gray, as though in protective coloring, a shadow-shape in the Washington fogs of doubt and uncertainty.

Dr. Currie not only delves into mountains of detail, as did Hay and Nicolay for Lincoln, in another critical hour in March, 1860, but he is a deep fount of economic doctrine. He has not been credited with the inspiration for the lease-land bill for aid to Britain, but it is interesting to note that in April, 1938, he put forward a plan to solve railroad troubles by a leasing procedure in which the roads would get equipment much in the manner in which Britain would get war goods under the new bill.

As the "last of the brain-trusters," he is an advocate of the full utilization of technical resources by clearing them of financial entanglements and commitments, so far as possible. The late Thorstein Veblen forehadowed these techniques.

Dr. Currie is a native of Nova Scotia who became an American citizen in 1934. He joined the New Deal in that year, three years after taking his doctorate at Harvard, as an assistant economist under Jacob Viner of the treasury department. Later he was taken over by Mariner Eccles of the Federal Reserve board as an assistant in the division of research.

He is not only the President's personal economist, but his liaison man in economic matters, appointed as one of those six White House assistants, "with a passion for anonymity," which passion seems fairly authentic in his case. He was a teacher at Harvard and an industrial consultant in Boston before going to Washington.

All of which is a reminder that the average man's wife is his personal economist and that she frequently is an "antidote to the poison of enthusiasm."

IF ADAM SMITH were alive, he would note that Mlle. Eve Currie's scientific antecedents had not dimmed any of her enthusiasms.

The daughter of Marie Curie arrives on the S. S. Ex-cambion boiling with enthusiasm for free France and for democracy and civilization in general, science or no science. Her previous trips over here had made her a favorite in this country and her charm, intelligence and beauty have been eloquently extolled.

Her burning black eyes might be called "an antidote to the poison of indifference." She qualified in science, at the Sorbonne, but turned to music in 1926, a gifted pianist, praised by her friend Paderewski. With all her other gifts, she is an athlete and a first-rate bowler.

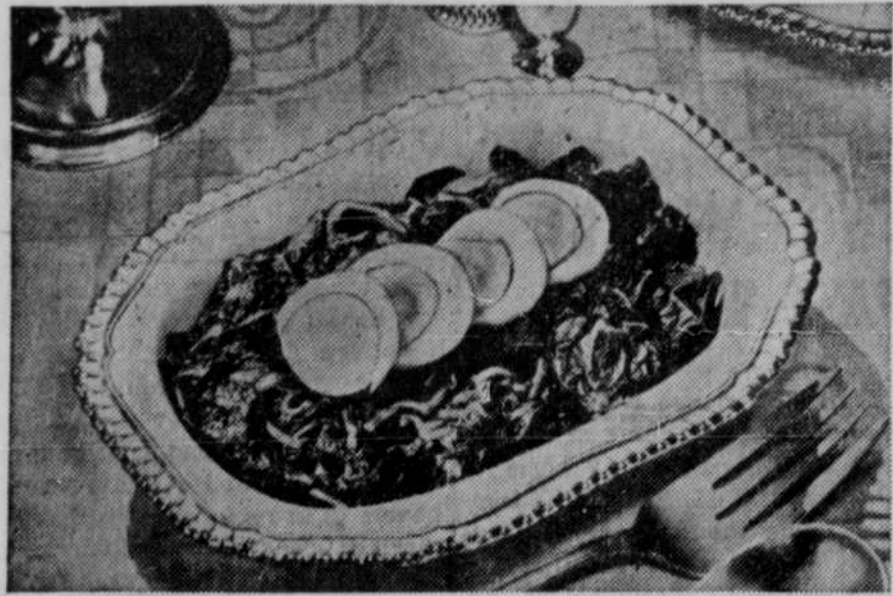
And with all that, women rave about her clothes. Writing has supplanted music as her chief interest and she has been highly praised for her biography of her mother, published in 1938. Her proficiency in higher mathematics rounds out a perfect score for one of the most highly esteemed of our gang-plank celebrities.

ERICA MORINI, whose recent concert drew an overflow crowd to the Town Hall, frequently has been called "The greatest woman violinist." She doesn't like it. While she notes that there have been, in nearly three centuries, only 73 distinguished women violinists, as against thousands of men, she insists that the lag is due only to the fact that women have been too busy with homes and children to bring through their talents. She thinks the above accolade is patronizing to her sex.

When Adolf Hitler's tanks rolled into her native Vienna, the comely young violinist moved out, with her \$45,000 Stradivarius. It was in 1921 that she first came to New York, a child prodigy in pig-tails, making her American debut with the New York Philharmonic in a recital which one critic termed "the greatest violin sensation since Kreisler." Her father was Italian, one of a long line of musicians, but none so gifted as she. She defies snobs and highbrows by playing Victor Herbert and Stephen Foster along with the violin classics.

Household News

By Eleanor Howe



VEGETABLES SERVED STREAMLINED FASHION
(See Recipes Below.)

NEW WAYS WITH VEGETABLES

The time may come when we will get all our vitamins in little pellets, but I doubt it—not when eating vegetables is as much fun as it is. There would be a big gap in our meals if such things as tender little green beans or whole carrots rolled in butter, disappeared from the dinner table. Success in cooking vegetables depends on such small things—the amount of water in the pan, whether the cover is on or off, whether the vegetables are removed from the heat when they are just tender or allowed to continue cooking until they become slightly mushy.

Remember, it's "covers off," for all green-colored vegetables. Then the acids which are given off during cooking are not held in the pan where they turn the brilliant green color to a dull olive. To keep the vitamins in the vegetables instead of losing them in the cooking water use just as little liquid as possible. For mild-flavored vegetables an inch of water in the bottom of the pan to keep the pieces from burning is ample. Vegetables like spinach, which contain a great deal of water, should be cooked in the moisture which clings to the leaves after washing.

And if you value your vitamins, never, never discard the liquid from canned vegetables. Place it in a saucepan, heat until the liquor evaporates to about one-half, then add the vegetable and heat to serving temperature.

Lima Bean Casserole.

(Makes 6 servings)

- 1 10-ounce can tomatoes (1½ cups)
- 2 medium-sized onions (minced)
- 1 small green pepper (finely chopped)
- 2 tablespoons molasses
- ½ teaspoon dry mustard
- 1 teaspoon salt
- ½ cup green pepper
- 1 No. 2 can green lima beans (2½ cups)
- 6 strips bacon

Put tomatoes through sieve, add minced onion and green pepper and simmer for 15 minutes. Then add molasses, mustard, salt, pepper and butter. Stir until well mixed. Drain lima beans and arrange in a shallow, well-greased casserole. Pour sauce over them and arrange strips of bacon over top. Bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes or until bacon is crisp. Serve piping hot.

Beets, Orange-Style.

(Makes 6 servings)

- 3 tablespoons grated orange rind
- ¼ teaspoon salt
- ¼ teaspoon paprika
- 1 tablespoon sugar
- 1 tablespoon water
- 2 tablespoons lemon juice
- 4 tablespoons butter
- ½ cup orange juice
- ½ tablespoon cornstarch
- 1 tablespoon water
- 3 cups cooked beets (sliced)

Place orange rind, salt, paprika, sugar, water and lemon juice in saucepan and simmer for 5 minutes. Cream butter until soft, and add it to hot mixture together with orange juice. Blend cornstarch and water to a smooth paste and add to sauce. Cook slowly, stirring occasionally, until sauce is thickened and cornstarch is thoroughly cooked, about 15 minutes. Pour over hot cooked beets and mix lightly but thoroughly. For company dinners serve the beets in orange shells.

Corn and Bacon Rings.

(Makes 7 servings)

- 7 slices bacon
- 2 eggs
- 1 12-ounce can whole kernel corn
- 2 tablespoons flour
- ½ teaspoon salt
- Few grains pepper
- ¼ teaspoon baking powder
- ½ cup milk

Line muffin tins or custard cups with sliced bacon. Snip edges with kitchen scissors to prevent curling. Beat eggs slightly, and add well-drained corn. Sift flour, salt, pepper and baking powder together and add to corn together with milk. Fill bacon rings with this mixture. Bake in moderate oven (350 degrees

Breakfast-Skippers, Beware!

Do you have a breakfast-skipper in your family—one who would rather have 20 extra winks than a piece of toast and coffee? Next week Eleanor Howe devotes her column to recipes for breakfast specialties, guaranteed to get the whole family up—and off to a good start for the day.

Fahrenheit) for 35 to 40 minutes, or until firm.

Peanut Butter Crust.

- 1 cup flour (all-purpose)
- Few grains salt
- 2 tablespoons peanut butter
- 4 tablespoons shortening
- 2 tablespoons ice water (about)

Sift flour once before measuring, then sift together with salt. Cut in peanut butter and shortening with a pastry blender, two knives or rub it in with the fingers. Lightly stir in ice water, using a fork, until mixture forms a stiff dough. Turn out onto a lightly floured board, and roll out to fit top of casserole. Cut several slits in crust to allow steam to escape. Place over top of casserole and seal edges.

French-Fried Green Pepper Rings.

(Makes 6 servings)

- 4 large green peppers
- 1 egg (well-beaten)
- 1 tablespoon water
- ½ cup fine, dry bread crumbs
- ¼ teaspoon salt
- ¼ cup flour

Wash green peppers, cut into thin slices (about ¼ inch thick) and remove seeds and membrane. Combine beaten egg with water. Season bread crumbs with salt. Dip rings first in egg mixture, then in flour. Dip again in the egg mixture, and finally in crumbs. Fry them, a few at a time, in deep fat at (375 degrees Fahrenheit) until nicely browned, 2 to 3 minutes. Drain on absorbent paper. The green pepper rings are excellent with broiled steak.

Any-Season Spinach.

(Makes 4 servings)

- 1 14-ounce box quick-frozen spinach
- 1 cup water
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons butter
- 1 hard-cooked egg

Place water in saucepan, add salt and heat to a brisk boil. Drop frozen spinach into boiling water, bring again to a boil and cook 4 to 6 minutes or until just tender, separating the leaves with fork during cooking. Remove from fire and drain thoroughly at once. Add butter, salt and pepper. Garnish with slices of hard-cooked egg. Reserve the liquid to use in a vegetable soup or stew.

Vegetable Pie, Peanut Butter Crust.

(Makes 6 servings)

- 12 small white onions
- 3 carrots (sliced)
- 2 tablespoons butter
- 3 tablespoons flour
- 1½ cups hot water
- 2 beef bouillon cubes
- ¼ teaspoon salt
- ¼ teaspoon paprika
- ¼ teaspoon celery salt
- 1 cup canned or cooked peas
- 1 cup canned or cooked green beans

Place onions in saucepan with 1 cup water. Cook for 10 minutes, then add sliced carrots and continue to cook until both vegetables are tender (about 15 minutes). Cooked leftover onions and carrots may be substituted. Melt butter and blend with flour to a smooth paste. Dissolve bouillon cubes in hot water and add to flour together with salt, paprika, and celery salt. Cook, stirring constantly, until thickened, about 10 minutes. Combine onions, carrots, peas, and beans with sauce and place in shallow greased baking dish. The ingredients should come nearly to the top of the dish. Top with peanut butter pastry and bake in a hot oven (425 degrees Fahrenheit) for about 20 minutes.

(Released by Western Newspaper Union.)

NATIONAL AFFAIRS

Reviewed by CARTER FIELD

Fight on President's aid-to-Britain program links personal element to Wilson's opposition... British make grave mistake in agricultural policy.

WASHINGTON.—So many of the political phases of the present help to Britain situation remind observers of the days just before American participation in the first World war that the actual relationships of some of the men involved are of interest.

For instance, there is Sen. Bennett Champ Clark of Missouri, one of the leading opponents of President Roosevelt's foreign policy. The senator is the son of Speaker Champ Clark, who in 1915 and 1916 was one of the outstanding opponents of President Wilson, insisting, as his son does now, that "the President is leading us into war."

Of course the Clark case was embittered by the personal rivalry of the two men. Champ Clark had been a candidate for the Democratic nomination in 1912 and, according to majority rule, was in a way entitled to it, for he won all the primaries in which he entered, including some against Woodrow Wilson. Senator Clark was his father's parliamentary clerk at the time, and no son was ever more devotedly loyal and partisan.

LA FOLLETTE ISOLATIONIST
Another son who is carrying on the same fight his father made against the White House on the isolationist issue is Robert M. La Follette. Perhaps no figure in our political history was ever treated more drastically than the elder La Follette for what was regarded as his unpatriotic course.

Charles A. Lindbergh, consciously or not, is affected by the same sort of thing. His father, a member of the house in those days, was an isolationist, and voted against the declaration of war. He was persecuted, at a time when the Atlantic flier was at probably the most impressionable age.

Sen. Burton K. Wheeler is another of this group, though in Wheeler's case he underwent persecution himself. In the war days he was a district attorney in Montana, and if there was anything short of traitor which was not said about him, it could not be printed anyway.

He had plenty of enemies, both in Montana and Washington, who virtually left nothing unsaid about him, so naturally he bears a few scars. Add to this the fact that he became closely associated later with the elder La Follette, being his running mate on the Progressive ticket for President in 1924, and you have a background which will explain everything.

A study of the list of those opposing the lend-lease bill to aid Britain will reveal that while the illustrations given are the most spectacular, there are plenty of others.

Britain's Agricultural Policy Unsound

It is very obvious now that the British made a mistake in their whole agricultural policy, from the national defense standpoint—a mistake almost as grave as their lack of preparedness. Sir Charles Ross, inventor and manufacturer of the famous Ross rifle in the days preceding and during the last World war, has been pounding away at the British government from his home in Washington since 1939 to do something drastic about the food situation.

Sir Charles has been deeply interested in agricultural problems for many years. As the largest remaining landowner in Scotland, he pried every bit of information possible out of the U. S. department of agriculture with a view to making those lands more productive. As a result, he came early to a pronounced conviction that tractors were absolutely necessary. Early in the war he urged that it was vital to Britain's safety to have every possible acre producing food. He seized on a calculation printed in the London Times which showed that some 3,000,000 odd acres, which had been under cultivation at the close of the last war, in 1918, were not being used for the production of food a year ago.

"Proper use of those 3,000,000 acres," says Sir Charles, "would have made Britain almost self-supporting on foodstuffs. But this was not done. "But for years prior to the outbreak of this war the British government had deliberately discouraged domestic agriculture, allowing the prices to sag below the cost of production. The purpose of this was to give a trade advantage to our industries. We wanted to sell our manufactured products in Argentina for example, so we wanted to be able to buy in return the beef and grain of that country," he explained.

Patterns

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Ask Me Another

A General Quiz

The Questions

1. What is a stirrup cup?
2. Which of the following canals was the first to be constructed—Welland, Suez, or Panama?
3. What Roman emperor bestowed a consulship on his horse?
4. Which word in the English language has the most meanings?
5. From what animal is most catgut obtained?
6. What sorceress in mythology changed men to swine?
7. When were the first dining cars introduced by railroads?
8. War is compared with which of the ancient gods?

The Answers

1. A farewell drink.
2. Suez canal, cut in 1859-69.
3. Caligula.
4. The word "set" has more meanings and more possible uses than any other term in the English language. In defining and describing it, the Oxford dictionary, for example, employs 30,000 words.
5. Sheep.
6. Circe.
7. The first railway dining car was introduced on the Baltimore & Ohio route in 1863.
8. Moloch (a god, worshiped by several Semitic peoples), to whom human sacrifices were offered.

MAKE up this smart tailored dress in a refreshing Spring print, or bright-colored wool, or dark flat crepe with bright buttons. It will give a real lift to your spirits and look gay as a holly berry under your winter coat. There's no better way to start the

Authority for 1,300 Years

The hundreds of books on health, medicine and drugs written by Galen, the famous Greek physician of the Second century, formed a complete system of medicine that prevailed throughout most of the world for almost 1,300 years, says Collier's. In fact, his work on "Anatomical Operations" was the most authoritative book on the subject until 1811.

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"Feast-for-the-Least"

Life of Study
If you devote your time to Study, you will avoid all the irksomeness of this Life, nor will you long for the approach of Night, being tired of the Day; nor will you be a burden to yourself, nor your Society insupportable to others.—Seneca.

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Rise to Fall
As the blessings of health and fortune have a beginning, so they must also find an end. Everything rises but to fall, and increases but to decay.—Sallust.

How To Relieve Bronchitis

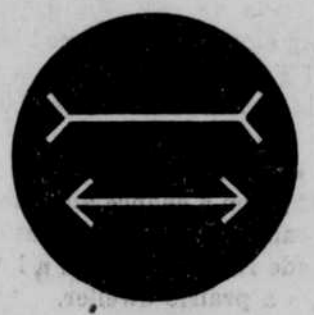
Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.

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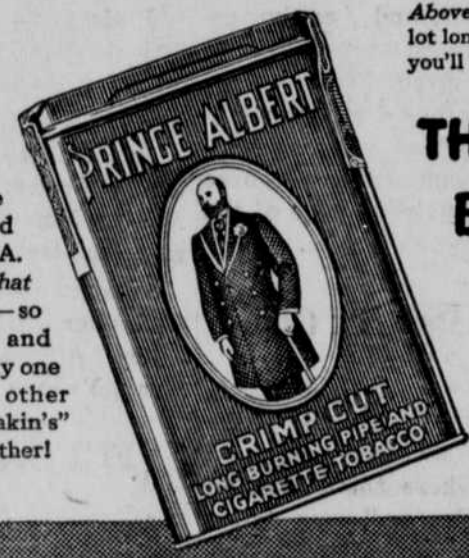
Through Trials Together
Trust no one unless you have eaten much salt with him.—Cicero.

CAN YOU BELIEVE YOUR EYES?



Above—Here's a real eye-twister for you. The top line looks a lot longer than the lower horizontal, but put your ruler on them—you'll find the level lines exactly the same length!

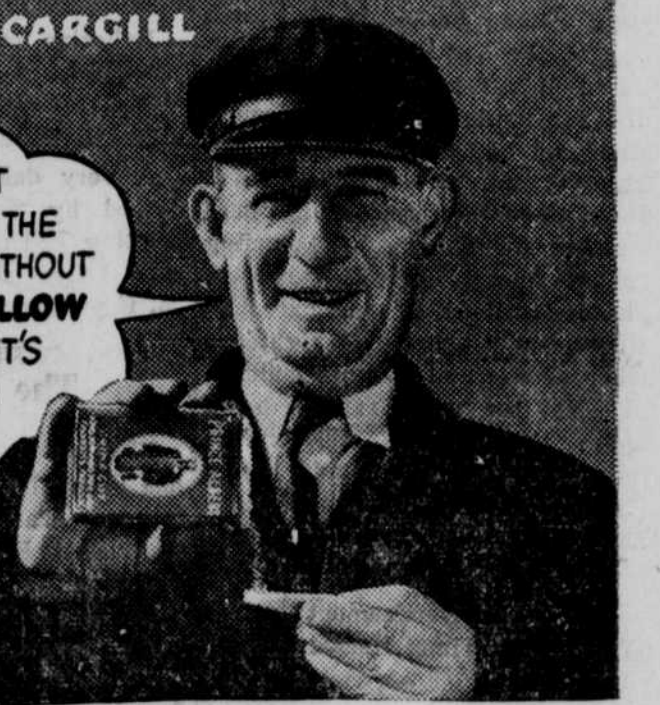
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