



WHO'S NEWS THIS WEEK

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

NEW YORK.—United States army men feared, when Maj. Gen. Allen W. Gullion was passed by in favor of Lieut. Col. Lewis B. Hersey as administrator of the **Gen. Gullion Stays In Army; Fellow selective Soldiers Are Glad** service act, that President Roosevelt in all likelihood had him in mind for some important civilian duty.

Not that such a compliment would not have been appreciated by General Gullion's fellow soldiers. It was merely that his legal services as judge advocate-general, to which office he was appointed in 1937, were so valuable as to cause wonder as to just what officer could in precise degree fill the place of a man who, in addition to the Distinguished Service medal—for administrative brilliancy as chief of the mobilization division in the provost marshal's office in the first World war—holds a bachelor of law degree as a graduate of the University of Kentucky law school.

But the army keeps him, after all, by virtue of his appointment as head of the re-created office of provost marshal-general with duties including the training and command of military police, supervision of internment camps for aliens and related activities. It will perhaps be recalled that this office was held in 1917-18 by Maj. Gen. Enoch Crowder.

General Gullion, now 61 years old, having been born in Carrollton, Ky., in 1880, was graduated from Centre college in 1901 and from West Point in 1905. While on duty as professor of military science and tactics at the University of Kentucky in 1914 he took the law course, being graduated with an LL.B.

During 1929 he was the war department representative at an international conference of 47 nations at Geneva to formulate a code for the handling of prisoners of war and to revise the Geneva convention of 1906. A graduate of the school of command and general staff at Fort Leavenworth, his experience as a student of arms was broadened by a course of study at the naval war college, Newport, R. I., from which he was graduated in 1932, having the previous year completed his courses in the army war college.

BUSY at the moment fixing up headquarters in Philadelphia, John B. Kelly, new federal director of health training for the men and women **Health Chief Out To Make Us Step Into Sound Bodies** as chairman of the Democratic city committee, a post he has held for eight years, in order that politics, or any suspicion of the same, shall be divorced from his duties. Kelly places physique above politics at all times and he rejoices as heartily at sight of a physically puissant Republican as a herculean Democrat and always has.

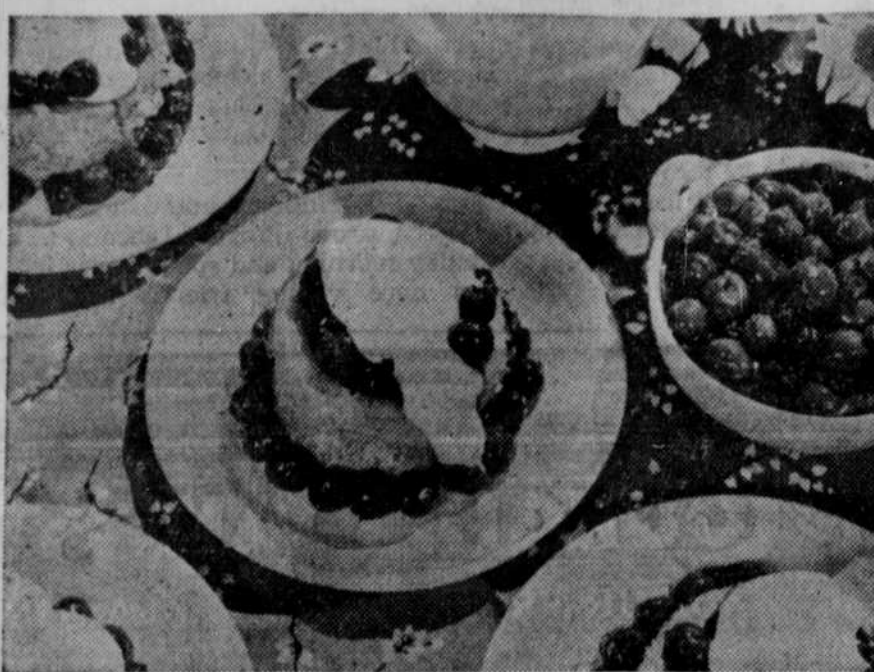
Since the Civil war the tortuous waters of the Schuylkill river have been dotted on pleasant afternoons of the spring and summer with the fragile shells of single sculls oarsmen. The stream is the national home of sculling and many a champion has been sent forth from these placid waters. Kelly—Handsome Jack, as he was, and is, fondly known—was one of these scullers. He took to the water as soon as he could handle a pair of oars and his fame was established in 1920 when he won the Olympic championship in sculls, a feat he repeated in 1924.

Always an enthusiast for a sound body—he is willing to let the sane mind develop as an inevitable corollary—Kelly has been preaching the virtues of trained physique with all the ardor of an evangelist in the years since his retirement from competitive rowing. A successful rick contractor, his political life has been characterized by wide experience and rugged battling in the Republican party of which he was once a member, as well as in his present affiliation, the Democratic party.

MRS. JOHN L. WHITEHURST, president of the General Federation of Women's Clubs, protests against the exclusion of women in the national home defense program, alleging discrimination against her sex. She also inveighs against the vil aeronautics board for its action in closing civilian pilot training programs to women. She will ask the General Federation to take steps in both matters. The wife of a Baltimore business man, she has been active in women's club affairs for 25 years.

Household News

by Lynn Chambers



HERE'S TO SHORTCAKE TIME WITH CHERRIES BRIGHT
(See Recipes Below)

SUMMERY DESSERTS

Bring the tartness and sweetness of fruit into play with fresh, crumbly cake, top with a dash of whipped cream and you have summer's answer to a delectable dessert.

Garden-fresh berries peeking out from under their green foliage or fruit hanging heavy and ripe on richly laden branches deserve your best attention for they'll do mighty nice things by your meals. Since most of the fruits need no cooking you are doubly sure of getting the full quota of minerals and vitamins which they have to give.

Cherries bright and red make a tart and colorful dessert which you'll enjoy serving. If using the fresh ones pit and sugar them before using.

When I asked my mother how she made her extra delicious shortcakes, she replied, "There's nothing to it, my dear; just biscuit dough—but make the dough short and the fruit sweet!" This tip is a good one. I hope you'll follow it when trying:

Old-Fashioned Shortcake.

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
½ cup shortening (8 tablespoons)
¾ cup milk

Sift flour, measure, add baking powder and salt, sift again. Work in shortening until mass resembles coarse meal. (If you want to, add a tablespoon of sugar and an egg and count the egg as part of your liquid.) Now, add enough milk to make a soft dough, one which you can barely handle. Turn onto lightly floured board, knead a few seconds, divide in half. Pat one half about one-fourth inch thick into deep buttered 9-inch cake pan. Butter top and pat second portion of dough in layer over first. Brush on softened butter and bake about 20 minutes in hot oven (450 degrees F.) When baked, pull layers apart, spread sugared fruit on bottom layer, stack second one, crust-side down, on this, cover with more fruit, then with whipped cream and a garnish of fruit!

Variations from the original type of shortcake which we all know so well are much in order. Some people prefer a sponge cake base rather than a biscuit dough and for a real individual treatment of this type, you might like to try one with a custard filling for cool deliciousness. Since it is a trifle more elaborate than shortcake, this Cherry Sponge Custard Shortcake is ideal as a dessert for company. You'll need this sponge cake as a base:

Hot Water Sponge Cake.

4 egg yolks
½ cup sugar
½ cup boiling water
½ cups cake flour
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon lemon or vanilla extract
4 stiffly beaten egg whites

Beat egg yolks until very thick; gradually add sugar and continue beating. Add water, mix well, add flour sifted with baking powder. Mix until smooth, add flavoring. Fold in egg whites. Bake in ungreased pan.

LYNN SAYS:

Though dessert problems are easily solved by berries, be sure that they get the greatest care before reaching the table. Berries should appear clean and fresh, be full and plump and have a bright solid color. When they are over-ripe they look dull and often stain the container.

Don't wash berries until ready to use them since damp berries mold very quickly. The best method for washing is doing a few at a time in a bowl, lifting them out into another bowl while the hands are used as a sieve. When the berries are clean let them drain in a strainer or colander.

THIS WEEK'S MENU

Cold Meat Platter
Devilled Eggs
Sliced Cucumbers Tomatoes
Celery Curls
*Asparagus with Browned Butter
And Crumb Sauce
Beverage Bread and Butter
Cherry Sponge Custard
Shortcake
*Recipe Given

either Mary Ann or cup cake tins in slow oven 45 minutes. Cool before filling.

Cream Custard Filling.

¾ cup sugar
½ cup flour
¼ teaspoon salt
2 eggs
2 cups milk, scalded
1 teaspoon vanilla

Combine dry ingredients with slightly beaten egg yolks; stir in enough hot milk to make a thin paste. Then add paste to remaining milk and cook over boiling water 5 minutes, stirring constantly. Cook 10 minutes longer. Cool and add vanilla.

If you top with fresh cherries be sure they're sweet enough. Then garnish with whipped cream. Frozen berries need only be thawed and more sugar added if required.

If you want to make a sponge cake base and use just berries, then plan a lovely surprise so no one will even suspect they're getting a berry dessert.

Make a sponge cake using a regular 9 or 10 inch cake pan. When the cake is still warm cut a round circle in the middle of the cake about an inch from the edge. Lift this out carefully keeping it whole.

Into the hollow put in sugared berries or peaches or bananas mixed with sweetened whipped cream. Replace the cake top, wrap carefully in a slightly damp towel and chill for 3 to 4 hours. Garnish before serving with whipped cream or sprinkle with powdered sugar. They'll come back often for this one.

For luscious, shortcake puddings, there's nothing like a juicy cobbler. Here's a recipe made for large quantity, excellent if you're planning a church supper:

Cobbler.

(Cherry, Blueberry or Peach)
5 quarts fruit
2 quarts juice
Biscuit dough

5 cups sugar with cherries or berries
2½ cups sugar with peaches
Pour fruit and juice into square cake pans. Add sugar and mix lightly. Cover with biscuit dough (approximately ¼-inch thick) made in proportions of 1½ quarts flour, 2½ cups milk, 1 tablespoon salt, 4 tablespoons baking powder and ½ cup shortening. Bake in a hot oven, 400 degrees F., from 30 to 40 minutes. Serve hot with cream.

A light, easy-to-make dessert is the best one with which to bring a hearty supper to a close. With raspberries at their brightest and juiciest, this combination with a graham cracker crust and frothy meringue will really be hard to resist.

Red Raspberry Fluffs.

(Serves 6-8)
Mix and press in a square pan:
1½ cups rolled graham crackers, ¼ cup melted butter, 2 tablespoons sugar, and a dash of cinnamon. Cover that with a meringue made of 4 egg whites stiffly beaten and ½ cup of sugar folded in the whites carefully.

Bake this in a slow (300 degrees) oven for 20 minutes. Cool. Spread with 2 cups of sweetened red raspberries and whipped cream.

*Asparagus With Browned Butter And Crumb Sauce.

Asparagus, tender and green, should be cooked gently so as not to lose its color. It cooks quicker when stalks are tied in bunches. Stand them up in boiling water in a deep narrow pan. The steam will cook the tips while the water bubbles around the stalks.

Instead of serving plain butter, try browning it for a change, seasoning it and then adding a teaspoonful of fine bread crumbs. Have this piping hot and pour it over the asparagus just before serving.

(Released by Western Newspaper Union.)

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Will Ban on Installment Buying Head Off Inflation? . . . War Experts Prove to Be Poor Prophets . . .
(Bell Syndicate—WNU Service.)

WASHINGTON.—It is just a question of time, informed sources here believe, before installment-buying will be made an unpatriotic act. In fact, some of the officials in favor of the move would go further and actually outlaw it. It would be a little tough on the finance companies, but there is not too much sympathy for them anyhow.

The object is twofold. Primarily it is the desire to curtail spending on non-essentials, and conserve steel and other military necessities for national defense. This would apply particularly to automobiles, mechanical refrigerators, etc.

Secondly, it is a move toward the situation which is expected AFTER the war boom. One of the troubles caused in 1929, all economists realize, was that millions of people were caught suddenly with partial payment contracts which ran on and on.

The trouble about this is the more vivid now because there has been so much rehasing of the elements which led up to that depression. One of the things most talked about was the criticism by some economists, along about 1927, of installment-buying. They thought the country was going crazy, and that something ought to be done to put on the brakes.

Coolidge's Attitude Brought Criticism

At that time an effort was made by those who were worried to get President Coolidge to coin some homely Yankee phrase about the dangers of installment-buying. But Coolidge refused. On the contrary he made some remarks to the effect that installment-buying was a pretty sound business.

No one thing Coolidge ever said—except possibly "they hired the money, didn't they?" with reference to the war debts—brought down so much criticism on his head. But at the same time most people probably agreed with Coolidge. Installment-buying was an obvious spur to business. It created markets which would have been impossible without it, especially in the case of such expensive items as automobiles, refrigerators, etc.

Now the incentive of the government is far more in regard to the conservation of materials for national defense than economic effects later. Indeed it is more interested in forcing a considerable part of current earnings into government bonds and savings stamps than in the economic after effects.

Prohibition of installment-buying, it is contended, will go a long way toward heading off inflation. It will tend to induce people to put their money into government securities of various sorts rather than spend it. If enough people buy bonds instead of things they do not need, it will tend to hold down prices, which the government is desperately anxious to do.

War Predictions

A Silly Pastime

Nothing is much sillier than predictions about military movements. To foretell the course of wars takes the seventh son of a seventh son, with no taint of logic permitted to color his dreams. And even then the prophet is usually wrong.

Somehow the crazier the source seems, the poorer the logic, the better chance the prediction has of coming somewhere near the truth. Just after the Russians demonstrated that they could put up a stiffer fight than anyone expected the writer recalled predictions made by a pipe maker in Chicago last September, which included President Roosevelt's re-election and that Germany would invade Russia in 1941, would take all of European Russia, and would lose 1,000,000 men in doing it.

To date that looks like the best prediction the writer has heard from anyone, including so-called military experts who write learned articles, appear before congressional committees, etc.

Picking up a copy of a magazine printed in the summer of 1938, the writer read one of the most convincing summaries of the reasons why Germany would not go to war! The writer, an expert of parts as the magazine's explanation ahead of his article demonstrated, declared that Germany could not get the necessary war supplies.

Of course, he never figured on France being overrun! He never figured on Norway becoming conquered territory, with Sweden terrified. He never even figured on a complacent Stalin, up to the moment of German attack. On the contrary he figured on a hostile if not belligerent Russia, and on Norway and Sweden being drawn into the war AGAINST Germany.

He did not explain his reasons for this, fortunately, but one wonders what they could have been, remembering that in the last war Norway and Sweden were certainly not unfriendly to Germany.

Star Dust

STAGE—SCREEN—RADIO
By VIRGINIA VALE
(Released by Western Newspaper Union.)

IN ITS latest film, entitled "Peace—by Adolf Hitler," the March of Time presents a thought-filling review of recent history. Documented with exclusive pictures taken from inside Nazi-dominated Europe, it traces the conquests marking Hitler's rise to power, and shows how, after taking over each of the 14 conquered countries, he declared Germany's territorial ambitions fulfilled.

Otteneheimer's no name for a girl who wants to be an actress and a model—so Miss Otteneheimer became Dana Dale when she acted and modeled in New York. But Dana Dale was no name for a movie actress, especially at Paramount, where Virginia was the reigning Dale. So—Dana Dale became Margaret Hayes, did a Western, then "New York Town"—and

jumped into the second feminine lead in "Sullivan's Travels," the new Preston Sturges picture which stars Joel McCrea and Veronica Lake. She changed her personality along with her name.

George J. Schaefer, president of RKO Radio, has announced the result of a poll of theater audiences made by the Audience Research Institute and sponsored by his company. For a year audiences throughout the country were questioned, and it was found that stars who make three pictures a year gain 9 per cent in marquee value; those who make one a year average a 17 per cent loss, two-picture stars lose 11 per cent. It should be a warning to those who limit their screen appearances to avoid paying the higher surtaxes of the upper income brackets.

Pretty Mary Paxton has joined NBC's Tuesday night "Hap Hazard" program, which stars her brand new husband—which brings up the fact that, unlike the stage and screen, radio thrives on husband and wife combinations. The Benny's, Burns and Allen, Fibber McGee and Molly, Sanderson and Crumit, Block and Sully, Jeannette Nolan and John McIntyre of "Meet Mr. Meek"—radio's roster is full of them.

The U. S. S. North Carolina, newly commissioned 35,000 ton battleship now stationed in the Brooklyn Navy Yard, is the latest navy ship to acquire a Walt Disney drawing as its official emblem. It shows a "Fantasia" pegasus in fighting attire, posed against a bolt of lightning. As one who longed for a drawing of one of those little winged horses, the writer extends congratulations to the officers and crew of the North Carolina.

To make sure that Spencer Tracy's appearance as the villainous "Hyde" of "Dr. Jekyll and Mr. Hyde" was a surprise to us all, Tracy worked on a barred sound stage, and no still photographs were made of him in the role. Even scraps of film from the cutting room were destroyed. Lana Turner and Ingrid Bergman share honors with him, Miss Bergman playing "Ivy," the tough little barroom singer.

Paramount is asking 1,000 chambers of commerce if there is in their locality a deep, narrow, rugged gorge with a few small pine trees and a vast, rugged territory beyond. Water in the gorge and a bridge over it are desirable, but not necessary. You see, the search is on for a setting for "For Whom the Bell Tolls"—shooting begins in October.

Simone Simone—remember her?—returns to the screen in RKO's recently completed "Here's a Man," after a three-year absence. Her second assignment is the feminine lead in "Call Out the Marines," in which she will appear opposite Tim Holt.

ODDS AND ENDS—Air Marshal Bishop of Canada became a film actor for scenes in Warner Bros. "Captains of the Clouds". . . Gloria Swanson has really staged a come-back—she has a new RKO contract. . . Metro's next "Our Gang" comedy will show American youngsters how to help in national defense. . . Mary Martin and Bing Crosby teamed so successfully in "Birth of the Blues" that they'll appear together in her next picture. . . Don Ameche obligingly showed Rosalind Russell how to hit him for a scene in "The Female of the Species". . . Dancing Eleanor Powell's next starring film is "I'll Take Manila."

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