



WHO'S NEWS THIS WEEK

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

NEW YORK.—When Parks Johnson and Wally Butterworth brought their pioneer quiz broadcast to New York city back in 1934, it took them just about eight weeks of diligent quizzing to get an answer to the question, "Where is Singapore?"

The other day the ninth anniversary of their Vox Pop program, the first outbreak of the growing quiz craze, now rampant on all networks, was celebrated. In an age of deepening uncertainty, people find great felicity if they happen to know how many toothpicks there are in a cord of birchwood—and sustenance for an ailing ego. Messrs. Johnson and Butterworth cash in in a big way.

Parks Johnson is the son of a Methodist minister. He had been a captain in the World war, a newspaper reporter, a cotton broker, and in 1932 was running a one-man advertising agency in Houston, Texas. A client wanted a radio idea. Mr. Johnson quizzed himself at length and got the right answer.

He set up a microphone in the lobby of a Houston theater and began his quiz. At first he had to hand out one-dollar bills to lure participants, but the "mike-fright" soon passed and Vox Pop quickly became a successful program.

Mr. Butterworth, former phonograph salesman, radio singer and announcer, came in later. Soon after they were established in New York their program was on a big network. In 1940, they carried their microphone more than 50,000 miles around the country, and to date, have asked about 300,000 questions.

Newspapers were ahead of radio, however, in getting at the question-and-answer mother lode of interest in their own field. It was in 1920, that Miriam Tichenor, a reporter on the New York Daily Mail, suggested to George T. Hughes, the city editor, the daily questioning of five or six citizens at random. Mr. Hughes started the feature and slugged it "The Inquiring Reporter." Under this and other titles it still carries on in many newspapers. This, however, is an opinion, rather than an information inquiry.

A NEW YORK doctor, a friend of this writer, says physicians who have made a life-long study of diet, nutrition and mass conditioning are wondering why **Eminent Athletes Toughest; Why? Specialists Ask** defense is being organized by athletes, instead of specialists in physical fitness. Without disparagement to any of the persons mentioned, he cited Gene Tunney, Alice Marble and John B. Kelly, the last an undefeated oarsman, as examples in which eminence in athletics is substituted for precise knowledge of how to "toughen-up" America.

The discussion had to do with Mr. Kelly's current prescription of a "courage diet" for the nation, in which he says he has listed caloric and vitamin combinations which will enable us to lick our weight in wildcats.

Mr. Kelly, a former bricklayer and contractor, is chairman of the Philadelphia Democratic committee, and last August became director of physical training for national defense. He was formerly a Republican, and is veteran of much fast and intricate milling in both parties.

The tall and athletic "Handsome Jack" Kelly, as he is called, quit the Philadelphia public schools at the age of 16 and got a job in a brickyard. He was an ambulance driver in the World war, came back with a capital of \$40 and opened his own brickyard. Twelve years later, at the age of 31, he was the Olympic single sculls champion, winning for America at Amsterdam. In 1926, he retired from rowing as the undefeated champion oarsman of the world. At the age of 52, he still rows five miles every morning.

In September, 1940, President Roosevelt saw an article "Handsome Jack" had written for a physical culture magazine and summoned him to lead the national "physical preparedness" endeavor. He now officially and formally heads this department and is working up plans for national mass calisthenics.

He is one of four eminent brothers, George, a playwright; Walter, the famous "Virginia Judge" of the stage; Patrick H., deceased in 1937, who was the builder of the Free Public Library in Philadelphia.

Household News

by Lynn Chambers



Chicken a la King for Fifty
(See Recipes Below.)

Church Supper Ideas

What is so gay as a grand, big get-together full of informal fun, the hum of pleasant conversation and plenty of good food thrown into the bargain? A church supper, of course!

The fun will take care of itself and the food—well, almost if you get the right amount of it, for the cooking's as simple as only simple can be. Chicken's a treat any way you serve it, but very easy to prepare and serve if you do it this time-tried, old-fashioned, favorite way ladled out of a big kettle with plenty of cream sauce onto feathery light hot biscuits:

***Chicken or Turkey a la King.**
(Serves 50)

1 4-pound chickens, stewed, then cut meat into pieces
Or
1 18-pound turkey, stewed or roasted, meat diced
1 pound fat (chicken or turkey fat and butter mixed)
4 cups flour
2 gallons scalded milk
1 pound fresh mushrooms or 2 large cans
2 tablespoons minced onion
1 1/2 teaspoons or more salt
3/4 teaspoon white pepper
1 1/2 teaspoons paprika
2 sweet green peppers, chopped (optional)
2 pimientos, chopped (optional)
1/2 cup egg yolks (6 eggs)

Melt about three-fourths of the fat, add the flour, and blend thoroughly; add scalded milk, stirring rapidly with a wire whisk to keep well mixed. Cook until starch taste is gone—about 10 minutes. Cook the mushrooms, sliced, in remaining fat, until delicately browned and add to sauce with the onion. Beat egg yolks and mix with a small amount of the hot mixture to blend and add to the sauce, stirring thoroughly. Cook 4 or 5 minutes more. Add turkey meat. Season to taste (with paprika and pepper mixed into salt). Add peppers and pimiento, if used. Serve on hot biscuits.

The simplest way to prepare the chickens is to cook them in seasoned water, to which a small onion, 2 carrots and a small bunch of celery are added. Chickens are handled best if disjointed and the breast and back sections cut into convenient-sized pieces.

Baking Powder Biscuits.
(Serves 50)

4 pounds flour
3/4 cup double-acting baking powder
2 tablespoons salt
1 pound shortening (2 1/2 cups)
5 cups milk

Sift the dry ingredients together, add fat and mix lightly. Make a well in the center and add the milk.

LYNN SAYS:

Attractive salads pep up meals besides adding nourishment plus to menus. Salads in winter are a little hard to plan because of the scarcity of fresh fruits and vegetables, so I suggest you try these for solving your salad problem:

Prunes stuffed with cream cheese and nuts, served with orange sections and lettuce.
Cooked beets and cooked carrots diced with celery, mixed with mayonnaise.
Orange sections served with tiny cream cheese balls. Marinate oranges in french dressing first.
Canned pineapple and fresh oranges served in alternate sections on lettuce. Alternating orange and grapefruit sections are a good idea, too.
Chunks of lettuce with crumbled hard-cooked egg and a few leftover peas, tossed together with salad oil, salt, pepper, vinegar.

***Sunset Salad.**
18 ounces lemon gelatin
2 1/2 quarts hot water and canned pineapple juice
1 1/2 quarts grated raw carrots
1 1/2 pints canned crushed pineapple, drained
2 teaspoons salt
Dissolve gelatin in hot water and pineapple juice which has been heated to 130 degrees F. Chill. Combine carrots, pineapple and salt. When mixture is slightly thickened, fold in carrot and pineapple mixture. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise and grated carrots. Makes 32 portions.

Just in case you want to make up a church supper menu of your own, I'm listing additional recipes:

Meat Loaf.
10 pounds ground round steak
2 pounds ground pork or salt pork
4 eggs
1/2 pound bread crumbs
2 onions
2 tablespoons salt
2 teaspoons pepper
1 quart cold mashed potatoes
1 quart milk or canned tomatoes
Mix thoroughly, mold into five loaves, and bake in a moderate oven 350 degrees F., until done. Makes 50 servings.

***Boiled Coffee.**
(Serves 50)
1 1/4 pounds coffee (6 1/4 cups)
2 1/2 gallons water
2 eggs
Mix shells, whole eggs and 1 additional cup of cold water with coffee. When the water comes to a boil, add the coffee egg mixture which has been tied in a bag, to the boiling water, and boil for 3 to 5 minutes. Test for strength. When ready, remove bag, let coffee stand 10 to 15 minutes before serving.

The wife of one of our famous football coaches, Mrs. Lou Little, likes to serve a simple but hearty meal after the game. Jot this one down as an idea for an after the game supper or church supper idea: Hot mulled cider, casserole of pork and beans, buttered hot date-nut bread, celery, pickles, and chili sauce; jellied cole slaw; doughnuts and coffee.

For the casserole, use canned pork and beans with tomato sauce; heat in the oven about 20 minutes. As a decoration use half slices of date-nut bread. Put them around the top of the beans for 5 minutes before the casserole comes out from the oven.
(Released by Western Newspaper Union)

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Japan's Problem of 'Saving Face' at Home and Keeping Out of Trouble With U. S. . . . Censorship and Reuben James Incident Discussed.
(Bell Syndicate—WNU Service.)

WASHINGTON.—Some careful students of the Far Eastern situation are convinced that the real rulers of Japan have decided to provoke a war with the United States, although they—the rulers of Japan—are confident that such a war would result in a Japanese defeat.

This extraordinary view becomes easier to understand when it is explained, though there is no thought here of trying to convince anybody that it is an accurate picture of the thinking of the men who are deciding things in Tokyo. No one in Washington pretends really to know about that. We can only speculate on the facts in hand.

But here is the theory: First we must give the proper weight to the Far Eastern notion about face-saving. Also that it is better to die gloriously than to live ignominiously. With that as the premise of the calculation, we then proceed to the present situation, which is that Japan has been failing badly in China, though she had a tremendous success in aggression in Indo-China.

The latter is highly important in the long-range view, and in economics when the world war is over. But it was not a triumph out of which the army and navy could take any satisfaction. It was achieved simply and solely because Germany ordered France to let the Japanese have what they wanted.

Then, having obtained through her ties with Berlin in Indo-China what she had failed utterly to obtain by her own arms in China proper, and with a gateway opened to Singapore and the Far Eastern islands of Holland which Japan has so long coveted, Nippon finds the way blocked by what amounts to a threat of war from the United States.

Japanese Strategy
Japan has been waiting and hoping for two things—first that Russia would crumble under the Nazi blows, and be able to offer no resistance to Japanese aggression in the maritime provinces of eastern Siberia; and second, that the United States would become so involved in the Atlantic that Japan could risk aggression to the South. Complete defeat of Russia would also mean that Britain would again have to face the fight of her life. In North Africa, in the region to the north of Iran, and possibly on her own soil.

She is still waiting, but there is no assurance that Russia will not be able to resist on her Pacific coast no matter what happens in Europe. (Japan probably made her recent border attack to feel out that situation.) And there is every indication that Uncle Sam would get very busy if Japan goes after what she really wants.

So—stretched to the breaking point by her efforts up to now—and unable to satisfy any of the elements of her population by her achievements, the rulers may decide to gamble. There is 1 chance in 10, or 20—however they figure it—that the United States navy could be defeated and the Philippines overrun. That would make Singapore and the Dutch East Indies easy picking, assuming the Jap fleet were still strong and the British still busy elsewhere.

But if the Jap fleet were crushed, if bombers ravaged Japanese inflammable cities and blew up her oil supply (all of which is above ground since the 1923 earthquake), then Japan would be able to quit with honor! She could depend on the United States to make fair terms of peace. And nobody would lose face!

Reuben James Incident And Censorship
Censorship is generally exasperatingly stupid. It is the stupidity, far more than that natural desire of any government to cover up its blunders from an inquiring press, which causes newspaper men to worry about it.

So it will seem strange that the writer should advocate more drastic censorship than we are having, so far as one particular kind of news is concerned.

But—why was the sinking of the Reuben James announced when it was? Why could not the news of that sinking have been delayed until a complete list of the saved could have been announced along with it? The moment the sinking was announced the mothers, fathers, sweethearts and friends of the boys on board the ill-fated destroyer received a blow that would be difficult to exaggerate. Then came the word, some six or seven hours later, that 44 enlisted men had been rescued. Accompanying this was the assurance that this did not mean hope should be abandoned for the other enlisted men, nor for the officers.

TO YOUR Good Health

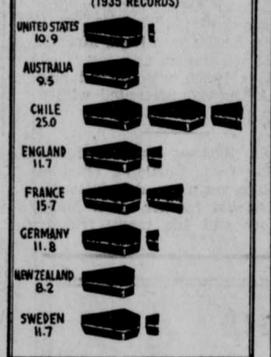
by DR. NATHAN S. DAVIS, III

RABBIT FEVER COMES DURING 'OPEN SEASON'

The open season for cottontails is just beginning and therefore it seems advisable to describe in some detail the rabbit fever disease to which man is most susceptible. First of all, I want to stress the fact that it is most commonly contracted by those who handle diseased rabbits shot for market or food. While few have died of this disease, three out of four cases in one family all of whom had what is known as "conjunctival" type died inside of eight days. Therefore, when you skin and dress cottontails even though you shot them yourself, be sure that the rabbits are healthy for the sick ones are easier to hit than are those that are well.

Deer fly or rabbit fever (Tularemia) is an infectious disease caused by the bacterium tularensis which in 1912 was found to be the cause of a fatal epidemic among the ground squirrels in Tulare county, California. The disease is also epidemic among the cottontail, jack and snowshoe rabbits which constitute the great reservoir of the infection. High susceptibility is also found in man, in monkeys, guinea pigs, mice, wood chucks, opossums and coyotes.

DEATH RATES Per 1,000 Population (1935 RECORDS)



While man may acquire the disease from the bite of the deer fly which has bitten a rabbit or other rodent that has the disease, he does not acquire it from the rabbit tick that carries it from animal to animal in nature as that tick does not bite human beings. Most human cases are, however, acquired by those who skin or dress diseased rabbits. As a result, most of the human infections occur during the "open season" for wild cottontail rabbits, the months of November, December and January. A study of 121 case histories shows that 58 were in people who would clean and dress or cook the rabbits; 32 in farmers, ranchers and shepherders and their help; 18 in laboratory workers who were studying the organism; and only 13 in all other occupations. Human cases due to manipulating diseased jack rabbits have occurred from April through September. Those due to the bite of a tick that infests man and rabbits occur in March, April, May and June and those due to the bite of the deer fly in June, July and August.

There is an incubation period of about three days in most cases followed by a sudden onset, often while the person is at work, of headache, vomiting, chills, aching bodily pains, sweating, prostration and fever. During the active stage of the disease which may last from two to three weeks, weakness, loss of weight, recurring chills, sweats and prostration are common. In the type with conjunctivitis there may be convulsions, delirium and stupor but fortunately no permanent impairment of vision has been reported. In the typhoidal type, fever is the only symptom and its course is very similar to that of typhoid fever from which it can only be differentiated by laboratory tests. Convalescence is slow. Most people who have the disease are unable to return to full time work for about three months and a few have been at least partially incapacitated for from six months to a year yet few have died because of it.

"In whatever diseases the eyes weep voluntarily, it is a good symptom, but when involuntarily, it is a bad."

QUESTION BOX
Send questions to Dr. Nathan S. Davis III, Winnetka, Ill. (Enclose a self-addressed, stamped envelope.)
Q.—What causes recurrent cases of hiccoughs? L. M. A.
A.—Irritation of the diaphragm, gall bladder disease, pleurisy, stomach trouble, emotional disturbances, and various toxins or poisons.
Q.—My fingernails are brittle and scale, but my teeth are in perfect condition. Can you explain this? E. A.
A.—Nail polish often causes the nails to become brittle.

THINGS for You TO MAKE



PANHOLDER time is here—as transfer Z9364 illustrates. Two cute kittens with perky bows, a sunbonnet girl and her straw hat playmate, two cages holding ap-

plique birds, and a demure maiden with full panholder skirts—these are for kitchen decoration and your protection. The old-fashioned girl holder is cut from wood and painted, and two panholders hang from a hook at the waist to form her skirts.

Start with this transfer on panholders for gifts, bazaars and your own use. Transfer Z9364 is 15 cents. Send your order to:

AUNT MARTHA
Box 166-W Kansas City, Mo.
Enclose 15 cents for each pattern desired. Pattern No.
Name
Address

Worthy History

There is no history worthy of attention save that of free nations; the history of nations under the sway of despotism is no more than a collection of anecdotes.—Chamfort.

HOUSEHOLD HINTS

When packing dresses for traveling lay tissue paper twice the length of dress on table, place dress on this and cover with tissue paper. Fold, pack last in suitcase and dresses will not wrinkle.

Tarnished rhinestone pins and buckles will look like new if set in gasoline (keep away from fire) for about 15 minutes, then polish with a flannel cloth.

Fasten snaps on clothing before putting through wringer and they will come out in good condition.

To prevent nut kernels from becoming rancid, they should be kept in airtight containers in a cool, dry place.

Wash clothes and hair brushes in alum water occasionally to keep them in good condition.

Free, a Grand Cook-Book

Standard Brands, Inc., Dept. W, 631 Washington Street, New York City, have prepared a cook-book containing dozens of delicious recipes for those who bake at home. It may be had absolutely free by dropping a post card to Standard Brands at the above address, requesting that it be mailed to you.—Adv.

CLASSIFIED DEPARTMENT

Live Stock Commission
BYERS BROS & CO.
A Real Live Stock Com. Firm
At the Omaha Market

Unnatural Affectation
Affectation is an awkward and forced imitation of what should be genuine and easy, wanting the beauty that accompanies what is natural.—Locke.

TO RELIEVE MISERY OF **COLDS** quickly use **666** LIQUID TABLETS SALVE NOSE DROPS COUGH DROPS

As We Wish
What ardently we wish, we soon believe.—Young.



1 Skid can wreck you—your car—your pocketbook

Your problem this winter is not whether you can afford WEED CHAINS—but—can you afford a skid smash-up? The best skid accident insurance is the kind that prevents them. That's WEED AMERICAN BAR-REINFORCED TIRE CHAINS which give you these four important advantages: (1) Bar-Reinforced Cross Links. (2) Weedalloy—a tougher metal. (3) Patented Lever-Lock End Hooks—positive fastening. (4) Side Chains welded and hardened to resist wear. Ask for WEED AMERICAN BAR-REINFORCED TIRE CHAINS. They give more than double the mileage, save cars—save steel for Defense.

AMERICAN CHAIN & CABLE COMPANY, INC.
York - Pennsylvania
In Business for Your Safety

EVEN IF THEY SAVE YOUR LIFE BUT ONCE!
WEED American Bar-Reinforced TIRE CHAINS