

The Truth of It Is . . . This Cherry Torten Is Good! (See Recipes Below)

Washington Day Ideas

It took Washington to make the cherry famous by telling the truth about cutting down that famous tree, but it takes only a sampling to make us appreciate the excellence of this luscious red-ripe berry. If you're sensitive to color, and

most of you are, I am sure, then you can make the most of the possibilities which the cherry offers for pepping up winter mealtime. With appetites riding high, but

opportunities for decoration fairly low in these colder months, the Washington birthday and its synonym the cherry, come to the rescue. All of today's recipes have "Umum" tacked onto them, so make your bids for fame, by starting off

> *Cherry Torten. (Serves 6 to 8)

Torten Layer:

1 cup sifted flour 1/4 teaspoon salt 1 tablespoon sugar 1/4 cup butter

1 egg yolk, slightly beaten Combine flour, salt and sugar. Cut In butter with knives or pastry blender. Add beaten egg yolk and mix thoroughly. Press this mixture into baking dish or pie tin. Cover with cherry topping and bake in a hot (425-degree) oven for 15 minutes. Reduce heat to moderate (350 degree) for about 20 minutes. Serve hot or cold, with whipped or plain cream if desired.

Cherry Topping: 1 No. 2 can red, tart, pitted cherries

1/2 cup sugar 4 tablespoons cornstarch

1 tablespoon butter Drain juice from cherries. Heat to boiling point. Combine sugar and cornstarch. Add enough cold water to make a smooth paste. Pour this gradually into the boiling cherry juice and cook 5 minutes, stirring constantly. Remove from fire, add cherries and butter.

This upside down cake is as good as it looks because the cherries are interlaced with



family for it's bound to carry off first honors:

2 eggs 34 cup sugar 1/4 cup boiling water % cup cake flour

1/4 teaspoon salt 1/2 teaspoon baking powder 1 teaspoon lemon or orange ex-

tract 11/2 cups red, pitted cherries

1/4 cup butter 1/2 cup brown sugar Beat yolks until thick; add sugar | 2 tablespoons shortening gradually. Continue beating and 14 cup sugar

add water. Mix well and add sifted

Lynn Says:

The cherry family is one with many branches. In addition to the red, tart pitted cherries which are abundant in the summer and which can easily be put up well in cans, there are two other types of cherries worthy of mention.

The first of these is a white type cherry commonly called Queen Anne. This lends itself well to salads and adds distinctive flavor especially when used in combination with other fruits such as pineapple, oranges, grapefruit and bananas. A little bit of the Queen Anne cheery goes a long way.

The other type, called Bing cherries, are deep, dark red, and quite sweet. For that reason they are at home in desserts. They can be made into sauces and served over ice creams and pud-

This Week's Menu

Buttered Noodles *Meat Balls *Creamed Spinach With Egg Garnish Banana Muffins Butter Lettuce With French Dressing *Cherry Torten Milk

*Recipes Given.

dry ingredients. Beat in thoroughly and fold in flavoring and stiffly beaten egg whites. Melt butter in heavy skillet and add brown sugar. Over this spread cherries, then pour over cake batter. Bake 30 to 40 minutes in a moderate (350-degree) oven.

If you ever have cherries left over, you may thicken the juice with cornstarch mixed in water and heated to the boiling point. This is especially good on rice or cottage pudding or as a sauce over ice

Cherries and peaches are an inspired combination, especially in pie. You'll be enthusiastic over this

Peach Cherry Pie.

1 recipe plain pastry 34 cup sugar

1/4 cup flour 11/2 cups canned tart red cherries 1½ cups sliced peaches (canned) 4 teaspoon almond extract

3 tablespoons butter Drain fruit. Mix flour and sugar ry juice to which has been added the almond extract. Sprinkle fruit hot (425-degree) oven 10 minutes, diary talents for years before the then in a moderate (350-degree) start of this war.

oven 25 minutes. Meat balls slim the budget and still remain a good main dish for

dinners this season. They're nutritious and flavorful made with egg, milk and bread, and colorful with green peas riding in the rich brownish red gravy:

*Meat Balls. (Serves 6)

2 slices bread 34 cup milk 1 beaten egg

34 pound ground beef 1/4 cup ground pork Salt and pepper

2 tablespoons chili sauce 1 small onion, grated 2 cups strained tomatoes 1 teaspoon worcestershire sauce

1 cup peas, cooked Soften bread in milk, add egg. Mix meats and add seasonings, salt, pepper, chili sauce and onion. Form cestershire sauce and simmer for

they heat through. *Banana Muffins. (Makes 10 muffins)

35 minutes. Add peas and cook until

1/2 cup chopped banana 1 egg

1 cup vitamin-enriched wheat flakes % cup milk 1 cup flour 1/2 teaspoon salt

21/2 teaspoons baking powder

Blend shortening and sugar, add chopped banana and egg and beat thoroughly. Stir in wheat flakes and milk. Sift dry ingredients and add to first mixture. Stir only until flour disappears. Fill greased muffin tins until % full and bake in a moderately hot (400-degree) oven about 30 minutes.

*Creamed Spinach.

Wash spinach leaves carefully under running water, being careful to remove all dirt. Boil without water 5 to 7 minutes or until tender. Drain and chop fine. Make a medium thick cream sauce, and blend into the

the spinch platter. (Released by Western Newspaper Union.)



WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON

dated Features-WNU Service. JEW YORK .- In the years between the two world wars, Dr. Winifred V. Richmond of St. Elizabeth's hospital, Washington, D. C., devoted in-Stabilize Parent, tensive re-Rather Than Child, searchtothe R. Wickard in a recent letter. Psychologist Says ravages of

war psychosis on the mind and personality of the young. She became a leading authority in this field and, in her work today offers unique and highly informed conclusions as to how to safeguard children, particularly adolescents in the intensifying psychological war.

The problem, she finds, is largely the stabilization of parents rather than the young. She cites primitive cultures. Primitive man takes his horrors in his stride. He has a physical and emotional equipment to meet them. He doesn't crack up, and neither do his children. Young children get emotional security from their elders. Such is Dr. Richmond's drift in her many books and articles, the latest of which is her newly published book, "Making the Most of Your Personality."

Within the last few decades she has examined countless children in the twilight zone of near-emotional and psychological collapse. She has saved or helped to save many of them. Her findings are compiled in her latest book, addressed to both parents and adolescents. Safeguarding the children in the "war least that many again. of nerves" is her campaign.

She is a devoted, graying abbess of science, born in Elizabeth, W. Va., in 1876, holding degrees from Ohio and Clark university. She taught 15 years, starting her career in a one-room country school, and hygiene, and in wide fields of research, in many universities.

THE Yippy, Dippy, Lippy Fakir lege. of Ipi-here he is again and 1/4 cup juice from canned cherries lined pastry tin. Add fruit and cher- Lippy Fakir of Ipi The Gerwith remaining flour-sugar mixture. another workout among the wild Dot with butter. Make lattice top tribes of Afghanistan and northwest-

> Kipling's "Man Who Would Be King," operating in the same territory, was just an old stickin-the-mud, compared to the emaciated wild-eyed little man, with his hair dyed bright red and a yell that gives everybody a nervous breakdown for miles around. His dish is "scourging the Infidel British." He is the "Avenger of the Church of Islam," an ace troublemaker for the Germans and Japanese just now, with his skill in provoking murderous religious wars. The British take him seriously, as his inflammatory range is such that it might necessitate the withdrawal of troops from Burma and Bengal to guard the Khyber

years. They have chased him on hay and pasture crops. foot and on horseback, with planes and armored cars, with an army of 40,000 soldiers, and with everything but bloodhounds. But he has always into balls, roll in flour and brown slipped just out of reach. He has in hot fat. Add tomato and wor- been known as "The Holy Man of the Suleiman Mountains," and among the tribesmen the legend grows that he can do a clever disappearing act when the police are closing in

Although he is now only 41 years old, he has been a practicing hell-raiser for 20 years, one of the best in the business. He grew up in the bazaars of Peshawar in northwest India, a coolie, and the son of a camel driver He has led border tribes in several violent uprisings, notably in 1931 and 1932. His Pathian raiders have been notoriously bloodthirsty

radio campaigns.

FIGHTING priest, becoming an Adding common baking soda to Louis de la Trinite of the Carmelite er than waiting. friars. In his naval command he chopped spinach until it becomes lieu. He was imprisoned by the Ger farm labor, and preparing for farm part of the leaves. Season to taste mans at Cherbourg in June, 1940, adjustments needed in the war with salt, pepper and a little dash of and, while being taken to prison emergency have been among the nutmeg. As a garnish serve wedges camp, leaped from a train, escaped jobs of county farm bureaus this or slices of hard-boiled egg around to London and became a member of year. Demand for more farm prod- that Japan was given much more

FARM Topics

CATTLE RAISERS FACE PROBLEM

Danger Ahead if Beef Cattle Increase Continues.

By R. J. McKENNA (Chairman, Montana USDA Defense Board.)

Dangers that face the livestock industry if cattle numbers continue to increase past a balance with norby Secretary of Agriculture Claude

supplies of food are needed for na- not exceed. tional defense, indicates that infense program as well.

heifers which, because of the good also offers stockmen an opportunity culling out and selling undesirable animals at a good price.

Keep livestock numbers in balance with normal feed supplies, he urged. Range conditions and feed supplies in the West have been uncause a lot of loss if there is no feed reserve available

In 1934, just before the disastrous drouth, there were 74,000,000 head of cattle in the United States and in another year, if the present rate of increase continues, there will be at

Vitamins Important

In Animal Breeding The success with which farmers raise their pig, lamb and calf crops to meet expanding national food moving on to the teaching of mental needs may depend in a large part cut of 25 per cent which involved -and, is wide at the hem. on the kind of rations they supply their breeding stock, says Earl H. Hostetler, professor of animal husbandry at North Carolina State col-

Rations well fortified with vitasomebody will write a song about mins and minerals are required for him some day, like the one about the normal reproduction, and vitamins Abdul Abdul- A, E and C have received most and sprinkle % of the mixture in a The Yippy, Dippy, bul Ameer. attention in relation to reproduction. Carotene, which is present in

Is Quite Slippery mansare well-cured green hay, fresh green pasture, grass, well-made corn, grass and legume silage, and yellow varieties of carrots, squash, and for pie and flute edges. Bake in a ern India, having used his incen- sweet potatoes, is the principal source of vitamin A, highly essential in the reproduction of all farm animals.

However, Hostetler pointed out, carotene is rapidly destroyed in feeds, especially under conditions of poor storage, so precautions must be taken to provide adequate amounts particularly to pregnant Few White Men Ever

As early as in 1922, the vitamin E factor was demonstrated to be necessary for reproduction of laboratory animals such as the rat, but the need for it in the diet of farm animals other than poultry is still questionable. Most good rations contain adequate amounts of this vitamin, and only in unusual cases is it likely that animals may be sterile because E is lacking.

Such feeds as wheat bran, shorts, linseed meal, hominy feed, white and yellow corn, cottonseed meal, As a matter of fact, the British and kafir are good sources of vitahave taken him seriously for many min E, as are most of the common

Agricultural News

Casein and other plastic dress and millinery ornaments and buttons will replace those made of metals which are needed for defense pur-

Canned edible soybeans, which look and cook like limas and have a nuttier flavor, are on sale in grocery stores in parts of the United

British farmers put under cultivation an additional 2,000,000 acres last fall in order to make the country more self-sufficient in the way of foodstuffs.

Due to the shortage of aluminum, only 11,000 pounds will be available News reports are that Axis agents for the manufacture of poultry are gearing him in widely organized wing bands this year as compared with 150,000 last year.

admiral, is assigned command water given to feeder cattle immeof the French possessions in the diately after they are received may Pacific, by the Free French National avert losses from shipping fever. If committee in London As a priest, fever develops, a veterinarian he is the studious and ascetic Father should be called immediately rath-

is Admiral George Thierry d'Argen- Help in meeting the shortage of the Free French National council. ucts means still greater activity.

NATIONAL **AFFAIRS**

Reviewed by CARTER FIELD

Possibility Now That Sugar Rationing Will Not Continue Throughout the War . . . Japan Fortified Her Mandates (Bell Syndicate-WNU Service.)

WASHINGTON. - It is possible, though one must not depend on it, that the sugar rationing will not mal feed supplies were pointed out continue throughout the duration of the war. For a considerable time we will be very short, due to various There is danger ahead for beef mistakes, most notable of which was cattle producers if herds continue to not holding down the Philippine duty increase, Wickard stated. This, free imports to the figure their together with the fact that abundant own people said in 1929 they could

This was an unnatural situation. creased marketings of beef cattle Actually the only reason the Philipand calves in 1942 will benefit not pines had turned so heavily to sugar only cattlemen but the National De- was that they had what amounted to a non-competitive market in the Secretary Wickard's statement United States. They were inside our pointed out to stockmen several tariff wall, and therefore did not things they could do to make their have to meet the competition of position more secure. He advised Java, which can produce sugar increased marketing of cows and more cheaply than the Philippines.

Not only that, but they were guardemand and price, would mean anteed the sale of their sugar in our more money to pay off indebtedness | market by the quota system which and get set for what may come in our department of agriculture set the future. This present demand up, over violent protests from the Louisiana and Florida cane producto improve their breeding herds by ers, the best producers in 20 states, and the Puerto Ricans and the Cubans.

So now we are faced with the loss of this million tons which under the rationing system, had become virtually a substantial part of our usually good this year. Drouth can sugar rations. This is more than TWENTY MILLION POUNDS of sugar a year.

Holding Sugar Production

Curious in this connection is the fact that department of agriculture mous "dress which looks like a officials virtually had been at their suit." In this two piece model, wits' end to hold down sugar pro- the top is a smart four button duction. Beet culture had spread, jacket of the longer cut-with atfrom 15 states where it flourished tractive wide shoulders, a neat about the time the quota system collar and lapels over which you was inaugurated, to 20 states. So may wear, most effectively, a beet acreage was curtailed to an snowy white dickey-it is dart fitaverage extent of 17 per cent as late | ted to maintain a slim line through as 1941. Cane acreage was cut 10 the torso and has four big patch per cent. This followed a previous pockets. The skirt has front pleats the plowing up of growing cane! If one studies the situation with

12 to 20. Size 14 ensemble requires, with hindsight it becomes obvious that the cries of the sugar states politicians ought to have been heeded the moment this country began lendlease operations, long before it was admitted that we were drifting into the war. For the need for more and more industrial alcohol was evident.

Fortunately most of the cane farmers in Louisiana took a chance last September. They risked their benefit checks from the department of agriculture by planting some 25 per cent more than their quota!

Meanwhile, Cuba is increasing her production also, but no one can predict what may be the result of the war requirements for alcohol. Fortunately, alcohol can be produced from any grain.

On Japanese Mandates

One of the very worst features of the meat white, juicy and tender. the Versailles treaty has been the "mandates." It was under a "mandate" that Japan took over the chet thread do not tear out so Marshall and Caroline islands, and quickly as those made with ordimany others in the Pacific. It is nary sewing thread. around those islands that her fleet is supposed to be, say the arm chair strategists. It would seem to be the logical place for it-right on the dows away next spring, or to try flank of the normal route from the on your screens even now: Cover United States to Australia, which them with tight-woven cloth, or line is south of these islands, and to even with heavy paper. It may the Philippines.

save cleaning and repainting It is assumed that Japan, has when they are put in use again. turned the islands, which extend for considerably more than 1,000 miles east and west, and nearly 800 miles north and south, into a nest of naval and air bases. No white men have been permitted on the islands for more than 15 years!

"You can count on the fingers of one hand the white men who have been on any one of those islands in the years since Japan took them over," a prominent diplomat said. Which leads us to wonder where the notion of a "mandate" came

from and what it is all about. The notion of a "mandate" originated in the clever minds of some of the negotiators at the Versailles conference. It was a concession to one of the famous Fourteen Points of Woodrow Wilson. The particular point in question grew out of his "Peace Without Victory" slogan, which was so irritating to the Allies, much as it may have appealed to the Germans. In fact, the Germans always have claimed that they laid down their arms in the Armistice on the basis of the Fourteen Points, and then were be-

trayed. First the notion was that the territory to be taken from Germany, particularly the colonies (Alsace and Lorraine did not figure because they had been taken from France by Germany in the Franco-Prussian war, 1870) should be administered by the League of Nations. But it was decided to delegate this function to certain individual countries. Then the colonies were divided up very much as they would have been in an old-fashioned conquest, except than was warranted.



SEWING

THE season's biggest hit in tai-

■ lored fashions! Here's the fa-

Pattern No. 8100 is designed for sizes

Never throw away bones left

from a roast or shoulder. Put

them in cold water and if cooked

several hours, a very good soup

may be obtained with the addition

Choose towels of more than one

color for your bathroom. They

make a gay appearance blended

If the chicken is well-rubbed in-

side and out with a cut lemon

before being cooked it will make

Buttonholes made with fine cro-

A between-seasons tip to re-

member when you put storm win-

side by side on the towel rack.

of diced vegetables.

O O I ACT



inch material. Dickey takes 5% yard 35-inch material. For this attractive pattern, send your order to: SEWING CIRCLE PATTERN DEPT. 311 W. Wacker Dr. Chicago Enclose 20 cents in coins for Pattern No. Size..... Name BARGAIN TODAY

long sleeves, 4 yards 54-inch material, with long or short sleeves 534 yards 35-



Shallow in Self Deep versed in books and shallow in himself.-Milton.



These California Navels are ideal oranges-in every way! Their juice is more delicious. It has more vitamins C and A, and calcium, more health in every glass.

They are seedless. Easy to peel, slice and section for recipes, lunch box and between-meals eating.

Those stamped "Sunkist" are the finest from 14,000 cooperating growers.





*Per Cake: Vitamin A-2000 Units (Int.) Vitamin B1-150 Units (Int.) Vitamin D-400 Units (Int.) Vitamin G-40-50 Units (Sh. Bour.) All of these vitamins go right into your bread; they are not appreciably lost in the oven. Ask for Fleischmann's Fresh Yeast-with the yellow label.

MERCHANTS-

Your Advertising Dollar

buys something more than space and circulation in the columns of this newspaper. It buys space and circulation plus the favorable consideration of our readers for this newspaper and its advertising patrons.

LET US TELL YOU MORE ABOUT IT