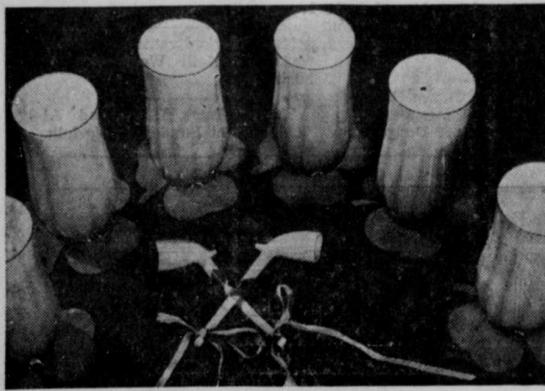


# Household News

by Lynn Chambers



Toast for St. Patrick's Day . . . Pineapple Frosties!  
(See Recipes Below)

### Shamrock Fare

Take your cue from good luck day and let your menu wear green! Bring out your best Pat and Mike jokes and touch up your food for the day with a dash of imagination by applying a green brush stroke, for these are the things which put a halo on your head.

There's a hint of spring in the green touches and in the lightness of this season's menus, so whisk these two elements into your food to give it exciting personality.

With simplicity your keynote and economy your guide, here are some menus for small entertaining on St. Patrick's day.

#### Menu I.

- Afternoon or Evening Snack
- Pineapple Frosties
- Finger Sandwiches
- Pop Corn Nougat

#### Menu II.

- Bridge Refreshments
- Shamrock Salad
- Prune Bread With Cream Cheese Spread

Coffee or Tea

Cornflake Chews  
A drink with plenty of tang and vitamins is this one called a Pineapple Frosty. Its vitamins B1 and C will boost your energy quota and at the same time give your teeth and bones and gums a new lease for spring.

#### Pineapple Frosties.

For each serving use a six-ounce glass of unsweetened pineapple juice and a generous scoop of sherbet. Chill a large beating bowl, add well-chilled pineapple juice. When the sherbet begins to soften, beat the ingredients until they are well-blended and frothy. A jar or shaker or automatic beater may be used to blend these together.

#### Pop Corn Nougat.

- 1 1/2 cups corn syrup
- 1 1/2 cups sugar
- 1/2 cup warm water
- 1/16 teaspoon salt
- 3 tablespoons honey
- 2 egg whites
- 1 cup chopped pop corn
- 2 tablespoons candied cherries, cut fine

Cook syrup, sugar, water and salt until brittle when tried in cold water. Put honey in a large bowl, place over pan containing hot water to keep honey warm. While candy is cooking, beat egg whites stiff and fold through honey. When syrup is cooked to the proper stage, pour it slowly over the honey and egg, beating hard with wooden spoon. Beat until the surface has a satiny appearance. Fold in pop corn and cherries, press into buttered pan.

Ever so good, ever so simple, and very pretty describes this light green salad in today's column. The grapefruit and lime flavored gelatin are a spirited combination that work the right kind of magic.

#### Lynn Says:

As fish gains prominence in menus, are you wondering how you can make it appetite-tempting? Here is a guide:

Nice to dip in egg and bread crumbs and fry in shallow fat: perch, pike, haddock, halibut, cod, sole, lake trout, salmon, in steak or fillet form.

Good for baking with or without a stuffing: the large fish, like whitefish, haddock, halibut, walleyed pike, salmon steaks, lake trout.

First class for deep-fat frying: oysters, shrimp, scallops. Dip these in beaten egg and crumbs and fry in deep, hot fat.

Baked in loaves or timbales: haddock, salmon, tuna, cod.

Stuffings that go well with baked fish: bread stuffing (the same kind you make for your fowl!); celery stuffing, or rice stuffing (try this with pike!). For rice stuffing, combine 1 cup cooked rice with 1/2 pound sauteed mushrooms, 2 tablespoons of chopped onion, 2 beaten eggs, 1/4 cup celery, all cooked with 1/2 cup butter. This makes enough for a 3 to 4-pound fish.



## WHO'S NEWS THIS WEEK

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

**NEW YORK.**—The cost-plus issue, stirring again, makes this World war seem a bit more like the first one. Maj. Gen. Eugene Reybold, chief of the United States army engineers, defends the cost-plus system in wartime construction. He tells the Associated Contractors, meeting at Indianapolis, that the big idea when there is a war on is to get things done, and that the contractors "have fulfilled their responsibilities satisfactorily."

**Gen. Reybold, Top Flood Battler, for Cost-Plus in War**  
General Reybold is the famous flood battler, who has won more decisions over rampaging rivers than any man in or out of uniform. Getting a half-nelson on the Mississippi, in 1937, he didn't figure the cost, plus or minus, but he licked the flood. His system always has been to beat the river to the punch, by a spillway, blowing up a dam, flooding lowlands or by any possible device or stratagem in his line of flood-fighting. He knows them all.

In these encounters, particularly in 1937, he met difficulties comparable to those of the "scorched earth" tactics of modern warfare. Farmers and planters frequently opposed his drastic measures, but he carried on tactfully and won their co-operation.

He became chief of the engineers in September of last year, succeeding Maj. Gen. Julian L. Schley. He knows rivers and river towns like an old time steamboat captain, also lakes and harbors, and any old settlers in Memphis, Little Rock or Buffalo is apt to know all about him. From 1927 to 1932, he was stationed in Buffalo as assistant and district engineer on river, harbor and dredge operations. He was the U. S. representative on the International Niagara River Control board from 1925 to 1932, later district engineer at Wilmington, N. C., and was engaged in river control work at Memphis when he was chosen to lead the engineers.

**AS AN** air force officer, sounding sharp warnings against a day of doom and begging for bigger and better planes, Maj. Gen. Frank M. Andrews gained distinction as the man who never was afraid to stick out his neck. There is a hopeful augury in the fact that Lieutenant General Andrews, which he has since become, is supreme commander of the Caribbean defenses.

**His Urgings Now Commonplaces in Sphere of Planes**  
The Caribbean command, one of the most critical of defense areas because of the Panama canal, was assigned to General Andrews last July. Two months later, the general made a survey of the entire area and thereafter there were reports that he had insisted on a completely consolidated army and navy authority. This authority was established late last month, as a result of the Roberts report on Pearl Harbor, according to guarded reports from Washington. It might have been assumed, in the light of past performance, that the general would not accept divided authority.

The general did not fly with the A.E.F. in the First World war, but was in the air over Germany, from 1920 to 1923, and in the succeeding years gained army fame by a series of brilliant aerial exploits. In 1934, riding a Martin B-12 bombardment plane, he established a world record for 1,000 kilometers.

Becoming commander of the general headquarters air force in 1935, he vehemently urged a technological shakeup in plane design and equipment and campaigned for many innovations which later came through. He was one of the first to urge airplane cannons and also one of the first to prophesy that planes soon would be useless without armor plate, and to demand this protection. He also was out early demanding large scale civilian training for the air forces. He was born in Nashville, Tenn., and graduated from West Point in 1906.

He threw away canned speeches which had been prepared for him and said his own say so effectively that he became known as one of the best talkers in the army—always talking up intelligent and co-ordinated defense. He fought with the cavalry on the Mexican border before he found his wings, in 1917. He frequently has been called "the handsomest man in the army," although he is a bit on the rough-and-ready side and his somewhat uncoordinated hair is never slicked down. If there is a swivel-chair officer in the army, he isn't the man.

### This Week's Menu:

- Baked Haddock
- Lyonnais Potatoes
- \*Orange Squash
- \*Shamrock Salad
- \*Prune Bread
- Butter and Honey Chilled Pears
- Cornflake Chews
- \*Recipes Given.

#### \*Shamrock Salad. (Serves 6)

- 1 package lime flavored gelatin
- 1 cup hot water
- 1/2 cup cold water
- 1/4 cup grapefruit juice
- 1/4 cups grapefruit sections
- 1/4 cup finely chopped celery
- Pimientos

Pour hot water over gelatin. Add cold water and grapefruit juice. Chill until mixture thickens, add grapefruit and celery. Arrange pimientos cut into shamrock shapes around sides of a mold or at the bottom. Pour mixture into mold, chill until firm, unmold and garnish with grapefruit sections and greens.

A favorite breakfast cereal and prunes are a healthy merger for this home-made bread. The fruit and cereal are food affinities. The result, an excellent bread that stays moist for days, is good sliced when fresh or when toasted:

#### \* Prune Bread. (Makes 1 loaf)

- 2 cups bran cereal
- 1/2 cup juice from cooked prunes
- 1/2 cup chopped, cooked prunes
- 1/2 cup buttermilk
- 1/2 cup sugar
- 1 tablespoon shortening
- 1 egg
- 1 1/4 cups flour
- 1/4 teaspoon salt
- 1 1/4 teaspoons soda
- 1/2 cup chopped nuts, if desired.

Soak cereal in prune juice. Add buttermilk. Cream sugar and shortening thoroughly, add egg and beat well. Add bran cereal mixture. Sift dry ingredients, add to prunes and nuts. Add to first mixture and stir only until flour disappears. Bake in a greased loaf pan in a moderate (325-degree) oven, 1 hour and 20 minutes.

The orange flavoring gives a delightful touch to the squash which is colorful served in orange cups.

#### \*Orange Squash. (Serves 6)

- 3 cups cooked, Hubbard squash
- 1/2 cup orange juice
- 3 tablespoons butter
- 1/2 teaspoon salt
- Pepper
- 1/4 cup chopped almonds

Bake or steam squash until tender (1 1/2 to 2 hours). Mash or rice. Add orange juice, butter, salt and pepper. Fill 6 orange shells with squash mixture, piling it in lightly. Top with chopped almonds. Bake until lightly browned in a hot (450-degree) oven. For best results use oranges that have clean, smooth skins which separate from the orange easily.

#### \*Tartar Sauce.

Popular and fitting accompaniment to fish is this sauce: Combine 1 cup mayonnaise, 1/2 teaspoon onion juice or 1 tablespoon chopped chives, 2 tablespoons chopped sweet pickle or green relish, lemon juice to thin to desired consistency.

While you're busy this season rolling bandages for the Red Cross, knitting for the soldiers, or baking for the boys at camp, you'll want to plan menus and dishes that take little time for preparation. With this in mind, I'm including a recipe for an excellent casserole that fills these requirements:

#### Shrimp Vegetable Casserole. (Serves 6)

- 2 medium onions, sliced
- 1 green pepper, cut in rings
- 1 cup cooked peas
- 1 cup coarsely broken, wide noodles, uncooked
- 3 cups canned tomatoes
- 2 No. 1 cans shrimp, cleaned
- 3 tablespoons butter
- Salt and pepper

Place alternate layers of ingredients in greased casserole. Dot with butter and season with salt and pepper. Cover and bake in a moderate (350-degree) oven for 1 hour. (Released by Western Newspaper Union.)

## NATIONAL AFFAIRS

Reviewed by CARTER FIELD

**Fighting Ships at Sea, Despite Size, Need Air Protection for Success . . . Soviet Strategy Stamped 'O. K.' . . .**  
(Bell Syndicate—WNU Service.)

**WASHINGTON.**—The only reason that the Nazis—and Italians—have not run the Mediterranean fleet of the British out of "Mare Nostrum," or destroyed it, according to a very competent British official here, is that the British admirals in that sea simply will not move their ships unless they are accompanied by ample air power.

For instance, when the daring raid on Genoa by British war ships thrilled Britain the attacking ships were accompanied by an aircraft carrier. In contrast the destruction of the Repulse and the Prince of Wales occurred because they did not have the protection of fighting planes. In which connection it should be remembered that either a dive bomber or a torpedo plane is a set-up for a fast fighter.

Most of our reactionary admirals—who pooh poohed the notion of battleships being sunk by aircraft—have not been convinced. They have turned PART of the way. But not enough, if we are to accept the arguments of the air enthusiasts.

Men like Major Alexander P. de Seversky are convinced that most of the battleships now under construction, and which are consuming such huge quantities of steel that is badly needed for other things—and expert workmanship is even more desperately needed—will be obsolete by the time they are finished.

"A battleship," says Seversky, "venturing within range of enemy aviation operating from primary bases can hope to survive only if it is escorted by aviation equal to or superior to the total aviation on those bases. It is thus very much like a machine gun being conducted to its task by an escort of Big Berthas."

Most of the admirals say that we must have the battleship to "finish the job." This is on the old-fashioned, pre-World war doctrine that the battleship will be afloat, and some of their guns able to fire, after everything else has been sunk.

**Airplanes Sink Them**  
That was before the admirals conceded that a battleship COULD be sunk by an airplane, though many of us had been convinced of this by Gen. William Mitchell off the Virginia Capes back in 1922. But American, British, and even a Japanese battleship have been sunk by airplanes since dawn of December 7. Most of the sinkings were by torpedoes fired by planes, the weapon which made the Bismarck unable to navigate before she was damaged seriously by shell fire.

Another point in this battleship argument is that the Japanese, in their smashing advances in the Southwestern Pacific, have not used battleships to any important extent. Japanese battleships were so scarce in these attacks—which certainly were intended to "finish the job"—that most experts thought the main Japanese fleet was in the Marshall and Caroline islands. This is probably why our fleet made a surprise attack on the Marshall islands.

Nor are U. S. battleships able to do anything about relieving General MacArthur, they being just as helpless to aid him as the Japanese battleships are to join in the attack he has been withstanding.

It seems as though the country is entitled to an intelligent defense for expending so much of our productive capacity on battleships.

#### Finish Off Hitler First Is Plan

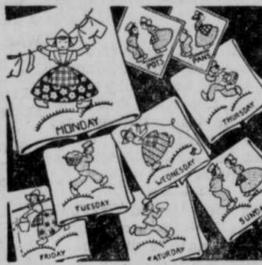
Both President Roosevelt and Prime Minister Churchill are in entire accord with the Soviet strategy. They do not share the popular impatience with Stalin for not losing his bombers in attacks on Tokyo, arms factories, oil storage tanks, etc., in Japan. They agree with the Red dictator that the main job is to finish off Hitler—that tending to Japan and any other allies of the fuhrer will be just a "mopping-up" operation.

"Stalin may be a dictator," said one high government official to a little dinner group, "but he does have to pay some attention to public opinion even at that. Obviously, if public opinion goes against the best strategy in a life-and-death war, Stalin does not have to bother. He does not have to risk an election as Lincoln did in 1864."

There is another line of reasoning which has brought Roosevelt and Churchill into accord with the present Soviet policy of not attacking Japan. Both executives are profoundly convinced that Hitler is the main enemy. They want him beaten. And they are inclined to agree with Stalin that for him to risk an attack in the Far East might result in failure on both fronts.

It is pretty much the same logic which Churchill expounded in his address in the U. S. senate chamber. He said the question was asked why there were not more men and more planes in Malaya. His answer was Libya. To have divided his forces, he said, would have been to risk failure on both fronts.

## THINGS for You TO MAKE



**APPLIQUE** costumes complemented by traditional wooden shoes give a picturesque appeal to these new Dutch tea towel motifs. Industrious little Gretchen decorates the towels for Monday, Wednesday and Friday; her very best

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