



WHO'S NEWS THIS WEEK

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

NEW YORK.—It appears to this onlooker that there is a lag in this war in issuing pencils and paper to song-writers and putting them on a full-time shift. We **Out Song Writers To Help Beat Axis** made a fast singing get-away in the First World War, with that one about the little bit of the sunshine in the YMCA almost beating the first crack of the guns.

Possibly we are at least getting under way with Geoffrey O'Hara limbering up his writing-wrist with a ditty calculated to start a rush of bond-buyers to the neighborhood post office. Mr. O'Hara is a veteran song-leader of our 1918 singing and fighting days and the author of "K-K-K-Katy."

He has a copyright on "The Star Spangled Banner," taken out and duly recorded in 1929. This was his stepped-down version of the National Anthem. The copyright is a bit of a joke which, says Mr. O'Hara, will enable him to bequeath a singable National Anthem to his country in his will.

He scouted some interesting historical background in his professional study of "The Star Spangled Banner" and how we got it. In England and Wales, in the late Eighteenth century, it was sung by tavern roisterers as "Anacreon in Heaven." They could reach the high notes easily. The explanation, Mr. O'Hara's researches disclosed, was that in a cold, foggy climate the larynx grows smaller, in order to keep out the weather. Therefore there are more tenor voices.

Mr. O'Hara probed still further and found that California had more basses and baritones than colder states. So he reset the anthem to a steam-heated singing range.

He came to the United States in 1904, at the age of 22 and worked four years as a clerk in the Canadian Bank of Commerce. All that time he was writing songs, surprised and happy when Caruso suddenly featured his "Your Eyes Have Told Me," and Al Jolson did the same for his "Tennessee."

Last month he was elected to membership on the board of the American Society of Authors, Composers and Publishers. He got his naturalization papers in 1919, and has been a diligent expounder of our democratic faith.

WE'VE asked a lot of philosophers, but we never could get it straight as to whether there could be any humor in a perfect universe.

It is something to worry about, as with the Atlantic Charter millennium moving in after this war, there might not be any place for Al Schacht. His errant foolishness wouldn't do in such a perfectly ordered world.

But, in our present state of somewhat ostentatious imperfection, he still belongs, and today's good news is that the "Clown Prince of Baseball" is still clowning over in New Jersey just now, still touring the baseball circuits, making everybody happy with his durable pantomime.

We have an idea that if Al Schacht were shrewdly used he might be worth a brace of battleships to this country. As we see it many of the invocations of democracy which come from the Washington founts of erudition do not quite get the public ear; that they need a bit of "corn," in the Broadway lingo, or at any rate a widened public appeal and a dash of humor. If Al Schacht should take to ribbing Hitler before the baseball mobs, with an appropriate anticlimax for Der Fuehrer at the finish, it ought to help a lot in getting over the news that there is a war on.

He was a top-bracket player, bought by the Giants in 1917, and can still put a hop on a fast ball. He was literally born in left field—in the left field territory of what is now the Yankee Stadium. He was a whirlwind pitcher in high school baseball and was three years with Newark before the Giants bought him. He and Nick Altrock formed their famous comedy partnership with the Washington club.

He is a born comic and one of the best pantomimists in the country. When "Cash and Carry" Pyle of Union Derby fame was staging Suzanne Lenglen in tennis matches around the country, Al Schacht's act was a part of the program. It was a burlesque of Suzanne which set the crowds wild. Suzanne didn't happen to see it for the first few matches but when she did:

"Meester Pyle, deescharge at once zes zeez clown or deescharge me!"

He had no trouble in making other engagements, his "take" rounding out about \$50,000 a season.

Household News

by Lynn Chambers



Perfect Close for a Meal—Apricot Jelly Roll
(See Recipes Below)

Mother-Daughter Luncheon

Once a year it is becoming for Daughter to don the cook's cap and uniform and come out with a whole meal cooked to please Mother. And the day Mother appreciates it most is on her day of the year—Mother's day! So, today, I've planned a menu which even the youngest cooks can make into a glorified meal to which they can invite their mothers.

Now, young cooks, on your toes if you would gather laurels at Mother's day luncheon time! Bring out the measuring cups and ingredients, first. Then read the recipes over several times and visualize each step before you start. Ready? Good.

Your first course—served in small glass cups with a sprig of mint, if you can get it—will stimulate the appetites and brighten the table:

*Fruit Cup. (Serves 8)

- 3 oranges, peeled
- 1 grapefruit, peeled
- 1 pint strawberries, hulled
- 2 bananas

Section the oranges and grapefruit. Peel the bananas and dice. Mix with fruit sections. Sprinkle lemon juice over the fruit, sweeten to taste. Let stand and chill. When ready to serve, place in fruit cups.

Eggs are plentiful now because the government asked farmers to have their hens work overtime to increase egg production that they might be sent abroad and have enough for home use.

So, bring out the eggs and their surplus of nutrition to menus by choosing one of these two recipes for your main luncheon dish. Eggs are noted for the facility with which they can be cooked, and there is but one major rule to follow in cooking them: use as little heat as possible to get a tender product.

*Eggs a la King. (Serves 6-8)

- 4 tablespoons butter
- 4 tablespoons flour
- 2 cups hot milk
- 1 teaspoon salt
- Pepper
- ½ tablespoon chopped onion
- 1 tablespoon chopped green pepper

Lynn Says:

The Score Card: The nation's sugar bowl is due to be somewhat smaller than last year's because we will have to get along with a third less sugar than we had before. This means we will be using several substitutes.

You smart homemakers will learn how to use maple sugar, where you like maple flavoring. One and one-third cups of maple sugar may be substituted for one cup of granulated sugar.

Honey, oldest sweetening, has versatile uses. Use it on your breakfast fruits, cereals, sauce for ice cream, in cakes, quick-breads, cookies, even in sugars, jams and jellies. Since honey has a distinctive flavor, use half honey and half sugar in recipes or the consistency and color of the product you make may be changed considerably.

Corn syrup may be substituted cup for cup for granulated sugar, but when using it, cut the liquid in the recipe down by one-third. Molasses makes your ginger-breads, baked beans, brown bread, cakes and even cookies.

Besides these substitutes you'll have dried fruits which are high in sugar content. When stewing fruits, add sugar toward the end of the cooking period: it will take less to sweeten the fruit.

Make desserts with fruit juices, both canned and fresh, and you will find it bridges the sugar ration well. Above all, do not waste sugar. You can probably get along with less in the morning coffee and tea. Try it.

This Week's Menu

Mother-Daughter Banquet

- *Fruit Cup
- *Eggs a la King
- Asparagus
- *Orange Frosted Berry Salad
- Biscuits and Honey
- *Jelly Roll Tea or Coffee
- *Recipe Given

- ½ tablespoon chopped pimiento
 - 6 hard cooked eggs
 - ½ cup sliced, cooked mushrooms
- Melt the butter, add the flour and stir until smooth. Combine with hot milk. Let cook eight minutes over hot water (in a double boiler). Stir with egg beater. Add onion, green pepper, pimiento, sliced eggs and mushrooms. Let cook five minutes. Serve hot on buttered toast.

Eggs a la Rockefeller. (Makes 1 serving)

- 1 slice bread
- 1 thick slice tomato
- 1 soft cooked egg
- 2 tablespoons cheese sauce
- Parsley

Toast the bread slightly and spread thinly with butter. Place the slice of tomato on the bread, then on the tomato, put the soft boiled egg. Over this pour the cheese sauce and garnish with parsley.

Cheese sauce: Add ½ cup finely grated or finely cut cheese to 1 cup hot white sauce, and stir until cheese is dissolved.

*Orange Frosted Berry Salad. (Serves 6)

- 1 tablespoon gelatin
- 2 tablespoons cold water
- ½ cup orange juice, heated
- ¾ cup orange juice, unheated
- ¼ cup sugar
- 1 tablespoon lemon juice
- 1 cup orange pieces
- ½ cup berries or seedless grapes
- ½ cup sliced peaches
- Orange sections
- Frosted berries

Soften the gelatin in the water 5 minutes. Dissolve in the heated orange juice. Cool and add the unheated orange juice. When slightly thickened add the orange pieces, grapes, and sliced peaches. Pour into individual molds. Chill until firm. Unmold and garnish with orange sections and clusters of frosted berries. (To frost berries, dip in slightly beaten egg white and roll in granulated sugar. Spread on paper to dry.) Serve salad with lemon flavored mayonnaise.

As you go into your sugar-rationing period, are you keeping your eyes peeled for recipes that take it easy on the sugar without sacrificing any of their appetite appeal? For that very reason you'll like this one of jelly roll because it uses naturally sweetened apricots for the filling and eliminates the powdered sugar sprinkled over the top.

*Jelly Roll. (Makes 10-12 slices)

- 3 eggs
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup sugar
- 1 cup sifted cake flour
- 1 teaspoon baking powder
- 5 tablespoons flour
- 2 tablespoons butter

Add salt and vanilla to eggs, beat until light and fluffy. Add sugar in 2-tablespoon portions, beating after each addition. Add sifted flour and baking powder. Fold in carefully and quickly. Stir in water and butter, heated together until butter is melted. Pour into a jelly-roll pan, about 16 by 11 by 1 inch that has been greased and lined with paper, then greased again. Bake in a moderately hot (375-degree) oven about 18 minutes or until nicely risen and delicately brown over the surface. Loosen edges and turn onto a piece of waxed paper or a towel sprinkled with powdered sugar. Remove pan and peel off waxed paper. Spread with dried fruit—cook your favorite dried fruit (apricot, prunes or peaches are good) in a minimum of water, then put through a sieve, cool and spread. Roll lengthwise, cool on a cake rack.

If you would like expert advice on your cooking and household problems, write to Lynn Chambers, Western Newspaper Union, 210 South Desplaines St., Chicago, Ill. Please enclose a stamped, self-addressed envelope for your reply.

(Released by Western Newspaper Union.)

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

More Important That Captain Doesn't Go Down With Ship . . . Morale of Nation to Be Noted at Election Time . . . (Bell Syndicate—WNU Service.)

WASHINGTON.—This business of the captain going down with his ship has got to stop. About 90-odd times out of a hundred it is more important to save the captain than to save any other person aboard—man, woman or child, the old doctrine of "women and children first" to the contrary notwithstanding.

It is just another case of the war turning ordinary things upside down. In normal maritime life there is an oversupply of captains. Many men with masters' papers are working as first, second, and sometimes even third mates, just to get a job.

But too many men capable of navigating ships—of directing them safely from one port to another—of acting quickly in emergencies—of maneuvering a ship, for instance, under torpedo or bomb attack—are being killed.

Admiral Emory S. Land of the maritime commission is crying aloud for a speed up in ship construction, so that the lifeline to Britain can be kept in operation.

He is absolutely right, and should be getting more vigorous backing when he runs up against certain difficulties, particularly of the union labor variety.

But it is also necessary to have men capable of commanding those ships. It would seem that the problem of crews was just as vital, but the business of running ships, for the period of the war anyway, has turned to mass production methods.

It is not quite as simple as an assembly line, but it approaches it. The idea of each man being trained to do just one thing, almost as simple as tightening a bolt, is carried out in essential.

Maritime Schools Helped

Nor is the maritime commission to be criticized for the shortage in competent captains. It established schools several years ago, and really has done a pretty good job in training young men as navigators. So far as the engineers are concerned, most of the new ships have the old reciprocating engines, which means that almost any man who has had any experience whatever with engines, in saw mills, on farms, in small plants, can learn very quickly to perform the necessary duties.

Firemen present even an easier problem. Many owners of office buildings have been learning this to their embarrassment, for men whose only experience has been turning valves in oil-burning heating units of big buildings are now working on ships, with much better pay, of course, as should be the case in view of the terrible risk.

Incidentally, there is no disposition anywhere to criticize the pay schedules of the men who go down to the sea in ships these days. Some of the union rules have caused problems, but these related more to the question of interfering with a proper flow of recruits than to wages.

Most of the torpedoings of merchant ships off the Atlantic coast have not been as heavy in their toll of human lives as in naval warfare, where in so many instances—the cruiser Houston and the battle cruiser Hood for instance—there were practically no survivors.

But something ought to be done to impress everybody that it is a military necessity—vital to the winning of the war—to save the captain if possible. Men can be trained fairly quickly in navigation, but there is tremendous value in the experience which guides a good captain in emergencies.

And there is not only the lifeline to Britain to be kept open—there is the much longer one to Australia!

Coming Elections Will Show National Unity

Between now and the first Tuesday after the first Monday in November the American people will give a demonstration of national unity which will make all this talk about morale building seem rather silly.

The prediction is simply this: No member of the house or senate will be defeated because he was strongly in favor of the war, or of prosecuting it vigorously, and of never agreeing to peace until victory is achieved.

No candidate against any sitting member of the house or senate, either in primary or convention will be nominated or elected because he advocates quitting—on any terms whatever.

Now if this prediction were made as to a majority of the seats to be filled it would be important. To look back into history, Abraham Lincoln had to make a tremendous fight to prevent his own defeat, in 1864.



Dairy Production Climbing Steadily

Fluid Milk Consumption In Cities Is Still Off

Combined production of cheese, creamery butter, and condensed and evaporated milk in the United States in 1941 exceeded the 1940 output by 7 per cent. The January, 1942, production of these dairy foods was 9.6 per cent greater than in January, 1941, according to Ohio State university rural economists.

The 1942 production goals for dairy products call for approximate-



Adm. Land

Courtesy U. S. Department of Agriculture.

Wisconsin Dairy Queen Miss Ruth Krumbeur, knows of the dairy benefits obtained from the modern, well-timed pail which she is holding. The two weeks' old Holstein calf looks like a coming winner, too.

ly 12 per cent greater production than was obtained in 1941. The required increase in cheese and concentrated milk can be secured by a 7 per cent increase in all manufactured dairy products if some of the total production is shifted from creamery butter to the concentrated forms.

Need Will Be Met.

Creamery butter made up approximately 70 per cent of all manufactured dairy products in 1941, so any significant diversion of butter from the manufacture of butter will meet the needs for more milk to be made into cheese or to be condensed or evaporated. The production of dried milk in 1941 was less than the 1940 production, but a larger share of the total was prepared for human consumption.

The consumption of fluid milk in cities has not increased at the rate expected. Increased payrolls and greater quantities of milk available do not induce urban citizens to consume the amount of milk needed for adequate diets.

Rural economists believe that the best interests of the dairy industry at present require a definite policy as to price and of quantities of products to be purchased and stored, if increased production is to be maintained with the least expenditure of productive facilities.

Tractor Trouble Advice

If the farm tractor lacks pep, better check up on valves and valve mechanism. If there is rebound on each compression stroke when the engine is cranked slowly, the valves are closing properly. Lack of compression means waste of fuel and loss of power.

Sticky Valves.

Lack of compression in the farm tractor may be caused by sluggish or sticky engine valves. Engineers say this cause of power and fuel waste can often be remedied with a little kerosene. Start the engine, and after it has idled a while apply kerosene to the valve stems so that it works down between the stems and the guides.

Adjusting Discs.

To prevent overloading the farm tractor, adjust the size of discs and disc plows to the power of tractors. If less draft is desired, the width of cut may be reduced or one or more discs may be removed. In operating in hard ground, weights should be used at the rear and front furrow wheels rather than on top of the frame or beam.

Leaves Show Soil Needs

Through methods developed by horticulturists at the Pennsylvania State college it may be possible in the future to determine the soil requirements of crops by foliar or leaf diagnosis.

For instance, plants may become sickly as a result of too much of a certain fertilizing material in relation to the supply of others, or because of a shortage of certain other soil foods, according to a bulletin from that university.

NEW IDEAS for Home-makers

By RUTH WYETH SPEARS



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Maker of Jest

A jest's prosperity lies in the ear of him that hears it.—Shakespeare.

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