

WHO'S **NEWS** THIS

By LEMUEL F. PARTON lidated Features-WNU Release.

NEW YORK.-Lord Halifax recently discovered Texas with great enthusiasm. Perhaps he had advance news of the appointment of Lone Star State Major General Dwight Sons Make 'Texas' D. Eisenhow-Good News Tag er as comeral of the newly established European theater of operations for U.S.A. forces. General Eisenhower was born and grew up in Texas, as did Admiral Nimitz, later of the Coral sea and Midway. Other sons of the Lone Star state are bringing fame to the name Texas.

Two main facets of interest light up the general's career. He was long an intimate aide and protege of General Douglas MacArthur, and in his name and fame, the accent is on youth. In army shifts, rapid advancements and adaptations, in which it was indicated that we weren't going to have a muscle-bound army, his name frequently has appeared. General Eisenhower is 52, of the younger school of army officers who make war a science rather than an art. In this connection, he has been characterized as a tactician, as well as a strategist, this, so far as we can learn, indicating a capacity for quick improvisation, even if it breaks some classical rule-of-thumb. One reasonable deduction from

the selection of General Eisenhower for the European command is that it indicates preparations for a land training center at Gettysburg, for successful canning.

came from his service in the Philip- erly processed, the food will spoil. pines. When General MacArthur went to the islands in 1935, to build the commonwealth army, he took vision before his recent departure a tip from them. for London with high-ranking officers

him.

THIS John Ford, the moving pic- wise good product. L ture director, who became a Film Director Not o' Feinne you get to the serious business of canning. Directing in Battle from Port-That Isn't Celluloid land, Maine. He got a bullet in his arm, grinding out a closeup of the battle, on top of the Midway power house. The filming was an official navy job in the midst of a lot of official shooting. Hollywood passes on the story with an unrehearsed cheer for its Mr. Ford.

He got his start as a property boy and before he was 25 had made 200 Westerns. At 28, he directed "The Iron Horse." He built his name on that of the film tag of his brother, Francis Ford, serial star of the silent pictures. He is known on the picture lots as quiet and tough, biting his pipe a lot and not saying much. He is apt to throw the script away and improvise a plot. His signal achievement in the film has been to get sharp characterization with a minimum of stereotype and hokum.

This year "How Green Was My Valley" won for him the Academy and Film Critics' Circle awards for the best directing of 1941. He won the Academy award in 1935 for "The Informer," and in 1940 for "The Grapes of Wrath." He is big and bulky, with thinning, sandy hair and heavily rimmed glasses, 47 years

SOME years ago a famous sociologist said that since we were rapidly developing an "energy civilization," youth would have to acquire so much technical knowledge that it would be gray over the ears before it would be of any use. Many of today's stand-outs disprove this. Here's Abe Fortas, undersecretary of the interior at 32. When 23, he was a member of the President's liquor control commission. In big legal forays and tournaments for the government, his record already would fill a fat biography.

Vegetable	Preparation Required	PROC Hot Water Bath Minutes	Pressure Minutes	2 2
Asparagus	Wash, precook 3 minutes,	180	40	10
Beans String	Wash, string, cut or leave whole, precook 5 minutes.	180	40	10
Beans, Lima	Shell, grade, wash, precook 5 minutes, then pack.	180	55	10
Beets	Wash, retain stem, cook 15 minutes, slip skins, pack.	120	40	10
Brussels Sprouts Cabbage	Remove outer leaves, wash, precook 5 minutes, add fresh water.	120	40	10
Carrots	Wash, peel, precook 5 minutes,	120	35	10
Cauliflower	Remove outer leaves, wash, precook 4 minutes, pack	150	35	10
Corn on Cob	Remove husk; precook 5 minutes,	210	80	10
Corn, Whole-Kernel	Cut from cob; precook 5 minutes,	210	80	10
Greens, all kinds	Wash, steam to wilt, pack loosely.	180	60	10
Parsnips, Turnips	Wash, pare, precook 5 minutes,	90	35	10
Peas	Shell, grade (use only young); precook 3 minutes, pack loosely.	180	60	10
Pumpkin, Squash	Cut in pieces, steam or bake until tender,	180	-60	10.
Saverkraut	Pack cold, add salt,	30		0 1

Vegetable Preparation and Processing Guide

THIS WEEK'S MENU

Raspberry, Cherry Fruit Cup

Lamb Steaks

Creamed New Potatoes

Buttered Greens

Onion-Orange Salad

Raisin Bread

set them in a draft, but rather away

there's a leak somewhere, and you

would do best to re-can the food,

Sterilizing Jars, Caps, Lids.

hot or warm water is not proper

ilizer, wash all caps and jars and

lids in soapy suds, then rinse thor-

oughly. Place in a pan on a rack

or on a cloth laid on the bottom of

the pan and pour warm water over

them. Bring to a boil and boil for

15 minutes. The equipment may

stay in the hot water longer, until

Speed Is Necessary.

bles or fruit are picked and canned

should be pared down to exceed not

more than two hours. Changes take

place in the composition of the food

which makes it less desirable for

canning, each hour it is allowed to

Packing the Food.

stand without being canned.

peas, greens and lima beans.

properly and sealed well.

differently from vegetables.

ute. Peel, core and

pack into steri-

lized jars. Add 1

teaspoonful of salt

to each jar and

water or tomato

juice to within 1/2

cover with boiling

oven for 75 minutes.

Since tomatoes are technically a

Tomatoes.

inch of the top. Put on cap, screw

Vegetable Soup Mixture.

1 quart tomatoes (cut fine)

1 large onion (cut fine)

2 cups okra (cut fine)

2 cups corn (cut fine)

envelope for your reply.

Released by Western Newspaper Union.

The time from which the vegeta-

you are ready to use it.

To dip the jars, lids and caps in

and prevent spoilage.

Beverage

Custard Pie

around them.

properly cool.

Stock Those Shelves

Well-justified pride is yours if you can gaze at the summer's crop of vegetables, nicely put up on your canning shelf for, comes the winter, you have but to open one of those brightly colored jars with tomatoes, peas, beans, beets or carrots or any of the oth-

er vegetable favorites and part of that well balanced meal is

planned and on its way to the table. Time was when canning was an attack. While he has made special unscientific and highly questionable studies of co-ordination of land, sea process, but all this is past now, and air forces, he is a land gen- and you can now put up any of the eral, one of the army's leading spe- vegetable and victory garden prodcialists in tank warfare. He was a uce, and be certain that it will be lieutenant-colonel in the tank corps attractive to look at, good to eat, in the first World war and was com- and will not be spoiled if you take manding officer of the tank corps the simple precautions that make

Graduated from West Point in 1915. | Safest method for canning vegehe took a diploma from the army tables is by the pressure cooker. tank school and was an honor gradu- Your concern here is to be sure to ate of the command general staff process the exact length of time the vegetable requires, as indicated | sterilization. Before placing in ster-His Distinguished Service medal by the table at the top. If not prop-

Selecting Vegetables.

Young, tender vegetables, freshly Colonel Eisenhower with him as his gathered, give you the best finished aide, and as assistant military ad- product. Canning cannot remedy viser to the government. He re- tough, over-mature produce, so do mained until February, 1940, to re- not expect it to. Nor, should you turn home as chief of staff of the expect to can what you cannot dis-Third army at San Antonio, Texas. pose of at the table while fresh. He attained the rank of brigadier Commercial canners use vegetables general in 1941. He was assistant grown to order, not leftovers, so it chief of staff of the war plans di- behooves you, homemakers, to take

Cleanliness is important. You'll to scout a European western front. enjoy letting cool water trickle, "Alert, resourceful, dependable trickle, trickle over the vegetables and adaptable" are prevailing char- to free them entirely of every trace acterizations by those who know of soil. Any soil left on the vegetable can carry bacteria, and thus be a major factor in spoiling an other-

Process the jars of vegetables as commander in the navy and got soon as they are packed, never alwounded at Midway, is an Irishman lowing them to stand around until cially important is a fairly loose before the war. In the huge area

Spoilage Factors.

Mold, yeast and bacteria cause food spoilage. They lurk in air,

soil and water and must be destroyed by proper processing if the food is to keep in perfect condition. Then to assure food keeping well be sure the jar

cover is fastened as tightly as possible. This you can do by any number of available devices.

It is also important when packing the jars, after vegetables have been precooked and you are spooning them into the jars, to wipe off any excess before fastening on the cover. Any small particles which lodge between cover and jar will cause spoilage.

Cooling the Jars. Proper cooling is important to the good keeping of canned food. Do not

Lynn Says:

How many jars will it take? That's the question many home canners are asking when it comes to figuring the number of jars she should have.

Here are hints on some of the common canned goods: Tomatoes: 3 pounds yield a

String Beans: 1 bushel yields 17 to 20 quart jars. Greens: 1 bushel spinach yields 13 pints; 1 bushel dandelions

yields 15 pints. Corn: 100 ears of golden Bantam makes about 14 pints. Beets: 12 pounds yields 6 pints

in the stalk, 2 pint jars, if cut in

Peas: 1 bushel pods yields 14

NATIONAL **AFFAIRS**

Reviewed by CARTER FIELD

United Nations Eating Away at Nazi Morale . . . India Still a Big Headache for England Bell Syndicate-WNU Features.

WASHINGTON .- Reports of the pounding of German objectives by bombers, and air activities in general against the Nazis, are not exaggerations. Nor are reports about aid to Russia. President Roosevelt seems to be playing a dirty sort of exactly what he said he would!

Meaning that he promised right after Pearl Harbor that he would sia, and this is the real explanation proper use). of Germany's present troubles.

tions are using their newly obtained water. superiority.

Frequently nowadays the British cepted without a bit of translation clean sows and (3) clean pastures. because of the extraordinary conservatism of the British claims about to allow a free circulation of air enemy losses claimed is a minimum,

not a maximum. Stacking the jars or covering them | Once She's Knocked Out:

with a cloth does not allow for free Obviously the United Nations are circulation of the air. Jars should not be packed in boxes or in the that if they once knock her out, the pork, (1) breed sows to farrow at canning cupboard until they are remainder of the war is only a ques- desired time, (2) have equipment When the jars are cool, test to superiority, both on the Russian and changes in temperature, (3) castrate see if they are sealed properly, by the Atlantic fronts, it is not so much before pigs are four weeks of age. taking a spoon and tapping the lid a question of military achievement (4) vaccinate at five to six weeks, gently. If they give off a clear, as it is of destruction of German (5) wean at eight weeks and (6) finringing sound, they are properly morale. sealed. If the sound is low and dull,

In appraising the judgment of President Roosevelt and Prime Minister Churchill in thus concentrating on Germany, and letting Japan, for the time being, get away with murder, one should remember that it was the collapse of German morale in the last war which brought peace, rather than smashing military victories. The German armies were never driven back to their own soil. They were still on a line deep in France when the armistice was signed.

In short the present campaign is directed at bringing about a collapse inside Germany. The effort is to take advantage of the weakness clearly shown in Hitler's last broadcast, which incidentally merely reinforces all the grapevine reports extending across the borders. Hope here is that when December comes, and the gloom of another German winter, the end of the war, so far as Europe is concerned, may be brought about.

Enormous Racial and Sandwiching the food down in the Religious Difficulties jars too tightly prevents the heat

from getting around it and will re-India is proving a bigger headsult in improper processing. Espeache for Britain than Palestine was packing with vegetables like corn, stretching down from the "Top of the World," Mt. Everest, to the point opposite Ceylon, there are racial and If liquid boils away or evaporates religious difficulties even more devduring processing, do not replace astating to any proposed application this other liquid before sealing the of rhyme or reason than were those jar. Even though all the vegetawhich so worried the British governbles or fruits are not covered with ment about "Zion." juice, they will keep perfectly well,

provided the contents are cooked There is one important difference, which probably makes the solution harder than the Palestine problem. It was generally recognized with refruit and are acid, they are canned spect to Palestine that if the British government would simply take its hands off, and leave the whole thing Scald tomatoes in boiling water 1 to work itself out (self-determinaminute. Soak in cold water 1 minin Palestine in a little while.

to the most cantankerous critic of tightly and place in pressure cooker British policy in Palestine, that Brit- the ration had better appetites than for 10 minutes at 5 pounds, in a hot | ain simply could not get out.

water bath for 35 minutes or in the tainty. The Hindoos outnumber the Moslems roughly around three to distillers' corn dried grain, brewers' one. But there are many shrewd dried grains, and urea. observers, among them Rep. George H. Tinkham of Massachusetts, who the feeding value was slightly the can whip at least five hindoos.

Combine the ingredients, stirring So if a cat and dog fight should carefully to prevent scorching, for develop between these two great about 12 minutes. Pack loosely into groups there is no certainty as to clean jars and add 2 teaspoons salt who would be the final victor. All cooker 40 minutes at 10 pounds. side conquered, or both dropped trymen are feeding wheat.

If the directions for the vegetables from exhaustion. you wish to can are not given in today's column, or if you have any vegetable big scale, than Ireland. The Free partment of agriculture is putting canning problems, write to Miss Lynn | State people contend, of course, that about 100 million bushels of wheat Chambers, explaining your problem to they ought to have Ulster-the Brit- on the market. This was done to her. Address your letters to her at ish, that they should not. There is help livestock, dairy, and poultry Western Newspaper Union, 210 South a minority in Ulster who want to producers use this wheat for feed Desplaines Street, Chicago, Illinois. join the Free State, but it is very and attain Food for Freedom pro-



Success Factors For Livestock

Practices Now Have Proven Their Value

By P. E. JOHNSTON (Department of Agriculture Economics, University of Illinois College of Agriculture.) Here are some 36 "success" fac-

tors by means of which farmers can

gear up their livestock production for wartime needs. All the practices have proved trick on the Japanese. He is doing their worth in farm account records kept by farmers in co-operation with

this college. BREEDING: (1) Flush at breednot permit Hitler's Far Eastern ally ing time, (2) reduce feed of sows to play the Nazi strategy by divert- at weaning time and (3) use proper ing all American aid to the South- type breeding stock and select inwest Pacific. As any Nazi spy who dividuals (mark litters and select is active enough can find out, planes from best and sort gilts from feed-

FEEDING: (1) Feed proper ra-The increased tempo of the air at- tions to sows during gestation peritacks has diverted a tremendous od, (2) provide plenty of pasture, amount of German air strength from (3) put sows and pigs on self feedthe Russian front, and according to er, (4) feed balanced rations to pigs the London reports the United Na. and (5) provide plenty of fresh

Most Important.

SANITATION: (Eighteen of 24 reports admit more losses of their farmers interviewed stated that own than of the enemy. Fortunate- sanitation was most important facly, these reports are not to be ac- tor of all.) (1) Clean houses, (2)

MARKETING: (1) Sell spring and fall pigs when prices are normally enemy planes shot down one can al- highest (August - September and from one, with jars far enough apart ways be sure that the number of March-April) and (2) deviate from normal if the outlook shows clearly that an abnormal situation prevails at the time.

TIMELINESS: To conserve labor concentrating on Germany, certain and to increase the production of tion of time. With increasing air ready and guard against rapid ish at six months of age, the usual time period.

Farm Hazards Strangely, agriculture is the

most hazardous American industry, with the farm home contributing largely to this



of accidents. Here are some safety sugges-

amazing total

Sharp-edged tools be kept away from play places.

Stairways with more than three steps be equipped with hand-rails. Free use of both hands not to be sacrificed because of heavy load to carry.

And stairways be kept clear of toys, tools, and boxes. The annual cost of farm and rural fires is \$200,000,000. Then, too, besides this property damage, 3,500 lives are lost in these fires.

To combat this menace: Every open fireplace be equipped with a screen. Kettles, pails, and tubs of hot liquids be kept off the floor.

House dry cleaning be done outof-doors. Matches be kept away from children.

And saucepan handles be kept away from the edges of stoves and tables.

Cuts, bruises, and infections should never be regarded as minor, as people have died as a result of a scratch becoming infected.

Lamb Fattening Tests

In an effort to help sheepmen find tion, to use Woodrow Wilson's ways to fatten lambs by adding phrase) there was no doubt about protein to rations, the Cornell uniwhat would happen. The Arabs versity agricultural experiment stawould have started programs which tion tested seven "protein supplewould make those of Poland half a ments" on lambs. Each lamb recentury ago look like picnics. There ceived, in addition to the particuwould not have been any Jews left lar protein-rich feed tested, a standard ration of shelled corn, corn si-This picture made it obvious, even lage, ground limestone and salt.

The lambs fed linseed meal in did those fed the other supplements, But in India there is no such cer- which included soybean oil meal, whole soybeans, corn gluten meal,

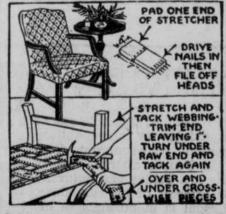
Averaging the two experiments, has spent a great deal of time in highest for whole soybeans, followed India; they believe that one Moslem by soybean oil meal, corn gluten meal, and linseed meal.

Wheat Poultry Ration

Bushel for bushel, wheat is the to each jar. Put on cap fastening it that is sure is that millions of both cheapest ingredient in the poultry ratightly, and process in pressure groups would be killed before one tion today and more and more poul-

The reason wheat is so cheap at India is more complicated, on a the present time is that the U. S. de-





UPHOLSTERY repair work is rather costly hand labor. However, if you can clear a corner where you may work on it a little at a time, it is easy to do. Use boxes or an old table to rest the piece on at a comfortable working height. Remove the outside covering first, keeping it whole to use as a pattern; then remove padare still pouring to Britain and Rus- ing herd before they get too fat for | ding, springs and webbing, writing down everything you want to remember about how they were placed; also the amount of webbing used. When the last tack is out, re-web the bottom of the seat, as shown, with strong new webbing and a homemade stretcher. Use No. 4 tacks or regular webbing tacks, and a tack hammer.

Patrick Discovered No Murmuring of the Crowd

Patrick went to a funeral home to pay his last respects to a business acquaintance, who had been a grasping fellow. The funeral service was an imposing one, and Pat sat patiently through it. And when it was over he approached one of the mourners and inquired: "What did he die of?"

"He died of a Tuesday," was the reply of the mourner.
"No, no," said Pat, "I don't

mean when he died. I mean what was the complaint?'

With that the mourner's eyes lighted up. "Oh, I see what you mean. Well, to tell the truth, there was no complaint. Everybody is satisfied."

NOTE: You will find some upholsterers tricks clearly sketched in Book 7, and the new Book 8, of the series prepared by Mrs. Spears for readers, shows you how to make a simple chair frame. To get

a copy send your order to: MRS. RUTH WYETH SPEARS Drawer 10 New York Enclose 10 cents for each book ordered. Name.... Address.....

A General Quiz

The Questions 1. When was the U.S. Marine

Corps organized? 2. Where is the force of gravity felt the least, at the poles or at

the equator? 3. What is another name for

horse mackerel? 4. Who was the first man to be President of the 48 American

5. If an object has no definite shape, it is said to be what?

The Answers

1. In 1775 (by an act of the Continental congress).

2. The equator.

Tuna.

4. William H. Taft. 5. Amorphous,



Surface Errors Errors, like straws, upon the surface flow.



