

U. S. Flying Squadron in India

Twenty-two young American pilots from nearly as many states of the Union are billeted in "Hump Happy Tavern," somewhere in the wild borderlands of eastern India. Members of the India-China Ferry Command, their job is to fly supplies in and out of China. Kipling could have written another "Barrack Room Ballad" about these youthful flyers and their unique tavern, a single-storied hut where the twenty-two spend their earthbound hours. "Hump" refers to a particularly troublesome section of the Himalayas over which the twenty-two fly daily. All day long these Americans are on the move, bound for China across the mountains, with another day's deadly load to beat the Japs. But every evening these twenty-two are back at "Hump Happy."

Right: The bulletin board is checked by Operations Officer Jack McReynolds of Dallas, Texas, and a group of pilot officers before taking off to fly "the hump" into China.



Left: Returning from a flight across "the hump" are, left to right, Lieut. Donald J. Fruda of West Palm Beach, Fla., Lieut. Laurence D. Putnam of Portland, Ore., and Radio Operator Fishbaugh. Lieut. Putnam has been in India for nearly a year. There are now a few hours of relaxation ahead for these boys.

Victory Parade



Leisure hours at "Hump Happy." Some play solitaire, some write home, and some read. Lieut. J. C. Crossett of Springdale, Wash., (playing solitaire) was recently decorated by the Chinese government for dropping rice.



"What's cookin'?" is the question on the lips of these fliers standing in front of thatched roof barracks No. 6, just before roach time.

This bamboo-latticed shop is equipped for repairing any one of the numerous instruments that face a pilot sitting in the cockpit of the big transport ships.

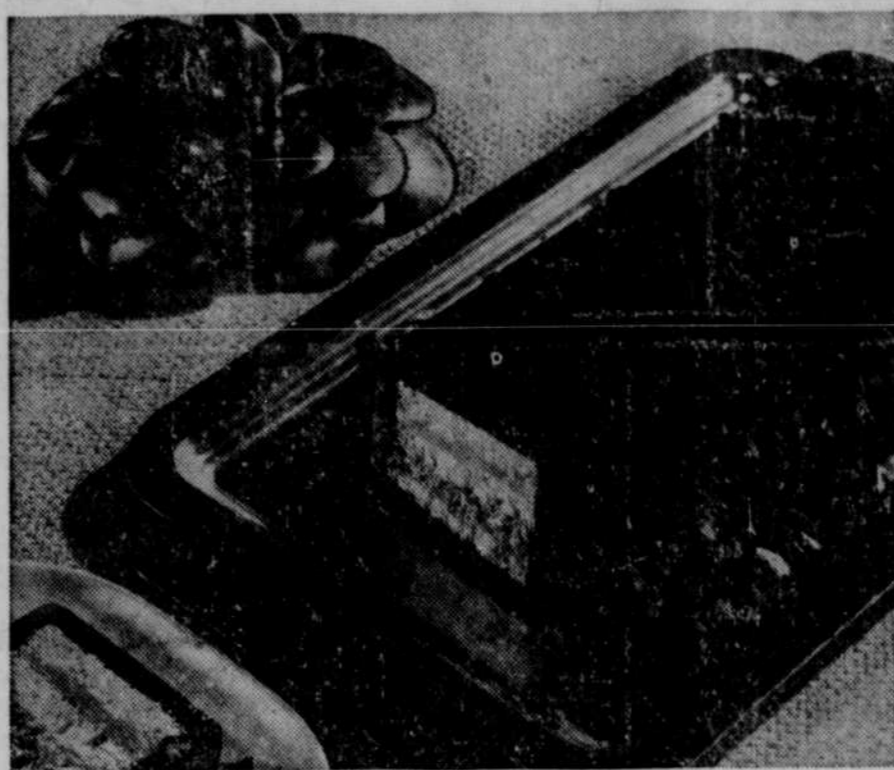


The ground crew works on a disabled plane amid wild bamboo. Although this plane had a damaged wing, tail assembly and landing gear, it was repaired and back in the air the next day.



HOUSEHOLD MEMOS

by Lynn Chambers



Surprise the Family With Sandwich Loaf! (See Recipe Below)

Meals on a Dish

We've heard a lot about hot meals in a casserole that take care of the main course of a meal. But how about cool meals served on a single attractive platter that are most of the time, at least, made up ahead of time? This is one of the very nice things about summer menu planning for foods lend themselves to this kind of serving.

Recently I saw a very attractive platter that was cool, complete and colorful—that any one of you could whip up at short notice. An individual tomato aspic filled with creamed cottage cheese served on a large green glass salad plate was banked by several tiny finger sandwiches, a slice of tongue with horseradish sauce, deviled eggs, a small mound of potato salad and a sprig of watercress. Serve this with coffee or tea and a dish of sherbet or ice cream.

Bread with filling forms an interesting base for this salad-sandwich loaf and looks very pretty enclosed in rosy aspic. The fillings, ham and cheese, classic flavor combinations, won't cut into your points heavily, nor will the tomato juice:

- *Tomato Aspic Surprise. (Serves 6)
- 1 small loaf white bread
- Ham Salad
- 1 5-ounce glass Old English cheese
- 3 1/2 cups tomato juice
- 2 tablespoons onion juice
- 1 stalk celery
- 3 tablespoons gelatin
- 1/2 cup cold water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Watercress

Remove crusts from loaf of bread. Cut whole loaf into three lengthwise slices. Spread one slice with ham salad, cover with second slice spread with cheese spread. Cover with third slice of bread and wrap in wax paper.

Cook tomato juice, onion juice and celery for 5 minutes. Remove celery and add gelatin which has been softened in cold water. Stir until dissolved. Season with salt and pepper. Pour a 1/2-inch layer into a buttered loaf pan which is a little larger than the loaf of bread. Chill until firm. Place prepared sandwich loaf in this layer of aspic and pour the remaining cooled and somewhat thickened aspic around it and over the top. Chill again until the aspic is firm. Unmold on a platter, garnish with watercress and slice crosswise to serve.

You can still do entertaining even on your ration points! If your best beau or son is coming home from camp, there's no need to worry about stretching those ration points out of place when you serve this loaf serving 12 to 15 people:

Lynn Says:

A Heart of Gold: That's a dandy description of the egg which is good to eat, plus a first class protein. If you like 'em stuffed here's a grand parade of suggestions:

Cut hard-cooked eggs into halves, mash them, season according to taste and refill the whites. Garnish with paprika and a sprig of parsley.

Chopped celery with the mashed yolks is a good filling if you like crispiness. Or, mix the yolk with Thousand Island dressing for variety and serve around a salad.

Yolks deluxe include mixing with 1 cup cooked peas, pureed, 2 slices bacon, chopped and fried crisp, 1 1/2 tablespoons cream, 1 teaspoon vinegar, 1/4 teaspoon onion juice, 1 tablespoon minced pimento, 1/2 teaspoon salt and enough mayonnaise to moisten.

If you have a dab of leftover ham, mince it fine and add with enough mayonnaise to moisten to egg yolks mashed fine and refill whites.

Lynn Chambers' Point-Saving Menus

- *Tomato Aspic Surprise
- Apricot Pie Beverage
- *Recipe Given

Tulip Sandwich Loaf.

(Serves 12 to 15)

- 1/2 pound cold ham
- 1/2 pound American cheese
- 6 sweet pickles
- Mayonnaise
- 3 packages cream cheese
- Cream
- 1 small jar pimento
- 1 green pepper
- 1 loaf unsliced sandwich bread

Grind ham and grate cheese. Combine ham, cheese and chopped pickles and add enough mayonnaise to moisten. Remove crusts from loaf of bread. Cut a 1/2-inch slice of bread the length of the loaf. Remove center from remaining loaf so there is a box 1/2 to 3/4-inch thick on sides and bottom. Spread inside of loaf and one side of slice generously with butter or margarine. Put sandwich filling inside loaf and top with slice on butter side down. Soften cream cheese with a small amount of cream until it is spreading consistency. Cover loaf with cream cheese. Cut small tulips and leaves from pimento and green pepper and decorate sides of loaf. Chill for 1 hour and when ready to serve, cut in 1-inch slices.

Cottage cheese is unrated, a good source of quality protein and calcium. You'll like it in this main dish salad—a meal in itself:

Walnut-Stuffed Tomatoes.

(Serves 4 to 6)

- 4 to 6 whole tomatoes
- 1 pound cottage cheese
- 1 tablespoon minced onion
- 1 tablespoon minced green pepper
- 1/2 cup broken walnut kernels
- Salt to taste

Wash and remove stem end from tomatoes. Cut out portion of center from tomatoes. Cut this fine and add to above ingredients, combine and fill tomatoes. Serve well-chilled, garnished with salad greens and whole walnut kernels. Serve with french dressing or salad oil and vinegar.

Lima beans, a rich source of protein, are combined with other rich-in-minerals-and-vitamins vegetables to give you a perfect luncheon or supper main dish salad:

Lima Bean Supper Salad.

(Serves 6)

- 2 cups lima beans, cooked
- 2 tablespoons chopped parsley
- 1 bud garlic, chopped
- 1 large onion, sliced thin
- 1/4 cup salad oil
- 1 tablespoon vinegar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Sliced tomatoes
- Sliced green onions

Mix with a fork, the lima beans, parsley, garlic and onion. Add salad oil gradually, then vinegar drop by drop. Season with salt and pepper, garnish with tomatoes and green onions.

Hot Tomato Cottage Cheese Sandwich (Serves 6).

- 1 cup cottage cheese
- 6 slices buttered toast
- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- 2 1/2 cups cooked or canned tomatoes

Spread cottage cheese between slices of buttered toast. Cut sandwiches in half and arrange in buttered baking dish. Melt butter over low flame, blend in flour, then add tomatoes gradually, stirring constantly until thickened. Pour over sandwiches and bake for 15 to 20 minutes in a moderate oven.

Are you having difficulties planning meals with points? Stretching your meals? Lynn Chambers can give you help if you write her, enclosing a stamped, self-addressed envelope for your reply, in care of her at Western Newspaper Union, 210 South Des-Plaines Street, Chicago, Illinois. Released by Western Newspaper Union.

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ASK ME ANOTHER?

A General Quiz

The Questions

1. Are American soldiers bigger than they were in World War I?
2. Were any Presidents of the United States baldheaded?
3. What speed does the swing of a pugilist attain?
4. What is a "Blue Ox"?
5. What possession of the United States borders on two oceans?
6. If your ring is stamped 18K, how much gold does it contain?
7. What is a shibboleth?
8. Which is the world's largest cathedral?

The Answers

1. Yes. They average two inches taller and are 14 pounds heavier.
2. The only baldheaded President of the United States was John Quincy Adams.
3. A device that times a pugilist's swing shows that the fastest punch of most heavyweight boxers attains a speed of 40 miles an hour.
4. Our fliers call the Norden bombsight, the secret device that allows them to do uncanny precision bombing, the "Blue Ox."
5. Alaska (on the Pacific and Arctic oceans).
6. An 18K ring contains 75 per cent of gold.
7. A pet phrase or watchword.
8. St. Peter's in Rome.

HOUSEHOLD HINTS

Jam will not keep in jars that have held fat, no matter how much you have washed them.

If the young son catches his good linen suit on a nail and you have nothing with which to patch it, take a piece from the back of the shield. This place does not show and the shield can be lined with another material.

Since bathing caps are difficult to get, we can still keep our hair or curls from getting wet by placing a large oiled-silk bowl cover over our heads when taking a shower or bath.

Potatoes to be french fried should stand in cold water at least an hour before cooking.

The too sudden cooling of an aluminum pressure cooker may cause it to warp or crack.

A small tapered tuck in the instep of a stocking will pull down out of sight a darn in the heel.

When cleaning fish, use a pair of scissors instead of a knife to cut off the fins, thus saving your fingers.

A little maple syrup instead of sugar is pleasing to sweeten whipped cream.

When cutting out a garment of corduroy, be sure to arrange the pattern on the material so that each part runs from neckline to hem the same way. If cut otherwise, some parts of the finished garment will appear lighter than others.

A little sweet oil applied to bronzes after they are dusted, followed by a brisk rubbing with a chamois skin, will bring out their rich tones.

If the cellar or basement gets a sort of old dead air odor, or if dampness is there through the spring months it is helpful to set a box or two of quicklime or calcium chloride here and there in the corners. This will dry out the basement, make it fresh and sweet for several weeks or months. Set the chloride in a dish, as it finally dissolves into water itself.

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