

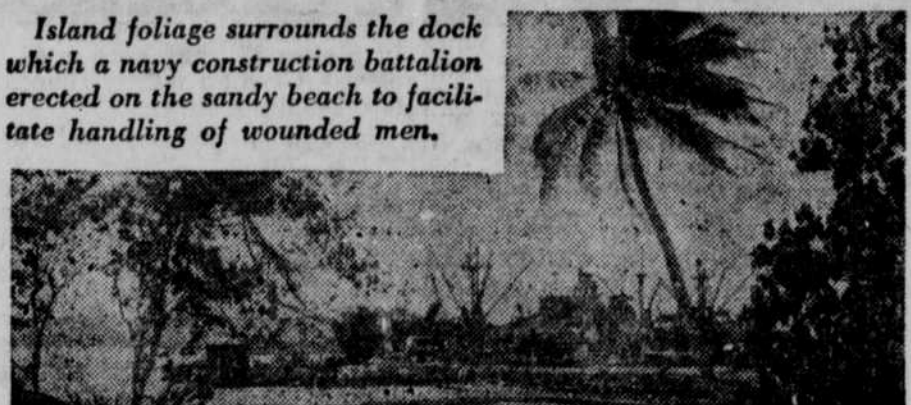
Behind the far flung battle lines on the South Pacific front our navy has established an oasis of peace and quiet where battered bodies and jangled nerves can be nursed back to health. Performing a near miracle, considering the time and labor expended, construction battalions have erected docking facilities and an airfield where casualties can be received from battles. For war weary but uninjured heroes the recreation center is a mecca—one spot on the war bound deep that is truly "pacific" where death can be forgotten for a brief hour in the sun.



A view of the hospital reveals the cool, airy canopy provided by the palms which tower over the buildings. Inset, top left: This sign erected at the outskirts of the center is a cheerful harbinger of the hours ahead for men who have been under the strain of battle.



Above: Water lovers find refreshment in the Pacific surf. Overhanging tree allows swimmers to indulge in acrobatics along with their aquatics. Right: Using utmost care to handle patients gently, crew of an ambulance plane that flew casualties from battle area pass their precious cargo to another crew who will rush the injured to hospitals.



Island foliage surrounds the dock which a navy construction battalion erected on the sandy beach to facilitate handling of wounded men.

Nation's Food Producers Achieve 1943 Goals, Elevate Sights to Meet Next Year's Demands

Farmers Beat Floods, Cold and Drought to Reap Record Crops

America's farmers have done it again! Last year the skeptics said they'd never meet their goals. So the farmers upped food production 13 per cent over 1941, for a record total of 28 per cent more than the average for the five years before the war!

Came Farm Mobilization day in 1943 and the skeptics were sure it couldn't possibly be done that time. So the farmers decided which of the most-needed crops they could grow the best and planted the greatest acreage in 11 years! They brought together the largest numbers of livestock and poultry in history, and pushed egg, meat and poultry production to a new peak.

Today they are exhibiting a national food basket containing 4 per cent more than the 1942 record production, and 31 per cent more than the yearly average for 1935-39!

Now those farmers face another growing year—and doubtless another crop of skeptics who haven't learned, after seven consecutive years of record food production, that American farmers know what they are doing. They attack the problem of raising food for war with the same spirit the American fighting man displays on the field of battle. And, like that fighting man, they get results!

Estimated production figures for 1943 are significant. Despite a late and rather unfavorable spring, destructive floods in the corn belt and other hindrances such as labor and machinery shortages, nearly 352 million acres are being harvested. Total crop production is slightly less than 1942's record harvest, but 15 per cent greater than the five-year average of 1935-39.

Food crop acreage under cultivation in 1943 exceeds the 1942 acreage by about 3 per cent. The decrease in crop production is largely attributable to smaller yields per acre on certain crops, although some plantings were lost through the floods, and others came to maturity but could not be harvested for lack of "hands" or machines, or both.

Livestock for food shows an estimated 8 per cent increase over the 1942 record, and 22 per cent over the previous record set in 1941. An increase of more than one-third, or 38 per cent, is estimated over the average for 1935-39.

Lowered food crop figures are more than offset by the livestock increase, to push total food production in 1943 about 4 per cent above the 1942 record, and 31 per cent over the five-year period average of 1935-39.

Meat Output Tops Record. Production of all meats for the year is estimated at an all-time high of more than 23 billion pounds, an 8 per cent increase over 1942 and 44 per cent more than the average for the earlier five-year period. Pork production will exceed that of 1942 by about 18 per cent, but it is expected that beef and veal, and lamb and mutton will show totals slightly below last year.

Both poultry and eggs will mark a record production, if an anticipated four billion pounds of chicken is reached and the hens lay their expected five billion dozen eggs. These results would push poultry figures 34 per cent above 1942 and 72 per cent above the 1935-39 average, with eggs going 13 per cent over last year's record and about 43 per cent over the previous five-year period.

Milk and milk products are expected to show considerable fluctuation. Maintaining of milk for human consumption at an expected level only about 1 per cent less than in 1942—a record consumption—will lower production of cheese and evaporated milk about 13 per cent from last year. Government restrictions on the use of milk solids will reduce ice cream production about 20 per cent, although butter production is expected to be upped about 4 per cent over 1942.

Housewives will be encouraged by estimates on production of edible fat and oils, exclusive of butter, at about 10 per cent higher than 1942. The increase for lard is set at 15 per cent, for compounds and vegetable cooking fats at 12 per cent and margarine at about 46 per cent. Among the field crops many records are anticipated this season. The peanut harvest is expected to set an all-time high with a total of 2,986,450,000 pounds, 35 per cent more than the 1942 record and almost 2 1/2 times the average for the ten-year period from 1932 through 1941.

Dry bean growers will harvest a record crop from a record acreage—23 million bags of 100 pounds each, or an increase of 17 per cent over last year's peak and 59 per cent over the 10-year average. Another record will be set when estimates of 10 million bags for the dry pea crop are realized. Last year's crop was seven million bags. Potatoes dug this year will total some 443,067,000 bushels, another

fruits will be consumed in larger per capita quantities than last year, but will not match the 1941 record.

Among the meats, civilians will get a larger per capita supply of pork during the current year but less of the other meats such as beef and veal, lamb and mutton. Nearly two-thirds of the prospective 1943-44 supply of all meats combined has been allocated to civilian use, 63 pounds out of every 100. This amounts to 66 pounds out of every 100 of beef, 80 pounds of veal, 59 pounds of pork, and 65 out of 100 pounds of mutton. The large amount of pork available, despite the apparently small allocation per 100 pounds, is due to the unusually large

Farmers' Scoreboard for the Year

CHICKENS	— 34 percent MORE than in 1942
EGGS	— 13 percent MORE
DRIED PEAS	— 40 percent MORE
LARD	— 15 percent MORE
MEAT	— 8 percent MORE
DRY BEANS	— 17 percent MORE
CITRUS FRUITS	— 6 percent MORE
WHEAT	— 15 percent LESS
CORN	— 9 percent LESS

record and a sizable increase over the 1942 harvest of 371,150,000 bushels. Sweet potatoes are expected to exceed last year's crop by 24 per cent for a total of 81,255,000 bushels.

Although truck crops for processing will be about the same in the aggregate as in 1942, three of the four principal processing crops show marked increases. Processors can anticipate a harvest of 11 per cent more snap beans, 7 per cent more green peas and 4 per cent more sweet corn. Beets, a less important crop, also show an increase. Tomatoes, the fourth of the leading vegetables for processing, will probably be down about 2 per cent below last season's supply.

Where the Food Goes. Now that the farmers have come through with another top-notch harvest, what is going to happen to all this food? Well, civilians will get most of it—a good, round 75 per cent of the total. Of the remainder, some 13 per cent will go to the armed services, 10 per cent to lend-lease and 2 per cent to other outlets. The civilian portion is about equal to the average amount of food consumed in the years 1935-39. Civilian per capita consumption in 1943 compares favorably with consumption during that period and is greater for many commodities.

For example, preliminary estimates of per capita consumption are larger than 1941—record year for consumption on most foods—for chickens, eggs, fluid milk and cream, margarine, potatoes, sweet potatoes, dry edible beans, and the grain crops: wheat, rye, milled rice, corn, oats and barley. While total fats and oils consumption will be about 1 point less than 1941, it will show an increase of slightly more than 1 point over 1942. Canned juices, dried fruits and fresh citrus



Women who are taking over the many difficult jobs deserve a large share of the credit for the enormous crops being harvested despite manpower shortages. Mrs. Eiden King binds oats on her farm near Arlington, Ohio.

planning for next year. The busy farmer knows that record demands are absorbing his record food production and asking for more. He has no time for resting on his laurels after another successful year. Even as he harvests his 1943 crops he is planning the sowing of some 380 million acres in 1944, an increase of about 5 per cent over this year. In addition, he must make sure of sufficient pasture for his livestock, which will push the farm acreage in 1944 over the billion mark, an increase of 16 million acres over 1942. He has to plan the maintenance of high levels on production of meat, dairy products and eggs, too.

Once there were limits on the amount of food for which farmers could find a ready market, at home or abroad. In the world at war today there might be said to be no limit to his market. It's production that is now of first account for the farmer, not where he can sell what he raises.

For this reason, he's looking ahead to plan his own crops for the best use of as much acreage as he can plant. Every farm crop grown in 1944 will be a war crop, except for a few special crops already much curtailed. Greater emphasis will be placed on cereals, including an increase in wheat acreage, and there will be special need for more soybeans, dry beans, the dry peas, flax, potatoes, canning crops and feed crops.

Conservation practices to increase production next year will be emphasized under the agricultural conservation program carried out by the Agricultural Adjustment agency of the department of agriculture. These practices include measures to assist farmers to reach and maintain maximum productivity of their land, without jeopardizing production in succeeding years.

After the farmer has set up his own farm plan, the AAA committee, both county and community, will assist him in obtaining equipment, materials such as fertilizers, and other items essential to getting the production job done.

	Civilian	Military	Allies	Territories, etc.
MEAT	63%	17%	14%	6%
CANNED VEGETABLES	70%	26%	1.2%	2.8%
CANNED FRUITS, JUICES (Exclusive of citrus)	53%	40%	.5%	6.5%
EGGS	70%	10%	14%	6%
BUTTER	78%	15%	6%	1%
CHEESE	55%	11%	19%	15%
CANNED MILK	45%	32%	12%	11%
DRY BEANS	50%	16%	16%	18%

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Young Favorite.
GIRLS are so fond of this particular dress. They like its grown-up look and they love the way it fits.

ASK ME ANOTHER?

A General Quiz

The Questions

- How high is the dome of the Capitol in Washington, D. C.?
- What name do the Scots give to a lake?
- What is the lightest metal known?
- The words cumulus, stratus and nimbus generally refer to what?
- What President of the United States was a bachelor?
- Where did Alexander Graham Bell give the first demonstration of the telephone?

The Answers

- It is 287 feet.
- Loch.
- Lithium.
- Clouds.
- Buchanan.
- Boston, Mass.

Shipping Dried Food

Because so much of the food being shipped abroad today has been dried, dehydrated or compressed, any American freighter of medium size is able to carry the entire annual yield of nearly 4,000 average farms, or roughly, 600,000 acres.

SHE WORKS ON THUNDERBOLTS!

Lunch—and then a Camel for SHIRLEY JORDAN, detail drafts-woman at Republic Aviation Corp., where the Army's famous P-47 Thunderbolts are rolling off the assembly line.



IT'S CAMELS FOR ME EVERY TIME... THEY HAVE A GRAND TASTE AND THEY NEVER GET MY THROAT

THE "T-ZONE" - WHERE CIGARETTES ARE JUDGED

The "T-ZONE"—Taste and Throat—is the proving ground for cigarettes. Only your taste and throat can decide which cigarette tastes best to you... and how it affects your throat. Based on the experience of millions of smokers, we believe Camels will suit your "T-ZONE" to a "T."



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Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers. Send your order to:

SEWING CIRCLE PATTERN DEPT.
529 South Wells St. Chicago.
Enclose 20 cents in coins for each pattern desired.
Pattern No. Size.....
Name.....
Address.....

HOUSEHOLD HINTS

When you cut buttons from any garments, string them on a piece of embroidery thread and tie the ends. When you want buttons you won't have to hunt through a button-box to match them.

In sewing on buttons, place the knot between the buttons and material, which prevents the knot from becoming untied.

Chopped, crisp bacon may be added to your favorite muffin batter for a delicious Sunday morning treat.

Take eggs to the basement or other cool place immediately after gathering. Do not put them in the egg case until the following morning, for eggs cool slowly in a case.

Try mending torn silicoth by bringing the edges together on the wrong side with adhesive tape, then pressing.

NO ASPIRIN FASTER

than genuine, pure St. Joseph Aspirin. World's largest seller at 10¢. None safer, none surer. Demand St. Joseph Aspirin.

Actions by Chance

Although men pride themselves on their great actions, these are often the result, not of any great design, but of chance.

WHY TAKE HARSH LAXATIVES?

Simple Fresh Fruit Drink Makes Purgatives Unnecessary for Most People

Here's a way to overcome constipation without harsh laxatives. Drink juice of 1 Sunkist Lemon in a glass of water first thing on arising.

Most people find this all they need—stimulates normal bowel action day after day! Lemon and water is good for you. Lemons are among the richest sources of vitamin C, which combats fatigue, helps resist colds and infections. They supply valuable amounts of vitamins B₆ and P. They pep up appetite. They alkalize, aid digestion. Lemon and water has a fresh tang too—clears the mouth, wakes you up, starts you going.

Try this grand wake-up drink 10 mornings. See if it doesn't help you! Use California Sunkist Lemons.