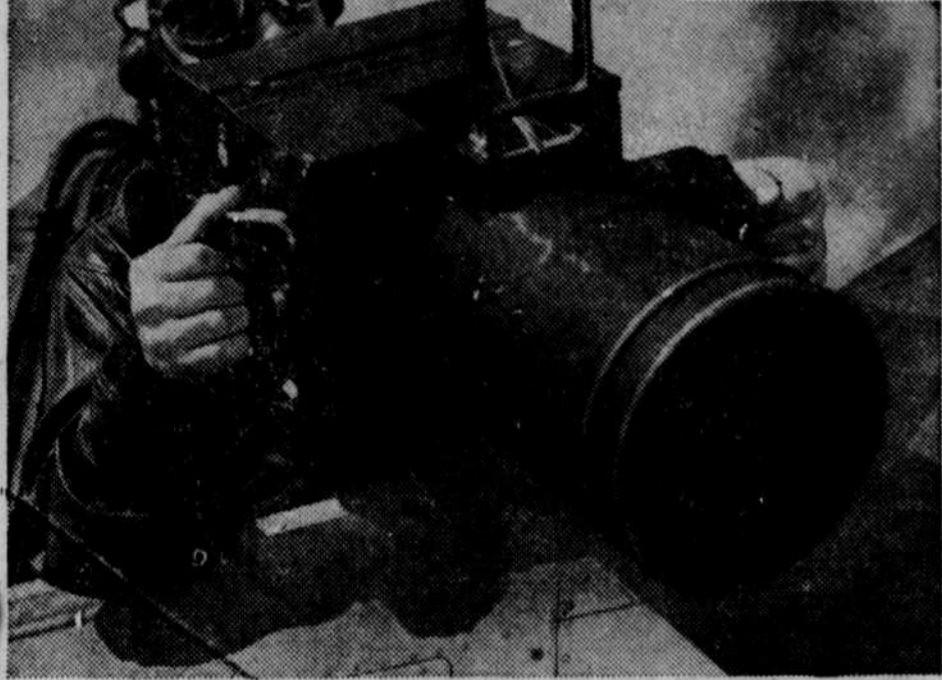
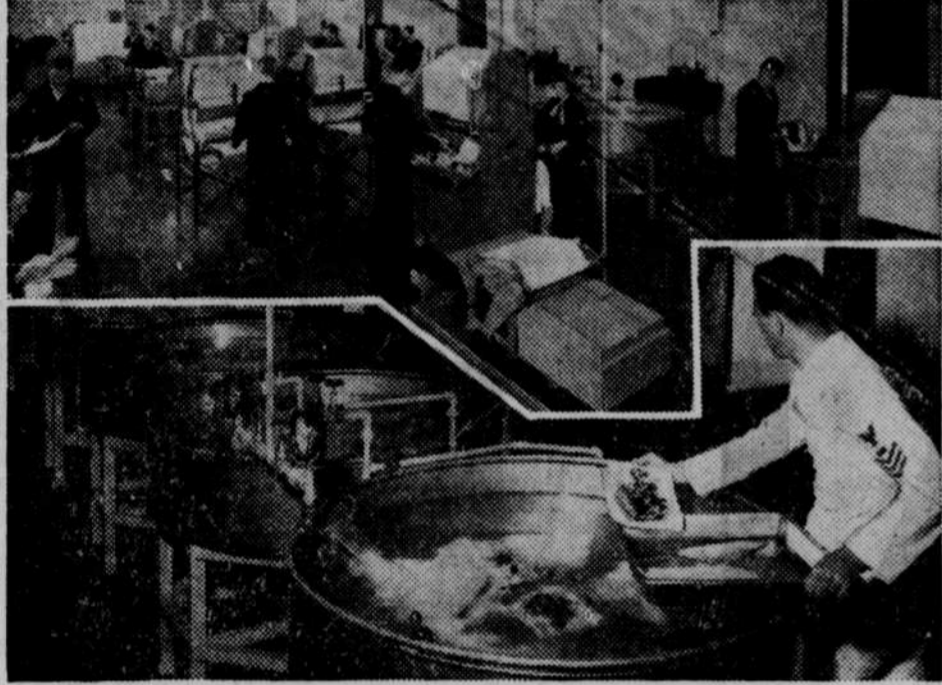


Putting the War on Film

In the photographic science laboratory at the U. S. naval station, Anacostia, D. C., a staff of expert technicians labor to put the war on film. The camera has many assignments in war from reconnaissance to illustrating history books.



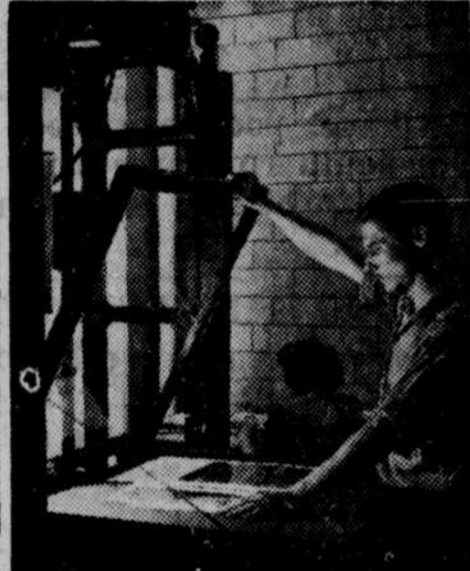
A flying cameraman hangs over the side of his plane with seventy-five pounds of expensive equipment. He is urged not to return without bringing back at least the handles.



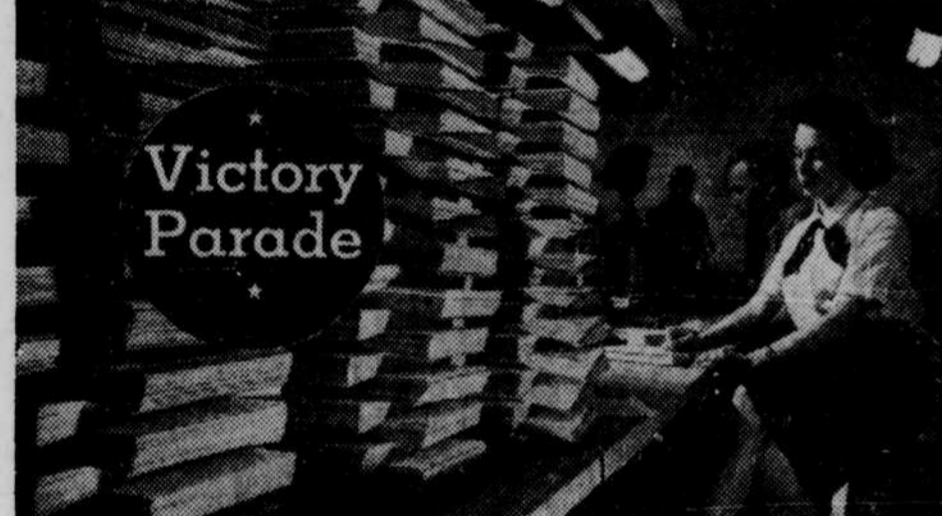
Top: View of part of the washing, drying and sorting installations. Thousands of prints are made on each eight-hour shift. An increasing number of WAVES are being assigned to the laboratory. Bottom: Large tank washers finish photographs.



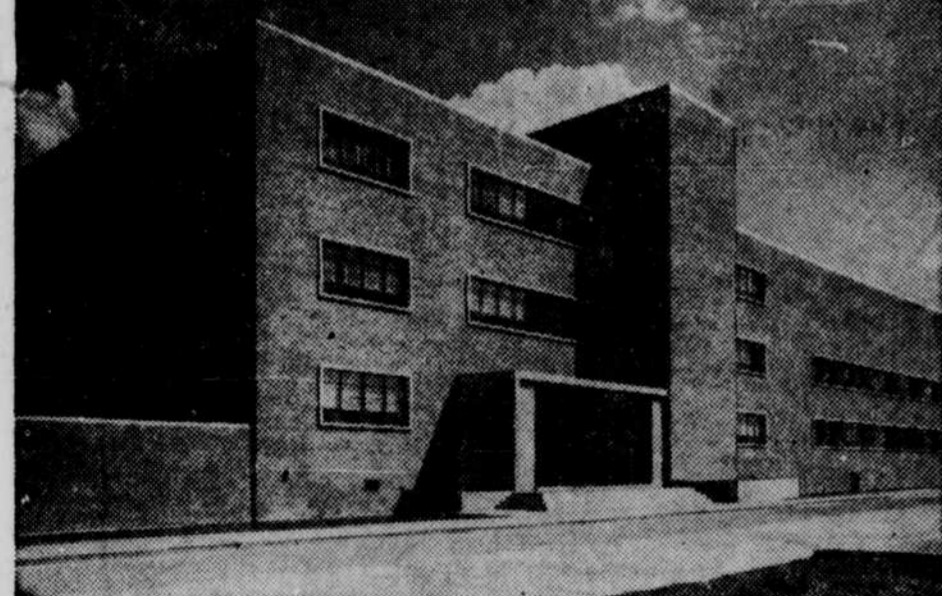
A WAVE cuts negatives after editing for release printing.



This technician operates a giant copying camera.



Binding is another task handled by the laboratory. Enlisted men and women bind books, publications and other navy literature.



Front exterior view of the laboratory. Inside is housed the navy's most modern and extensive photographic equipment.



Color photographs are produced from separation negatives like the one being viewed here.

HOUSEHOLD MEMOS by Lynn Chambers



Quick Pickup... Cookies and Milk

(See Recipes Below)

Fill the Cookie Jar

Sometimes I think the cookie jar is the favorite piece of equipment in the American home—especially in the kitchen. At least it's the most popular, and that's not just among the youngsters for many a time the oldsters make the path to the cookie jar just as often as the children. If there are cookies in the house, then it's the kind of a house that spells "Welcome Home," for cookies are not just delightful to have, they often take the edge off hunger when it's most necessary—after school, or after a meal to give it the finishing touch. Cookies aren't hard to make. They take less ingredients, and they go much further. Keep a list of favorites on hand that will keep the cookie jar filled no matter how popular that jar is!

Save Used Fats! Oatmeal and peanut butter have long been popular ingredients in cookies, but here they are together—guaranteed to be doubly popular: **Oatmeal-Peanut Butter Cookies.** (Makes 4 dozen)

- 3/4 cup peanut butter
- 3 tablespoons shortening
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup sifted-all-purpose flour
- 3/4 teaspoon salt
- 2 teaspoons baking powder
- 3/4 cup water
- 1 1/2 cups oatmeal

Cream peanut butter and shortening; add sugars gradually, creaming entire mixture. Stir in sifted dry ingredients and water. Add the uncooked oatmeal. Chill dough. Roll dough thin on lightly floured board and cut with cookie cutter. Dough may also be rolled and chilled and sliced 1/4 inch thick. Bake on a greased baking sheet in moderate (350-degree) oven for 10 to 12 minutes. If partitioned cookies are desired, frost with powdered sugar, icing when baked and decorate with candied cherries and nuts.



Save Used Fats! **Hermit Bars.**

- 1/2 cup butter or substitute
- 1 cup brown sugar
- 2 eggs, well beaten
- 1/4 cup milk or coffee
- 1 cup baking molasses or sorghum
- 4 cups sifted cake flour
- 1 teaspoon salt
- 1/2 teaspoon soda
- 2 teaspoons baking powder

Lynn Says

Make Cookies! It's fun to make cookies when you have the "know-it-all" right at hand. Make it easy for yourself by following these simple directions:

Start heating the oven before you actually make the cookies so all will be in readiness when you pop the sheets in the oven. Assemble all the equipment needed. Assemble and measure the ingredients.

Prepare cookie sheets next. If cookies contain much fat, sheets need not be greased. Pans for bars should be buttered, lined with waxed paper, then buttered again.

Shortening creams best at room temperature. It should not be melted as this injures texture and flavor of cookie.

Eggs are usually well beaten before added to the shortening and sugar. If the quantity of eggs is small, they may be added directly to shortening and sugar.

Lynn Chambers' Point-Saving Menu

- Pan-broiled Ham Slices
- Parsleyed Potatoes
- Fresh Asparagus
- Endive Salad—French Dressing
- Whole Wheat Rolls
- Orange Whip
- *Cornflake Cookies
- *Recipe Given

1 teaspoon cinnamon
1 teaspoon each, ginger, cloves
1 cup nuts, chopped
2 cups raisins
 Mix butter and sugar together. Add well-beaten eggs, milk or coffee, molasses and about 1 cup of flour. Beat well. Mix and sift remaining flour, salt, soda, baking powder and spices and add to first mixture. Add chopped nuts and raisins. Grease pans and line with waxed paper. Spread cookie mixture evenly in pans and bake in a moderate (350-degree) oven until firm. Cut into squares while warm and remove from pans while still warm.

Save Used Fats!
 A cornflake cookie with orange flavoring will really enchant the family: ***Cornflake Refrigerator Cookies.** (Makes 5 dozen)

- 3/4 cup shortening
- 3/4 cup sugar
- 2 teaspoons grated orange rind
- 2 cups cornflakes
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup milk

Blend shortening and sugar together. Add orange rind. Crush cornflakes into fine crumbs. Sift flour, baking powder and salt together. Mix with crumbs. Add to first mixture alternately with the milk. Shape the dough into rolls about 1 1/2 inches in diameter. Wrap in wax paper and chill until firm. Slice and bake on ungreased baking sheets in moderately hot oven (425 degrees) about 12 minutes.

Orange Refrigerator Cookies. (Makes 6 dozen)

- 1 cup butter or substitute
- 1 1/4 cups brown sugar
- 1 egg, well beaten
- 1 tablespoon grated orange rind
- 2 tablespoons orange juice
- 1/2 teaspoon lemon extract
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 cup chopped nuts
- 1 cup wheat germ or wheat bran

Cream together butter and sugar. Add egg, orange rind and juice, and lemon extract. Sift together flour, baking soda and baking powder and salt. Add nuts and wheat germ or bran. Add this to creamed mixture. Stir until well mixed. Shape into long rolls. Wrap in wax paper. Place in refrigerator to chill. When ready to bake, slice thin, and bake in a moderate (375-degree) oven for about 10 minutes until golden brown. Remove from pan. Cool.

Save Used Fats!
Economy Brownies.

- 2 cups sugar
- 2 tablespoons shortening
- 2 squares melted chocolate
- 1/2 cup milk
- 1 egg
- 1 teaspoon vanilla
- 1 teaspoon baking powder sifted in
- 1 cup flour
- 1 cup nuts, chopped fine

Mix in order given, bake in a greased shallow pan in a moderate oven (350 degrees) for 20 to 25 minutes. Cut in squares and cool.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of *Western Newspaper Union*, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply. Released by *Western Newspaper Union*.

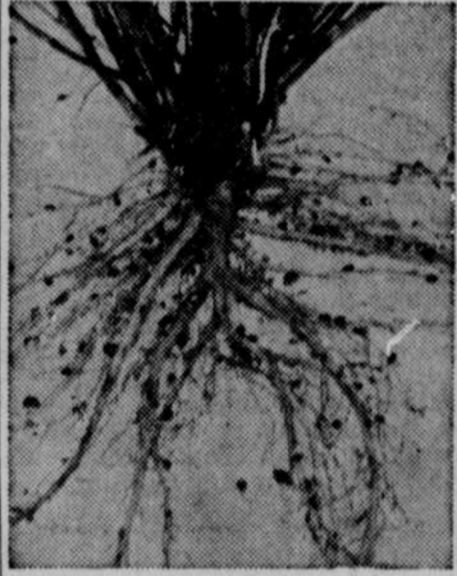


'Inoculated' Legumes Capture More Nitrogen

Bacteria Living in Soil Often Impotent

Greatest need of farmers in meeting their wartime crop production goals is nitrogen—and their ablest allies in meeting this need are the legume bacteria, capable of taking nitrogen from the air. Inoculation of alfalfa, clovers, soybeans, peas and beans with selected strains of nitrogen-fixing bacteria often enables their legumes to harvest from one to two hundred pounds of nitrogen per acre.

Legume bacteria vary in their ability to aid legumes in taking nitrogen from the air. According to a report by Wayne Umbreit in Wisconsin's latest edition of "What's New in Farm Science"—"on the average, only about one-fourth of the root-nodule bacteria found in the soil



The roots of this red clover plant are full of nodules, showing excellent bacterial action. The clover seed was inoculated before planting.

are good nitrogen-fixers, one-half are fair and the remaining one-fourth poor. This means that if farmers depend on bacteria in the soil to inoculate their legume seed, under most conditions they are likely to get only from one-fourth to one-half as much nitrogen as they might with good, fresh cultures."

Since there is no way of determining before seeding whether the soil contains sufficient numbers of the right kind of bacteria—and the average cost of inoculation is no more than ten cents an acre—farmers can well afford to invest in this low-cost form of crop insurance. Either the humus or agar type of inoculant gives satisfactory results. Umbreit points out that root-nodules bacteria are not "at home" in the soil—they are "refugees" there during the periods between legume crops. They may find survival most difficult in acid soils, which makes inoculation almost essential under those conditions. Even then the soil should be limed to assure successful stands of legumes.

Coating of Soft Grease Prevents Rust Damage

"Authorities agree that weather often takes more out of farm machinery than use, and rust has a way of creeping in even under good storage conditions," says W. C. Krueger of Rutgers university.

Tests have shown that crank case and transmission oil will prevent rusting from 7 to 30 days outdoors, Krueger reports. Axle grease and pressure gun grease gave protection from 60 to 90 days; five samples of rust preventive compounds for 276 days and nine samples for 365 days or more.

On the basis of these tests, the best type of rust preventive is the soft grease type which may be brushed on metal surfaces to give protection for 10 months to a year.

High-Bred Eggs Sell For a Dollar a Piece

Joseph H. Jones, a newspaper man, started a chicken farm near Springfield, Ill., three years ago, and now he is getting \$1 apiece—not a dozen—for his eggs. They are for breeding stock.

He paid \$80 for a rooster and two hens from Oregon. The rooster was the grandson of Orange Blossom, a hen which laid over 1,000 eggs during her career, and one of the hens was granddaughter of a hen that laid 320 eggs in one year.

Feed Cows on Record

"In one herd of 72 milking cows, there was a saving of more than four tons of feed a month—or 117 pounds of grain a month per cow—when the entire herd was fed grain according to milk production," Dr. George Taylor, Rutgers U. animal husbandry expert, reports. The total pounds of milk produced per month remained about the same and the total fat production was increased slightly, compared with previous months.

PATTERNS SEWING CIRCLE



8574 12-40

nothing more utterly flattering than these lines. Try it in pale pink and white checked cotton. Make the collar and cuffs of sheer organdie.

Pattern No. 8574 is in sizes 12, 14, 16, 18, 20 and 40. Size 14, short sleeves, requires 4 3/4 yards of 39-inch material. Send your order to:

SEWING CIRCLE PATTERN DEPT., 530 South Wells St., Chicago
 Enclose 20 cents in coins for each pattern desired.
 Pattern No. _____ Size _____
 Name _____
 Address _____

Flower Applique.

WINE colored tulips applied on a pink linen frock will delight you and your admirers this spring! Make the dress in any material—a dark color takes a light applique—a pastel color takes a bright applique.

Pattern No. 8587 is in sizes 10, 12, 14, 16, 18 and 20. Size 12, short sleeves, requires 3 1/2 yards 39-inch material; 1/4 yard for tulip appliques.

Stimly Pretty.

THE knowing simplicity of a beautifully cut Princess frock is a feminine trick which every girl knows! And why not? There's

Indian Chief Had His Own Idea on Contentment

An American gogetter noticed an Indian chief lolling at the door of his wigwam out west. "Chief," remonstrated the gogetter, "why don't you get a job?" "Why?" grunted the chief. "Well, earn a lot of money." "Why?" insisted the chief. "Oh, if you worked and saved your money, you'd have a bank account." "Why?" again asked the chief. "For heaven's sake!" shouted the exasperated gogetter. "With a big bank account you could retire, and then you wouldn't have to work any more..." "Not working now," pointed out the chief.

IF THROAT IS SORE

IF A COLD has given you a miserable sore throat, here's how to relieve the suffering. **DO THIS NOW!**—Melt a small lump of VapoRub on your tongue and feel the comforting medication slowly trickle down your throat—bathing the irritated membranes—bringing blessed relief where you want it, when you want it.

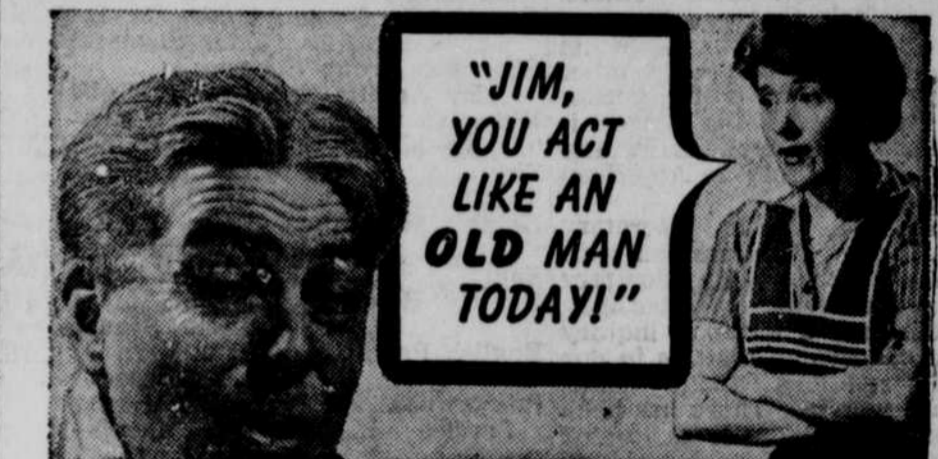
DO THIS TONIGHT!—Rub throat, chest with VapoRub. Its long continued poultice-and-vapor action loosens phlegm, relieves irritation, eases coughing, invites restful sleep. **VICKS VAPORUB**

Wife Takes Over
 Under Burmese law a wife may become head of the household if the husband drinks too freely.

DIAPER RASH

Soothe, cool, relieve diaper rash—often prevent it with Mezzana, the stringent medicated powder. Get Mezzana.

—Buy War Savings Bonds—



SORETONE

soothes fast with **COLD HEAT ACTION**

in cases of **MUSCULAR LUMBAGO OR BACKACHE** due to fatigue or exposure **MUSCULAR PAINS** due to cold **SORE MUSCLES** due to overwork **MINOR SPRAINS**

MONEY BACK — IF SORETONE DOESN'T SATISFY



Though applied cold, rubefacient ingredients in Soretone act like heat to increase the superficial supply of blood to the area and induce a glowing sense of warmth.

"and McKesson makes it"