



Families Like Meals With a Relish (See Recipes Below)

Bit of Spice

"I've saved many a meal just by serving it with a good relish," homemakers often tell me.

This is the season to put up those small, precious jarfuls of sweetness

and spice to go with meat-thrifty meals. There needn't be many if your sugar rations are low, but : do fit a few of them in your canning budget and

classify them as morale builders. Pickles, chutneys, catsups, conserves and relishes add that bit of something special to the meal. They're easy to put up because the sugar, spices and vinegar in them act as preservatives.

First on the list is a tasty blueberry relish that goes with mildeal.

	Blueberry	
4 cups	blueberries	s (prepared
7 cups	sugar	Minine Pro 1
16 cup	vinegar	
16 bot	lle fruit pect	iin

prepare blueberries, crush thoroughly or grind 11/2 quarts fully ripe, cultivated blueberries. Add 1/4 to 1 teaspoon cinnamon, cloves, silspice or any desired combination of THE FRONTIER, O'NEILL, NEBRASKA

GOD IS MY CO-PILOT Col. Robert L.Scott W.N.U. RELEASE The story thus far: Robert Scott, a self-

made West Point graduate, wins his wings at Kelly Field, Texas. He is sent to Panama, where his real pursuit training is begun in a P-125. When the war comes closer he has been instructor for several years, and fears he will get no combat flying. At the outbreak of war he pleads with many Generals asking for a chance to fight, and at last the opportunity comes. He says goodby to his wife and child and leaves for Florida, where he picks up his Flying Fortress. After some flying instruction (from a former student of his) he flys the big ship 12,000 miles to India. Here he becomes

CHAPTER IX

We kept low to the flat country now, so that it wouldn't be silhouetted against the sky. Moreover the trees under us caused the olivedrab of the ship to blend in, making us harder to see. I thought many times that we couldn't get lower; but we kept going down until I know if the wheels had been extended we'd have been taxying. I guess we were both a little bit

nervous as we peered ahead for any little dot that would mean a Jap. Fly specks on the windshield-and you get lots of them when flying as low as we were-scared us many times. I could feel the palms of my hands sweating as the tension in-

Finally, straight ahead, I saw a lone column of smoke and thought it was Shwebo. The Japs must already have bombed that too. We kept right on going, expecting any minute to see about eighteen Zeros on our tail. Bombs had started these fires, and where Jap bombers were,

fighters could not be far away. The smoke plume grew larger and blacker as we came nearer, until we could see the glow of the fires and the licking flames. We both must have automatically concluded that the burning town was Shwebo, for

Then I saw them, high overheadthree planes. But I almost sighed pickles get a place in today's col- in relief, for they were only Jap bombers-no fighters yet. We kept on low, trying to find the field, while more bombs blasted the town. After searching for several minutes we realized that we were looking into the smoke of the wrong town, for farther South we saw another smoke lumn, and after checking our po tion by a canal to the West, we agreed that this town was Kinu and that Shwebo was ten miles South. Shwebo was burning too, and, as we learned later, had been bombed only minutes before we arrived. Jap fighters had accompanied the bombers. So once again some hand of Providence had intervened - had made us mistake Kinu for Shwebo and waste a little time circling. Colonel Haynes saw the field at Shwebo and pulled the big transport around like a fighter, slipping her in and sitting her down like a in India. feather-bed. We taxied over to the shade to try to partially hide the ship, and I stayed to guard the Douglas while he went to see General Stilwell. You could hear the staff officers and the soldiers yelling, and see them throwing their tin helmets in the air. Jack Belden of Life magazine told me later that they had never expected an American ship to get through, and that when the white star of the U.S. Army Air Force was identified, they had even sung "God Bless America." But to us right then, America seemed a very, very long way off. While Colonel Haynes went for Stilwell's party, again we found that General Stilwell, I stationed the there was many a slip 'twixt the crew around the ship, and we cup, etc., even when one had an watched the sky with Tommy guns. itinerary. After I'd crossed the There was a dead feeling in the air Naga Hills in my single P-43. I would -the smell of smoke and of human follow the Chindwin South until I flesh from the burning town-and I came to Homalin. Then I'd turn to expected any moment to see Jap the East up the river, flying right Zeros diving on the transport. There down in the canyon formed by the we stood with our viritable pop-guns. thick jungle trees. I carried a Very waiting for Jap cannon. pistol to identify myself, but learned Just a few minutes later a jeep that we had no air-to-ground liaison drove up and C. V. Haynes jumped code with which to establish our out, saying that most of the staff identity to General Stilwell. As a was on the way behind him but that substitute I decided to fire a green General Stilwell wasn't going. At light, figuring that anything but red my look of surprise, he added that would indicate that I was friendly. the General was going to walk out-Though I saw party after party. that he refused to be evacuated by there was no way of identifying that air. Well, for the life of me I of the General. I marked their positions on my map, and we went back couldn't see what face would be

an unarmed ship, and then get to | Corps officers in Asia were waiting destination and the General won't for him outside.

go-things just don't much matter. That night, as we gathered at tea planter Josh Reynolds' house, we We loaded the anxious staff and took off for Calcutta, with over forty had the greatest gathering of Generals' stars that all Assam had ever passengers. We could easily have seen. There was Wavell, Alexander taken from fifty to seventy, but the -who made on that occasion the staff colonel whom we instructed to classic statement: "The situation in give the signal when the load was aboard evidently lost count, for he Burma is very confused"-Brereton, Naiden, Bissell, Stilwell, Hearne and came up and told Colonel Haynes Siebert. Just about everyone except General Chennault, and he was As we crossed South-Central Burvery busy getting the AVG out of ma towards the town of Chitta-Loiwing and up to Paoshan. Burma gong, we planned to come back that had at last fallen. night and take General Stilwell out

The evacuation of these Chinese if we had to trick him into getting armies from Burma to India and China now gave us more adventures in the A. B. C. Ferrying Command. worst rains that I've ever seen, and They were scattered all over northsoon landed in the humid heat of ern Burma, from West of Myitkyina, Calcutta. While we were reservic-North to Shimbyang and Putao. It was our job now to drop rice, salt, and medicines to these thousands of Assam, and Colonel Haynes had him starving soldiers. I remember that as I first saw Burma it used to look to me like the greatest hunting country in all the world, completely wild across the Ganges into Burma, but and unspoiled. And it was just that -but there was nothing to hunt, for evidently there wasn't anything for even the animals to eat.

> see the surrounding country, I was aware of a strange sight. We'd been dropping rice at Shimbyang when I saw some villages, and there again I noticed something that I realized now I'd been seeing through all the Burmese towns-white cattle, the bullocks of the East. It started me to thinking: How could people starve when there were hundreds and thousands of cattle in northern Burma? That afternoon I got to talking over the food situation with one of the best of the ferry pilots, Capt. John Payne. He said he'd looked the field over at Putao-or Fort Hertz, as the British called it-and although it had been condemned by the British for the landing of aircraft, he could land a transport on the short runway. The entire in smart woolens for a classroom length of that field was slightly less dress.

about.

We loaded on 4200 pounds of rice

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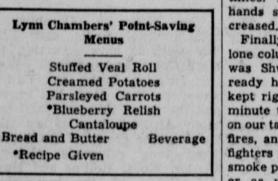
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Wash and chop tomatoes and peppers. Simmer until soft. Press through a fine sieve. Cook rapidly until reduced to about one-half. Add sugar, salt and spices (tied in bag) and boil until thick. Add vinegar about 5 minutes before removing from fire. Pour into hot, sterile jars and seal at once.

Two of the most popular types of umn. You'll like putting up both for variety's sake:

Bread and Butter Pickles. quarts sliced cucumbers onions 1/2 cup salt cups vinegar 3 cups brown sugar l teaspoon cinnamon 1/2 teaspoon ginger 2 tablespoons mustard seed teaspoon turmeric 16 tablespoon celery seed pod hot red pepper piece horseradish Mix cucumbers, onions (sliced) and salt. Let stand 5 hours. Drain. Boil vinegar, water, salt, sugar and seasonings 3 minutes. Add cucumbers and onions and simmer 10 to 20 minutes. Do not boil. Pack into

without more than a glance to check the map we headed for the Southeast corner of the town, where the field was supposed to be.

villages, we loaded them on and took them to Calcutta. General Stilwell with a few of his staff, his ADC. Colonel Dorn, and Jack Belden, war correspondent, had gone on to the North on the long trek to India by way of the Uyu and Chindwin Rivers to the Manipur Road. For weeks no one knew where he was. One of the officers in this last cargo handed me an itinerary that the General had given him, and I re-

that all were inside.

aboard. We crossed the many

mouths of the Ganges in one of the

ing for the second trip of some five

hundred miles. Joplin landed from

unload his cargo and take off imme-

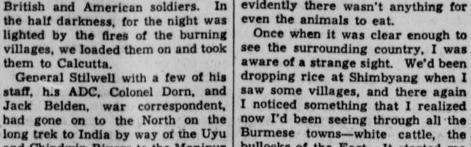
diately for Shwebo. Once again we

ourselves flew through black rain

when we landed we found that all

had been evacuated except wounded

solved to try to drop food and vitamin capsules to the party as it made its way to the West. The projected itinerary would lead them from Shwebo North to the Uyu Riv-



than one thousand feet, and if any other pilot than Joplin or Payne had made that statement I would have ignored the offer; but I knew that Size 12, short sleeves, requires 31/2 yards of 39-inch material. Payne knew what he was talking

to land at Fort Hertz and went over the Naga Hills to Burma. As I sat there being Long John Payne's co- sights in the world is the progress pilot, my thoughts were on this hap- of the great caravans of thousands y-go-lucky flyer. He had been an Eastern Airlines pilot for nine years the vast sandy wastes of the Sabefore coming into the Air Corps. As he said, he'd let down into At- laid the foundations of the proslanta so many times in the smoke perity of that fabled city, which and fog that the bad weather of Burma didn't worry him much. When Johnny first joined the ferry command he came into prominence by originating a saying that to us exemplified our feelings about the whole affair in Burma. Johnny had said, "If at first you don't succeed, give up, for no one in this country Gen. Archibald Wavell, who was commander-in-chief of British forces gives a damn anyway." We got over Fort Hertz pretty quickly and circled the little cleared er, down that stream to the Chindplace on top of a hill. The single win at Homalin, then down the Chinrunway, if you could call it that, dwin to Sittaung and Tamu, and was just nine hundred feet long. thence on the Manipur Road to Im-There were tracks where ships had phal. Using it, I expected to be able landed, but we found later that they to contact them and drop the neceshad been slow RAF biplanes. There sary food; Joplin and I even figured was a makeshift bridge at one end we could land on a sand bar in the -two trees across a stream-and Chindwin and pick them up. We four markers made from dead trees planned all this out the next day as which showed the other end of the we flew back home, four hundred "runway." Everything else was junmiles to the Northeast, transporting gle. As Payne throttled the engines our first jeep into Assam by plane. for the landing, he let down the But though we began next day to wheels and said in his nonchalant fly into Burma to contact General way:

Measure sugar, prepared blueberries and vinegar into a large kettle. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. kim; pour quickly. Paraffin hot elish at once.

Chili sauce has carried a high point value since rationing came into effect. It would be a good idea to put it up at home so as to save ints for other canned food. Chill Sauce.

- 1 gallon tomatoes 2 cups onions
- 2 cups sweet red pepper
- 1 pod hot red pepper
- 1 cup sugar 3 tablespoons salt

1 tablespoon mustard seed

1 tablespoon celery seed 3 tablespoons mixed spices

2½ cups vinegar Skin tomatoes before chopping.

Chop all vegetables before measuring. Tie mixed



ents except spice bag and vinegar. Add spice bag after mixture has boiled 30 minutes. Cook until very

spices in a bag.

Mix all ingredi-

thick, then add vinegar and boil until there seems to be no more "free" liquid. Taste and add more seasoning, if necessary. Pour, while boiling hot, into hot, sterile jars and seal at once.

> Tomate Ketchup. 1 peck tomatoes

- 3 sweet red peppers
- 1 pod hot red pepper
- 4 tablespoons salt
- 2 cups sugar
- 1 tablespoon celery seed
- 2 teaspoons mustard seed
- 1 tablespoon whole allspice
- 2 sticks cinnamon
- 3 cups vinegar

Lynn Says

Pickles are crisper: If you put p your pickles this way: 1. Use a pure cider vinegar. Be sure that you get a good product, neither old nor adulterated. 2. Follow every direction, every measurement, and do every step carefully. Cucumber pickles may be made either by a long or short process, but the longer process yields a better pickle.

3. When slicing several kinds of fruit or vegetable for pickling, have all of them about the same thickness.

4. Too much spice destroys both flavor and color. Use the ingredients in tested recipes only.

hot, sterile jars and seal at once. Dill Pickles. 35 to 40 fresh cucumbers

2 tablespoons mixed spices 1/2 pound dill 2 cups salt 2 gallons water 2 cups vinegar

Wash and dry cucumbers. Put a layer of dill and 1/2 of the spices in

a stone jar. Add the cucumbers. Put the remaining spices and dill on top of the cucumbers. Boil salt, water and vinegar 2 min-

utes. Cool to room temperature and pour over cucumbers. Cover with a plate weighted down to hold the cucumbers in the brine. Keep at an even temperature (80 to 85 degrees). Remove scum each day. The pickles are ready for canning when they are crisp, uniform in color and wellflavored with dill. This usually requires 2 to 4 weeks. Pack the cured pickles into hot jars, cover with hot brine and seal at once. If

the pickles are to be stored a long time, precess them in water bath for 15 minutes at a simmering temperature. If you like fruity pickles, you'll like this one:

> Peach Pickles. gallon peaches oups sugar piece ginger root 2 sticks cinnamon 1 tablespoon whole allspice 1 teaspoon whole cloves 2 cups water 3 cups vinegar

Clingstone peaches are best for pickling, although freestones may be used. Pare hard-ripe fruit. Leave (tied in a bag) and vinegar for 3 minutes. Add 10 to 12 peaches at a time. Simmer until they are tender. Let stand in syrup 12 to 24 hours. Pack peaches into hot jars.

Add remaining sugar to syrup and cook to desired thickness. Pour over peaches. Process 5 minutes in hot water bath.

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saved, for the British Army had gone up the road to the North, and dropped food to all of them-food, most of the Chinese armies were also on the way out. Perhaps the General knew things that I didn't know. But I remember that Colonel Haynes and I talked it over during the minutes while we waited for the Staff to get aboard. We wanted to

take General Stilwell out if we had to use force; after all, he was the Commanding General of all Ameriwhole. Boil 3 cups sugar, the spices can forces in China, Burma, and India, and we knew he was to have a very slim chance of walking out to India through Burma.

I guess if we had captured General Stilwell and taken him back to Chungking we'd have been courtmartialed and shot. But we didn't much care what happened then anyway. Burma was falling, and there seemed to be a never-ending stream of Japs coming North. I guess we

thought we had a very slim chance of ever getting out alive. After all, we'd been flying around bombed Burmese towns all morning, and when you expect to see Jap fighters | little Tinsukia railroad station. I any minute for hours, with you in told him that practically all the Air

"When I say okay, give me full flaps-then if I don't hit the first ten feet of that field, spill 'em, for we'll go around again.'

Well, Johnny Payne brought that heavy ship in like a master. He didn't hit the first ten feet-I honestly think he put those wheels down on the first foot of the available runway, and we had stopped at least fifty feet before we got to the other end. You ask a transport pilot if eight hundred feet isn't a damn good landing.

Johnny stayed back to unload the ship and guard it, for the Japs were supposed to be fairly close and we had learned that when people are in the panic of evacuation and starvation you can trust no one. I walked down the trail to contact the General of the Fifth Chinese Army. later in a transport plane and wanted to ask him if he was getting the rice, and find out why he medicines, and blankets. Later I dropped letters attempting to estabneeded rice when there were bullish a code between his party and locks all around; I guess I really our ships, so that if he wanted us to wanted to see for myself if the stoland when he reached the Chindries of sickness and starvation were win, he could signal us with a panel. true. What I saw and found was We were never able to contact him, proof enough. General Ho took me about three

but we continued to drop food to evmiles down the road that led to Su-As the days stretched into weeks prabum, and I counted fifty-five bodand no news came of General Stilies of soldiers who had died either well's party, we just dropped bags of cholera or from starvation. As I of rice and medicines to all parties, walked among them, with the harsh whether they were led by a Gensmell of death in the air, this Chieral or by a British sergeant. On nese General told me that his solmy single-ship escort trips I noted diers had been killed trying to get that burning barges were floating bullocks from the Burmese. You down the Chindwin, South of Tamu, see, the Burmese are Buddhists, and One afternoon I saw four big riverit is against their religion to eat boats burning at the docks of the meat or to see the sacred bullocks town where the Manipur Road beslaughtered. We must keep on dropgan. I reported this to the British. ping rice or the entire army would Then, about three weeks from the starve, said the General. And we day we had flown down to get the kept it up, dropping over two milstaff out of Shwebo, I met General lion pounds into Burma before the Stilwell and his tired group at the armies were evacuated into India for re-equipment.

(TO BE CONTINUED)

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. . .

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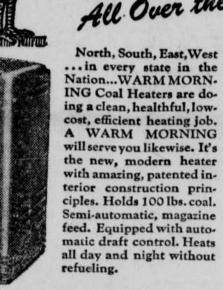
1954

10-20

Feet Out in Burial Chinese troops fighting in Burma under General Stilwell bury each dead Jap with his feet exposed so their daily reports on the number killed, if suspected of exaggera-

tion, may be verified by an American officer.





MODEL 520

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ery party of refugees we saw.