

Serve Cake for Your Sunday Best (See Recipes Below)

Distinctive Cakes

Homemakers will approach the task of deciding desserts more light-

heartedly when

there's a luscious

cake stored

away in the mys-

terious recesses

of the cupboard.

Besides, it's an

elegant idea to



have cakes on hand in case unexpected guests drop in.

Then, too, those of you who want to raise money for your church or club group might want to have a sale of home-baked goods. Cakes, of course, will bring handsome profits if the cakes are light and feathery, and frosted beautifully.

When making a cake, try using a cake or pastry flour. These flours, made of soft wheat, contain less gluten than all-purpose flour, and will give cake a better, softer texture. Follow the methods given, either that of creaming the shortening and sugar, or using the one-

to use the directions as is best they are given here.



1 cup sour milk 2 teaspoons cinnamon 1/2 teaspoon each, nutmeg, allspice,

cloves 2½ cups cake flour 3 teaspoons baking powder

Cream together the butter and sugar, add beaten egg yolks and bananas. Sift dry ingredients and add alternately with the milk. Fold in stiffly beaten egg whites. Bake in layer cake pans or large oblong pan.

Marshmallow Icing. Combine 2 unbeaten egg whites with 11/2 cups granulated sugar. Add world's best. 1½ teaspoons corn syrup and 5 tabowl method. Recipes must be test-ed for each type of method, and it boiling water for seven minutes, because the seven minutes around the country's many short. beating constantly with a rotary beater. Then add 8 marshmallows which have been softened over hot water. Add 1 teaspoon vanilla extract and beat until icing stands in dot primly with bits of maraschino



INSTALLMENT EIGHT

Considering only military effectives, the miracle is that any German soldier was able to set foot on Russian soil. They were able to penetrate to the suburbs of Moscow and Leningrad and range as far as the Caucasus (1,500 miles from Berlin) not only because of Russia's technical poverty and the disorganized state of her industrial development, but also because at the time the Red Army lacked experienced officers. Her initial air force, for instance, could not compare in quality with that of the Germans. Much of it was smashed in the first few weeks of fighting.

If the Russian air force is primitive, this is no reflection on the skill of Russian pilots, who rank among the world's best. But Russia lacks the skill to turn out good planes. Of all branches of any air force, long-range bombers such as the British Lancaster and the Amer-

ican Fortress and Liberator require the highest degree of industrial skill for production and operation in large numbers. They are almost totally absent in the Red Air Force.



Russian pilots ranked among

The men who plan the Red Air camps. around the country's many short ficer turned up. A really disturbing rumor began ages; they have concentrated on production of the Stormovik, a slow, low altitude strafing plane. Since peaks. Spread on cooled cake and Soviet fighters which protect it have no need for high altitude equipment. Of the 10,000 planes which America has delivered to the Soviet Union the Russians like best the Bell Airacobra, which is a light, low altitude, ground co-operation plane, similar in function to the Stormovik. It is standard Red Air Force procedure immediately to remove all high altitude flying equipment from most American planes, replacing the weight with extra ammunition.

except for 400 who were finally taken to a camp at Gryazovets.

THE FRONTIER, O'NEILL, NEBRASKA

On June 22, 1941, Hitler attacked Russia. The Polish government in London immediately offered the hand of friendship to the Soviets, suggesting the formation from prisoners of war in Russian hands, of a Polish army. The Soviets accepted. General Anders was released from his prison cell, installed in a comfortable hotel room with apologies, and with Soviet co-operation began forming his army.

Poles, released from prison camps all over the Soviet Union, began flocking to his headquarters, but there were almost no officers.

General Anders was at first not alarmed, believing that they probably had been transferred to some far-away Arctic labor camp and presently would turn up. But as months went by and not one additional officer reported he became concerned.

November of 1941, Polish Ambassador Kot interviewed Stalin on this perplexing problem. The Marshal appeared genuinely astonished.

In Kot's presence, he rang up the NKVD and said the prisoners who had been in those three camps should be released at once.

A month passed, during which the Poles were collecting, from the 400 survivors of the three camps, a list of the names of their missing brother officers. On December 4, when Stalin received Generals Sikorski and Anders, they took with them an incomplete list of 4,500 names. This time Stalin expressed no surprise or indignation. The Poles felt he answered evasively, suggesting that the 10,000 officers might have returned to German occupied Poland or fled over the Manchurian border. Knowing how closely the NKVD supervises all travel in Russia, it was difficult for the two Polish generals to believe such a large number of officers could have accomplished this journey undetected. Picking up his telephone. Stalin called General Pamfilov at NKVD headquarters, again issuing orders to release all Poles who had ever been in the three

More time passed but not an of-

munists unknown to the people of Poland.

The Red Army reoccupied Katyn, and on January 22, 1944, issued a communique saying that a Soviet investigating commission had been called to settle, once and for all, the Katyn Forest dispute.

The Russian Commission was 100 per cent Soviet picnic. Their experts - distinguished Russian academicians-determined that the Germans, following their occupation of Smolensk, had carried out the mass shootings in the autumn of 1941, and in 1943, "calculating to set Russians and Poles at loggerheads, tried to ascribe this crime to the Soviet government." The Russians charged that in the spring of 1943 the Germans had even brought to Katyn Forest, Polish bodies from other districts, and had used 500 Russian prisoners of war in the work of removing from the Polish bodies all documents which would incriminate the Nazis and substituting documents which would tend to incrim- broidered with these gay sunboninate the Russians, after which the net girls and colorful balloons! Germans had shot the Soviet war Simple stitchery.

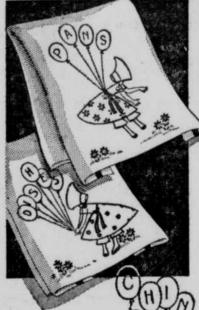
prisoners. The evidence of German guilt, gathered by the Soviet Commission answers all questions but this one: if the Polish officers were still alive in the summer of 1941 and could be captured by the Germans, why were the Poles not told this at once? Why were important Polish government officials allowed to go wildgoose-chasing all over the Soviet Union for nearly two years in search of their army's officers, when the Russians knew the men were already in German hands?

An observant reporter noticed that one Polish body was clad in long, heavy underwear, and mentioned it to the Soviet doctor in charge. The doctor remarked that most of the bodies wore either heavy underwear, or overcoats, or both.

That pointed to the theory that these Poles must have been shot during April, 1940, as the Germans claimed, rather than in August and September, 1941, after the Germans moved in, as the Soviet government was contending.

When this point was raised with the Soviet conducting officers, there as considerable confusion an

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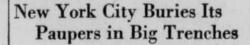
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7320

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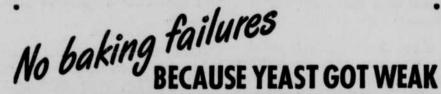
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New York City buries weekly an average of 200 bodies of paupers, unknowns and still-born babies in its potter's field on Hart's island, says Collier's. As about 65 of them a year are later sought by relatives or friends for reburial in a private cemetery, the city maintains a descriptive record of all bodies and a numbering system so they can be readily located and exhumed.

They are buried in large trenches, each of which contains the coffins of 200 adults or 6,000 infants.









All the cake recipes have been tested for freshness. You'll find they keep exceedingly well when covered or kept in a cake tin.

From the south comes this yummy cake with the unusual flavor of pecans in its base:

Pecan Cake. S cups pecans, finely ground

- 6 eggs
- 1 cup sugar
- **1** tablespoon flour 1/2 teaspoon salt
- I teaspoon baking powder
- 1 teaspoon vanilla

Beat the egg yolks until light, add sugar gradually. Add nuts to the flour which has been sifted with salt and baking powder. Stir in stiffly-beaten egg whites and flavoring. Pour into two eight-inch pans which have been well greased and lined with greased waxed paper. Bake in a moderate oven (350 degrees) for 35 to 40 minutes. Top lightly with sweetened whipped cream and fresh fruit. Bananas, pineapple, raspberries and strawberries are a treat!

If you want a cake with a meltin-your-mouth quality try a spice

cake made with sour cream and a fine combination of spices. There's interesting texture and flavor given from the mashed bananas that go into the cake itself.

Spice Cake. 1/2 cup butter or shortening 1% cups brown sugar 4 eggs 3 bananas, mashed fine

LYNN SAYS

When You Buy, Take Care: If you are selecting poultry, see that the bird is plump, firm and wellrounded. The skin should be smooth and without discoloration. Clear, even yellow-white color is best. Avoid birds that look extremely blue or gray. Look for a flexible breast bone, smooth feet and claws for roasting, broiling or frying purposes.

In buying fish, be sure that the flesh is firmly attached to the backbone. This flesh should show no mark when pressed with the thumb. There will be little fishy smell if the fish is really fresh. The eyes should be clear and bulging, not sunken.

Vegetables should be firm, fullbodied and fresh appearing. Guard against wilted, shriveled tops, and bruises. Any vegetables which are in the pod should be moist, not dry.

Look for fruits that are as fresh as possible-firm and full-bodied. It is best to buy by weight rather than by bunches or the dozen.

or candied cherries. If you want to save time and

energy, you will want to use this frosty lemon cake right away. It's made in one bowl and requires only accurate measurements and a specified

amount of beating tim Frosty Lemon Cake. 2 cups sifted cake flour 1¼ cups sugar 3½ teaspoons baking powder 1 teaspoon salt 1/2 cup shortening 1 cup milk 1¾ teaspoons vanilla 3 egg whites, unbeaten

Put dry ingredients-flour, sugar,

have been completed. Scrape bowl ous fountains of fire during a raid, and spoon often during mixing. The an expensive procedure. batter will be quite thin, but very

cake tins in a moderate oven (350 degrees) 30 to 35 minutes. Spread lemon filling between the layers and dust with powdered sugar. Lemon Filling.

% cup sugar **3** tablespoons flour 16 teaspoon salt 1/4 cup lemon juice Grated rind of 1 lemon 1/2 cup water

3 egg yolks, slightly beaten Mix sugar, flour, salt together. Add lemon juice and rind and mix well. Add water and egg yolks. Blend carefully. Place over hot water and cook until smooth and thick, stirring constantly (about 15 10,000 officers were sent to three minutes). Cool and spread between cake layers.

Chocolate Cake Filling. 1 square unsweetened chocolate % cup milk 6 tablespoons sugar 2 tablespoons flour 1/s teaspoon salt 1 tablespoon butter 1 teaspoon vanilla 1/2 cvp cream, whipped Add chocolate to milk in double boiler. When chocolate is melted.

beat with a rotary egg beater until well blended. Combine sugar, flott and salt and add gradually to chocolate mixture. Cook until thickened, stirring constantly. Then cook five minutes, stirring occasionally. Add butter and vanilla. Chill thoroughly, then fold in whipped cream.

Note: 1/2 cup chopped walnut meats may be added to the above filling.

Released by Western Newspaper Union.

Lacking night fighters and radar. Soviet targets within range of the Luftwaffe are particularly vulnerable to night bombing, and the standard Russian method of defense is ground fire from anti-aircraft batteries, such as was used to protect Moscow. However, lacking radar to

guide their fire, the gunners can shoot only at the sound, which is a baking powder, salt and shortening rough indication not of where the -in one large bowl. Add about 3 bomber is, but where it was sevof the milk, then vanilla and beat eral seconds ago. Therefore, to be until smooth. Add remaining milk effective, batteries must be massed and egg whites before 100 strokes about the target, vomiting continu-

Katyn Forest is near Smolensk and smooth. Bake in two greased 8-inch is the grave of some 10,000 Poles, mostly officers, who were shot in the back of the head. Whether this slaughter of helpless war prisoners was done by Russians or Germans. there is violent disagreement and

> evidence both ways. To understand the complexity of the case, a little history is necessary. When in 1939, the Germans and Russians divided Poland, the Russian share of the loot included more than 180,000 prisoners of war, of whom 10,000 were officers. A few were generals. The most distinguished of these, including General Anders, were confined to Moscow's Lubianka prison. The rest of the prison camps in the Russian towns of Starobielsk, Kozielsk, and Osta-

> szkov. These camps housed twelve Polish generals, sixty-nine colonels, seventy-two lieutenant colonels and in all 5,131 regular army officers and 4,096 reserve officers. Few of the last had been captured in combat. Most of them had not yet been called up for duty, but, when Russia occupied her half of Poland, obeyed the Soviet summons to assemble

ably well treated at the three camps until April, 1940, when the Soviets Poles have a few clues. Most of the 10,000 vanished from the earth ment, was made up of Polish Com-

began evacuating them, telling the men they might be sent back to their homes. They left in groups of from twenty to sixty every few days during April and early May. What became of them after that, the

The Polish officers were reason-

to circulate. A few months before the German attack on Russia, the NKVD assembled several Polish staff officers, including a Colonel Berling, and suggested to them that possibly a Polish army might be or-

ganized to fight the Germans. At a conference with Russian NKVD officials, Beria and Merkulov, Colonel Berling agreed, provided it was organized 'irrespective of political creeds," and then added that, at the three officers' prison camps. "we have excellent army cadres." Whereupon, Merkulov answered quickly, with some embarrassment. "No, not these men. We have made a great blunder in connection with them." Only rumors, perhaps, but they disturbed the Poles.

Then on April 13, 1943, the German radio announced that in Katyn Forest, near Smolensk, which they then held, they had discovered mass graves of about 10,000 Polish officers, each killed with a bullet through the back of his head. They said Russian peasants in the vicinity told them these prisoners of war were murdered by the NKVD in the spring of 1940, giving dates corresponding closely to the time the prison camps had been evacuated. The Germans also claimed that letters and papers found in the clothing, as well as the condition of the bodies, indicated that the men had been murdered in the spring of 1940

Names announced over the German radio corresponded with those of Polish officers missing from the three camps.

Radio Moscow took cognizance of the German charges in a bitter broadcast saying "These German lies reveal the fate of Polish officers whom the Germans employed in construction work in that region." Russian news agency, Tass, issued a communique explaining that these Polish prisoners, who had been employed by the Russians on construction work west of Smolensk, had been captured by the Germans during the Soviet retreat in the summer of 1941.

This explanation did not satisfy all Poles. Their officers had been evacuated in April, 1940. Ever since the Russo-German break in June of 1941, the Polish government had been trying to get from the Russians some hint as to where they had been taken. Only after this German broadcast do they learn from the Soviet government that the officers had been taken to the Katyn Forest region, with the additional statement that in 1941 they were captured and murdered by the Germans.

On April 26, the Soviet government broke off relations with the Polish government in London, and set up in Moscow her own "Union of Polish Patriots" which, according to the London Polish govern-

Russians finally argued that the climate of Poland is uncertain, so that fur overcoats and long underwear might be worn in September. If a reporter would write "I AM NOT A MEDICAL EXPERT BUT DOCTORS SAY the condition of these bodies proves they were murdered by the Germans," the censorship would strike out the qualifying phrase (capitalized), leaving only the bare charge.

Also stricken out were all phrases indicating any doubt in the correspondents' minds-such words as "in my opinion," "probably," or 'evidence we were shown would tend to prove," with the result that the stories as received in America were as firmly damning of the Germans as Pravda's editorials.

In 1939, when the Anglo-French Military Mission was in Moscow trying to negotiate an alliance with the Soviet Union one of the Soviet de-



Russians improved the technique f paratroops that they created.

mands was the right, under certain circumstances, to occupy the three Baltic States. The British demurred. When I was in London in February of 1940, an intelligent young man in their foreign office gave me their posi-

"Here we are," he said, "supposedly defending the rights of small European nations. We could hardly start by delivering three of them to the Russians as a price for their alliance. We have to consider opinion in the States. What would you people have said to that?"

"They would have been in favor of almost anything you had to do to win the war without their having to get in," I said, and I still think I was right.

(TO BE CONTINUED)

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pumpkin 14 cups dark syrup 14 cups dark syrup 14 teaspoon salt 14 teaspoon salt 1 tbls. molasses 3 teaspoon salt 1 cgg 1 teaspoon cinnamon 1 gg 13 cups rich milk This makes enough filling for two pies.

METHOD: Beat egg until frothy. Add syrup and blend thoroughly. Add lasses, ginger, salt, cinnamon and. GOOCH'S BEST FLOUR. Beat well. Add pumpkin. Blend together. Stir in milk. Pour into pastry lined pie tins and bake in moderate oven. If a glaze is de-sired, sprinkle drops of cream over the top before baking.

PIE CRUST

Sift 1's cups of GOOCH'S BEST Flour with 3 teaspoon salt. Add 3 cup of lard. Blend until mixture looks like coarse meal. Add 4 to 5 tablespoons ice water gradually, pressing dough together. Divide and roll out into two crusts. marvel . . . this rich delicious sugarless pumpkin pie! Once you've tried it, you'll serve it again and again ... it's that good! And remember, no matter what you're baking, it will taste better if you always use Gooch's Best Enriched All-Purpose Flour.





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