

# READ THE OMAHA GUIDE

## Transatlantic Phone Cable Is Completed

New York, Sept. 25 — A new transatlantic telephone cable system—the first physical voice link to be established between North America and Europe—was inaugurated today and opened to public service.

Cleo F. Craig, Chm. of Board of American Telephone and Telegraph Company, was the first to speak over the \$42,000,000 system. He exchanged greetings with Dr. Charles Hill, head of the British Post Office, who spoke from London. Their conversation, carried with the clarity and naturalness of a neighborhood call, highlighted inaugural ceremonies held here and in Canada and Great Britain.

Mr. Craig also exchanged greetings with Mr. George Marler, Canadian Minister of Transport, in Ottawa.

The cable system, under construction for more than two years, is not only the first of its kind to cross the Atlantic, but the first underwater phone link to span any ocean. A. T. & T., the BPO and Canadian Overseas Telecommunication Corporation are partners in the historic enterprise.

The deep-sea portion of the system was laid under the supervision of the Long Lines Department of A. T. & T., the long distance operating unit of the Bell System. Engineers and scientists

of Bell Telephone Laboratories designed and tested the system.

The transatlantic system can carry 36 conversations at the same time. Thus, it is able to handle about three times the traffic now transmitted between this continent and Great Britain by radiotelephone.

The deep-sea segment of the system extends 2,250 miles from Clarenville, a small village on the east coast of Newfoundland, to Oban, Scotland. From Oban, new trunk lines link the system to switchboards in London.

On this continent, newly constructed land and water sections bring the transatlantic circuits to Portland, Maine, and to Montreal, where they connect to the established American and Canadian networks.

The underwater cables that represent the backbone of the system were placed by the cables ship Monarch, the largest cable-laying vessel afloat.

The 8,050 ton Monarch took a total of seven months to complete laying operations. She worked only in summer, when the turbulent North Atlantic is on its best behavior. At that, she took a battering from hurricane Ione in September of 1955 but finished her job on schedule.

While laying, Monarch carried as much as 1,300 nautical miles of cable. Her cable laying speed was about six knots.

Since cables of the design used in the Atlantic section of the system transmit in but one direction, two cables were needed to make a conversation possible. The two

cables lie some 20 miles apart on the ocean floor; the southernmost transmitting west to east and the northernmost east to west.

Both cables, which have an average overall diameter of 1 1/4 inches, were put down in three segments. In June of 1955, 200 miles of the west to east cable was placed from Clarenville to the edge of the Continental Shelf. A second segment extended this cable to a point 500 miles off Scotland and the third closed the gap.

Some 300 miles of cable was also placed across Cabot Strait in the spring of this year, linking the terminal at Clarenville to the new land line at Sydney Mines, Nova Scotia.

Successful completion of the Atlantic cable system climaxed a quarter of a century of active research in this field by communications men on both sides of the Atlantic.

The particular problem that had to be overcome was development of an underwater amplifier, or "repeater", an electrical device that would boost voice signals after they had reached the fading point along a circuit. While repeaters are relatively easy to install and maintain along land cable, the undersea cable demanded an amplifier that could:

- (1) be built into the cable in such a way as to be able to pass easily through a ship's laying gear without interruption.
- (2) withstand pressures of at least 6,000 pounds per square inch.
- (3) operate without attention for at least 20 years.

Bell Telephone Laboratories, after years of research, perfected such a repeater, which has been under test for 15 years and in operation in cables stretching from Florida to Cuba since 1951.

The repeaters, about eight feet long, appear as a slight fattening in the cable and might not be noticed by the unpracticed eye as they slide seaward from the ship's gear. To keep signals constant and clear, 51 repeaters, spaced about 40 miles apart, are located in each cable.

The repeaters were manufactured by Western Electric Company at Hillside, New Jersey, in a building that was once a bus terminal but is now one of the cleanest factories in the world.

The submarine cable used in the transatlantic system was manufactured in both this country and Great Britain. The American manufacturer was Simplex Wire and Cable Co., of Cambridge, Mass.; the British, Submarine Cables, Ltd., of Greenwich, England.

## Things That Interest Women

### HOW DO YOU LOOK?

Remember you must eat for beauty. If you find that you feel tired, and inclined to be nervous, or suffer from strain, first of all consult your physician.

Here are a few foods that will help you to build strength: liver, oats, onions, radishes, spinach, cod liver oil, and egg yolk.

### DIET FOR THE SKIN.

If you are troubled with acne, avoid using greasy skin creams. Use lotions instead. Try borax in your bath water, and use a good medicated soap.

### FOODS TO AVOID.

Sweets such as chocolates and all ice cream. Fried foods too, they are not for you. It may take a bit of time before you are able to detect the desired results, be patient and wait it out. I promise you the reward will be most gratifying. Use bits of cotton in place of a powder puff. This will enable you to change to a clean puff each time you apply your face powder.

### NOURISH A DRY SKIN.

On the other hand one must feed a dry skin, by applying warm almond oil at least once a week. It is also good to use a rich skin cream after washing, too. Fruit and vegetables are especially good for such a condition, but no heavy rich foods, for a while at least.

### EUREKA.

Scented nylons. Something very new in the way of hosiery. And exclusive with one of New York's finest Women's Wear store, OOH! - LA! - LA! They are delicately scented with an exotic Parisian perfumed sachet.

### NEW COATS FOR AFTER DARK.

One of the newest teams, is a dashing heavy wool black and red plaid coat, with a thin yellow line separating the plaids. To wear under this coat, there is a shore sleeveless party frock of red silk chiffon.

Evening suits made of wool and trimmed with fur collar, are new for Fall and Winter. The evening coat and suit described here, are high fashion for both the college and the career girl.

### THE FOREIGN INFLUENCE.

Our shoes have a lot of the foreign styling. They are in many lovely new fall shades, (game bird colors). Of leather, suede, and satin. Heels are flat, low, medium and of course the new elfin heel. Also high ones.

### MES DAMES CHAPEAU.

Is small medium and large. Fashioned of Fur, Velvet, Felt, and sometimes of a matching wool as your coat, Beaver, Alpaca, and leather.

### FOR THE HOME EXECUTIVE.

To make colorful pictures for your kitchen walls. Paint inexpensive square cake pans to blend in with your color schemes, and paste pictures, cut from a magazine on the inside of the pan and you have it.

### ETIQUETTE SAYS.

It is perfectly proper for a man to tell a woman friend that her slip is showing, if there is a place where she can go to fix it. Otherwise, it would be better for him to remain silent than to make her uncomfortable.

### YOU MAY HAVE ONE OF MY LEAFLETS GRATIS.

They are: Slimming The Waist Line, Double Chin Trouble, Minerals For Beauty, Your Measurements, Ten Points On Being Attractive. Just send a 3c stamp for mailing each leaflet, tell me the name of the paper you saw this in, include your name and address. Address B. Fonville, Great Eastern News Agency 2005 Amsterdam Ave, New York 32, N. Y.

### Depreciation of Cars Is Very Rapid

The way a car depreciates in value almost as soon as you buy it, it's a wonder there are as many of them on the road as there are.

Take the Hawkins family auto—all shiny and just the same shape as the day it was bought. Mr. Hawkins paid nearly \$1,500 for it, but he sold it for a mere \$150. Even so, he did better than some car owners we know who have sold cars costing that much for as little as \$25, used.

But \$150 isn't much; it hardly reimburses one for the sentimental wrench involved. To be sure, it wasn't this year's model, or even last year's. But for economy with gasoline it could outdo the most up-to-date streamliner on the road. And repairs? Well, it isn't likely to need any more in the next 40 years than it has in the last.

### Annie Coleman

Mrs. Annie Mat Coleman, age 31 years, of 2629 Seward St., expired suddenly Monday morning September 24, 1956, at a local hospital.

She was an Omaha resident 11 months and was a member of St. Paul Baptist Church, 24th and Seward Street.

Mrs. Coleman is survived by her husband, Rou Coleman of Omaha; 3 daughters, Doris, Annie Pearl and Erline; 2 sons, Johnnie Clay, Odie B. all of Omaha; parents, Mr. and Mrs. Willie Parks of Rock Island, Illinois; 6 sisters; 4 brothers; 2 aunts, Mrs. Martha Drake and Mrs. Bessie Haynes both of Omaha.

Her remains lie in state at the Myers Funeral Home Chapel Wednesday September 26, and were forwarded to the Crockett Funeral Home, Macon, Mississippi, for services and burial.

### Young Animals

Even a slight change in feeding schedule can cause a digestive upset in young animals, just as it does in human beings.

## Docia Davis

Mrs. Docia Davis, age 58 years, of 2627 Patrick Avenue, expired Monday September 17, 1956 at a local hospital.

She was an Omaha resident 8 years and was a member of Cherokee Temple No. 223, I.B.P.O.E. of W., Mrs. Blanche Davis, Daughter Ruler.

Mrs. Davis is survived by her sister, Mrs. Lillie Rochell of Minifree, Arkansas; 3 brothers, P. D. Williamson of Minifree, Arkansas; Walter Williamson of Blackwell, Arkansas; and Garfield William-

## Ten Steps to Canning Blueberries



Blueberries are in such plentiful supply now you'd do well to can some for next winter's enjoyment. Follow these steps carefully and you'll find the canning process a much simpler one than you may have thought:

1. Prepare a medium sugar syrup (1 cup sugar to 2 cups water) by stirring over low heat until sugar dissolves, then boiling five minutes. Make 1/2 cup of syrup for each pint jar of fruit. Sugar syrup helps to conserve essential vitamins, points up the true flavor of the berries and protects their natural color and texture.
2. Have kettle, jars, tongs, etc., immaculately clean.
3. Fill canning kettles (one with rack on bottom) to a point at least 1 inch above tops of jars and place over high heat.
4. Wash fruit, using a colander or wire basket and pack as closely as possible, without crushing, into hot jars. Leave jars 1/4 empty.
5. Fill jars to within 1/2 inch of top with sugar syrup. Remove air bubbles by running table knife down side of each jar.
6. Set jar lids in place and seal partially or completely, according to the type container you use. Allow jars to stand in pan of very hot water for a few minutes.
7. Be sure water in kettle is at a full, rolling boil. Place hot jars on rack in the kettle so that they do not touch each other. Be certain water covers jars by at least 1 inch.
8. Process pint-sized jars for 16 minutes, beginning timing when water again reaches rapid boil. Maintain rapid boil throughout processing time and add water if necessary.
9. When processing is over, remove jars with tongs and place on towel away from drafts; never place on a cold surface. Completely seal at once if a partial seal was used.
10. When jars are cold, wipe thoroughly and label with name of product and canning date.

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**AGONIZED TRAINING**—Private Charles Rosenblum, Cohoes, N.Y., records medical data on a "casualty" brought to a regimental collecting station by litter jeep during a field problem at Brooke Army Medical Center, Fort Sam Houston, Tex. Rosenblum is training for six months under the Reserve Forces Act.

## SERVE AN ORIENTAL SUPPER



This special chow mein, so easy and quick to prepare, can be made with a combination of veal and beef or veal and chicken. It's chock-full of vegetables, both the American kind—onions, green pepper and celery, and the tender-crisp Chinese variety—canned bamboo shoots, water chestnuts and bean sprouts.

For extra festivity, serve with beer in tall, thin glasses and pass a bowl of pineapple chunks and kumquats on crushed ice.

**SPECIAL CHOW MEIN**

- 1/2 pound veal cutlet
- 1/2 pound beef round steak
- 2 tablespoons butter or margarine
- 4 large stalks celery, cut crosswise into 1/2-inch slices
- 2 small onions, chopped
- 1 small green pepper, seeded and cut into thin strips
- 2 tablespoons cornstarch
- 1/4 cup soy sauce
- 1/4 cup water
- 1 teaspoon sugar
- 1/2 teaspoon dry mustard

- 1 can (about 5 ounces) water chestnuts, sliced
- 1 can (about 16 ounces) bean sprouts
- 1 can (about 5 ounces) bamboo shoots
- 1 can (about 3 ounces) whole mushrooms

Cut meats into strips about 2 inches long and 1/2-inch wide. Melt butter or margarine in skillet; add meat and saute slowly until browned. Add celery, onion and green pepper. Cook over low heat about 5 minutes, stirring frequently. Blend cornstarch with soy sauce, water, sugar and mustard; stir into mixture. Add undrained water chestnuts, bean sprouts, bamboo shoots and mushrooms. Cook, covered, over low heat 30 minutes, or until meats are tender. Serve with rice and chow mein noodles. Makes 4 large servings.

For chicken and veal chow mein, omit the beef and add 2 cups of cooked chicken but do not brown the chicken with the veal.