

TABBED



"Jack's the hottest proposition here."

"Yes—full of hot air."

Kings and Consorts I do the carving at our board Because I think I'm king; But it may be I'm forced to do it To get my favorite wing.

WE FOUND A BETTER WAY



BETTER PRINTING THROUGH THE USE OF MOVABLE TYPE WAS DISCOVERED BY JOHANN GUTENBERG IN 1454.

Establish a Standard Let us raise a standard to which the wise and honest can repair; the rest is in the hands of God.—George Washington.

INDIGESTION

Doctors know that gas trapped in the stomach or colic may act like a hair-trigger on the heart. They set gas free with the fastest-acting medicine known—the fastest-acting medicine known—Bell's Colic Tablets. Try Bell's today. If the FIRST DOSE doesn't give relief—see better return bottle to us and receive DOUBLE money back. See ad all drug stores.

Life a Gift Whatever a man has, is in reality only a gift.—Wieland.

Nervous Restless Girls!

Cranky? Restless? Can't sleep? Tire easily? Because of distress of monthly functional disturbances? Then try Lydia E. Pinkham's Vegetable Compound. Pinkham's Compound is famous for relieving pain of irregular periods and cranky nervousness due to such disturbances. One of the most effective medicines you can buy today for this purpose—made especially for women. WORTH TRYING!

Doing of Revenge Revenge converts a little right into a great wrong.

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DUE to dietary indiscretions, change of drinking water or sudden changes in weather can be quickly relieved by Wakefield's Blackberry Balsam. For 94 years a household remedy. Sold at all drug stores. Be sure to ask for genuine

Wakefield's BLACKBERRY BALSAM Compound

Custom a Habit Custom is almost a second nature.—Plutarch.

Pain of FREE BOOKLET Stomach Ulcers DUE TO GASTRIC HYPER-ACIDITY

RELIEF obtained by thousands through use of Von's Pink Tablets—without rigid liquid diet! Simple home treatment. Learn all about it. Write today—no obligation. 500,000 users. Written Guarantee as to Money Back. Read our guarantee, sent with free booklet. Write to— SEATTLE VON CO. Dept. 12, 903 Republic Bldg., Seattle, Wash.

Washington MERRY GO ROUND

Washington, D. C. FAR EAST POKER GAME

For perspective on the present South Pacific tug-of-war between Japan and Britain, it is well to remember that for years Thailand, then known as Siam, was a pawn in the power game of the bigger nations of the Pacific.

In this game the United States had a hand. For years, American financial advisers have been attached to the Thailand throne, one of them having been Francis Sayre, son-in-law of Woodrow Wilson, now high commissioner of the Philippines.

He wooed Thailand on many occasions, including the ornate reception given the former king of Siam, who as "Supreme Arbitrator of the Ebb and Flow of the Tide, Brother of the Moon, Half Brother of the Sun and Keeper of the Twenty-four Golden Umbrellas," came to Washington in the days of Herbert Hoover and was regally entertained.

The British were even more interested in the Siamese. British advisers for a time ran the kingdom's government, trained its army, supplied the one or two ships for its navy.

But half a dozen years ago the Japanese began preaching the doctrine of Asia for the yellow man, and Siam for the Siamese. That was how the name came to be changed to Thailand, a nationalistic token of home rule.

Reason for Japan's interest in this small country was not nationalism, but the fact that a slender finger of land, about as wide as the Isthmus of Panama, called the Isthmus of Kra, is controlled by Thailand. A canal through this isthmus, connecting the Indian ocean and the Gulf of Siam, would give a new short route from the Pacific to India, render Singapore impotent, and cut three days from the trip between Indo-China and Burma.

Such a canal would leave Singapore's giant guns and expensive naval bases guarding an out-of-date sea highway, almost as unimportant as the Straits of Magellan after the Panama canal was built.

That is one reason the British are ready to fight to keep the Japanese out of Thailand.

BRITISH INVASION PLANS

First British plan for an invasion of the continent (since the start of the Russian-Nazi conflict) was a landing in Holland. This, it was figured, would get sympathetic support from the Dutch; just create a second front requiring Hitler to divert part of his troops and airplanes from the Russian front.

The original British idea was to have the United States co-operate in a landing force. This, however, scarcely got beyond the informal suggestion stage. It was immediately and emphatically vetoed, first, for political reasons; second, because Roosevelt did not have the power to send troops abroad; third, because of the scarcity of shipping to transport and supply an American army overseas.

Since then, none of the proposals for creating a second European front has contemplated any American participation.

The second idea discussed was a British attempt through Spain and Portugal. This also scarcely got beyond the discussion stage, because it was figured, first, that the German army probably could take over Spain by the time British troops began to land; second, that even if a foothold could be obtained, a march across the Pyrenees to France would be too difficult.

The only part which the United States might have played in such a plan was to send food ships with which to help win over the Spanish population.

Norway Heavily Fortified.

Since then another plan for possible British invasion of Norway has been discussed. However, this also is difficult. The Nazis now have 10 divisions in Norway; more important, they have been working feverishly with characteristic German thoroughness to fortify Norwegian ports and possible invasion points.

The chief factor holding back the British, however, has been their lack of armored equipment. Although the British army is about 2,000,000 strong, only about 750,000 men are fully armed with modern equipment. And the most serious defect in their equipment is the lack of tanks.

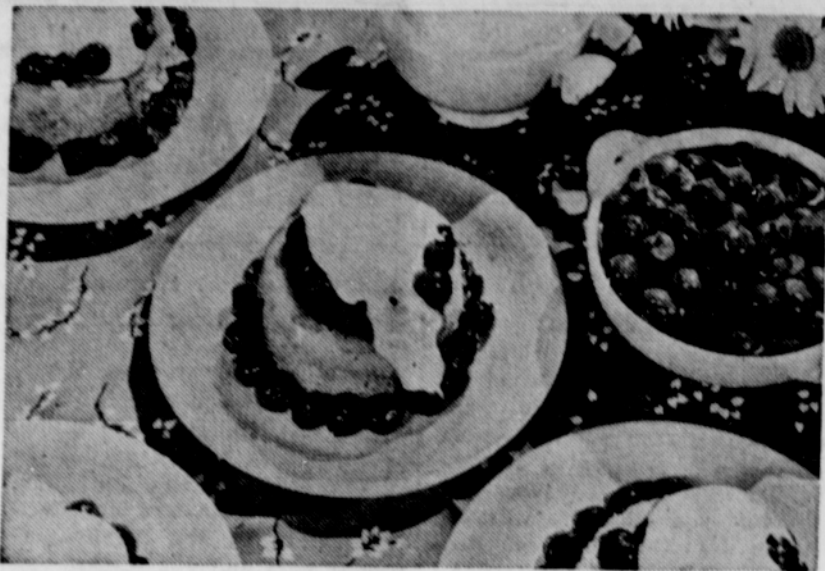
Vast numbers of tanks were lost by the British at Dunquerque, a loss which has not yet been replenished. And no invasion of the continent could be successful without a powerful tank force.

Also, despite the strength of the Nazi army on the Russian front, a total of 47 well-equipped German divisions are stationed in western Europe. This is approximately 700,000 men.

Recent discussion of British aid to Russia has turned to the Near East and a British move from the Gulf of Persia, through Iran to the Russian oil fields of the Caucasus. These oil fields are one of the chief goals of the Nazi army, and once Hitler succeeds in taking the Ukraine, it would be relatively easy for him to cut off this supply.

Household News

by Lynn Chambers



HERE'S TO SHORTCAKE TIME WITH CHERRIES BRIGHT (See Recipes Below)

SUMMERY DESSERTS

Bring the tartness and sweetness of fruit into play with fresh, crumbly cake, top with a dash of whipped cream and you have summer's answer to a delectable dessert.

Garden-fresh berries peeking out from under their green foliage or fruit hanging heavy and ripe on richly laden branches deserve your best attention for they'll do mighty nice things by your meals. Since most

of the fruits need no cooking you are doubly sure of getting the full quota of minerals and vitamins which they have to give. Cherries bright and red make a tart and colorful dessert which you'll enjoy serving. If using the fresh ones pit and sugar them before using.

When I asked my mother how she made her extra delicious shortcakes, she replied, "There's nothing to it, my dear; just biscuit dough—but make the dough short and the fruit sweet!" This tip is a good one. I hope you'll follow it when trying:

- Old-Fashioned Shortcake. 2 cups flour, 3 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup shortening (8 tablespoons), 2/3 cup milk.

Sift flour, measure, add baking powder and salt, sift again. Work in shortening until mass resembles coarse meal. (If you want to, add a tablespoon of sugar and an egg and count the egg as part of your liquid.) Now, add enough milk to make a soft dough, one which you can barely handle. Turn onto lightly floured board, knead a few seconds, divide in half. Pat one half about one-fourth inch thick into deep buttered 9-inch cake pan. Butter top and pat second portion of dough in layer over first. Brush on softened butter and bake about 20 minutes in hot oven (450 degrees F.). When baked, pull layers apart, spread sugared fruit on bottom layer, stack second one, crust-side down, on this, cover with more fruit, then with whipped cream and a garnish of fruit.

Variations from the original type of shortcake which we all know so well are much in order. Some people prefer a sponge cake base rather than a biscuit dough and for a real individual treatment of this type, you might like to try one with a custard filling for cool deliciousness. Since it is a trifle more elaborate than shortcake, this Cherry Sponge Custard Shortcake is ideal as a dessert for company. You'll need this sponge cake as a base:

- Hot Water Sponge Cake. 4 egg yolks, 1 1/2 cups sugar, 1/2 cup boiling water, 1 1/2 cups cake flour, 1/4 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon lemon or vanilla extract, 4 stiffly beaten egg whites.

Beat egg yolks until very thick; gradually add sugar and continue beating. Add water, mix well, add flour sifted with baking powder. Mix until smooth, add flavoring. Fold in egg whites. Bake in ungreased pan.

LYNN SAYS:

Though dessert problems are easily solved by berries, be sure that they get the greatest care before reaching the table. Berries should appear clean and fresh, be full and plump and have a bright solid color. When they are over-ripe they look dull and often stain the container.

Don't wash berries until ready to use them since damp berries mold very quickly. The best method for washing is doing a few at a time in a bowl, lifting them out into another bowl while the hands are used as a sieve. When the berries are clean let them drain in a strainer or colander.

THIS WEEK'S MENU

- Cold Meat Platter, Devilled Eggs, Sliced Cucumbers, Tomatoes, Celery Curls, Asparagus with Browned Butter and Crumb Sauce, Beverage, Bread and Butter, Cherry Sponge Custard Shortcake.

either Mary Ann or cup cake tins in slow oven 45 minutes. Cool before filling.

- Cream Custard Filling. 3/4 cup sugar, 1/2 cup flour, 1/4 teaspoon salt, 2 eggs, 2 cups milk, scalded, 1 teaspoon vanilla.

Combine dry ingredients with slightly beaten egg yolks; stir in enough hot milk to make a thin paste. Then add paste to remaining milk and cook over boiling water 5 minutes, stirring constantly. Cook 10 minutes longer. Cool and add vanilla.

If you top with fresh cherries be sure they're sweet enough. Then garnish with whipped cream. Frozen berries need only be thawed and more sugar added if required.

If you want to make a sponge cake base and use just berries, then plan a lovely surprise so no one will even suspect they're getting a berry dessert. Make a sponge cake using a regular 9 or 10 inch cake pan. When the cake is still warm cut a round circle in the middle of the cake about an inch from the edge. Lift this out carefully keeping it whole. Into the hollow put in sugared berries or peaches or bananas mixed with sweetened whipped cream. Replace the cake top, wrap carefully in a slightly damp towel and chill for 3 to 4 hours. Garnish before serving with whipped cream or sprinkle with powdered sugar. They'll come back often for this one.

For luscious, shortcake puddings, there's nothing like a juicy cobbler. Here's a recipe made for large quantity, excellent if you're planning a church supper:

- Cobbler. (Cherry, Blueberry or Peach) 5 quarts fruit, 2 quarts juice, Biscuit dough, 5 cups sugar with cherries or berries, 2 1/2 cups sugar with peaches.

Pour fruit and juice into square cake pans. Add sugar and mix lightly. Cover with biscuit dough (approximately 1/4-inch thick) made in proportions of 1 1/2 quarts flour, 2 1/4 cups milk, 1 tablespoon salt, 4 tablespoons baking powder and 1/2 cup shortening. Bake in a hot oven, 400 degrees F., from 30 to 40 minutes. Serve hot with cream.

A light, easy-to-make dessert is the best one with which to bring a hearty supper to a close. With raspberries at their brightest and juiciest, this combination with a graham cracker crust and frothy meringue will really be hard to resist.

- Red Raspberry Fluffs. (Serves 6-8)

Mix and press in a square pan: 1 1/2 cups rolled graham crackers, 1/4 cup melted butter, 2 tablespoons sugar, and a dash of cinnamon. Cover that with a meringue made of 4 egg whites stiffly beaten and 1/2 cup of sugar folded in the whites carefully.

Bake this in a slow (300 degrees) oven for 20 minutes. Cool. Spread with 2 cups of sweetened red raspberries and whipped cream.

- Asparagus With Browned Butter and Crumb Sauce.

Asparagus, tender and green, should be cooked gently so as not to lose its color. It cooks quicker when stalks are tied in bunches. Stand them up in boiling water in a deep narrow pan. The steam will cook the tips while the water bubbles around the stalks.

Instead of serving plain butter, try browning it for a change, seasoning it and then adding a teaspoonful of fine bread crumbs. Have this piping hot and pour it over the asparagus just before serving.

(Released by Western Newspaper Union.)

PATTERNS SEWING CIRCLE



8979 A GOOD frock to make in hot weather, because it is such a simple pattern, a good frock to wear in hot weather because it can be made with just a shoulder

covering and no sleeves. Belt ties behind so that it may be smoothly adjusted to the figure. Notice the soft fulness let into the bodice, and the full skirt—both flattering for girls of the six to fourteen year age.

Pattern No. 8979 is in sizes 6 to 14 years. Size 8 requires 2 1/2 yards 35-inch fabric without nap. 2 3/4 yards of 1 1/2 inch bias fold for binding necklines and scalloped sleeve edges. For this attractive pattern, send your order to:

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Household Hints

One teaspoon of cornstarch added to each cup of sugar used in making fudge will make it smooth and creamy with little beating.

If stove polish is moistened with vinegar instead of water the stove will have a brighter polish.

Keep all cleaning rags that have been treated with oil in a covered container before putting away in closets. If this is done, fires may be avoided.

If metal tops come off of shoe strings dip them in mucilage. This will stiffen the ends and make it easy to put them through eyelets.

If dried fruits become undesirable dry due to improper storage, they may be restored to packing house freshness by steaming in a colander or coarse meshed sieve for about 15 minutes.

"It all adds up to this..."

says RUTH KNIPPEN Comptometer Operator

"The Self-Starters Breakfast is right for me!"



Struggle for Light We forget that the human spirit, the spirit of goodness and truth in the world, is still only an infant crying in the night, and that the struggle with darkness is as yet mostly an unequal struggle.—Jan Christian Smuts.

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