

The Washington Merry-Go-Round

by Drew Pearson & Robert Allen

Washington, D. C.

THE NEW VICE PRESIDENT
Senator Vandenberg of Michigan dropped into the vice president's private office just before Henry Wallace was jirding himself to make his debut as president of the senate. He found Wallace with the senate chaplain, Rev. ZeBarney T. Phillips.

Vandenberg looked at the two men, apparently trying to decide which was the more devout. Jostling Rev. Phillips, he said: "We won't need you any more. Henry Wallace can offer the prayer."

In senate circles it is generally agreed that Wallace will be everything that Garner wasn't. Garner used to make his appearance for the opening at noon, stay for 10 minutes, then disappear. Wallace will start at noon and stay on the job, really running the senate in a conscientious manner.

But what Garner did after he left the chamber, Wallace will fail to do. Garner was a mixer, a mixer of men and a mixer of drinks. His backstage work was enough to put any bill across—or to kill it.

As one senator put it, "Garner's office was the only place in the senate wing where we could always count on getting a drink. We know we can't count on Wallace for that."

HOPKINS' SURVEY

Harry Hopkins went to Britain as the personal emissary of the President, but he also had a private assignment from Mrs. Roosevelt.

She asked the ex-cabinet member to make a first-hand survey of the activities of English social welfare agencies, both private and public, under blitz conditions. Hopkins is particularly fitted to make such a study because of his many years as a New York social worker.

Note—Mrs. Roosevelt has decided to break her recent self-imposed plan to stick closer to Washington. Following the election last November, she made up her mind to abandon her speaking tours. But on the strong advice of friends she will resume her practice of getting out in the country, feeling the pulse of public sentiment, soon will visit the Midwest.

WILLKIE CLUBS

It wasn't made public, but that meeting of Willkie club chiefs in New York recently named a committee of 14 to draw up a plan for the future of the movement.

Actually no one could agree on a definite policy. Some state leaders reported that there was little hope of keeping the clubs alive in their particular bailiwicks. Others, particularly in Pennsylvania, disclosed that a plan already was afoot to set up a permanent organization of county units to be financed by sustaining membership, running all the way from 25 cents for rank-and-file members, to \$100 for founders.

Members of the group are Robert G. Allen, ex-Democratic congressman from Pennsylvania who bolted to Willkie; Mrs. Henry Breckinridge, N. Y.; Henry A. Budd, Topeka, Kan.; Arthur Bunker, N. Y.; Mrs. Marie Jay Cady, Grand Rapids, Mich.; Russell Davenport, Willkie "discoverer" and campaign brain-truster; James H. Douglas Jr., Chicago; John W. Hanes, former Roosevelt undersecretary of the treasury; William H. Harman, Philadelphia; Richard D. Logan, Toledo, Ohio; Oren Root, head of the Willkie clubs; Howard M. Wall, Portland, Ore.; Cloud Wampler, Chicago; and James K. Watkins, Detroit.

INCOME TAX CONSCIENCES

With the arrival of open season for income taxes the public conscience begins to hurt. People send money to the treasury, with no name attached, to square old debts.

From San Francisco came a letter containing \$193 and the words, "A mistake in 1935. Penalty and interest at 6 per cent."

From Norwich, Conn., an anonymous taxpayer sent in \$15. From Morris, Ill., a blind contribution of \$8. From Phoenix, Ariz., \$1.30—this coming from a regular and frequent contributor.

All such money goes to the treasury's "conscience fund." Total receipts, since the time of President Madison, \$647,583.98.

MAIL BAG

H.D.S., New York—The horoscope reading on John L. Lewis which was sent to us was to the effect that, "there is a good deal of conflict and discord in his life between January and June, 1941. After that, however, there are some very sudden changes, with the return of old contacts and associations, and very definite financial increase for this labor leader."

P.R.H., Milwaukee—The words used by TVA Director Lilienthal in warning Wisconsin against soil depletion were: "The same process of depletion of minerals in the soil that has brought the South to its present unhappy economic status is at work steadily and inexorably in Wisconsin and the Middle West."

J.S.H., Westport, Conn.—Thanks for your letter noting that the Continental Congress came within one vote of making German, rather than English, the official language of the Colonies.

Walter Winchell

THE INNOCENT BYSTANDER:

The Front Pages; Benito's setbacks have made him a little punchy. His rag is whining that the Fascist army was pushed into war before it was ready. That's from the great warrior who waited 'til France was on the floor before he jumped in and swung . . . And you'll notice that Pinito, who argues that "war is the most glorious adventure of all," is punishing his son-in-law Clano by letting him have a little of . . . Red Star, Journal of the Bolshy army, and the N. Y. Times are seeing eye to eye. Both came out with data showing the Axis powers had overmatched themselves with Britain . . . The Washington Times-Herald fell into line for a Pulitzer blessing by digging up that alleged sale of civil service records to a couple of "naturalized" Americans from Germany . . . The French wire service, Havas, has been taken over by the Vichy puppets and will operate as the French Office of Information. Meaning Berlininformation . . . Funniest newspaper comment came from D. Boone's colyum. He spoke of the many Americans, including Mr. Willkie, who had gone to London to "verify the war."

The Wireless: To date none of the appeasers has answered a query popped by James P. Warburg on a recent broadcast. He wanted to know why those who are having such alarms about President Roosevelt's "dictatorship" haven't expressed themselves on a world dictatorship by the Axis thugs . . . Gen'l Johnson opposed Warburg's side—that being one of his days to be against the lend-lease measure . . . Boris Karloff was a very bright scholar on the Fadiman grilling. The guy can scare you with learning, too! . . . Linton Wells offered a laugh in his news session. He reported that the Fascists built lots of first class roads in Ethiopia after they rolled Haile Selassie. Now, he said, they find them very useful to retreat over . . . They thought J. Barrymore a yap for parading his private life. He now laughs last—since he gets fancy moolah for joking about it in public. But with Town Hall Meeting of the Air on at the same time—how many listen to anything else?

The Story Tellers: Andre Maurois, who watched France's politicians ready that country for slaughter, gives you the shudders with his account in Harper's. Some of the incidents are too much like the goings-on among the pop-offs who claim to be good Americans . . . Eleanor Roosevelt pays for her celebrity in Coronet. She gets herself credited with one of the corniest of the holo sharing everything but his shirts—because he's got two shirts. That made its appearance about the time Karl Marx was riding the soap-boxers . . . The Satevepost in a letter to a subscriber said: "When the U. S. is destroyed, remember the Post said so, etc." . . . P'raps it oughta be called The Doomsday Evening Post.

THE VILLAGE NEWS-PRESS:

(Prop. and Editor, Walter Winchell)
Ye ed's esteemed rival, the NY Times editorial page, submits a brief, but pungent, question, as follows: "We hope that when the Senate Committee on Foreign Relations calls its own witnesses to testify on the proposed plan for aid to Britain it will invite Colonel Lindbergh to return to the stand, if for no other reason than to ask him this single question: 'You say we should prepare to defend ourselves. Against whom?'"

Dern good question, say we. In fact, that's exactly the way we put it only a few weeks ago in the colyum called: "Back-Talk of a New Yorker."

Mr. Q. Reynolds, who is visitin' friends and kin (after a long stay in the British capital amidst bomb and shell), visited our sanctum and told this story. Seems a London citizen was asked what he'd like to do in the war . . . "I have my job all picked out," he said . . . "What is it?" they asked him. "In the Suicide Squad—retrieving bombs that don't explode!" . . . "No," he replied, "I got it all picked out—don't you worry about it." "But," they persisted, "what is it? In the R.A.F.?" Something dangerous and wonderful like that? . . . "No," he said, "I want to be chauffeur to a General with a yeller streak!"

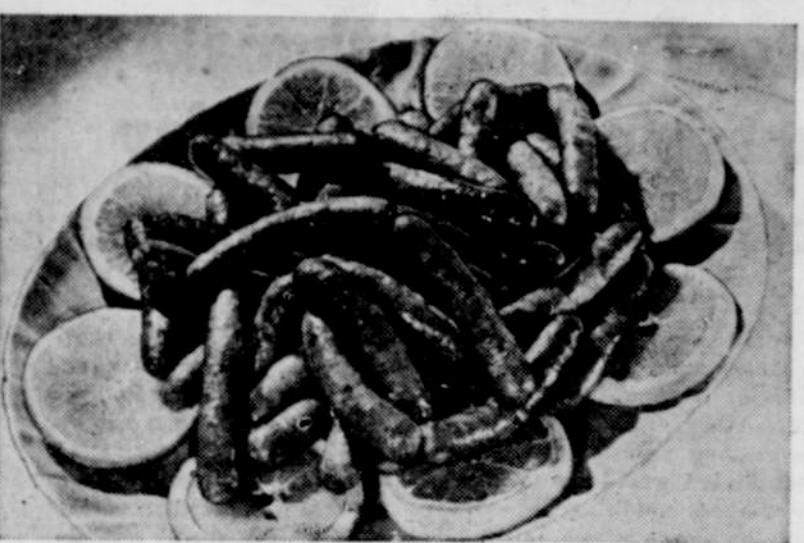
Mr. Gallup reveals that FDR's popularity has reached a new high. In spite of the Chicago Tribune, NY Sun and SEPost, by heck!

Verne Marshall called up our various bosses to complain about ye ed's opinions of him and his statements. Then he got on a radio station and called us names . . . We are happy to report that the Cedar Rapids Gazette (which he edited) still prints our nonsense. But not his.

The Florists' Telegraph Delivery Ass'n has a new expression for an extra-large order of flowers which worried husbands send wives. They call it: "The Doghouse Course"—ha. ha.

Household News

By Eleanor Howe



GUARANTEED TO GET THE FAMILY UP IN THE MORNING
(See Recipes Below.)

BREAKFASTS TO GET THE FAMILY UP

"The nice thing about breakfasts," said one newlywed, "is that you don't have to plan them, you just serve them." Although it is possible to get a breakfast with whatever there is at hand in the line of toast, coffee, and fruit juices, a little planning does yield big dividends.

For it is planning that makes possible the breakfast specialties that get the laggards out of bed in the morning—and down to eat before they go. And that's important, because they miss the Vitamin C in the orange or tomato juice when they skip breakfast, the Vitamin B in the whole grain cereal, the iron in the egg yolk, which aren't always made up later in the day.

A sketchy, hurried breakfast, or none at all, accounts, too, for some of that mid-morning fatigue. It's a long time to go without food, from six o'clock of one night until noon of the next day.

Here, then, are some breakfast menus, and some recipes for new breakfast specialties, that are guaranteed to get the family out of bed in the morning. Just let them get one whiff of a platter of shiny brown sausages garnished with orange slices, like that in the picture above, and no coaxing will be needed to get them down to breakfast.

QUICK BREAKFAST
Chilled orange juice
Hot cornflakes over banana wedges
Oven eggs in cornbread cases
Pan-fried bacon
Coffee, milk

LEISURELY BREAKFAST
Grapefruit halves
Bran flake cereal with brown sugar and cream
Apricot omelet
Buttered toast
Coffee, milk

Raisin Sally Lunns.
(Makes 2 dozen 2-inch Lunns)

- 1 cup milk
- 1 cake compressed yeast (½ ounce)
- 3 tablespoons sugar
- ¼ teaspoon salt
- ¼ cup melted shortening
- 2 eggs
- 3 cups sifted flour (all-purpose)
- ¾ cup raisins

Scald milk and cool to lukewarm (85 degrees Fahrenheit). Add crumbled yeast, sugar, and salt. Add 2 cups flour, beating thoroughly. Add melted shortening and beaten eggs. Add remaining flour, beating until smooth. Add raisins. Fill greased muffin pans half full. Brush with butter (if desired), cover and set in warm place to rise until doubled in bulk (about 45 minutes). Bake in moderately hot oven (400 degrees Fahrenheit) for 15 minutes.

Eggs in Corn Bread Cases.
(Serves 6)
6 squares or slices corn bread
¾ cup butter (melted)
8 eggs
Salt
Pepper

Cut off top crusty portion of corn bread. Then remove part of corn bread from each slice, forming a depression. Brush top of each slice with melted butter. Break an egg into each depression. Sprinkle with salt and pepper, place on baking sheet and bake in hot oven (475 degrees Fahrenheit) for 10 minutes or until white of egg is set. For quick breakfast, corn bread should be prepared the day before.

Grated Apple Waffles.
(Makes 8 waffles)

- 1½ cups flour (all-purpose)
 - ½ teaspoon salt
 - ¼ teaspoon cinnamon
 - ¼ cup sugar
 - 2 teaspoons baking powder
 - 2 eggs
 - 1 cup milk
 - 1½ cups cooking apple (grated or cut fine)
 - 3 tablespoons melted shortening
- Sift flour once before measuring. Then add salt, cinnamon, sugar, and baking powder and sift again. Sepa-

rate eggs. Combine milk, eggs, and cooled melted shortening. Add dry ingredients to milk and egg and stir lightly until just dampened. Fold in grated apple. Beat egg whites until stiff and glossy and fold in, using a spatula. Bake on pre-heated waffle iron and serve with butter and brown sugar.

Corn Bread.
(1 8-inch square)

- 1½ cups yellow corn meal (uncooked)
 - ½ cup flour (all-purpose)
 - 4 teaspoons baking powder
 - 1 teaspoon salt
 - 1 cup milk
 - 2 eggs (beaten)
 - 2 tablespoons fat (melted)
- Sift corn meal with flour, baking powder and salt. Combine milk, eggs, and shortening and add to dry ingredients. Bake in a well-greased 8-inch square baking pan, in a moderately hot oven (400 degrees Fahrenheit) for 40 to 50 minutes.

Bran Griddle Cakes.
(Makes 15 cakes)

- 1½ cups milk
- 1 egg (well-beaten)
- 2 tablespoons melted fat
- 1½ cups flour (all-purpose)
- ½ teaspoon salt
- 2½ teaspoons baking powder
- 1 tablespoon sugar
- ½ cup bran cereal

Combine milk, beaten egg and cooled melted fat in mixing bowl. Sift flour once before measuring. Then add salt, baking powder, and sugar and sift again. Combine dry ingredients with bran cereal. Add to milk, stirring until just mixed. Bake on a hot griddle and serve with butter and strained honey or maple syrup.

Apricot Omelet.
(Serves 4)

- ½ pound dried apricots
- 1 cup water
- ½ cup sugar
- 2 tablespoons quick-cooking tapioca
- ½ teaspoon salt
- 2 tablespoons butter
- 4 eggs

Prepare apricots ahead of time. Cover them with water and let soak 30 minutes. Then simmer until tender, about 25 minutes. Add sugar and cook for 3 minutes more. To make the omelet, drain juice from the apricots and measure. Fill to the ¾ cup mark with water, if necessary. Combine tapioca, salt and apricot juice in top of double boiler over boiling water and cook 10 to 12 minutes. Add 1 tablespoon butter, remove from heat and cool. Separate eggs. Beat whites until they are stiff and will stay in a partially inverted bowl. Without washing beater, beat yolks until thick and lemon-colored. Add egg yolks to tapioca mixture, then lightly fold in egg whites.

Melt 1 tablespoon butter in large frying pan (10 inch). Turn in egg mixture. Cook over low heat for 5 minutes, then place in a moderate oven (350 degrees Fahrenheit) to finish cooking for 15 minutes or until golden brown on top and firm to the touch. Make a shallow cut across the omelet at right angles to the pan. Cover half the surface with finely cut cooked dried apricots. Fold over omelet, turn out onto hot platter and serve at once.

Codfish Toasts.
(Serves 4)

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- 2 eggs (hard-cooked)
- 1 tablespoon green pepper (minced fine)
- 1 cup shredded codfish (freshened)
- Few grains white pepper
- Few grains onion salt
- 4 slices bread
- ½ cup grated cheese

Melt butter and add flour. Stir to make a smooth paste. Add milk. Dice eggs and add to milk mixture together with green pepper and shredded codfish. Season with white pepper and onion salt. Toast bread on one side, cut in half diagonally and place codfish mixture on untoasted side of bread. Sprinkle with grated cheese and brown lightly in a hot oven (450 degrees Fahrenheit.) (Released by Western Newspaper Union.)

HOW TO SEW

by Ruth Wyeth Spears



add a braided handle for a knitting bag. Braid the fabric strips tightly and keep the work flat while you sew the circles for the roses and the loops for leaves; then sew them together. Use carpet thread double for this and for sewing the braided rows around the edge of the rug.

NOTE: There are two other fascinating braided rug designs in Mrs. Spears' Book 3 and the new Book 6 contains directions for a hooked, a braided and a crocheted rag rug. "The Rag That Grew Up With the Family" is in Book 3. Each book has 32 pages of pictures and directions. Send order to:

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AROUND THE HOUSE

A Towel Tip—Instead of making kitchen towels roller shape, put a deep hem on each end and slip roller through. When one end becomes damp reverse the towel. Less taweling is needed and it will dry much quicker.

To prevent the odor of cooking cabbage, broccoli or onions from permeating the house, cook these vegetables uncovered with two pieces of bread on the cooking water.

Whenever possible add flavoring extracts to a food when it is cool. If the food is hot, much of the flavoring will vanish in steam. This does not apply to baked foods, however.

A little vinegar put into soapy water when washing aluminum ware helps to keep it bright.

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