

Washington Digest

Personalities Still Affect Relationships of Nations

Strain Between FDR and De Gaulle Complicates Postwar Understanding Between Two Great Powers.

By BAUKHAGE

News Analyst and Commentator.

WNU Service, Union Trust Building, Washington, D. C.

Some years ago that highly scientific organization, the Smithsonian Institution, discussed the possibility of a relationship between sun spots and wars. It was carefully explained that sun spots, which are really great explosions on the sun's surface, affected the weather on the earth and frequently bad weather in turn affected the dispositions of human beings and might conceivably render national leaders less amenable to reason and more likely to get their countries into trouble.

At first glance that seems rather far-fetched but the fact that a clash of personalities can affect the course of nations today, almost as much as it did when people fought at the whim of a king, has been brought out strikingly in Franco-American relations.

There isn't much question that the common interests of France and the United States would

to say. My own impression garnered from conversations with persons thoroughly familiar with the French attitude is that "difficulties" were expected to arise in Franco-American relations the moment it became clear that France was not invited to participate in the councils of the Big Three. It was not expected that the role her armies are able to play would make her eligible to join the military councils at Yalta but the French were ardently desirous of having a place at the general negotiations which made up the second part of the parleys. General De Gaulle was in no mood, when he received the President's invitation, to brook what he considered a further slight.

It was clear, on the other hand, that the President felt he had sound, practical reasons for omitting any visit to Paris before the San Francisco meeting. He also felt there were sound, practical reasons for a conversation with De Gaulle. He said there were a number of points that had to be cleared up which required French action before the United Nations meeting could be held. Indeed, I imagine, he felt that he was showing especial regard to France when he offered to review the accomplishments at Yalta personally for De Gaulle.

FDR Comments On Prima Donnas

That is supposed to account for the extemporaneous remarks he inserted in his report to congress about "prima donnas."

Those remarks, which were universally interpreted as applying to De Gaulle, came as a distinct shock and immediately afterward Senator Brewster publicly labeled them "injudicious."

I was following the text of the official release in the house radio gallery as the President spoke and had noted the many departures which he tossed off as familiar asides and which helped to give his talk the intimate note he desired. But I was startled at what he said following the text as it dealt with an agreement with Yugoslavia. He read the sentence, "We hope that it is in the process of fulfillment" and then he looked up and with just a touch of what verged on sarcasm in his voice, remarked "But it is not only that, but in some other places we have to remember there are a great number of prima donnas in the world, all who wish to be heard. Before anything will be done, we may have a little delay, while we listen to more prima donnas."

That startled me as I said but I must say I did not at first think he could mean De Gaulle. That seemed impossible. However, as others mentioned it, I began to take it for granted, for I knew that until the procedure of voting as agreed upon at Yalta was approved by France the agreement could not be announced. There were other things upon which France had to be consulted in advance of the meeting, as well.

The French ambassador who was seated in the diplomatic gallery showed no sign whatever that he was affected by the words and later he is said to have told a friend that it was hardly likely that the prima donna reference could have been meant to apply to France since the President had completed his comment on what disposition of French interests had been made and had moved on to another topic, Yugoslavia.

That, of course, is a good alibi. And it is necessary that there be an alibi for I am convinced that had there been even unofficial admission that the President was hitting at De Gaulle a really difficult situation would arise. It is known that although many people consider the general what the French call "difficile," the French do not call De Gaulle that and his friends and admirers are warm in their loyalty and would instantly resent any unfavorable comment on his conduct.

No serious difficulties are expected to arise between the United States and France but some of their common troubles in the past show that there is much difference between foreign relations, bolster them with protocol as you will, and personal relations, after all.

BARBS... by Baukhage

A farmer in Indiana swapped a two-year-old horse for 15 cartons of cigarettes. Apparently he would rather burn up the carpet than the road.

The Germans have a new rocket that looks like a stove-pipe. Well, they have thrown up everything else but the kitchen sink and the sponge—the latter is overdue.

Ceiling prices on strawberries will be the same as last year. Which means, we hope, that short cake will be no shorter.

One of the causes of increase in illness among workers is described as due to mental strain of new workers who haven't been employed for a long time. Work has always been the curse of the leisure classes.

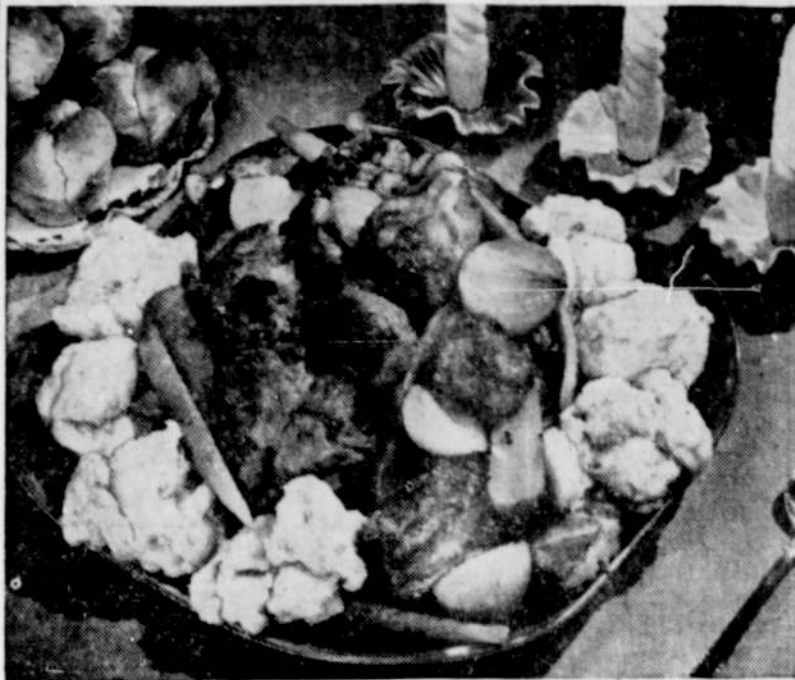


President Roosevelt



Gen. De Gaulle

HOUSEHOLD MEMOS... by Lynn Chambers



Stew and Dumplings Are a Point-Saver (See Recipes Below)

Meat Magic

In 1944 the average civilian ate 143 pounds of meat. This year the outlook per civilian is estimated at about 134 pounds per person.

It doesn't take much mental arithmetic to make us see that we'll be doing with less meat this year than before—but then, you've probably already noticed that trend at your butcher's.

As a nation we're greater pork eaters than beef eaters, says a recent survey made by the government, but that will have to change at least for this year. Pork loins, hams, shoulders, spareribs and bacon will continue to be scarce. The higher grades of beef are going to the armed forces, while lower grades of beef, though not abundant, will be more abundant. Veal supplies are quite scarce as are the top grades of lamb.

All of this means one thing for Mrs. America. She will get less meat, and if she wants to get meaty flavor it will have to be stretched. If she doesn't do that, she will have a few meals with meat and others without.

There are good ways to stretch meat—old-fashioned ways like dumplings, bread dressings and stuffings, rice, macaroni, noodles and spaghetti. For those of you who choose having meat "as is" in your menus, there are delightful fish dishes to fill in the days when meat is unobtainable.

When you want those precious red points to do the most work for you, buy the low-point cuts and dress them up with herbs, flavorful gravies and colorful vegetables. Here's a lineup of recipes you'll well appreciate these days:

Lamb Stew With Dumplings. (Serves 6)

- 2 pounds lamb
- 2 tablespoons flour
- Salt and pepper
- 2 tablespoons lard
- 6 small potatoes
- 6 carrots
- 6 small onions
- 1 cup water

Cut lamb breast, flank or neck meat into 1½ inch cubes. Dredge in flour, then brown well on all sides in hot lard. Season, add water and simmer 1½ hours. Add vegetables. Cover and continue cooking until vegetables are tender. Drop dumplings on top of meat and vegetables. Cover and cook without removing lid for 15 minutes.

- #### Dumplings.
- 2 cups sifted flour
 - 4 teaspoons baking powder
 - 1 teaspoon salt
 - 2 tablespoons lard
 - 1 egg
 - About ¾ cup milk

Lynn Says:

Meat Needs Stretching: Bread and cracker crumbs are natural for extending ground meats like lamb, beef, pork or veal. Use for meat loaves and patties.

Vegetables should start coming into their own for stretching stews, short ribs, roasts, etc. Carrots, onions, potatoes, green beans, tomatoes and cabbage are all mighty fine.

Don't neglect such dishes as meat pies with biscuit or mashed potato crusts. The meat mixture may be extended with gravy and vegetables.

Make surprise meat balls with rice tucked inside. Or, stretch the roast or braised meat with noodles and rich gravy.

Spaghetti and macaroni make a meal complete even if only a little meat is used. Use cream sauces with diced egg, seasoned tomato sauce or tasty gravy.

Lynn Chambers' Point-Saving Menus.

- *Lamb Stew with Dumplings
- *Fresh Pears-Lime Gelatin Salad
- *Bran-Raisin Muffins
- *Orange Marmalade
- *Chiffon Pie
- *Beverage
- *Recipe given.

Sift together dry ingredients. Cut in lard. Break egg into a one-cup measuring cup. Beat slightly with fork and add enough milk to make 1 cup liquid. Add liquid to dry ingredients. Stir lightly. Drop by spoonfuls into boiling broth or stew. Cover tightly and cook for 15 minutes without peeking. Do not remove cover. Serve at once. This recipe makes six large dumplings.

Liver is known as a variety meat because it has variety of texture and flavor. Here is a grand way to fix it:

Liver Supreme. (Serves 6)

- 1½ pounds liver, sliced
- ¼ cup french dressing
- 6 carrots, sliced
- 6 onions
- 1 green pepper, sliced
- ½ cup water

Marinate (soak) liver in french dressing for 30 minutes in refrigerator. Brown liver in hot drippings. Top with vegetables and add the water. Cover tightly and cook slowly until both liver and vegetables are tender. Beef and pork liver require 45 minutes cooking time while lamb and veal liver need 30 minutes.

Whenever it's possible, use a combination of veal, pork and beef in your meat loaves. In the following recipe, the tastiness is increased by using sour cream, prepared mustard, paprika and Worcestershire sauce. Lemon juice adds piquancy to the meat when used, while brown sugar gives a bit of sweetening that you will enjoy. Use a large sized loaf pan for baking or shape into loaf when baking in a utility pan.

Spicy Meat Loaf. (Serves 6 to 8)

- 1 pound ground beef
- 1 pound ground pork or veal
- 1½ cups bread crumbs
- 2 eggs, slightly beaten
- 1 cup milk
- Salt and pepper
- ½ cup sour cream
- 1 teaspoon prepared mustard
- 1 teaspoon paprika
- ¼ cup lemon juice or tomato catsup
- 2 teaspoons brown sugar
- Dash of Worcestershire sauce
- ¼ cup hot water

Combine ground meat or have it ground together. Mix next four ingredients into meat mixture. Pack into a loaf pan. Mix remaining ingredients in order given and pour over loaf. Bake in a moderate oven (350 degrees F.) for 1½ hours.

You'll like trout whether you're a fish lover or not. Enhance its subtle taste with these seasonings:

Baked Trout With Tomato Sauce. (Serves 6)

- 2 pounds trout
- 2 cups tomatoes
- 1 cup water
- 1 slice onion
- 3 cloves
- ½ teaspoon sugar
- 3 tablespoons bacon drippings
- 3 tablespoons flour
- ¾ teaspoon salt
- ½ teaspoon pepper

Cook tomatoes, water, onion, cloves and sugar 20 minutes. Melt drippings, add flour and stir into hot mixture. Add salt and pepper. Cook 10 minutes and strain. Clean fish and place in baking dish. Pour half the sauce over it and bake 35 minutes in a moderate oven, basting occasionally. Remove to hot platter and pour remaining sauce (hot) over fish. Garnish with parsley.

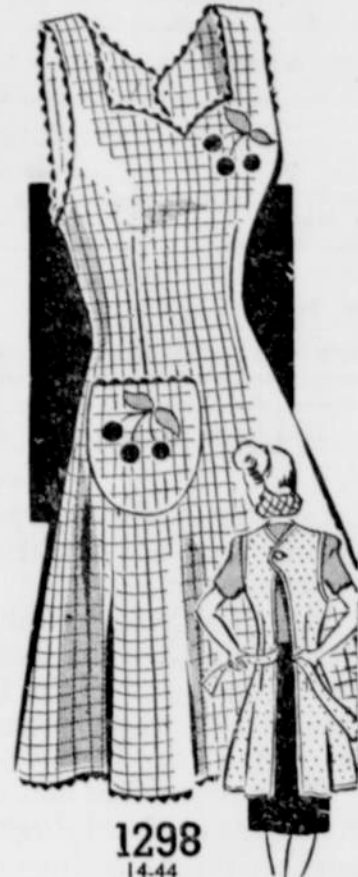
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