

Washington Digest

World Monetary Plans Seen as Boon to Trade



Funds Would Help Restore Production and Stimulate Exchange of Goods in Postwar Era, Treasury Says.

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I have just come from a luncheon of creamed chicken and rice, green salad and trimmings. The food was not, however, the interesting part of the affair. The "food for thought" that went with it, was. And so was the setting. We were served from a large oval table in the conference room of the United States treasury. The hosts were Secretary of the Treasury Henry Morgenthau and a squad of his fiscal experts.

The subject of the conversation was the same one which was discussed at many of the more than 200 conferences which took place around that same table and which led up to the Bretton Woods monetary conference last July. Today that same subject is before Congress in the form of pending legislation which would authorize American participation in an international bank of reconstruction and development and an international monetary fund.

Upon the passage of this legislation and the creation of the bank and fund, the master-minds on money matters tell me, depends the success of any world security organization which may come out of the United Nations meeting at San Francisco.

Aim to Stop Economic Warfare

The reason for that statement, boiled down to its essence is this: you can't stop international warfare unless you stop economic warfare.

Economic warfare in this sense means international trade practices not in the common good—specifically some of the practices indulged in by nations competing for foreign trade before and after the grand smash of '29.

How is this warfare to be restrained?

Quid pro quo, of course. In the vicious fight for trade after the war a large number of nations will have three strikes on them to start. They are wrecked, some physically and a great many more financially, politically, economically. Those which will emerge less affected by the war scourge, like the United States, will be equally affected if they have nobody with money or credit enough to buy their goods.

Therefore in exchange for an agreement to abide by certain fair practices as we might call them, and contributions in cash or its equivalent, under the Bretton Woods agreement a nation would receive membership in an international bank which would guarantee private loans—make some direct—for the purpose of reconstruction and development so they can build factories and do other things necessary to create goods to sell and earn money to buy. These loans would be loans in which the risk is too great for a private institution to take, and which if they were made and bonds offered to the public the public wouldn't touch. But guaranteed by the international bank over a long term, private bankers would lend the money and the public, with the word of 44 nations behind the bonds, would hardly be skittish.

The monetary fund would be created for the purpose of stabilizing exchange, and facilitating the growth of international trade. The members would agree to tie their exchange to the gold standard and not change it unless the governors and directors of the fund approve. This would stop, among other things, what amounts to imposing hidden tariffs on foreign goods by changing the rates of exchange of a country's currency in terms of other nation's currency. In their mad efforts to export goods at any price and get credits abroad, the Germans had all sorts of different kinds of marks that had one value here and another there.

As to the administration of the bank and fund, a very careful system has been worked out regulating the amount of financial responsibility each country would have. The figure would be based on the trade of a nation over a certain past period with some other modifications. For instance, the United States would assume roughly one-third of the financial responsibility and have one-third of the votes

on how the money or credit is to be handled.

Relief for U. S. Bankers' Risks

One of the chief arguments as to the direct value of the program for the United States is this: it is estimated that in the postwar period, the United States bankers will have to do the bulk of the world lending. Estimated on the amount we did after the last war, perhaps as much as 90 per cent. Rather than have the lenders risk the loss as they did last time, it would be better to have the government and the governments of the rest of the nations bear two-thirds of the risk. This they would do under the international bank. It is pointed out by treasury officials that not only will most of the money be borrowed from private bankers in this country for the next five or ten years (since we have most of the money to loan) but most of it will likewise be spent here since we have most of the things foreign countries need.

There are two chief reasons why such an international financial program will be to the disadvantage of the private banker although by no means all bankers oppose it. One is that the governments of nations will control the world fiscal policy and not the leading private international bankers who had the control before. The second is that in the long run, as sponsors of the plan admit, it will lower interest rates.

Those two reasons are not stressed by the vocal opponents of the measure before members of congress. Many other objections, some highly technical, are set forth. The main suggestion in the report of a committee of the American Bankers association is that because of unsettled political conditions throughout the world, any action ought to be postponed until these conditions stabilize. They say that the nations should agree to certain changes in the program before it is presented to the congress.

Some of the changes suggested are prompted by honest conviction, some are due, according to treasury officials, to a misinterpretation of the program. There is a group in the United States which says that the United States will come out of the little end of the horn under the arrangement and that the British sold us a bill of goods. There is a group in England which says that Britain will come out of the little end of the horn and that the United States sold their representatives a bill of goods.

That is one thing which, quite aside from the arguments pro and con on the various disputed parts of the program, demonstrates that it must be pretty good.

Some weeks ago in this column I tried to explain "why Germany came back" after its defeats in France.

May I be permitted to explain why the Nazis couldn't come back for the second time? Once again we have to consider, not the military organization of Germany alone, but the civilian organization as well. Nazi discipline, because it was built on an entirely anti-human foundation, finally collapsed. It was a discipline of (1) deceit, (2) force. Both were bound to fail in the end because it failed to take into consideration one thing which the Nazis refuse to admit exists—the human soul.

Naziism with threats, brute force, and an organization which could carry out the threats and exercise the force, was effective up to a certain point. Then it failed. Its strength was in "bending the twig," as I tried to point out in my earlier analysis. Youth worshipped the false god of Naziism as long as its clay feet could be concealed. Youth knew no other god. But the moment the clay feet crumbled in the defeat of its armies (i.e. force failed) youth deserted.

Even the older people, despite the numbing fear of the espionage of the galeiter, the fear of the concentration camp, fear of the firing squad, began passive resistance. The Volksturm (the military unit drafted by Himmler) refused to fight, refused to assemble when ordered, hid. Regulations were evaded. Taxes went unpaid.

In spite of the shortage of nurses, doctors, dentists, the health of the nation, according to OWI, shows no serious decline. Probably just a case of supply and demand.

General De Gaulle says that France needs 12 million "fine babies" in the next 10 years. He may not get 12 million but they will all be "fine"—ask their mothers.



Serve Novel Foods To Tempt Palate During Rationing



Chicken is precious but a little goes a long way when it's served with glassed mixed vegetables and a border of rice.

The phrase, "there's something new under the sun," can always be applied to cooking, musing many a homemaker.

There's never a dull moment in foods, for countless new combinations and methods are constantly being developed.

Today's column is being devoted to those of you who want to accent the "different" in recipes. Some are old recipes with just a touch of newness that spells an entirely different flavor or appearance in the finished food.

Bearing rationing in mind, these recipes will make it easy on those precious points. There's nothing tricky about making them, and they are bound to whip up ration-worn appetites to new and interesting heights.

A few pieces of leftover meat take on new interest when they are dipped in a sauce and bread crumbs, then fried. There's nothing to smack of leftover taste in these:

- Barbecued Meat Slices.
- 3 tablespoons mustard
- 3 tablespoons Worcestershire sauce
- 1/2-1 teaspoon salt
- Cold meat, sliced
- Bread or cracker crumbs
- Fat or drippings

Combine oil, mustard, sauce and salt with rotary beater. Dip meat into this mixture, then in bread crumbs and brown in hot fat. Serve garnished with greens and cucumber pickle.

- Dressed Spareribs (Serves 6)
- 1 1/2 pounds spareribs
- 3/4 teaspoon salt
- 2 cups mashed sweet potatoes
- 1 cup cooked rice
- 2 tablespoons butter or substitute

Make a dressing by combining the spareribs, rice, salt and butter.

Brown the fleshy side of the spareribs. Cover half of spareribs with dressing, then place other half on top of them. Add 1/2 cup water, cover well and bake in a moderate oven for 1 1/2-2 hours.

- Dinner-in-a-Dish (Serves 6)
- 1 pound veal shoulder
- 1/4 cup fat or drippings
- 1 teaspoon Worcestershire sauce
- 1/2 cup celery
- 2 cups small onions
- 2 cups broad noodles
- 1 cup diced carrots
- 1 green pepper, diced
- 1 cup green peas
- 2 cups soup stock

Cut veal into one inch cubes, brown in fat. When brown, add the Worcestershire sauce and soup stock. Add the whole onions, carrots, pepper, celery and peas. While steaming, arrange noodles on top of vegetables, moistening them with

Lynn Says:

Make it Good! When making scalloped tomatoes, add a bit of celery and okra for added flavor.

Sauerkraut is good when served fried in bacon drippings. Add a dusting of pepper before serving.

Green peppers stuffed? Ground ham extended with rice is a natural combination. Bake in tomato sauce for color.

Corn and bits of bacon are good, but will be even better when bits of green pepper are added.

Beets take to orange flavor. After heating add a bit of orange juice and grated rind.

Broccoli is fit for the best when served with bits of chestnuts cooked, peeled and crumbled.

Lynn Chambers' Point-Saving Menus.

- *Spaghetti with Chicken Livers Slivered Green Beans and Carrots
- Grapefruit-Orange Salad
- French Bread
- Butter
- Cottage Pudding with Chocolate Sauce
- *Recipe given.

the soup stock. Cook for 30-40 minutes over low heat.

Now we have several recipes that fit not only into the "different" flavored foods but also in the point-easy category:

- Egg Cakes in Tomato Sauce. (Serves 4)

- 1/4 cup cracker meal
- 2 tablespoons grated cheese
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon baking powder
- 4 well beaten eggs
- 1 tablespoon milk
- 6 tablespoons fat or cooking oil

Combine cracker meal, cheese, seasonings and baking powder. Add to eggs, mix well and stir in milk. Heat fat in frying pan and drop in tablespoons of egg mixture. Fry until the edges are brown. Turn and brown on other side. Add more fat as needed. Drop cakes into simmering tomato sauce and cook for 20 minutes.

- Tomato Sauce.
- 2 small cans tomato sauce
- 2 small cans water
- 2 teaspoons salad oil
- 1/4 cup sugar
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon minced onion

Combine ingredients in order given. Bring to boiling and simmer over low heat 45 minutes, stirring occasionally.

Of course, spaghetti dishes are nothing new to most of you, but when you combine it with the delicious seasonings given in the following recipe, the dish will rate three cheers and a "hurrah." The tomatoes may be home-canned ones from last summer's produce, and the livers may be calves' or lamb if chicken is not available.

To saute the livers, fry them very gently in hot fat with a bit of grated or minced onion for seasoning. It will take only about two or three minutes to brown and cook them. Sprinkle with salt and pepper before serving.

- Spaghetti with Chicken Livers. (Serves 6)

- 1/2 pound spaghetti
- 2 tablespoons shortening
- 1 onion
- 2 cups canned tomatoes
- 1/4 teaspoon pepper
- 1/4 pound grated cheese
- 1/2 pound fresh mushrooms
- 1 pound chicken livers
- 1 teaspoon salt

Cook the spaghetti in boiling salted water until tender. Drain and rinse in cold water. Heat the fat and brown the finely cut onion in it. Add the spaghetti and cook gently. Add the tomatoes, cheese, salt and pepper. Cook slowly until well blended. Serve in a casserole or platter garnished with whole mushrooms and sauteed chicken livers.



A crisp head of lettuce nestles in this rosy tomato aspic ring to make a delightful spring salad.

To top off our round-up of deliciously different recipes, there's a salad which you will enjoy having when you want to perk up winter-weary appetites:

- Ring Around Rose Salad. (Serves 6)

- 1/4 cup cold water
- 2 cups canned tomatoes
- 1 tablespoon finely grated onion
- 1/2 bay leaf, if desired
- 1/4 teaspoon salt
- 1/4 teaspoon celery salt
- Few grains cayenne or pepper
- 1 tablespoon gelatin
- 1 tablespoon lemon juice

Mix tomatoes, bay leaf, salt, celery, cayenne or pepper in saucepan and boil for 10 minutes. Soak gelatin in cold water 5 minutes, add to hot mixture and stir until dissolved. Add lemon juice and onion. Turn into a ring mold that has been rinsed in cold water and chill. Wash lettuce thoroughly, remove core but do not separate leaves. When firm, unroll tomato ring on chop plate. Place head of lettuce in center of ring and serve with real mayonnaise.

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Uncooked smoked meats can be kept fresh and sweet in the refrigerator for a long time if they are wrapped in a clean cloth which was dipped in vinegar. Wring the cloth well and wrap it around the meat, wrapping again in waxed paper before storing in the refrigerator.

When pails, garbage cans and other household containers begin to rust-out at the bottom you can extend their life. Just make a bottom liner of wood or cardboard to fit snugly. Calk against leakage with ordinary calking paste.

A leftover scrap of linoleum makes a good filler for the desk blotter. It gives a good surface on which to write and also wears well.

To toughen glassware and lamp chimneys, place them in cold water, add a little salt and boil for ten minutes. Then cool slowly.

A teaspoon of castor oil or two tablespoons of olive oil placed about the roots of your ferns every three months will promote the growth.

Don't have small rugs near the head or front of the stairs where people might slip on them.

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BARBS... by Baukhage

One reason why Stalin can't leave Russia to meet even the world's bigwigs was revealed at the Yalta conference—he makes all the military decisions himself.

The Japanese government has taken over all the airplane factories, giving the Jap industrialists who want peace another reminder that there isn't much profit in war.