

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

prompted by honest conviction, some are due, according to treasury officials, to a misinterpretation of the program. There is a group in the 1/2 cup oil United States which says that the United States will come out of the 3 tablespoons Worcestershire sauce

Barbecued Meat Slices.

will take only about two or three minutes to brown and cook them. Sprinkle with salt and pepper before

serving.

Spaghetti with Chicken Livers.

Pattern No. 8764 is designed for sizes 12, 14, 16, 18, 20; 40 and 42. Size 14, dress, requires 3 yards of 39-inch ma-terial; bolero, 1 yard; 5 yards ric rac for



crumbs, then fried. There's nothing to smack of leftover taste in these:

States, will be equally affected if they have nobody with money or credit enough to buy their goods.

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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 gauleiter, the fear of the concenhave. The figure would be based on the trade of a nation over a certain past period with some other modifications. For instance, the United drafted by Himmler) refused to States would assume roughly onethird of the financial responsi- dered, hid. Regulations were evaded. bility and have one-third of the votes | Taxes went unpaid.

little end of the horn under the arrangement and that the British sold Cold meat, sliced us a bill of goods. There is a group in England which says that Brit- Fat or drippings ain will come out of the little end

bill of goods. aside from the arguments pro and ber pickle. 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 1 cup cooked rice came back" after its defeats in 2 tablespoons butter or substitute France.

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 col-

lapsed. 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 I pound veal shoulder 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 1 cup geen peas 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 tration camp, fear of the firing squad, began passive resistance. The Volkssturm (the military unfit fight, refused to assemble when or-

BARBS... by Baukhage

conference-he makes all the military decisions himself.

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The Japanese government has there isn't much profit in war.

One reason why Stalin can't leave ! In spite of the shortage of nurses, Russia to meet even the world's doctors, dentists, the health of the bigwigs was revealed at the Yalta nation, according to OWI, shows no serious decline. Probably just a case of supply and demand. . . .

General De Gaulle says that taken over all the airplane factories, France needs 12 million "fine giving the Jap industrialists who babies" in the next 10 years. He want peace another reminder that may not get 12 million but they will all be "fine"-ask their mothers.

1/2-1 teaspoon salt Bread or cracker crumbs

Combine oil, mustard, sauce and of the horn and that the United salt with rotary beater. Dip meat States sold their representatives a into this mixture, then in bread crumbs and brown in hot fat. Serve That is one thing which, quite garnished with greens and cucum-

> **Dressed Spareribs** (Serves 6) 1½ pounds spareribs

% teaspoon salt 2 cups mashed sweet potatoes

Make a dressing by combining May I be permitted to explain 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 11/2-2 hours. Dinner-in-a-Dish.

(Serves 6) 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

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.

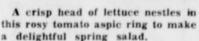
Beets take to orange flavor. After heating add a bit of orange juice and grated rind.

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

(Serves 6) 1/2 pound spaghetti tablespoons shortening 1 onion

- 2 cups canned tomatoes
- 1/4 teaspoon pepper
- 14 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 delightful spring salad. To top off our round-up of deli-

ciously different recipes, there's a salad which you will enjoy having when you want to perk up winterweary 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 1/2 teaspoon salt

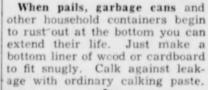
- 14 teaspoon celery salt Few grains cayenne or pepper
- 1 tablespoon gelatin 1 tablespoon lemon juice

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, unmold 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.

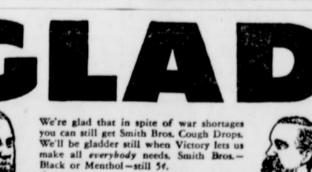


makes a good filler for the desk blotter. It gives a good surface or, which to write and also wears well.

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

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

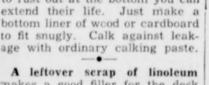
Don't have small rugs near the head or front of the stairs where people might slip on them.

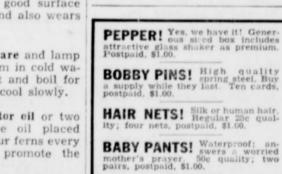






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