

Washington Digest

New Committee Controls Clamor for Food Stocks

Directs Allocation of Limited Supplies; Heavy Demands Made on Army to Feed Civilians in the Fighting Zones.



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The fight for food is on and a lot of people who "don't know there's a war going on" are going to learn about it at the breakfast table.

The first shot was fired in the battle of the bureaus in Washington by Food Administrator Marvin Jones early this month. Since then the President was moved to express himself on the subject at a White House press and radio conference. When he casually tosses off some comment like that it means a lot of memoranda have been written on the subject. We will have to take at least one hitch in our belts.

However, the situation is not quite as black as painted but unless it is painted as black as possible it will be blacker. I choose the word black advisedly for that is the color of the markets that arise to thwart the war effort everywhere.

It was a realization of this fact that caused the quiet, modest, soft-spoken Marvin Jones to shout a loud-spoken "Halt" to this food-ordering spree, begun in the last months by the various agencies whose job it is to get food but not to grow it. America was doing pretty well, that is the American farmer was doing pretty well making two and sometimes four blades of this and that grow where only one grew before and by teaching the cows and the chickens how to multiply. We were feeding ourselves pretty well at home, we were turning out a G.I. ration the like of which fighting men never put their teeth into (in such quantity and quality) before.

Also considerable food—though not nearly as much as was asked for—was going out to countries in the immediate vicinity of the war zones and under the lend-lease arrangement. UNRRA was making some shipments but not many.

Jones Locks

Cupboard Door

Food Administrator Jones knew about what could actually be shipped abroad and how much was needed at home and he was able, with the help of the sweating tillers of the soil, to conjure it out of terra firma. Then all of a sudden things began to happen, and the demands on Uncle Sam's larder began to swell in such proportions that Jones said it would be bare as Mother Hubbard's cupboard if all the hungry folk got there before he locked the door.

"There just isn't that much food in the world," one of Jones' lieutenants told the newsmen.

There is something about the business of sowing and reaping, of breeding and feeding, of plowing, harrowing and thrashing that just can't be hurried. Jones knows that. The President knows Jones knows it and so he listened to Jones.

The edict went out, no more food shipped to anybody anywhere, except for the army and navy and the already-agreed-upon lend-lease shipments, until it is approved by a committee composed of the agencies who take the food and the one which produces it. This committee is presided over by Leo Crowley, the President's No. 1 trouble shooter. The army, the navy, the shipping administration and the food administrator are members of that committee.

Besides feeding its own mouths the army has to feed the people in the battle areas in which it lives. You have to maintain the economy of those areas if you live and fight in them. The Germans had to do it and that is why when they departed (taking everything movable with them) the liberated areas were worse off as far as eating went than they were before. As our army moves forward more and more areas must be fed.

Also as they move ahead and lose interest in the economy of the areas farther back, or as countries become completely liberated as France, Belgium, and most of the Balkans have been, food is essential to keep the peace.

There is nothing so conducive to revolution and civil strife generally as an empty stomach. The function of alleviating the distress in these countries falls to UNRRA which so far has not been able to do much. One reason for this, which applies also to countries which don't need borrowed food, but can buy it, is the

lack of ships. Ships have to be used to carry war supplies.

Until January such supplies as UNRRA could send had to be sandwiched in in "broken lots" between guns and shells and what have you. In January two full shipments went over. And they got a hurry call to distribute food to some of the "left behind" areas which the army had been taking care of.

These are the things which swelled the flood of demands on Marvin Jones' boys. These and many others like them.

Europe's Distribution System Collapses

There are two potential factors which will bring even heavier demands from the hungry world. One is the gradual restoration of transportation media within the devastated areas and the other is the eventual release of more shipping. The latter cannot be expected soon for even when the organized resistance in Europe ends—as it might before these lines reach you—many ships must be diverted for use in transporting men and supplies from Europe to the Pacific. Of course such empty bottoms as move from America to Europe can carry food but many will be in service between Europe and Asiatic waters.

At present the transportation system in France and the occupied areas of France is one of the greatest deterrents to shipping food to Europe which exist. There is no use of having food pile up in ports waiting to be transhipped to the interior.

One American who flew from London to Paris said that he did not see one single bridge on the way. Of course there are some left or the army could not be supplied, but thanks to one side or the other no bridges remain in the pathway of a retreating army if it can be helped. We have seen what happened at Remagen when the Germans failed to smash the Ludendorff span before the Yanks could grab it and use it.

A vivid example of how this destruction of transportation has affected France is revealed in the story of the potato lamps. Normandy is a rich farming country and there is enough grain and potatoes to help feed the impoverished French cities of the interior if they could get it. But there is no fuel or light in Normandy. The Norman peasants can afford to hollow out potatoes, fill them with melted butter and attach a wick to them. That is their only means of light. Yet if the transportation lines were going they could get some oil from other places and they could ship their butter and potatoes to people who sorely need them.

At present food demands are heavy and until now the allocation of supplies has not been coordinated. Government agencies which didn't have to produce the food, ordered it. And their orders frequently overlapped. Now all demands will be screened through Crowley's committee and the food administration will not be asked the impossible.

Purposely the same man is never given the job of making up quotas of desired war supplies and also of actually producing them. It has been found this is dangerous. There would be too much temptation to cut the quota to fit the available supplies. Now a certain amount of rivalry exists which forces each party to try to get a little more than he thinks he can. But there has to be someone to act as final arbiter to bring reach and grasp together with as little spillage as possible.

The number of civilians employed in the United States declined to 50,120,000 in January, or to the lowest figure since the record high peak of 54,750,000 was reached in July, 1943, according to the Alexander Hamilton Institute. Nevertheless, practically the largest possible percentage of the total labor force was employed in January.

The decline in employment was thus not due to a lack of jobs but to a reduction in the available supply of labor. The reduction in the labor supply was caused partly by persons withdrawing themselves from the labor force and partly by persons entering the armed forces. No alleviation of the labor shortage is in prospect until after the war.

HOUSEHOLD MEMOS... by Lynn Chambers



Morale Builder... Juicy, Colorful Pie
(See Recipes Below)

Dessert Appeal

There are some foods that just naturally make for a good, homey feeling. There's pie for one. The family likes to see the preparation and then smell the good, and finally, taste the juicy sweetness of berries or fruit nestling against a tender, flaky crust.



Pondness for pie goes back a long way and has not abated even during rationing and shortages of sugar and fruit. It's a good dessert with which to top off the meal which has been light or a little shy of appetite appeal.

Then, too, there are cakes that fill the need for sweetness and cater a bit to the appetite. Fortunately there have been developed recipes which are low in sugar and easy to make.

A good pie or cake, baked once a week, will give the family a sense of well being and hominess that is so important in these days of rush and activity. Select one of the following recipes especially designed for wartime eating:

Cherry-Rhubarb Pie.

- 1 package frozen red tart cherries or 1 cup canned
- 1 package frozen rhubarb or 2 cups canned or fresh
- 1 cup juice
- 1 cup sugar
- 3 tablespoons quick-cooking tapioca

Combine all ingredients and place in an unbaked pie shell. Top with full crust, crisscross or cutout crust. Bake at 400 degrees F. for 15 minutes, then reduce heat to moderate (350 degrees) and bake 30 to 40 minutes. Meringue topping may be used on the pie if desired. It should be piled on after the pie has baked, then baked for 15 minutes longer in a moderate oven.

Chiffon Pie.

- 1 1/4 cups sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 1 1/2 cups boiling water
- 1 lemon
- 1 orange
- 3 eggs
- 1 unbaked pie shell

Mix the flour and sugar together in a saucepan. Stir in boiling water and cook, stirring constantly until thickened. Add slightly beaten egg yolks, the juice and grated rinds of both lemon and orange. Cook until thick, then cool. Pour filling into the crust and pile high with meringue made by beating the egg whites with 1/2 cup granulated sugar and 1 teaspoon lemon juice. Bake in a slow oven for 15 minutes.

Pecan pie adds a rich, hearty finishing note to the meal. Part of its



Lynn Says:

Sugar-Easy Sweets: When you want a good icing for a cake, sprinkle chocolate bits over top of warm cake and allow to melt in broiler and run over the sides.

Beat two egg whites until stiff and fluffy and whip in 1 cup of jelly. Colorful icing.

Powdered sugar can't be beat for angel food or sponge cakes. Sift it on the cake through a cut-out doily to get a pretty pattern.

Beat egg whites stiff and add honey gradually to them. One-half cup of honey for 1 egg white is the correct proportion.

For plain yellow cakes there's little better than creaming 2 tablespoons of butter with 6 tablespoons of brown sugar and 1/2 cup of chopped nuts. Spread on warm cake and broil for 5 minutes.

Lynn Chambers' Point-Saving Menus.

- Baked Trout with Tomato Sauce
- Seven-Minute Cabbage
- Mashed Potatoes
- Waldorf Salad
- Toasted English Muffins
- *Cherry-Rhubarb Pie
- *Recipe given.

sweetening is corn syrup, so little sugar is required. To prevent crust from becoming soggy, let the unbaked crust chill thoroughly in refrigerator before baking.

Pecan Pie.

- 1/2 cup butter or substitute
- 1/2 cup sugar
- 1 cup light corn syrup
- 3 eggs
- 1 cup shelled pecans
- 1 teaspoon vanilla

Cream butter, add sugar, syrup and beaten eggs. Mix well, add pecans and vanilla and pour into an unbaked pie shell. Bake 45 minutes in a moderate oven.

A pie that is becoming increasingly popular is this cottage cheese pie because it uses inexpensive ingredients for both crust and filling. The spicy, lemony flavor is delicious and the texture of the cheese filling is light and fine-grained:

Cheese Pie.

- Crust:
- 12 to 15 vanilla wafers, rolled fine
- 1/4 cup sugar
- 3 tablespoons butter or substitute

- Filling:
- 1 cup cottage cheese, sieved
- 1 tablespoon butter
- 1 tablespoon cornstarch
- 1/2 cup milk
- 2 eggs
- 1/2 cup sugar
- Kind of 1/2 lemon
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- Cinnamon

Press the cheese dry and put through a sieve. Add the melted butter to it. Dissolve cornstarch in milk. Beat eggs, add sugar. Combine the mixtures, then add rind and juice, salt and dash of cinnamon. To make crust mix crumbs, butter and sugar. Press on bottom and sides of pie plate or spring form, keeping 1/2 cup mixture for the top. Bake the pie in a moderate oven for 35 to 40 minutes.

Honey Nut Cake.

- 1/2 cup butter or substitute
- 1/2 cup sugar
- 1/2 cup honey
- 1/2 cup water
- 2 1/2 cups sifted cake flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup chopped nuts
- 4 egg whites

Cream butter, sugar, honey. Add alternately the sifted dry ingredients and water. Fold in stiffly beaten egg whites last. Bake in two nine-inch layer pans in a moderate oven for 30 to 35 minutes.

The nicest kind of icing for this cake combines the texture of creamed sugar and butter (or substitute) and the flavor of mocha, which may be left over cold coffee:

Mocha Icing.

- 6 tablespoons butter or substitute
- 1 egg yolk
- 2 cups powdered sugar
- 2 tablespoons left over coffee
- 1 1/2 tablespoons cocoa
- 1 teaspoon vanilla

Cream butter thoroughly, add egg yolk. Sift sugar and cocoa together and add alternately with coffee. Spread between layers and on top of cake.

Cakes made with honey taste better if they are allowed to mellow for several days before serving. Store, covered with waxed paper, under a cake cover, or in a large sized cookie tin so that it does not dry out.

When baking honey cakes, it is best to grease the pan, cover with waxed paper which is greased before pouring in the batter.

Released by Western Newspaper Union.

SEWING CIRCLE PATTERNS

Start Day Right in This Froek Matching Dress and Hat for Tot



8766
2-6 yrs.



8763
3-5-2

Pretty House Froek

YOU'll look pretty and very efficient in this smoothly fitting house froek with scalloped front closing. Use gay floral prints, pink and white or blue and white checked ginghams, or crisp polka dots. Trim with bright jumbo ric rac.

Pattern No. 8763 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires 4 1/4 yards of 35 or 39-inch material; 3 yards ric rac for trimming.

Dress and Hat for Tot

AN ADORABLE warm weather ensemble for a sweet young miss. She'll be sure to like the swinging skirt and the bodice lacing on the dress. The little hat is easy to make—it opens out flat to launder.

Pattern No. 8766 is designed for sizes 2, 3, 4, 5 and 6 years. Size 3 dress requires

ASK ME ANOTHER?

A General Quiz

The Questions

1. Since what year has the American flag officially had 13 stripes?
2. What is the only part of a dog's body that can perspire?
3. What country had the greatest number of casualties during World War I?
4. Is the term "ack-ack" an imitation of the sound made by antiaircraft guns?
5. Who was the last of the Mohicans?
6. How many women members are there in the U. S. senate?

The Answers

1. Since 1818, when it was fixed by congress.
2. The tongue.
3. Russia (9,150,000).
4. No. It is the letter a, used twice as an initial, as it is pronounced for clarity in spelling over the radio and telephone by the British military forces.
5. The Indian chief Uncas.
6. None. (Nine in the house.)



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BARBS... by Baukhage

"In many places," a Berlin broadcast said, "the Volksturm has voluntarily given up fighting." The doctrine of free-will turns up in the strangest places.

The Federal Communications commission reports a Jap broadcast which talks of important construction projects in Manchuria. Can it be the emperor is thinking of moving?

The Finnish premier has called for establishing a basis of understanding and friendly relations with Russia. I'll bet his face was red.

The curfew shall not ring tonight for restaurants which serve meals to war workers—which may encourage some people who don't like to go home before midnight to join essential industries.