

Washington Digest

Troop Shift to the Pacific Big Job With Human Side

Need to Finish the Fight Against Japanese
Prevents Wholesale Release of Vets;
Move Will Tax U. S. Shipping.

By BAUKHAGE

News Analyst and Commentator.

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

The American vocabulary has been enriched by a new word which has burdened the notebooks of war department stenographers in Washington for a long time. When I was in San Francisco I saw its meaning graphically illustrated.

The word is "redeployment." No, I didn't make a typographical error. Redeployment we have heard about before. Redeployment is different. And in that word, as in Hauptmann's "tear," can sparkle "all the joy and all the sorrow of the world."

This new word isn't in any dictionary. And in all the echoing acres of the Pentagon I could find no official definition of it but in its current application it simply means shifting a lot of American boys out of the European theater of war where the curtain has gone down. That process is causing many a headache in the Pentagon. It will cause many a heartache at home and abroad. It will cause some happiness, too.

For the boys and the families of the soldiers and sailors who are cast for the second act in the tragedy of World War II (and that is most of them) redeployment means heartaches. For the others it means happiness. But whether they go back to Main street and take up the plowshare or the pen, the hammer or the school book, or whether they go on to fresh battlefields, it is a headache as well as a heartache for the high command.

Heartache, Headache For Officers

Before writing this article I had a long conversation with one of the highest of the high command and I can tell you redeployment is both headache and heartache for him. He and all his officer comrades who have sons and grandsons of their own fighting at the front want them back as much as any rear rank private's mother, dad, sweetheart or wife, wants him.

But few outside those more or less intimately concerned realize the mechanical implications of managing this major migration of history in the moving of more than three million men.

Have you any idea how long the mere physical process of simply loading soldiers, one after another, on ships and sending them back to America would take?

I do not have official figures although they should be released shortly, but I have an estimate on good authority, of the time which would be required to transfer three million men now in Europe across the Atlantic to east coast ports. Assuming that the transport facilities available were devoted exclusively to this mission, perhaps three hundred thousand men a month could be carried home. That would mean that 10 months would be required to transfer them all. And, of course, that is a fantastic supposition, since ships as well as men, are needed in the Pacific and so are ships to carry the endless supplies which the army of the Pacific will require to carry on all-out warfare.

Redeployment, materially and morally, is a tremendous task and, as a result of personal conversations with the top men upon whom its twin burdens rest, I can assure you that the question of morale is, if anything, the greater of the two in their consideration.

There is no question that the suffering and the repercussions of the lengthy separation of young men from their normal life will become greater, now that V-E Day has come and gone. The army high command knows this and that is why so much time has been spent on taking every possible step to minimize the suffering which this slash that cuts across the heartstrings of America's social life, will cause.

I happen to know that busy with the terrific burden of bringing Europe's war to a successful termination and beginning the final portion of chapter two, General Marshall himself for many long months has spent hour after hour of his crowded days and interrupted nights working on this problem.

BARBS... by Baukhage

Congress is going to look into the question of sugar being diverted into the manufacture of bootleg whiskey. Meanwhile tipplers say that a lot of sugar is being diverted into alcohol to dilute good whiskey.

The conservative is a man who has something to conserve to which he isn't too sure he has a legal title. A radical is a guy who hopes so.

Everybody Must Play the Game

There are some phases of this shift of our main war effort from one side of the world to the other which many do not realize but for which they must be prepared. In the first place, it will be no easy task for those who have fought the good fight in Europe to be transferred to the Pacific without a chance of furlough in between. Some will have that privilege but not all. And even for the lucky ones the second parting will be hard unless the families play the game.

There is another group who will see America's shore but will not be allowed even to touch American soil. They are the ones who will pass through the Panama canal on a non-stop trip to points in the East. That will be a tough experience to see Old Glory waving from flagstaffs in the Canal Zone and to watch its colors fade in the distance. It simply cannot be helped.

But perhaps, temporarily at least, the hardest test of patience and self-discipline will fall upon those who know that they are to be discharged, but who, because war takes the priority and the fighters must go first, can only sit and wait in Europe.

Aside from the personal anguish which this delay will mean, it is bound to raise a clamor from motives natural enough but nonetheless selfish, of those whose economic situation is suffering from the necessary delay in reinforcing their civilian manpower with the soldiers whose services are no longer needed but who cannot be moved back home immediately.

Before General Gregory, in charge of the great housekeeping department of the army, the quartermaster corps, left for France in anticipation of V-E Day, I had a long talk with this gray-haired, fatherly man who is loved by his comrades with a warmth of affection that outgrows the well-earned stars on his shoulder-straps.

When I talked to him about redeployment, although he is responsible for the physical rather than the moral welfare of the soldier, it was of the latter of which he spoke first.

How are the folks at home going to take it? That was the question on his tongue, just as it had been in the minds of the high officers and officials with whom I had talked before.

I learned a lot from General Gregory and his aides about the tremendous industrial effort which it takes to produce what the army wears and eats and with which it is shaved and laved and sheltered. As long as there is a man in uniform he must be fed and clothed and furnished supplies from helmets and raincoats to socks and shorts to say nothing of a thousand odds and ends including writing paper, soap (they have a kind that will serve to wash clothes as well as bodies, and shave with too, and lather in salt water), tobacco, bug-powder, cigarettes, bandages, shoelaces, razor blades, matches... ad infinitum.

Thousands of men clad in woollens required by European weather will have to be supplied with cotton for the tropics. Thousands moving from the tropics toward the more northerly latitudes of the Japanese islands and China must have woollens to replace their cottons.

Meanwhile, they will have to continue to wear and to wear out what they now have on.

Another factor is the length of the Pacific "pipe-lines"—the great distances from base to front. The "turn-around" time of the voyage of ships is longer than the voyage to Europe and there must be enough supplies at hand for the troops to cover the period between each delivery.

All this will require continued manufacture by private industry for military use for a long time which means that much longer to wait for final conversion to civilian production.

This is why this new word "redeployment" is not a happy one and why it holds within it so many heartaches and so many heartaches which will try the coolest heads and strain the stoutest hearts.

Ely Culbertson, former bridge expert, attended the San Francisco conference and gave suggestions. (Not bad ones, either.) He also objected to lack of leadership by the Americans. He didn't like the veto of aggressive action by the security council.

A woman is known by the enemies she makes (for her husband).



Fresh Fruits, Berries, Sugar—Easy Pies Satisfy Appetites



Easy Dessert: You need go no further than a bowlful of luscious, rosy-pink strawberries, plain or sugared with cream for a perfect summery dessert.

Desserts are nutritious but they are served mainly for morale. Fruits, sparkling with their glorious colors, give a fitting close to a heavy meal. On the other hand, heavier desserts give a rich flavor to an otherwise simple meal.

Desserts take care of the sweet tooth, that craving for something utterly delicious. No longer do they require only sugar. Substitutes have been developed that give pies, cakes and puddings all the goodness of former times but do not dip into the sugar canister with a big scoop.

Desserts can give you part of the important protein requirement for the day if they're made with cereals. Add fruits to cereal and you have a nourishing as well as appetite-appealing dish.

Apricot Torte.

- 3/4 cup melted shortening
- 1 cup brown sugar
- 1 cup sifted flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 2 cups quick-cooking oats

Sift flour, measure then sift again with soda and salt. Add sugar and oats. Mix in melted shortening and blend well. Press half of the mixture into a shallow pan. Make a filling by mixing 2 1/2 cups of cooked, slightly sweetened apricots with 1/4 cup of the fruit juice and flavoring with 1 tablespoon lemon juice. Pour this mixture over the oatmeal mixture and top with remaining oatmeal mix. Bake for 35 minutes in a moderate (350-degree) oven. Cool and cut into squares and serve with cream or lemon sauce.

*Frozen Strawberry Omelet. (Serves 6)

- 1 pint strawberries, hulled and washed
- 1 tablespoon sugar
- 3 eggs separated
- 6 tablespoons powdered sugar

Mash strawberries and granulated sugar. Let stand to draw off juice. Beat egg yolks until thick and lemon colored, and egg whites until stiff. Drain juice from berries and add berries to egg yolks. Fold powdered sugar into egg whites and combine the 2 mixtures. Add about 4 tablespoons of the berry juice. Pile lightly in the tray and freeze.

Date-Nut Pudding. (Serves 6 to 8)

- 2 eggs
- 2 tablespoons flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1 cup dates, chopped
- 1 cup nuts, chopped
- 1/2 teaspoon vanilla

Beat eggs until very light. Combine flour, baking powder, salt and sugar. Add to beaten eggs, dates, nuts and vanilla. Stir until well blended. Spread evenly on a well-greased paperlined pan (square).

Lynn Says:

Thrifty Tricks: Cream leftover vegetables and serve them piping hot over split, buttered biscuits. Stretch out the strawberries by adding a bit of rhubarb when you make them into a sauce. The color will be rosy-red, the flavor delicious served over cottage pudding, plain cake or dumplings.

If you are low on fruits for coffee cake fillings, use last winter's jams, jellies or marmalades. For a quick coffee cake batter, butter the pan, line with orange marmalade and pour batter over it.

Cook potatoes with their skins on whenever possible to save valuable iron. Experiments show that potatoes lose about 10 per cent of their iron in the cooking water.

Lynn Chambers' Point-Saving Menus

- Fried Sausage Cakes with Corn
- Jellied Cabbage Slaw
- Biscuits with Honey or Jam
- *Strawberry Omelet
- Beverage
- *Recipe Given

Bake in a slow (325-degree) oven 40 to 50 minutes until well browned. Serve warm with top milk or whipped cream.

Two favorite, novel pies come in for their share of honors as desserts. Notice the use of just the single crust to save fats:

Chocolate Chip Pie. (Makes 1 9-inch pie)

- 1 baked pie shell
- 1 tablespoon unflavored gelatine
- 1/4 cup cold water
- 1 1/2 cups milk
- 3 egg yolks
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/2 teaspoon vanilla
- 3 egg whites
- 3 tablespoons sugar

Soak gelatin in cold water. Scald milk. Add slowly to beaten egg yolks. Add the 1/2 cup sugar, salt and nutmeg. Cook in a double boiler over hot water, stirring constantly until mixture coats a spoon. Add soaked gelatin and vanilla. Chill until slightly thickened. Beat egg whites until stiff, then add 3 remaining tablespoons of sugar. Fold into gelatin mixture. Pour into baked pie shell. The top may be piled high with whipped cream and sprinkled with semi-sweet chocolate, grated, or just topped with the chocolate.

Note: 1/2 cup of strong coffee may be substituted for 1/2 cup milk, if so desired.



Moderately Easy Dessert: Top simple cupcakes with fruit or berries and serve with plain cream or whipped as a finishing touch to a light meal.

Pecan Pie. (Makes 1 8-inch pie)

- 1/4 cup butter or substitute
- 1/4 cup sugar
- 1 cup light corn syrup
- 3 eggs
- 1 cup shelled pecans
- 1 teaspoon vanilla

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

These cookies are dark, spicy and sweet. The combination of sugar and molasses will help save the sugar stamp.

- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg
- 1/2 cup molasses
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon allspice
- 1/4 teaspoon cloves
- 1/4 teaspoon mace
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 2 1/2 cups sifted flour

Cream shortening and sugar, then beat in egg. Mix soda with molasses until the latter foams and add. Sift salt, spices and 2 1/2 cups flour together and add to first mixture. Force through cookie press or drop by spoonfuls on greased cookie sheet. Bake 10 to 12 minutes in a hot (275 to 400-degree) oven.

"Brown and Whites" are the answer for a sugar-easy confection. These are attractive and better-than-good tasting sweets and yet they don't use a speck of your limited sugar supply. Older people are extraordinarily fond of this confection because it isn't too sweet.

Brown and Whites.

- 24 cooked prunes
- 6 marshmallows
- 2 (1-ounce) squares dipping chocolate

Pit prunes, lay open and place on waxed paper. Cut marshmallows into strips, about four to each. Melt chocolate; dip strips of marshmallow, one at a time, into chocolate to half cover, then place in center of prune.

Released by Western Newspaper Union.

SEWING CIRCLE NEEDLEWORK

Make Dainty Hankies for Gifts



5870

EVERYONE likes pretty, delicate handkerchiefs — and they're so expensive and hard to find these days! Why not get busy with your crochet hook and some fine thread and turn out these attractive ones. Shown here are four hand-crocheted edgings and designs—the rose design is to be embroidered in color. They make treasured gifts.



When food has been oversalted, the pot may be covered with a damp cloth and the food steamed for a few minutes.

Ground raw potato can be added to meat balls and hamburgers to make a little meat go a long way.

Old doors which have settled until they scrape the floor, can be improved by pulling out the hinge bolts and setting a small washer between the halves. The door will be raised the thickness of the washer.

When preparing any tart fruit like cranberries or gooseberries, use a little salt, and it is surprising how little sugar will sweeten the berries. The salt also brings out the flavor.

If adhesive or gummed tape becomes too stiff to use, soften it with two tablespoons of warm water and half a teaspoon of glycerin.

A little paint or shellac will turn coffee, baking powder and cracker tins into excellent kitchen containers.

For cleaning blackened kettles, dampen newspaper in kerosene and rub over sides and bottom of kettles, then rub well with a dry piece of paper. If this does not remove all black, rub soap over it, and a sprinkle of scouring powder and rub with scouring ball or cloth.

If electrical appliance cords have switches on them, all connections and disconnections should be made with the switch turned off. This saves the metal prongs and outlets from "sparking," which eventually wears away the metal.

Keep a common pair of pliers in the kitchen and you will find many uses for them. They lift the lids off pots, lift pots off the fire, yank the fins out of fish, unscrew the tops of bottles and numerous other things.

After using a scrubbing brush, rinse it in cold water and then turn the bristles downward. The water will run out and the brush will dry quickly. If allowed to dry on its back the water will soak into the wood and thus loosen the bristles.

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SNAPPY FACTS

about
RUBBER



The Flemish word for automobile is "Snelpaardeloossonderspoorweggetroloostuig."

The 1945 government expansion program for increased production of military truck and bus tires is geared to turn out 21,300 additional tires a day, or 6,000,000 a year. This expansion plus previous expansions should result in the production in 1945 of more than twice as many truck and bus tires as were produced in 1941, and in 1946 about 2 1/2 times the 1941 figure.

A vehicle driven at 50 m.p.h. on average roads wears away 41 per cent more rubber than if it were driven at a steady 30 m.p.h.

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