

Washington Digest

Cooperation for Peace Based on Compromise

Nations Must Yield Some Sovereignty to Lend Helping Hand Against Threats To World Security.

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SAN FRANCISCO. — The tumult and the shouting dies, the captains and the kings depart, still stands Thine ancient sacrifice — an humble and a contrite heart. . . . so said Kipling in describing the end of a war ("far-called our navies melt away.") As I review this chapter of current history here at San Francisco where the world security organization is in the making, I am impressed with one thing: what has already been achieved containing merit and the seeds of hope for a peaceful world has been achieved by the sacrifice offered by the humble and contrite hearts.

That sounds somewhat idealistic perhaps but let me explain.

I think it is not an exaggeration to say that compromise is the keystone of harmony whether it is a question of interpersonal, interparty, interstate or international relations. And what is compromise but sacrifice?

Applied to the United Nations conference on international organization, sacrifice of national aspiration, and compromise which meant yielding actual selfish advantage of the moment in the hope of gaining potential advantage for the general good, have at least given evidence of good will. Good will, implemented by popular endorsement, means practical progress toward peace.

Peace More Natural Than War

You may have read a very trenchant article by Emery Reves, authority and writer on international affairs in the current Mercury magazine, which confutes the argument that since war is a part of human nature, it can never be prevented. Mr. Reves goes about his task of disproving this convent bro-mide of the pessimist in a highly scientific manner.

"Why," he asks, "did cities once wage war against each other and why do they no longer fight each other with weapons today?"

"Why, at certain times did great landowner barons war with each other and why have they ceased the practice?"

"Why did the various churches plunge their adherents into armed warfare and why today, are they able to worship side by side without shooting each other? Why did Scotland and England, the author continues, and other parts of what are now single nations, once fight and now live together peacefully?"

Reves points out that these and other groups, presumably because it was the nature of the beast to once consider it natural to decide their differences with tooth, claw, powder and shot, or bow and arrow and yet that kind of legal murder no longer exists and would horrify modern man.

This is his answer to these provocative questions:

"Wars between these social units cease to exist the moment sovereign power is transferred to a larger or higher unit."

That is worth pondering.

Yield Sovereignty To Higher Community

The sovereign power of the cities yielded to the power of the nation; England and Scotland yielded their separate sovereignty to the sovereignty of the British crown. This occurred as a part of the due process of civilization which began when the individual cave man agreed to abide by the rules of the tribe, the tribe submitted to the will of the community and so on until the process produced the United States. Here is a vast area occupying a huge sector of a great continent, which, after a bloody war where state rights versus federal authority was the issue, became a unified whole. Hates, rivalries, competition, religious and economic difference continue (as a part of human nature) but internecine strife is unthinkable.

Where's the rub, then? Just, "sovereignty" which is a fighting word, still today. The United States is willing, anxious to participate in the United Nations organization — the people have given that mandate to both parties. But will she yield her sovereignty? If so, how much?

BARBS . . . by Baukhage

There were several noticeable shortages at the United Nations conference: stenographers who could talk Russian, taxis, butter (no end), news, time to get it, a good excuse to stay longer. There were some surplusages: invitations one couldn't accept, comments on the weather, mutton chops, trolley cars on Market street, propagandists parading as newfolk, talk and work.

If she will not, it is largely a matter of ignorance as to what that sacrifice involves. And who makes the sacrifice? The people themselves or some abstraction known as the "government?"

At this point let me quote that other student of international relations, who, it is true, does not raise his sight to the point of world federation but who has urged it on a more limited basis.

I refer to Clarence Streit who has long campaigned for a federal union of the north Atlantic democracies. He says that the only loss of sovereignty involved is the subordination of the ruling bodies to the ruling body of the union, that a citizen still has the right of franchise and all the rest of his rights.

Does the citizen of Richmond, Va., who, after the secession of the southern states owed his allegiance to the Confederacy, enjoy any less rights today when the seat of his federal government is the capital of all the United States. Is the Scotsman in Edinburgh deprived of any privileges which he held when he was a subject of chieftain, laird or Scottish king? On the contrary.

U. S. Learns to Give and Take

The American representative who sits in the assembly or is chosen to the council of the proposed United Nations organization is no less the servant of John Q. Citizen of Bingleville than the man he elects.

In proportion to their size, there are no less rivalries between San Francisco and Los Angeles than there are between any two nations of the earth. But cities and states of our federal union would no more think of attempting armed warfare with each other than any decent law-abiding citizen would think of shooting up his neighbor to get his radio, his wife or his parking privileges. We are that civilized. We accept the sacrifice of sovereignty of our home state to sovereignty under the United States.

When we advance to the point where we can sacrifice the degree of sovereignty of our nation necessary in order to guarantee world order we will be civilized enough to be sure that our sons won't run the chance of killing and being killed as part of a spectacle of mass murder which even the horrors of this war will pale.

The San Francisco conference can present a blue print of the machinery for peace. Only civilization itself can implement it.

It is easier to understand things we can see and touch than ideas.

Brooks Harding was born in Nebraska and grew up with the normal nationalism of a boy who had never seen a foreign flag flying anywhere. He served in the last war in the artillery, later became interested in aviation. He had a small aircraft factory, and then a small leather factory in New York state.

He watched the League of Nations rise and fall. He saw the United Nations start. He became convinced that unless there was some outward symbol, some outward appeal which would stir the imagination and the emotions of the people, the second attempt at world harmony would fail as did the first.

And so he literally left all he had with the sole purpose of making his contribution in the form of a United Nations' flag.

That flag has not been officially adopted but it flew in Washington and it flew in San Francisco — a plain white field with four vertical red bars symbolizing, he says, victory, equality, unity and freedom. It is sponsored by the United Nations Honor Flag committee supported by such contributions which he could make or which he could solicit in travels about the country.

He hopes for its official sanction. He feels that this banner may some day become the rallying insignia for the people of all peaceloving nations, who without slackening their loyalty to their own country will respect and support the forces for international good will which this emblem represents.

At one of the press conferences Secretary Stettinius who prides himself on getting names right addressed Mr. Kaltenborn as Baukhage. I got publicity—Stettinius and Kaltenborn got the red faces.

A full-length metal leg costs \$290 which isn't much when you compare it with what a person would give not to have to wear one.

HOUSEHOLD MEMOS... by Lynn Chambers



Sandwich Inspiration for Lunches (See Recipes Below)

Summer Planning

The sun's in its heaven and there's work in the garden that needs doing.

Or, perhaps it's the wash ready to come down from the line that needs folding and sprinkling. Vines hang heavy with berries crying to be made into jams and jellies. In the midst of all this hum of activity, it's lunch-time.

I know you hardly want to take the time to stop to make it, but the family will be indoors shortly. Something quick and easy to fix, and yet palatable enough to keep them sustained until dinner? That's the order and here's the way to carry it out:

1. Puree vegetables left over from dinner the evening before and store them in the refrigerator. All you need to do is make up a thin cream sauce quickly and add vegetables to it; reheat and serve.

2. Keep a stock of sandwich fillings on hand and let the family "spread" them for themselves during lunch time. It saves you work.

3. Salad ingredients are a "must" for hot weather time. If there is washed lettuce chilled until crisp along with washed tomatoes, cucumbers, green onions, radishes, green peppers, and some of the fresh fruits kept on tap, it's easy to toss a salad together in the time you could blink an eyelash. A variety of dressings will keep salads from becoming monotonous.

4. Draw heavily on fresh fruits for desserts. Plan to make ice cream, cake or cookies once a week to have on hand for a quick solution to the dessert problem.

Sandwich Spreads.

1. Bacon-Cheese Filling
3 ounces cream cheese
1/2 cup chopped, cooked bacon
1/2 teaspoon Worcestershire sauce
1/2 teaspoon horseradish
1 tablespoon milk

Blend all ingredients thoroughly. Store in refrigerator until ready to use.

2. Chopped Meat Spread
1 cup left-over meat, ground or chopped
1 teaspoon mustard
2 hard-cooked eggs, finely chopped
1 tablespoon chopped pickle
Mayonnaise to moisten

Mix all together. Spread on buttered bread when ready to use.

3. Peanut-Butter and Chili Sauce Spread
1 cup peanut butter or peanut crunch
1/2 cup chili sauce

Mix together and use for spreading whole wheat or white bread.

4. Egg and Green Pepper Sandwich Spread
3 hard-cooked eggs, finely chopped
1/2 cup pimiento, minced

Lynn Says:

Sprightly Summer Ideas: Garden or head lettuce is good for you and good to serve when "wilted." Over freshly washed lettuce, pour bacon fat in which a little chopped onion has been browned. Toss together with oil and chopped hard-cooked egg.

Spinach nests make menus sparkle when served with eggs a-la-king, creamed spinach or shrimp.

Young beet greens take on new flavor when cooked and mixed with grapefruit sections just before serving. Melted butter, salt and pepper are all the seasoning you will need.

Sour cream and cottage cheese, mixed thoroughly together, are a good duo for sliced cucumbers, tomatoes, celery and green onions.

Green beans, peas and limas profit from a little bacon cooked with them.

Lynn Chambers' Point-Saving Menus

Cream of Green Pea Soup
*Salmon and Egg Salad
Bacon-Wheat Toast
Sandwiches
Rhubarb Cobbler
Beverage
*Recipe Given

1/2 cup green pepper, finely chopped

2 tablespoons chili sauce
Mayonnaise to moisten

Blend all ingredients together. Chill and then spread on bread to suit taste.

5. Savory Ham Filling
1 cup ground left-over ham
2 tablespoons pickle relish
1/2 teaspoon dry mustard
1/2 teaspoon Worcestershire sauce
Mayonnaise to moisten

Mix all ingredients together until well blended. Spread on rye or whole wheat bread.

Salads.

1. *Salmon and Egg Salad (Serves 4)

1 1/2 cups fresh flaked salmon or 1/2 pound canned salmon
1 small stalk celery, cut into small pieces
1/2 cup salad dressing
Lettuce

2 hard-cooked eggs, sliced
2 large tomatoes, sliced

Break salmon into small pieces. Combine salmon with celery, and salad dressing. Arrange lettuce on platter, then place sliced egg and tomatoes around salmon.

2. Lettuce-Spinach Toss (Serves 6)
1 head lettuce
1/2 pound fresh spinach, washed carefully

1 teaspoon salt
1/2 teaspoon pepper
1 green pepper, cut in rings
2 hard-cooked eggs
1 cup sour cream
2 tablespoons vinegar

Chill and chop raw spinach and lettuce. Add salt, pepper, vinegar, green pepper, chopped hard-cooked eggs to one-half the sour cream. Just before serving, fold in the spinach and lettuce and add remainder of sour cream.

3. Ginger Ale Salad (Serves 6)
1 package lime-flavored gelatin
1 cup boiling water
Few grains of salt
1 cup ginger ale
1/2 cup green grapes
1/2 cup pineapple
1 head lettuce

Dissolve gelatin in boiling water and salt. Add ginger ale and let cool. When mixture begins to thicken fold in halved, seeded grapes and diced pineapple. Place in mold and chill until firm. Serve on shredded lettuce with mayonnaise or sour cream dressing.

4. Molded Vegetable Salad (Serves 6)
2 cups cooked or canned string beans
3 tablespoons chopped green pepper
3 tablespoons chopped pimiento
2 tablespoons vinegar
1 tablespoon minced onion
1/2 cup chopped celery

1 package lemon-flavored gelatin
Prepare gelatin according to directions on package. Add vinegar and minced onion. When cool, add remaining ingredients and allow to chill until firm.

5. Cottage Cheese Salad (Serves 6)
3 cups cottage cheese
1 cup diced pineapple, fresh or canned
5 tablespoons mayonnaise
1 teaspoon salt
1/2 teaspoon mustard
2 tablespoons lemon juice

Mix all ingredients together in order given. Chill and serve on a bed of greens.

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