

Bombs Felt by Reich

Total 2,453,595 Tons

LONDON, ENGLAND. — American and British planes have dropped 2,453,595 tons of bombs on Germany since the start of the war—more than 315 tons for each ton of explosives looted on Britain by German bombers or V weapons, it was disclosed.

Allied airmen destroyed 40,822 German planes for a loss of 27,715. The Allies lost 16,532 bombers, 8,001 of them American, and 10,163 fighters, of which 7,165 were American.

The German air force lost 20,574 planes in combat to American fighter pilots, and 12,337 more were shot up on the ground. Nearly 5,000 parked German planes were wrecked in April alone, the greatest single blow of the war against German air strength.

Dog That Killed Little Mistress Pays With Life

LOS ANGELES.—Woof, five-year-old bull terrier which killed its 21 months' old mistress, was asphyxiated, according to Attorney Joseph Scott, representing the baby's parents, Sgt. and Mrs. Charles Derdinger.

Woof's death ended months of legal wrangling between the Derdingers, who sought to have their pet executed by city authorities, and dog lovers throughout the nation. Superior Judge Emmet H. Wilson set aside a court order forbidding disposition of the animal.

Little Marguerite was killed last February 13 when Woof, apparently jealous of attentions bestowed on the baby, seized the child at the base of her skull and killed her.

Helium for Tires

NEW ORLEANS. — Consolidated Vulteer engineers have disclosed that helium gas can be used instead of air in filling the huge tires of the Model 37 airliner. Air required to fill the tires would weigh about 180 pounds compared to 26 pounds for helium.

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Washington Digest

Veterans' Administration Has Capable Leader

General Bradley Has Fatherly Interest in Veterans; Actions Show His Ability to Administer This Big Job

By BAUKHAGE
Commentator and News Analyst

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I have just come back from a visit with the father of 15 million. That isn't such a far-fetched figure to use in describing the tall, rangy Missourian, who is in charge of "the biggest business in the world," which is how they describe the Veterans' Administration in Washington.

To call Omar Nelson Bradley "father" of the service men and women isn't stretching it. Ernie Pyle once said: "If I could pick any two men in the world for my father except my own Dad, I would pick General Omar Bradley or General Ike Eisenhower. If I had a son, I would like him to go to Bradley or Ike for advice." Ernie was a pretty keen judge of human nature on the hoof. I thought of that when one of Bradley's co-workers in the Veterans' Administration, who is almost a decade older than the general, said "fatherly" was the way to describe the manner in which he was treated the first time they had a problem to straighten out with the boss.

And then I met the General. I found a weather-beaten, wiry, long-legged soldier, whose eyes twinkled brighter than the four stars on his collar. Fatherly, yes—and I'll have a word about that a little later. But I found out something else. I found out why he ought to be able to run one of the hardest jobs in the government. And I'll admit, right off, it sounds almost too good to be true.

We had been talking about the details of the reorganization of the agency which is now going on and with which General Bradley is minutely familiar. Then I asked him what it was, if anything, in his military training and experience that he could use in his present position.

He said that he thought it was the same with all jobs such as this. And here is the theory on which he works:

"First, build your organization on functional lines. Second, get the right man to head up each function. Third, give him full responsibility to act on his own authority."

How, I inquired, does this fit in with your military experience, having had some of that branch of adventure myself—although running a platoon isn't running an army.

"It's a good deal like the army," he answered. "You have your staff. You have say 20 sections, each with a special function, working under your chief of staff. Sometimes, of course, you group some of the functions, but the organization is along functional lines."

And how, I asked, do you choose the men to head up these various activities? His answer came back without the slightest hesitation.

"I choose a man, first for his ability, second for his loyalty—and I count heavily on the loyalty. Get loyal men of ability and you've gone a long way toward solving your problems in any organization."

That sounded pretty good to me, but what about the present situation where, after all, there is always a Congress on Capitol Hill, a Congress with constituents who have votes and some of whom want jobs. I asked the General, what about politics? He didn't seem worried. He said that he hadn't had any trouble.

"I'm not a politician," he said. "I never intend to run for office." That was all he would say, but here is a story I picked up later at the other end of Pennsylvania Avenue.

A certain Congressman got a hot letter from a constituent who had been fired from the Veterans' Administration. No doubt with due cause. He hot-footed it up to the General and spoke, as legislators often do to officials, with considerable vigor.

"I want the man re-hired at once," the Congressman demanded.

The General was polite but sorry.

He stood by his decision.

"If you don't, I'll attack you on the floor."

"Go ahead," said Bradley, faintly recalling, I imagine, some of the attacks in Normandy.

"I'll block your bills," said the irate Congressman.

That was a horse of a different color.

"You will?" said the General. "All right, and if you do that, I'll go to the President with my resignation. He'll get that or find a means to stop you." (Period.)

We all knew about the General's war record—in Tunisia, on the Normandy beachhead, among the hedgerows, where he smashed a gateway at St. Lo which made Patton's lightning drive possible. But we didn't know much about the man. Most of us didn't know he was from Missouri and later some of us might have suspected that that was the reason why he was picked, although the President said it was because he wanted a World War II soldier to take care of the wants of World War II veterans. Now we have some other reasons for believing that the choice was predicated on wise advice and is going to prove itself a fortunate one.

On the horse-sense side, it is because Bradley has established a record as an administrator. He proved that in the army and had the acumen to see the chief fault in the veterans' organization and has set out to remedy it.

On the emotional side—well, Ernie Pyle was right.

The trouble with the Veterans' Administration was that it grew so rapidly that it didn't have time to delegate authority. And there was another reason for this. It was built on what seemed a very sound theory. Let's take its services to the veteran. For instance, small hospitals were scattered all over the country, many in little communities where the veteran could get to them easily. But that didn't work out. It was hard to get expert medical men, good service and the latest equipment in the smaller communities and because the regional organization was spread so thin, it was necessary to have a strong hand in Washington. The result was that the grip of that hand was so tight that the whole system was cramped.

Bradley put his finger on the situation (with the help of well-chosen counsel) and reversed the former policy. Now it's "bring the veteran to the hospital." Bring him by rail or plane in an emergency, but bring him to a well-manned, well-equipped center whose size and importance will attract the best there is in medical skill, when he needs specialized care.

Hand in hand with this regional centralization of the medical facilities, the new organization has decentralized the authority. As soon as Bradley looked over the set-up he said:

"This is like having a 150 regiments under one man. In the army that would be unthinkable. We'd break it down into corps and divisions at least."

And so that is what was done.

But first he made a sharp cleavage between the medical organization and the rest of the activities. He created a new office, "Acting Surgeon General of the Veterans' Administration." And he appointed the best man he knew, Major General Paul Ramsey Hawley, who had been chief surgeon for the European theater and did an outstanding job.

And here I wonder if there wasn't one of those important unconscious childhood impressions which helped. Bradley's middle name, Nelson, is for a well-loved family physician. And Bradley's fatherliness is attested to in his interest in the physical welfare of his men. Again and again war correspondents mentioned the fact that he planned engagements so that his troops would suffer the fewest casualties possible. He has an instinctive understanding of the afflicted.



Sugar Restrictions Prevent Solution Of Dessert Problems



Mounds of creamy ice cream ride on top of peach halves set on squares of tasty, hot milk sponge cake. A dessert sauce made of the peach juice is a delightful foil for the fruit, ice cream and cake.

Now that food rationing has loosened up in most of the eatable goods, and we are once again able to get back on a prewar standard, cooking problems need not be pressing. However, in spite of this lifting of restrictions, we still have at least one major problem—that of sugar.

Little relief is in sight right now, and the situation will probably prevail for some months. What shall we do about dessert?

Well, first of all there are fruits which can be dished up in any number of perfectly delightful ways. There's whipped cream and ice cream, and, of course, sugar substitutes.

One cup of sugar or less is a good rule to follow if you are using recipes calling for this sweet but scarce commodity. If your cake calls for 1½ cups of sugar, use ¾ cup of sugar with ¾ cup of corn syrup. In this case you must use 2 tablespoons less milk than the recipe calls for and 2 tablespoons of flour, additional.

The fat scarcity also limits us to some extent on the baked goodies we want to make. That's why sponge cake will be popular, as in this following recipe:

Peach Sponge a la Mode. (Serves 8)

Sponge cake
1 No. 2½ can peach halves
1 quart vanilla ice cream
Dessert sauce

The cake used uses 4 eggs and is made with scalded milk to give it a fluffy texture:

Sponge Cake.

2 cups sifted cake flour
¼ teaspoon salt
2 teaspoons baking powder
4 eggs
1 cup sugar
1 cup milk, scalded
1 teaspoon vanilla
3 tablespoons butter, melted

Sift flour and measure. Sift three times with salt and baking powder. Beat eggs with rotary beater until thick and lemon colored. Add sugar gradually and beat until fluffy. Fold in flour mixture, then milk, flavoring and melted butter. Fold until well blended. Pour into square cake pan lined with waxed paper. Bake in a moderate (350-degree) oven for 30 minutes. Cool in pans.

Dessert Sauce.

Liquid from peaches
2 teaspoons granulated sugar
Remaining peach halves, chopped
¼ cup salted almonds, slivered
1 tablespoon brown sugar
Cook the peach liquid down to ¾ cup. Stir in the granulated sugar

Lynn Says:

Make Meals Good: No family enjoys eating the same, same foods every meal. It's a good idea not to repeat dishes more than once every three or four weeks. Even favorite foods get monotonous when served too regularly.

To get contrast in every meal, follow the basic seven charts to see that you get in all different types of foods.

In planning a meal, have some things crisp, others soft, and still others hard. For example, meat can be the "soft" food, while broccoli or salad add the crispness, and rolls are the "hard" part.

Try to combine colors, too. Cauliflower, potatoes and creamed chicken may all be good, but they don't stimulate the appetite. However, consider the colorfulness of creamed chicken with french fried potatoes and peas with carrots.

There should also be a combination of hot and cold dishes. Even with a salad luncheon, the hot foods can be soup and coffee.

Some cooked, some raw is another good rule. Be sure to have a salad—a big one, too, if you are having roasted meat, cooked vegetables and pie or pudding, which are all cooked.

Production of rubber heels is still behind demand. But there are still more of the other kind of heels than we need.

BARBS... by Baukhage

Mahomet went to the mountain. The Mikado went to MacArthur. This, it seems only fair to say, merely demonstrates the excellent judgment of all parties concerned.

As I look back over a few decades I have enjoyed on this mundane sphere, the only things I regret seem to be the things I missed.

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Lynn Chambers' Menu.

Braised Liver with Vegetables
Creamed Potatoes
Celery Sticks
Molded Plum-Pear Salad
Corn Sticks
*Open-Faced Apple Pie
*Recipe given.

and chill. Serve over the peach halves a la mode and top with nuts mixed with brown sugar.

To serve, arrange a peach half on a square serving of cake. Top with a mound of ice cream and serve with the dessert sauce.

If it's apples you want, then you will like this pie which is easy on fat because it does not have to have a top crust. It uses an egg for richness and flavor:

Open-Faced Apple Pie.

(Serves 6 to 7)

3 cups sliced apples (about ¼ pound)
1 egg, well beaten
¼ cup sugar
1 tablespoon flour
½ teaspoon cinnamon
½ teaspoon grated lemon rind
¼ teaspoon salt
2 tablespoons melted butter
Plain pastry for 1 crust (about 1 cup flour)

Line pie pan with pastry, building up the edge. Fill with sliced apples. Add remaining ingredients to beaten egg; beat well. Pour batter over apples. Bake in a hot (425-degree) oven for 25 to 30 minutes.

Apples which are best to use in this type of pie are Rome Beauty or Macintosh.

Black walnuts can lend a distinctive flavor to pie when fruit supplies dip to a low during the cooler weather as in this recipe:

Black Walnut Pie.

2 cups milk
1 cup sugar
6 tablespoons flour
2 egg yolks
¼ teaspoon salt
1 teaspoon vanilla
2 teaspoons butter
1 cup black walnuts
Baked pastry shell
Whipped cream

Make a custard of the milk, sugar, flour and egg yolks, cooking until thick in a double boiler. Add salt, vanilla and butter. Cool. Add nutmeats and pour into a baked pastry shell. Let set and cool. Serve with whipped cream topping.



This novel apple pie saves shortening by using just one crust. For delicious flavor and good, old-fashioned heartiness, add an egg to the apple mixture.

The old-fashioned puddings are always popular because of their molasses sweetness and fragrant spices. Suet is usually used for the base, but one of the fats may be substituted if it is unavailable. Buttermilk is used to give that fluffy texture which is so appetizing.

Quaker Pudding.

(Serves 10)

2½ cups sifted flour
1½ teaspoons soda
½ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
1½ cups buttermilk
1 cup ground suet
1 cup molasses
1 cup raisins or other chopped dried fruit, or candied fruit
¾ cup rolled oats

Sift flour with soda and salt. Add all other ingredients in order given and mix thoroughly. Pour into two one-quart greased molds. Cover and steam for 3 hours. Serve with Foamy or Orange sauce.

Stuff green peppers with creamed chicken or turkey and rice. The peppers should be parboiled first, and after stuffed, they may be heated for 10 minutes in a moderate oven. If you like stuffed green peppers, try them with a stuffing of corned beef hash mixed with onion. It's mighty good.

Like sweet potato pudding? One way to make it is to mash six cooked sweet potatoes with 6 tablespoons butter, 2 tablespoons grated lemon rind and 1 cup of orange juice. Bake this mixture in a greased casserole in a moderate oven for 15 minutes.

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