

Washington Digest

Complete Trial Needed To Legally Outlaw War

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As the Nuernberg trials draw to a close, I continue to hear two questions repeated ad infinitum in the market places and bazaars, in the coffee houses and the couloirs (not to mention the lecture halls).

One is: Why on earth are they dragging out these trials; aren't they ever going to end?

The other is: Do you think any of these fellows (the prisoners) are going to get off?

The intelligence of the questioners and the number of times I hear the questions assures me that the main purposes of the trial are still widely misunderstood.

Associate Justice Jackson knows as well as anyone else that news from Nuernberg has long since departed inconspicuously from the front page. He knows, from reading the American newspapers which reach him not too belatedly, thanks to the ALS (the army's special courier service), that his role in the Nuernberg case will never bring him a success de scandale. He knows his presence is needed in Washington on the Supreme court bench.

In any case, he knows that he is adding to his fellow justices' burdens, if not their annoyance by remaining away from the job. Certainly he realizes that time is not increasing the prestige which he undoubtedly achieved when he engineered the trials and made his ringing opening address. He has nothing to gain personally by remaining longer in that dreary, pulverized Bavarian city.

Why, then, does he stay?

Full Documentation Is Required

By answering that question, one can answer the other two I mentioned at the beginning of these lines.

One: Why is this thing being dragged out forever. . . ?

Answer: Because this trial is not merely a trial of a handful of international criminals. These evil villains are only a small part of the drama, even if it is they, and not what is behind their castigation, which sometimes still produces headlines. The trial is a great process of legal documentation.

It is the recording of history, for the first time in history, of history written in blood, and ink hardly yet dry. It must be a complete record; the record of a crime which, until it is so recorded, may never be admitted as a crime in the eyes of international statesmen and lawyers.

The Allied military tribunal (operation justice, as it was known in the army) was planned, and is being conducted to its long and apparently infinite end for the purpose of blueprinting a legal precedent for holding as punishable criminals, the heads of states who plot and carry out aggressive warfare.

That is the answer to question one.

Question two: Are they ever going to convict these fellows? I answered that in part when I said that the proceedings were far more than the trials of the defendants who sit daily in the prisoners' dock of the court house at Nuernberg, or in their lonely cells near by.

And for those who fear that justice will be cheated, let me say that most of those men, if it cannot be established that they took official part in the planning and execution of an aggressive war, are probably wanted on other charges in local courts. If they go free from Nuernberg, the local courts will try them, as the "Beast of Belsen" and others were tried and convicted for their separate and private crimes.

It is possible, for instance, that the sadistic, degenerate Streicher, Jew-baiting wielder of a jewelled whip that was a symbol of his psychosis as well as an instrument of his perverse desire, will not be convicted by the IMT. He is so low that his fellow prisoners won't speak to him; so crooked that even when he was a Gauleiter, he couldn't be trusted to sign a single order of national or international significance. He finally stole so much from the Nazi party itself that he was incarcerated.

The Nuernberg trials will continue until the record is completed. Justice will not be cheated. And it is to be hoped that aggressive war, on the basis of the proceedings of this court, will become illegal. How can the United Nations hope to outlaw war unless they establish with sword, scales and woolsock that war is illegal?

There is one war which will have my whole-hearted support though I hope it can be fought with brains and without bloodshed.

Such a conflict was referred to recently as a possibility by a writer in the New Republic. Perhaps it will be, he says, "as inevitable as was the Civil war within the United States." It would be in the nature of a civil war within the United Nations to establish the sovereignty of the United Nations and preserve its unity, just as it was necessary to establish the sovereignty of the federal government of the United States and preserve the union.

No other war is worth fighting because any other would merely be the continuation of all the sanguinary struggles, unwanted by the people, for the power and the glory of single nations.

Washington Has Small Town Air

Out of the doors of the still-unfinished cathedral which crowns Washington's highest hill, through the court in a gentle rain that set the yews to weeping and the young leaves of the privet shining in aqueous green, the solemn procession moved. The President and his entourage, the members of the Supreme court, the cabinet, the congress, and the others slipped away as the family of Chief Justice Harlan Stone bore him gently to his last resting place in beautiful Rock Creek cemetery.

Another great American had chosen the nation's capital where he served for two decades, as his long, last home.

And I could not help thinking of something I have said before in these columns — Pennsylvania avenue, from the capitol grounds to the Potomac, and past the White House, is only an extension of a thousand Main streets, which run through the "plaza," the "court house square," or the "commons," on past the First National bank and the opera house, the department store, and the ice cream parlor, to the free fields and woods beyond.

So much a part of America is America's capital city, and so much a part of Washington are all the towns and cities clustered about their rivers, their main streets, their city halls, and post offices, that when one long serves the nation here, it becomes his second home; often first in choice for his declining years and his last resting place.

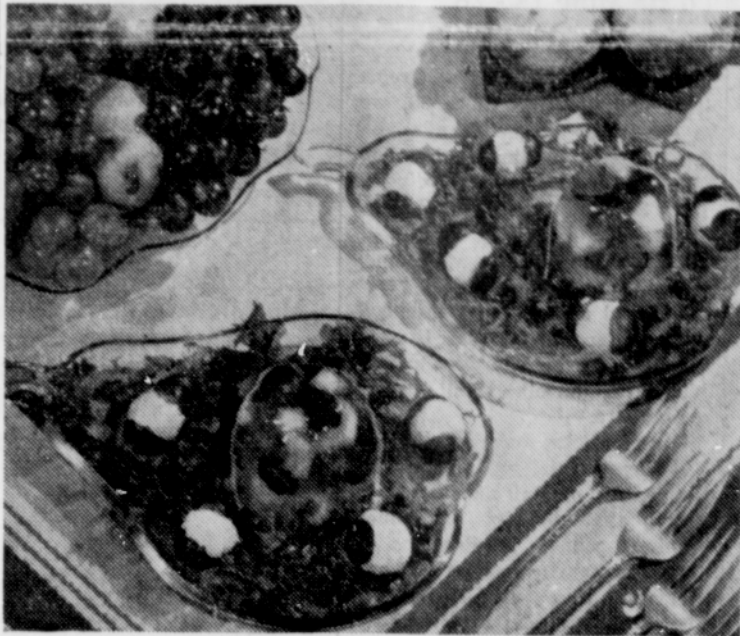
I am sure that former President and Chief Justice William Howard Taft loved his native Ohio no less than the federal city; here the bridge upon which he could be seen taking his daily walk now bears his name; he lies in Arlington with our other soldier dead.

I know that retired Justice Hughes lacks no love or loyalty for the Empire state. Oliver Wendell Holmes, deeply rooted in New England as he was, lived here, and when he died, bequeathed his home to the nation. These are but three of many who chose to live here when their duties no longer made it necessary.

There is something about Washington, a city virtually without industries, or the other institutions which make a metropolis, that bears the mark of small-town America. Washington is the only capital of a great nation which is not that nation's metropolis.

There is also something else about this big-little town which, for thousands of us who follow our humble ways here, make it home. My own prairies are as dear to me as ever, and I never cease to thrill when I move across the border and over the fat black soil of Illinois; I have warm memories of the mists that blow in from the Pacific too; the hills and the lake-lands of western New York; New England's green-crested mountains and rocky coast where I have been more than a transient guest.

But I can well understand how those who have moved along the quiet avenues of this city, whose vistas run far back into the beginnings of American history, choose this city beside the broad Potomac as their final home.



Designed for Coolness—Molded Fruit Salad (See Recipes Below)

Cool Topics

If Ol' Mr. Sun is getting hotter every day and you have a problem trying to keep the family feeling cool, then feed them cool, delectable things that will take their minds off the weather. Incidentally, by feeding them cool things, you'll be keeping cool yourself if you learn how to prepare dishes that don't take heat for cookery.



First of all, select foods that will cook in a minimum of time. Secondly, do your cooking in the cool morning hours so that the kitchen is not heated at the last minute. Rely heavily upon the refrigerator and learn to use it to the fullest extent.

Serve salad plates on the hottest evenings, and don't limit the meal to one salad. You can prepare a meat salad, vegetable and fruit salad and serve each in a dainty cup of lettuce as your main course. Top this off with cake or pie prepared earlier in the day; or, if you wish precede the meal with a hot cup of bouillon that takes just a few minutes to heat.

Here is a selection of meat salad recipes from which to choose for the main part of the meal. Leftover meat is fine to use, or if desired, cold cuts may be substituted. Be sure to chill the ingredients, bowl, and salad platters so that the salad will be served as cool as possible.

Ham Mousse Salad Plate. (Serves 6 to 8)

- 1 cup cooked smoked ham
- 1/2 cup diced celery
- 1/2 cup diced dill pickle
- 1/2 cup minced pimiento
- 1/2 cup sliced, stuffed olives
- 1 1/2 tablespoons gelatin
- 1/2 cup cold water
- 2 cups stock or bouillon
- 1/2 cup mayonnaise

Dice leftover ham fine and combine with celery, olive, pickle and pimiento. Soak gelatin 5 minutes in cold water. Heat stock. Add gelatin mixture and stir until dissolved. When mixture begins to congeal, add mayonnaise and meat mixture. Pour into an 8-inch ring mold or loaf pan and chill until firm. Slice and serve.

Jellied Meat Ring. (Serves 10)

- 1 1/2 pounds small bologna, cut 1/2 inch thick
- 1 package aspic-flavored gelatin
- 1 cup hot water
- 1 cup tomato juice
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1 tablespoon onion juice
- 1/2 cup grated cabbage
- 2 tablespoons pimiento and celery
- 1/2 cup diced celery
- 1/2 cup grated carrots
- 2 tablespoons chopped green pepper
- Mayonnaise

Soften gelatin in cold water. Dissolve over hot water. Mix together sugar, salt, fruit juices and gingerale. Add dissolved gelatin to this mixture, stirring thoroughly. Cool. When mixture starts to thicken, add fruit. Pour into one large mold or into individual molds that have been rinsed out with cold water. Chill until firm. To serve, unmold on salad greens and serve with desired dressing.

Many green salads and dressings gain distinction with the addition of some herbs. Chervil, thyme, basil and tarragon are fine for a beginning. Use rosemary, balm, etc., in fruit salads.

If individual molds are not obtainable for the individual salads, use muffin pans.

LYNN CHAMBERS' MENUS

- Liver and Onions
- Creamed Potatoes
- Silvered Carrots and Green Beans
- Combination Salad
- Butterscotch Pudding with Whipped Cream
- Whole Wheat Muffins
- Beverage

Dissolve gelatin in cold water. Add tomato juice, salt, sugar and onion juice. Cover the bottom of an 8-inch ring mold with a portion of the gelatin mixture. Chill in the refrigerator until it begins to congeal. Arrange slices of bologna on the gelatin so they overlap slightly. When remainder of the gelatin begins to congeal, mix in vegetables and pour over bologna. Chill until firm. Unmold on large chop plate. Arrange remaining bologna in fan-shaped slices around the salad. Fill center with mayonnaise or cottage cheese and garnish with carrot strips and celery curls.

Swiss Salad. (Serves 4 to 6)

- 2 cups cubed pork or lamb roast
- 1 cup cooked peas
- 1/2 cup walnut meats, broken
- 2 hard-cooked eggs
- 6 stuffed olives
- Lettuce
- French dressing
- Mayonnaise
- Paprika

Marinate meat and peas in french dressing and chill. Add nuts and arrange on lettuce leaves. Sprinkle with paprika and dot with mayonnaise. Cut the eggs into slices and remove the yolks. Arrange the white rings around the plate of salad. Cut the olives into pieces and place a ring of olives inside each ring of white. Press the yolks of eggs through a sieve and sprinkle over salad.

With meat salad, you'll want a jellied vegetable salad or a seasoned cottage cheese. Here is a good salad served with sour cream dressing:

Perfection Salad. (Serves 8)

- 1 package lemon-flavored gelatin
- 1 cup hot water
- 2 tablespoons grated onion
- 1/2 cup finely diced celery
- 1 cup finely shredded cabbage
- 1/2 cup shredded carrots
- 1/2 cup sliced, stuffed olives
- 3 tablespoons lemon juice
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 cup liquor from olives

Dissolve lemon gelatin in the hot water. Add olive liquor and cool. Add all other ingredients and pack in mold. Serve on a bed of soured cream dressing.

A lovely salad for dessert or for the bridge group is this one made of pears and grapes:

Fresh Pear and Grape Salad. (Serves 6)

- 1/2 cup cold water
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup orange juice
- 1/2 cup lemon juice
- 1 cup gingerale
- 1 cup halved, seeded red grapes
- 1 cup diced fresh pears

Soften gelatin in cold water. Dissolve over hot water. Mix together sugar, salt, fruit juices and gingerale. Add dissolved gelatin to this mixture, stirring thoroughly. Cool. When mixture starts to thicken, add fruit. Pour into one large mold or into individual molds that have been rinsed out with cold water. Chill until firm. To serve, unmold on salad greens and serve with desired dressing.

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SEWING CIRCLE PATTERNS

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AROUND THE HOUSE

Easiest way to mark a straight line on a wall surface is to immerse a piece of twine in powdered chalk, hold it against the wall surface (a man at each end), pull it out at one end or the center and let it snap back quickly.

Allow the electric iron to cool after use and remove any starch with soap and a damp cloth.

Moths will not remain in rugs which are sponged at intervals with hot water to which a little vinegar has been added.

When you finish making a garment, gather up the scraps and put them in a large envelope. On the outside pin a sample of the material and write a description of the contents within. This does away with the untidy scrap basket and saves one from hunting for patches when in need of them.

Double windows and doors should be stored in a dry place. Dampness will cause them to warp, and much planing and refitting will be necessary when re-installed in the autumn.

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BARBS... by Baukhage

The prophets of business say we're in for a boom, everything's all right. It's always a nice trip up.

What effect will the CIO-AFL battle to organize the south have on the consumer? Will they grow to the point where the innocent by-stander starts to attract the flying brickbats, as usual?

Maybe the inflation can be checked enough so that it doesn't blow the balloon of prosperity apart before a gentler landing can be arranged.

An almost human canine on a leash is better than an almost porcine human on the loose. There are plenty of both around.