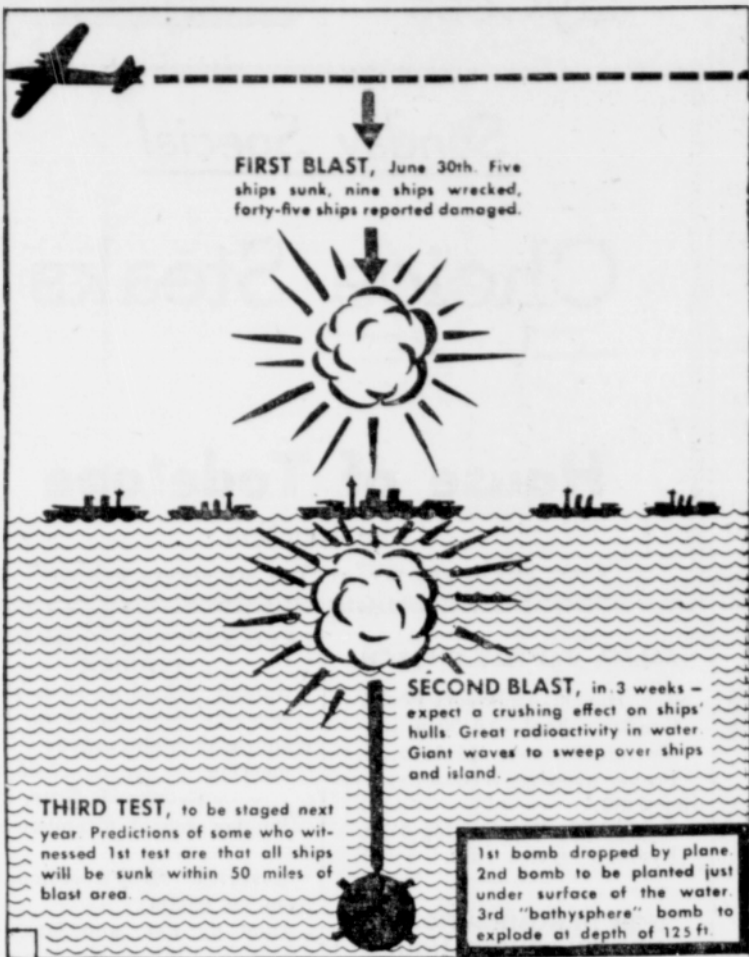


ENDLESS ARGUMENTS RAGE

World Awaits Second Test of Atomic Bomb



By WALTER A. SHEAD
WNU Correspondent.

ABOARD USS APPALACHIAN OPERATIONS CROSSROADS. — Second or Baker test of the atomic bomb in Bikini lagoon, now tentatively set for July 25, will be like dynamiting fish in a pond.

Lacking will be the glamour of the army air force and precision bombing as the whole thing will be a navy show. The bomb will be submerged some 75 feet beneath the surface in about 30 fathoms of water, 180 feet, and detonated in the midst of the target fleet, which is being regrouped to meet new conditions of the test.

This second test also will lack the drama of the bomb burst and the atomic cloud, which is characteristic of atomic bombs exploded in air. What is likely to happen is that the intense heat will generate steam in the water and the terrific force will expend a part of its energy in a waterspout with a cloud of steam and vapor shooting into the air. Intent of this test is to measure force of atomic energy upon the hull structure of naval ships spaced at various distances from the center of the explosion.

Subs to Submerge.

There will not be the visible damage which was inflicted wholly upon the topsides or superstructures as in the first blast. Since there is to be no ship placed directly above the point of blast, the prediction is being made freely that no capital ships will be sunk, although lighter craft may be capsized. Another feature of the second blast is the placing of submerged submarines in the target fleet, and it will be interesting to note the effect of the bomb force upon the steel hulls of these vessels beneath the water.

Naval scientists predict that force of the underwater blast will create waves of sufficient height, possibly 10 or more feet which will sweep over low-lying Bikini island, although this was also forecast in the first blast and did not materialize.

Meantime, endless arguments proceed as to the degree of damage to the ships, the location of the bomb burst, whether the drop from the plane was a "near miss," probable loss of life had the ships been manned with full complement, and comparative efficiency of this first Bikini bomb as compared to the bombs at Alamogordo, Hiroshima and Nagasaki.

Precision Bombing.

When it is considered that this bomb was dropped from a height of something like six miles and hit within a 1,000-yard circle, this reporter would consider that pretty good precision bombing.

Adm. T. A. Solberg of the bureau of ships, however, declared that insofar as he could judge, every ship damaged by the bomb, with the exception of the Independence, could be put into fighting shape within two or three months.

For the Independence, battered and ripped apart by explosions of her own torpedoes, her ammunition and aviation gasoline and burning for almost two days, it would take

the Saratoga, which suffered only negligible damage in the first test, is that her commander, Capt. Donald MacMahon, knowing that she was slated for the second target ship made a wager with a friend in Washington, before bringing the ship to Bikini, that he would take her back to the East coast under her own power. It looks now that he has better than a 50-50 chance of winning his bet.

HOUSEHOLD MEMOS... by Lynn Chambers

Vegetable	Preparation Required	PROCESSING		
		Hot Water Bath Min.	Pressure Cooker Min.	Lbs.
Asparagus	Wash, precook 3 minutes, pack	180	40	10
Beans— (String, Wax)	Wash, string, cut or leave whole; precook 5 minutes...	180	40	10
Beans, Lima	Shell, grade, wash; precook 5 minutes, then pack	180	55	10
Beets	Wash, retain stem; cook 15 min., slip skins, pack	120	40	10
Cabbage, Brussels Sprouts	Remove outer leaves, wash; precook 5 minutes, add fresh water	120	40	10
Carrots	Wash, peel; precook 5 minutes, pack hot	120	35	10
Cauliflower	Remove outer leaves, wash; precook 4 minutes, pack	150	35	10
Corn on Cob	Remove husk; precook 5 minutes, pack	210	80	10
Corn	Cut from cob; precook 5 minutes, pack	210	80	10
Greens	Wash, steam to wilt, pack loosely	180	60	10
Parsnips	Wash, pare; precook 5 minutes, pack	90	35	10
Turnips	Shell, grade (use young); precook 3 min., pack loosely	180	60	10
Peas	Cut in pieces, steam or bake until tender, pack	180	60	10
Pumpkin	Pack cold, add salt, no water	30		
Sauerkraut				

Chart Your Vegetable Canning Course
(See Recipes Below)

Home-Canned Vegetables

Yes, that canning season has come around again. Gardens all over the country are bursting and blooming with their bounty of peas, corn, green beans, beets, carrots and greens. It's time to stop being the proverbial grasshopper and become the busy ant who wisely laid in provisions for the winter.

Well-laden shelves give a wonderful feeling of plenty when the earth becomes bare and unproductive. You can simply go down to your canning cellar and select the vegetables that go best with the meal. There's particular joy in this if you've raised them yourself and watched them grow by degrees, but even if you haven't done your own gardening, you'll enjoy those hand-picked foods.

What Is Processing?

When we speak of canning vegetables, we often use the word processing. This simply means that you can the food, placing it in sterile jars and apply a high enough temperature to kill the micro-organisms and then seal the jars so no more can get in.

If you're new at this canning business, remember these two important points: get produce as fresh as possible (this is where having a garden of your own helps so much) and trying to observe to the letter the rule of getting the vegetables from garden to can in two hours. Rule No. 2 is to have all your equipment ready so that there will be no time lost once you start the vegetables on their way to the jars.

Essential Equipment.

You will need these pieces of equipment to make your canning program run as smoothly as possible: clean jars with caps, tongs with which to remove the jars from the canner; towels; newspapers, a large kettle for pre-cooking the vegetables, spoons, small paring knife, pot holders, and of course the canner, preferably a pressure cooker. You may also find a funnel essential, and it's nice to have a teakettle with a spout so that you can pour hot water into the jars after they are filled.

The day before you actually decide to do your canning check over the above equipment list and see that everything is laid out and ready. The jars should be checked for nicks and cracks by running a

LYNN SAYS:

Make canning time run smoothly: Have the jars ready by figuring as closely as possible the number you will need for the amount of fresh vegetables you use. These amounts of fresh vegetables give approximately 1 quart of canned produce:

4 pounds of asparagus; 2½ pounds beets (whole); 2½ pounds of carrots; corn (cut from the cob), 8 ears; 6 pounds of greens; 4 quarts unshelled lima beans; 4 pounds green beans; 2 pounds of string beans; 2½ to 3 pounds of tomatoes; 4 pounds of tomatoes (for juice).

After filling jars, always run a spatula down the sides of the jar to eliminate air bubbles.

Use large pans of water and colanders to make washing and preparing the vegetables easy for canning.

LYNN CHAMBERS' MENU

Liver Loaf
Mashed Potatoes
Buttered Spinach
Bran Muffins
Hearts of Lettuce Salad
Blueberry Crisp Beverage

finger over the top edge, and then washed in hot soapy suds and rinsed in clear hot water.

Pressure Cooker Desirable.

Although the time table at the top of the column gives time for processing in the hot water bath, it should be remembered that the pressure cooker is the only method accepted by most authorities including the department of agriculture. Why is this, you ask?

First of all, there is danger of botulism in foods that are not properly processed. This particular type of poisoning comes from the soil, and when present in the food and not destroyed by processing, they produce a toxin which is a deadly poison. A pressure canner is regarded as the only means of providing temperatures high enough to kill the botulinus bacteria.

You may also ask why the pressure canner is recommended for vegetables and not considered essential (though it is desirable) for tomatoes and fruits. The answer is that vegetables, and also meats and fish belong to the non-acid group. In acid foods, the bacteria can be killed in a reasonably short length of time by boiling-water bath temperature, but in non-acid foods, much higher temperatures, as you get in the pressure cooker, are necessary.

Use of Pressure Cooker.

Prepare the raw vegetable as directed on the chart given at the top of this column. Pre-cook vegetable to shrink it somewhat and make a more attractive pack. Save the cooking liquid to fill the jars. Allow head space of about ½ inch at the top of each jar except in the case of corn, peas and shell beans which need 1 inch because they swell more during cooking. Also add salt if desired, about 1 teaspoon to each quart.

Pour boiling water into canner to a level of about 2 inches, or follow manufacturer's directions. Seal or partially seal the covers on the jars, then place them on rack in pressure canner.

Adjust cover of canner and fasten tightly with clamps. Leave the petcock open until a jet of steam comes from it for 7 minutes. Check to see that no steam escapes from anywhere else except the petcock. Then close the petcock and allow the pressure to rise to designated temperature. Then, and only then, begin to count your processing time, checking often to see that the temperature does not fluctuate. When processing is finished, turn off the heat and let the pressure gauge come down to zero. Open petcock gradually, remove lid away from you and set jars on several thicknesses of cloth towels or newspapers, away from a draft.

Never taste home canned vegetables which you think may be spoiled. Your sense of smell is the best guide in telling you if the vegetables are good or not.

If you are still using the hot-water bath for processing, follow the cooking times as directed, and always boil the vegetables in an open sauce pan for 10 minutes before tasting or using when ready to serve.

Released by Western Newspaper Union.

SEWING CIRCLE PATTERNS

Pretty Scalloped Date Dress Tot's Dress Is Simple to Make



Yoke Frock for Tot

THIS gay little yoked frock is as sweet as can be, and makes easy sewing for the beginner because it's cut all in one piece. Use a pretty all-over flower print and trim with bright harmonizing ric rac. Panties to match. She'll adore this cool, summery set.

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Enclose 25 cents in coins for each pattern desired.

Pattern No. _____ Size _____

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Slimming Date Dress

A BEGUILING junior date dress your best beau is sure to admire. Round neck and cap sleeves are edged in handsome scallops, princess panels give you a slim-as-a-pencil look. It will be stunning in icy white with bold flower appliques.

Pattern No. 8036 comes in sizes 12, 13, 14, 16 and 18. Size 12, 3¼ yards of 35 or 39-inch fabric.

Not to Be Stopped!

A gushing matron approached James Cagney, the movie star, and tried to sell him on the movie possibilities of her offspring. After extolling her daughter's virtues she added that she was "such a sweet, lovely little thing."

Cagney saw this as a convenient way out and explained that he rather went in for the rough and ready stuff on the screen and that her daughter would be out of place in such an environment. "Your daughter," he concluded, pouring on the oil, "has such pure, fine qualities."

"Oh," said the lady unabashed, "I am sure something could be done about that. You do so many wonderful things in Hollywood!"

Sound Waves Jump

Owing to some unknown meteorological condition, sound waves sometimes "jump" great areas. For example, the explosion of an ammunition station in Holland in 1923, although heard for a distance of 530 miles, was inaudible between 65 and 115 miles.

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