



AHOY! A FREEZE AS FRESH AS AN OCEAN BREEZE (See Recipes Below)

THIS WEEK'S MENU

Apricot Upside-Down Meat Loaf

Tossed Tomato, Watercress

and Cucumber Salad

Orange Freeze Sugar Cookies

Coffee or Milk

(Serves 6 to 8)

2 teaspoons baking powder

Mix dry ingredients, sift twice,

work in butter, add milk slowly

and toss on floured board. Divide

into two parts, roll to a desired

thickness and bake in hot oven (400

degrees) for 12 minutes or until

for baking. Split biscuit when done

Peel and slice fresh peaches fine

to taste, let stand in refrigerator to

peaches between or on top or both,

top the whole with whipped cream.

Jellied Waldorf Salad.

1/4 cup chopped nuts or cherries

Dissolve the gelatin in the hot wa-

ter and add the salt and lemon juice.

Chicken Filling.

2 to 4 tablespoons celery, chopped

Salad dressing to moisten (cooked,

Mix meat, celery and almonds.

Season to taste with salt and lemon

juice and add enough dressing to

Shrimp and Cucumber Filling.

1½ cups fresh cooked or canned

Chop shrimps to paste; peel, remove seeds from cucumber and

chop very finely, squeezing out ex-

cess water. Combine with shrimps,

seasonings and mayonnaise. Chill

and spread between slices of bread.

To accompany these good-tasting,

clever sandwiches, you'll undoubted-

ly want to serve a cool, refreshing

Coffee Frappe.

2 cups strong freshly brewed coffee

Place all ingredients and some

cracked ice into a beverage shaker

and shake well; or beat all ingredi-

ents together with egg beater and

1 to 2 teaspoons sugar

Beat salt, egg and sugar. Add

milk and vanilla, beating thorough-

ly; pour into tall glass and dust

with nutmeg. Yield: 1 large serv-

late syrup; 1 tablespoon malted milk

Sometimes on a Sunday or holi-

day afternoon there comes a lull

recipes have the little added flavor-

ing that make them company fare.

(Released by Western Newspaper Union.)

-top with whipped cream.

which a bit of re-

freshment seems

to fill perfectly.

For that I would

suggest assorted

sandwiches, cool

drinks, jellied

Waldorf salad.

and peach short-

cake. All of these

Variations: two tablespoons choco-

1/4 teaspoon vanilla

let stand in refrigerator to chill. Egg Nog.

1 cup ground chicken meat

1/2 cup ground almonds

french or mayonnaise)

give a spreading consistency.

1 medium-sized cucumber

1 package lemon gelatin

1 cup diced tart apple

2 tablespoons lemon juice

1/4 cup diced pineapple

1/4 cup diced celery

1/4 teaspoon salt

chill and serve.

Lemon juice

shrimp

Paprika

1/4 teaspoon salt

cut in fancy shapes.

beverage. Why not try:

1/4 cup powdered sugar

¼ teaspoon ground ginger

teaspoon salt

1 cup cold milk

egg

1/4 cup cream

1 egg white

1/2 cup mayonnaise

1% cups hot water

Use a buttered baking pan

Corn on the Cob

Nut Bread

*Recipe Given.

2 cups flour

1/2 cup milk

1/2 cup butter

and spread with butter.

1/2 teaspoon salt

2 teaspoons sugar

family's approval:

WEEK-END SUPPER IDEAS

Guests for the week-end? or just the family? Whichever it is you'll want to take a brief vacation from the kitchen or it won't really be

Labor day for you. Here's how you do it: Bake the nutbread in advance, it's better if it stands a day or



and set in the refrigerator until ready to bake. As a vegetable you'll like tender corn with lots of butter, takes only few minutes to cook, you know.

so. Mix the meat

Your salad is simple and is tossed in a few seconds. Dessert, too, you can make the day before and just wait until you see what a lovely surprise it is, too. Cool and delicious, the orange freeze is tops.

A change in the meat course is the order of the day. A touch of fruit borrowed from a favorite cake and three of your favorite kinds of meat go to make up this:

*Apricot Upside-Down Meat Loaf. (Serves 8 to 10)

1 pound smoked ham (ground twice) 1/2 pound beef (ground)

1/2 pound fresh pork (ground) 2 eggs

% cup cold water 1 cup milk

1 cup cornflakes (crushed) 1 tablespoon Worcestershire sauce

1/4 teaspoon pepper 1/2 teaspoon dry mustard

1 tablespoon onion (very finely

minced) 4 tablespoons butter

tablespoons brown sugar

18 dried apricot halves (cooked)

Combine smoked ham, beef and pork with slightly beaten eggs, milk, water and cornflakes. Mix thoroughly and add Worcestershire sauce, pepper, mustard, and finely minced onion. Melt butter in bottom of a 9 by 5 by 3 loaf pan. Add brown sugar and heat until well blended. Arrange apricots, cut side up, on the bottom of the pan. Pack the meat mixture over the apricots. Bake in a moderate oven (350 degrees) for 11/4 hours.

You'll really approve of this new dessert idea, and since it's light it will be especially appropriate with a substantial main course:

*Orange Freeze. (Makes 11/2 quarts)

% cup sugar

1 cup water

1 package orange-flavored gelatin

1 cup orange juice

2 tablespoons lemon juice 2 cups milk

Combine sugar and water and boil 2 minutes. Remove from fire and dissolve gelatin in hot syrup. Add fruit juices. Turn into freezing tray of automatic refrigerator, setting to coldest freezing temperature. When partially frozen, turn into cold bowl and beat with rotary beater until thick and fluffy. Add milk and beat until blended. Return to tray, stir every 30 minutes, and freeze until

firm (5 to 6 hours). Peach Shortcake.

Since peaches are so very good this year, you'll want to make the most of them. This will win your

LYNN SAYS:

Vegetables with interesting background and good vitamin stories intrigue me. Take watercress, for instance. You may once have gathered this tender little green among brooks and runs, but its history harks back much longer than either you or I.

Watercress is an excellent source of vitamin A which promotes growth, increases resistance to infective diseases and prevents eye diseases. Excellent too is watercress in vitamin C which is so essential to good bone and teeth formation.

Vitamin B, too, is found in its leaves, and that, you know, stimulates appetite and protects nerve and brain tissue and brain function. Its vitamin G content will help you have normal nutrition. The iron it contains in its copper and magnesium deposits helps make blood and nourish teeth.

Washington, D. C.

TANK BUILDING PROGRAM There was a good reason why Lord Beaverbrook, dynamic minister of supply, listed tanks as the No. 1 objective of his visit to the U. S. He flew over largely to try to persuade our army chiefs to lendlease him the major share of our growing output.

There is sharp division in the army over this. Armored unit commanders have been champing at the bit for the tanks now beginning to roll off assembly lines. They need the equipment not only to train their men and officers but to keep up morale-which sags when modern war machines are missing or simulated.

Buck privates to generals have griped over being forced to "play at soldiering." This was one of the main causes for the strong sentiment among citizen soldiers against extension of their year's service. They could raise no enthusiasm for continuing to train without equip-

On the other hand, the general staff believes that it is far more vital to the immediate security of the U. S. to let our tanks and other armament help hold off the Nazis 3,000 miles from our shores.

The strategists contend that a U. S. tank is performing infinitely more valuable service knocking out Nazis on the torrid deserts of North Africa, or the bloody steppes of Russia, than using up oil in a training camp in Texas. They favor sending most of our new tanks to Britain for the present, and Beaverbrook's mission is to clinch that argument.

British Need.

The British need for tanks, particularly for the latest type, 32-ton medium tanks, is extremely urgent.

It was lack of these that caused the rout in Greece and prevents the British from taking the offensive in Libya and on the continent. Also, without medium tanks the British would be in desperate straits should Hitler make his feared overland move into Spain and Portugal, across the Strait of Gibraltar and down the Atlantic coast of French (or pulp them), sprinkle with sugar West Africa to Dakar.

Thanks to the U.S., the British chill. When ready to serve, place are well supplied with light 12-ton tanks. So far they have received about 500, together with spare parts.

These light tanks have given a good account of themselves. They are superior to similar German and Italian types. But mounting only 50-caliber guns and lightly armored, they are no match, as Greece and Libya have proved, for medium Axis

STEEL SHOWDOWN

The OPM and the steel industry Chill till the mixture begins to thick- finally have taken drastic steps to en and stir in the fruit and all other regulate supplies and increase caingredients. Pour into molds and pacity, but it took all kinds of nagging by the government to get them

One of the most spectacular of these nagging sessions took place in the OPM board room recently and was attended by Eugene Grace of Bethlehem Steel; Tom Girdler of Republic; Ernest Weir of Weirton; Irving Olds, new head of U. S. Steel, together with Ed Stettinius, the old head; Leon Henderson; Knudsen; and representatives from the army, navy and maritime commission.

The steel manufacturers immediately put the government representatives on the defensive with the question: "Well, what do you want us to do? Cut off all steel to the consumer?'

Price Administrator Henderson replied that such a curtailment would be disastrous, that steel to the consumer could not be cut off right away. Other government representatives hemmed and hawed. So did the ship-builders. The meeting got nowhere.

Finally Admiral Emory Land, relative of ex-Colonel Lindbergh, but no believer in his views, got up. Land, chairman of the maritime commission, is a close friend of Bethlehem's Eugene Grace. But looking at Grace and the other steel manufacturers, the admiral gave them a dressing down he might have given to his own sailors.

"I've been listening to you for two hours," he said, "and I'm fed up with it. I don't know what the fault is, or whose fault it is. But I do know that the shipyards are four to six weeks behind because they haven't got steel. And I also know that if you fellows want to, you can correct that shortage.

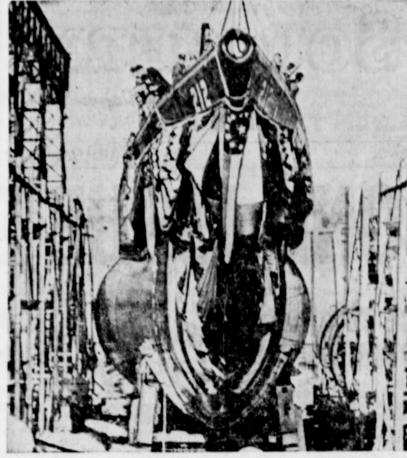
"You've been talking about expanding your plants. Now if you mean business, instead of talking about it-expand."

Next day the steel manufacturers announced their plan to build new factories and expand production.

CAPITAL CHAFF

White House press secretary Steve Early kept it to himself, but privately he was sore at the bungling of Churchill-Roosevelt press relations. If they had left it to him, the result would have been different. American editors resented the fact that first news of the meeting broke in London. A lot of other Americans resented the idea that news about their own President had to come via the British censor. Roosevelt himself, not the British, was to blame.

New U. S. Submarine Launched



Soundphoto of the new \$3,000,000 submarine Gaio, as it slid down the ways at New London, Conn., after having been christened by Mrs. Louise Van H. Ingersoll, wife of Rear Admiral R. E. Ingersoll. The new undersea craft is 300 feet long, and is one of 11 being built at New London to supplement the navy's submarine fleet.

Arms Abrasives Plant Destroyed by Fire



The FBI has started an investigation of the fire which totally destroyed the Exolon company abrasives plant at Blasdell, N. Y., which was engaged in manufacturing defense materials. The fire caused damage estimated at more than a million dollars. Fire apparatus from Buffalo and surrounding suburbs helped fight the flames. Above is view

Army Morale Head



Frederick H. Osborn of New York, who was nominated by President Roosevelt to be brigadier general in command of the army's morale branch. He succeeds Brig. Gen. James A. Ulio, Osborn is well known in financial and industrial circles.

Confer With FDR



L. H. Korndorff (left), president of the struck Federal shipbuilding company, Kearney, N. J., who was called in by the President for a conference with a view to bringing about voluntary resumption of activities in the plant. Myron C. Taylor, retired head of U.S. Steel (right), accompanied Korndorff.

No Bottleneck Here—but There Will Be | Welcome to Iceland



Cork-the stuff you find in bottlenecks-1,000 tons of it-is shown piled up on the deck of the Portuguese ship S. S. Pero De Alenques as she arrived in New York harbor. In addition to the cork, the ship brought 14 passengers. Cargo, exclusive of passengers, is for use in the national defense program.



The U. S. marines were greeted heartily by the British garrison in Iceland. Among the first official U. S. navy photographs from Iceland is this one showing Private R. C. Fowler of Venice, Calif., being welcomed by Gunner Harold Ricardo of Somerset, England.

New Economic Defense Council



Members of the President's cabinet, and their representatives, hold organization meeting in the office of Vice President Henry Wallace, forming an economic defense council. Seated, left to right, Henry Morgenthau Jr., Frank Knox, Henry Wallace, Henry Stimson. Standing: I, to r., Francis Biddle, Jesse Jones, Dean Acheson and Claude Wickard. | Rep. Short (Mo.) who lost fight.

Draft Wins by 1 Vote



By a margin of one vote, 203 to 202, the house passed the draft extension bill. Photo shows Rep. May (Ky.) who led fight for passage, and