

**GOT A COLD?**

**GET GROVE'S COLD TABLETS**

**QUICK RELIEF**

**School Daze**  
Harold—What time is it, please? I'm invited to a party and my watch isn't going.

Gerald—Wasn't your watch invited?

**Daffynition**

Polly—What is "executive ability?" Dolly—I'd say it is the art of getting credit for all the hard work somebody else does.

**School Daze**

Test—I'll be over at your house about eight o'clock tonight.

Bess—Okay. If I'm studying when you come, wake me up!

**Revised Etiquette**

She—Is it bad luck to postpone a wedding?

He—Not if you keep on postponing it.

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**KONDON'S NASAL JELLY**

No Doubt Harry—I wonder who thought of Friday being an unlucky day?

Jerry—Oh, some poor fish, I guess!

**HOUSEHOLD MEMOS... by Lynn Chambers**



**Crown the Table With Unrationed Foods**

(See Recipes Below)

**Menu Makin's**

Meal fixin's are a problem these days when foods are scarce or carry a high point value. Today all of us are going hunting for foods that are within easy reach, and easy to fix.

With no points to spare, no time to waste, today's housewife perches her thinking cap neatly on her head and goes right to work. If she can't have fancy foods—or even hearty substantial ones she's accustomed to having, she's going to take what's available, stir in a dash of her ready imagination and come forth with something that will do much better than just tide the family over.

The War Food administration urges her to fix fish, and since there are ways to prepare fish delectably, our Mrs. America will do it. A scrap left over from the roast? She can disguise it so well, that even she will not know it's made over.

When you make use of these fish recipes which I've collected for you, you can serve good food at a point-saving:

**Halibut a la King.**

- (Serves 6)
- 2 pounds boiled halibut
- 6 slices toast
- 5 tablespoons fat
- 1/2 teaspoon paprika
- 1/4 cup sliced, stuffed olives
- 4 tablespoons flour
- 3/4 teaspoon salt
- 2 cups milk
- 2 egg yolks
- 1/4 teaspoon onion juice
- 1 teaspoon vinegar
- 1/2 teaspoon Worcestershire sauce

Arrange mounds of finely flaked fish on toast and mask with the following sauce:

Melt 2 tablespoons of the fat and blend in flour and salt. Stir until frothy, add milk and stir until sauce boils. Set over hot water. Cream remaining fat with yolks of eggs which have been beaten, onion juice, vinegar, paprika, Worcestershire sauce, and stir into hot mixture. Continue stirring until egg is set, then add olives, chopped. Pour sauce over fish and serve.

**Baked Stuffed Fish.**

- 1 medium sized fish (whitefish, haddock, carp, flounder, pike)
- Salt and pepper
- Flour
- 6 strips bacon
- 1 small can of tomato soup
- 1 cup water

Wash fish carefully in cold water, dry and sprinkle with salt and pepper. Stuff, sew up with twine and place in a pan. Dredge lightly with flour and place several strips of ba-

**Lynn Says:**

**Ration Pointers:** Baked stuffed heart is a rare treat. Make your favorite bread stuffing and sew it up in the cavity. Bake heart in tomato sauce for extra flavor.

Lamb patties are delicious and make a quick easy meal. Wrap the patties with bacon and broil until browned on both sides. Halves of fresh pears may be sprinkled with cinnamon and butter and broiled along with the patties.

Veal stew is a delicious supper dish. Make with plenty of colorful vegetables riding on top of the smooth gravy and top it off with some light, fluffy dumplings. When ready to serve, stiroured cream into the thickened gravy.

Pork liver is richest of all the liver in food value. It contains an excellent supply of thiamin.

Lamb tongues are tender and delicious. Serve them with a dinner of baked noodles and creamed spinach.

**Lynn Chambers' Point-Saving Menu**

- \*Baked Salmon with Eggs
- Parsleyed Potatoes
- Green Beans
- Jellied Lime and Cottage Cheese Salad
- Whole Wheat Rolls
- Fruit Butter
- Chocolate Cake
- Beverage
- \*Recipe Given

con over the top. Add enough water to keep from scorching, about 1/2 cupful. Baste frequently with water. Bake in a moderate (350-degree) oven for about 1 hour. Serve with tomato soup, thickened with a small amount of flour.

**\*Baked Stuffed Eggs and Salmon.**

- (Serves 5)
- 10 hard-cooked eggs
- 1 can salmon
- 1 tablespoon melted butter
- 1 teaspoon chopped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 raw egg yolks
- 1 cup sour cream

Remove shells from eggs. Cut off both ends and carefully remove the yolks from the rounded end. Chop finely the salmon, yolks and pieces of white that were cut off.

Add the melted butter, one of the raw egg yolks, chopped parsley, salt, pepper and 2 tablespoons of sour cream. Mix all ingredients thoroughly and heap into egg white shells. Place eggs in buttered baking dish. Mix the remaining egg yolk and sour cream. Season to taste with salt and pepper. Pour sauce over the eggs and salmon. Bake in a moderate oven until sauce is firm, about 25 to 30 minutes.

There are some meats for which points will not have to be spent. Here are recipes for some of them:

**Boiled Smoked Tongue.**

- 1 smoked tongue
- Cold water to cover
- 6 bay leaves
- 1 teaspoon whole pepper
- 1 teaspoon cloves
- 1 onion, sliced

Wash the tongue, and if salty, soak in cold water overnight. Place in kettle with seasonings and let simmer slowly until tender, from three to five hours, or until skin curls back. Then remove from the brine, pull off outer skin, cut off root and let cool in the brine. This may be served hot or cold with horseradish sauce.

**Sweetbreads, Broiled.**

- (Serves 5)
- 1 pound sweetbreads
- 1/2 cup chili sauce
- 6 to 7 tablespoons bacon drippings

Celery, parsley, lemon and onion Soak sweetbreads in water for 20 minutes. Cook in boiling, salted water for 20 minutes with a bit of celery, onion, parsley and lemon. Let cool in liquid. Drain; place in shallow pan and pour over melted drippings and chili sauce. Broil about 20 minutes, turning occasionally. Serve in a rice ring or with mushrooms, broiled, if desired.

**Kidneys.**

- (Serves 4)
- 6 lamb kidneys or 4 veal kidneys
- Salt and pepper
- 2 tablespoons fat or drippings
- 1 tablespoon onion, minced
- Brown sauce

Plunge kidneys in boiling water, remove skins and soak in cold salted water for 20 minutes. Slice kidneys, remove tubes and tissue and season with salt and pepper. Heat fat and add onion. Add kidneys and let soak for 5 minutes. Serve with brown sauce.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply. Released by Western Newspaper Union.

**NEWS BEHIND THE NEWS**

By PAUL MALLOTT

Released by Western Newspaper Union.

**'WORK OR FIGHT' HAS MANY PLANS OFFERED**

WASHINGTON. — The whole administration program for legislation tightening up home manpower—the "work or fight" national industrial draft, even the drafting of 4-F's and nurses—ran fast down into a conflict of sentiment and confusion in the house military affairs committee.

On the surface this appears somewhat surprising because of the championship of the administration proposals by Mr. Roosevelt and Assistant President Byrnes, and the display campaign they put on regarding the real need of men in some industries. Since the hour and a half conference Mr. R. held with labor leaders, it has been aired around that he is impatient, but labor is still opposed.

Very few authorities in congress like the methods proposed. When War Secretary Stimson and Chief of Staff Marshall turned their backs, somewhat quietly (refusing to appear) on work or fight, they definitely killed any chance for the pending proposal to put men who will not work into the army labor battalions.

Their technical objections have been announced, but the real reason is that both Germany and Japan have labor battalions, and they want to maintain their democratic set-up of the military force.

**WANT CRIMINAL PENALTY**

What they want is a law imposing criminal penalties for not working. This would be the direct, democratic way of handling the problem.

On the industrial draft the situation is somewhat reversed. The army and navy want it (and Mr. Roosevelt) but apparently not many others. Yet it, too, follows the Nazi and Japanese way of doing things by compulsion.

In that connection, Vice President Truman received some interesting evidence in a letter from a large aircraft factory in Wichita, Kan., not long ago. The officials of that plant reported they had a difficult problem of keeping their men from drifting away to other business, so difficult that they finally threw up the threat - and - freeze ideas in despair and posted a notice to the effect that anyone who wanted to quit, could do so. Unexpectedly that solved the problem.

Drifting fell off. It was quite plain that the psychology of compulsion or threats had worked in reverse, causing the men to come to escape. But if they could quit at any time, there was no reason for quitting.

When General Knudsen was asked about this he told the committee: "Ahaa, that employer pays bonuses."

But the employer did not mention this in his letter, and it could be an important factor only if the employer started paying the bonuses after the free-quitting notice was posted. His point, therefore, does not seem to have been soundly made.

Furthermore, two senators have come back from a Norfolk naval plants inspection to report more workers needed there, and more than essential wage rolls have been observed in some other factories. This development no doubt will result in congress authorizing the placing of wage ceilings in plants.

But what else will come out of all this conflict and confusion over methods—with labor opposing practically all compulsion and business (NAM openly) resisting similarly—the best of congressional authorities will not yet predict. There will probably be a bill of some kind.

It may be some very limited form of "work or fight" to include at least the 4-F's, and the nurses' draft, possibly not even that much.

Perhaps the current publicity may have helped solve much of the problem before congress gets to the end of this matter.

A great many congressmen are impressed with the seriousness of manpower needs in certain spots, but a great many more believe a well coordinated manpower administration could solve most of the problems, without additional legislation, and the idea of trying democratic methods harder has at least gained a firmer foothold.

An outspoken senatorial opponent of the workers' draft said critical war conditions had grown sufficiently bad to justify the legislation.

The unions have gathered so much power in the last year that a question has arisen as to whether Mr. Roosevelt might not like to get a rein on them himself.

People now laugh at the political-minded unionist in the White House having such a thought, but talk about a possible national coal strike in the spring is being heard. Would not the president like to use a draft act on John L. Lewis? More ardor from the White House for the legislation is possible this year, I think.

**The Washington MERRY-GO-ROUND**

DREW PEARSON

**BRITISH AID IN PACIFIC**

Ex-Representative Norris Poulson of California, Republican, returned from London recently and refused to be quoted in the press on what he had learned there about British aid to the U. S. A. against Japan. Finally, confronted with the details of a conversation in which he had participated, Poulson admitted that he had discussed the Pacific war with two influential members of the British parliament.

"Just what sort of help can we expect from you people once Germany is knocked out?" Poulson asked them.

"Well, we've got an army of over 7,000,000 Indians," one of the Britons replied. "You can have them."

"But you know perfectly well we cannot rely on them," Poulson said bluntly. "You'll be lucky if they don't fight against you; let alone fight for you against Japan."

The Britisher admitted he, too, was worried about the Indians, but added, "At any rate, there's a large army of Australians and New Zealanders."

"In other words," countered Poulson, "you people here on the island are going to pull out just as soon as you can, leaving to your colonials the responsibility for any aid we get in the Pacific."

"That's about right," was the reply. "We've had five years of war here. That's enough."

Note—Despite congressional concern, some high U. S. navy men are not enthusiastic about either British or Russian help against Japan. They feel U. S. forces can do the job themselves.

When the British wanted to send a naval force to cooperate with the American fleet in the Philippines, Admiral King objected and the President virtually had to overrule him.

**BRITISH TROOPS PROTECT GREEKS**

For some reason the news was suppressed in the United States, but a very significant event took place in Salonika, Greece, during the trouble between the British and the EAM-ELAS Greeks.

When the British ordered troops in Salonika to suppress the Greeks, the troops sided with the Greeks and refused to fire on them.

The troops were a garrison of the British Indian army. The Indians threw their weight on the side of the Greek organization which bitterly opposed the return of King George, and which Churchill claims to be communist. There was no rioting or bloodshed. The Indian troops simply cooperated with the Greeks.

Simultaneously Krishna Menon, secretary of the India league, made a speech in London attended by several members of the British parliament in which he praised the Indian troops in Salonika and said: "They go in their landlords' cars and vote against him."

The incident is considered extremely important not only as it affects Greece, but as it affects India and the Far East. General Stilwell, when in the Burma theater, was reported by U. S. Ambassador William Phillips as considering British-Indian troops mercenaries who would not put their hearts into any battle as long as India was not given its independence.

**SECOND CALVIN COOLIDGE**

In more ways than one, Harry Truman is like Calvin Coolidge. He comes from the same backwoods origin. He seldom makes speeches on the senate floor. He is thrifty, remembers the days when the drug-store paid him \$3 a week.

But more than anything else Truman has the same brand of Coolidge political luck. The lightning hit Cal first during the Boston police strike, later when the party bosses in the smoke-filled room at the Blackstone hotel wanted a good composite vice president to go with Harding.

The lightning struck Truman when his investigating committee hurled him to fame, later when the Democratic bosses dining at the White House decided that he was the compromise candidate to replace Henry Wallace.

That is the man who has assumed the life insurance duties of vice president of the United States. He will be worth watching.

**CAPITAL CHAFF**

When Allied troops entered a little Belgian town for the first time the local church warden climbed to the carillon tower of the church and the bells started to ring out "The Star-Spangled Banner." Next came "God Save the King" and, finally, "Swanee River."

John Danaher of Connecticut, who failed of reelection to the senate in November, may get back here even though he lost out to Brien McMahon. Connecticut law requires a four-month notice before an election to replace the late Francis Maloney can be held, and Republican Governor Ray Baldwin may name Republican Danaher to serve in the interim, with Danaher also running in the election.

Burma engineers have coined a new word to describe jungle trails. A fairly good trail is described as "jeepable."

**ANNOUNCING**  
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**SPEEDY WHEAT ROLLS**

2 cups milk  
2 tablespoons molasses or dark brown sugar  
1 1/2 teaspoons salt

1 cake Fleischmann's Yeast  
5 cups whole-wheat flour (Graham)  
1 cup sifted white flour  
4 tablespoons melted shortening

Scald milk; add molasses or sugar and salt; cool until lukewarm. Crumble in yeast and stir until dissolved. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead thoroughly, keeping dough soft. Place dough in greased bowl, cover and let rise in warm place, free from draft, until doubled in bulk (about 1 1/2 hours). When light, shape into rolls and place in well-greased pans. Cover and let rise again until light (about 1 hour). Bake in hot oven at 425° F. about 20 minutes. Makes 2 1/2 dozen.

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