

NEWS BEHIND THE NEWS

By PAUL MALLON

STRONG LEADERSHIP MUST ARISE AT CAPITOL

PALM BEACH, FLA. — A lawyer-business man, who is a government official, listened to a group of the learned and wise among his associates, discussing whether Stalin won the Livadia conference, whether leftist totalitarianism (quasi communism) will sweep Europe, what our own postwar future is, for more than an hour before he broke in to say:

"I think communism or some similar disintegration of our system is ahead of this country in the next 50 years. But I think it is coming, not because of Stalin, but because of our own foolishness. We have not met our problems wisely and soundly. We are not doing that today."

"It is inevitable, furthermore, that our people will soon sweep aside this coming communism in whatever form it takes, as soon as they experience it. They do not want it. They will fight to get out of it, and to restore soundness in values—all values—money, morals, religion, literature, art, economics. They will return to common sense for many generations thereafter."

No one present disagreed. A religious leader noted the same symptoms in his line of work as the banker found in his. On the religious side, the decline of popular faith in soundness of moral values was evident—a disinclination toward common practices which make for health, happiness and permanency.

The banker noted that the American Bankers association does not oppose the side of the Bretton Woods agreement which proposes giving money away for rebuilding the world, but only the foreign exchange part. Even bankers have become so confused and disillusioned they no longer think it unsound to give money away—the people's money in the federal treasury.

Mr. Roosevelt currently wants the Johnson act repealed, so that restriction may be removed against giving the people's money to nations which have not seriously tried to repay us from the last war. Last time the bankers made these loans and the individual investors lost. Now all seem to think it will be an improvement to give the money out of our treasury and make all the people losers. Truly this represents disillusionment in finance.

Medical Faults.

I have found doctors and nurses so disillusioned by wrongs they see in medicine that they are coming to welcome socialized medicine, even though they know it means that communal system will cause the end of all except the purest scientific ambition in medicine, that doctors will have to become politicians to get ahead in their profession and seek salaries and appointments through the political mill in Washington to the destruction of the best ideals of their profession, and to the worst interests of the common man, the patient.

I found abused religious and race classes of our people desiring to tear down our civilization, thinking thereby their condition would be improved, not realizing that with all its defects it has afforded them the best haven their people ever had in all the history of the world, better than any other nation affords them today or any nation will afford them in postwar.

Attack Problems.

Here we are then—the youth, the serviceman and their families suffering confusion and lack of hope along with the doctor, the nurse, the worker, the religious man, the business man, the banker.

What are we going to do about it? Sit around and await the fulfillment of this mass of discouragement?

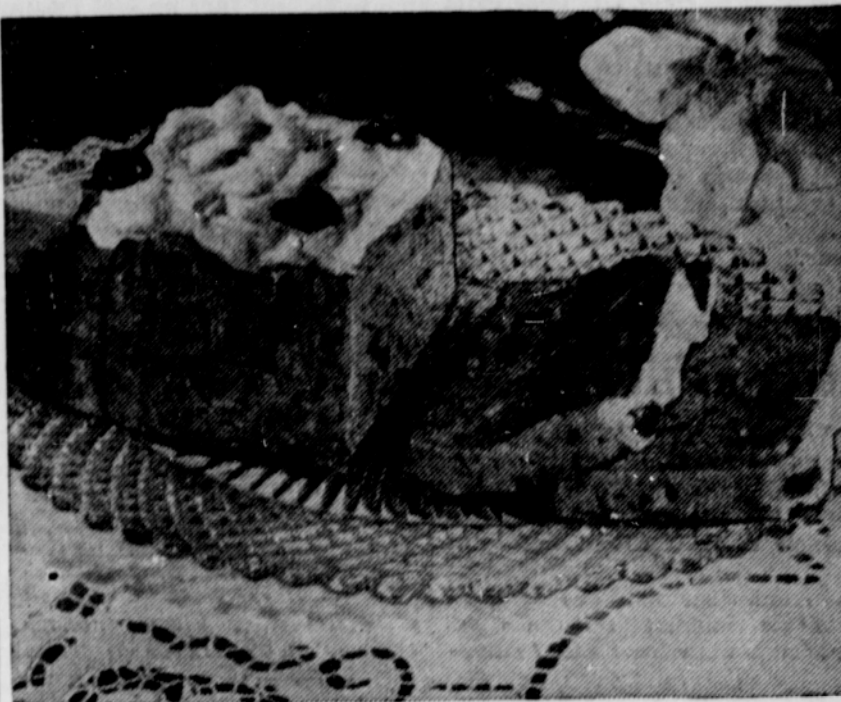
No well ordered nation would. The problems must be attacked and solved. Confidence in our future must be restored.

This nation was even more discouraged 12 years ago at this very time. A fresh, brash president—this same Mr. Roosevelt—arose on the capitol steps and said there was nothing to fear but fear.

He thought he could do the job and he did enough of it to get the country out of the basement, and would have done more if he had not started playing around politically, packing the Supreme court with incompetents and leading class warfare for political purposes.

But behind him there must be built up in this country a popular following for what everyone who can think realizes is simple common justice and soundness. Sounder leadership must rise to the top in all classes to promote the things we know to be good, to make class surliness, hatred and greed less popular, less condoned, to promote a national teamwork out of our foolish strifes.

A leadership inspiring confidence in postwar reconversion must be established in Washington—a leadership for the good of the country.



Prune Fluff Is a Sugar-Easy Dessert
(See Recipe Below)

Dessert Answers

As the frosty winter melts and soft spring breezes gradually take its place, our thoughts turn to less hearty desserts. First and foremost on our minds is the sugar problem and how we can skirt around it.

There are many helps available today. Although sugar is not available in the quantity in which we'd like it, then, at least, substitutes are plentiful—corn syrups and honey among them.

You can use both fresh and dried fruits which are high in natural sweetness. You can use prepared puddings, prepared cake mixes and flavored gelatin desserts which will not take even a teaspoonful of sugar.

Our star of the column today is Prune Fluff which may be prepared in a loaf pan and served with custard sauce to substitute for whipped cream.

*Prune Fluff. (Serves 12)

1½ cups cooked prunes
½ cup liquid drained from prunes
½ cup sugar
4 teaspoons lemon juice
½ teaspoon cinnamon
¼ teaspoon salt
1 tablespoon plain gelatin
5 egg whites
1 teaspoon vanilla extract
Soft custard sauce

Remove pits from prunes and beat prunes through a pulp. Combine the prune liquid, sugar and lemon juice, spice and salt in saucepan and bring to a boil. Continue boiling two minutes. Remove from heat. Add gelatin moistened in cold water and stir to dissolve. Pour hot liquid over egg whites and beat well. Add flavoring and prunes and mix thoroughly but lightly. Pour into wax paper-lined mold and chill until firm. Unmold and slice. Serve with soft custard sauce.

The tangy taste of oranges in this different kind of "fluff" makes a nice topping for hot, spicy gingerbread.

Orange Fluff. (For gingerbread)

1 tablespoon flour
1½ tablespoons sugar
Few grains of salt
1 egg yolk
½ cup orange juice
½ teaspoon grated orange rind
1 egg white

Mix flour, sugar and salt. Beat egg yolk; add to first mixture. Blend in orange juice and mix well. Add rind. Cook over hot water, stirring constantly. Cover; cook 10 minutes. Chill. Beat egg white stiff and fold in. Serve at once.

Lynn Says:

Kitchen Tips: To shine your stove, rub waxed paper over it after cleaning. This will also keep it from getting rusty.

To clean brass pipes and fixtures, rub with half a lemon, rinse with boiling water and rub dry.

To pick up tiny slivers of glass which may have broken on the floor, moisten a piece of absorbent cotton and wipe over the slivers. This will pick them up and prevent cutting your fingers.

To loosen stubborn bottle caps, knock on floor on each side of cap and screw loose. For stubborn cases, let hot water run over cap before knocking against floor.

To make cut glass retain its brilliancy, rub with a piece of lemon, then rinse and rub dry with lintless towel.

Lynn Chambers' Point-Saving Menu

Lamb Liver with Bacon
Creamed Potatoes
Beets with Green Peas
Jellied Apple Salad
Hot Rolls Preserves
*Prune Fluff
*Recipe given.

Here's a gingerbread that takes honors because it uses little of our precious sugar and still is satisfactory from the standpoint of sweetness. Use stewed pears, apricots, apples or nectarines over the top.

Gingerbread Upside Down Cake.

¾ cup shortening
¼ cup sugar
1 egg
¾ cup molasses
¾ cup milk
2 cups sifted flour
¾ teaspoon ginger
¾ teaspoon cinnamon
¾ teaspoon baking soda
¼ teaspoon ground cloves
1 teaspoon salt

Cream shortening. Add sugar gradually. Add egg and beat well. Stir molasses into milk. Sift together dry ingredients. Add alternately with molasses mixture. Mix until smooth. Prepare square pan as follows:

¾ cup molasses
2 tablespoons butter or substitute
1 cup sliced fruit

Melt butter in square pan then add molasses and arrange fruit in it in a decorative pattern. Pour gingerbread batter over fruit and bake in a moderately hot (350-degree) oven 45 to 60 minutes. Turn upside down.

The dried fruits may be used in this delicious crispy dessert. Or, if you want to use canned fruits or fresh apples or pears, the choice will be a good one.

Fruit Crunch. (Serves 6 to 8)

2 cups peaches, apricots, pears or apples
1 teaspoon grated lemon rind
¼ cup brown sugar
¼ teaspoon cinnamon
2 cups lightly crushed cornflakes
3 tablespoons melted butter or substitute
2½ tablespoons brown sugar

Soak dried fruit and then cook until tender. Drain. Fresh fruit need only be peeled and cored. Place in a shallow baking dish which has been well greased. Mix together lemon rind, ¼ cup brown sugar, and cinnamon. Sprinkle over fruit. Mix together cornflakes and butter, and add remaining sugar. Pack firmly over fruit. Bake in a moderately hot oven at 400 degrees for 20 minutes. Serve with or without cream.

Hot Apple Dessert. (Serves 6)

6 apples
½ cup seeded raisins
¼ cup sugar
20 marshmallows

Pare, quarter and slice apples. Place in greased pudding dish in layers with raisins and sugar. Cover and bake until apples are tender. Remove cover when apples are done and cover with marshmallows and then brown in hot oven. Serve at once.

Rice-Orange Pudding. (Serves 4)

2 cups cooked rice
½ cup dark corn syrup
½ cup orange juice
1½ cups orange sections

Combine syrup and orange juice. Bring to a boil and boil 5 minutes, then add orange sections. Reheat and add rice. Chill well before serving.

Get your sugar-saving recipes from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Dearborn Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply. Released by Western Newspaper Union.

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2-6 yrs.

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Japan's Sacred Shrine

Japan's most sacred shrine is a small wooden building at Ise, 250 air miles from Tokyo, which is dedicated to Amaterasu, the Sun goddess, who has been informed of all important events in that country for 2,500 years, says Colliers. The emperor, for instance, goes there to announce the birth of a royal baby, and the premier to tell of a declaration of war.

Millions of ordinary pilgrims also visit it annually, although they are forbidden to pass through even the first of the four fences surrounding the temple, which contains, incidentally, nothing but Amaterasu's mirror.

Party Dress for Tot.

FOR a mite of two to six, a dainty little frock with the swinging skirt and ruffle edging little girls love. She'll look as sweet as her smile in this adorable party dress. It's nice for school too in brightly checked cottons.



Cover scratches on dark furniture by touching with iodine. When dry, polish.

Cut the cover for the ironing board on the bias and there will be no trouble with wrinkles.

To air bedclothes indoors, hang them over the radiator. The heat will air them very quickly.

Blow dirt from the windings of an electric motor with the tire pump or vacuum cleaner. A wet cleaning job will bring trouble.

Keep empty spools and as scraps of embroidery floss, string, tape, etc., accumulate, wind on separate spools. It helps keep the sewing basket orderly.

After washing your window sills, wax them. They can then be kept clean for a long time by just dusting them with a cloth.

When drying a hairbrush, put the bristle-side down. If bristles point upward, water will drain onto wood block holding the bristles, in time causing it to split.

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with a single Garfield Headache Powder

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Write for a FREE SAMPLE of Garfield Headache Powder—also for Garfield Tea, used for constipation, acid indigestion, and to "keep clean inside." WRITE: GARFIELD TEA CO., 41st at 3rd Ave., N.Y. 17, Dept. B-55

GARFIELD HEADACHE POWDERS

Mighty Good Eating!

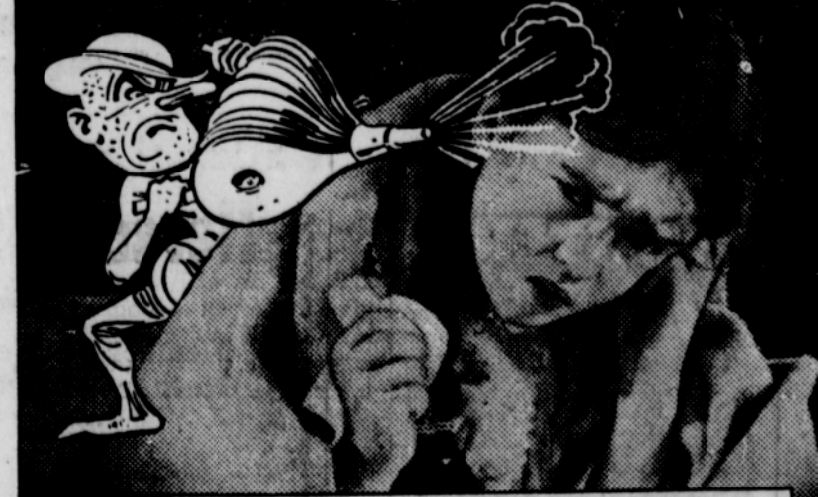
Kellogg's CORN FLAKES

"The Grains Are Great Foods" K.H. Kellogg

Kellogg's Corn Flakes bring you nearly all the protective food elements of the whole grain declared essential to human nutrition.

Kellogg's CORN FLAKES

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..RUB IN Ben-Gay QUICK

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