



Light Supper Is Cooling on a Hot Night See Recipes Below)

Keep Kitchens Cool

Nothing makes the family's appetite wane quite so quickly as a meal that makes the house uncomfortably warm during hot weather. A cool and comfortable room, set with a table that suggests coolness,

will be much more comfortable all the way around.

Mother would do best to plan a meal that is nourishing but not too hearty. The main dish and vegetables may be warm, but dessert and salad should be icy cold to suggest that summer was kept in mind during the planning of the menu.

If the bulk of the actual cooking is done during the cool mornings, then the kitchen can retain some semblance of cootness during the evening hours. Such things as cooking filling for pies, making cookies or cake or cooking vegetables for a salad can be prepared before the sun rises high in the sky and sends the temperature to the highest rungs of the thermometer.

Main entrees, if broiled, will also help during hot weather. They take only a few minutes to cook, like this low-point grill:

> Hamburger Grill. (Serves 6)



Released by Western Newspaper Union TRUMAN'S CHOICES MEET APPROVAL

WASHINGTON .- The type of men Mr. Truman is bringing into government is likened by some to Coolidge or Harding, and the assembling personality of his whole regime is being fun into that past character niche, especially by bewildered and confused radicals.

It is a bad simile, inaccurate and of no value except for political opposition. You cannot find the personality counterpart of this administration in the past. It is something new. Look into the first one, John S. Snyder, head of the Jesse Jones financial empire,

not considering yet the fresh cabinet men). He is a banker brought in to handle the biggest banking business in the history of the world, the people's ing ventures, which

J. S. Snyder

the hands of a man who knew nothing of banking.

Nothing like Mr. Snyder happened in the Harding or Coolidge era. Why he was not even president of in coin, your name, address and the pat the First National bank of St. Louis tern number. from which Mr. Truman extracted him. He was a reasonably young vice president, with no gray hair, no wrinkles, a clear round open face, genial, open-talking. In experience, appearance and every other way, he was about as far from New York and cook slowly until tender but not banking leadership as you could get browned. Blend in milk, stock, pi- and still obtain experience and knowledge. (He did not rate Who's add lemon juice and pour a little of Who.)

First thing Mr. Snyder did also stirring constantly. Stir egg yolks rates only as an obscure paragraph into the rest of the chicken mixture from the press associations. He and cook over boiling water for 5 found six lending agencies under minutes, still stirring constantly. RFC functioning with six separate Remove from heat and add gelatin staffs, costly individual paraphernawhich has been soaked in cold wa- lia of bureaucracies-by order of ter for 5 minutes. Turn into a mold law.

and chill until set. Unmold and STARTS CONSOLIDATION

Mr. Snyder had his staff write a new law consolidating this absurd One of the important points in duplication. The congressional bankcooking fish is to avoid overcooking. ing committee introduced it. The bill Here is a dish that can be turned passed the senate unanimously, without objection, Tuesday, and will Mackerel With Bacon and Onions. shortly receive the same approval of the house.

34 pound cleaned fillets of mackerel Now it required no superior ability for Mr. Snyder to start out this new way. Any man with a fresh outlook and ordinary common sense might have done it, but in view of the contrary spirit prevailing in Washington for so long, his simple



PRETTY sight on a hot summer's day-a young mother \$46.000,000,000 RFC and her pretty little daughter in and associated lend- crisp ginghams and stiffly starched matching white hats. Crochet the radical clique these gay bonnets in all-white or wanted to lace in pale pastel colored cotton yarn. . . .

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1 pound hamburger 1/2 onion, grated, if desired 1 teaspoon salt 1/8 teaspoon pepper 4 slices bacon 2 large bananas ? tablespoon lemon juice

Cembine meat, onion, salt and pepper. Mix well. Form into 4



cakes about 1/2 inch thick. Arrange strips of bacon on broiling

rack. Broil slowly until brown. turning when necessary. Drain on

unglazed paper while other food broils. Arrange meat cakes on rack. Brush bananas with lemon juice and place alongside meat. Broil until meat is browned. To serve, arrange hamburgers on individual serving plates. Top each with a strip of bacon and place broiled banana slice at each side. Potato chips and tomato cucumber salad may be served with the grill. Chicken is delectable when cooked

a la king, but it's invitingly cool when served molded. Then it can be sliced and served garnished with quartered hard-boiled eggs and tomato wedges:

Molded Chicken a la King. (Serves 8)

4 tablespoons butter or substitute ¼ cup chopped green pepper 1/2 cup sliced mushrooms 1 cup milk, scalded 1/2 cup hot chicken stock 1/4 cup chopped pimiento 1 cup diced cooked chicken 4 egg yolks 2 tablespoons lemon juice 1 tablespoon gelatin

2 tablespoons cold water

Melt butter or substitute. Then add green pepper and mushrooms

Lynn Says

Perfect Salads: You'll like oranges sliced or sectioned and rolled in shredded coconut on lettuce cups.

Peach or apricot halves placed on top of shredded cabbage which is rich in vitamin C is a delightful salad for hot weather eating. Blend mayonnaise with peach juice or sour cream for a really smooth dressing.

Odd bits of meat go well riding the tops of vegetable salads. Shred or cube them and extend with bits of cheese, if necessary. Thousand Island dressing which is so excellent on quarters of chilled lettuce is even better if it has a few wedges of meaty ripe olives in it.

4 tablespoons butter or drippings 1/2 cup soft bread crumbs 2 slices crisp bacon, broiled

out in less than half an hour:

Salt and pepper

1 cup sliced onions

Lynn Chambers' Point-Saving

Menus

*Hamburger Grill with Bananas

and Bacon

Jellied Vegetable Aspic

Green Beans

Cream-Cheese-Whole-Wheat-

Bread Sandwiches

miento and chicken. Beat egg yolks,

the liquid over the chicken mixture,

garnish with hard-cooked eggs quar-

tered, tomato wedges and parsley.

(Serves 4)

Beverage

Recipe given.

Lemon Chiffon Pie

Separate fillets and arrange in greased, shallow baking dish. Sprin- step stood out like a new beacon of kle with salt and pepper. Saute on- hope. Mr. Snyder would be a good ions gently in butter until tender but man for secretary of the treasury, not browned. Turn out on fish, and I think he will get the job. sprinkle with crumbs and top with Look into Edwin W. Pauley, Trubacon. Bake in a hot (400-degree) man's leader of the Allied Reparaoven until fish is done and crumbs tions commission, are browned, about 15 minutes.

Hot evenings sometimes call for projected into the hearty main dish salads. Use a good bear's mouth in protein food as a base so that it will Moscow now. Paulbe nourishing enough even for so-o ey made a millionbig appetites. Here are two good or so in California suggestions:

Baked Bean and Egg Salad. (Serves 6)

1 medium sized can of baked beans 4 sweet pickles, chopped 3 hard-cooked eggs, sliced (reserve 6 slices for garnishing) 1/2 cup chopped celery 2 tablespoons finely chopped onion 1 teaspoon salt

3 to 4 tablespoons mayonnaise

Chill beans until cold. Add the



nish with sliced, hard-cooked egg and parsley. Salmon Salad.

(Serves 6 to 8)

- 6 hard-cooked eggs 1 pound salmon, cooked or canned, shredded
- I medium green pepper, chopped
- 1/2 cup shredded cabbage
- 1/2 cup chopped celery 2 tablespoons grated onion
- 12 slices chopped sweet pickle
- 3 tablespoons prepared yellow mus-
- tard 2 tablespoons vinegar teaspoons sugar
- 1 tablespoon salt 1/4 teaspoon pepper

After salmon is shredded mix with chopped egg whites, green pepper, cabbage and celery, grated onion and pickles. Mash the egg yolks and blend well with mustard, vinegar, sugar, salt and pepper. Combine the two mixtures, blending thoroughly. Serve in cups of lettuce, garnished with radishes and whole slices of pickle.

French Fried Shrimp. (Serves 6)

- 2 cups corn flakes
- 1 egg, slightly beaten

2 cups cooked jumbo shrimp Roll corn flakes into fine crumbs. Dip shrimp in egg and then in cornflake crumbs. Fry in deep fat until brown (365 degrees F.) Serve plain or with tartar sauce.

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whose head is being oil, but he looks like an oil worker. His ham-hand handshake could make your teeth rattle. He is towering in

height, but a rather E. W. Pauley young man as international dealers

go-and a sharp oil fields trader. No one ever saw his likes under Harding or Coolidge, where the choices for such work ran to men like Dwight Morrow, the Morgan partner, and Charlie Dawes, the biggest Chicago Banker.

Mr. Pauley will step higher in this government, probably to Mr. Snyder's job if Snyder goes to treasury.

Or look again into Bob Hannegan, the new postmaster general (beginning July 1) who re-

quires another look in view of his sharply advanced eminence in this new regime. He is second man to Truman now.



It was Hannegan who brought Pauley in here as treasurer of the Democratic National committee R. E. Hannegan

for Roosevelt. They all are of the same stripe, Snyder, Pauley, and Hannegan, aggressive, untired, sharp men from the middle class, hard - knocked, experienced, knowing, earnest.

Hannegan certainly knows more of inside Washington than anyone who has been around here in a long time. The one characteristic these men have in common is that they want to give good government. I do not know whether they can, but they want to. I am inclined to think they may succeed to unexpected proportions because their minds are not disturbed by ideologies.

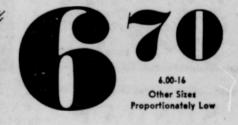
They are not reactionary or even conservative. They are liberals, but they do not want to fight, hate, and kill everyone who does not agree with them on every subject.

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