

SERVICE IN PEACE AND WAR

Disaster Relief Work by American Red Cross Swiftly Brings Nationwide Resources to Aid Of Areas Stricken by Fire, Flood or Winds

By General George C. Marshall

I BELIEVE the disaster relief work of the Red Cross is more appreciated and better understood than any other service it renders. Its resources, nationwide, can be quickly brought to the aid of stricken communities. These resources are not solely in funds and trained workers but also in the organization's facility for mobilizing the sympathy of the nation when situations require it and converting that sympathy into material help.



MARSHALL

The ability to rush aid wherever needed is one of the greatest assets of the American National Red Cross. The instant a disaster occurs the Red Cross gets into action—not only from outside the disaster area, but also within the community affected where the local chapter disaster preparedness plan functions instantly.

The impulse to help someone in distress is a very human reaction. It inspires the staff personnel and the thousands of volunteers who give their time and talents to the Red Cross. Their effectiveness lies in providing prompt relief and results from the organization's network of 3,745 chapters and 4,668 branches in the United States, its territories and insular possessions.

There are only a few county seats in the United States without an active chapter. There is scarcely a town in the country which does not have an active branch.

There are three distinct phases of every Red Cross disaster operation. They are preparedness for the disaster; emergency relief for the victims in the form of food, clothing, shelter and medical care; and rehabilitation afterwards for those who cannot finance their own recovery. This last is the least understood and frequently the most important.

Preparedness means that the local chapter has a disaster committee which has planned for fast action whenever and wherever trouble hits.

It means that the local chapter has understandings with the police, fire and health departments, with



NEWS TICKER . . . The Red Cross telecommunications system plays an especially important role during disasters when messages must be received quickly from stricken areas. Here, General Marshall looks over the telecommunications room at the Chicago chapter with Mrs. Mary C. Mullen, central states superintendent of the system.

veterans' organizations and other groups as to the roles each will play. It means that the committee knows where it can get critically needed supplies in a hurry. It means that the disaster committee has arranged with local radio operators to swing into action if the regular lines of communication are wiped out. In most sizeable disasters, these "hams" have proved invaluable.

One reason for the effectiveness of the Red Cross work is that it can provide without delay funds to carry out relief and rehabilitation. That is why in its current budget there is earmarked \$5,000,000 for these purposes, in addition to a reserve fund of \$7,000,000 kept on hand.

In the event of a minor disaster, that is, involving a few families, the disaster chairman of the chapter and his committee handle the situation with local funds or, if

necessary, with a supplementary grant from the national disaster relief appropriation.

But when a chapter finds itself confronted by a major disaster, a countrywide concentration of resources is the order of the day. First the local officials notify one of the four area administrative headquarters in Alexandria, Va., Atlanta, Ga., St. Louis, Mo., and San Francisco, Calif.

If the area office finds that the problem is beyond its facilities, it calls upon national headquarters, which brings to bear the resources of the other areas.

There are three resources that must quickly be put into action. First, if the chapter in the disaster region lacks funds, the word is flashed to national headquarters



SOLICITUDE . . . Red Cross disaster worker Carl Meyers has mealtime chat with Kenneth, Billie Jean and Judy Ann Luncford of Hornersville, Mo., who were among the scores of children with their families who sought shelter during the threatened flooding of the Birds Point New Madrid floodway last January.

which authorizes an immediate grant or allotment so the chapter can carry on without delay.

Or perhaps the chapter is small and needs experienced help. The area office will send workers from its regular staff and if more are needed it will recruit and assign trained workers from its list of disaster resources.

Then there is the matter of supplies. Drugs, whole blood plasma and the like are brought in from the closest sources. Food, clothing, and essential furniture are procured, locally if possible. And when additional shelter is needed, tents and cots are borrowed from the national guard or the United States military establishment.

A good example of disaster relief was demonstrated recently when a typhoon struck Guam. The chapter there, headed by Gov. Carlton Skinner, had \$38,000 which could be used for emergency. The committee moved in fast, securing food, clothing, and medical care for the victims.

Because the crops were destroyed, supplies of food were shipped or flown into the island. Rehabilitation started as soon as the high winds permitted.

This is just one of the numerous disasters that the Red Cross has dealt with during the brief period of my association with the organization. More recently, the organization has been called upon for help in relieving Midwest flood sufferers and the victims of winter storms in the Far West.

In the finest sense, this service exemplifies the time-honored American tradition of neighbor helping neighbor. The Red Cross merely promotes and implements the neighborly spirit.

A Free-Moving Group

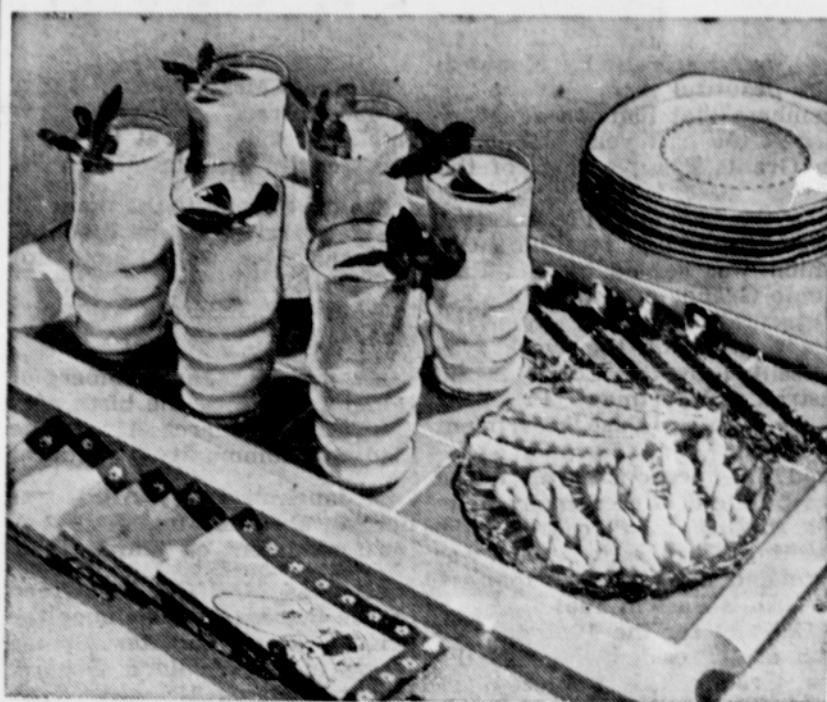
Many duties of the Red Cross involve emergency operations, often on a very large scale. In addition to local service by the chapters, Red Cross activities are both national and international. You can see that the Red Cross must always be free to mobilize and expand its services to meet situations as they arise. It must be able to concentrate its whole strength on the relief of a stricken community or meet the huge demands of a national emergency. No one can foresee exactly what burdens the Red Cross may be called upon to assume each year.

It therefore should be apparent that the organization cannot well delegate its fund raising responsibility to another agency. Nor can it commit itself to an alliance which might hinder its freedom or capacity to meet its national and international responsibility.

Red Cross Depends on the People

"Fundamentally the Red Cross is a membership organization. It receives no financial support from the government and desires none. It depends upon the support of the American people and upon the work of thousands of volunteers who outnumber the regular staff by 100 to 1. The Board of Governors believes that the interest of these essential volunteers and contributors must be maintained. Then too, each person must be given the privilege of participating in the organization's work to whatever extent he himself decides."

HOUSEHOLD MEMOS... by Lynn Chambers



Serve Simple Refreshments to Children (See Recipes Below)

Children's Parties

"MOM, why can't I give a party like Betty," asks a society inclined five-year old. Why, indeed, mother, since it involves so little and will make such a hit of your little boy or girl with his or her friends?

Youngsters do not need to have a lot of special preparation for their parties. In fact, with their abundant good spirits, cookies or sandwiches and a glass of milk or a dish of ice cream served after school can well be turned into a party.

You need not wonder or worry where your children are if you have refreshments to serve them every so often when they trip gaily home from school to your house.

IF REFRESHMENTS are served after school, and thus, before the evening meal, make them light but refreshing, so no appetite for the meal need be ruined. Simple and palatable beverages are an excellent choice.

Milk Fruit Shrub

(Serves 4)

1 cup crushed strawberries with juice
¼ cup orange juice
¼ cup lemon juice
Sugar to sweeten (½ to ¾ cup)
1 quart milk

Combine all ingredients and beat with rotary beater. Pour into glasses and serve.

Prune Milk Drink

(Serves 2)

1 pint cold milk
½ cup prune puree
2 tablespoons lemon juice
2 teaspoons sugar
Dash of salt
Sprinkling of nutmeg

Blend prune puree with lemon juice, sugar and salt. Add chilled milk and stir until thoroughly mixed. Pour into glasses and sprinkle with nutmeg. A tablespoon or two of vanilla ice cream may be floated on top if a richer beverage is desired.

Hot Malted Egg Nog

(Serves 6)

6 eggs, beaten
1 tablespoon sugar or honey
½ cup malted milk powder
Dash of salt
4½ cups milk, scalded
1½ teaspoons vanilla
Dash of nutmeg

Combine eggs with sugar, malted milk powder and salt. Add scalded milk and stir until thoroughly mixed. Serve hot in glasses with a sprinkling of nutmeg. For a fluffier egg nog, beat egg yolks and whites separately. Fold whites in last without much mixing.

Fruit Lemonade

1 cup sugar
½ cup water
Juice of 2 lemons
Juice of 1 orange
½ cup pineapple juice
4 tablespoons cracked ice
4 cherries
Few slices of banana
1½ cups ginger ale

LYNN SAYS: These Food Tips Reveal Ingenuity

Squeeze a bit of lemon juice into the food chopper before putting through dried fruits. They'll grind more readily.

Baked custard can be a glamorous dessert if you serve it with butter-scotch sauce and chopped nuts.

Whipped cream makes a more interesting topping for cake, puddings or fruit salads if some chopped maraschino cherries are added to it.

LYNN CHAMBERS' MENU

Lima Beans
and Sausage Casserole
Molded Pineapple-Cucumber Salad
Hot Crusty Rolls Butter
Chocolate Ice Cream
•Hermits Beverage
•Recipe Given

Boil together sugar and water for two minutes; set aside to cool. Pour ½ cup of the cooled syrup into a shaker or glass jar, add the fruit juices and ice and shake until thoroughly mixed. Fill glasses about half full, add fruit, then ginger ale.

WITH YOUR CHOICE of beverages suitable for youngsters, here are cookies which are equally appropriate. All of these are of the simpler variety that are used for keeping the cookie jar filled.

Sugar Cookies

(Makes 90)

1 cup butter
2 cups sugar
1 teaspoon vanilla
3 eggs, well beaten
4 cups sifted flour
½ teaspoon salt
Cream together butter and sugar. Add remaining ingredients and blend thoroughly. Roll and cut in fancy shapes with floured cutters. Sprinkle with sugar, if desired. Bake in a hot (400°) oven for 8-10 minutes or until golden brown.

Peanut Butter Cookies

(Makes about 150)

1 cup butter or substitute
1 cup granulated sugar
1 cup brown sugar
2 eggs, well beaten
1 cup moist peanut butter
2 teaspoons soda
½ teaspoon salt
2 tablespoons boiling water
3 cups sifted flour
1 teaspoon vanilla
Cream together butter, granulated and brown sugar. Add eggs and blend well.

Mix in peanut butter. Dissolve soda in hot water and add to mixture. Sift salt with flour and add to first mixture. Put through cookie press or drop by spoonfuls on greased baking sheet and press with fork. Bake in a hot (400°) oven for 8-12 minutes.

•Hermits

(Makes 5 - 6 dozen)

½ cup butter or substitute
1½ cups brown sugar
2 tablespoons sour milk
2 eggs
1 teaspoon soda
3 cups sifted cake flour
1 cup raisins
1 cup currants
½ cup nuts, chopped
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon grated orange rind
Cream butter until fluffy, then work in sugar. Add milk and well beaten eggs. Sift soda with half the flour and add to creamed mixture. Add remaining flour to fruits, nuts and spices and work into first mixture. Drop by spoonfuls onto greased baking sheet. Bake in a moderately hot (375°) oven for 12-15 minutes. These will keep nicely for a long time.

When broiling chops, serve them with this fruit combination: top pineapple slices with apricot halves and brush with bacon fat before broiling.

Tiny biscuits make a good snack for evenings when they're spread while still warm with cream cheese and deviled ham.

When using canned baked beans, add some extra flavor by mixing in 2 tablespoons brown sugar, 3 tablespoons chili sauce, a dash of Worcestershire sauce and a bit of chopped green pepper.

NEEDLECRAFT PATTERNS

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ASK ME ANOTHER?
A General Quiz

The Questions

1. What do the initials C. A. A. and C. A. B. stand for?
2. Name the oldest capital city in the United States.
3. What was the former name of Duffy Square at 47th and Broadway, New York City?
4. What famous naturalist was nicknamed "John-o-Birds"?
5. What is meant by a Task Force?
6. Name the three American Presidents who were married during their terms of office.
7. Name the first great symphonic orchestra founded in the United States.
8. How would you determine the circumference of a circle if you knew the diameter?

The Answers

1. Civil Aeronautics Administration and Civil Aeronautics Board.
2. Santa Fe, New Mexico.
3. Longacre Square. The name was changed because of the statue of Father Francis P. Duffy of the Fighting 69th.
4. John Burroughs.
5. A Task Force is a military force sent out to do a given job.
6. Tyler, Cleveland and Wilson.
7. The Philharmonic of New York, founded in 1842.
8. Multiply the diameter by 3.1416.

It costs money to practice vice; poverty covers a multitude of virtues.

Education is only a ladder to gather fruit from the tree of knowledge, not the fruit itself.

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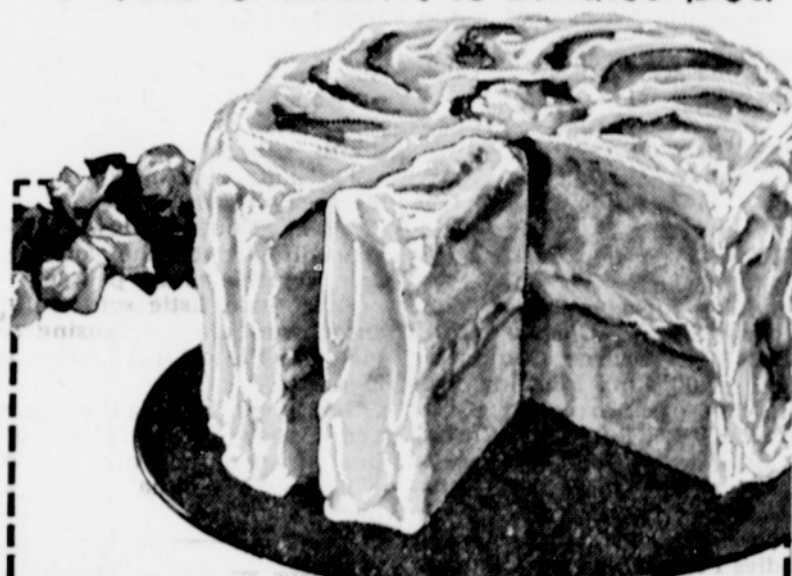


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MOTHER KNOWS BEST!

Sunny Daffodil Cake

JUST 3 MINUTES MIXING because Snowdrift is Emulsorized



DAFFODIL MARBLE CAKE (Snowdrift's Quick-method recipe)

Sift together into large bowl:
2½ cups sifted cake flour
3½ tps. double-action baking powder (4½ tps. single-action)
1½ cups sugar 1 tsp. salt
Add: ½ cup Snowdrift ½ cup milk
Mix enough to dampen flour. Beat 2 minutes. If by hand, count beating time only; with electric mixer, use "low speed." Scrape bowl often; scrape beaters after 2 minutes.
Add: 2 egg whites, unbeaten ½ cup milk
Beat 1 minute. Pour half of batter into another bowl.
To one half add:
½ tsp. vanilla
To other half add:
2 egg yolks, unbeaten ½ tsp. lemon extract 4 to 5 drops yellow coloring
Beat only to blend. Pour batter alternately into 2 greased 9-inch layer pans lined with plain paper. To get marble effect, stir through batter once with knife. Bake in mod. oven (350° F.) about 30 min.
MARMALADE ICING: Cream 3 tablespoons Snowdrift and 2 tablespoons butter. Add 1 cup orange marmalade, grated rind of 1 orange and ¾ cups sifted confectioners' sugar. Beat smooth. Frost cake. Decorate with marmalade.

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