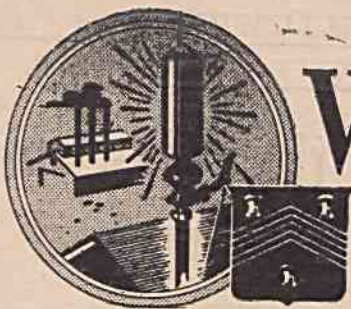


The MILL WHISTLE

Issued Every Two Weeks By
and For the Employees



MARSHALL FIELD & COMPANY, INC.
Manufacturing Division, Sprav. North Carolina

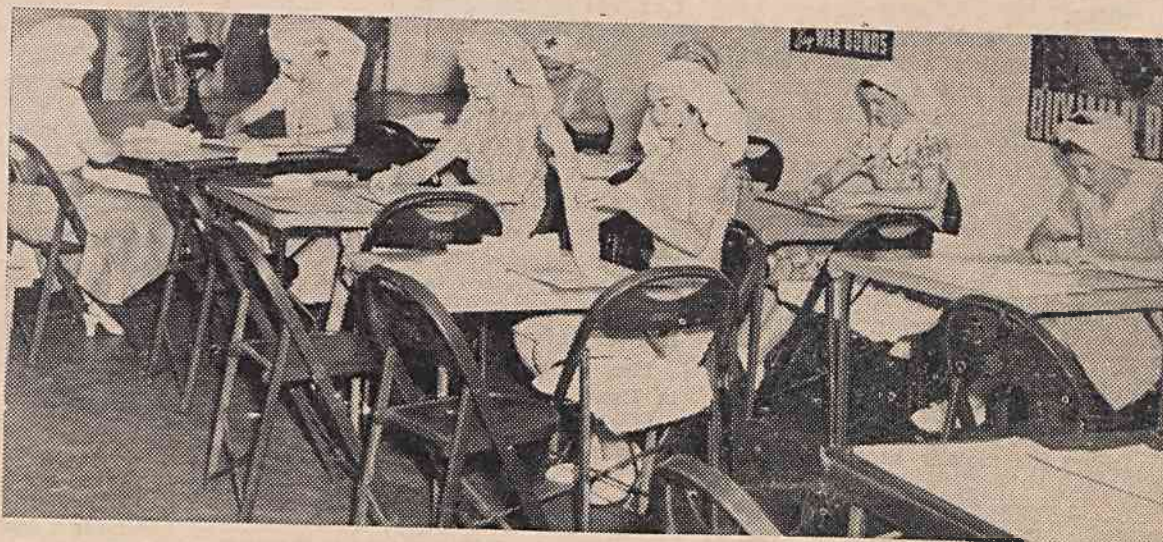
Volume Two

Monday, July 19, 1943

Number 1

Red Cross Needs Those Bandages

Although the Red Cross workers shown here are but a small part of the number of girls and women in Draper who are giving their time and effort to this fine work, many more workers are urgently needed. The boys in the battle areas cannot wait for these bandages; they need them now! It means so little to give a part of your time to something that can mean life or death



to many young soldiers. Your own hands may prepare the bandage that goes on the wound of your own son, brother, or husband. Can you afford to take the chance that this bandage may not reach him in time to save his life? If you care enough not to want to take that chance get in touch with the Red Cross Headquarters. Shown in picture, left to right: Front, Mrs. Dan Boone; second row, Hope Davidson, Mrs. David Purcell and Betty Ellis; third row, Carlene Howell, Mrs. H. E. Coble, Mrs. Clyde Childress and Anne Ashworth.

Warehouse And Rayon Send Smokes To Boys

Nothing makes the boys in service happier than good old American cigarettes. They themselves have written many times, saying that next to letters from loved ones they want cigarettes. Marshall Field & Co. employees are not at all backward in giving the boys what they want. Several departments have sent smokes to the men in battle areas and more are being sent all the time. The latest shipment, to our knowledge, is the 20,000 sent by Central Warehouse and the additional 50,000 sent by Preparatory department of Rayon Mill.

On each package will be printed: "Best wishes of (department name) employees". We are sure that when the boys return to work at their old jobs they will remember each and every smoke sent them and will be grateful to all who helped.

V . . . —

Bonds or pondage* Buy U. S.
Savings Bonds.

Canning Hints

By Mrs. W. B. Weaver

(Ed Note: Because of numerous requests for canning recipes we will print as many recipes as we can find room for during the canning season. Mrs. Weaver has consented to furnish us with several good, timely recipes.)

Spiced Vinegar For Cucumbers And Such

1 quart vinegar, 2 cups sugar, 1 tablespoon cinnamon, 1 teaspoon allspice, 1 tablespoon white mustard seed, 1 teaspoon cloves, 1 teaspoon salt.

Mix ingredients, bring to boil, pour over pickles.

Chili Con Carne

3 lbs. ground meat, 4-5 cup fat, 1½ teaspoons garlic (finely chopped), 1 2-5 cup onion (finely chopped), 3-5 cup chili powder, 1½ tablespoons salt, 4 quarts water. If desired comino seed or cumin seed.

Melt seed and fry onions and garlic until yellow. Add meat and sear until white then add salt, chili powder or pepper, pulp and water. Cook until proper thickness for serving. Pack into hot, clean jars, partly seal and process

for 60 minutes in steam pressure cooker at 15 pounds or for 3 hours in hot-water bath. Remove from canner and seal immediately.

Pickling Syrup (For Fruits)

Cook until thickened—3 quarts white or brown sugar, 2 quarts cider vinegar. Bag of pickling spices containing 1 tablespoon each whole cloves and allspice and ¼ pound stick cinnamon.

This syrup can be used for pickling fruits but do not use on cucumbers as it will cause them to shrivel.

(Continued on Page Four)

V . . . —

Sorry!

Our readers will be disappointed to find that news from General Office and Nantucket is left out this week. Since the editor is doing some special work we had to move up publication date a little and material from these departments had not reached us at press time. Sorry.

V . . . —

Let's not lose a day's work—the boys in the fox holes are depending on you.