

Japs Surrender on USS Missouri in Tokyo Bay



Photograph shows General MacArthur and his Allied staff looking on as Gen. Hsu Yunghang signs the surrender document aboard the USS Missouri, laying off Tokyo bay. The signatures of all Allied countries were added to those of the Japanese. MacArthur signed for the United States. The terms of the surrender are already being put into effect, although it is admitted by military authorities that it will take months before a working government is set up in Japan.



Duck Is a Good Tonic for Fall Dinners
(See Recipes Below)

Ways With Fish, Fowl

Most of us know just how to prepare meat to delicious perfection, but we know very little about seasoning and cooking fish and fowl to make them delicious.

Perhaps this is because we had, until a few years ago, ample quantities of meat coming our way. Now, we are finding that these meat substitutes can be truly appetizing in their own right.

The purpose of this information is to give you some very special ways to tuck away in your mind (or recipe box, if you prefer not to trust to memory) for preparing these other good protein foods.

Native spices are used in preparing this duck dinner which I am sure you will find perfectly delicious:

Duck Cooked the French Way.

- 1 duck
 - Salt and pepper
 - Sprig of thyme
 - Sprig of marjoram
 - Sprig of winter savory
 - Sprig of rosemary
 - 1 blade of mace
 - Few peppercorns
 - 1/4 cup water
 - 2 tablespoons butter
 - Yolks of 5 eggs
 - 1 onion
- Clean and wash duck. Rub over with salt and pepper and place in hot oven. Roast until a delicate brown. Remove duck from oven and cut it in pieces. Place in a stew pan, water, spices and onion cut in half. Stew gently until meat is tender. Add the butter to the gravy and stir in well-beaten egg yolks. Pour over the duck and serve.
- You would be pleasantly surprised at how good striped bass can taste when prepared by boiling and served with mustard mayonnaise. Here's the way to do it:

Boiled Striped Bass.

- (Serves 3 to 4)
 - 2 to 3 pound striped bass
 - 1 carrot, thinly sliced
 - 1 onion, thinly sliced
 - 1 teaspoon salt
 - 1 bay leaf
 - 1 teaspoon freshly ground peppercorns
 - 3 or 4 celery leaves, minced
 - 1 teaspoon minced parsley
 - 1/4 cup white vinegar
 - 1 to 2 quarts boiling water
- Clean and prepare fish. Into a shallow roasting pan, place carrot, onion, seasonings, vinegar and boiling water. Bring to a boil. Place fish in water. Simmer gently 15 minutes, then remove from over heat and allow fish to poach an additional 10 minutes. Remove fish from liquid. Drain. Arrange on heated platter with a garnish of lemon and watercress. Serve with:

Lynn Says

Kitchen Time Savers: When preparing meals, do as many things in advance as possible, using those extra moments profitably.

Dry ingredients for breads and muffins or biscuits can be mixed ahead of time.

Puddings, custards, gelatin desserts and cookies can also be made a few days in advance.

Vegetables may be cleaned, but they should not be pared, sliced or cut until ready to cook or serve as they may lose vitamins.

Salad dressings and sandwich fillings can be tossed together ahead of time to speed up meal preparation.

All partially prepared foods should be placed in the refrigerator for safe keeping.

Lynn Chambers' Point-Saving Menus

- Roast Duck
- Browned Potatoes
- Slivered Carrots and Green Beans
- Green Salad with Blue Cheese Dressing
- Cherry Tarts
- Beverage

- #### Mustard Mayonnaise.
- 1 egg yolk
 - 1 teaspoon salt
 - 1 teaspoon dry mustard
 - 1/4 teaspoon sugar
 - 1/4 teaspoon paprika
 - Pinch of cayenne
 - 2 tablespoons lemon juice
 - 1 cup salad oil (about)
 - 1/4 cup finely chopped chives

Beat egg yolk with rotary beater until it is thick and lemon colored. Mix the seasonings and add to the egg yolk, beating well. Add 1 tablespoon of the lemon juice and continue to beat well. Begin to add the oil, about a half a teaspoon at a time, beating steadily as you add. As mixture thickens, the remaining lemon juice may be added. Add oil sufficient to make a rich, thick dressing. Add chopped chives. Store in cool (not freezing) temperature.

Redsnapper With Tomato Sauce.

- (Serves 6 to 8)
- 3 pounds redsnapper
- Salt and pepper to taste
- 2 tablespoons butter or substitute
- 1 cup strained tomato
- 2 onions, sliced
- 1 carrot, diced
- Celery and parsley root, diced
- 1 cup sweet cream
- 1 tablespoon flour

Clean and bone fish. Add salt and pepper and let stand for several hours. Place onions, carrot, celery and parsley in kettle with 1 quart cold water. Let boil, then add fish, whole or in slices, and the butter and tomatoes. Let cook slowly until flesh is firm or separates easily from the bone. Lay carefully on a platter. Strain liquid, let heat, add flour dissolved in the cream and let cook until smooth.

The cream may be omitted and the sauce thickened by adding liquid gradually to the yolks of two eggs, well beaten. Pour over fish and serve hot, garnished with parsley.

If you want to serve a really elegant fish dinner to your guests, then this is the main dish to try:

Halibut and Shrimp a la Newburg.

- (Serves 6 to 8)
- Part I.
- 1 1/2 pounds halibut
- 2 slices onion
- 3 eggs, separated
- 1/2 teaspoon paprika
- Part II.
- 1 1/2 pounds boiled shrimp
- 2 cups white sauce

Cook fish in boiling salted water with onion until tender (use 1 teaspoon salt to 1 quart boiling water). Drain and shred. To one cup of the hot white sauce, add stiffly beaten whites and the shredded fish. Place in center of a hot platter and set in oven with oven door open. Break shrimp into small pieces. Add to remaining white sauce and gradually add to beaten egg yolks mixed with a little cold water. Add the paprika, beat well and place in a border around halibut and serve at once.

If friend husband brings home duck, then you will want to prepare it thus:

Sportsman's Duck.

Just before using, cut off wings, head and feet. Remove feathers dry. Singe with flame. Draw, wash well and dry thoroughly. Season. Roast in a very hot (500-degree) oven for 18 to 20 minutes. The meat should be bright, cherry red. Serve with currant jelly and wild rice.

Kathleen Norris Says:

What A Veteran Wants

Bell Syndicate—WNU Features.



"When she met us I began to say what I'd planned, 'I'm sorry, I've always been sorry.' Then we were crying on each other's shoulder."

By KATHLEEN NORRIS

HERE is a letter from a G. I. Joe who finds himself stationed in northern Germany. He comes from a small American town, and he wants to get back to it. German frauleins don't interest him, nor Germany's devastated cities; he doesn't like the language and he is tired, after three years, of army food.

"I'm 22, and I'm going to take an engineering course after the war," he writes. "Boy, I can't wait to get going. All that has kept me sane through these years is the thought of home and the family. I have some family. I have three sisters, one married with three kids, and one brother, who has two little boys. My grandma is living, and she and one of my aunts live with us and help Mom with the housekeeping. My youngest sister is going to marry her captain at Christmas; the middle one was married last July.

"You'd never look twice at our house, though it stands back under big trees and has a lot of space around it for barns and fences and Pop's chickens and the windmill. But the Tullerlies don't look any better to me.

What Food, What Fun!
"Saturdays—yum, yum, yum—does cooking go on in that house! Fried chicken and strawberry shortcake—and Mom with a big apron on, and the grandchildren falling around under everyone's feet, and maybe Pete—that's my older brother-in-law, bringing in a sugar-cured ham—he raises hogs out in the country. The kids put on a play, or we have games at the table—my girl comes over with her brother and we play tennis on the municipal courts—we all go swimming after dinner and when we come home something good to eat is on the table with a message from Mom: 'don't make any noise and wake Dad.'

"The fellows out here," the letter goes on, "who come from homes like that, homes with lots of laughing and cooking and good times in them, cousins coming and going, sisters trying to get Mom's attention—they're the ones that are coming back sane. Every little custom—every association with home is dear to us now; we compare snapshots, we read sections of letters to each other. Some nights three fellows and I get pencils and tablets and draw diagrams of Main Street, or the farm—the way the trees and the houses stand. Nothing else counts—these girls over here don't mean anything to us—nothing means anything, except that if we stick this out and see it through, we'll get back, and the folks won't be ashamed of us."

There is a letter to put heart into any woman whose job of running the house and somehow providing the meals for the family sometimes seems routine and dull to her. "The fellows who come from real homes are coming back sane," says Joe.

Lots of others aren't. Lots of others are never going to find that cure of love and home life. Just to find Mom cooking the remembered doughnuts, to hear Dad mildly cussing as he washes the car, to have a pretty cousin turn up with tennis rackets or to sit with a small appreciative nephew in his lap, listening wide-eyed to war stories—in these things there is healing.

Healing for your boy, and healing for the world. Home is the unit of which the whole world's safety rests. In just so much as you can make it normal, happy, affectionate, free from quarreling, debt, worry, you help to cure your son of the effects of these years of insanity.

A Splendid Gift.
"Thinking of what to send Yeats for his birthday," writes a young wife from

BACK TO DEAR OLD WAYS

Most soldiers don't go crazy, or develop strange desires while they are abroad. They just want to get back to the life they used to know. It wasn't perfect, but it satisfied them pretty well. Nothing they have seen in Europe or the Orient has really changed their tastes or longings.

The soldier whose letter appears in this issue just wants to get back to his farm home, to his family and friends and sweetheart. The memory of the simple pleasures, the hearty and delectable food, the many joyous associations were all that kept him sane in faraway Germany, he writes. The German girls don't appeal to him, nor do the foreign language and customs. In short, he just wants to get back home, and pick up where he left off. He is 22, which is still young enough to start afresh, so he intends to study engineering.

This young man is no doubt a typical serviceman. Although saddened and weary after his harsh experiences, he is not bitter or disgruntled. He is ready to slip back into the old grooves as soon as he is discharged. Most wives, sweethearts and mothers who have been worrying about the impact of war on the men they love will be pleasantly surprised to find them little changed, after all.

Memphis, "I made up my mind that better than any tangible thing would be the news that his mother and I were friendly. With his father I've always been on good terms, but in all the five years of our marriage I'd never spoken to his mother because of a message she sent me by Yeats when we were engaged.

"I took our three small boys, all clean and fresh, and went boldly to my father-in-law's house. When she met us I began to say what I'd planned. 'I'm sorry, I've always been sorry.' Then we were crying on each other's shoulders, and after that we sent Yeats what he called the finest present anyone ever received—just the news that we were friends.

"I'm happier than I've ever been in my life, and so is she. And when Yeats comes home I'll feel ashamed at his happiness. So it's a gain all 'round."

Some other woman, reading this, might think up a similar gift for husband or son.

BACK TO NORMAL

Singing telegrams are now permitted and will be delivered as soon as sufficient help can be obtained. This is one more proof that the peace will not be what we hoped for.

With the lifting of the ban on singing telegrams is lifted all restrictions on those little booklets of form telegrams for all occasions. A new one will be issued soon and we suggest that it include:

Many happy returns this day—
With the government's okay.

Shoe rationing will be abolished soon. Oh for the day when baby will be urged to be economical because Popper needs a pair of shoes!

Three, and a half million radio sets are promised by January 1. We sincerely hope that all brakes on the car plugs industry will be lifted also.

The controls on building are being lifted fast and it may soon be possible to locate a carpenter who isn't making a living in some line that has nothing to do with hammers and nails.

Napkins Were Decorations

Before the era of forks—and before the era of napkins—bread was used as the approved something on which to wipe your fingers. You carried your own napkins to the banquets and dinner parties to which you were invited, when napkins were finally used. This was during the Roman period. By the time Charles II became king, a purely decorative role and a hostess who expected to be in the social swim dressed up her dinner table with napkins folded in fancy shapes.



A World Commercial Problem for Years to Come



While Japan will be whittled down from a prewar empire of 260,770 square miles to 146,690 square miles, the administration of the islands by the Allies will be a major task. The control of the 72,000,000 Japs on the home-islands will not be easy for the Allies. Map shows industrial Japan. Many of these industries will be displaced.

Choose Up for Boys All-American



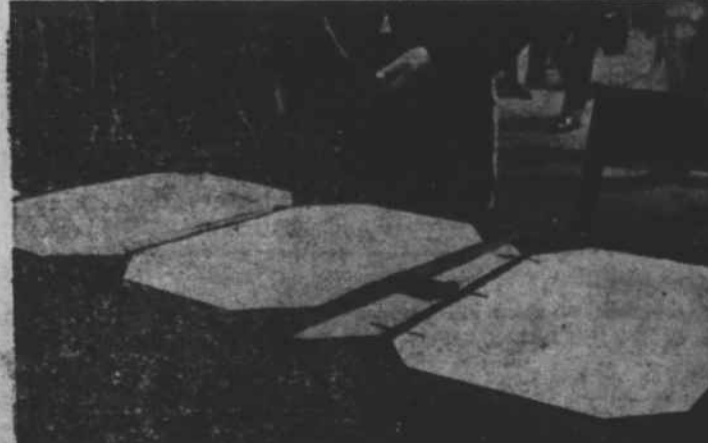
Babe Ruth, pilot of the Eastern nine, and Ty Cobb, manager of the Western nine of the Esquire All-America boys, "choose up" just before the start of the Boys East-West championship. They took time out to demand ball parks for every 1,000 boys in the United States. Ruth and Cobb still remain heroes to thousands of sand lot players.

Japs Starved Yanks



This starved, emaciated POW from Aomori, near Yokohama, shows effects of malnutrition at hands of Japs, as he was rescued by U. S. mercy squadrons. In addition to human torches, other inhuman and barbaric brutal acts were practiced.

Papers of Historical Importance



Spread on the table are the complete Japanese surrender papers, including terms of surrender. In the background can be seen one of the Japanese delegates as he gazes at the papers. At least his hat got in the photograph. Copies of the surrender will be preserved for future generations, and as a guide for newer generations of Japs.

Good-By to Fishing



Ten-year-old Joe Morrison is given his final fishing instructions before he returns to school. Like thousands of other boys, he spent some part of the summer fishing and camping.