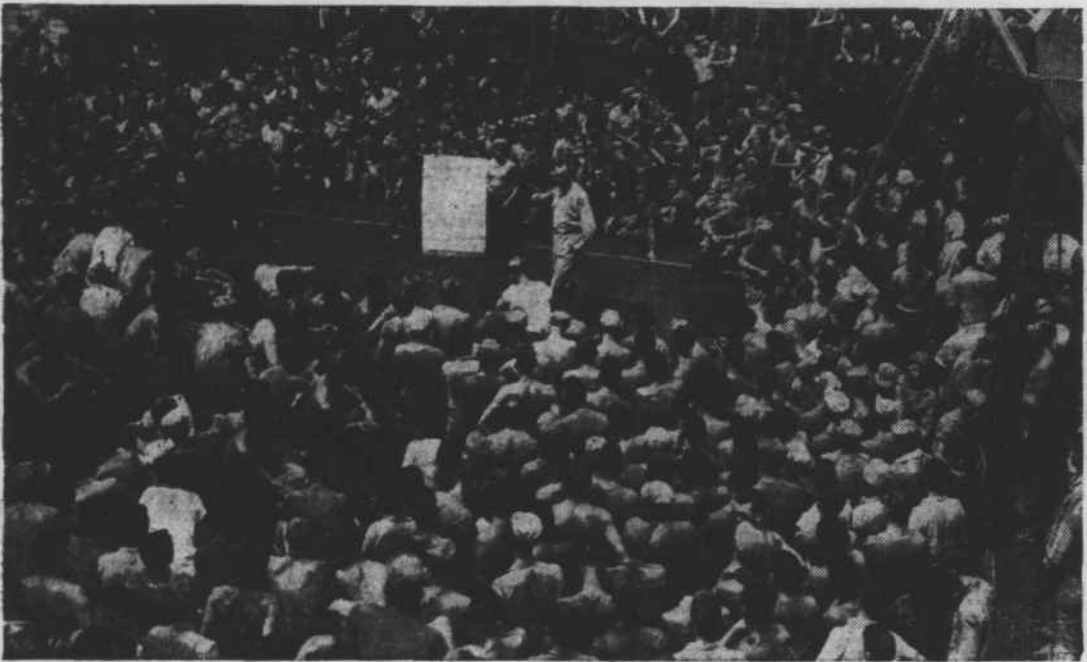


Only a Slight Difference of Fifty-Three Years



Once in a great while Mother Nature permits herself a whimsical chuckle and turns in a performance that makes us gasp. The old lady gave such a performance on the day that George Thomas Morton was born in Sioux City, Iowa. He is called either "Ike" or "General," for little George looks as if he were a pea out of the same pod that gave us General of the Army Dwight D. Eisenhower. There is an interval of 53 years between the births of the two "Ikes." George Thomas will soon be two years old.

Fired First and Last Shots at Jap Invaders



The leathernecks of the U. S. 4th marine regiment, shown as they were briefed before their landing at Yokosuka, Jap. naval base at the entrance to Tokyo bay, by their commanding officer, Lt. Col. Fred D. Beans of Annapolis, Md. The 4th marines served in China from 1927, then defended Corregidor. As raiders they saw action in Solomon campaigns, Emirau, Guam, Okinawa and finally landed on Japan proper with General MacArthur's surrender commission. They have the honor of firing some of the first and last shots.

Old Glory Over Tokyo Embassy



Insert shows Admiral William Halsey, famed commander of the U. S. 3rd fleet, and General Douglas MacArthur, Allied commander, as they salute Old Glory as it is unfurled over the American embassy in Tokyo. The general view was taken from the gates of the embassy, showing in the background the wreckage of the city of Tokyo, caused by bombs.

Will Try German War Criminals



Left shows Francis Biddle, former U. S. attorney general, who has been named the American member of the four power military tribunal that will try the major Axis war criminals. Judge John J. Parker, of Charlotte, N. C., has been named as Biddle's alternate. Parker was nominated by President Hoover to the Supreme court but rejected by the senate.

Miss America of 1945



Twenty-one-year-old Bess Myerson of Bronx, N. Y., who won the Atlantic City title of "Miss America, 1945." She turned down movie contract offers which went with title.

Allied Prisoners' Aid



Evelyn Gore-Symes, 25-year-old English girl, who spent seven years in Budapest. Through the German occupation, she aided scores of Allied prisoners to reach safety.

HOUSEHOLD MEMOS... by Lynn Chambers



Pear Put on Airs in Lime-Pear Pie
(See Recipe Below)

Colorful Fruit Desserts

We may like meat and vegetables prepared the same way day after day, but there's at least one type of food in which we like plenty of variety. Yes, desserts, of course!

Now that the war is over and we can go back to many of our favorite foods, with rationing permitting, we'll still have to hold off on desserts that still take it easy on the sugar canister.

My advice to you, in this matter of desserts, is to concentrate on fruits, both fresh and canned. They contain sweetening and will not require too much extra sugar. Then, too, there are lots of time-saving tricks you can apply to dessert makings, like chilling them or using biscuit mixtures.

Select several of these desserts and do try them on your family. Serve them and be proud:

Peach Crunch Cake.
(Makes 1 cake, 7 by 11 inches)
1/4 cup shortening
1/4 cup light corn syrup
1 egg, beaten
1 cup sifted flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 tablespoon orange juice
1 1/2 cups sliced peaches

Sugar Glaze:
2 tablespoons sugar
2 tablespoons light corn syrup
1 teaspoon grated orange rind
1/4 teaspoon salt

Cream together shortening and syrup. Add egg and mix well. Sift together flour, baking powder and salt. Add flour mixture to creamed mixture alternately with orange juice. Spread in paper-lined pan. Lay sliced peaches in diagonal rows over batter, letting slices overlap slightly. Drizzle sugar glaze over peaches. Bake in a moderate oven (350-degree) about 55 minutes.

Note: Mix ingredients for sugar glaze in order given.

Peach Puff Pudding.
(Serves 4)
1 1/2 cups milk
1 1/2 cups bread cubes
1 1/2 tablespoons melted butter or substitute
1 egg, beaten
1/4 cup honey
1/4 teaspoon salt
1 1/2 teaspoons grated orange rind
1 cup diced peaches

Scald milk and pour over bread cubes. Let stand for 10 minutes. Add melted butter or substitute, egg, honey, salt and peaches. Pour into individual greased casseroles. Bake in a moderate oven (350-degree) about 45 minutes. Serve with milk or coffee cream.

Lynn Says

Economy Tips: Ask for the trimmings and bones when you buy your meat. The fat can be rendered and used as shortening. The bones do well when simmered with vegetables to be used as soup.

Save leftover gravy and use it as stock for soup. You'll be delighted with the rich flavor.

Mustard mixed with butter makes a nice spread for sandwiches. It's especially good with meat and cheese "wiches."

Leftover cereals can be molded and served as dessert with fruit or custard sauce. Or, they can be combined with ground meat for loaves or meat balls.

Keep leftover "dabs" of butter in a covered container in the refrigerator and use for seasoning vegetables or sauces.

Leftover meat and vegetables are good when creamed and served with waffles, toast, rusk or toasted noodles.

Lynn Chambers' Menus
Country Fried Steak
Mashed Potatoes Cream Gravy
Tomatoes Stuffed With Corn
Peach, Grape and Melon Salad
Hot Muffins Honey
*Lime-Pear Pie
*Recipe given.

If you're looking for something different and colorful in fruit desserts, you'll find this lime-pear pie just the thing. It uses a cookie crumb crust, which is fat-saving, lime gelatin and bottled gingerale. Only five pear halves are needed:

Lime-Pear Pie.
(Makes 1 8-inch pie)
1 1/4 cups finely crushed cookies (vanilla wafers or gingersnaps)
4 tablespoons melted fat
1 package lime-flavored gelatin
1/2 cup hot water
1 1/2 cups gingerale
1 tablespoon lemon juice
5 pear halves
1/4 cup shredded coconut or nut meats, if desired

Combine cookie crumbs with melted fat and mix well. Press mixture firmly in an even layer on bottom and sides of a well-greased pie dish. Chill.

Meanwhile, dissolve lime gelatin in hot water. Add gingerale and lemon juice. Chill until mixture begins to thicken. Pour a layer of the chilled gelatin mixture into the shell. Cut pear halves in two and arrange, pit side down, in star shape. Cover with remaining gelatin mixture. Sprinkle edges of pie with coconut or nut meats. Chill in refrigerator until firm.

There's no need to try commando tactics to get the family to go for these fruit desserts. This apple dessert is made all the more nourishing because it uses both oatmeal and peanut butter and has a delightful nut-like flavor.

Apple Crisp
(Serves 4 to 6)
5 medium-sized apples
1/4 cup water
1 tablespoon lemon juice
1/2 teaspoon nutmeg
1/4 teaspoon allspice
3 tablespoons flour
1/2 cup rolled oats
1/2 cup brown sugar
1/2 cup peanut butter
2 tablespoons melted butter or substitute

Pare and core apples; slice. Arrange in baking dish. Add water and lemon juice. Sprinkle with spice. Blend together flour, rolled oats, brown sugar and peanut butter. Add butter. Spread over apples. Bake in a moderate (350-degree) oven for 40 minutes. Serve hot with milk or cream.

Pears coming into season right now will make a delectable dessert when baked and served with a sour cream mixture:

Toasted Pears.
(Serves 4 to 6)
6 large fresh pears
3 tablespoons lemon juice
1/4 cup sugar
1/4 cup melted butter or substitute
2 1/2 cups corn flakes
1 teaspoon grated lemon rind
1/4 cup powdered sugar
1 cup sour cream
2 tablespoons lemon juice

Peel, halve and core pears; remove stem strings. Dip at once into lemon juice to which sugar has been added. Dip in melted butter. Roll in crushed cereal flakes. Arrange cut side down in a shallow baking pan. Bake in a moderately hot (375-degree) oven for 20 to 25 minutes or until pears are tender but not soft.

To make the lemon cream sauce, beat powdered sugar into the sour cream and flavor with the lemon juice.

Peaches may be used in place of pears, if desired.

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Kathleen Norris Says:

When a Serviceman Wants a Divorce

Bell Syndicate.—WNU Features.



If he comes home greet him affectionately, with the usual home meals and friendly gatherings, and as soon as you are alone, ask him in so many words, "What is this about a divorce, Joe?"

By KATHLEEN NORRIS

WHEN your service husband writes you from some far-away place that he wants a divorce, the best thing to do is to ignore his request. Or, if you want casually to mention it, tell him you wish to wait until he comes home. Then go on with letters as usual. When he comes home greet him affectionately, with the usual home-cooked meals and friendly gatherings, and as soon as you are alone ask him in so many words, "what is this about a divorce, Joe?"

If you keep it simple and friendly you'll get the truth out of him easily. He'll either mumble in embarrassment that gosh, he doesn't know why he wrote that letter, or he'll tell you: there is a girl in Belgium; French, English, Russian—perhaps American. She is pretty and sweet and 19 and gee, is she in love with him!

Your part now is maternal and calm. Is she coming to America, Joe? Well, eventually, of course. And you'll be married here? Well, you see, they haven't gotten that far.

Perhaps they are going to send Joe to the Pacific for occupation duty, in which case your argument must be that it would be folly to get a divorce, send for Vera and undertake the maintenance of you, your child, and his new wife, to say nothing of her traveling expenses. Ask him to write her that everything must wait until Joe comes back for good.

Joy of Getting Home.

This reasonable attitude must win, for Joe won't be too anxious, especially in the pleasantness of getting home, to break off all his old associations and friendships, as well as his relations with you. After all, it isn't likely that Vera is going to offer him a good job in some other city, and support him until he is self-supporting again.

If, on the other hand, he is discharged from service, then help him in every way you can to get re-established, without dwelling on his proposed change. Be as cheerful and natural as you can. Remember that thousands of these men come back whole in body, but sadly twisted in mind, and that only time can cure them. A few months—perhaps even a few weeks of home life, of good meals, of movies and malted milks and swims and contacts with old friends, will be all the cure Joe needs. He will suddenly come to his senses, and although he may never apologize, never say that he feels himself a fool to have written that letter, he will be only too glad to sink back into his old normal, happy, American ways.

Violet's case is a little different. Her husband, in the service two years, has only recently left America. He came home after about six months and told her he was tired of her, he did not think that theirs was a successful marriage. He stayed home a few days, grew affectionate and kindly again, and went away with the usual wench of parting from wife and daughter. A few weeks later, he wrote her a letter saying that theirs had not been a successful marriage and he wished a divorce. Violet was stunned, but she wrote him temper-

HE'LL GET OVER IT

The misery and loneliness of war do strange things to a man. Many happily married soldiers and sailors who have been away for two or three years somehow decide that the wives they once thought were the loveliest women on earth are no longer satisfactory. Frequently they have met some younger girl while on occupation duty in Europe or the Pacific area. She is flattered by attention, not used to luxuries, so she makes a big hit with the lonely serviceman.

Presently he is persuading himself that his wife at home is not so much, compared with this foreign woman. He eventually gets up nerve to ask his wife for a divorce so that he can marry this new love. He has to think up some arguments to justify his actions, so he tells his wife how "unhappy" his married life was, and that she never really understood him.

Miss Norris tells wives who receive these heart-breaking letters to try to ignore them, or at least to take them as lightly as possible. A weary serviceman, far away, enduring discomfort and abuse, can easily convince himself that he wants a divorce. It isn't that he actually has stopped loving his wife, but that the girl at hand is so sweet, so comforting, and his wife is so far away.

ately, saying she was sorry he felt so, and including the usual news of herself and the baby.

Kent then began to send her long analytical letters explaining in just what psychological and physiological ways she had failed him. He said he had never in their six years together been really happy. He looked upon the whole thing as a failure. There was no other woman; he would always send Violet money; but he would stop every cent of allowance right now if she did not at once start for Reno.

Don't Pay Much Attention.

Instead, Violet wrote to me, and I advised her, as I advise all women in this fix, to go steadily on without paying much attention to such letters. I suggested that she write less often, but keep her occasional letters pleasant and ordinary.

War is the real trouble, not these difficulties ending in "logical," and yet without a trace of logic about them! Perhaps Kent was being bitten from head to foot by tiny, penetrating gnats. Perhaps his company had a bad cook, and he was having indigestion. Perhaps his top sergeant or young first lieutenant was puffed up with power—arrogant, inexperienced, unreasonable. Perhaps he had blisters on his feet or prickly heat on his neck. Perhaps he's just bitterly homesick, bitterly lonely, feeling bitterly that Violet was having it pretty soft, in a cool clean fresh house, with good books, clear skies, plenty of ice and watermelon and the right to go to a movie or a dance whenever she wants to. There's a touch of the sadist in us all; lonely, a dreary barracks life sometimes brings it out.

BRING YOUR OWN SILVER

There was a time when table silver was so precious that even the wealthy did well if they had enough to go around for the family. People of fashion who were invited out to dine sent an attendant ahead with a knife, fork and spoon, and their position at the table was determined by the quality of their table utensils. If your flatware was pewter you would have been seated below the salt containers—which meant in no uncertain terms that you were of low position or modest means!



"She is pretty and sweet and 19..."