

Record Tokyo-Chicago Non-Stop Flight



One of the B-29s forced down at Chicago for fueling, on its proposed Tokyo-Washington non-stop flight. The distance from Tokyo to Chicago was 5,995 miles. High winds prevented the non-stop plans to Washington. The flight was made in 25 hours. Insert shows from left: Brig. Gen. Emmet O'Donnell, Maj. Gen. Curtis Lemay and Lt. Gen. Barney Giles, leaders of the famous flight.

Named to Investigate Pearl Harbor



The joint congressional committee named to investigate the Pearl Harbor disaster of December 7, 1941, is composed of, from left to right: Senators Alben W. Barkley (Dem., Ky.), Walter F. George (Dem., Ga.), Scott Lucas (Dem., Ill.), Homer Ferguson (Rep., Mich.) and Ralph Brewster (Rep., Maine).



House members of the committee include, left to right: Representatives Jere Cooper (Dem., Tenn.), J. Bayard Clark (Dem., N. C.), John W. Murray (Dem., Pa.), Frank B. Keefe (Rep., Wis.) and Bertrand Gearhart (Rep., Calif.). The committee may also investigate conditions on the Philippines.

Claimed World's Fastest Growing City



Mayor Eugene Bernard, left, enlisted local business men to erect sign at entrance to Val D'Or, rapidly growing mining community in the newly discovered ore zone of western Quebec, to prove that in 12 years the city had an increase of 1500 per cent in population. Postwar plans are for the handling of gold, zinc and copper from nearby mines.

Patterson Replaces Secretary Stimson



Undersecretary of War Robert F. Patterson, left, who has been named by President Truman to succeed Secretary Stimson, right, as secretary of war. This was the seventh cabinet change since President Truman took office. Patterson was made undersecretary while training in the field with the New York National Guard. He has been in charge of army production.

Named as New Czars



Eric Johnston, upper, West coast industrialist and president of the U. S. Chamber of Commerce, who has been appointed to succeed Will H. Hays as the film industry's czar. Lower photograph shows Edgar L. Warren, Chicago regional WLB chief, who becomes labor czar.

Burton Appointed



Without a dissenting vote the senate confirmed the appointment of Sen. Harold Hitz Burton (Rep., Ohio) to the U. S. Supreme court. Burton, 57, is a native of Massachusetts and served as a captain in World War I. He was former mayor of Cleveland.

'Baby Star' Weds G.I.



Seventeen-year-old film star Shirley Temple, formerly baby star of the movies, shown in her bridal dress as she was married to Sgt. John G. Agar Jr. of Chicago.

Calling Tokyo Taxi



Bob Cromie of Chicago is experiencing language difficulty as he dickers with a Japanese rickshaw boy for a ride in the ruined capital. Price has doubled since surrender, also true of other prices.



Tomatoes, Mushrooms, Eggs and Rice Cakes Make Good Lunch



A tomato treat that's hard to beat is this one in which cottage cheese is used for stuffing. Frilly sandwiches can be made by spreading thinly sliced bread with mayonnaise, seasoning the lettuce and rolling up the bread.

Lunch is often one of the most neglected meals of the day because the whole family is not at home to eat it. Then, too, many homemakers feel they just don't want to bother fixing something palatable and attractive.

But, let's look at it this way. Lunch, according to nutritionists, should contain at least one-third to one-half the day's calories, and the proper balance of proteins, carbohydrates, vitamins and minerals. This doesn't mean that you have to spend a lot of time preparing this noon-day snack, because, chances are, there are plenty of things in the refrigerator, ready to be made into satisfying, nourishing lunches.

Now that food rationing has eased, it might be a good idea to invite friends in for a quick lunch; or, better still, have a plan whereby you invite four to six people over for noon-time, and then have everyone take turns having each other to luncheon. It's a neighborly way, and you will be sure to get into better luncheon habits this way.

Here is a colorful salad plate that makes a quick and easy lunch. It looks pretty, too, on gay, informal plates.

Stuffed Tomato Salad Plate. (Serves 6)
6 large tomatoes
1/2 pound cottage cheese
1 cup chopped cucumber
3 tablespoons real mayonnaise
Parsley
Scallions
Lettuce rolls

Section tomatoes to within 1/4 inch from bottom. Mix cottage cheese, cucumber and real mayonnaise. Fill tomatoes. Serve with scallions and lettuce rolls. The rolls are made by spreading thinly sliced white bread with mayonnaise and then placing a lettuce leaf on each slice. Sprinkle this with salt and pepper. Roll up and fasten with a toothpick.

Occasionally we all have some leftover rice in the refrigerator, possibly after a chop suey dinner the night before. What about crispy, golden brown rice cakes for lunch, served with apricot jam or marmalade, and some spinach made delectable with a cream sauce. There you have nourishment plus in addition to a colorful and contrasting menu.

Rice Cakes. (Serves 6)
2 cups cooked rice (1/2 cup uncooked)
1 beaten egg
2 tablespoons flour

Lynn Says

Hints for the Home: Sugar bags make good dishcloths. Cut, hem and launder before using. A dishwashing apron is easy to make out of oil cloth. Cut to pattern, bind the edges and you will have a water-resistant apron.

Old pillow cases are excellent for protecting the tops of clothes while they hang in the closet. Use this tip for putting away out-of-season clothes.

Odd bits of linoleum make nice covers for kitchen or laundry table and may even be used as shelf covering.

Old socks are excellent for applying wax to furniture; they may be used for cleaning silverware, too.

If you are crowded for space, build a blanket bin across the narrow end of a hall, underneath the windows. This is good to use in storing clothes, too. Fold the latter in clean tissue paper to prevent wrinkling.

Lynn Chambers' Menus

*Country Omelet
*Swiss Spinach Rye Bread
Asparagus Salad With Cheese Dressing
Prune Cake
Beverage
*Recipe given.

1 tablespoon melted butter
1 teaspoon salt
Dash of pepper
1 teaspoon sugar
Mix all ingredients together in order given. Drop by spoonfuls onto hot, greased griddle. Saute until golden brown on each side, turning only once.

*Swiss Spinach.
Into 2 cups of finely chopped spinach, blend 1/2 cup very thick, well-seasoned white sauce (flavored with onion and a dash of nutmeg), just enough to hold spinach together.

Eggs can always pack a nutritional punch into lunch and still keep a meal on an economical plane. You'll like both of these suggestions, one served hot, the other crispy cold!

Sunshine Egg Salad.

(Serves 6)

8 hard-cooked eggs
1 cup finely diced celery
1/4 cup salad dressing
1 teaspoon Worcestershire sauce
1 tablespoon lemon juice
1 teaspoon scraped onion
Salt and pepper
Celery curls
6 thick slices of tomato
Salad greens

Chop eggs, but not too fine. Add celery, dressing and seasonings. Season to taste with salt and pepper. Press into molds, and chill before serving. Unmold each on a slice of tomato in a bed of salad greens. Garnish with celery curls, paprika and additional salad dressing, if desired.

*Country Omelet.

(Serves 5)

2 cups diced, cooked potatoes
3 slices bacon
1/4 cup minced onion
4 eggs, separated
2 tablespoons top milk
1 teaspoon salt
1/4 teaspoon pepper
1 tablespoon chopped parsley

Brown potatoes, bacon and onion together in a frying pan. Cool. Beat egg yolks slightly, add milk, salt, pepper and chopped parsley. Beat whites until stiff and fold into egg yolk mixture. Heat frying pan, add 2 tablespoons shortening into the pan. Pour in egg mixture. Cook over low heat until lightly browned on bottom (about 15 minutes). Brown top slightly under broiler and serve.



There's a surprise in store with mushrooms de luxe that will make guests ask for more. An all vegetable luncheon like this is served with a smooth, creamy mayonnaise sauce made by mixing mayonnaise and milk and heating together.

An easy, point-free luncheon is made with mushrooms and served with vegetables. It takes only about 20 minutes to bake.

Mushrooms De Luxe. (Serves 6)

12 large mushrooms
1/4 cup dry bread crumbs
1 tablespoon chopped green pepper

1 1/2 tablespoons chopped onion
1 teaspoon chopped parsley
1 1/2 teaspoons salt
1/2 teaspoon pepper
1/2 cup real mayonnaise
1/2 cup milk

Wash mushrooms, remove stems and chop. Mix chopped stems, bread crumbs, green pepper, onion, parsley and seasonings. Brown in 2 tablespoons of the mayonnaise. Fill mushroom caps. Bake in a moderately hot (400-degree) oven 20 minutes, or until tender. Serve with vegetables and mayonnaise sauce, made by heating remaining mayonnaise with 1/2 cup milk and cooking until smooth. This is cooked over low heat, stirring constantly, 5 minutes or until hot.

A dressing for tomatoes, equal to none, is made by merely sieving well ripened avocado and seasoning with lemon juice and garlic salt. This will reduce the pressure on hard-to-get salad oil, ordinarily used for dressings.

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Kathleen Norris Says:

The Wonder-Women of Long Island

Bell Syndicate.—WNU Features.



"Certainly there are baby toys about, but the place is neat and clean, and I myself am always dressed in a clean, cheerful costume."

By KATHLEEN NORRIS

SOME months ago I wrote an article filled with sympathy for today's young mothers. I dwelt upon the difficulties they encounter in marketing, washing, cleaning, cooking, baby-tending, with so little help. I recalled the fact that we, who are mothers, in our young days could always secure the assistance of some competent woman, who managed kitchen and nursery, stood by us in all domestic crises, and left us plenty of time for occasional evening amusements, for theater, dancing, dinner parties.

The drudgery of today's mothers, their struggles in the markets, the steady care of restless, exacting children, the monotonous round of preparing meals and clearing them away, washing and ironing clothes, only to have them thrown into the tubs to repeat the process, — well, altogether it summed up what seemed to me pretty strenuous living.

But a certain young wife of Seaford, L. I., vigorously disagrees with me. She writes me a scathing letter about it.

"I am 22," she says. "Before my marriage I was a show girl, and I am more supple and better looking now than I was then. I have two babies, 22 and 7 months old. I do all the housework, cooking, washing, cleaning, mending, ironing, baking, cutting the lawn and shopping, with stores five miles away. I help in the garden, do all my own preserving and canning, and make all mine and the children's clothes, from hats to winter coats and bathing suits. I keep up my acrobatics, reading and organ playing.

Time to Go Out With Husband.

"Certainly there are baby toys about, but the place is neat and clean, and I myself am always dressed in a clean, cheerful costume, with costume jewelry and hair bows and so on. I am always willing to dance, at home, with my husband in the evenings, go for long walks with him and the children on his days off, and dance the night away when we can get someone to mind the babies.

"I also," the letter continues, "make all our rag rugs, curtains, afghans, quilts, blankets and pillows, and still have plenty of time left over. I am not bragging, for my neighbor on the left does all this with eight children, from 6 months to 16 years, and all my neighbors have from four to six children, and are still beautiful women, wearing sizes 12 and 14.

"The women you quote," the letter ends, "must be slatterns and idiots."

One can only respectfully agree with this fiery little housewife, and warmly congratulate her husband and the husbands of her clean, capable, cheerful — yet undersized — neighbors. They must have some secret that many other women have not yet mastered. Preserves, dancing, long walks and the making of pillows take time, and eight children mean 30 meals a day, and 30 meals mean at least 60 cups, 180 plates, 60 spoons to wash every day, 50 little garments to wash and iron every week — to say nothing of the babies' pin-ups and the bath towels, the boys' jeans and some 70 pairs of socks. No, the imagination staggers at it, and one can only bow respectfully to such efficiency.

Modern Devices Help.

Our own nursery was well filled, half a century ago, and the older members did help, and were expected to help. We peeled potatoes, set tables, tended the younger children, ran errands, made ourselves useful in dozens of ways.

But the woman who wrote this letter has no such help. Her children are babies; her daily baby wash runs to 50 articles. Her children demand much on their high chairs, diaper daily baths, wake her at unearthly hours, need complete changes of crib bedding and their play aprons every day or twice a day, and still she has "plenty of time left over."

Certainly she has a thousand helps earlier generations of women didn't have. She can get codfish cakes and biscuits all ready to cook, ready-made bread and cakes; she doesn't have to fill lamps or stoke coal stoves; hot water runs in her bathroom; vacuum cleaner works miracles; she doesn't have to walk that five miles to the store as her grandmother would have done.

But just the same — those must be wonder-women down in that little Long Island town.

IDEAL HOME-MAKERS

Many young mothers have been complaining bitterly about the difficulties of caring for one or two children during the last four years. Scarcities of almost every necessity, slow laundry service, and a hundred other vexations made the always trying tasks doubly hard. Besides that, it has been almost impossible to hire any household help. To add to all this, many servicemen's wives have had to work when they could, to add to their small income from the government.

Even with peace again over the land, these war-born problems are still here for the most part, and will be for many months. Some women, however, have such courage, energy and pride that they refuse to be downcast by hardships. Today's article contains a letter from a group of New York mothers who take everything in stride, and seem to have a good time doing it.

These young women have from two to eight children. They do practically all their own work, including a lot of sewing and gardening. Yet they somehow have time for dances and parties occasionally. Except for such mechanical helps as vacuum cleaners and washing machines they have no assistance in their daily chores. Miss Norris calls them "wonder-women."

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Ready-Made Dresses

Shop with an eye on possible alterations when buying ready-made garments. Some ready-made dresses are difficult to alter, and clothing is still too scarce to warrant gambling on a misfit.

Whether a garment is to be altered at the store or at home, you are advised against buying one that requires complicated changes. If a dress that fits throughout cannot be found, buy one that fits the upper part of the body, as the skirt is less difficult to alter.



"We dance the night away."