

General MacArthur Receives Emperor Hirohito



Japan's emperor went to meet Japan's conqueror, General of the Army Douglas MacArthur. It was the first time in 2,000 years of Japanese history that a mikado had left the royal palace to be received by a foreigner. Emperor Hirohito, "The Son of Heaven," was dressed in formal morning attire, not in his flamboyant dress of admiral or marshal. The conquered ruler bowed to American correspondents.

Uncle Sam's Most Expensive Private First Class



Mc. Arthur Grisor, insert, whose wife and 11 children are shown awaiting his return from Europe to their home, Pa., home. They have been married 12 years and have three sets of twins among their 11 children. Their army allotment of \$250 a month is believed to be the highest paid to any private first class. Grisor is just as anxious to return to his family as the paymaster is to be relieved of this expensive soldier.

It's a Long Walk Up to the Top



View of crowded Empire State building lobby after elevator strike went into effect. Workers seem hesitant about climbing stairs to their offices, and have backing of health authorities who put limit at eight flights for workers under 30 years old.

Stricken Brothers Await Death



The three Finlon brothers, Billy, 15, left; David, 13, on bed; and Lloyd, 12, right, all crippled by muscular dystrophy, a rare disease, usually fatal, shown as they await their sad fate at the home of their widowed mother, near Salisbury, N. C. The boys were recently taken to Duke University hospital where doctors said they could do nothing for them.

Football Gains Speed



An example of the quality type of football being displayed this season is demonstrated by Dan Dworsky of Sioux Falls, S. D., who will play fullback for Michigan. The end of the war has released navy stars.

Pearl Harbor Counsel



William Dewitt Mitchell of New York, a lifelong Democrat who served as attorney general under President Hoover, has been appointed counsel for Pearl Harbor quiz.

HOUSEHOLD MEMOS... by Lynn Chambers



Good to Bake—That's Devil's Food Cake (See Recipe Below)

Cake Tempters

Family hungry for cake? As a general rule, families take it easy on cakes during the spring and summer because there's a wealth of fruits and berries to solve the dessert problem.

But, comes the first whiff of fall in the air, when the kitchen will stay cool enough even for baking, and there's the family on mother's heels begging for a cake.

Then, too, husbands and sons will soon be returning, and they will want a big taste of mother's good homemade cake. Be ready for the call when it comes, homemakers, with a brand new line-up of recipes that are bound to win the family.

We're still aware of the strategic situation in regard to sugar, so the following recipes don't go all-out for sugar. They're taste-tempting and delicious in spite of it all, and there's a grand variety from which to choose. Take your pick:

- *Bran Devil's Food Cake. (Makes 16 cupcakes)
- 1 1/4 cups sifted cake flour
- 2 3/4 cups sugar
- 1/2 cup cocoa
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 1 teaspoon salt
- 1/2 cup shortening
- 1/2 cup whole bran
- 1 cup milk
- 1 teaspoon vanilla
- 2 eggs

Sift flour once, measure then sift again with sugar, cocoa, baking powder, soda and salt into mixing bowl. Add shortening and whole bran. Add about 1/2 of the milk, then vanilla; beat until perfectly smooth, about 100 strokes. Scrape bowl and spoon and mix well. Add remaining milk and beat until well blended. Add the well-beaten eggs. Fill greased muffin tins 2/3 full. Bake in a moderate (350-degree) oven about 25 or 30 minutes.

Do you like a cake served warm, in squares, with the tangy flavor of a citrus marmalade? This, then, is made-to-order:

- Marmalade Tea Cake.
- 2 tablespoons melted butter or substitute
- 1/2 cup brown sugar
- 1 1/2 cups corn flakes
- 1 1/2 cups sifted flour
- 3 teaspoons baking powder
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 4 tablespoons shortening
- 1 egg
- 1/2 cup milk
- 1/4 cup marmalade

Blend together butter, brown sugar and 1/2 cup corn flakes. Set this aside for the topping. Sift together flour, baking powder, sugar and salt. Cut in shortening. Beat egg and add milk. Add to dry ingredients, stirring only until combined. Add remaining 1 cup of cornflakes. Turn into greased 8-inch square pan. Dot

Lynn Says:

Make Dishwashing Easier: Stunt fishy odors on dishes by washing them in soapy water to which some vinegar has been added. Rinse dishes in hot vinegar water, also.

Hot, soapy water is indicated for greasy dishes; cold water for egg, starchy and milky dishes.

Scrape dishes before starting to wash and have a strainer in the sink to collect all leftovers. It's much easier than scooping them up out of the water.

Stack dishes carefully before washing. It won't seem like you have so many, and there's less chance of their breaking.

China can be allowed to dry by itself on a dish rack, but glasses, silver and cutlery should be wiped immediately after washing.

Make sure you have plenty of good absorbent dish towels handy. Use paper toweling for hands to save cloth towels.

Lynn Chambers' Menus

- Stuffed Veal Shoulder
- Browned Onions Carrots
- Potatoes
- Cranberry-Orange Salad
- Biscuits
- *Bran Devil's Food Cake Beverage
- *Recipe given.

with marmalade, spooned on top of batter; sprinkle with mixture set aside for topping. Bake in a hot (400-degree) oven for 25 minutes. Serve warm, cut in squares.

Sour Cream Spice Cake.

- 1/4 cup shortening
- 1 cup brown sugar
- 1 egg
- 3/4 cup thick sour cream
- 1 1/4 cups sifted cake flour
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1/4 teaspoon cloves

Cream sugar and shortening, add egg and beat well. Add sour cream. Sift flour with baking soda, baking powder, salt, cloves and cinnamon. Add two tablespoons of the dry ingredients to the creamed mixture. Beat thoroughly. Add remaining dry ingredients to the first mixture, beating well. Pour into a well-greased and well-floured pan and bake in a pre-heated 350-degree oven for 30 minutes.

An unusual variation in cakes is to use gingerbread as an upside-down cake with an apple or orange topping. This saves both sugar and fussing as it is not necessary to make an icing for this type of cake:

Gingerbread Upside-Down Cake.

- 1/4 cup shortening
- 1/2 cup sugar
- 1 egg
- 1/2 cup molasses
- 1 1/4 cups sifted flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 cup sour milk

Bottom of pan: 2 tablespoons butter or substitute 1/2 cup light corn syrup 1/2 cup nuts 2 sliced apples or oranges

Cream sugar and shortening. Add egg, beat well. Add molasses, blend. Sift dry ingredients and add alternately with the milk to the creamed mixture. To prepare pan, melt butter and add corn syrup. Arrange fruit and nuts. Pour batter over fruit and bake for 35 minutes in a 375-degree oven. Turn cake out of pan immediately after removing from oven.

For those of you who like your whipped cream and can't get it, here is an excellent way of making it:

Whipped Cream.

- 1 1/2 teaspoons plain, unflavored gelatin
- 1/2 cup cold milk or water
- 1 cup well-chilled light cream

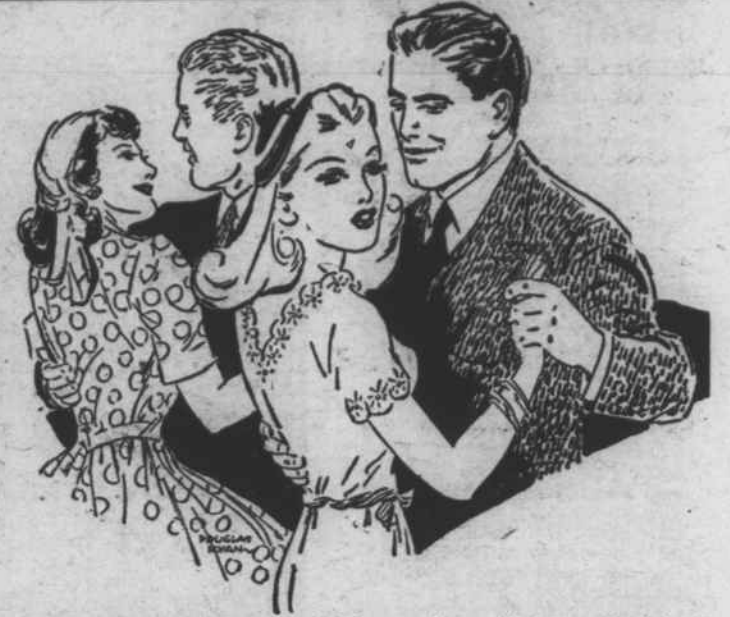
Soften gelatin in cold liquid. Set over hot water and stir until thoroughly dissolved. Pour cream into fairly deep, narrow bowl, making sure it is deep enough so cream covers at least 3/4 of the beaters. Stir in softened gelatin gradually. Set bowl in a pan of ice and let stand 5 minutes, stirring around edges several times. Leaving bowl in ice and water, beat with rotary beater 5 minutes. Cream will be light and fluffy but will not stand stiff enough to peak. Let stand 1 or 2 minutes more in ice water, stirring gently. Cream will thicken and become stiff enough to peak. This may be sweetened and flavored to taste. It may be served immediately or kept in refrigerator or cold place until ready to serve. Texture improves on standing in refrigerator for 1/2 hour. Stir until smooth and serve.

Released by Western Newspaper Union.

Kathleen Norris Says:

Mind Your Own Business

Bell Syndicate.—WNU Features.



"She is running around with one of the town boys, and whatever she feels, he is deeply in love."

By KATHLEEN NORRIS

THESE are good days in which to mind your own business. For one reason, because everyone's business is going to be complicated and hard under postwar conditions. And for another, because interfering in other persons' affairs is a harmful, wasteful and often useless employment.

Here is a letter from a woman who feels that she very decidedly ought to be minding other persons' business, even while she gives me a distinct impression that her own isn't being too well managed.

"My position is a very painful one," writes Carolyn Miller, from a Texas town. "I live with my husband's mother, who is a dear. She is only 52, active and capable, and we manage the house easily between us. I have a baby six months old.

"The trouble is my twin sisters-in-law, whom I will call Joan and Jean. They are 20, Joan married to a captain of marines, and Jean engaged to his brother, who is in the air corps. This marriage and this engagement took place before I moved in here. My husband, Bert, has been away for almost a year. 'Not His Baby.'

"Joan, the married one, had a baby 10 months after her husband's departure for the south seas. She did not notify him of this baby's arrival until it was five weeks old, then a joyous cable was sent, 'fine little girl, both well.' His answer to this was so pathetically eager and happy that it made me sick, for in the family we all know that it is not his baby. Joan admits herself to a time of indiscretion, immediately after his departure, with one of his friends, since killed in the Pacific.

"The whole family expects me to be a party to this outrageous deception, of which I never would have heard, if I had not unexpectedly arrived here at the old home. My own instinct is to try to persuade Joan to write the truth to Art, and if she will not and her mother will not, to write him myself.

"Jean's case is, of course, less serious, but she is running around with one of the town boys, and whatever she feels, he is deeply in love. This seems to me terribly unfair to her absent fiance, but her mother will do nothing but look worried and say that time will settle all these problems. Personally I don't believe in leaving such matters to time; human beings have responsibilities, and our duties to our absent soldiers are surely the most sacred among them.

"My husband is now returning, honorably discharged, and we will move back to our own home, in a town some miles away. Naturally I have kept these troubles strictly to myself, for the honor of the family, but I really am in need of advice as to my correct course, having been brought up myself in the belief that honesty is always wisest in the end, however painful. Please help me."

Let Joan Tell Husband.

My dear Carolyn, my advice heads this article. Mind your own business. Button up your lip about Joan's affairs and Jean's affairs, and concentrate upon managing your home—fortunately in another town, and keeping your husband and baby happy.

You don't know—and you have no



She will tell him when he returns.

SILENCE IS BEST

It is often difficult to keep quiet when you happen to know some scandalous information. Many people persuade themselves that it is their duty to tell, because somebody is being deceived. They seldom stop to think that they may be making a bad situation worse.

The case discussed in today's article concerns two young wives whose husbands are still in service and out of the country. The girls are twins, young and pretty. Joan has given birth to a daughter—obviously out of wedlock.

The other girl, Jean, is going around with one of the local men who is plainly in love with her. Carolyn, their sister-in-law, sees all this and feels she ought to write to the husbands and reveal the ugly facts.

Miss Norris admonishes Carolyn to keep out of these people's affairs. There is no good purpose to be served, she says, by telling the soldier-husbands now. Perhaps they will never need to know. In any case, it is the wives who should do the telling, and under more favorable circumstances than now exist.

business to know — what the relationship is between Joan and Art. Perhaps she has written him the full truth, already. Perhaps she is waiting until he is home again, and at work normally again, and in love with the little girl baby, to say to him; 'Art, I don't know what weakness or craziness came over me—I never loved Tom as I did you. I was lonesome, and he was going away—to his death, as it happened—and we were carried away. Can you forgive me, and love her for Tom's sake, too, because he gave everything that he had, gave life itself, to keep her world safe for her?'

Perhaps, if something like that happens, Art never need be disillusioned, Art's heart need never be broken; perhaps there will be other children, and the little oldest girl not the least dear.

But whatever happens, your putting your stiff, moralizing, clumsy hand into this affair can only ruin everything, and do you no good. Leave Joan alone and leave Jean alone — Jean isn't the only pretty young flier who's amusing herself in the absence of her heart's true love. Jean will probably meet her sweetheart with innocent eyes, and a royal welcome, and to all the world Joan's mistake will remain hidden, and Joan's daughter will have her honor and her place in the world untouched. In a word, Carolyn, mind your own business.

Vitamin Intake Sufficient

You homemakers are concerned with the proper amounts of calcium and of riboflavin, known now as vitamin B-2. Calcium builds bones and teeth. Riboflavin promotes growth and is necessary to normal nutrition at all ages. B-2 vitamins are found in milk and milk products, among other foods. For folks have been drinking 25 per cent more milk since 1934, and increased their consumption of the B-2 vitamins about one-fifth.

Vitamin B-1 and niacin have been added. Iron is an important nutrient and it is usually fairly well supplied in average mixed diets and the enrichment program adds even more. The average quantity of vitamin B-1 that you and your family had last year was 33 per cent higher than in prewar years 1935-1939. Nine per cent of this B-1 increase was due to the enrichment of grain products. You homemakers have learned that if your family does not have enough B-1 it is apt to result in a poor physical condition, poor appetite and nervous disorders.