

Speaking Sports

By Bob McShane
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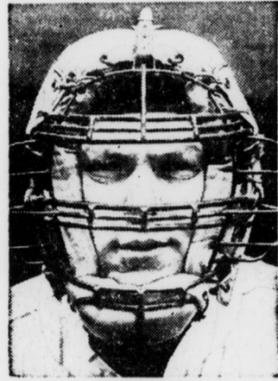
WITH the induction of Catcher William Malcolm Dickey into the navy, the New York Yankees lost the last man of an era that made the champions the most famous club in baseball.

Bill Dickey played with Babe Ruth. Lou Gehrig was his roommate, and in more recent years there were Tommy Henrich, Joe DiMaggio, George Selkirk, Johnny Sturm, Buddy Hassett, Red Ruffing, Ken Sears, Phil Rizzuto, Bill Johnson, Charlie Keller and others who made the Yankees the champions of the world.

When Manager Joe McCarthy received word of Dickey's status he said:

"I guess it's only the beginning. Uncle Sam wants him and that's all there is to it. I wish Bill the best of luck. We'll all miss him. He was a great catcher, great hitter, and a great man to have on a ball club. The records prove Dickey was the greatest catcher of all time."

Exactly how much the loss of Dickey will affect the Yankees re-



BILL DICKEY

mains to be seen, but most observers believe that it will rank with the biggest, comparable to the loss of DiMaggio, Keller or any of the others who are in service.

Dickey's Rating

Unquestionably Dickey deserves ranking with the best catchers of all time. He shared in nine World Series cuts and appeared behind the bat in every contest of the Yankees' last eight series. Only Ruth appeared in more World Series, and Dickey's feat of playing on seven winning clubs tied a mark held by Ruth and Gehrig.

The only uniform that Dickey ever wore in the big show was a Yankee uniform—and he wore that for 16 seasons. The veteran, who will be 37 years old in June, received the plaque as player of the year at the recent Baseball Writers' dinner in New York. He holds the major league record of catching 100 games or more for 13 consecutive seasons and batted over the .300 mark in 11 seasons. His lifetime average is .313.

Apparently the Yankee front office had seen the handwriting on the wall. Joe Glenn, a veteran, was purchased from Kansas City just a few days before Dickey was inducted. The club also has the services of Bob Collins and Mike Garbark, rookies with little or no big league experience, and maybe Rollie Hemley, a good catcher but a man who says he would sooner be farming than playing baseball.

All-Important

When the news was given to McCarthy he wanted to say he was sorry to see Dickey go. But he checked his words for fear they might be misunderstood.

As the manager of a baseball club it is inconceivable that McCarthy should be glad to see Dickey go. A catcher is all-important. A winning ball club must be strong through the middle, from the catcher's box through center field.

The trend of the times was evidenced by the fact that, when news of Dickey's induction came, the only catcher in the Yankee spring camp was Claude Larned, a councilman from Pleasantville, N. Y., where he has a gas station. Larned is not even trying out for the team. He was around only because he likes baseball and happens to be a friend of Paul Krichell, the Yankee's No. 1 scout.

The mighty have not fallen, but their troubles are as numerous as those besetting the seven other clubs of the league. And that alone is most unusual.

SPORTS SHORTS

Elmer Riddle is the 15th pitcher in Cincinnati's modern baseball history to win 20 or more games in one season.

Major league clubs will play 168 spring exhibition games before launching the championship season of 1944.

Before the Detroit Lions gave him a contract, Frank Sinkwich signed a release absolving the club from responsibility in the event of permanent injury due to his heart condition.

HOUSEHOLD MEMOS... by Lynn Chambers

Daily Menus Need Changes to Fit Family's Wants



You'll be surprised at how little chicken is needed for Chicken Noodle Paprika, but how good the casserole can taste. It meets all the requirements for a good, wartime dish.

Do you plan your meals to suit the family's mood? In spring, for instance, do you satisfy their hunger for foods crisp, crunchy and light? Do you get away from the too hearty and heavy foods of winter, and heed the change in weather and appetite? If you don't, then you should! Every family requires a change in food as well as in dress.

Food is more fun for both you and the family if you vary menus from time to time, weed out much-repeated recipes and add new ones to the family's collections. Do keep in mind the changes of season and their wealth of new foods and color schemes to add interest to the diet.

Save Used Fats!

Vegetables herald the important coming of spring—and their use in meals should be more generous, even in the meat course itself where they will act as a meat extender:

Meat Balls in Vegetable Sauce.

(Serves 6 to 8)

- 1/2 pound veal
- 1/2 pound pork
- 1 pound beef
- 1 small onion
- 1 green pepper
- 1 carrot
- 1 stalk celery
- 2 tablespoons fat
- 1/4 cup applesauce
- 1/4 cup moist bread crumbs
- 2 teaspoons salt
- 1 pint tomatoes
- 1 tablespoon flour
- 2 eggs
- 3 potatoes, diced
- 1/4 teaspoon pepper

Chop parboiled or leftover vegetables. Grind meat and mix with applesauce, bread crumbs, salt, pepper and beaten eggs. Form into egg-sized balls. Melt fat, brown meat balls, add chopped vegetables and tomatoes. Bake uncovered 25 minutes in a moderate oven.

Save Used Fats!

Asparagus and Spaghetti.

(Serves 6)

- 1 1/2 cups spaghetti, broken in pieces
- 1 pint canned or cooked asparagus and liquid
- 2 tablespoons flour
- 2 tablespoons fat
- 1 cup rich milk
- 3 to 4 drops tabasco sauce
- 1/2 teaspoon salt
- 1 cup buttered bread crumbs
- Cheese, if desired

Cook spaghetti in boiling salted water until tender. Drain. Drain the liquid from the asparagus, cut

Lynn Says

Mottoes: Produce and preserve, share and play fair are mottoes which should be in every household notebook.

This is what I mean, so check yourself on the following points so that you can tell if you're doing the job on the home front:

Save cans—to meet the quota of 400,000,000 used cans every month.

Save waste paper and collect scrap. Containers are made from these to ship supplies to forces overseas.

Start the Victory Garden early—to produce more food than we did last year.

Store leftover food correctly, prevent waste.

Shop early in the day, early in the week. Accept no goods without stamps.

Substitute for scarce foods, serve simpler meals to save time and leave you more time for vital war work.

Lynn Chambers' Point-Saving Menu

- *Chicken Noodle Paprika
- Broccoli
- Sliced Tomatoes
- Rye Bread Sandwiches
- Lemon Snow Pudding
- Custard Sauce
- Brownies
- *Recipe Given

stocks in short pieces and prepare a sauce from the flour, fat, milk and asparagus water, then add the tabasco sauce and salt. In a greased baking dish, place a layer of the cooked spaghetti, then one of asparagus. Cover with sauce and continue until all ingredients are used. Cover top with buttered crumbs. Top with grated cheese, if desired. Bake in a moderate (350-degree) oven until heated, about 20 minutes.

Save Used Fats!

You'll be getting the most out of your money if you serve this low-chicken casserole. It's thrifty but full of nutrition:

*Chicken Noodle Paprika.

(Serves 6 to 8)

- 1/2 pound medium-cut egg noodles
- 4 cups boiling water
- 1 teaspoon salt
- 1/2 cup diced carrots
- 1/4 cup diced celery
- Salt and pepper to taste
- 1/4 cup onion, cut fine
- 2 tablespoons shortening
- 1 1/2 cups chicken stock or gravy
- 1 teaspoon paprika
- 1/2 cup minced, cooked chicken

To the boiling water add salt and egg noodles. Cook until all water is absorbed and noodles are tender. This requires about 10 minutes. Stir frequently during cooking period. Combine carrots, celery, onion and shortening and cook for a few minutes. Add chicken stock, paprika, seasonings and chicken. Cook slowly until vegetables are tender. Pour this mixture over the cooked egg noodles, place in buttered casserole and bake 1/2 hour at 350 degrees. Whole pieces of chicken may be used in place of the minced chicken.



An inexpensive food is the salad, but it provides the mineral and vitamin riches necessary to good health and living, and satisfies the need for change of texture and contrast in menus.

Ham Loaf.

(Serves 6)

- 1 1/2 cups ham, diced
- 1 package lemon-flavored gelatin
- 1 cup boiling water
- 1/4 cup vinegar
- 1/4 teaspoon paprika
- 1 teaspoon salt
- 3/4 cup water
- 3/4 cup mayonnaise
- 2 tablespoons minced green pepper
- 2 tablespoons minced dill pickle
- 1 1/2 teaspoons dry mustard

Pour boiling water over gelatin and stir until dissolved. Add vinegar and water and allow to cool slightly. Add the other ingredients and turn out into loaf pan. Chill until firm. Turn out on platter and garnish with lettuce, endive, sliced eggs and tomatoes.

Save Used Fats!

Vegetables should be cooked until they are just barely tender—then no more. Then most of their vitamins are intact, and the color is glorious. Here's a casserole with a riot of new spring color:

Garden Casserole.

(Serves 6)

- 2 cups white sauce
- 1 cup cooked new potatoes
- 1 cup cooked asparagus, cauliflower or broccoli
- 1/2 cup cooked carrots
- 1 cup cooked peas
- 1/2 cup yellow cheese

Make white sauce. Place vegetables in layers in buttered casserole and pour white sauce over them. Cover with finely cut cheese and bake in a moderate (350-degree) oven 20 minutes.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplains Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.



Things I Never Knew 'Til Now

(About Canada's War Effort)

Canada is the only one of America's Allies which has not used Lend-Lease help. . . . Most of her money payments to the Allies have been outright gifts because Canada is opposed to piling up war debts. . . . The United States is Canada's best customer; and Canada is at the top of the list of our best customers. . . . Canada is the world's largest producer of aluminum. Last year she produced more than the whole world did in 1939. . . . Canada is the world's largest producer of nickel and is practically the only source of supply available to the United Nations. . . . Canada is the world's largest producer of asbestos, terrifically important on aircraft carriers and battleships. . . . She is a heavy producer of lead, zinc and mercury, and the most important discovery of tungsten ore yet found on this continent is now being developed by the Canadian government direct. . . . It's the backbone of battle armor.

Without Canadian radium the field services and hospitals of the United Nations' armies would be almost helpless. . . . Canada is producing five times as much armor plate, guns and tools as she did in 1939. . . . She is producing 16 types of gun carriages and mountings, although before she entered the war she had never manufactured a big gun. . . . She has delivered 100,000 units to date. . . . Canada has the largest small arms factory in the British Empire. She has produced more than a million rifles and enough ammunition to fire 300 shots at every soldier in the German army. . . . Canada is second only to us in building ships, although she had not built a seagoing cargo ship in 20 years when Hitler marched on Poland. . . . Canada supplies all of the signal corps of the United Nations with a large amount of their equipment, including nearly 100 types of signaling sets. . . . Canada has developed a new secret explosive for the invasion—the most powerful in the world.

Canada has mobilized the mightiest of all her resources, her fighting people. . . . Forty thousand women are in the Canadian armed forces. Over 5,000 are in the Canadian Navy Services, and 16,000 are in the RCAF. . . . On Canada's mighty munitions assembly line, one out of every four persons is a Canadian woman. They handle the technical signaling devices and secret naval codes—and, believe it or not, they plot the convoy routes. . . . The Canadian Gov't has found them so proficient at Radar and Asdic that women are used as instructors. Nor is their work confined to intricate mechanical devices. They overhaul aircraft engines, operate power machines and actually operate the new instrument which determines errors in cannon fire.

The newspaper you are reading probably is printed on Canadian newsprint. Canada is by far the largest producer of newsprint in the world. . . . In spite of her terrific war effort, Canada is sending more newsprint to the U. S. than she did at the start of the war. A large part of it goes in direct support of our own war effort, because American production has declined 24 per cent and our other markets have almost disappeared. . . . In our crucial year of 1941 Canadian production of newsprint was more than three times that of the U. S.—and everybody knows how much paper a bureaucrat can use.

In Canada price ceilings mean something. . . . The cost of living has gone up only 2 per cent in two years, while in the United States and Australia it went up almost 14 per cent on the same scale of measurement. . . . The Canadian people are shelling out taxes at a rate which would equal more than 30 billion dollars in this country. . . . Last year the Government of MacKenzie King threw 4 billion dollars into the kitty to beat Hitler. . . . Production and national income in Canada have doubled since the start of the war. . . . After the war Canada will expand like we did in 1900. . . . The Shipshaw power development in northern Canada has an installed capacity equal to the total capacity of Niagara Falls plants on both sides of the river. It has a continuous output of electrical energy greater than that of our own great Boulder Dam plant. . . . Canada, with less than a fifth of its water power resources developed, has the second largest amount of hydro-electric generating capacity of any country in the world.

The Royal Canadian Air Force has 200,000 men manning its planes. . . . There are 36 RCAF squadrons overseas. . . . The Royal Air Force itself depends for one-fourth of its strength on RCAF crews. . . . The British Commonwealth Air Training Plan is based in Canada. . . . Practically every man in the service of His Majesty, who has anything to do with a plane, learned how to handle his job in Canada. . . . Nineteen out of 20 of the boys who are dropping the bad news on Berlin got the know-how in Canada.

Hand-Made Slip and Panties in Applique



LOVELY hand-made lingerie is always a most welcome gift. You can make this pretty and very practical slip and matching panties of white or tearose rayon satin or crepe. Do the flower appliques of pale blue for contrast.

To obtain complete cutting pattern for slip, panties and applique, finishing instruction for the Applique Lingerie Set (Pattern No. 5697) sizes small, medium and large, send 16 cents in coin, your name, address and the pattern number.

Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

Send your order to:

SEWING CIRCLE NEEDLEWORK
530 South Wells St.
Chicago.
Enclose 15 cents (plus one cent to cover cost of mailing) for Pattern No. . . .
Name
Address

HOUSEHOLD HINTS

An oil-silk refrigerator bowl cover is perfect to slip over the bottom of a hanging pot to catch the drip after it has been watered.

To avoid shine on much-worn trousers and skirt seats brush the garments after each wearing.

When a ladder is used to trim trees or pick fruit, a small, strong chain should be substituted for the top rung as it grips trees or poles more securely.

Stretching is fine for the figure, likewise the budget, but don't stretch table linen when ironing it. Iron while damp and press until dry to preserve its stiffness.

Hang a full-length mirror in the kitchen and small children can see for themselves whether they have clean faces and combed hair. It also serves as a daily reminder of one's own appearance.

WHY TAKE HARSH LAXATIVES?

Simple Fresh Fruit Drink Makes Purgatives Unnecessary for Most People

Here's a way to overcome constipation without harsh laxatives. Drink juice of 1 Sunkist Lemon in a glass of water first thing on arising.

Most people find this all they need—stimulates normal bowel action day after day!

Lemon and water is good for you. Lemons are among the richest sources of vitamin C, which combats fatigue, helps resist colds and infections. They supply valuable amounts of vitamins B, and P. They pep up appetite. They alkalize, aid digestion. Lemon and water has a fresh tang too—clears the mouth, wakes you up, starts you going.

Try this grand wake-up drink 10 mornings. See if it doesn't help you! Use California Sunkist Lemons.

You breathe freer almost instantly as just 2 drops Fenstro Nose Drops open your cold-clogged nose to give your head, cold air. Caution: Use only as directed. 25¢, 2 1/2 times as much for Fenstro Nose Drops

Naval Salvage
Since 1941, the U. S. navy has salvaged, exclusive of the Normandie, naval and merchant ships and cargoes having a total salvage value of \$500,000,000, or 125 times as much as the cost of saving them.

SNAPPY FACTS ABOUT RUBBER

Seriousness of the truck tire shortage will be appreciated when it is known that 34 of the country's largest cities receive all their milk by motor trucks.

Underinflation is a voracious waster of tire rubber. A check on Michigan war workers' cars recently showed that more than 15 per cent were underinflated.

Rubber and processing represent about 40 per cent of the cost of manufacturing a popular size automobile tire.

The first rubber-tired motor bus was operated in Brooklyn, N. Y., in 1900. It was used for sightseeing purposes.

Jersey Shaw
In war or peace
B.F. Goodrich
FIRST IN RUBBER

"SORRY, BOSS, BUT I FEEL A HUNDRED TODAY"

- DUE TO MUSCULAR PAINS!

SORETONE
soothes fast with **COLD HEAT* ACTION**
in cases of **MUSCULAR LUMBAGO OR BACKACHE** due to fatigue or exertion
MUSCULAR PAINS due to cold
SORE MUSCLES due to overwork
MINOR SPRAINS

DON'T LET aching muscles keep you off the job—if SORETONE can help. Soretone Liniment contains methyl salicylate, a most effective pain-killing agent. Soretone's cold heat action speeds blessed, comforting relief.

1. Quickly Soretone acts to enhance local circulation.
2. Check muscular cramps.
3. Help reduce local swelling.
4. Dilate surface capillary blood vessels.

For fastest action, let dry, rub in again. There's only one Soretone—instant on it for Soretone results. 50¢. A big bottle, only \$1.

MONEY BACK—IF SORETONE DOESN'T SATISFY

"and McKesson makes it"

*Though applied cold, Soretone acts like heat to increase the superficial supply of blood to the area and induce a flowing sense of warmth.