

Washington Digest

Farm Land Speculation Is Threat to Agriculture



Government Warns Against Fever of Land Buying That Would Start Another 'Unhappy' Economic Cycle for U. S.

By BAUKHAGE

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Farm income—cash income—will be nearly \$11,000,000,000 this year. That is two billions greater than last year.

Money to burn!

And the burning question in Washington is how to stop the conflagration before it starts. The chief danger is another prairie fire of farm land speculation such as started out in Iowa in World War I. First there were wash sales. They were publicized. Real sales began which sent farm prices up to the blue skies and which ended by making a farm mortgage the cheapest form of wall paper.

Two years after that World war started, the prices of farm land rose 5 per cent. Not much later they leaped a hundred per cent and more. The eventual collapse was forerunner of the depression.

Today, two years after the present war started, farm land prices are up 1 per cent. That isn't so bad but the government is already worried enough to consider it worth while trying to start a back fire in the hope of preventing a recurrence of the unhappy cycle which began 25 years ago.

When Governor Black of the Farm Credit administration called in the farm mortgage bankers, the insurance people, farm organization representatives and others in the rural real estate field he simply reminded them that when the government loaned the farmers the money to bail them (the mortgagors) out last time, it was done on appraisals based on normal values. Now it is up to the real estate people to make their appraisals on normal values, too. That means on figures based on the relationship between farm products prices and other prices established for the years of 1914-1918.

A million farmers who were loaned money by the Farm Credit administration during the depression have repaid their mortgages. Those farmers are keenly aware of the danger to agriculture and to the whole economy if a fever of mad land-buying starts again. They will help stop it, if they can. The government will do all in its power in the way of education—meetings will be held—the house organ of the Farm Credit administration which has a million circulation will carry the warning. The real estate operators have indicated that they will cooperate.

Whether money to burn will burn the farmer is still uncertain. In the end, stopping another drunken orgy of land speculation and the terrible headache afterward depends on the word-of-mouth message of the individual. The burned child fears the fire but there is always someone to urge him to risk a blister for the delicious chestnut he sees roasting on the coals.

Policy—Orders—Action—Silence—

"As Commander in Chief of the Army and Navy I order the following policy carried out at once: our patrolling vessels and planes will protect all merchant ships—not only American ships but ships of any flag—engaged in commerce in waters which we deem necessary for our defense. American naval vessels and American planes will strike the first blow against Axis submarines or Axis raiders on the surface of the sea."

This communication in substance was transmitted to the office of the secretary of the navy from the White House a few weeks ago.

There it was immediately translated, first into naval language and then into code. Over land wires to the wireless towers near Annapolis it was flashed to ships of the United States navy on the seven seas.

It is early morning. A thin steely light spreads across the horizon as the U. S. destroyer "Blank," a part of the Atlantic patrol, rides the easy swells. On board, the smooth routine goes on with its clock-work monotony. But there is the ghost of a grim smile exchanged between the captain and the executive officer—they have both read the coded message recorded by the wireless operator a little while before.

Three minutes later the ship is galvanized from galley to crow's-nest.

A strident gong has sounded. The bos'n's whistle is trilling high above the wash of the waves and the whirr of the engines for the word has come down from the lookout: "Torpedo track sighted. Starboard bow. —4-0!"

The gong sounds—that might mean any emergency but before there is time to wonder the order rings out—

"All hands to general quarters." Before the gun crews have ripped off the site covers, the executive officer has reported to the captain: "Battle stations manned, sir."

The "torpedo track," a ribbon of white moves forward toward the destroyer at the rate of 1,000 yards a minute. But the tube of high explosive itself, which is sending up the tell-tale "track" of bubbles is 40 yards ahead of the nearest one that shows—it takes some time before those bubbles can reach the surface.

The bearing of the torpedo is verified and the destroyer swings and leaps "full-speed-ahead" to meet it. Not because the captain wants to contact the whirring death-bolt head-on, but because there is less chance of a hit if the ship shows its beam instead of the length of its hull as a target. And the objective of the destroyer is a spot as nearly over the point where the submarine is submerged as it is possible to estimate it. That point is reached for the torpedo has missed its mark while ears are glued to the sound-detector straining for the noise of the sub's engines.

"Release depth charges." Down go the "ash-cans," one after another; mounds of water rise; the sound detector is deafened. The destroyer, turning sharply, returns to the spot and releases another series of charges.

The roar dies in the detectors. There is silence.

And that is the end of the story. Perhaps it is the end of the submarine. It is quite possible that no one will ever know what happened until after the war—perhaps not then. And even if some tell-tale piece of equipment is blown from the inside of the sub and reaches the surface, that does not mean that the public will know. At least not for a long time.

Seasonal Glory In National Capital

Washington is standing on the threshold of its seasonal glory—"October's bright blue weather," the month of beauty in the capital.

Already the early morning sun comes down in soft blue bars and August's heavy carpet of shadow on pavement and lawn is thinned to a lacework pattern as the leaves shrivel and drop.

Gardens have faded but there is one hardy bush (Rose of Sharon?) which blooms before the more modest doorways. A cross between a hollyhock and a morning glory it is harder than either.

The city wakes with a new vigor now that the tropic days are over. Women government workers are out with a brisk step for a last stroll with dogs or babies, whichever they possess, before they go off to the "office." Landladies straggle homeward cheerfully with their bags and parcels. But trolley cars still lag and jerk, packed to the doors with the new thousands who crowd the sagging city with the clerks of Mars.

Suez Canal Symbol Of British Power

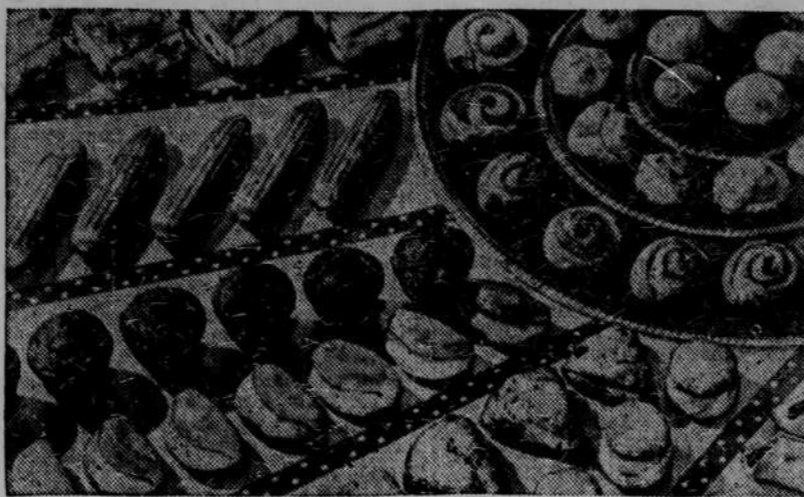
Symbols are often more powerful than facts or things in influencing the public. The Suez canal has always been considered Britain's lifeline. It is the symbol of Britain's sea-power, of the bonds that hold the Empire together, of British achievement.

And yet the canal is as much French as British, both in construction and control. What is more, months ago it became of highly questionable value because for weeks at a time it has had to be closed as a result of attacks from the air.

Long ago shrewd Britons realized that they must prepare for the eventuality of the loss of the Suez. At least five years ago a book was published pointing out that in case of war Britain must be prepared to protect ship routes around Africa.

Household Hints

by Lynn Chambers



NEW WAYS FOR YOUR BAKING DAYS (See Recipes Below)

HOT BREADS—QUICKLY

Crisp, hot rolls? Cinnamon filled and twisted full of nuts, sugar and raisins? Muffins golden and plump standing high in peaks? Scones spread with jam or jelly? Why, of course, they're yummy, and what's better, they can all be made in a jiffy. With the cooler weather setting in, you homemakers can return the hot breads and their baking into your schedules.

Or is there a bake sale or a bazaar included in the fall and winter schedule of your church or club activities? Nothing will fill the bill quite so nicely as a few trays of freshly baked biscuits, rolls, and bread.

Although cakes and pies can be baked at home by individual members, these hot breads can be made, oh, so quickly right in the church kitchen because they need only a few supplies and a few minutes to bake. They'll give your display a more complete array of baked goods and will also be a good substantial contrast to the fancier displays. To make things easy, serve them in pans (if you can spare them) to save time in making displays.

If you're planning a sale of bakery goods, have one section of a table set aside for selling individual pieces of cakes, pie, cookies, or a roll. When people realize how delicious a mouthful is, they can hardly resist buying a bagful.

As a good starter, consider the possibilities of the humble baking-powder biscuit.

Baking Powder Biscuits. (Makes 12 biscuits)

2 cups flour
2 teaspoons double-acting baking powder
½ teaspoon salt
4 tablespoons butter or shortening
Milk to mix
Sift the flour once, measure, add baking powder and salt, then cut in shortening. Add milk and mix just enough to hold together in large flakes. Pat to ¼ of an inch thickness on a floured board and cut with a biscuit cutter. Bake in a hot oven (450 degrees) 12 to 15 minutes.

*Butterscotch Rolls.

Make baking-powder biscuits as given in the recipe above and pat on floured board. Brush with melted butter, sprinkle generously with brown sugar and cinnamon. Roll as for jelly roll and cut in ½-inch pieces. Put ½ teaspoon of butter and 1 teaspoon of brown sugar in each muffin pan and lay the pieces of rolled dough on top of them. Bake 20 to 25 minutes in a hot oven (400 degrees.)

LYNN SAYS:

Quick breads require less attention than yeast breads, but there are a few pointers about them you ought to bear in mind.

Beware of overmixing the batter or dough. For the baking powder variety work the fat into the flour or mixed dry ingredients only until mixed. Then stop, quickly. Mix in the milk with a few whisks, but do not overmix unless you want tough, leathery biscuits.

The secret of good muffins is to mix the batter only until blended. Even the egg should be only slightly beaten. If you want the muffins high in peaks, add a tablespoonful or two of extra flour to the recipe. Honey, jam and jelly are indicated for muffins as grand pick-ups for meals.

Always measure ingredients unless you have the extraordinary quality of guessing accurately. There is such a thing, but it is rare, so remember to use standard measuring cups and spoons. Measurements are level unless otherwise stated.

Ovens for most quick breads are hotter than for the yeast varieties. Set the meter correctly when heating and do not put batter or dough in until the oven has reached the desired temperature.

THIS WEEK'S MENU

Baked Pork Chops Apple Sauce
Scalloped Potatoes Baked Squash
*Butterscotch Rolls Beverage
Waldorf Salad
*Oranges in Syrup
*Recipe Given

Pecan Rolls.

Make as for butterscotch rolls, except add chopped pecans before rolling as jelly roll. Place broken pecan nutmeats in muffin tins with butter and sugar before putting in rolled dough. Bake in a hot oven about 20 minutes.

Plain Muffins. (Makes 1 dozen)

2 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
¼ cup sugar
1 egg, beaten
¾ cup milk
4 tablespoons melted shortening
Mix the dry ingredients. Add the milk to the egg and mix with the dry ingredients. To this add the shortening. Stir till just mixed. Fill greased muffin tins quickly with two tablespoonfuls to each

pan. Bake in a hot oven (425 degrees) for 25 minutes. The muffin recipe may also be baked in a square pan and topped with the following: 2 tablespoons sugar rubbed with 1 teaspoon cinnamon, 2 tablespoons flour and 2 tablespoons butter. Rub until crumbled in appearance and sprinkle over the top of batter before baking. Do your meals need toning up or do you want to make your bakery goods sale a smash hit? Either way, these scones will do the trick:

Holiday Fruit Scones. (Makes 2 dozen scones)

2 cups flour
2 teaspoons double-acting baking powder
½ teaspoon salt
2 tablespoons sugar
4 tablespoons butter or shortening
1½ teaspoons grated orange rind
½ cup finely cut, seedless raisins
2 eggs
¾ cup light cream.

Sift flour once, measure, add baking powder, salt, sugar, and sift again. Cut in shortening, add orange rind and raisins. Reserve about ½ of one egg white for glaze. Beat remaining eggs well, add cream, and then add to flour mixture. Stir the whole mixture vigorously until it forms a soft dough and follows the spoon around the bowl. Turn out immediately on a floured board and knead 30 seconds. Roll ½ inch thick and cut in small triangles. Place on ungreased baking sheet. Brush tops lightly with reserved egg white, slightly beaten, sprinkle with additional sugar. Bake in a hot oven (450 degrees) 10 minutes or until browned. Serve with jam or jelly.

This bread was inspired by corn on the cob, and pleasantly simulates that favorite vegetable because of the use of cornmeal in the recipe:

Corn Sticks or Muffins. (Makes 12)

1½ cups sifted flour
2¼ teaspoons baking powder
¾ teaspoon salt
2 tablespoons sugar
¾ cup cornmeal
2 eggs, well beaten
1 cup milk
4 tablespoons melted butter or shortening
Mix flour, baking powder, salt, sugar, and sift. Add corn meal and mix well. Combine eggs, milk, shortening; add to flour mixture, beating only enough to dampen all flour. Bake in greased muffin pans or corn-shaped pans in hot oven (425 degrees) 25 minutes.

*Oranges in Syrup. (For 6 people)

Peel 6 oranges, remove all skin and membrane with knife, but leave orange whole. Make a syrup by boiling the following ingredients 10 minutes: 1 cup orange juice, ¾ cup pineapple juice, ½ cup lemon juice, 1 cup sugar. Place oranges in this, boil for 1 minute. Remove to serving dish. Chill thoroughly, sprinkle with coconut before serving. (Released by Western Newspaper Union.)

Dad Expected Memorial To Be a Speaking Likeness

Mrs. Woop had died, and Dad wanted to put up some sort of memorial to her. A stained-glass window in the local church being suggested, Dad agreed, and left all arrangements with the minister.

At length the window arrived. Dad, unusually excited, set out to view it.

The minister escorted the old chap into the church and, with a flourish, indicated the window, which depicted an angel.

"How do you like it?" said he. Dad gazed at it thoughtfully. "No good," he grunted. "Why, what's your objection?" "Tain't a bit like my old woman."

Doll Theater

For more than 300 years, the Doll theater has been a major amusement in Japan, says Collier's. Almost life-size, the dolls perform more tricks than puppets manipulated by cords or sticks, through being worked by men who hold the dolls in their hands. Compared with their gaily dressed marionettes, these handlers are virtually invisible as they are dressed in black clothes and hood and work before a black curtain.

Pull the Trigger on Lazy Bowels, with Ease for Stomach, too

When constipation brings on acid indigestion, stomach upset, bloating, dizzy spells, gas, coated tongue, sour taste and bad breath, your stomach is probably "crying the blues" because your bowels don't move. It calls for Laxative-Senna to pull the trigger on those lazy bowels, combined with Syrup Pepsin for perfect ease to your stomach in taking. For years, many Doctors have given pepsin preparations in their prescriptions to make medicine more agreeable to a touchy stomach. So be sure your laxative contains Syrup Pepsin. Insist on Dr. Caldwell's Laxative-Senna combined with Syrup Pepsin. See how wonderfully the Laxative-Senna wakes up lazy nerves and muscles in your intestines to bring welcome relief from constipation. And the good old Syrup Pepsin makes this laxative so comfortable and easy on your stomach. Even finicky children love the taste of this pleasant family laxative. Buy Dr. Caldwell's Laxative-Senna at your druggist today. Try one laxative combined with Syrup Pepsin for ease to your stomach, too.

Improper Act

One improper word or act will neutralize the effect of many good ones; and one base deed after years of noble service, will cover them all with shame.—Aughey.

STAR HIT FOR PENETRO COLDS MISERIES

Zealous men are ever displaying to you the strength of their belief, while judicious men are showing you the grounds of it.—Shenstone.

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WINTERSMITH'S TONIC for Malaria

Sweetness
A drop of honey catches more flies than a hog's head of vinegar.—Old Proverb.

CLASSIFIED DEPARTMENT

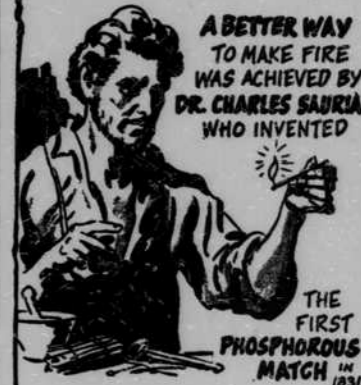
WOMEN'S WEAR

SPECIAL: Silk dresses, slightly used. Sizes up to 38. 10 for 90c. Sizes, 38 up—10 for \$2.00. House dresses, 25c. Handbags, 25c. Send small deposit with order. Money back guarantee. Free catalog. HADSHIAN CLOTHING CO. 82 Rutgers Slip New York City.

Full or Empty

The wise man is like a drug-gist's chest, silent but full of virtues; and the blockhead resembles the warrior's drum, noisy but empty.—Sadi the Persian.

WE FOUND A BETTER WAY



A BETTER WAY TO MAKE FIRE WAS ACHIEVED BY DR. CHARLES SAJURA WHO INVENTED THE FIRST PHOSPHOROUS MATCH IN 1851.

THE BETTER WAY TO TREAT CONSTIPATION DUE TO LACK OF PROPER "BULK" IN THE DIET IS TO CORRECT THE CAUSE OF THE TROUBLE WITH A DELICIOUS CEREAL, KELLOGG'S ALL-BRAN... EAT IT EVERY DAY AND DRINK PLENTY OF WATER.

No Affront

A moral, sensible and well-bred man will not affront me, and no other can.—Cowper.

TRY MOROLINE HAIR TONIC - 10c

Secret Faults

We easily forget our faults when they are only known to ourselves.

Why Suffer? MENEIL'S MAGIC REMEDY

Brings Blessed Relief RHEUMATISM NEURITIS LUMBAGO

Harmful Curiosity

Idle curiosity needs to be deflated.

That Nagging Backache

May Warn of Disordered Kidney Action

Modern life with its hurry and worry, irregular habits, improper eating and drinking—its risk of exposure and infection—throws heavy strain on the work of the kidneys. They are apt to become over-taxed and fail to filter excess acid and other impurities from the life-giving blood.

You may suffer nagging backache, headache, dizziness, getting up nights, leg pains, swelling—feel constantly tired, nervous, all worn out. Other signs of kidney or bladder disorder are sometimes burning, scanty or too frequent urination.

Try Doan's Pills. Doan's help the kidneys to pass off harmful excess body waste. They have had more than half a century of public approval. Are recommended by grateful users everywhere. Ask your neighbor!

DOAN'S PILLS

WNU-7 40-41

By Our Habits

Habits make the day pass easier.

BRIEFS . . . by Baukhage

Ⓢ A high government official said the other day (privately, of course): "If 50 per cent of the people working on defense in Washington were fired the work of the remainder would be more efficient." Oh, make it 33½ per cent!

Ⓢ Some 6,700,000 pounds of pots and pans collected in the aluminum drive are now being processed into fighting planes.

Ⓢ "My colleagues have undoubtedly observed that the color of the walls of the senate chamber is the same as that of caskets."—Senator Andrews.

Ⓢ Warning to politicians: Nobody has ever been elected on his opponent's platform.

Ⓢ The big brass bell on fire engines is doomed. The brass is needed for defense.

If you bake at home, use FLEISCHMANN'S FRESH YEAST

RICHER in VITAMINS

The Household Favorite of Four Generations!