### "We Are Americans First and Trade Unionists Second"

## BOUQUET FOR WAR WORKER; DAMON RUNYON, COLUMNIST DOES NOT EARN HIS SALARY **BY SMEARING OUR WORKERS**

Here's a newspaper columnist who not only refrains from smearing labor but who tells a few stinging truths about working people in wartime. He is Damon Runyon, of the New York Mirror. In a recently printed column Runyon riddled the attacks of laborhaters and charged that war workers are the "most abused class in America today." This may prove interesting to our union men and women.

men and women. "The shortcomings of a few have been magnified until they are accepted as the faults of the many though the record proves our war workers as a whole have reached a production record unsurpassed in the history of the world," he said. "Surely, that could not have happened if our workers were guilty of the sins attributed to them by their critics. "Absenteeism is a charge that has been exaggerated by these persons into an evil far beyond the truth. After all, service men get furloughs from their camps, or even from the fighting fronts abroad, because they are sick or tired, and there is no criticism of them. "Yet when war workers, who get just as tired and just as sick, want a little rest, they are berated as wrongdoers. "Millions of these war workers have left their homes and families behind them, the same as the service men, to go long distances for jobs. Others

"Millions of these war workers nave left their homes and ramines behind them, the same as the service men, to go long distances for jobs. Others have taken their families with them, only to find their wives and children must live under the most frightful housing conditions. "The means of relaxation and amusement provided to soldiers is denied to the war workers in most places. In the main, they are so neglected and hadly treated that most of the men would be glad to chuck their jobs and

join the service. "Also, the high wages you hear about are seldom discussed with refer-ence to the deductions-taxes, rents, bonds, insurance, household expenses, doctors' bills and the like.

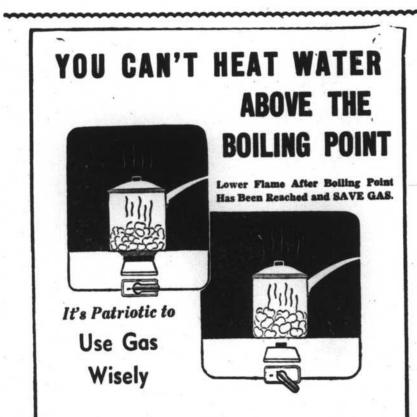
"The sum total left in the hands of the war worker is often not as great as that which remains to the man in the service."

#### After All, It Is Not Pegler And **Rickenbacker Who Are Doing This**

This is the story of American shipbuilding in cold figures. They demonstrate the spirit and patriotism of the in-dustrial and shipyard workers of the United States for whom no toil or sacrifice is too great:

19		ship every thirteen days;
1	940: One	Ship every seven days;
1	941: One	ship every 3½ days;
April 1	942: One	ship a day;
June 1	942: Two	o ships a day;
September 1		ee ships a day;
December 1	942: Fou	r ships a day;
March 1		e ships a day;
May 1		ships a day.

# **Every Pay Envelope Buy War Bonds Out Of**



Time Out For Summer Relaxation With Lemon Oatmeal Cookies And Lemonade



#### By BETTY BARCLAY

tioned.

Have you tried Fresh Lemon Oat-1 meal Cookies with cooling lemonade meal Cookies with cooling lemonade when the weather is warm and your spirits need a "lift"? Well, Fresh Lemon Oatmeal cookies are your spirits need a fift i wen, rish Lemon Cathear Counter the it's a two-some worth repeating often throughout the summer months for its refreshing healthful qualities provide a taste thrill crunchiness of whole-grain oatirresistable to young and old.

It's economical to serve these lemon peel to use as an important vitamin  $B_1$ , proteins, phosphorus, ingredient in the cookies, the indiron and again the lemon fur-juice from these lemons may be nishes the benefits already menextracted for preparing the lemonade and, likewise, the lemon peel used as cookie decorations may be secured from juice extracted lemons.

Lemons have long been known for their health protecting vita-mins B and C and during hot weather this latter vitamin is most important to obtain in large quantitles for it is the vitamin that helps to counteract fatigue and is rapidly lost from body tissues when exposed to high temperatures. So because vitamin C cannot be stored in the body, it must be provided daily with special emphovided daily when the 2, phasis on large quantities when the 2, thermometer rises and cooling 3, lemonade is a delightful way to increase the intake of vitamin C. Lemonade is a beverage even a

child can prepare. For each person extract the juice from one lemon. Add sugar to taste and stir to dissolve. Add one cup water and serve over ice in a large glass. Garnish with lemon slices and maraschino cherries or with fresh cherries, berries or mint sprigs.

meal united with the zest of the fresh lemon juice and grated yelrefreshments, too, because each lemon does "double duty". After grating the waxy-textured yellow bite. The whole grain oats furnish

As an accompaniment to this

Here's the way we prepare them: Fresh Lemon Oatmeal Cookies 1/2 cup shortening 1 cup sugar

2 eggs, unbeaten 2 teaspoons grated lemon peel 3 tablespoons lemon juice

3 tablespoons water 1 cup sifted flour 1/2 cups quick or regular, uncooked

oats 3 teaspoons baking powder

1 teaspoon salt 1. Cream shortening, gradually add

sugar, creaming until light and fluffy. 2. Add eggs and beat vigorously. Add lemon juice and grated

lemon peel and water. 4. Sift together flour, salt and baking powder. 5. Add sifted dry ingredients and

oats, mixing well. 6. Drop from a teaspoon onto a greased cookie sheet and bake. in a moderate oven (375 degrees

F.) for 12-15 minutes. Decorate tops of cookies with bits of lemon peel.

#### WILLIAM GREEN, PRES. A. F. OF L.

THE KIND OF SUITS A Fellow Needs For Summer ROCKINGHAM AND

LONDONSHIRE

# TROPICALS

Suits like these are your first line of defense against hot weather. Tailored of cool, porous fabrics . . . woven to hold their shape and give plenty of wear. Single breasted and double breasted models in shades of light and dark tan, blue and green. Rockingham tropicals \$24.75 and \$29.50, Londonshire tropicals \$35.00.

HASPEL SEERSUCKERS

AND CORDS

Gas is vital in war production and must not be wasted by home users.

Cooking can not be hastened by hard boiling over a high flame. Just use a covered utensil and the moment boiling starts, lower the burner to gentle boiling to cook quickly and nutritiously.

Gas is Vital-Don't Waste It! DUKE POWER COMPANY

