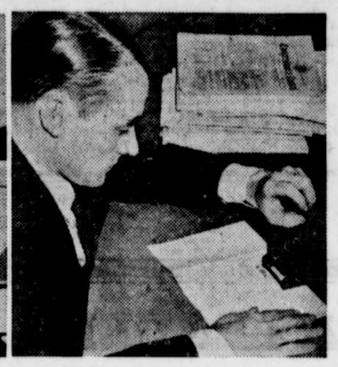
Law in the Making

With the turn of the year a new Congress—the 77th—began its job of determining what shall be the laws of this nation. It's a long and sometimes rough road between the introduction of a bill in one of the houses of Congress and its enactment into law. These pictures take you over that road. This particular bill is the Vinson bill, authorizing the "construction or acquisition of naval aircraft." We take it as an example.

Debut of a Bill . . . Rep. Carl Vinson of Georgia, chairman of House Naval Affairs committee, drops a resolution into the "hopper," at the Speaker's table in the House of Representatives—the first step in the making of a law.



HR-9848. William J. McDermott Jr., bill clerk of the House, puts a number on the resolution—HR-9848. The "H. R." is for "House Resolution." Resolutions indicate legislation of temporary nature. Bills become continuing laws.

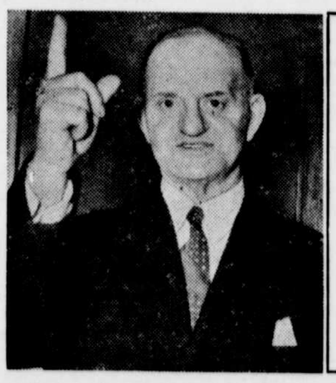
Next milestone on the bill's journey is at the desk of Lewis Deschler, parliamentarian of the House, an encyclopedia of legislative procedure, who sits at the Speaker's table during sessions. Mr. Deschler decides which House committee will get the resolution.

And now HR-9848 is delivered to Robert H. Harper, a clerk of the House Naval Affairs committee. Many copies are run off.

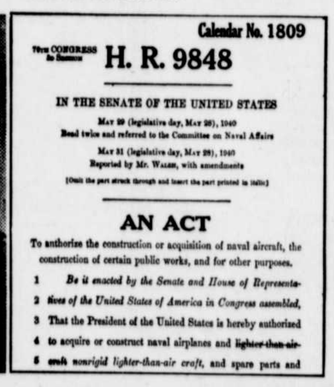
Chairman Vinson, having decided to call a hearing, checks the resolution with Commander I. C. Bogart.

Debate . . . In due course hearings are heard on HR-9848. Here Rep. L. B. Johnson of Texas, member of the Naval Affairs committee, is having his say.

Read in Session . . . After making a few changes, the committee reported favorably on HR-9848. Roger Calloway, reading clerk, reads it in session.



Author-Booster . . . After the Vinson measure was given the green light in committee, it went to the House, where its author said his piece in its favor.



Calendar No. 1809

76th CONGRESS 1st Session

H. R. 9848

IN THE SENATE OF THE UNITED STATES

MAY 20 (legislative day, MAY 28), 1940

Read twice and referred to the Committee on Naval Affairs

MAY 31 (legislative day, MAY 28), 1940

Reported by Mr. WALSH, with amendments

[Omit the part struck through and insert the part printed in italic]

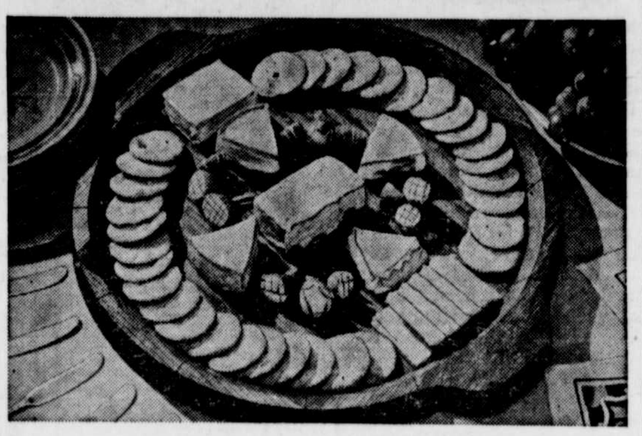
AN ACT

To authorize the construction or acquisition of naval aircraft, the construction of certain public works, and for other purposes.

1 *Be it enacted by the Senate and House of Representa-*
2 *tives of the United States of America in Congress assembled,*
3 That the President of the United States is hereby authorized
4 to acquire or construct naval airplanes and ~~lighter-than-air~~
5 ~~craft~~ *nonrigid lighter-than-air craft,* and spare parts and

For Defense . . . And here is the first page of HR-9848, calling for the construction or acquisition of naval aircraft. It was a long route, but it is the democratic way.

The public is privileged to listen to committee arguments.



COLD-WEATHER HOSPITALITY
(See Recipes Below)

What if the radio weatherman does predict a drop to 10 degrees below zero! That is no reason to put all hospitality in cold storage, too. Not if our grandmothers could have get-togethers even when they had to drive the horses through the snow and stay the whole day!

And so, no matter how blustery the weather, clubs will still have their afternoon meetings, there will be cheerful teas in church parlors, and friends will drop in informally to spend the evening. If it is warm inside and there is fragrant, inviting food in the offing, the sharpness of the wind won't matter.

You will want to have a few new recipes at your fingers' ends to make such cold weather hospitality easy. If you are feeding the club, using the bridge table method, you might serve beef creole in individual rice rings, a plate of celery hearts, carrot sticks and stuffed olives, together with hot rolls of your own making. Let the dessert course be coffee and an eggnog pie—a creamy yellow chiffon pie with a thin coverlet of whipped cream and a dusting of nutmeg over the top.

If you're planning a tea, remember that hot Russian tea is superfine with cinnamon doughnuts, split and toasted. For informal evening affairs at your own fireside, hot coffee cake with currant jelly and coffee will be enough to serve. If you have a wooden cheese board or a handsome plate, show it off with a collection of cheese and crackers and a bowl of assorted fruit like that shown in the picture above.

Russian Tea.
(Makes 14 servings)

1 cup sugar
1 cup water
1 3-inch stick cinnamon
⅞ cup orange juice (3 oranges)
6 tablespoons lemon juice (2 lemons)
1 12-ounce can pineapple juice (1⅔ cups)
1½ quarts water
1 cup strong tea infusion
1 lemon (for garnishing)

Boil 1 cup of the water, with sugar and stick cinnamon for 5 minutes. Add juice of oranges, lemons, and pineapple juice. Boil orange and lemon rinds in ½ quart of the water for 3 minutes. Strain and combine with the fruit juice mixture. Add the remaining 1 quart of water. Set aside. Just before serving, heat the fruit juice mixture and combine with the tea infusion. To make the infusion, pour one cup of rapidly boiling water over 4 level teaspoons of tea. Let steep 3 minutes, then stir briefly and strain. Serve the tea hot in tall glasses or cups (¾ cup to a serving) and garnish each with a slice of lemon.

Eggnog Pie.

1 tablespoon unflavored gelatin
¼ cup cold water
4 eggs
1 cup sugar
½ teaspoon salt
½ cup milk
¾ teaspoon nutmeg
1 teaspoon vanilla
½ cup whipping cream

Let gelatin soak in cold water for 5 minutes. Beat egg yolks until light; stir in ½ cup of sugar and salt. Gradually add milk and cook over boiling water until it is the consistency of custard, about 5 minutes. Stir constantly during cooking. Add softened gelatin to custard mixture, stirring until it is completely dissolved, then add nutmeg and vanilla. Chill the filling until it is partially congealed. Beat egg whites until frothy. Add ½ cup of sugar gradually, beating until the meringue stands in stiff peaks and will not flow when the bowl is partially inverted. Fold meringue into partially congealed custard mixture, pour into a baked 9-inch pie shell and chill in the refrigerator for 2 hours or longer. When ready to serve, spread a thin layer of whipped cream over the top and sprinkle with additional nutmeg.

Streusel Coffee Cake.
(1 9-inch cake)

1½ cups general purpose flour
3 teaspoons baking powder
¼ teaspoon salt
¾ cup sugar
¼ cup shortening
1 egg
½ cup milk
1 teaspoon vanilla

Sift flour once before measuring. Then sift flour, baking powder, salt and sugar together. Cut in shortening with two knives or a pastry blender (or rub it in with the fingers) until the mixture is like coarse cornmeal. Blend in well-beaten egg mixed with milk. Then stir in vanilla and beat just enough to mix well. Pour the batter into a well-greased 9-inch layer cake pan. Sprinkle with streusel topping. Bake 25 to 30 minutes in a moderate oven (375 degrees).

Streusel Topping.

½ cup brown sugar (firmly packed)
2 tablespoons flour
2 teaspoons cinnamon
½ cup chopped nuts
2 tablespoons butter (melted)

Mix flour, sugar and cinnamon together. Blend in melted butter and stir in chopped nuts.

Pecan Confections.
(Makes 2 dozen 2-inch cookies)

1 egg white
1 cup brown sugar (firmly packed)
1 tablespoon flour
1 cup chopped pecans

Beat the egg white until it will stand in peaks, then gradually beat in with a rotary beater the brown sugar. Stir in flour, salt and chopped pecans. Drop the mixture from the tip of a spoon onto greased cooky sheets, spacing the cookies at least 2 inches apart. Bake in a very slow oven (275 degrees) for 25 minutes. Cool somewhat, then remove from the tin onto a cake cooler covered with waxed paper.

Cheese Board.

1 3-ounce package cream cheese
1 4-ounce package Liederkranz cheese
1 8-ounce package Swiss cheese
4 1⅛-ounce wedges of Camembert cheese
12 radishes
Crackers

Arrange as desired on a large plate or wooden cheese tray.

Rice Rings.

3 cups cooked rice (hot)
¾ teaspoon salt
1 tablespoon butter
2 egg yolks
3 tablespoons cream

Add salt and melted butter to cooked rice. Beat egg yolks with cream and stir into rice mixture. Grease 6 individual ring molds and pack rice in firmly. Place in pan of hot water for 8 to 10 minutes. Remove from molds and fill centers with beef creole.

BREAKFAST ON SUNDAY MORNING

If Sunday morning is the occasion for a leisurely family get together, why not make it the high spot of the week with a fresh-from-the oven plate of hot muffins? You'll find recipes for delicious fruit muffins, spicy tender cinnamon rolls in Miss Howe's Cook Book "Better Baking." There are dozens of other recipes for quick and not-so-quick cakes and cookies in this booklet, all of them tested and approved for their goodness.

To get a copy for your recipe shelf, send 10 cents in coin to "Better Baking" care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

(Released by Western Newspaper Union.)

PATTERN DEPARTMENT
SEWING CIRCLE

ONE special beauty of this design (No. 8836) is that you can make it up in household cottons for home wear, cutting the sleeves off short, and in spun rayon or thin wool for runabout, cutting the sleeves long! And it's so easy to make that you're certain to repeat it many times.

Belted only in the back, with lengthening bodice panels that accent height, thus making you look slimmer, and gathers beneath the yoke portions, this dress is cleverly detailed to give exactly the effect that women's sizes require. The v-neckline is finished with a deeply notched collar, the sleeves are trimmed with narrow cuff-points. And you'll find it one of the most comfortable fashions you ever put on!

• • •

Pattern No. 8836 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires, with short sleeves, 4⅞ yards of 39-inch material without nap; with long sleeves, 4⅓ yards; ⅝ yard for contrasting collar and cuffs. Send order to:

SEWING CIRCLE PATTERN DEPT.
247 W. Forty-Third St. New York
Enclose 15 cents in coins for
Pattern No..... Size.....
Name .....
Address .....

SIMPLICITY

SIMPLICITY, in truth, is less dependent upon external things than we imagine. It can live in broadcloth or homespun; it can eat white bread or black. It is not outward, but inward.

A certain openness of mind to learn the daily lessons of the school of life; a certain willingness of heart to give and to receive that extra service, that gift beyond the strict measure of debt which makes friendship possible; a certain clearness of spirit to perceive the best in things and people, to love it without fear and to cleave to it without mistrust; a peaceable sureness of affection and taste; a gentle straightforwardness of action; a kind sincerity of speech—these are the marks of the simple life, which cometh not with observation, for it is within you.—Henry Van Dyke.

Largest Active Volcano

Mauna Loa, in the Hawaii National park, is the world's largest active volcano. It soars 13,680 feet above sea level, and its summit crater is three miles long and a mile and a half wide. The volcano has erupted with considerable violence about once every four years; the last time was in 1936.

More frequently active is the neighboring Kilauea, the summit of which contains the pit known as "the House of Everlasting Fire."

AROUND THE HOUSE

Biscuits need a preheated, hot oven. Then you have to bake them only 10 or 15 minutes.

• • •

To get all the juice out of a lemon, warm it before squeezing.

• • •

Grease can be removed from an iron by rubbing corn meal over it.

• • •

Cider jelly is an excellent accompaniment for turkey. Or mold it in ring shape, fill the center with chilled diced fruit and surround it with salad dressing. Serve as first course salad.

• • •

Onion or fish odors can be removed from the hands by rubbing them with dry mustard or salt and then rinsing them in clear water.

• • •

Gold or silver cloth shoes will not tarnish if they are wrapped in black tissue when not in use. A black stocking pulled over the shoes may be used instead of black tissue paper.

• • •

As potatoes get old add a little sugar to the water in which they are boiled. They will taste as good as new ones.

HERE'S WHAT TO DO ABOUT "4 O'clock SLUMP"

If that "washed out," sluggish feeling is due to temporary constipation, try Garfield Tea tonight. Cleanse internally this mild, pleasant way. Tire less quickly — feel, look, work better all day long. 10c — 25c at drugstores.

GARFIELD TEA
For Prompt Relief from Headaches without opiates or quinine
GARFIELD HEADACHE POWDER 10c-25c
See doctor if headaches persist
FREE Stamped, addressed envelope brings liberal FREE SAMPLES. GARFIELD TEA CO., Inc. Dept. G 41st at 3rd Ave. B'klyn, N. Y.

Evil Thought

Multitudes think they like to do evil; yet no man ever really enjoyed doing evil since God made the world.—Ruskin.

Miserable with backache?

WHEN kidneys function badly and you suffer a nagging backache, with dizziness, burning, scanty or too frequent urination and getting up at night, when you feel tired, nervous, all upset . . . use Doan's Pills.

Doan's are especially for poorly working kidneys. Millions of boxes are used every year. They are recommended the country over. Ask your neighbor!

DOAN'S PILLS

Well Framed

Thoughts and pictures please most well framed.

BEHAVE!

Don't cough in public places. Carry with you a box of delicious Smith Brothers Cough Drops. (Black or Menthol, 5¢.)

Smith Bros. Cough Drops are the only drops containing VITAMIN A

Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resistance is due to Vitamin A deficiency.

TRADE MARK

CLASSIFIED ADVERTISING

HAVE YOU anything around the house you would like to trade or sell? *Try a classified ad.* The cost is only a few cents and there are probably a lot of folks looking for just whatever it is you no longer have use for « « «

Classified Ads Get Results