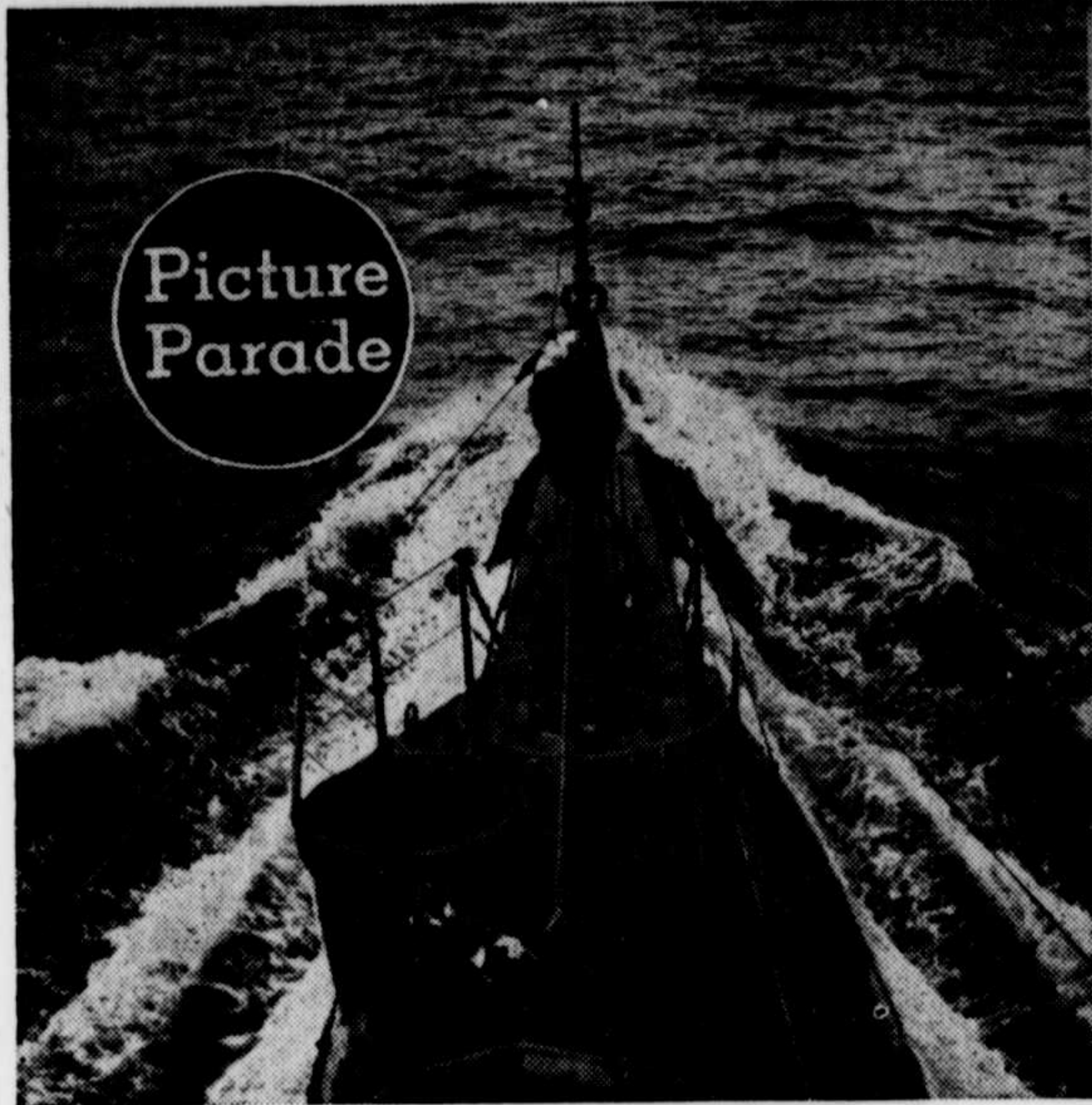


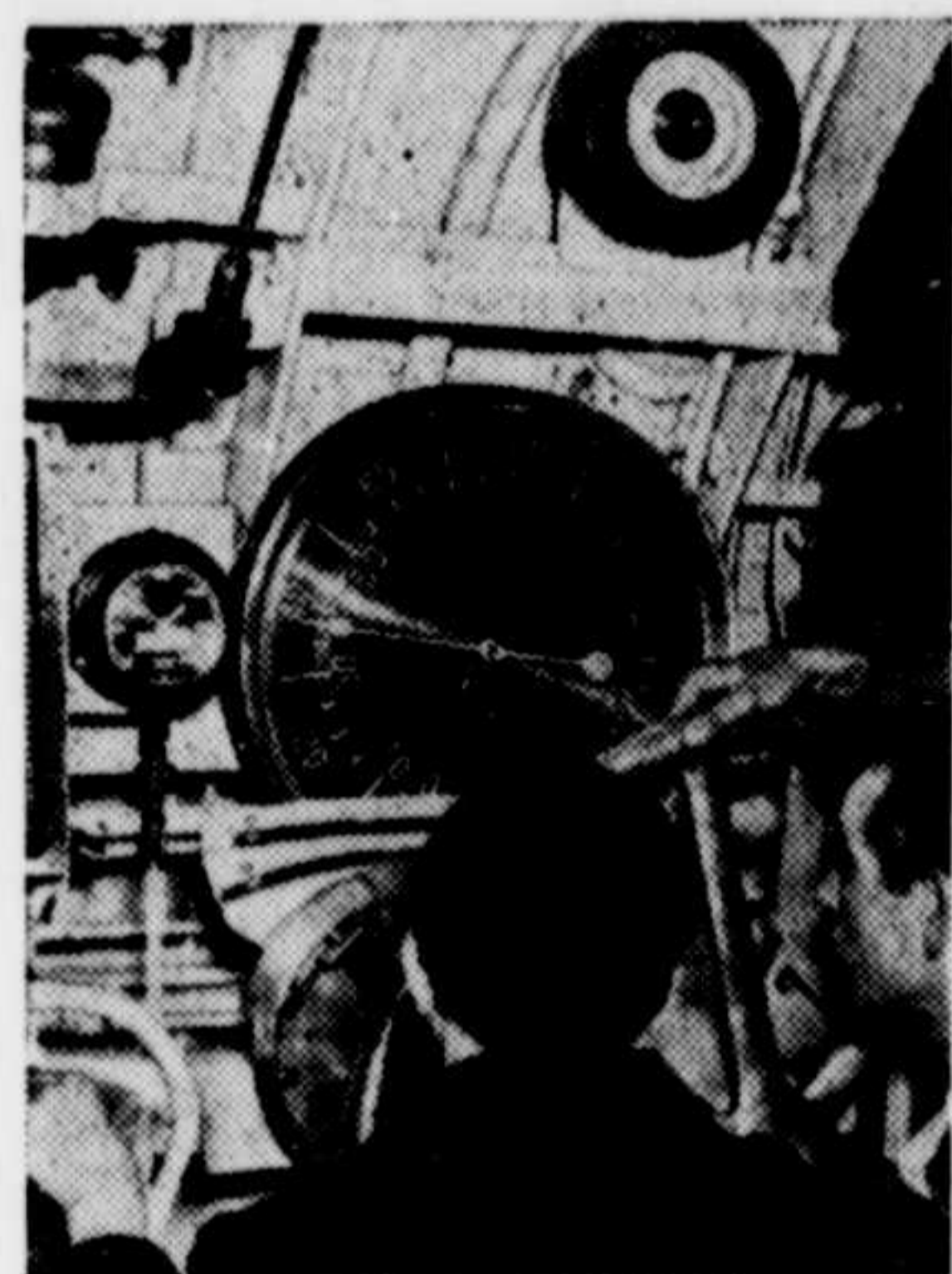
## Short Cruise on a U. S. Sub

Let's go for a bit of a cruise on one of Uncle Sam's submarines and see what it's like in these compact little vessels that pack such a big wallop. Watching the snappy efficiency of the crew makes even the landlubber forget to be scared on his first trip to Davey Jones' locker.



Picture Parade

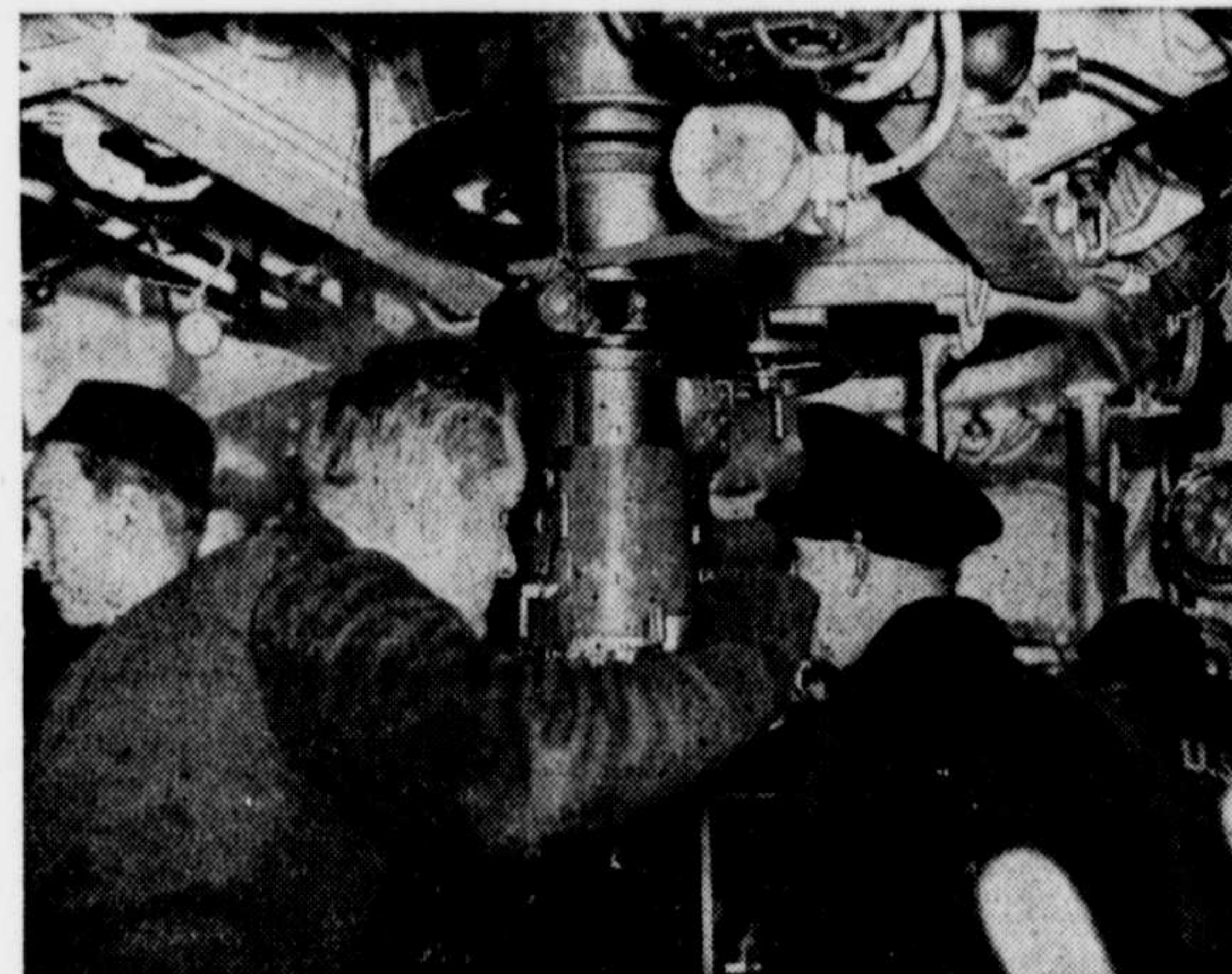
This is how the bow of a submarine looks as the craft begins to submerge. There is no sensation of plunging, merely a tilting of the deck and an effort by the landlubber to adjust his balance to meet the pitch.



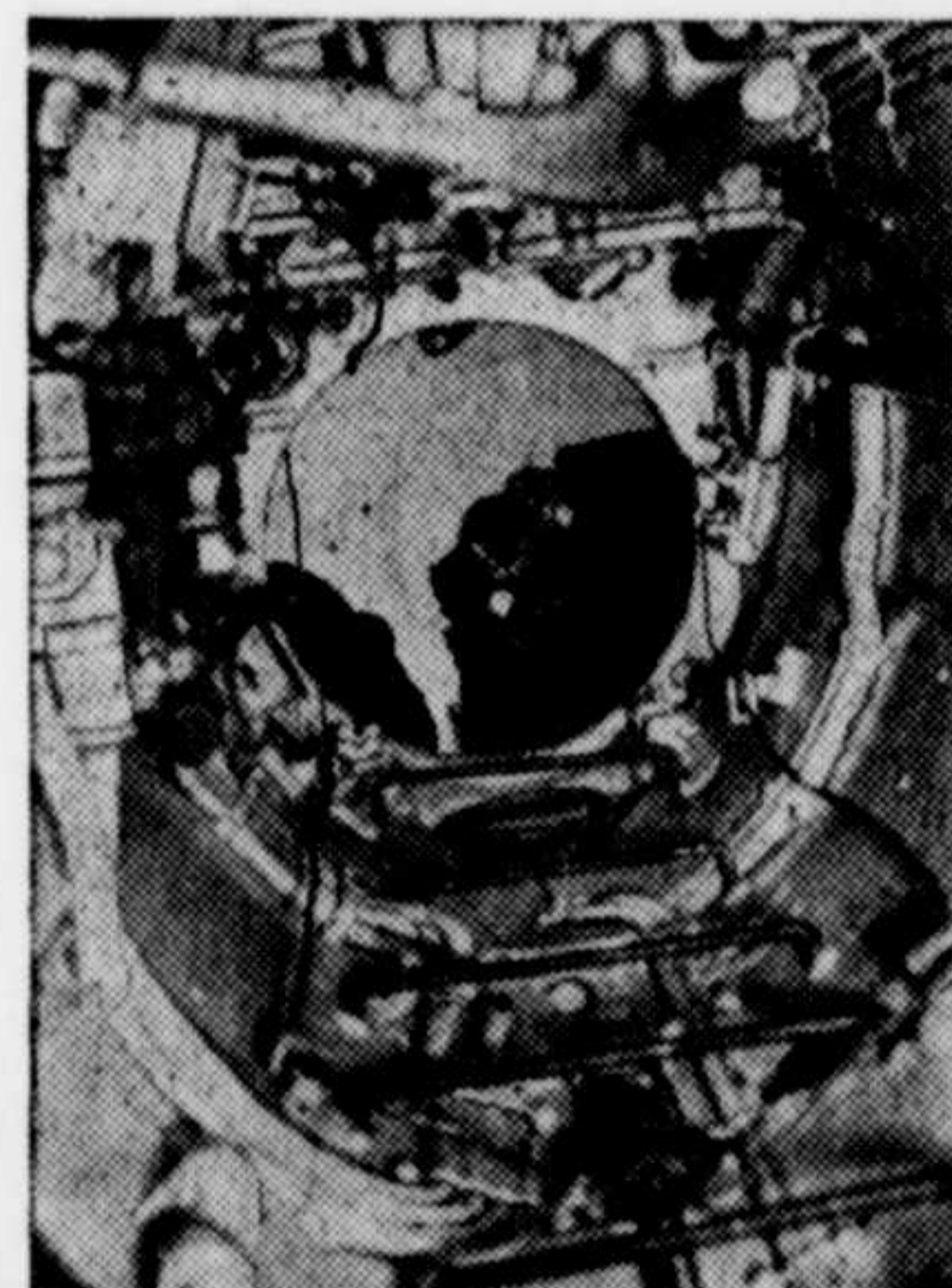
View of the depth gauge. Indicator here points to 38 feet. The man at the wheel controls the depth.



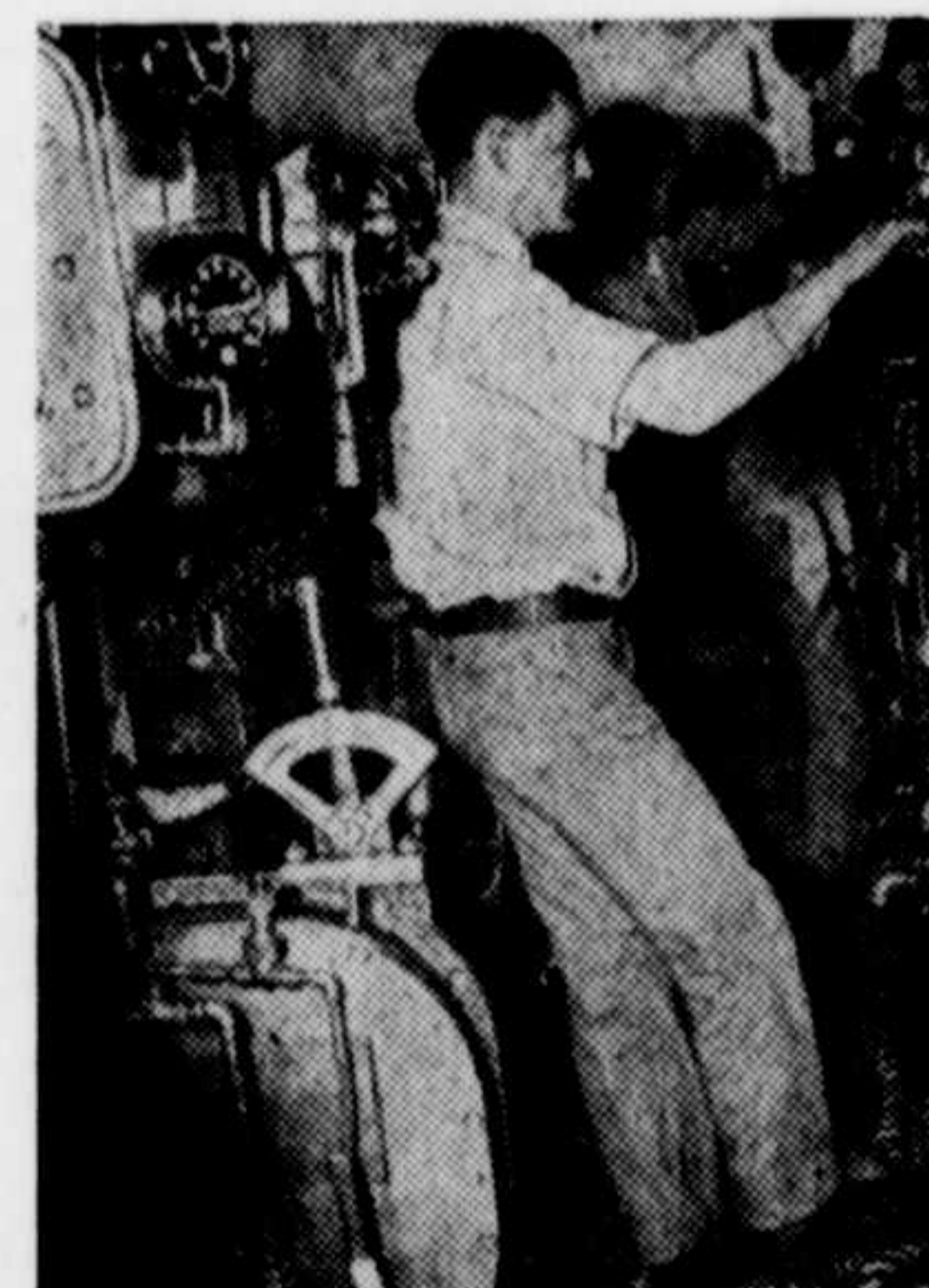
Living accommodations are not luxurious. Here is how the sleeping quarters are arranged, in three-tier bunks. The boys look happy.



The eye of the submarine is its periscope, a gadget something like the view-finder on an ordinary camera. Here you see a gentleman at the press taking a peek through the periscope. The whole horizon may be surveyed.



Standing inside a sub with the main conning tower shaft open, this is what you see when you look up.



On the submarine every man is an expert. This is a view of the engine compartment.



## News Hole News

by Lynn Chambers



A Birthday Cake With Candles—Goody! (See Recipes Below)

### Happy Returns

Birthdays the children have are the ones which they usually cherish most even though they may have bigger cakes and more candles in later years. So with this in mind, I'm including a few suggestions.

Cake 'n' ice cream are tops, and a bit of candy to sweeten the tooth dictate the party. The cake can be simple, decorated with a ten-cent pastry tube. If you don't want to take the time to spell out the letters, you can buy these for a nominal sum, and have a professional looking cake right out of your own kitchen.

Have the children send out their own invitations, even make them up if they like—this will be grand fun for them. Twirling crepe paper for decorations and getting the chairs in place will please them no end, for these, though small, will give them a wonderful sense of "doing something."

For the cake I've chosen an inexpensive but fascinatingly red

**Devil's Food Cake.**  
(Makes 2 8-inch layers)

1½ cups sugar  
¾ cup shortening  
1 egg, beaten  
4 tablespoons cocoa  
1 teaspoon red food coloring  
2 tablespoons strong, hot coffee  
2 cups sifted cake flour  
1 teaspoon salt  
1 teaspoon soda  
1 cup buttermilk  
1 teaspoon vanilla

Cream shortening and sugar until light. Blend in egg which has been beaten until foamy. Mix cocoa, coloring and hot coffee into a smooth paste, stir into mixture. Sift flour, measure, then sift again with soda and salt. Add to mixture alternately with buttermilk, folding and beating after each addition. Add vanilla. Turn into two greased, waxed paper lined tins and bake in a moderate (350-degree) oven for 25 to 30 minutes. Ice with the following:

**Magic Party Frosting.**  
2½ cups sifted powdered sugar  
½ cup sweetened, condensed milk  
2½ teaspoons vanilla  
Dash of salt

Stir powdered sugar gradually into the sweetened, condensed milk. Add vanilla and salt. Beat until smooth and creamy. Spread on cold cakes. A clown's face to glamorize the cake, as shown in the picture, can be made with melted chocolate using a water-color paint brush.

Candy, not too rich, but honeyed and fruity, spell glamour for the children's party. Try substituting fruit and honey in candy to make it nutritious, but still good!

**Fruit Candy.**  
¼ cup dried prunes  
¼ cup dried apricots  
¼ cup dried figs  
½ cup dates  
¼ cup raisins  
¼ cup honey

Let dried prunes and apricots stand in boiling water 5 minutes. Run all fruit through a food chopper, fine knife. Add honey. Butter hands and shape candy into balls. Roll in chopped nuts, coconut or coat with confectioners' chocolate.

**Honeyed Orange Peel.**  
Remove peel in quarters from 6 oranges. Cover with water and boil

### This Week's Menu:

Tomato Juice  
\*Perch Fillets with Lemon Slice  
\*Cabbage Creole  
Julienne Green Beans  
Frozen Fruit Salad  
Nut Bread Butter  
Apricot Upside Down Cake  
Coffee Tea Milk  
\*Recipe Given.

### Lynn Says:

A birthday party's a real party with birthday games to play. Let the children play their favorite ones, and if they run out of ideas, try some of these:

Take the words, Greeting and Birthday, and give each of the guests paper and pencil. Ask players to fill in as many words as possible between each of the two letters. First words begin with B and end with G. Second words begin with R and end with I. Third words begin with R and end with E, and so forth. Allow 10 to 15 minutes for the game, and give prizes to those with longest lists.

Have children sit in a circle to play this game called Birthday Gifts. First player starts with letter A, and makes a sentence giving the name of the place he is going and the gift he is bringing. For example, he might say, "I am going to Appleton to get him an Anchovy, or to Bermuda to get him a Bon Bon," and so forth down the alphabet. No words should be repeated.

Guests can also make a scrapbook together, cutting out magazines and papers to make an autobiography for the guest of honor. Include place of birth, pictures of mother and dad, school, vacation trips, etc.

½ hour. Drain. Cover again with water. Boil ½ hour longer or until tender. Drain. Cut peel in strips with scissors. Cover with honey (2 to 3 cups). Simmer gently until peel is clear, about 45 minutes. Spread on waxed paper to dry for several days. Roll in granulated sugar if desired.

Dress up the party with these gay, good-to-eat pop corn balls. The children will enjoy making them, too:

**Pop Corn Balls.**  
(Makes 24 balls)

3 cups sugar  
1 cup corn syrup  
1 cup water  
5 quarts pop corn  
1½ tablespoons butter

Cook sugar, syrup, and water until the syrup reaches 242 degrees, or makes a soft ball when tried in cold water. Add butter and stir through the syrup. Pour cooked syrup over salted pop corn which has been placed in a buttered bowl and mix well. Shape balls with hands, using only enough pressure to make them stick together.

The fresh tempting and distinctive flavor of perch makes this a nice fish for dinner. Plus that, it fries in no time at all and spares you of any disagreeable odors in the making:

**\*Perch Fillets.**  
Dip fish fillets in slightly beaten egg, then into bread crumbs to which have been added salt and pepper. Fry in shallow hot fat until just a golden brown, and serve immediately. The whole process takes less than 15 minutes.

As new, fresh and lovely as spring itself is this cabbage dish done to a turn with its food affinities, onions and tomatoes. Be clever with cabbage this way and your table will be gay and bright in glorious red and green, and your family surely will be pleased:

**\*Cabbage Creole.**  
(Serves 6)

3 pounds shredded cabbage  
3 teaspoons salt  
1 cup thinly sliced onions  
½ minced green pepper  
2 cups canned tomatoes  
3 tablespoons salad oil  
2 bay leaves  
1 teaspoon sugar  
Dash of cloves

Cook cabbage in a small amount of boiling, salted water about 7 minutes. Drain well. While cabbage is cooking, saute onions in hot fat until light brown, then add tomatoes, pepper, bay leaf, sugar and cloves. Simmer 18 minutes. Remove bay leaves, toss sauce over cabbage.

(Released by Western Newspaper Union.)

## For you to make



Pattern 237.

CROCHET one or all of these accessories for baby. They go quickly in Shetland Floss in this lacy stitch. Be sure to put on the cute tassels that will catch



Shattered Idol

Anxious to know if the rumor was true, Jack went straight to his best pal and asked:

"What's this about your engagement to Betty being broken off? Only last week you were boasting that she was your ideal girl."

"That's so," replied the other. "Up to last night I thought she was perfect. Then I found something about her that I didn't like."

"Whatever was that?"

"Another fellow's arm."

**And Wound Up**  
Little Girl—A pound of milk, please. Storekeeper—But milk is not weighed. It is measured.  
Little Girl—I'll take a yard of it.

**Beyond That**  
"Have you a speaking acquaintance with the woman next door?"

"Speaking acquaintance! Why, I know her so well that we don't speak at all."

The peak of embarrassment is reached when two eyes meet through one keyhole.

**Her Idea**  
He—I never knew love was like this.  
She—Neither did I. I thought there were more chocolates and flowers to it.

everyone's eye. Use a color with white.

Pattern 237 contains directions for set illustrations of it and stitches; materials needed. Send order to:

Sewing Circle Needlecraft Dept.  
82 Eighth Ave. New York  
Enclose 15 cents in coins for Pattern No. ....  
Name.....  
Address.....



Doesn't it seem more sensible?  
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**NR TO-NIGHT; TOMORROW ALRIGHT**

**Living for a Name**  
I do not like the man who squanders life for fame; give me the man who living makes a name.—Martial.

**Darkest Hour**  
The darkest hour in any man's life is when he sits down to plan how to get money without earning it.—Horace Greeley.

**FOR WOMEN ONLY!**

If you suffer from monthly cramps, headache, backache, nervousness and distress of "irregularities" caused by functional monthly disturbances—try Lydia Pinkham's Vegetable Compound—famous for relieving pain and nervous feelings of women's "difficult days."

Taken regularly—Lydia Pinkham's Compound helps build up resistance against such annoying symptoms. Follow label directions. WORTH TRYING!

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