NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Military Strength of Russia, Japan Still a Secret... What Cabinet Of 1940 Thought of Defending Australia...

Bell Syndicate—WNU Features.

WASHINGTON.—Two nations now at peace with each other, but fighting desperately in the war on opposite sides, remain utter enigmas as to fighting strength, numbers of troops, capacity of production of war supplies, and every other detail essential to the military pattern. These are, of course, Russia and Japan.

Not only was Adolf Hitler fooled as to Russia's strength when he first attacked; he is still ignorant of her capacity. But that ignorance likewise applies to Great Britain, the United States, China, and all the other United Nations.

Japan fooled us and the British both very badly as to her strength prior to December 7. But she also fooled Hitler and Mussolini, not to mention the other Axis "partners." Today, according to the best information obtainable, Berlin is just as ignorant, not only as to Japanese strength but as to Japanese plans, as are London and Washington.

A prominent official who has studied British airplane production estimated a few days ago that British and American production of war planes now exceeded those of the Axis powers by at least 50 per cent. He frankly admitted he had no idea of the Russian production, but made a guess that if it were added then the United Nations plane production would exceed Axis two to one.

Two Guesses Are Made

In this estimate he was making not one, but two guesses. For no one outside Japan really knows what Japanese production is. Very few people inside Japan know, and that goes double for Russia.

There is a great deal of dissatisfaction in London and Washington over this lack of information as to Russian production. Russia tells Britain and the United States what she wants, but even with the lease-lend bait we do not get any information. Nor are our military and naval observers given a chance to follow the fighting on the ground and gain their own impressions.

Though Hitler sent Japan more than 1,000 Messerschmitts he has been given no more information about Japanese production than we have about Russian.

Perhaps the answer is not so much that Japan does not trust Hitler's intentions, and Russia those of Britain and the U. S., as that they do not trust the secrecy of information once imparted to their allies.

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"But Australia Was 'A Long Way Off'"

Before the 1940 election President Roosevelt, who had already given 50 destroyers to the British and denounced Mussolini for his "stab in the back," was talking to members of his cabinet and congressional leaders at the White House.

What, he asked them, did they think the United States should do if Canada should be attacked by Hitler?

There was instant and unanimous answer. The United States should defend Canada with all its force.

But suppose it should be the Western coast of Canada that was attacked, and Japan which was doing the attacking?

The answer was a bit slower, but when it came it was again unanimous, and the same.

The President suggested that they should stretch this logic a bit further. Suppose, he said, that Japan should attack Australia? What then?

This time there was utter silence. It continued.

Finally, after a slow grin at the position in which he had maneuvered his cabinet members and the congressional leaders, he called for some explanation for this lack of enthusiasm for defending Australia. When it still appeared that nobody else was going to say anything John Garner, then vice president, spoke up.

"You see, Mr. President," he said, "Australia is a long way off."

The significance of this story, which has just leaked out via a cabinet member at a dinner party after being guarded for nearly two years, is startling.

It should be remembered that at the time this quizzing of cabinet and congressional leaders by the President occurred there could have been no reasonable doubt as to the intense hostility with which Japan regarded us.

At that time we were encouraging China, against whom Nippon was fighting her undeclared war, with not only words but money. We were strengthening our scanty garrison in the Philippines against the possibility of Japanese attack, and we were proceeding on a course which seemed to most observers certain to involve us sooner or later in a war with Japan's ally, Germany.

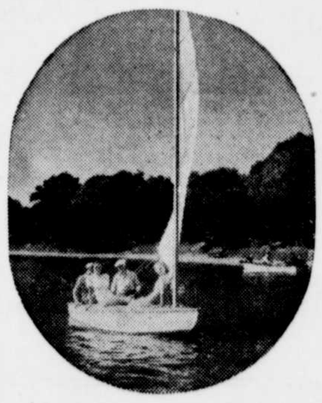
Summer Vacations—1942 Style As Gas Rationing Clamps Down

Faced with wartime gas and tire rations, vacation-minded America this year is fashioning a new vacation pattern. Gaieties popular at the turn of the century will be the order of the day for many of the 60 million Americans who annually spend about 7 billion dollars on vacation trips. Here are some of the nation's 1942 vacation styles.

Left: College girls take over haymaking while former haymakers fight for Uncle Sam.

Shown above is one happy solution to gasoline rations—sightseeing in the tradition of the Mauve decade. Yes, the horse and buggy days are just around the corner.

Meanwhile, as good Americans, many summer vacationists may have to say, "After you, soldier," while Uncle Sam's armed forces go Pullman. For example, in the period from December 7, 1941, through April, 1942, nearly 2,000,000 fighting men were transported in Pullman cars to all sections of the country.



Happily for all concerned, there are no Axis submarines in these blue waters. So, with old-time abandon we take to sailing.

"Ham and," cooked in this fashion, will make up many a vacation menu this year. Doesn't it remind you of the "good old days"?

If you can't go cruising on a luxury liner, the river steamboats will do.

And if you haven't had a trip on a river steamboat you've missed something!

GRASSROOTS

by WRIGHT A. PATTERSON

Released by Western Newspaper Union.

WAR CONDITIONS AND COMMODITY MARKET

IN THE EARLY SUMMER of 1929 a banker friend and I were lunching together at the Chicago club. A stranger came into the room and at his request, was introduced to my banker friend.

"Yesterday I achieved an ambition of which I am sure you will approve," said the stranger. "I purchased some shares of stock in your bank."

"At what price?" asked my banker friend.

"At $1,150 a share," replied the stranger.

"No, I would not approve," said the banker. "I advise you to sell those shares at once. They are not worth any such price. They never have been and never will be. The stock is on the board and we cannot control what the public is willing to pay for it, but the stock will pay a reasonable dividend on less than half that price."

That incident illustrates the stock market inflation of 1928-29. People had money and were willing to pay unreasonable prices for stocks. Their demand pushed the prices up to unwarranted heights. They made the wild rise of such men as Insull possible, and then in the fall of 1929 they paid.

What happened then in the stock market is threatening today in the commodity market and half measures will not stop it. The President's ceiling on commodity prices will help, but that ceiling cannot be maintained if the cost of production continues to go up, as it must if the cost of labor continues to rise. Prices must go up with increased labor costs, or industry goes broke and closes up.

Increasing prices for labor means not only the necessity for increasing prices on commodities for civilian consumption, but also on war supplies. It means an ever-increasing cost of our war effort, an increasing burden of indebtedness for our children and their children to pay.

Why not a ceiling on wages that are now $1 an hour or over, and a 48-hour week? That would help to control the inflation tendency and help to make possible the ceiling on commodity prices.

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THE REGULAR ARMY AND U. S. GREATNESS

I SEE AND MEET many of those serving in the armed forces of the nation whose job is to defeat for us our present enemies—the Huns, the Japs and the Wops.

As I talk with them and know the valor and ability they represent for us, my memories turn back to soldiers I knew in past days—those of the little regular army that made the greatness of this nation possible.

It was but a mere handful of valiant men, officers and soldiers, who pushed back our frontier from the Allegheny mountains, at the close of the American Revolution, to the broad Pacific. That little handful of men conquered the wilderness and the plains and the savagery to the Mississippi, to the Missouri, to the Rocky mountains and on to the Pacific. They blazed the way for the pioneer, the homeseeker. They made towns and cities possible. It is from the towns, cities and farms, which the little regular army of the United States made possible, that today come the soldiers and sailors who are protecting us in this greatest of all wars. It is largely from these towns and cities and farms that is coming the food, the planes, tanks, guns and ships needed by our soldiers of today.

All glory to that little regular army which conquered for us the America we love today. It was my privilege to know many of the members of that valiant, hard-fighting force during the last quarter of the last century.

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OWNERS OF AMERICAN INDUSTRY TODAY

OWNERS OF American industry are the average, every-day Americans. One-hundred and sixty-five of our industrial corporations are owned by 5,490,601 stockholders. In 1940, the average dividend paid to each stockholder was $1.91. The amount of taxes—local, state and national—for each share of stock was $3.92. Industry is owned by the rank and file of Americans. Through industry we provide jobs for millions of employees. These employees provide a market for our farm products. Through industry we pay the greater part of the cost of government and for the support of our institutions. We are all, directly or indirectly, a part of business.

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NEAT TAX SUM FROM AUTOMOBILES

THE STATES RECEIVE the neat sum of $3,917,450,000 in revenue from automobile owners each year. That represents what is paid as automobile license fees and sales taxes on gasoline and oil which go to the states, exclusive of what the federal government takes. It represents 277 per cent of the total income of the state governments. If the war continues for two years, much of that revenue will be wiped out.

Household News

by Lynn Chambers

These Babecued Hamburgers Are Appetite-Tempting!
(See Recipes Below.)

Outdoor Fun

The delicious aroma of meat cooking over a crackling fire, toasted buns, and freshly roasted corn or potatoes in the embers—all these make for plenty of summer fun. Toss together your outdoor cooking equipment, bright, gay colored cloths, napkins, and gather some wood for your picnic. Plan to have lots of hearty, nourishing food to give your picknickers so they will have plenty of that up-and-at-them spirit.

Crunchy green salads packed in jelly glasses or paper containers, steaming hot coffee, baked beans, or macaroni and cheese, and barbecued meat. Dispel the chilliness of cool nights with your picnic outdoors.

Hamburgers are old favorites, but you can make them extra delicious by drizzling a tasty barbecue sauce over them while they cook.

***Barbecued Hamburgers.**
(Serves 8)

2 pounds ground beef
1½ teaspoons salt
Pepper to taste
2 tablespoons vinegar
1 tablespoon flour
1 teaspoon chili powder
2 teaspoons brown sugar
2 teaspoons salt
⅛ teaspoon pepper
1 medium-sized onion, chopped
1½ tablespoons Worcestershire sauce
½ cup catsup
1 tablespoon hot water

Have any of the thriftier cuts of beef ground—such as chuck, flank, shank, neck, or heel of round. If meat is quite lean, ask your butcher to grind in some suet. Mix meat thoroughly with salt and pepper. Cook on a greased griddle-grill with thick slices of onion. Mix rest of ingredients well and drizzle over hamburgers as they cook. This sauce is also excellent over frankfurters which have been pricked with a fork.

To make a new kind of "cheeseburger," add ½ cup grated cheese to each pound of hamburger, mixing lightly.

Hamburger Puffs.
(Serves 8)

2 pounds chuck steak, ground
2 cups grated raw potato
4 tablespoons grated onion
2 teaspoons salt
¼ teaspoon pepper
½ peeled clove of garlic, minced
4 tablespoons milk
4 tablespoons fat

Combine all ingredients except fat. Form into 16 patties. Cook in fat on a greased grill or skillet over medium heat until brown on both sides and done. About 5 or 6 minutes on each side is enough.

Lynn Says:

For best results in outdoor cooking use a small fire. Be sure you have a deep bed of coals before you start broiling or frying your food.

To start the fire, use a soft quick burning wood like pine, spruce, hemlock, laurel, poplar, or aspen. For a good bed of coals, use a hard wood such as maple, oak, ash, beech, birch, hickory, or any available hard wood in your community.

Seasoned wood which has not lain on the ground long enough to become wet or rotted, but long enough to dry out, is best for fires. Wood without bark makes the best kind of fire, as bark will cause a fire to smoulder. To start a fire more easily, use split wood, as it burns more easily than round logs.

You won't be a sissy if you kneel when using a hand axe for chopping or splitting wood. If you use seasoned wood, it can easily be broken into convenient chunks for the fire.

Barbecue Supper
***Barbecued Hamburgers**
Weinies Toasted Buns
Mustard Chili Sauce Relish
***Roast Corn or *Roast Potatoes**
Fresh Fruit or Berries
or
***Marshmallow Dessert**
Coffee or Honey Lemonade
***Recipe Given**

***Roast Corn.**

Have a hot fire and let it burn down until there is a good pile of red embers. Soak the ears of corn in their husks until good and wet and lay them, still in the husks, in the hot ashes. Bake for 30 minutes or until corn is tender. Turn the ears occasionally.

***Roast Potatoes.**

Bury potatoes in hot ashes and roast as you do the corn, until they are tender. They take longer to roast than the corn. Serve with lots of butter, salt, and pepper.

***Marshmallow Dessert.**
(Serves 6)

Small bars of plain chocolate
12 graham crackers
12 marshmallows

Toast 2 marshmallows over the coals to a crisp, gooey state, and then put them inside a graham cracker and chocolate bar sandwich. The heat of the marshmallow between the halves of chocolate bar will melt the chocolate just enough, and the graham crackers on the outside are nice to hold.

Do you like to go primitive and roast meat over a forked stick or long-handled fork? Then, you'll like:

Kabobs.

For each person, allow ¼ pound round steak, ½ of a medium-sized onion, and a few slices of bacon. Cut the meat in 1-inch squares, cut the onion lengthwise, from top to bottom. Cut the slices of bacon into thirds. Place beef, onion, and bacon on a fork or stick, alternately, and broil over coals until done.

A salad that is both health-crammed and delicious for a picnic is this one made with plenty of vegetables and cottage cheese:

Vitamin Salad.
(Serves 6)

1 cup celery, diced
2 cups cottage cheese
½ green pepper, diced
1 cup carrots, shredded (cooked)
2 cups cabbage, shredded fine
½ cup mayonnaise
Salt

Toss together all ingredients and serve on crisp lettuce leaves.

A cookie treat to take with you on your picnic is this sugar-saving one:

Fruit Treats.
(Makes 12 Treats)

2 cups sifted, enriched flour
3 tablespoons baking powder
1 teaspoon salt
2 to 4 tablespoons shortening
½ cup milk (about)
1 tablespoon honey or corn syrup
2 eggs
12 cooked apricots or prunes

Sift flour, baking powder and salt together. Cut in shortening. Beat 1 whole egg and 1 egg yolk, reserving white for tops. Add milk and honey to beaten eggs and add flour to mixture. Stir in only enough to hold flour together. Turn on lightly floured board and knead together ½ minute. Roll ½ inch thick, cut with doughnut cutter. Place on baking sheet and place an apricot or prune in the "hole" on each one. Brush with egg white and sprinkle biscuits with cinnamon sugar. Bake in a moderately hot oven 12 to 15 minutes. Cinnamon sugar: Mix 3 tablespoons sugar with ½ teaspoon cinnamon.

Why get hot and bothered over your cooking and household problems when you can get expert advice on them? Write, explaining your problem to Miss Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.