WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

NEW YORK.—In 1922, when a daughter was born to the Grand Duchess Charlotte of Luxembourg there was confusion and embarrassment in the palace because nowhere in the realm was there a gun with which to salute the royal newcomer. That was one instance in which the League of Nations had fulfilled its obligation for the progressive disarmament of Europe. Never would Luxembourg menace the peace of the continent. The French gallantly rushed in a 75, with a crew, and the baby was given a thunderous welcome.

Caesar Received Bare Dues From Tiny Luxembourg

Today the Grand Duchess Charlotte, her husband, Prince Felix of Bourbon-Parma and their six children are safe in France, fleeing guns which end lives rather than acclaim new life. The terror came in the night, after 21 years of peaceful home-keeping, in which the grand duchess had reared her children, played the piano and, being a fluent linguist, had kept abreast of French, German and English literature. She has always said that talk of war and politics was distasteful to her. As the ruler of her tiny principality she discharged her duties of state with care and diligence.

At the end of the World war, Charlotte expressed extreme distaste for the Germans. Her elder sister, Marie Adelaide, was compelled to retire as ruler, on account of her pro-German sympathies and Charlotte was elected in plebiscite which continued the last grand duchy in Europe, as against a republic.

She is tall and handsome, 44 years old, of the House of Nassau, also the House of Queen Wilhelmina of Holland, the richest house in Europe. Luxembourg is a land of Millet landscapes and haunted castles. The grand duchess has traversed it mainly on horseback, riding side-saddle. Here the new savagery finds a shining mark of age-old decency and simplicity.

EDWARD LESLIE BURGIN, who recently retired as British minister of supply, knows Sanskrit and six or eight other languages, and writes philosophical essays. He could explain the war, but his critics said he wasn't much help in fighting it. Replacing him is the one-time grocer's boy, Herbert Morrison, who quit school when he was 12. Mr. Morrison, who for the last nine years has been lambasting the tory government for fumbling and faltering, is the only dash of new blood in the re-made cabinet. A conservative Labor leader, who in 1934 rushed the last of the left-wingers out of the movement, he has been variously appraised. One British friend tells me that "he is another Ramsay MacDonald, hamstrung by political ambition." Another, equally credible, tells me he is a vigorous and intelligent public leader who will greatly strengthen the cabinet.

New Member of British Cabinet a Stiff Technocrat

The son of a laborer, he was grocer's boy, elevator operator, traveling salesman, telephone operator, and secretary of the London Labor party at $5 a week. When he was a small boy, a phrenologist, taking his last six-pence for a fee, told him he would one day rule England. He had heard about Dick Whittington and laughingly tells the story when someone suggests that he may be prime minister. It is almost certain that he will if England has another Labor government.

Significantly, he has contended that England must be more hospitable to conveyor-belt production, in both war and peace, if it expected to meet competition. The Germans long have been in line-production of planes, while the British have clung to hand-craft and quality—traditionally. Judging from Mr. Morrison's dossier of the last few years, he may help put more technological kick into their war operations. That has been one of his big ideas.

IN HOLLYWOOD they toss out a male director and substitute a woman for the direction of "Dance, Girls, Dance." Miss Dorothy Arzner replaces Roy Del Ruth.

It is the well-worn story of one step at a time—stenographer, script girl, film editor, scenarist, director. When she was a student at the University of Southern California, her father asked her to show some friends through Cecil De Mille's movie lot. She liked the place so well that she returned to get a stenographer's job.

WHEN YOU'RE PLANNING A MENU ESPECIALLY FOR MEN
(See Recipes Below)

Next week in this column Eleanor Howe will give you some clever suggestions for entertaining a June bride. There'll be a menu and tested recipes, too, for a "Kitchen Shower"—and hints on what to give the bride.

Just between us women, we'll have to admit that, if left to his own devices, many a man would enjoy living on a straight diet of meat, potatoes and pie. It requires a little judicious scheming on Mother's part to supply Father with his favorite foods and provide for him a wholesome, well-balanced meal in the bargain.

Whether she's planning a menu to please the men folk in her family, or is chairman of the refreshment committee for the May meeting of the business men's club, it's a wise woman who remembers—and caters to—these masculine foilbles in food.

Just how do a man's food preferences differ from those of women? Well, for one thing; a man wants plainer, more substantial food. He likes a meal to be composed of only a few dishes, but he wants those few to be tasty, full of flavor and cooked to a turn. And he likes to know just what he's eating — he wants none of the "masked identity dishes" that defy him to find what they're composed of. In a word, fancy cooking is wasted on the average man, but he appreciates good cooking to the limit.

Remember that for most men, meat makes the meal; that hot breads are a masculine weakness that they themselves acknowledge; and that for dessert men have a special fondness for pie, or chocolate cake.

You'll find more suggestions for planning masculine menus in my booklet, "Feeding Father." There are tested recipes, too, for over 125 of father's favorite foods.

Hot Muffins.

2 cups general purpose flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
1 egg
1 cup milk or water
2 tablespoons shortening, melted

Mix and sift dry ingredients, add unbeaten egg, milk or water and melted shortening. Mix quickly. Pour into well-greased muffin tins, and bake in hot oven (450 degrees) 20 minutes.

Deep South Ham Sandwich With Hot Mushroom Sauce.

6 pieces corn bread, about 3 inches square
6 slices ham, boiled or baked
Mushroom Sauce:
1 can condensed cream of mushroom soup
½ cup milk

Stir the ½ cup of milk into the condensed cream of mushroom soup. Heat, but do not boil. While the sauce is heating, split the pieces of corn bread and toast them. Then place the ham between the toasted slices of corn bread and pour the hot mushroom sauce over the top.

Note: This is an excellent way to utilize left-over corn bread. If hot corn bread is used, we suggest the pieces be split and buttered, but not toasted.

My Best Chocolate Cake.

2 ounces bitter chocolate
¾ cup butter
1½ cups sugar
3 eggs
2½ cups cake flour
¼ teaspoon salt
2 teaspoons baking powder
1 cup milk
1 teaspoon vanilla extract

Melt chocolate carefully over warm water. Cream butter thoroughly and add sugar slowly. Separate eggs, beat egg yolks, and add to butter and sugar mixture. Add the melted chocolate. Mix and sift together the flour, salt, and baking powder and add alternately with the milk and vanilla extract. Beat egg whites until stiff and fold into the cake mixture. Place in 2 well-greased, 8-inch layer cake pans. Bake in a moderate oven (350 degrees) for approximately 30 to 35 minutes.

Corn Bread.
(Serves 6-8)

1½ cups yellow (or white) corn meal (uncooked)
½ cup general purpose flour
4 teaspoons baking powder
1 teaspoon salt
1 cup milk
2 eggs (beaten)
2 tablespoons fat (melted)

Sift the corn meal with the flour, baking powder and salt. Combine the milk, eggs, and shortening and add to the dry ingredients. Bake in a well-greased 8-inch square baking pan, in a moderately hot oven (400 degrees) for 40 to 50 minutes.

Garden Salad Bowl.

1 head lettuce
1 cucumber, peeled and sliced
1 green pepper, cut in thin rings
3 fresh tomatoes, cut in wedge-shaped pieces
1 bunch radishes, sliced
Roquefort cheese dressing

Prepare and chill vegetables thoroughly. Line salad bowl with large crisp leaves of lettuce and shred remaining lettuce rather coarsely. Place all vegetables in salad bowl and toss together with a well-seasoned dressing. Serve at once.

Welsh Rarebit.

1 pound sharp American cheese
2 tablespoons butter
1 cup cream
2 eggs
2 teaspoons worcestershire sauce
½ teaspoon paprika
Salt and pepper to taste
½ teaspoon dry mustard

Cut cheese in small pieces and place it together with the butter in the top of a double boiler. Melt slowly. Then add cream, eggs (well beaten) and seasonings. Cook, stirring constantly, until mixture has thickened. Serve on hot buttered toast.

Noodle and Tuna Fish Casserole.
(Serves 8)

1 8-ounce package noodles
1 tablespoon salt
1½ quarts boiling water
1 7-ounce can tuna fish (drained and flaked)
1 1-pound can cream of mushroom soup (not condensed)
2 tablespoons catsup
1 tablespoon prepared mustard
½ cup American cheese (grated)

Cook noodles in boiling water to which salt has been added, until tender. Drain and rinse thoroughly. Place one-half of the noodles in buttered casserole, add tuna fish and top with remaining noodles. Combine mushroom soup, catsup and mustard and heat to boiling point. Then pour sauce over noodles in casserole and top with grated cheese. Bake in a moderate oven (350 degrees) for approximately 35 minutes. Garnish with wedges of hard-cooked egg.

To Please the Men Folk in Your Family.

From the brand new bride, to grandmother, aren't most of us cooking largely to please Father?

Eleanor Howe's booklet, "Feeding Father," is one every homemaker needs in her file. It's full of tested recipes for the foods that Father likes best—and will give you masculine menu hints, as well.

Send 10 cents in coin to "Feeding Father," care Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois.
(Released by Western Newspaper Union.)

"The Name Is Familiar"—

BY
FELIX B. STREYCKMANS
and ELMO SCOTT WATSON

Bunsen Burner

THAT small gas burner the dentist has that makes things so hot so fast, is called a Bunsen burner. It consists of a straight tube with small holes at the bottom where air enters and mixes with the gas. The oxygen in the air causes the gas to burn with a hotter flame.

Your gas stove works the same way—there are air vents in the pipes that lead to the burners so that you are burning a mixture of gas and air, otherwise you wouldn't get much heat from the gas alone. It really doesn't make much difference where the holes are placed along the pipe—as long as they are this side of the meter.

Von Bunsen

But what we started out to say was, this burner is named after Robert Wilhelm von Bunsen, a German chemist who was born in 1811 and died in 1899. He was a professor of chemistry at Kassel in Breslau, and later at the famous university at Heidelberg.

P. S. Von Bunsen didn't invent the burner—either a man by the name of Peter Desdga or the famous Michael Faraday did. At least, it is known that both of them used the same type of burner before Von Bunsen.

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Sanforizing

FOR the fact that your Adam's apple isn't in danger of being squeezed out of shape by a tight collar after your shirt has been laundered a few times, you can thank a 66-year-old native of Troy, N. Y.—Sanford L. Cluett. He was the inventor of a pre-shrinking process which is used to treat one-fifth of all the available fabrics in this country before they are made up into wearing apparel and which has added a new word to our everyday speech—sanforizing.

Sanford Cluett

After the World war, American men, accustomed to khaki shirts, wanted to continue wearing soft collars. But they shrank after washing and no purchaser knew how much shrinkage to expect. Shirt manufacturers had shrinking machines but they didn't do the job completely and they had to allow three-quarters of an inch for shrinkage in each collar. The problem was to produce a uniformly shrunk fabric that would not change its size when given the average laundry wash.

In 1919 Cluett, a veteran of the Spanish-American war, an engineer and an inventor with a number of patents to his credit, joined the research department of the company of which his name is now a part. After a long series of experiments he finally produced in 1928 the process now known as sanforizing and all those devoted to wearing shirts with soft collars breathed easier, both figuratively and literally!

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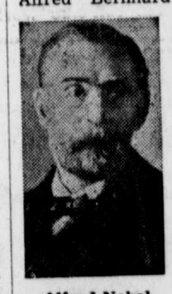
Nobel Prize

THERE'S more than a little irony in the fact that the most famous of all prizes for the person or organization who best serves the interests of world peace each year is paid out of a fund that had its origin in the sale of a product which adds to the horrors of war. Yet such is the case of the Nobel prize. Alfred Bernhard Nobel, Swedish chemist and inventor, born in 1833, was educated in Russia and sent to America to study engineering. But within a year he returned to Europe to aid his father in developing military and naval mines and torpedoes. In 1862 he helped the elder Nobel in perfecting the manufacture of nitroglycerine, called "Nobel's blasting oil," and further research by the two led to the invention and commercial production of dynamite, originally known as "Nobel's ignites."



Alfred Nobel

When Nobel died in Italy in 1896 he left a large fund, from the interest of which annual prizes were to be awarded achievements in various fields, including physics, science, chemistry, medicine and literature. But the most humanitarian, the Nobel peace prize, is paid from the profits of a "merchant of death."
(Released by Western Newspaper Union.)

Ancestor of Modern Football

Every year in January for the last 600 years they have played at Haxey in England an ancient ball game which was the ancestor of modern football.

AROUND THE HOUSE

Fasten a large paper sack over the end of the food grinder when grinding bread or crackers. The sack will catch all of the crumbs.

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Black shoe polish stains may be removed by rubbing them with warm water and soap. Rub brown stains with alcohol.

• • •

Always wash rice before cooking. Put the rice in a strainer and wash it in cold water, placing the strainer over a bowl of water. Change the water and repeat three times or until the water is clear.

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THAT'S SO GOOD FOR YOU!

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