IF YOU'RE ENTERTAINING THE BRIDE
(See Recipes Below)

No sooner is the June bride back from her honeymoon, than the business of cooking for two begins! Feeding her new husband will be an important part of the bride's responsibility, and any of the successful homemakers she knows can tell her that perfectly cooked meals for a hungry husband help to keep the matrimonial ship sailing merrily along.

So, why not a kitchen shower for a bride—using for gifts the inexpensive little "gadgets" that will make her hours in the kitchen pleasant? Those are the things the bride isn't likely to buy herself and the very fact that they are small and inexpensive means that she isn't apt to get them, either, among her wedding gifts.

Small, matching pottery pots for chives and parsley to grow on a sunny kitchen window sill, make a thoughtful gift for a kitchen shower; a set of pastel tinted bowl covers is practical and very moderately priced; butter paddles, a french potato ball cutter and small earthenware pots for baking beans are out-of-the-ordinary kitchen gifts. Any bride will bless you for starting her kitchen library for her—with her own copies of my homemaking booklets; Better Baking, Easy Entertaining, Feeding Father and Household Hints.

And speaking of a kitchen library—why not start a collection of favorite recipes for the bride? Have each guest at the shower bring her very choicest recipe, neatly written on a card for the bride's new recipe box, with the donor's name and the date of the party just for fun. Give her the recipes, too, that make up the menu for the day.

Food, for a kitchen shower, should be "homey," and informally served—and planned to give the bride suggestions for her own cooking and baking problems.

Menu for a Kitchen Shower.

Noodle and Tuna Casserole
Spring Vegetable Salad
with French Dressing
Butter
Orange Rolls Cheese Scones
Angel Food Cake
Strawberry Sherbet
Coffee

Fresh Strawberry Sherbet.
(Serves 6.)

Combine 1 cup of crushed strawberries and 2 tablespoons of lemon juice. Scald 1 pint of milk, add ¾ cup of sugar and stir until dissolved. Soak 1 tablespoon of unflavored gelatin in 1 tablespoon of cold water for 5 minutes and dissolve in hot milk. Add 2 beaten egg yolks, blend, and remove from flame and cool. Add fruit mixture to milk mixture and fold in 2 beaten egg whites. Assemble ice cream freezer. Pour sherbet mixture into the freezing container. Adjust dasher and cover tightly. Then fill the ice chamber with a mixture of 3 parts chipped ice and 1 part salt and turn crank slowly for about 5 minutes to freeze. Repack and allow to harden.

Orange Rolls.
(Makes 18-20 rolls)

⅓ cup sugar
1 teaspoon orange peel (grated)
2¼ cups flour
3 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
4 tablespoons shortening
1 egg
½ cup milk
3 tablespoons butter (melted)

Mix ⅓ cup sugar and orange peel thoroughly and allow to stand while making rolls. Sift and measure the flour, then sift together the flour, baking powder, salt and 1 tablespoon sugar. Cut in the shortening. Beat the egg slightly and add the milk. Stir into the flour mixture. Turn onto a lightly floured board and knead 30 seconds. Shape into a long narrow roll and roll out into a rectangle to about ¼-inch thickness. Spread the dough with the melted butter and the sugar and orange peel mixture. Roll up like jelly roll and cut off in ¾-inch pieces. Place rolls, cut side down, on a well-greased pan and bake about 20 minutes in a hot oven (425 degrees).

> Fruits and vegetables are the mainstays of summer meals. Watch Eleanor Howe's column next week for suggestions on New Ways of preparing and serving them.

Barbecued Steak.
(Serves 6.)

2 pounds round steak
3 tablespoons butter
3 tablespoons vinegar
¾ teaspoon salt
1 teaspoon prepared mustard
1 teaspoon onion, grated
1 teaspoon worcestershire sauce
1 teaspoon chili sauce
½ teaspoon lemon juice
1 tablespoon brown sugar

Cut steak into pieces for serving and sear in frying pan. Melt butter, add vinegar and all other ingredients. Heat thoroughly and pour over the seared steaks. Bake in a moderate oven (350 degrees) for approximately 1½ hours. Baste frequently with barbecue sauce while baking.

Prize Angel Food Cake.

1½ cups sugar
1 cup cake flour
1¾ cups egg whites
¾ teaspoon salt
2 teaspoons cream of tartar
1 teaspoon vanilla extract

Sift sugar once. Add ½ cup of it to the flour and sift together 3 times. Beat egg whites with rotary beater until frothy, add salt and cream of tartar and continue beating until eggs hold their shape. Add sugar gradually, beating thoroughly after each addition. Add vanilla extract. Then fold in the flour, ¼ at a time. When all flour is in, fold a few additional times. Then place in large ungreased angel-food pan. Bake in a moderate oven (325 degrees) for 1 hour and 15 minutes. Invert and let cool in pan.

French Dressing.

½ cup salad oil
¼ cup lemon juice or vinegar
1 teaspoon salt
Paprika to color
Few grains cayenne

Place ingredients in covered jar. Chill thoroughly. Just before serving shake vigorously. There are many ways to vary french dressing. The acid may be lemon juice, vinegar, or half and half. A few drops of onion juice may be added, or shake a cut garlic clove with the dressing (removing it before serving). Dry mustard may be added. Worcestershire sauce may also be added, as may creamed roquefort cheese.

Cheese Scones.

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon paprika
¼ cup shortening
½ cup American cheese (grated)
⅔ cup milk
2 teaspoons prepared mustard

Sift together the flour, baking powder, salt and paprika. Cut in shortening. Add cheese. Then add milk and prepared mustard which have been mixed together. Roll out to ¾-inch thickness on lightly floured board. Cut in triangles and bake in a hot oven (425 degrees) for about 20 minutes.

Percolated Coffee.

Allow 1 tablespoon ground coffee to each cup of water. Place coffee in strainer part of percolator. Add cold water. Adjust top. Heat until coffee just begins to percolate. Then turn heat very low and allow coffee to percolate slowly 8 to 10 minutes. Do not boil.

Homemaking Booklets to the June Bride.

These four practical booklets on homemaking are an ideal present for a new bride:

Better Baking .....10 cents
Easy Entertaining .....10 cents
Feeding Father ..... 10 cents
Household Hints ..... 10 cents

Send 10 cents in coin for each book you order, to Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois, and be sure to indicate exactly which books you want.

(Released by Western Newspaper Union.)

The Washington Merry-Go-Round

By Drew Pearson & Robert Allen

Washington, D. C.

JAP ORDERS DELAY U. S.

One of the things which is holding up the manufacture of more military equipment for the army and navy is the fact that so many U. S. factories are sending machine tools to Japan.

The war department has just finished a confidential survey of the machine tool industry and finds that most American plants are working on orders for the Japanese. Machine tools are all-important in the munitions business, because they are used to equip new factories expanding to meet new national defense orders.

As far as the war department is able to ascertain, Japan has plenty of machine tools, and is storing many of the new shipments now received from the United States—for emergencies. Japan also continues to be a big importer of U. S. scrap iron, and also is storing it for the future.

A PERSHING AIDS FRANCE
Mrs. Frances Warren Pershing, the war general's daughter-in-law, modeling a gown in New York for French war relief. Bids for gowns ranged from $250 to $1,000.

These are two reasons why President Roosevelt has asked special powers of congress to embargo shipments of materials which are considered vital to the defense of the United States. He expects, as soon as authorized by congress, to slap an embargo on scrap iron and machine tools to Japan.

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G. O. P. BLASTS

The barrage of Republican blasts against a coalition cabinet which has strafed the country recently was no spontaneous meeting of minds. Neither was it aimed entirely at the President. It was aimed much more against the Republican party itself.

Inner G. O. P. master minds admit that their political chances have been almost as hard hit as the shattered allied lines in Europe. Prior to this catastrophic development G. O. P. election prospects appeared very bright indeed.

It looked as if the campaign would be fought chiefly on Republican ground; that is, on domestic issues. Also, it was doubtful whether Roosevelt would run. But the Hitler blitzkrieg changed this situation overnight.

Roosevelt's move to bring one or more Republicans into the cabinet made things worse.

Something had to be done fast to block this.

The barrage on Roosevelt was opened by Colonel Lindbergh's speech pooh-poohing any invasion danger. In inner G. O. P. circles this is credited to Hoover via his close friend William Castle, former undersecretary of state.

This was followed up with the carefully spaced statements by Landon, Hoover, Representative Wadsworth, House Floor Leader Martin and others demanding that the President renounce a third term as the price for G. O. P. participation in the cabinet.

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ICELAND AND U. S.

There is a lot more behind the rushing of American consuls to Greenland and Iceland than appears on the surface.

Boiled down to cold facts, the Roosevelt administration is afraid of a Nazi air base only 1,500 miles from Maine. Bombing planes already have been developed which can fly this far—loaded.

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CAPITAL CHAFF

Said Mrs. Ruth Hanna McCormick Simms: "I have never seen anything like the sentiment out West for Tom Dewey." But in her home state of New Mexico, Mrs. Simms was turned down as a Dewey delegate.

Interesting sidelight on how things are shaping for a third term: Rep. Gene Cox of Georgia is one of the bitterest anti-New Dealers in congress. Yet the day after Georgia leaders named a third-term delegation, Cox announced he would support this year Roosevelt if he is the candidate.

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SENATOR NYE ON BENITO

Quote of the week comes from Sen. Gerald Nye of North Dakota: "Mussolini is like Southern Republican delegates—easy to buy but hard to keep bought."

Where Statues Wore Hats! Mystery of Easter Island

Science Finds Creators of Intricate Script Were 'Long-Eared' Artists.

ON EASTER DAY, 1722, the Dutch Admiral Roggeveen landed on a small Pacific island, which he named after the day. He must have thought that he was landing in a nightmare, for the shores were ringed with gigantic stone statues, wearing tall red hats, and standing on high platforms with their backs to the sea. And the whole island was literally covered with statues! They still stand there today.

Later visitors made further odd discoveries. It seemed that the inhabitants had suffered a devouring national passion for sculpture. Hardly a boulder or an outcrop of rock had not been turned into an enormous bust, a fantastic head with enormously long ears. At the same time, they discovered wooden tablets and other objects covered with a complicated script.

This started a series of the most extraordinary theories, including suggestions that Easter island had been occupied by Red Indians, Egyptians, and the lost tribes of Israel. But nobody managed to put forward a reasonable explanation of how this diversity of races got there, or went away when their work was done!

Long-Eared Artists.

Then science took a hand. First of all, local legends were investigated, and the islanders told of a migration in the past from a distant island in the west. Proof came from one of the Gambier islands, over a thousand miles away, in the form of another legend. It told of a defeated chief setting sail to find a new home for his people. Local legend also told of two distinct races inhabiting Easter island, the "long ears" and the "short ears." And here again, science found the proof; for skulls found on Easter island show that migrants came, not only from the Pacific islands, but also from the Australasian islands.

The "long ears" were the artists. It was their tribal custom to stretch the lobes of their ears, and they wore hats for ceremonial purposes. They were the creators of the intricate script which cannot be read, but, defeated by the "short ears," they have faded away and left no one to tell their story.

So far science can speak with authority, but science cannot say why the islanders who migrated to Easter island should have progressed so far beyond those of their race who inhabit other islands.

One Step

The sublime and ridiculous are often so nearly related that it is difficult to class them separately. One step below the sublime makes the ridiculous, and one step above the ridiculous makes the sublime again.—Thomas Paine.

Gems of Thought

TAKE warning by the misfortunes of others, that others may not take example from you.—Saadi.

Life is a series of surprises, and would not be worth taking or keeping if it were not.—Emerson.

The winds and waves are always on the side of the ablest navigators.—Gibbon.

Better by far that you should forget and smile than that you should remember and be sad.—Christina Rossetti.

We win by tenderness; we conquer by forgiveness.—Frederick W. Robertson.

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