MR. FARLEY MAKES A SHIFT

Jim Farley has retired as National Democratic chairman to head the New York Yankees. Eight years of football have been enough.

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Jim will find it a relief to be in a field where the pitcher doesn't want to bat, field and coach at one and the same time.

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For nearly a decade he has been head over heels in national politics, where use of the "bean ball" is strictly ethical, and that's been long enough to convince him that life is more satisfactory in a business where its use is at least officially discouraged.

• • •

Jim is an old baseball man himself. He was a first baseman on the Haverstraw nine back home. But he had to get into politics to discover that a man could mean well and still get spiked in both.

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After what he has been through in the last few years, it is understood that Big Jim has a terrific yen for a business where team play will be welcomed, where not more than one pitcher is used in the box at the same time and where the use of amateur coaches is barred.

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James M. Cox, chief backer of Mr. Farley in the baseball deal, is Miami's Number One Citizen, and it may be that he has decided this is the only way to get the Yanks to train in Miami as an added winter attraction. Miami has everything else.

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Governor Cox's chief sporting interest is in golf. But it may be that, like most golfers, he would like to get his mind off it and thinks it worth a couple of million to do it.

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Big Jim Farley has been the most underpaid man in politics. That wouldn't be so bad except that of late he hasn't even been allowed to argue with the umpire.

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And it has probably been a terrific strain for an old baseball player to be in a position where he can't find out whether his star pitcher intends to keep pitching or to take a job as coach at third.

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There is a rumor that one of his last acts as postmaster-general will be to design a DiMaggio postage stamp and a Babe Ruth memorial post card.

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We wish Jim lots of luck in the baseball world. And we hope he doesn't find the change so confusing that he will signal for a caucus instead of the hit and run play.

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Add similes: As forgotten as a platform a week after its adoption.

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BRITAIN IN ANY WAR

ROUND 1—John ("Kid") Bull rushes in, chin out, and is floored five times.

ROUND 2—He is groggy and defenseless, but manages to weather the round.

ROUND 3—He is knocked all over the ring. He takes a count of nine. The bell saves him.

ROUND 4 — He waddles around without landing a single punch. The bell finds him cut and bleeding.

ROUND 5—He is floored five times. There are cries of "Stop it!"

ROUND 6—He is struck by everything except the water bucket, and finishes the round on his hands and knees.

ROUND 7—He manages to get one hand up and stagger through the round, with both eyes closed.

LAST ROUND (FLASH) — John Bull wins by knockout!

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LIFELINES

Action speaks louder than words, and so do tanks.

Keep your powder dry, but be sure to have the powder.

Procrastination is the thief of nations.

Not many want to see the ace if you really have it. As it is with men so it is with nations.

• • •

Stewart Cole Clark insists that his laundryman puts it "No Willkie, no shirtie."

WHEN YOU PLAN A PICNIC FOR A CROWD
(Recipes Below.)

Community picnics are fun! They offer an opportunity for a carefree day under the open sky—carefree for even the chairman in charge of affairs, if she's planned her program well and chosen her helpers wisely.

If the crowd to be served is a really large one, it's a good idea to have one committee member responsible for each main dish such as meat, potatoes, salad, dessert, and beverage, and one responsible for extras such as buns, butter, relishes, etc. There'll be a serving committee and a clean-up committee, as well.

Picnics for four or five families are usually co-operative affairs. Each family may supply its own lunch, but more often each one provides one item in large enough quantities to serve the crowd. One family might provide the salad, one the meat, and still another family the dessert, which might be watermelon, a luscious chocolate cake, or a freezer full of old fashioned ice cream. With a little planning, the cost can be fairly equally distributed.

When an outing is in the offing and it's up to you to plan the menu for a crowd, you'll find these picnic pointers helpful.

1. If lunch is being prepared at home, choose foods that permit beforehand preparation, and that are not too difficult to carry or to serve.

2. Provide a fairly simple meal, with plenty of everything but not so much variety that it will cause confusion and lots of extra work.

3. Unless you are sure of a good water supply, it's better to carry the water from home.

4. Carry fruit juices, tomato juice or milk in thermos bottles.

5. The main dish for the picnic—which might be chili, baked beans, or escalloped potatoes, can be cooked the day before, then in the morning brought to the boiling point, and the dutch oven or casserole wrapped in several thicknesses of newspaper to retain the heat.

6. Don't overlook the possibilities in frozen foods for picnic use. Quick-frozen meats can be carried, without ice, even on a warm day. They thaw out on the way to the picnic ground and will be ready to use.

You'll find other picnic pointers in my cook book, "Easy Entertaining." There are menus and tested recipes for beach parties, hikes and a "Colorado beefsteak fry."

When you write to me, won't you tell me something about the "community meals" your group has served? Do you serve dinners for the church, for business men's organizations or for the farm bureau, perhaps? How many people do you serve at meals like this, and what are your favorite menus? I'll be waiting to hear from you!

There's something very social and heartwarming about entertaining friends in your own home. And entertaining needn't be expensive, nor does it necessarily mean a lot of work!

Eleanor Howe's cook book, "Easy Entertaining," will give you the secrets of doing just that—entertaining without fuss and bother, and to fit your budget.

You'll find in "Easy Entertaining" plans for almost every kind of party. Send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Eleanor Howe is going to give you, next week, some of her favorite recipes for cool, refreshing summer beverages, and dainty cookies to serve with them. Watch for this column next week.

Grandmother's Ginger Cookies.
(Makes about 6 dozen)

1¼ cups shortening
2⅛ cups sugar
3 eggs (separated)
1¼ cups molasses
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon salt
3 teaspoons soda
⅔ cup cold water
9 cups flour

Cream shortening and add sugar gradually, creaming until smooth. Beat egg yolks until light, and add to the creamed mixture, with the molasses, and spices, and salt. Dissolve soda in cold water, and add to the first mixture; blend well. Beat egg whites until stiff, and fold into batter. Add flour, and mix until smooth. Roll out to ¼-inch thickness on a lightly floured board. Cut with 3½-inch cookie cutter, and press a raisin into the center of each. Sprinkle with sugar. Bake on a greased cookie sheet in a moderately hot oven (400 degrees) for about 10 minutes.

Barbecue Sandwiches.
(Filling for 3½ to 4 dozen buns)

2 pounds beef
2 pounds pork
1 tablespoon chili powder
1 teaspoon white pepper
¼ teaspoon red pepper
1 teaspoon dry mustard
1½ tablespoons salt
¼ cup flour
1½ cups tomato puree or condensed tomato soup
1½ quarts meat stock
3 large onions (sliced)

Cook the meat until tender in enough water to cover. Drain, and grind coarsely. Combine seasonings and flour. Add tomato puree and the meat stock, and cook for 5 minutes. Brown the onions lightly in butter or bacon fat, and add to the sauce with the coarsely ground meat. Serve hot on large, round buns.

Chocolate Fudge Cake.
(Serves 25)

1 cup shortening
3 cups light brown sugar
3 eggs (slightly beaten)
3½ cups cake flour
2 teaspoons baking powder
½ teaspoon salt
1¼ teaspoons soda
¾ cup sour milk
⅔ cup cocoa
1 cup boiling water
1 teaspoon vanilla

Cream shortening and add sugar gradually, blending well after each addition. Add slightly beaten eggs and mix well. Sift together the flour, baking powder, salt, and soda. Add to the creamed mixture alternately with the milk. Blend cocoa and boiling water. Add to the cake batter with the vanilla, and mix just until the batter is smooth. Pour into 3 8-inch square pans, which have been greased and lined with wax paper. Bake in a moderate oven (350 degrees) for about 30 minutes.

Meat Loaf.
(Serves 25)

4½ pounds beef (ground)
1½ pounds pork (ground)
¾ cup quick cooking tapioca
3 eggs (beaten)
½ cup onion (minced)
2 tablespoons salt
¾ teaspoon pepper
¾ teaspoon sage or poultry seasoning
1 No. 2½ can tomatoes

Combine ingredients in the order given, reserving about half of the tomatoes. Pack into 2 long, narrow loaf pans and bake in a moderate oven (350 degrees) for about 1½ hours. At the end of the first 45 minutes, pour the tomatoes which were reserved for this over the top of the meat loaf, and continue baking.

Tomato French Dressing.
(Makes 1 quart)

1 can condensed tomato soup
¾ cup vinegar
1½ cups oil
¼ cup sugar
3 tablespoons lemon juice
1 teaspoon Worcestershire sauce
1½ teaspoons salt
2 teaspoons dry mustard
1 teaspoon paprika

Place all of the ingredients in a mixing bowl and beat until blended. Store in refrigerator in a quart jar.

(Released by Western Newspaper Union.)

GENERAL HUGH S. JOHNSON Says:

United Features — WNU Service

THE UNPREDICTABLE

NEW YORK.—General Pershing said that no matter what else we do to mix up in the European war, we shall never send an expeditionary force to Europe. On all the military probabilities he is right, as he usually is on such questions. But the unerringly certain quality about strategic planning is its unerring uncertainty—its utter unpredictability.

Who would have dreamed in 1913, for example, that before November, 1918, we would have more than 2,000,000 American soldiers in France—a larger combat force than Great Britain ever had there? I'll tell you some who didn't dream it—the President of the United States and the general staffs of Germany, France, England, Austria, Italy, Belgium and the U. S. A.

When the first selective draft started I wrote a memorandum, in July, 1917, suggesting that it be for 1,000,000 men—not to take them before they were ready, but to classify and warn those who would have to go. It came back ink-spattered by an angry pen-point that had punctured the paper and spurted indignation. It was initialed "W. W." and said, in effect, that the American people would never stand for a draft of a million men, that our contribution was to be largely in money and supplies, that it was absurd to think of an offensive in any such terms—just as General Pershing says today.

That was perfectly understandable. The Allies were then saying that all they advised was a "token" American force of a few divisions to "show the flag" and boost French and British morale, that they needed our factories, our supplies, our money and the available shipping to keep business as usual much more than they would ever need our untrained levies. The enemy general staffs agreed. They did not count on Americans in mass until we actually began to send them, after the British debacle of March, 1918.

We in the selective draft organization never agreed. As the system started, it was not geared to get 100,000 men a month. In December, 1917, I revised the entire machine to examine and classify the whole 10,000,000 pool of man-power. A result was that when the pressure came in 1918 and the Allies began to scream for "men in their undershirts," it was enabled to step up the monthly taking from some 30,000 or 40,000 to 400,000 men a month—without a ripple. I shall always believe that this change did much to win the war.

Anyway, it burned in on my mind the fact that no man is smart enough to foresee the course of war once the fateful decision is made to engage in it. We do a lot of talking about "defensive" war and "defending" the Western hemisphere. No country at war can completely decide its own policy any more than Joe Louis could decide what he had to do against Max Schmeling in their first fight. The enemy has something to say about that. If we get into this shindy we may have to send men in the army to Europe, Africa or eastern Asia. We almost certainly will have to send men in the navy and marines to all those places. As has frequently been remarked in this space, in a knockout fight you can't afford to "hit soft," and you can't enter any fight with one hand tied behind your back or one foot hobbled to a post.

Germany is fighting this war as England always fought her wars—to win. If we get into it, that is the way we must fight—with everything we have and anywhere on the surface of the globe where a powerful blow may bring victory. Let's make no mistake about that or be fooled into any action on the error that any war is a picnic or that either combatant can call his shots without regard to what the enemy may do.

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PATRIOTIC UNDERSTANDING

I can't see much the matter with the President's avoidance of a direct endorsement of the Burke-Wadsworth conscription bill in its present form. He has at least twice indicated his belief in the principles of selective service.

The cost of registration is utterly negligible. You simply use the existing local machinery for registration for elections. The service is voluntary and uncompensated. The only expense is for forms, stationery, postal and telegraph bills. That will have to be borne whatever the age limits, and the additional cost for registering men up to 64 would hardly equal that of governmental mimeographed political handouts for one day.

How can you "register only those you need"? Registration isn't selection for service. You can't tell what you need—or rather what you ought to take—until you see what you've got.

The Burke-Wadsworth bill is confusing and out of that confusion is growing a distinct, heart-sickening political approach to this subject.

This column is not in the least in favor of any "coalition" departure from the two-party system.

But this selective service business is absolutely necessary for defense—which our people do want.

Seat of Thought

Alford—I think that new girl in the office has a soft spot in her heart for me. Says she's always thinking of me.

Baitsky—A girl doesn't think with her heart. The soft spot must be in her head.

INJECTED

He—There's blue blood in my family.

She—By transfusion?

Up to Him

Playfoot—Your face is familiar. Haven't I seen you somewhere?

Sally—Perhaps; that's where I live. Next time you get around that way drop in and see me.

Loud and Clear

"Darling, do you think a diamond speaks of love?"

"Certainly; I'm not stone deaf."

Stopped Him

Tooter—I know a joke you'll never get, dearie.

Miss Tyte—Well, who said I wanted you?

Help!

The manager of a circus was passing a dressing room when he heard terrible moans and groans coming from inside.

"What's all this row about?" he shouted to one of the circus hands.

"Oh, that's Flints, the chap that walks on swords and knives, guv'nor. He's just trod on a tack!"

Not the Speed

"You hammer nails like lightning."

"You mean I'm a fast worker?"

"No; you never strike twice in the same place."

It is apparent that the fellow who said: "Deeds, not words, count," never sent a telegram.

Economy

"I will have 20 candles on my birthday cake."

"Will you light them at both ends?"

AROUND the HOUSE

Items of Interest to the Housewife

When stewing fruit, add the sugar just before taking the fruit off the stove. In this way far less sugar is needed than if it is put in at the beginning.

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Make cuts in marshmallows, insert bits of butter and jelly. Arrange on crackers and broil or bake until the marshmallows are puffy and brown.

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Mustard and baking powder settle in cans and should be stirred lightly before using.

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Grass stains can easily be removed from linens, cottons or white stockings by rubbing the stains with molasses before washing.

Delicate colors in washing materials will not fade if before being washed they are soaked in tepid water to which a few drops of turpentine have been added.

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All vegetables should be put on to cook in boiling water. This holds the major portion of the mineral matter and starch within.

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The backs of pictures should be inspected from time to time. If there are any holes in the paper, fresh pieces should be pasted over them, or dust will get in.

• • •

Clean paint brushes used for enameling with turpentine. When used to shellac, clean with denatured alcohol.

A BIG HELP TO HEALTH!

Nation needs more vitamins and minerals — says U.S. Department of Agriculture

See how you're helped by delicious oranges!

Hardly one family in two now gets enough vitamins and minerals to permit radiant good health. So enjoy oranges liberally—*daily!* Eat them for healthful refreshment. Or keep ready a big pitcher of fresh orangeade.

An 8-ounce glass of fresh orange juice gives you *all* the *vitamin C* you normally need each day—and one-third of the *vitamin B_1*. It also supplies *vitamins A* and *G*, and the minerals *calcium, phosphorus* and *iron*.

Sunkist brings you the pick of California's finest-ever crop of summer oranges. Buy a supply next time you buy groceries.

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Best for Juice — *and Every use!*

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