My Week

by Eleanor Roosevelt

WNU Service United Features

U. S. RESPONSIBILITY

EASTPORT, MAINE.—A man in Brooklyn, N. Y., sends me a clipping containing a few words I had said about our responsibility as a nation, to the world, and comments on it in a little rhyme about "looking out for number one, before anything has begun." He thinks we haven't "plenty to spare" and can't "send it all over there."

It does seem to me that the gentleman misses the point. If we bend every effort now to produce necessary material help for those who are doing the fighting in a cause which we believe to be right, we may keep the war from our shores. If Great Britain, China and Russia lose, sooner or later, we will have to fight.

No matter how well prepared we are, 175,000,000 people in this hemisphere will have quite a struggle; first on the economic side and eventually on the military side.

We shall be pitted against 500,000,000 people in Europe and Japan, and heaven knows how many more if Russia is not able to hold out. I don't want war, but I think that every effort we can put into production and military preparation to aid those fighting Hitler is our best guarantee against war; and our only safety, should it come.

* * *

AN OLD FRIEND

One afternoon I went over to Lubec, Maine, to see my old friend, Dr. Bennet, who is now 90 years old. He is deeply troubled by the state of the world and kept repeating: "What has happened to the goodness in the world?" I think a good many of us would like to know the answer to that question.

We went in to see Dr. Bennet's son, who is also a doctor, and told him that there would be 30 young people in this house for five weeks. I think he may have to keep an eye on them now and then, and I reminded him of some of the escapades his father had pulled many of our people through in days gone by.

In the evening we read aloud from William Shirer's "War Diary." The book is a wonderful piece of vivid writing. It is extraordinary that he was able to do his work in Berlin, feeling as he did, and not get into serious trouble.

* * *

WAR EFFECTS

We have discovered up here that war makes a considerable difference in the lives of the Canadian people. I wanted to buy what I could in Canada and need many things since 40 people in a house require a good many more household goods than 20. As usual, most of my kitchen utensils require replenishing also. Therefore, we took a large boat and went off one morning at nine o'clock.

We proceeded up the bay under rather gray skies, which was perhaps fortunate, since all of us got a wind burn, but not the uncomfortable sunburn which we might otherwise have had. After buying all we could in St. Andrews, we went across to a beach on a little island, cooked ourselves some scrambled eggs in the old frying pan, which has gone on so many picnics up here, and went back to St. Andrews to collect our purchases and to buy some lobsters in the pound, for one can not buy them now on the island.

We intended to go on to St. Stephen to buy the things we could not get in St. Andrews, but they are on what I call double daylight saving time in Canada, which is one hour ahead of our daylight saving time. We realized that we would be too late to find shops open, so we started back to Eastport. Just to make things seem thoroughly familiar, the engine overheated on the way back and we stopped. I had visions of lying helpless in the bay for some time, but after administering some nice cool salt water, Captain Cline coaxed the engine into action again, and we finished our shopping in Eastport.

One always forgets certain things and I am sure we shall have to do more shopping. We are busy putting everything we have bought into place.

* * *

MAINE INDUSTRY PROBLEM

The sardine factories in Eastport and Lubec, Maine, are running every day in the week, for this year the fish are kind and apparently making up for their absence in the last five years. In Eastport, however, a man told me they are facing a real problem. They provide coal for this section, even for many little islands off shore. The coal is bought and paid for, but it is in Norfolk, Va., and they have not been able to obtain a ship for transportation.

* * *

OFFER OF AID

I had a call one afternoon from Officer Sennett of the Canadian Mounted Police. He offered his services in case any of our young people are lost in the woods, or anything else occurs where he can be helpful. Since he is stationed on the island for the summer, I certainly hope that no one will be lost in the woods. However, such things have happened, and it is good to know there is some one who can be called upon in case of emergencies.

Star Dust

STAGE SCREEN RADIO

By VIRGINIA VALE

(Released by Western Newspaper Union.)

TESTING'S under way at Paramount for "For Whom the Bell Tolls"; Charles Laughton, Akim Tamiroff and Oscar Homolka have been considered for the role of "Pablo," but the burning question is—who'll play "Maria"? It calls for beauty, but even more for the ability to act.

We hear that Paulette Goddard heads the list of the girls to be tested; seems as if it would be a superb piece of miscasting if she got the part. Ingrid Berman's our choice—and the author's.

—✳—

Ginger Rogers has signed for three years more with RKO; she's been there for eight years. She did "Flying Down to Rio" then, and her dancing with Fred Astaire in that little number made them our leading dance team in pictures. She wisely insisted, at last, on acting as well, and worked up to "Kitty Foyle," which she didn't want to do, we hear, but which proved to be her greatest success. She's just finishing "Tom, Dick and Harry" now, and they say around the lot that it's a worthy successor to "Kitty Foyle."

Ginger Rogers

—✳—

Orson Welles isn't making any announcements about his second picture for RKO Radio—he kept mum about "Citizen Kane" too, remember, and executives were pretty startled when they found out, too late, what it was all about and it looked as if they might have trouble if they released it. Instead of a trouble-maker, they had one of the best pictures of all time on their hands! Welles has admitted that he will write, produce and direct this new picture, and will star in it.

—✳—

Joseph Pasternack, who guided Deanna Durbin through her successful screen career, has signed a contract with Metro-Goldwyn-Mayer; it looks as if he might do for Kathryn Grayson what he did for Deanna.

—✳—

Hollywood just didn't give a whoop about Victor Mature until he made a highly press-agented appearance in the New York stage success, "Lady in the Dark." He doesn't act much in the play, just looks tall, dark and handsome. Now it's announced that two motion picture companies want him; one, Twentieth Century-Fox, has bought half his contract from Hal Roach and will feature him in two pictures a year. The first will be "Bowery Nightingale," co-starring with Alice Faye.

Victor Mature

—✳—

Old timers among the movie fans will remember Raymond Hatton; probably they'll also declare that "The Whispering Chorus," in which he starred for De Mille, was one of the best pictures ever made. Well, Hatton is working for his old boss again in "Reap the Wild Wind."

—✳—

W. S. Van Dyke, the ace director, has been on active duty with the marine corps for the past year. Now he's returned to the Metro lot. And what do you suppose his first assignment will be? "The Female of the Species"—a long cry from the Marines!

—✳—

Did you happen to hear "Man on the Street" on the "Manhattan at Midnight" radio show about a month ago? Within 24 hours after the sketch was presented five motion picture studios were after it. Paramount won out; Bing Crosby and Mary Martin will co-star. They've just completed "Birth of the Blues," with Carolyn Lee and Brian Donlevy.

—✳—

People who've heard Bob Hope rave on the radio about Madeleine Carroll have decided that he must know her well enough to get autographed pictures of the blonde star for them. She's on location in the West Indies, so they've been pestering him for the photographs. He doesn't mind; he just got a lot of her pictures, autographed them with his own name, and had them mailed.

—✳—

ODDS AND ENDS—Wayne Morris got leave from the Navy Department to finish "The Smiling Ghost" for Warner Bros. before he became an ensign . . . NBC is preparing a new series, "Boy Meets Band," for its singer-bandleader, Ted Steele, who used to be an NBC page boy . . . Though Bing Crosby can't read a note of music, the boys in John Scott Trotter's band say he's a swell conductor . . . Metro will push Marsha Hunt up the ladder as a result of her work in "Blossoms in the Dust" . . . Service men who want to and can see Hollywood stars broadcasting should apply to Charles Posner of the United Service Organizations.

Household News

by Lynn Chambers

CRISP, COOL SUMMER SALADS
(See Recipes Below.)

AT HOME TO SUMMER

In a recent poll, 37 per cent of the thousands of homemakers receiving questionnaires expressed a desire to be experts at salad making . . . 43 per cent wanted to know how to make food look glamorous.

This report gave me an idea.

Salads, besides being healthful and givers of vim, vigor and vitality, offer a splendid opportunity for variety . . . they can be used as the appetizer or "starter" course, the main dish, a dessert, or they may accompany the dinner course.

So, besides giving you timely tips on the art of salad making, I'm going to explain literally dozens of ways in which you creators of daily menus can give "oomph" to your tasty dishes.

* * *

The characteristics of a good salad are simple and fairly easy to accomplish; namely, it should be well chilled before serving; have an attractive arrangement, and a pleasing color combination.

Salads in summer are as important as swimming or tennis or golf. They give an opportunity to add color and gaiety to the table.

Your choice of ingredients will depend upon what you have planned for your main course and dessert, provided your salad is to be a side dish or an appetizer.

There are many varieties of fruit salads. They are excellent by themselves or as an accompaniment to a main course of sea food or meat and a pastry or cake dessert.

Good to eat, wonderful to look at and substantial is this salad of orange slices and prunes, stuffed with cottage cheese. (See picture at top of column.)

***Orange Prune Cheese Salad.**

On a bed of lettuce circle 10 to 12 orange slices. At the side arrange 3 cooked prunes which have been stuffed with cottage cheese. With a sharp knife peel oranges, removing all outer skin and inner membrane down to juicy meat. Cut in thin, even slices. California oranges, which are firm-meated and practically seedless, are excellent to use.

Serve with a sweet french dressing, made with lemon juice. With a hot bread and beverage, this salad makes a well-balanced home or party luncheon.

Sweet French Dressing.

½ cup lemon juice
½ cup salad oil
½ cup red jelly or honey
1 teaspoon salt
1 teaspoon paprika

Shake or blend well before serving. Makes 1½ cups. Lemon juice gives this dressing just the flavor needed to make the orange, prune and cheese combination the perfect salad.

* * *

Keeping cool during summer months is a problem, solved most successfully by eating properly.

LYNN SAYS:

Don't be timid about putting your own personality into your salads. Here are some suggestions which may help you become famous for your salads . . .

Try:

Fluting bananas by running the prongs of a fork lengthwise down a peeled banana, then slicing it crosswise.

Adding chopped, broken or whole walnut kernels to fruit, vegetable and meat salads.

Using fruit juices to thin mayonnaise and to mix with french dressing.

Adding a fruit gelatin, sliced or cut into glistening cubes, to a fruit salad.

Brightening the edges of lettuce leaves by dipping them in paprika, or adding chopped parsley to the edges of pineapple slices.

Adding a little lemon juice or vinegar to sweet cream for salad dressing—makes a quick substitute for sour cream.

THIS WEEK'S MENU

An Impromptu Guest Luncheon
Clear Tomato Soup
Cheese Drop Biscuits
*Orange Prune Cheese Salad
Spice Squares With
Whipped Cream
Tea
*Recipe Included

Plenty of the protective foods, such as eggs, milk, fruits and vegetables—all excellent salad materials—should be eaten.

Japanese Potato Salad will really give a meal a lift! Easy to prepare, inexpensive, it may be used as a main dish, with a cold meat platter, or for additional variety so acceptable to the buffet table.

Japanese Potato Salad.

1 cup flaky, hot boiled rice
1 medium to large potato, hot mashed
4 hard cooked eggs
¼ cup french or boiled dressing
2 tablespoons chopped sweet red pepper, or pimiento
1 tablespoon chopped green pepper
1 tablespoon chopped onion
1 tablespoon chopped parsley
½ teaspoon salt

Mix rice, potato and two of the eggs, which have been sieved, into salad dressing. Chill. Just before serving, add remaining ingredients. Taste and add more seasoning if desired. Heap on lettuce, or serve without greens in a large bowl. Garnish with remaining eggs, sliced or sieved. Yield: 4 servings.

* * *

When the mercury soars skyward and appetites are on the wane, nothing tastes quite so good as a chilled, molded mixture of fresh vegetables or fruits, placed on a bed of crisp greens and garnished with a tart, taste-teasing dressing.

Lime Cucumber Salad.

1 package lime gelatin
1½ cups hot water
2 tablespoons vinegar
½ teaspoon salt
2 teaspoons scraped onion
Dash of paprika
1 tablespoon chopped pimiento
1 cucumber, diced

Dissolve gelatin in hot water, then add vinegar, salt, scraped onion and dash of paprika. Chill until beginning to thicken, then fold in chopped pimiento and diced cucumber. Chill until firm and serve on salad greens with a garnish of mayonnaise.

* * *

Since it's open season on salads, homemakers who like variety will be interested in several types of salad dressings. Here are two which will do much to bring out the full flavor of your tasty concoctions.

Thick French Dressing.

1 cup salad oil
½ cup vinegar
1 teaspoon mustard
1 tablespoon sugar
3 teaspoons paprika
1 teaspoon gelatin

Mix dry ingredients; add oil and vinegar. Beat thoroughly. Put the gelatin in 1 tablespoon cold water and dissolve in 2 tablespoons boiling water. Cool; add dressing. Beat thoroughly about 15 minutes and allow to stand until a good emulsion is formed. Use fruit juice instead of vinegar for fruit salad. Use more paprika if a darker red is desired.

Egg Dressing.

½ teaspoon paprika
½ teaspoon celery salt
¼ teaspoon pepper
5 tablespoons vinegar
1 egg yolk
½ teaspoon mustard
1 teaspoon sugar
½ cup salad oil
1 teaspoon salt

Mix ingredients and shake well. Add beaten egg yolk when ready to serve. Half lemon juice and vinegar may be used.

(Released by Western Newspaper Union.)

PATTERNS

SEWING CIRCLE

HERE is the peasant flavored Basque silhouette which junior girls have taken to so widely in the past few months. Barbara Bell interprets the popular new fashion in a one-piece frock. Typically basque, with the long top fitted through the waistline and gathered at a bustline to emphasize feminine curves. The full skirt is attached at the hipline. Order Pattern No. 1402-B for yourself today and be the first in your community to wear the new, youthful basque fashion. Shows off the best features of the young girl's figure and has a fresh appeal of complete femininity.

The pattern can be made up in the new flower printed cottons—chintz, percale or broadcloth. And in soft batiste, lawn, voile or dimity. It's cute, too, in gingham, seersucker or calico. It's a real summer frock, adaptable to any summer materials.

* * *

Pattern No. 1402-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) requires 4⅞ yards 35-inch fabric without nap. 10 yards of ric-rac braid are needed for trim. Send your order to:

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