My Week

by Eleanor Roosevelt

RADIO BROADCAST

FROM HYDE PARK.—We drove down to New York city after lunch one day and I had a visit from Dr. Reinhold Niebuhr and Dr. James Loeb Jr., who came to ask me to speak at a meeting. They allowed me a choice of dates in October or early December. October is already so filled with obligations and December is filling up so rapidly, that I had a very hard time deciding. I finally agreed that I would try to go, if certain conditions can be met, and if no one can be found who will do a better job than I.

Then I went over to the broadcasting station and went through the usual preliminaries of photographs and rehearsals. I wish my reading time would be the same at least twice, it would save the poor people who run these programs a great deal of trouble. As a result of the broadcast, I had a most entertaining telegram which reads: "Face the fact that Communism and Democracy are not the same and see where that leaves you." It was signed: "An Isolationist."

* * *

DEFINITION OF DEMOCRACY

I must be very dull, because I thought I had made crystal clear that Communism and Democracy are not the same. I thought that I had given a fair definition of what Democracy really is! However, I am delighted to have an opportunity to say here that it seems to me that Democracy has one great advantage over Communism—it really requires the participation of every citizen in the choice of the people to fill government office.

Of course, it would be impossible to have a real democracy in a country which has not so far had, for at least two generations, free public school education and laws which protected people in their right to exercise fundamental freedoms of thought, of speech and of assembly.

Mr. and Mrs. "Isolationist," whoever you may be, facing the fact of this difference between Communism and Democracy, leaves me in just the position I was in when I made my radio speech.

* * *

ANOTHER NEW YORK TRIP

One day we caught the six o'clock plane for New York city and worked on my personal mail during an extremely smooth flight. I went home first, where I had a glimpse of Jimmie and Rommie, who were just starting out in their best bibs and tuckers to dine very gaily in celebration of her birthday.

Miss Thompson and I dined in a little restaurant on Sixtieth street near Fifth avenue, which we both like, and had a very leisurely and pleasant meal by ourselves.

* * *

The meeting called the next day by the Co-ordinator of Federal Security Services, Mrs. Anna Rosenberg, was a most inspiring occasion. It brings together not only the different agencies under that bureau, but all the other government agencies working in the area. Here were government representatives on a regional level, working out the problems which affected all their different agencies. Thereby, they accomplished results, which, if they had not met together once a month, probably would have taken weeks of correspondence finally to clear up.

In the afternoon, all the state officials joined the meeting. This meant that purely state responsibilities, and the points at which the state officials touch the federal government officials, could also become clarified because of personal contact.

In addition, Lieutenant-Governor Poletti of New York state, state coordinator of civilian defense activities, and Maj. Gen. Irving J. Phillipson, representing the military interests of the area, were present. It seemed to me that this was as good a co-ordinating job as I had seen accomplished anywhere in the government.

* * *

SOUTH AMERICAN FILMS

One evening the President and I, with our dinner guests, had the pleasure of seeing some new films. One is made from pictures taken during Mr. Julian Bryan's last trip to South America, and his voice gives the running comment.

Life is full of little coincidences, and I smiled when I thought that, only that morning I had read a letter which a young friend wrote from Bogota. She told most interestingly of the country and the life there and casually mentioned that they had been spending some very pleasant hours with Mr. Julian Bryan. Here I was looking at the picture made on his last trip, while he was out making pictures for a future film!

The other picture shown was done under the direction of Mr. Joseph Losey. It is a very charming picture of a nursery school in a rural area. Children are shown in all the activities that are possible in country surroundings. We see them at work and at play. The children range in age from two to seven years. It has no great significance, except that it brings the people who see it a realization of the value of the nursery school. This educational experiment is fairly new in our country. In Europe it has long been known.

Household Hints

by Lynn Chambers

NEW DESIGNS FOR YOUR COOKIE JAR

(See Recipes Below)

COOKIE SURPRISES

All crisp, crunchy, and some slightly nutty, all of today's recipes are so fashioned as to send you on a real cookie-baking spree. Fill that lovely cookie jar of yours until the sides are fairly bulging with goodies so you can have cookies a-plenty to put in the children's lunch boxes, to serve as afternoon snacks, and as a pick-up for mealtime.

If you're doing some baking for a bazaar, there's nothing quite like plates of yummy cookies to put over the sales. Remember, you can sell a lot more, if you give out some samples. These can be set on plates with white paper doilies, for sampling, and those to be sold put in boxes already fixed. Cookies can be sold by the dozen if they're fancy and somewhat elaborate, by the pound if they're small drop cookies or squares.

Here's an interesting variation of the filled cookie, both dainty and delectable.

Corn Flake Filled Cookies.

(Makes 36 medium-sized cookies)

1 cup shortening
1 cup brown sugar
3½ cups flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup water
½ teaspoon vanilla
2 cups cornflakes

Blend shortening and sugar thoroughly. Sift flour, baking powder and salt together and add alternately with water and flavoring to first mixture. Stir in coarsely rolled corn flakes. Chill. Roll dough to ⅛ inch thickness. Cut with cookie cutter. Spread one round with filling, put on a second round and press edges together with a fork. Bake on a greased baking sheet in a hot (425 degrees) oven about 12 minutes.

Filling.

1½ cups chopped dates
½ cup sugar
2 tablespoons water
2 tablespoons orange juice
1 tablespoon orange rind

Combine all ingredients together and cook until soft paste is formed. Cool before filling cookies.

These little butter balls make good nibbling and smart additions to your teatime table. Made with butter, their flavor will be something you'll long cherish and remember.

***Butter Rolls.**

(Makes 7 dozen small cookies)

¾ cup butter
1 cup brown sugar
1 egg
2 cups sifted flour
½ teaspoon salt
1 teaspoon vanilla
¼ cup granulated sugar
½ cup finely chopped nuts

Cream brown sugar and shortening. Add beaten eggs and vanilla. Add flour and baking powder. Roll into balls the size of marbles. Mix the granulated sugar and nuts and roll the balls in the mixture. Place on a greased baking sheet and bake in a hot (400 degrees) oven 10 minutes. These cookies will flatten slightly.

LYNN SAYS:

An assortment of cookies, freshly baked and packed in tins with waxed paper between layers makes a delightful present for youngsters away at school and for friends you seldom see. When your own cookie jar has been filled to bulging, pack a few boxes from what you have and spread cheer to others, too.

Careful packing in tins with waxed paper will keep even small dainty cookies fresh for a long time. Some flavors like chocolate improve after they stand for some time. Chewy, nutty cookies are the more chewy and delicious after several days. Spicy cookies become moist and well flavored after standing.

THIS WEEK'S MENU

*Meat-Macaroni Casserole
Jellied Cole Slaw Salad
Watermelon Pickles
Hot Rolls — Spiced Pears
Baked Apple — *Butter Balls
Beverage
*Recipe Given

Your cookie jar problem can be solved very neatly with toothsome oatmeal cookies with flecks of chocolate in them:

Oatmeal Cookies.

(Makes 4 dozen)

½ cup butter or shortening
1 cup brown sugar
Grated rind of 1 orange
1 egg, unbeaten
1 teaspoon vanilla
¼ teaspoon salt
½ cup sifted flour
1½ cups fine rolled oats
7 ounces chocolate pieces

Cream butter and sugar. Add orange rind, egg, vanilla and beat well. Add salt and flour which has been mixed with the oats. Add chocolate pieces and work into batter. Drop by spoonfuls on greased cookie sheet. Bake 15 to 20 minutes in a moderate (375 degrees) oven.

Recommendations are in for the old favorites of which you never tire. If you want to make a pretty and at the same time, a very successful platter, you might try alternate rows of both these Ginger Cookies and Brownies:

Soft Ginger Cookies.

(Makes 5 dozen)

1 cup shortening
1 cup sugar
1 egg
½ cup molasses
¾ cup evaporated milk
3 cups flour
2 teaspoons soda
1 teaspoon salt
1 teaspoon each, ginger, cinnamon

Cream sugar and shortening, add egg and molasses. Beat well, add milk and blend well. Mix dry ingredients and add to batter. Last add soda, dissolved in 2 tablespoons warm water. Drop by spoonfuls on greased baking sheet. Bake 15 minutes in a hot (375 degrees) oven.

Brownies.

(Makes 2 dozen)

½ cup butter or shortening
1 cup sugar
2 eggs, well beaten
2 squares unsweetened chocolate, melted
¾ cup flour
½ teaspoon baking powder
½ cup chopped nuts
1 teaspoon vanilla

Beat eggs and sugar together. Add to this melted butter and chocolate and blend. Add flour, baking powder, nuts, and beat well. Pour into a greased pan and bake 30 minutes in a 350-degree oven. Cool and cut in squares.

For a delicious variation of the brownie recipe, you'll like the addition of ¾ cup of bran cereal in place of the chopped nutmeats. They'll give you a slightly different flavored cookie, but guaranteed to please you, just as well.

***Meat-Macaroni Casserole.**

1 package macaroni
⅓ cup salad oil
1 pound hamburger
1 dry onion, minced
1 green pepper, minced
1 clove garlic, if desired
1 can tomato soup
2 cups peas
2 cups corn
Salt and pepper

Cook the macaroni in plenty of boiling salted water and when tender, put in a sieve and rinse with cold water. Meanwhile fry the hamburger in the heated oil, stirring it occasionally to separate it. Skim out the meat and in the same fat cook onion, pepper and garlic till tender, but not browned. Garlic may be omitted entirely, and it is usually removed after the onion and pepper are cooked. Combine all ingredients and simmer 20 to 30 minutes to heat thoroughly and blend flavors, then serve.

(Released by Western Newspaper Union.)

Star Dust

STAGE SCREEN RADIO

By VIRGINIA VALE

(Released by Western Newspaper Union.)

WENDY BARRIE and George Sanders were sort of rocked back on their heels recently on the set of RKO's "A Date With the Falcon." They were introduced to Michele Morgan, the French actress who makes her screen debut here in "Joan of Paris," and promptly acknowledged the introduction in fluent French. Then they went on from there. But Miss Morgan shut up like a clam; not even a "Oui, oui" did she utter.

Finally, when they'd about decided that their French was all wrong, she explained that she was trying so hard to be completely American that she wasn't even thinking in French!

*

John Boles is returning to the screen in Monogram's "Boy o' Mine." Remember John? He used to be one of the screen's most popular singing stars. He's been doing concert tours and sort of resting on his laurels, during his vacation from the screen.

*

Robert Preston, who recently was chosen by vote of the nation's exhibitors as one of the top leading men in pictures (and that's the kind of selection that counts in Hollywood!) has been named by Paramount as the third member of the co-starring triumvirate of "This Gun for Hire." The other two stars are Veronica Lake—and we're told that she'll change her hair-do—and Alan Ladd. Ladd is a young character actor, of whom not much has been heard as yet; he won the role with a remarkable screen test.

ROBERT PRESTON

*

Movie-goers will get their first glimpse of the technique of the underground revolt against Hitler, now spreading through Europe, in the newest March of Time film, "Norway in Revolt"; it also includes scenes of combined Norwegian and British naval raids on the coast of Norway, which resulted in the destruction of valuable Nazi war supplies.

*

Bette Davis is "The Most Regular Star" on the Warner Bros. lot, according to a poll conducted by the studio's 72 police officers. The honor was awarded because of her thoughtfulness, cheerfulness and her being, in general, "a regular guy."

*

Those who have forgotten that Bob Hope started his theatrical career as one-half of the hoofing team of Hope and Byrnes are going to be surprised when they see his song-and-dance version of the Irving Berlin number, "You Can't Brush Me Off" in Paramount's "Louisiana Purchase." He does a dance routine with a colored kid band and quartet that should make Rochester look to his laurels.

*

Did you know that Mickey Mouse was 13 years old the other day? Walt Disney named him Mortimer Mouse, but Mrs. Disney suggested the change to Mickey. He made his debut in the cartoon comedy, "Steamboat Willie," and was an instant success.

*

Everyone who enjoyed those radio presentations of outstanding pictures is delighted now that the Playhouse is back on the air. Dramatized versions of successful pictures are heard Monday through Friday in quarter-hour episodes. The cast is headed by Virginia Field, and includes Donald Briggs, who has appeared in many of the Dr. Kildare and Andy Hardy pictures.

*

ODDS AND ENDS—When she was in New York recently Joan Fontaine drove interviewers slightly mad by insisting on discussing fishing trips instead of fashions and pictures . . . Joe E. Brown has recovered from injuries sustained in that automobile accident and has checked in at Columbia for "Cowboy Joe" . . . Rita Hayworth is coming right along; she gets Franchot Tone as her leading man in "Eadie Was a Lady" . . . And Alexis Smith is doing all right too; Warner Bros. gave her a new contract and plans to star her in "Blonde Bomber" . . . Barney Google and Snuffy Smith will step from the comic strips into a series of Monogram pictures

PATTERNS

SEWING CIRCLE

THIS frock, having a longer top with skirt attached at a low waistline, is a new silhouette which you will see again and again in fall fashions. Our version has a simple front buttoning, open neckline top tapered with darts to fit closely through the natural waistline. The skirt features front and back fullness. Start your sewing for the new season with this popular style.

* * *

Pattern No. 8999 is in sizes 12 to 20. Size 14 dress, open neckline, 4½ yards 39-inch material. For a collar (separately sketched) allow ½ yard contrast fabric. For this attractive pattern, send your order to:

SEWING CIRCLE PATTERN DEPT.
106 Seventh Ave. New York
Enclose 15 cents in coins for
Pattern No..... Size.....
Name .....
Address .....

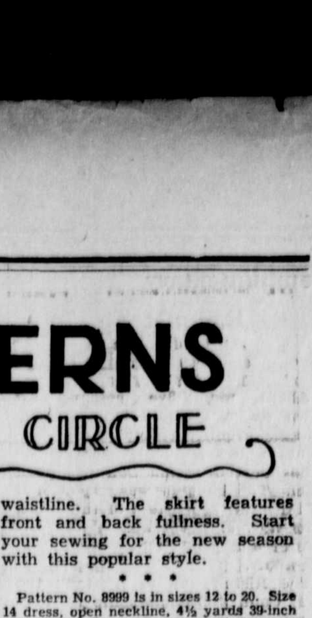
Road of Merit

There is but one straight road to success, and that is merit. The man who is successful is the man who is useful. Capacity never lacks opportunity. It can not remain undiscovered, because it is sought by too many anxious to use it.—Bourke Cockran.

If you have a relative or friend in the service and have any doubts about what to send him as gifts, your problems are over. The service men have solved it for you by naming tobacco as their first choice in gifts. Actual sales records show the favorite cigarette with men in the Army, Navy, Marine Corps, and Coast Guard is Camel. Prince Albert is the popular smoking tobacco. With these preferences in mind, local tobacco dealers feature Camels by the carton and Prince Albert in the pound tin as ideal gifts to the men in the service from the folks back home. —Adv.

Meeting Trouble

Never meet trouble halfway. It will come soon enough; and then you will meet it where God meant you should meet it, and where He will help you to bear it.—C. H. Spurgeon.



In Doubtful Joy

'Tis safer to be that which we destroy than by destruction dwell in doubtful joy.—Macbeth.

Plainly Told

An honest tale speeds best being plainly told.