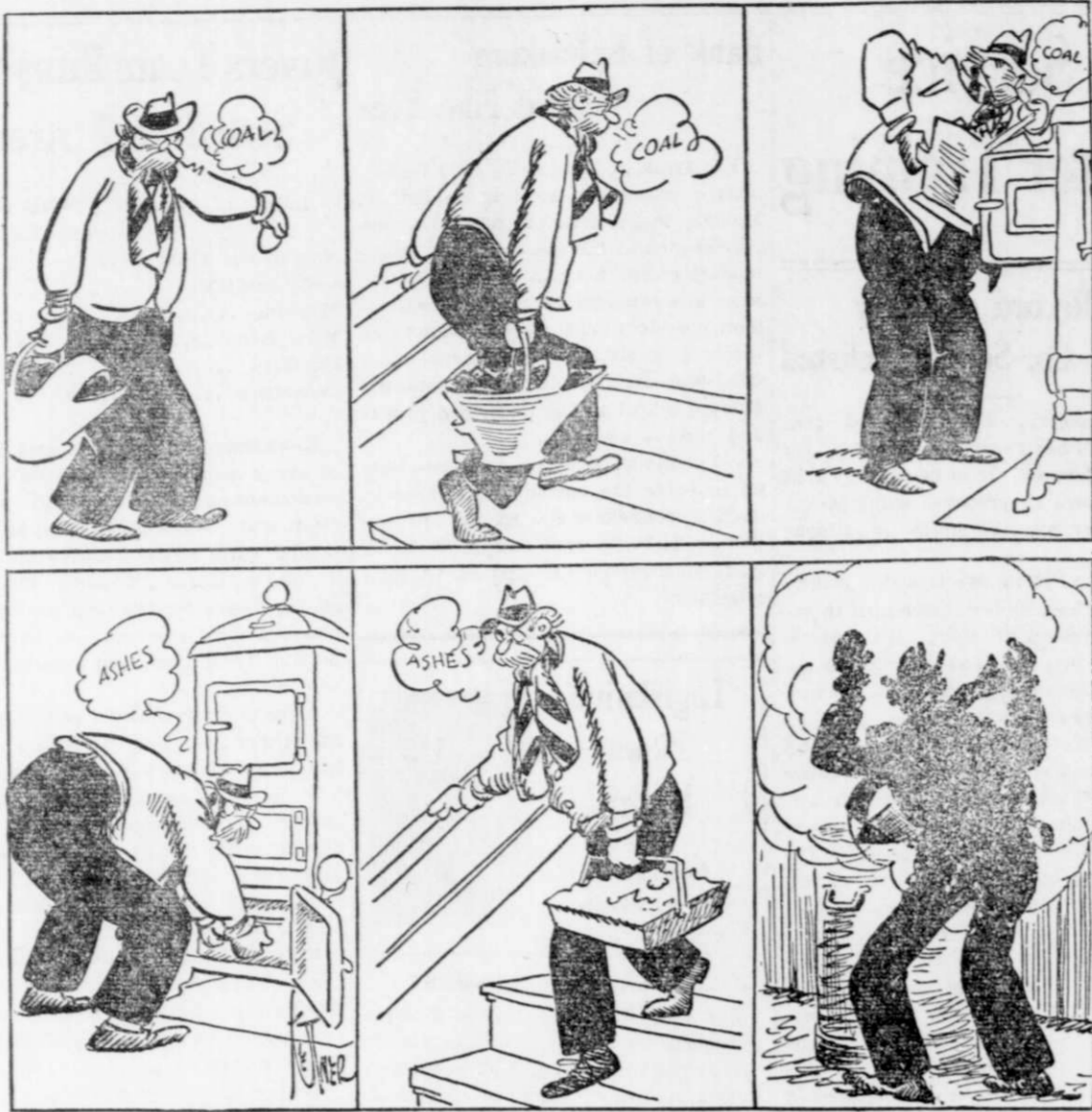


OUR COMIC SECTION

Peter B. Peeve



WHO'S NEWS THIS WEEK

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

NEW YORK.—Judging from past performances, any spot where Baron Manfred Von Killinger is operating is a good place to watch for a sanded deck, a pair of trained dice and a buried ace. Such have been the diplomatic paraphernalia of the eminent Nazi statesman who, it is now reported in Europe, will be the new gauliteer, or Hitler straw-boss in Rumania. Lately, foreign correspondence has converged on the idea that Herr Goebbels is faking a possible run-in with Russia and letting word leak out in the Balkans that the Nazis are sending troops to menace Russia, while in reality, he is dealing under the table with Stalin, as usual.

That would be a grand way to dampen American war ardor—this country getting into the war on the side of red Russia. Anything as elaborate and devious as this would be right on Baron Von Killinger's target. With his genius for duplicity and complicated intrigue he would be a marvelous advance agent for just such a grand razzle-dazzle as that.

When Baron Von Killinger was German consul-general at San Francisco, from August, 1937, to January, 1939, Rep. Samuel Dickstein denounced him on the floor of congress as a "Nazi adventurer." On November 6, 1937, the Americanization committee of the American Legion demanded his summary rejection from this country as a spy delivering secrets of the American fleet to his government. He stayed on the job until the Nazis saw fit to recall him, as the war loomed, for more immediately urgent intrigue over there.

He spent nine months in jail, in 1922, on charges of complicity in the murder of the conciliatory Matthias Erzberger. Bullets like those used by the murderers, Schulz and Tillesen, had been found in his possession. He was acquitted and moved through the turbulent years of the Nazi ascendancy to a spot at the right hand of Der Fuehrer. His gift for intrigue was such at some times he ran the ball the wrong way, and during the blood purge of 1934, Hitler put him in a concentration camp and fired him as premier of Saxony.

However, they could find no substitute for his legerdemain and let him out to pick up his old line of mystagogy.

IN 1933, a young man from Pottsville, planting his typewriter on his bed in a New York hall bedroom, rounded out 25,000 words of a "Nazi adventure" writing. He called it "Pal Joey." He sent unfinished manuscripts to three publishers, with a take-it-or-leave-it, first-come-first-served letter, telling them he would finish the book under a contract which would allow him to live decently while he was working. The next day came three acceptances. Harcourt, Brace was first in line and got the book, "Appointment in Samarra." The author got \$50 a week for the three months and delivered the finished book within four days of the dead-line.

Such was the literary get-way of Young John O'Hara, author of the current hit musical show in New York city, "Pal Joey," the same being one of the most poisonous portraits of a "heel" ever etched with the steel-point of contempt. The book clicked and in the years between there was the routine stretch at Hollywood, and a series of magazine stories from which the unlabeled portrait of "Pal Joey" gradually emerged.

"Pal Joey" isn't a show to which you would want to take your Aunt Tabitha, but there is a moral in the story of how young John O'Hara began to rise and shine. When he decided to become an author, he swore off liquor, cut smoking down to a minimum, went on a diet and worked a punishing shift, seven days a week. He is tall, personable and gathers his garlands and his royalties at the age of 35.

IF HE can't buck a blizzard of an avalanche, a Grade A war would do nicely for big, bucko William F. Carey, New York commissioner of sanitation, on leave with the defense commission to shove through army cantonment construction. He says the building needs bucking up a lot, but it will all come through. We saw him win the Culebra cut steam-shovel record for dirt removal when he was helping to build the Panama canal. He has built railroads, dams, canals, roads, bridges and what not, pretty nearly all over.

He was only 24 when he tackled the Culebra cut. That and most of his other jobs since have been of the hell-for-leather sort. Running Madison Square Garden, following Tex Rickard's death, was pretty tame and he no doubt took the sanitation job to buck snowstorms. He never got a chance to pick on one really his size and no doubt is having a wonderful time as he races around the country whipping up the cantonment buildings. He got under way by leaving the family farm at Hoosick Falls, N. Y., years ago to skin mules in Colorado.



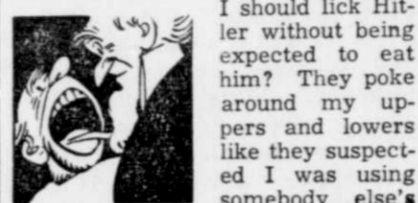
LUKE TWITCHELL ON INDUCTION

Dear Elmer: Well, I am in the army, but I won't be much help to it for a long time on account of being all worn out by the physical examination. I had an idea it was easy to get into a war today, but I find it is almost impossible. I can't make out yet whether I was being examined for the army or for a Mister America contest.

My great-great-grandfather fought at Bunker Hill when he had flat feet, a complete set of false teeth and one glass eye. Always I have the idea that what counts is how a man can fight and not what shape his teeth are in or whether he has had his tonsils out, but do I learn different!

Even when I was examined for life insurance it wasn't so tough. Five times I try to explain to the doctors getting into the army wasn't my idea anyhow, and that I showed up because Uncle Sam invited me, and why treat me like I was trying to put something over? What was I drafted for, anyhow, a war or a screen test?

What gets me is the way they go over my teeth. Say, ain't it enough I should lick Hitler without being expected to eat him? They poke around my uppers and lowers like they suspected I was using somebody else's teeth and they find trouble I didn't even know I had with 'em. If my teeth don't give me no trouble, why should they worry the United States army in a time like this? I will lay you two to one that Napoleon's teeth were punkeroo and I think I read a piece once what said Julius Caesar, George Washington, U. S. Grant and most of the Green Mountain boys didn't see their dentists twice a year, either.



They go over my eyes, too, like they thought they was examining a guy who was making an application to become a watch inspector. I have been wearing glasses for a couple of years and I don't have no trouble getting around in civilian clothes, so what makes 'em so worried I won't be able to recognize an enemy army when I see it?

All my life I have no complaints about my ears, but these fellows at the induction look 'em over, make tests and shake their heads as if they thought they were the kind of ears that MIGHT wear out too early in life. When I think it is all over they go over my feet, which are in swell shape like most Americans on account nobody in this country uses feet any more. Everybody either drives an auto or is a hitch-hiker. Their feet are good now, but wait until they have been doing army patrol six months!

Well, anyhow, I barely get in on account I am six points short of being the Perfect Man and once had asthma.

Yours for a war anybody can get into,
—Luke.

WOMEN AND DEFENSE

"E. V. McCollum of Johns Hopkins told the meeting that the women of America could help in the defense program by seeing that their menfolks got proper food."—News item.)

Ladies, would you help defense? Would you make your country stronger? Feed your menfolks with more care—Do not serve that hash much longer!

Do you want our coastline safe? From the batterings of Dover? Have a heart and do not chirp, "Honey, this was just left over."

Are you for preparedness? Do you want the future sunny? Cut that old line, "Sorry, but we're just having cold cuts, honey!"

In this business of leasing war supplies to England, Elmer Twitchell hopes we don't wind up with nothing but a mortgage on a couple of smoke screens.

Well, nobody can say our defense program hasn't a lag to stand on.

SIMILES
As unconvincing as a bald magician.
As well spaced as a banquet menu.
—Martin Ragaway.

The war department says that land speculators have jacked up prices exorbitantly for all defense plant sites needed by the government. You can almost imagine these birds grabbing some land, socking the government and then hurrying away to make an address on loyalty, write a letter to the newspapers emphasizing the duty of all young men to enlist.

Bill Priender says that no matter who wins this war, Italy will be the runner-up.

Here's a Change From the Old Stand-Bys: Tasty Cereal Cookies

DID you ever hear of a "cereal" cookie? No, it's not a breakfast food. It's the festival that the ancient Romans staged every year in honor of Ceres, Goddess of the Grains. You can have a cereal of your own; a Cookie Cereal, for when it comes to turning out those batches of cookies, there's nothing that adds so much taste and variety at such a low cost as the well-known morning cereal.

Nice part about making cereal cookies is that the cereal is already cooked and tested in the manufacturer's ovens. All you need do is mix it in according to directions. But nicer still are the gorgeous-tasting delicacies that you can produce from just ordinary, every-day corn flakes and the like. Sort of a change from the old stand-bys, the sand-tarts and ginger snaps.

Even the names of these cookies sound good: Bran Butterscotch Cookies, New Zealand Corn Flake Kisses, Mincemeat Hermits, Peppies, and Peanut Butter Macaroons. Happily, none of these call for expensive ingredients.

Bran Butterscotch Cookies.
1 cup butter 1 cup all-bran
2 cups brown sugar 3 cups flour
1 egg 2 teaspoons baking powder

Cream butter; add sugar gradually and beat until light and fluffy. Add egg and beat well. Stir in all-bran. Sift flour with baking powder and work into first mixture, a small amount at a time. Knead and shape into rolls about 1 1/2 inches in diameter; wrap in waxed paper, covering ends so that dough will not dry out. Store in refrigerator until firm. Cut into thin slices and bake on ungreased cookie sheet in moderately hot oven (375 degrees F.) about 10 minutes.

Yield: 7 1/2 dozen cookies (2 inches in diameter).

Peanut Butter Macaroons.
2 egg whites 1/2 cup sugar
1/4 teaspoon almond 1/2 cup peanut butter extract
2 cups rice krispies

Beat egg whites until stiff but not dry. Fold in sugar, flavoring and peanut butter. Add rice krispies, stirring only enough to combine. Drop from teaspoon onto well-greased baking sheet; bake in moderate oven (375 degrees F.) about 20 minutes.

Yield: 1 1/2 dozen macaroons (2 1/2 inches in diameter).

Mincemeat Hermits.
1/2 cup butter 1 1/2 teaspoons cinnamon
1 1/2 cups sugar 1 teaspoon cloves
2 eggs 1 teaspoon mace
1/2 cup milk 1/2 teaspoon nutmeg
1/4 cup all-bran 1/2 teaspoon salt
3/4 cups flour 1 teaspoon salt
2 teaspoons baking 1 cup mincemeat powder

Blend butter and sugar thoroughly; add egg and beat well. Add milk and all-bran. Sift flour with remaining dry ingredients and add to first mixture; mix well and chill. Roll dough to about 1/2-inch thickness on lightly floured board and cut into rounds. Place

teaspoonful of mincemeat on one round, cover with second and press edges together. Bake on greased baking sheet in moderately hot oven (400 degrees F.) for about 12 minutes.

Yield: 45 cookies (2 3/4 inches in diameter).

New Zealand Corn Flake Kisses.
1/2 cup butter 1 teaspoon baking powder
1/2 cup sugar 1 cup finely cut dates
1 egg 1/2 cup corn flake crumbs
1 1/4 cups flour 1 teaspoon salt

Cream butter and sugar thoroughly; add egg and beat until fluffy. Sift flour with baking powder and salt; add to first mixture along with dates. Mix well. Roll one teaspoon of mixture in corn flake crumbs and flatten down on greased cookie sheet. Bake in slow oven (325 degrees F.) about 20 minutes. Remove from pan while warm.

Yield: 3 dozen cookies (1 3/4 inches in diameter).

Peppies.
3/4 cup shortening 4 cups flour
1 cup sugar 1/2 teaspoon salt
2 eggs 1 teaspoon soda
1 cup molasses 1 teaspoon ginger
1 cup vitamin 1 teaspoon cinnamon
1 enriched wheat 1/2 cup sour cream flakes

Blend shortening and sugar thoroughly. Add well beaten eggs, molasses and wheat flakes. Sift flour with salt, soda and spices; add alternately to first mixture with cream. Chill thoroughly. Roll to 1/2-inch thickness; cut and bake on greased baking sheet in moderate oven (375 degrees F.) about 20 minutes.

Yield: 2 1/2 dozen cookies (2 1/4 inches in diameter).

Orange and Lemon Cookies.
(Makes about 5 dozen cookies.)
1 cup sugar 1/2 cup flour (sifted)
1/4 cup orange juice 2 teaspoons baking powder
1/4 cup lemon juice 1/2 cup butter (melted)
1 teaspoon lemon 1/2 teaspoon salt
1 teaspoon orange 1/2 cup butter (melted)
1 teaspoon orange peel (grated)

Mix sugar and fruit juices well. Add grated peel, dry ingredients and melted butter. Stir well. Dough should be firm enough to roll. Roll very thin and cut with fancy cutter in various shapes. Bake on a greased sheet in a moderately hot oven (375 degrees) for about 10 minutes, or until lightly browned on the edges.

Gems of Thought

ARGUMENTS which draw their demonstrations from probabilities are idle, and unless one is on one's guard against them they are very deceptive.—Plato.

There is in nature just as much, or as little, as the soul of each can see in her.—J. C. Shairp.

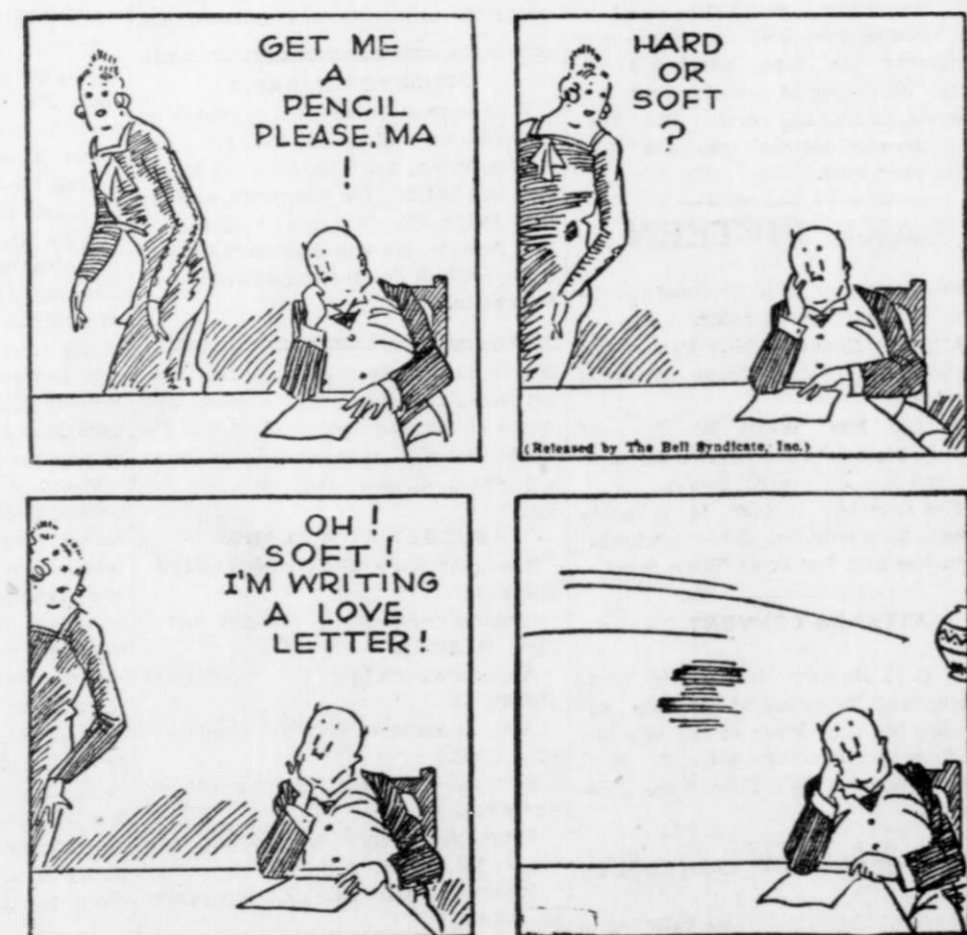
The first thing that a student has to do is to get rid of the idea of absolute ownership.—Williams.

Fable is the elder sister of history.—Voltaire.

S'MATTER POP



POP



Let Them Work
Farmer McTavish fell in a well where the water was seven feet deep, and cold. His wife, who had seen him fall in, called down to him: "I'll ring the dinner bell so the boys will come and pull you up."
"What time is it?" McTavish yelled back.
" 'Bout half-past ten."
"No, dang it, let 'em work till dinner time. I'll swim around until they arrive."

An Undesirable Impression
"So you see no future for socialism?"
"None whatever," replied Senator Sorghum, "at least not in my part of the country. As soon as you talk to those people about a general distribution of wealth, they take it for granted that you haven't any worth noticing and shake you."

Much Cheaper
"Women don't interest me. I prefer the company of my fellow mer."
"I'm broke, too."

WISERACKER
"Hullo! What are those red marks on your coat?"
"Rust. My tailor said this stuff would wear like iron."

Bargain
Mrs. Wimpus—I can't see what in the world she wants to marry that man Bjorn for. He has a wooden leg, a glass eye, false teeth and wears a wig.
Mr. Wimpus—It must be the feminine instinct that makes them hanker after remnants.

Will He Be Surprised!
Master of Works—Does the foreman know the trench has fallen in?
Workman—Well, sir, we are diggin' 'im out to tell 'im.

A Generous Disposition
"Friend," said Plodding Pete, "I want to ask you a favor."
"I haven't time to listen to you," said the pedestrian.
"I suppose you're expectin' me to ask you for money."
"You needn't. I'm broke."
"Well, jes' to show that I'm a good feller an' don't carry no ill-will, jes' wait here till I panhandle up an' down de block a couple o' times an' I'll lend you some."

Double Duty
"Yes, Rupert," said mother, "the baby was a Christmas present from the angels."
"Well, mama," said Rupert, "if we lay him away carefully and don't use him, can't we give him to somebody else next Christmas?"

Doubtful Specimen
Teacher—Willie, to what class of the animal kingdom do I belong?
Willie—That's one I can't figure out, teacher. Pa says you're an old hen, and ma says you're an old cat.

Best for Juice and Every Use!

More flavor in every taste! More vitamins and minerals in every glass! Year-round sunshine, fertile soils and scientific care put a wealth of "extras" in California Navel Oranges.

They're seedless! Easy to peel and slice or section for salads and desserts. Ideal to eat out of hand!

Those trademarked "Sunkist" on the skin are the finest produced by 14,000 cooperating growers. Best for Juice—and Every use! Buy a quantity for economy.


Copyright, 1941, California Fruit Growers Shippers Association

SEEDLESS
Sunkist
CALIFORNIA NAVAL ORANGES

"MIDDLE-AGE" WOMEN

(38 to 52 Years Old)

HEED THIS ADVICE!



Are you going thru those "trying years"? Are you blue, cranky and NERVOUS, suffer hot flashes, weakening dizzy spells and distressing irregular periods—caused by this period in a woman's life? THEN—

Take famous Lydia E. Pinkham's Vegetable Compound. For over 50 years Pinkham's Compound has helped hundreds of thousands of grateful women to help calm unstrung nerves and to lessen annoying distress due to this functional disturbance.

Lydia Pinkham's Compound is one medicine you can buy today made especially for women. Telephone your druggist right now for a bottle. WORTH TRYING!!

WAUCOUSIA

Mrs. Arnold Weasner of Oshkosh is visiting relatives here this week.

Mrs. J. In Engels and friends of Elm Grove were callers here Saturday.

Otto Schultz and Otto Heyner of Milwaukee visited friends here over the week end.

M. C. Engels, Sr. and his grandson, Justin Engels, of Armstrong visited relatives here Sunday.

Mrs. Joe Reimer is on the sick list. Her sister-in-law, Mrs. C. Schwartz, of Lima spent a few days with her last week.

Quite a number from here attended a shaver given in honor of Mrs. Elden Burnett at the Frank Burnett home here Monday evening.

Agricultural products from nearly 2,500,000 acres of the nation's land went into the manufacture of motor vehicles in 1940. Automobiles currently on the market each use an average of 90 pounds of cotton and three and one-half pounds of wool and mohair.

ST. MICHAELS

Mr. and Mrs. Hans Michaelson of Wallers Lake spent Wednesday with Mr. and Mrs. Frank Rose.

Herbert Cash returned to his home here on Friday after spending a week at Tomahawk where he attended the funeral of his father.

Mr. and Mrs. Louis Habeck accompanied Mr. and Mrs. Martin Bremser of West Bend to Milwaukee on Sunday for a visit with the Edw. Ulrichson family.

Mr. and Mrs. Jake Schaeffer, Mr. and Mrs. Geo. Schlosser and daughter, Mr. and Mrs. John Roden and son spent Sunday evening with Mr. and Mrs. John Herriges.

With rapid improvements in cars in recent years, the automobile industry has become the nation's No. 1 customer for steel, malleable iron, nickel, lead, mohair and other commodities. The motor plants spend about \$1,000,000 an hour for raw materials and fabricated parts when production is good.

Kewaskum HI-Lites

B. TEAM SCORING

The basketball B team was idle since December 17 until Tuesday. Here are the individual scoring statistics of the players on the team:

	G	FT	PF	T
L. Petermann.....	14	1	7	29
H. Schaub.....	4	3	3	11
R. Schmidt.....	4	2	4	10
E. Schultz.....	3	1	4	7
R. Reindel.....	3	1	0	7
W. Manthei.....	1	3	3	5
A. Tessar.....	1	0	0	2
O. Petermann.....	1	0	0	2
L. Fellenz.....	2	0	1	0
R. Karnitz.....	0	0	0	0

ADPELL

Mr. and Mrs. Rudy Miske spent Sunday with Mr. and Mrs. Fred Habeck and family.

Miss Anita Habeck visited a week with her uncle and aunt, Mr. and Mrs. Art. Miske, at Jackson.

Mr. and Mrs. Elmer Staeger and family spent Saturday evening with Mr. and Mrs. Emil Wilke and family at Town Scott.

Mr. and Mrs. Elmer Staeger and Mildred and Clarence Hartwig visited last Sunday evening with Mr. and Mrs. Paul Krahn at Cascade.

Mrs. Clarence Hartwig returned home Sunday after spending a week and a half with her parents, Mr. and Mrs. Wm. Zastrow, at Bonduel.

Mr. and Mrs. Arno Plautz and daughter, Alice, of Scott, Mr. and Mrs. Marvin Staeger and family of Sheboygan Falls spent Sunday with Mr. and Mrs. Elmer Staeger and family.

Mrs. Fred Habeck, daughter Mariop, and sons, Elmer, Clarence and Wilbert Mr. and Mrs. Elmer Staeger and daughter, Mildred, Ray Staeger and Clarence Hartwig attended the birthday party of Mr. and Mrs. Arno Plautz at Scott Friday evening.

Those who attended the birthday party at Art. Winter's home Wednesday evening were: Mr. and Mrs. Ted Machut and family and Erwin Mitwede of Plymouth, Mr. and Mrs. Gerhard Goedde and son, Mr. and Mrs. Marvin Staeger and family of Sheboygan Falls, Mr. and Mrs. Bill Schmidt, Mr. and Mrs. Fred Schmidt, Mr. and Mrs. Julius Staeger and son, Ray, Mr. and Mrs. Elmer Staeger and daughter, Mildred, Clarence Hartwig and Mrs. David Winter.

WAYNE

Theodore Schmidt spent Monday and Tuesday with relatives at Milwaukee.

George Washington Forester attended the Ford dealers' banquet at Milwaukee last week.

Mr. and Mrs. Jacob Schlosser and family of Milwaukee spent Saturday and Sunday at the William Forester home.

Mr. and Mrs. Adolph Plittler, Mr. and Mrs. Joe Bassil and son of Campbellsport spent Friday with Mr. and Mrs. Frank Wietor.

Don't forget the big basketball game at Wietor's hall, Wayne, Sunday afternoon, Jan. 19—Kewaskum B team vs Wayne Center.

Mr. and Mrs. Henry Schmidt of Milwaukee, Mr. and Mrs. Wallace Geidel and son, John, of Kewaskum spent Saturday at the Schmidt and Borchert homes.

The movies last Wednesday evening at Wietor's hall were attended by a large crowd. Prizes went to Arnold Hawig, Jr., 1st; Mrs. Philip Martin, 2nd; Allen Reindel, 3rd.

Mr. and Mrs. Rudolph Hoepner and daughter, Janet, Mr. and Mrs. Rudolph Miske and William Forester, Sr. visited Thursday evening with Mr. and Mrs. Oscar Bachman near Kohlsville.

Cedar Lawn at Elmore

Miss Hazel Backhaus and brother, Roy, spent Sunday at Elmore.

Mr. and Mrs. John A. Gudex of Brownsville spent Sunday at Elmore.

Oscar and Otto Backhaus attended their uncle's funeral at Kewaskum on Friday.

Mr. and Mrs. William J. B. Gudex called at the Samuel S. Gudex home Sunday.

Miss Johanna Martha Gudex of Campbellsport visited at her home here Sunday.

Miss Lillie Marie Gudex, who spent a few weeks at Brownsville, returned home Sunday.

Adolph Loren and Shirley Pitt of Wado were Sunday guests at the Oscar Backhaus home.

William Mauer, Sr., son, William, and Miss Emma Wheeler visited at the Herman Sabish home Sunday.

Mr. and Mrs. Herman Sabish, Mr. and Mrs. Stanley Sabish and Ralph Sabish spent Sunday in Milwaukee.

Mr. and Mrs. Harvey Scheuerman and children visited Sunday at Dundee, the guests at the Gertrude White home.

Mr. and Mrs. Peter Dieringer and children and Mrs. Rose Dieringer spent Sunday with friends at West Bend and Barton.

NEW PROSPECT

John Meyer was a caller at Fond du Lac Sunday afternoon.

Mr. and Mrs. Albert E. Reif were visitors at West Bend Saturday evening.

Mr. and Mrs. Math. Klumppan of Dundee spent Thursday afternoon with friends in the village.

Miss Martha Kaehne of Campbellsport spent the forepart of the week with the John Tunn family.

Mr. and Mrs. Henry Becker spent Wednesday evening with Mr. and Mrs. Gordon Savee at Mauthe lake.

Sam Ballo of Milwaukee spent Friday at his cottage at Forest lake and also called on friends in the village.

Mr. and Mrs. Richard Trapp spent Friday with the Clarence Hill family at Fond du Lac. Their daughter, Virginia, returned home with them to spend the week end here.

Mr. and Mrs. Geo. H. Meyer, daughters, Edith and Bernice, and their guests, Miss Gertrude Meyer and Leo Ketter of Campbellsport, motored to Milwaukee Sunday afternoon to visit with Mr. Meyer's mother, Mrs. Mary Meyer, who is seriously ill.

Don't Be Misled

Burial Merchandise, like all other commodities, varies in price. We give you just what you want at most reasonable prices.

Miller's Funeral Home

Dependable and Reasonable

BRAND NEW AND INEXPENSIVE!



MY THAT GHASTLY DINING-ROOM LAMP OF OURS!

NO, FOLKS! LOOK AT THIS... HERE'S SAFE-SEEING LIGHT. NEW, INEXPENSIVE, BEAUTIFUL, EASY TO PUT UP!

YES, DEAR - BUT A GOOD ONE COSTS TOO MUCH!

JUST TURN THE BULB INTO THE FIXTURE...

THE NEW "ADAPTER TYPE LAMP"

NOW SCREW THE COMPLETE UNIT INTO A CEILING OUTLET. IT'S AS EASY AS PIE!

THERE'S LIGHT CONDITIONING AT THE TURN OF THE WRIST!

AND THEY COST ONLY A FEW DOLLARS EACH!

DEAR... WE CAN FIX THE ENTIRE HOUSE AT THOSE PRICES!

Light Condition with TWO inexpensive fixtures

These new Adaptor-Type lighting fixtures present a modern step in Light-Conditioning your home. They're economical and easy to install. Simply screw the fixture into the old socket. A silver bowl bulb which fits into this ceiling fixture completes the unit... Enjoy good lighting today... See these new units on display, NOW!

WISCONSIN Gas & Electric Co.

The seniors are completing their Potter practice set this week. Both the English and social problems classes are reviewing for semester tests.

JUNIORS

The juniors are reviewing American history for semester exams.

The junior home economics girls have finished the study of frozen desserts. The made ice cream, sherbets and ices. The construction of a cotton school dress will be their next problem.

In English, Miss Lorenz is reading plays to the juniors in their study of drama. She has read several showing life as it is in Washington.

—KHS—

THEME

"THOSE WITHIN"

The sky, with its storm clouds intercepted by flashes of lightning and accompanied by a din of thunder, was but a background for the dark foreboding prison standing there with its menacing walls so closely guarded that it seemed utterly impossible for anyone within to escape.

The on-coming storm apparently had its effect on the gray-clothed figures inside the prison as well as the pedestrians outside fleeing like frightened ants for shelter.

Inside the prison, in two adjoining cells their occupants, Nic and Joe, were also keenly aware of the storm—Nic, moving about restlessly on his bunk and Joe pacing back and forth, a look of fear and dread in his eyes.

"What time is it, Nic?"

"Well, now for the fourteenth time in the last five minutes, all you keep asking me is 'what time is it?' Don't let your nerves give away," and with a grunt added, "quarter to twelve."

"Okay, okay," replied Joe and continued his pacing with even more anxiety than before.

"You know," came Nic's drawing voice once more. "I wish this storm would hurry up and get over with. Funny, you know when I was a kid I used to get scared whenever there was a storm. Den she, my ma I mean, would sorta hold me tight—remember I was just a little kid den—and tell me not to be scared. Wonderful person—my ma, I mean. Say, is your ma 'win' yet?"

"Oh, shut up and quit your gabbin', will ya?" The words came like an explosion from Joe, but in a few minutes he seemed to have quieted down and again asked Nic, "What time is it now?"

"Five to, I guess it's pretty nice up der, huh?"

The morning papers were as usual crowded with news of the European war, but in a little corner on the inside page was a paragraph which read: "Joe Connelly, convict, in the state prison, was executed in the electric chair at the stroke of twelve last night for the murder of his mother"

—By Mildred Backhaus

—KHS—

GRADE SCHOOL NEWS

GRAMMAR ROOM

Evelyn Techtman, Frances Faber and Junior Kanless received honorable mention cards from Prof. Schwalbach for their art work.

The eighth graders are studying stocks and bonds in arithmetic. The seventh graders are making graphs and the sixth graders are working on decimals.

Our room had their semester exams this week.

PRIMARY ROOM

We have three new children in our room. Earl Dreher and Eldon Ramthun have entered first grade. Allyne Ramthun enrolled in second grade. Allyne and Eldon have been going to school in Milwaukee.

On Thursday, Carl Schultz, brought some cream and we made butter. It tasted real good.

Our room had a perfect attendance for the first week of the new year.

—KHS—

CHORUS

The girls' chorus met on Wednesday, Jan. 8, and elected the following officers:

President: Marion Flueckinger.
Vice president: Monica Strupp.
Secretary and treasurer: Patti Brauchle.

The chorus has started practicing on several new numbers.

Inhabitants of farms and communities of less than a thousand population travel 64 business miles as compared to 36 for recreational and social purposes. Residents of urban communities travel 51 business miles to 49 recreational and social. The combined comparison of automobile use totals 55 percent for business purposes and 45 percent for recreational and social purposes, according to the Public Roads Administration.

"Everybody's Talking"



"You'll be amazed at the grand flavor of Old Timer's Lager Beer!"

Lithia BEER

Skat Tourney at Jos. Eberle's

The Tuesday Night Skat Club will meet at Jos. Eberle's Tavern next Tuesday evening.

JANUARY 21st

Play starts at 8:15 P. M! Lunch Served Admission 50c

90% of receipts paid back to players in cash prizes

All players welcome—bring your friends.

Jos. Eberle

NEW 1941 CHEVROLET

Only lowest-priced car with this smart, safe, soundproof "BODY BY FISHER!" of the same type and size featured on higher priced cars



You ride in the body of your car as you live in the rooms of your home; and you ride in outstanding beauty, comfort and safety when you ride in a new Chevrolet with Body by Fisher!

You'll Say "FIRST BECAUSE IT'S FINEST!"

- Style That's Outstanding
- Concealed Safety-Steps
- "3-Couple Roominess" in Sedans
- Ultra-Safe Unisteel Construction
- Double-Paneled Steel Doors
- Box-Girder Bracing
- Solid Steel Turret Top
- Original No Draft Ventilation

AGAIN CHEVROLET'S THE LEADER Eye It... Try It... Buy It!

K. A. HONECK, Kewaskum

CLASSIFIED ADS

Our rates for this class of advertising are 1 cent a word per issue, no charge less than 25 cents accepted. Memorial Notices \$1.00. Card of Thanks 50 cents. Cash or unused government postage stamps must accompany all orders.

WANTED—Maid for general housework. Call Mrs. Rolff, Phone 555, West Bend. Reverse charges. 1-17-21

FOR RENT—30 acre farm, 2 miles north of Kewaskum, on River road. Apply at this office. 11 p

FOR RENT—169 acre farm in town of Wayne; 110 acres under plow. Renters must have own personal property. Inquire of Wm. Guth, Kewaskum. 11

FOR SALE—Holstein bull calves, from one week to 10 months old. Inquire of Chas. Backhaus, R. 2, Kewaskum. 1-10-21

FOR RENT—160 acres, 3 1/2 miles northwest of West Bend, 100 foot barn; 40 foot silo. Buildings electrified. Over 100 acres under plow; 30 acres of clover and alfalfa for next year. Now will support 35 to 40 head of cattle. Can be rented cheap for cash to a farmer having his own personal property, for spring delivery. 1-10-21

FOR SALE—Horses, milk cows, service bulls, straw and corn. K. A. Honeck, Chevrolet Garage, Kewaskum. 2-9-21

Farmers account for one out of every four trucks in use. On farms are one-million motor trucks, scattered from 1,401 in Nevada to 68,250 in New York State.

Local Markets

Barley	40-60c
Beans in trade	30
Wool	33 & 35c
Calf hides	6-10c
Cow hides	7c
Horse hides	\$4.50
Eggs	18-15-18c
Potatoes	65 & 75c

LIVE POULTRY

Leghorn springers	12c
Leghorn hens	13c
Heavy hens, over 5 lbs.	16c
Light hens	17c
Heavy broilers	17c
Young ducks, white	14c
Old ducks, colored	12c
Roosters	10c

TIRES For Less!



Gamble's G&S Tires

Rugged, sturdy and dependable at a sensibly low price. Backed by a definite written guarantee insuring satisfactory service.

Size	Tire	Tube
6-20-16	\$7.95	\$1.50
4-7-19	5.35	1.10
4-9-21	5.35	1.10

All Tires Installed Free

AUTHORIZED DEALER

GAMBLE STORES

Felix Radio Service

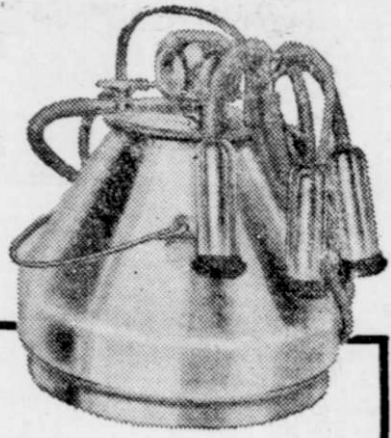
CHRISTIAN SCIENCE SOCIETY

(225 Fifth ave., West Bend)
Sunday services at 10:45 a. m. Wednesday evening testimonial meeting at 8 o'clock.
Sunday, Jan. 19: "Life"

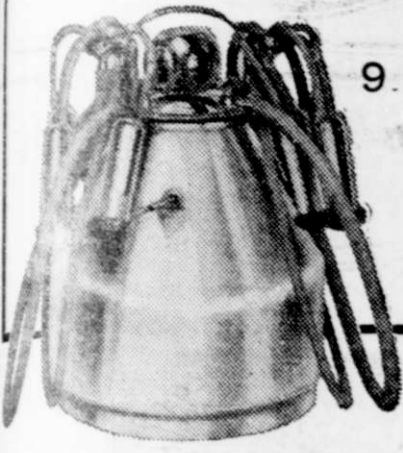
Travelling to the farthest corners of the United States are 140,000 buses. Public schools are responsible for operation of 55,700 of these vehicles.

Just 21 years ago the first state tax on gasoline a mere 1-cent a gallon levy, was inaugurated by Oregon, in 1919, state gasoline taxes reached a record high of \$216,435,000.

You Get ALL These Features in McCormick-Deering Milkers



1. Milker is easy to handle because it has few parts.
2. Milks "naturally" with famous McCormick-Deering natural action.
3. Always milks the same regardless of who is operating machine.
4. Compact, easy-running, self-lubricating piston-type vacuum pump with counterbalanced drive shaft.
5. Automatic vacuum regulator gives the operator the right amount of vacuum whether one cow or ten are being milked at a time.
6. No-spring, no-oil pulsator provides positive, uniform milking action regardless of weather conditions.
7. Easy-to-clean, two-piece teat cup assembly with flexible rubber inflation and strong metal shell for fast, easy milking.
8. Even distribution of weight in the teat cup cluster assures even flow of milk from all four teats and efficient milking of cows with misshapen udders and abnormal teats.
9. One-piece, stainless steel or aluminum pails with no overlapping lips or soldered seams to contact the milk.



LEFT: Double-unit milker with 70-lb. capacity, stainless steel pail.

A. G. KOCH, Inc.
KEWASKUM

IGA Grocery Specials

- IGA ROLLED OATS, 29c
- SUNNY MORN COFFEE, 37c
- IGA SAUERKRAUT, 25c
- SEEDLESS RAISINS, 15c
- IGA BRAN FLAKES, 25c
- IGA SYRUP, 25c
- IGA SOAP FLAKES, 33c
- IGA MATCHES, 10c
- IGA TOMATO JUICE, 19c
- MIXED DRIED FRUIT, 25c
- IGA CHICKEN NOODLE SOUP, 25c
- FRESH OYSTERS, 65c

JOHN MARX

Specials This Week!

- Home-cured Ham, lb. 27c
 - Home-cured Bacon, lb. 29c
- Free delivery in village.

HARTER'S MARKET
"The Biggest Little Market in Town"
Phone 33F7 Opposite Bank of Kewaskum

FISH FRY

Every Friday Nite
Spring Chicken Plate Lunch
Every Saturday Nite
AL. NAUMANN
Kewaskum Opera House

FARMERS DON'T GIVE YOUR DEAD CATTLE AWAY

Sell Them To Us
...
STRAUB MINK RANCH
Phone 28F5

DON'T BE BOSSSED BY YOUR LAXATIVE—RELIEVE CONSTIPATION THIS MODERN WAY

When you feel gassy, headachy, lory due to clogged-up bowels, do as millions do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, yourself! It tastes good, it's handy and economical... a family supply costs only



FEEN-A-MINT
10¢
—Mrs. John Schultz of Lake Fifteen visited Sunday with Mr. and Mrs. Ed. Bassel.
—Mike Rath returned Monday night after spending a week visiting his brother, Jake Rath, and relatives and old friends at Wabeno. Mike also visited his cousin, Sister Mary Abraham, at the St. Joseph's orphanage in Green Bay one day. Mike had a good time while in the northern part of the state and reports that Wabeno has 14 inches of snow on the ground.

KEWASKUM STATESMAN

D. J. HARBECK, Editor
WM. J. HARBECK, Publisher
Entered as second-class mail matter at the post office, Kewaskum, Wis.

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The acceptance of the Statesman from the mails is evidence that the party so accepting it wants the paper continued. If a subscriber wishes his paper stopped he should notify the postmaster to this effect when his subscription expires.

AROUND THE TOWN

Friday Jan. 17, 1941
—For eye service—see Endlich's. If
—Miss Lillian Weddig was a Milwaukee visitor Saturday.
—Bill Krahn of Milwaukee spent last week with Mrs. Ida Demarest.
—Mr. and Mrs. Louis Heisler were Milwaukee visitors on Tuesday.
—Miss Carol Salter of West Bend visited with Miss Elsie Bruhn.
—Mr. and Mrs. Joseph Miller were Milwaukee visitors on Thursday.
—Have your harness repaired and oiled now at Mayer's Shoe store—adv.
—Mrs. Irene Demler of West Bend visited Saturday with Mrs. Wm. F. Schultz.
—Fred Miller and Albert Hron, Jr. spent Sunday evening with friends at Oshkosh.
—Mrs. M. Gerner of Cheesville spent Saturday with Mr. and Mrs. Chas. Groeschel.
—For quality home furnishings at most reasonable prices—visit Miller's.—adv. tf

—Mr. and Mrs. Chas. Brandt visited Sunday afternoon with Mr. and Mrs. Art. Eichstedt in the town.
—Albert Schaefer of Milwaukee called on his mother, Mrs. Elizabeth Schaefer, Saturday afternoon.
—T. J. McCluhan of Fond du Lac spent the week end at the home of Mr. and Mrs. J. S. Mayer and family.
—Dr. and Mrs. E. H. Rogers of Milwaukee spent Sunday with Mr. and Mrs. Theo. R. Schmidt and family.
—Mr. and Mrs. Earl Landvatter and daughter of West Bend visited Sunday evening with Mrs. Amelia Batzlaff.
—Mr. and Mrs. Clifford Stautz and family visited with Mr. and Mrs. Ed. Bruessel and family at Myra Sunday.
—Mr. and Mrs. Al Groh and two daughters of Barton spent Sunday afternoon with Miss Christina Pollenz.
—Mr. and Mrs. Felix Simon and son, Johnny, of Fond du Lac visited Saturday evening with John and Clara Simon.
—Mr. and Mrs. Norman Jaeger and daughter, Mary Ellen, visited the Monroe Smith and Cora Roll homes at Eden.

—Mr. and Mrs. William Dogs of Wayne called on Mr. and Mrs. Norbert Dogs and children last Wednesday evening.
—Mr. and Mrs. Frank Brodzeller and son, Bobby, of Lomira were Sunday guests of Mr. and Mrs. Louis Heisler and sons.
—Mr. and Mrs. Harvey Mehlos and family of Milwaukee were Sunday visitors with Mr. and Mrs. Louis Klein and family.
—August C. Ebenreiter is spending a week in Minnesota in the interest of the Gardner Lumber Co. offices at Oconto, Wis.
—Henry Lemke and Armond Schaefer, along with Karl Klumb of West Bend, were ice fishing on Lake Winnebago Sunday.
—Miss Rose McLaughlin, who is employed at the Sommerfeld home in Fond du Lac, spent the week end at her home here.

—Mr. and Mrs. A. J. Fellenz and Mrs. Margaret Stelplug visited with the Math. Stockhausen family at Milwaukee Sunday.
—Louis Thom and lady friend, Miss June Waage, of Milwaukee were week end guests of the former's sister, Miss Dorothy Thom.
—Leo Vyvyan and son, Ray, Dr. Leo Brauchle and son, Bobby, and Paul Landmann spent Sunday ice fishing on Lake Winnebago.
—Mr. and Mrs. Alvin Skrivaneck and Mr. and Mrs. Harold Skrivaneck Jr. of Milwaukee spent Sunday with Mr. and Mrs. Otto B. Graf.
—Mr. and Mrs. Al Fischer and Mr. and Mrs. Frank Pusch of Woodland visited Saturday evening with Mr. and Mrs. Louis Schaefer.
—On Sunday afternoon Mr. and Mrs. Harry Varnes and two sons of West Bend were supper guests of Mr. and Mrs. Fred Zimmerman.
—Mr. and Mrs. Hubert Wittman attended the 25th wedding anniversary celebration of Mr. and Mrs. Frank Kroener at Theresa Sunday.
—Russell and Franklin Heisler and Ray Klein were among the number from here who were ice fishing on Lake Winnebago Sunday.
—Mrs. M. A. Wittman of Fond du Lac is spending some time visiting her son and daughter-in-law, Mr. and Mrs. Hubert Wittman, and son.
—Mr. and Mrs. William Klein and baby of Milwaukee were Sunday guests of Mrs. Klein's parents, Mr. and Mrs. Fred Schlieff, and daughters.
—Mr. and Mrs. A. A. Perschbacher visited Sunday with Mr. and Mrs. Elmer Perschbacher and Mrs. Mary Perschbacher at Wauwatosa.

—Ray Klein, Russ and Franklin Heisler, along with Bill Forester Jr. of Wayne, spent Thursday of this week ice fishing on Lake Winnebago.
—Mr. and Mrs. Fred Zimmerman were among those who attended the birthday party of Mrs. Leone Gorman at West Bend Saturday evening.

—Sylvester Wittman, famous air race pilot and flying instructor, and wife of Oshkosh called on his brother, Hubert Wittman, and wife Thursday.
—Mrs. Tillie Zeimet, son, Ray, and Mrs. Fred Schlieff motored to Menasha Monday to visit Mr. and Mrs. Ed. E. Smith. Mrs. Zeimet remained to spend the week.
—Mr. and Mrs. Chas. Groeschel paid a visit to Mr. and Mrs. August Oelhofen and family and Mr. and Mrs. Fred Goidammer at West Bend Sunday afternoon.
—Mrs. Roy Schreiber and daughters, Jacqueline and Sharon, of Rockford, Ill. were Sunday guests of the former's parents, Mr. and Mrs. Chas. Hafeman, and family.
—Mrs. Henry Becker and Mr. and Mrs. Joseph Schwind visited with the Ray King and Herman Wilke families in the town of Scott Sunday afternoon and evening.
—Mr. and Mrs. Louis Schaefer of Juneau called on Mrs. Wm. F. Schultz on Sunday while in the vicinity to attend the 80th birthday of Mrs. Schaefer's father at Campbellsport.
—Mr. and Mrs. Arthur W. Koch and Oscar Koerble visited with Dr. and Mrs. A. D. Backus at Cedarburg Sunday evening and also attended the Cedarburg-Kewaskum basketball game.
—A great trade-in tire sale. Don't take chances on worn, unsafe tires. Trade them in on new Crests 6.00x16 as low as \$8.50 exchange price at your Gamble Store Dealer, Kewaskum.—adv.

—Mr. and Mrs. Andrew Groth, Mrs. Louis Kocher and Mrs. Wm. Hamm of Milwaukee visited Monday at the home of Mr. and Mrs. Jac. Becker and also attended the funeral of Mrs. Henry Martin.
—Mr. and Mrs. Oscar Hitz, Mr. and Mrs. Rudy Zuernsack and children, John and Nancy, of Oshkosh visited with Mr. and Mrs. Edwin Backus and family Sunday and also called on Mrs. Henry Backus and son.
—Mrs. John Van Blarcom and son, Jay, visited with Mrs. Addie Van Blarcom at West Bend Sunday. On Monday Mrs. Addie Van Blarcom, accompanied by her grandson, Jay Van Blarcom, were Milwaukee visitors.
—Mr. and Mrs. K. A. Honeck, accompanied by Mrs. Mary Ann Honeck and Mrs. Chas. Bruessel of West Bend, attended the funeral of Mrs. Margaret Kroening at Cudahy Friday. Deceased is a former resident of St. Kilian.
—Mr. and Mrs. Walter Spradun and family of Elmore, Mr. and Mrs. Reuben Mellus of Lomira, Mr. and Mrs. Carl Spradun and their son-in-law and daughter of Plymouth visited with Mr. and Mrs. Carl Spradun here Sunday.
—John and Clara Simon attended the wedding of their niece, Miss Hedwig Simon, of Barton to Anton B. Urvary of Waterford at St. Mary's church, Barton Saturday morning. The bride is a daughter of Mrs. Kathryn Simon, formerly of this village.

—Mr. and Mrs. Henry Schmidt, Mr. and Mrs. Fred Becker, Mr. and Mrs. Ed. Schroeder and Elsie Schroeder of Milwaukee, Mr. and Mrs. Ed. Kiekaefer of West Bend, Mr. and Mrs. Fred Borcherch and Lucy and Alice Schmidt of Wayne visited Sunday at the Wallace Geidel home.
—Mr. and Mrs. William Werner, Mr. and Mrs. Henry Hasserger of the town of Polk, Mr. and Mrs. Barney Ciriack, Mrs. Sarah Werner, Mr. and Mrs. Ervin Werner and son, Howard, of West Bend were Sunday visitors with Mr. and Mrs. William Bunkelmann Jr. and family.
—Mr. and Mrs. C. E. Winkelman, son Hubert and wife of Milwaukee, Mr. and Mrs. George H. Martin and Mrs. Sarah Werner of West Bend, Andrew Diehl and wife of Mayville, Mr. and Mrs. C. K. Johnson and son Harlen of the town of Farmington spent Sunday with John H. Martin and family.

—See Field's Furniture Mart at West Bend before you buy your furniture, rugs, and household appliances. You can buy for less at Field's. Why pay more? Field's Furniture Mart, West Bend, Wis., Telephone 999. Open Wednesday and Saturday evenings, other evenings by appointment. Free delivery. 4-19-41

ST. KILIAN

Mrs. Andrew Bonlander and son Andrew motored to Chicago Sunday.
Mrs. John Kleinhaus and Johnnie Librizal visited several days at Milwaukee.
Herbert Schmitt returned home Saturday from St. Agnes hospital, where he underwent an operation Wednesday.
Peter Strachota of Detroit visited several days with the Mrs. Simon Strachota family while enroute to his home at Stratford.
Mr. and Mrs. Frank Kramer of Dotyville, Mr. and Mrs. William Ray and daughter, Joan, of Empire, Miss Irene Kramer and Herman Isaac of Eldorado visited the Martin Schaefer family.
Mr. and Mrs. Oscar Batzler, Mr. and Mrs. Adolph Batzler and Mr. and Mrs. Joseph Batzler attended the funeral of Mrs. Margaret Kroening, nee Honeck, at Cudahy, Mrs. Kroening was a native of here.
Mr. and Mrs. Alphonse Felix, Mr. and Mrs. Henry Jacek and family, Mr. and Mrs. Frank Gitter and family attended a house warming Saturday at the home of Mr. and Mrs. Alex Gitter at Milwaukee.

The following visited Mrs. Simon Strachota and family Sunday: Mr. and Mrs. Joseph Retzer, Mr. and Mrs. Ralph Strachota of Milwaukee, Mr. and Mrs. Ray Groose and family of Beaver Dam, Mr. and Mrs. Ed. C. Fox and family and Burt Willy of Fond du Lac. The infant son of Mr. and Mrs. Arthur Welland was baptized Sunday, receiving the name, Donald Alois.

Money Saving Grocery Specials

Mixed Candy 3 pounds 25c	 Have you tried the NEW OLD DUTCH CLEANSER? Cuts Grease Quickly... Doesn't Scratch! 50% FASTER! CANS FOR 1c 3 cans for 10c	Wheaties or Kix Package 11c
JELLO All flavors 4 packages 19c	Cake Flour Swansdown, Sno Sheen, Softasilk, 2 1/2 lb. pkg. 23c	Sturgeon Bay Cherries 20 oz. can 10c
Quaker OAT MEAL Large round pkg. 19c	Pure Cane SUGAR 10 lb. sack 49c	Fruit COCKTAIL two 15 1/2 oz. cans 23c
Northern Tissue 5 rolls 25c	Grape Fruit Juice two 46 oz. cans 29c	Salted CRACKERS 2 lb. pkg. 12c
		Old Time COFFEE 1 lb. vac. can 22c

January Clearance Sale NOW IN FULL SWING VISIT OUR STORE FOR BIG SAVINGS

See the New 1941 Gen. Electric Refrigerators & Stoves BIGGER! BETTER! and above all—Lower Prices than ever before.

L. ROSENHEIMER DEPARTMENT STORE KEWASKUM

Sponsors were Mrs. George Zehren and Alois Ellibies. Among those present were Mr. and Mrs. Melvin Gerrity of Brownsville, Mr. and Mrs. Peter Ellibies of Leroy and Mr. and Mrs. Alois Ellibies of Milwaukee.



"WHY Do I Bank at the Bank of Kewaskum?"

"Frankly, because I like the way those folks do business."
"They're courteous and they're friendly. And when I want some little service performed in a hurry, they move fast. And besides, their convenient location makes it easy to cash my checks or make a deposit."

Bank of Kewaskum
Kewaskum, Wisconsin
Member Federal Deposit Insurance Corporation

Importance of Good Sight

All your knowledge is gained thru your five senses: Seeing, Hearing, Feeling, Tasting and Smelling. The most important of these is the sense of Sight. You have only two eyes, if they fail you—what then? Give your eyes proper attention the first sign of trouble. Come in and have your eyes examined.

Eyes Tested—Glasses Fitted
Wm. Endlich, Optometrist
Endlich Jewelry Store
Established 1906

M. L. MEISTER ATTORNEY
Over Bank of Kewaskum
Office Hours: Friday from 1-4:30 p.m. Kewaskum, Wis.

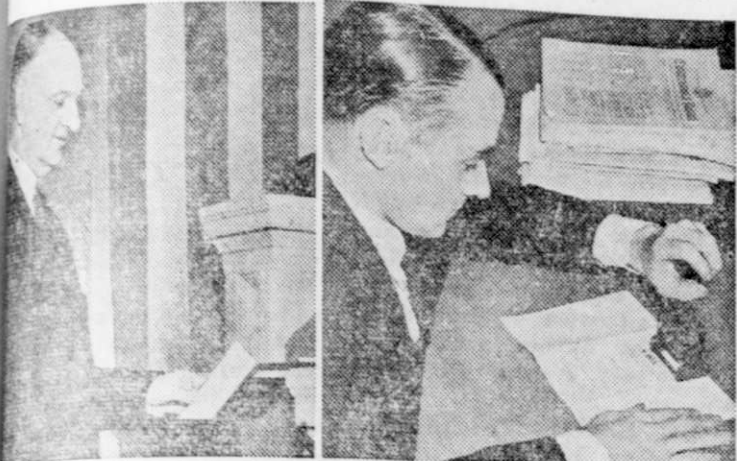
Lyle W. Bartelt Attorney at Law
Office in Marx Building
KEWASKUM
OFFICE HOURS: 9:30 A. M. to 5:00 P. M. Daily

F. W. BUCKLIN, Judge
O'Meara & O'Meara, Attorneys for Administrator
West Bend, Wis. 1-17-41

During the past ten years an average of 2,388,000 motor vehicles annually have been scrapped. American automobile factories have produced 79 million motor vehicles valued at \$3 billion dollars in forty years.

Law in the Making

With the turn of the year a new Congress—the 77th—began its job of determining what shall be the laws of this nation. It's a long and somewhat rough road through the introduction of a bill in one of the houses of Congress and its enactment into law. These pictures take you over the road. This particular bill is the Vinson bill, authorizing the "construction or acquisition of naval aircraft." We take it as an example.



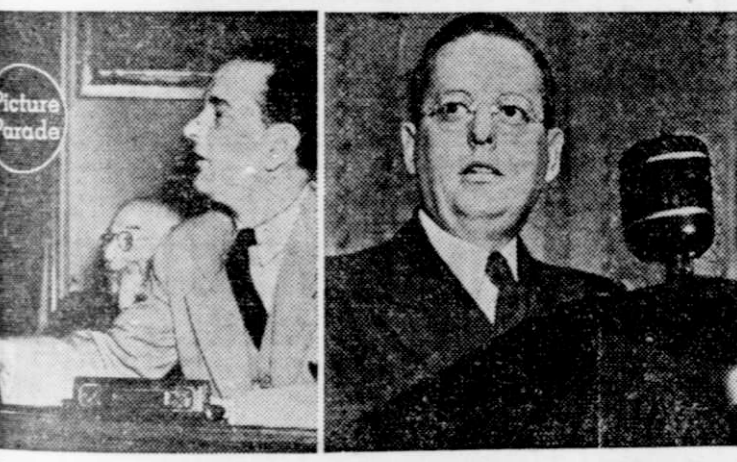
HR-9348. William J. McDermott Jr., bill clerk of the House, puts a number on the resolution—HR-9348. The "H. R." is for "House Resolution." Resolutions indicate legislation of temporary nature. Bills become continuing laws.



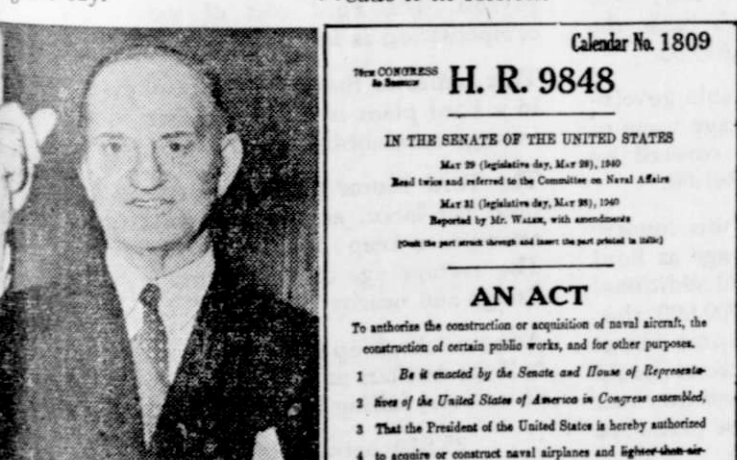
Rep. Carl Vinson, chairman of the Naval Affairs committee, introduces the resolution into the "hop" of the Speaker's table in the House of Representatives—the first step in the making of a law.



A milestone on the bill's journey is at the desk of Lewis Deschler, secretary of the House, an encyclopedia of legislative procedure, sits at the Speaker's table during sessions. Mr. Deschler decides if the House committee will get the resolution.



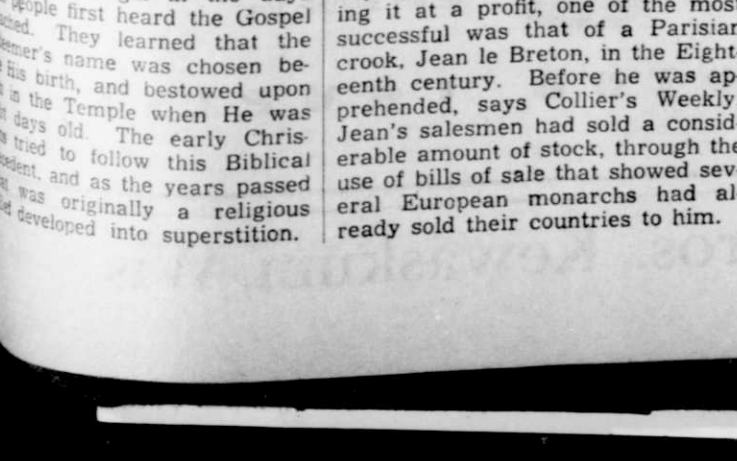
Chairman Vinson, having decided to call a hearing, checks the resolution with Commander I. C. Bogart.



Chairman Vinson, having decided to call a hearing, checks the resolution with Commander I. C. Bogart.



Chairman Vinson, having decided to call a hearing, checks the resolution with Commander I. C. Bogart.



The public is privileged to listen to committee arguments.



FIRST-AID to the AILING HOUSE

By ROGER B. WHITMAN

(© Roger B. Whitman—WNU Service.)

Cooling a House in Summer.
WINDOWS on the sunny side of the house should be protected against the heat of the sun. Awnings do not always help, for some kinds confine heated air against the windows. Air under an awning will be heated and should be permitted to escape before the heat can pass through to the room. Outside venetian blinds are an advantage over canvas awnings in this regard, for while they cut off the direct heat of the sun, they permit the free escape of air from underneath.

For ventilation in a room, windows should be opened both at the top and at the bottom. Heated air under the ceiling of a room can then pass out through the upper part of the window opening and will be replaced by outdoor air drawn in through the lower part. Neither opening should be covered by curtains or shades, for these impede the flow of air.

Still air is more stifling and is more difficult to stand than air at the same temperature that is in motion. For comfort, air should be in circulation.

An electric fan arranged to blow out through the open upper part of a window will draw in outdoor air through the lower part. The circulation that is thus established will add greatly to comfort.

Slippery Floors.
Question: We have an old farmhouse with oak flooring. When we wax it, the floor is too slippery. When we use hooked rugs. Can you tell us how to treat it, so that it will not be too oily or slippery?

Answer: Too many coats of wax and heavy applications of wax most frequently cause extreme slipperiness. Wax should be applied in thin coats, each coat being very well polished. Waxing of floors two or three times a year should be sufficient. Frequent rubbings with a soft cloth will keep the floors well polished. Excessive wax can be removed by wiping with turpentine. As a precaution against slipping of rugs, you can get a powder to be sprinkled on the backs of rugs. This is sold in department stores.

Whitewashed Stone.
Question: The old cellar stone walls in our house have been whitewashed. We should like to cement the cellar walls, but are told that the cement will not stick to the whitewashed walls. Is this true? What can be done to remove the whitewash?

Answer: Whitewash is apt to peel taking the cement off with it. Remove the whitewash by scrubbing with a strong solution of household ammonia and water. Rinse the surface with clear water. For good results, be sure the surface of the stone is well roughened before putting on the new cement. Raking out the mortar joints will give the new cement a better bond on the wall.

Book Bindings.
Question: What can be done to preserve book bindings of leather and cloth? The books are about 50 years old, and suffer from the effects of time, drying and disintegration rather than wear and tear.

Answer: For the leather bindings you can get preservatives especially made for the job. Any public library will tell you of them. This can also be used on leather backs and corners of cloth bindings. Cloth bindings can usually be cleaned by wiping with a cloth dampened with soapy water, after going over them with a stiff brush. Some bindings will not stand moisture; you should make a test on each one before going ahead.

Painting a Metal Bed.
Question: We have a metal bed, mahogany color, from which the paint has become rubbed off in various parts, and I would appreciate it if you would advise me what kind of paint to use to repaint it. It has a fine grain running through it.

Answer: Any good brand of quick drying enamel can be used, but the wood graining, if desired, will have to be done by a professional. Before applying the enamel make sure the surfaces are free of any grease or dust. The old finish is made dull by rubbing lightly with fine sandpaper.

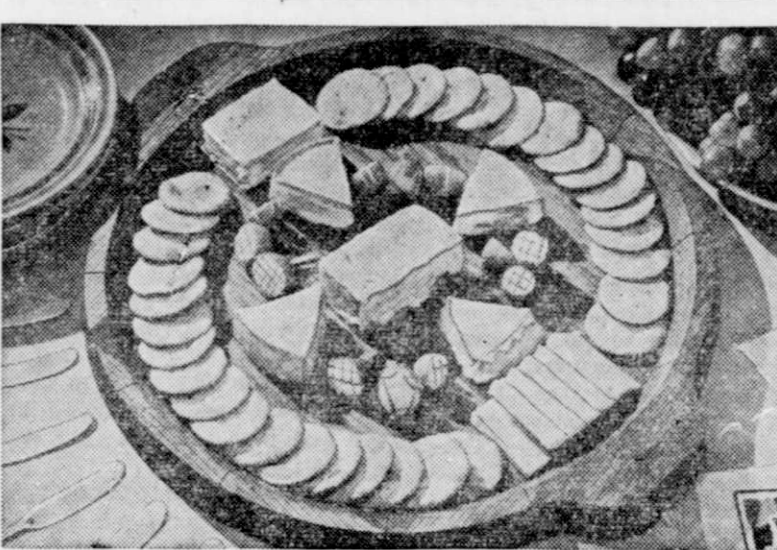
Desilvering a Mirror.
Question: How can I remove the silvering from a mirror? The mirror is to be resilvered.

Answer: Remove the protective coating with a paint remover. The mirror is then placed horizontally, covered with a layer of salt and moistened with a mixture of 1 part water and 3 parts cider vinegar. After several hours, the silvering can usually be wiped off clean. The removal of the resilvering can remove the old silvering for very little extra cost.

Whitewash for Bricks.
Question: Please tell me how to whitewash my brick house. I want to be sure to use something that will not peel or flake off in any way. I understand the government uses some special mixture on light-houses, and am wondering if you could give me the formula.

Answer: The government whitewash formula is rather messy and complicated to make up. A cement composition paint or outside casein paint will make a more satisfactory finish for the brick wall, and will be much easier to apply.

Household News



COLD-WEATHER HOSPITALITY

(See Recipes Below)

What if the radio weatherman does predict a drop to 10 degrees below zero? That is no reason to put all hospitality in cold storage, too. Not if our grandmothers could have gotten together even when they had to drive the horses through the snow and stay the whole day!

And so, no matter how blustery the weather, clubs will still have their afternoon meetings, there will be cheerful teas in church parlors, and friends will drop in informally to spend the evening. If it is warm inside and there is fragrant, inviting food in the office, the sharpness of the wind won't matter.

You will want to have a few new recipes at your fingers' ends to make such cold weather hospitality easy. If you are feeding the club, using the bridge table method, you might serve beef creole in individual rice rings, a plate of celery hearts, carrot sticks and stuffed olives, together with hot rolls of your own making. Let the dessert course be coffee and an eggnog pie—a creamy yellow chiffon pie with a thin coverlet of whipped cream and a dusting of nutmeg over the top.

If you're planning a tea, remember that hot Russian tea is super-fine with cinnamon doughnuts, split and toasted. For informal evening affairs at your own fireside, hot coffee cake with currant jelly and coffee will be enough to serve. If you have a wooden cheese board or a handsome plate, show it off with a collection of cheese and crackers and a bowl of assorted fruit like that shown in the picture above.

Russian Tea.

(Makes 14 servings)
1 cup sugar
1 cup water
1 3-inch stick cinnamon
3/4 cup orange juice (3 oranges)
6 tablespoons lemon juice (2 lemons)
1 12-ounce can pineapple juice (1 1/2 cups)
1 1/2 quarts water
1 cup strong tea infusion
1 lemon (for garnishing)

Boil 1 cup of the water, with sugar and stick cinnamon for 5 minutes. Add juice of oranges, lemons, and pineapple juice. Boil orange and lemon rinds in 1/4 quart of the water for 3 minutes. Strain and combine with the fruit juice mixture. Add the remaining 1 quart of water. Set aside. Just before serving, heat the fruit juice mixture and combine with the tea infusion. To make the infusion, pour one cup of rapidly boiling water over 4 level teaspoons of tea. Let steep 3 minutes, then stir briefly and strain. Serve the tea hot in tall glasses or cups (3/4 cup to a serving) and garnish each with a slice of lemon.

Eggnog Pie.
1 tablespoon unflavored gelatin
1/4 cup cold water
4 eggs
1 cup sugar
1/2 teaspoon salt
1/2 cup milk
3/4 teaspoon nutmeg
1 teaspoon vanilla
1/2 cup whipping cream

Let gelatin soak in cold water for 5 minutes. Beat egg yolks until light; stir in 1/2 cup of sugar and

salt. Gradually add milk and cook over boiling water until it is the consistency of custard, about 5 minutes. Stir constantly during cooking. Add softened gelatin to custard mixture, stirring until it is completely dissolved, then add nutmeg and vanilla. Chill the filling until it is partially congealed. Beat egg whites until frothy. Add 1/2 cup of sugar gradually, beating until the meringue stands in stiff peaks and will not flow when the bowl is partially inverted. Fold meringue into partially congealed custard mixture, pour into a baked 9-inch pie shell and chill in the refrigerator for 2 hours or longer. When ready to serve, spread a thin layer of whipped cream over the top and sprinkle with additional nutmeg.

Streusel Coffee Cake.
(1 9-inch cake)
1 1/2 cups general purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup sugar
3/4 cup shortening
1 egg
1/2 cup milk
1 teaspoon vanilla

Sift flour once before measuring. Then sift flour, baking powder, salt and sugar together. Cut in shortening with two knives or a pastry blender (or rub it in with the fingers) until the mixture is like coarse cornmeal. Blend in well-beaten egg mixed with milk. Then stir in vanilla and beat just enough to mix well. Pour the batter into a well-greased 9-inch layer cake pan. Sprinkle with streusel topping. Bake 25 to 30 minutes in a moderate oven (375 degrees).

Pecan Confections.

(Makes 2 dozen 2-inch cookies)
1 egg white
1 cup brown sugar (firmly packed)
1 tablespoon flour
1 cup chopped pecans

Beat the egg white until it will stand in stiff peaks, then gradually beat in with a rotary beater the brown sugar. Stir in flour, salt and chopped pecans. Drop the mixture from the tip of a spoon onto greased cookie sheets, spacing the cookies at least 2 inches apart. Bake in a very slow oven (275 degrees) for 25 minutes. Cool somewhat, then remove from the tin onto a cake cooler covered with waxed paper.

Cheese Board.

1 3-ounce package cream cheese
1 4-ounce package Liederkranz cheese
1 8-ounce package Swiss cheese
4 1/4-ounce wedges of Camembert cheese
12 radishes
Crackers

Arrange as desired on a large plate or wooden cheese tray.

Rice Rings.

3 cups cooked rice (hot)
3/4 teaspoon salt
1 tablespoon butter
2 egg yolks
3 tablespoons cream

Add salt and melted butter to cooked rice. Beat egg yolks with cream and stir into rice mixture. Grease 6 individual ring molds and pack rice in firmly. Place in pan of hot water for 8 to 10 minutes. Remove from molds and fill centers with beef creole.

(Released by Western Newspaper Union.)

PATTERN DEPARTMENT

The v-neckline is finished with a deeply notched collar, the sleeves are trimmed with narrow cuffs. And you'll find it one of the most comfortable fashions you ever put on!

Pattern No. 8836 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires, with short sleeves, 4 1/2 yards of 36-inch material without nap; with long sleeves, 4 1/2 yards; 3/4 yard for contrasting collar and cuffs. Send order to:

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Room 1324
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Enclose 15 cents in coins for
Pattern No. Size

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HERE'S WHAT TO DO ABOUT '4 O'CLOCK SLUMP'

ONE special beauty of this design (No. 8836) is that you can make it up in household cottons for home wear, cutting the sleeves off short, and in spun rayon or thin wool for runabout, cutting the sleeves long! And it's so easy to make that you're certain to repeat it many times.

Belted only in the back, with lengthening bodice panels that accent height, thus making you look slimmer, and gathers beneath the yoke portions, this dress is cleverly detailed to give exactly the effect that women's sizes require.

AROUND THE HOUSE

Grease can be removed from an iron by rubbing corn meal over it.

Overstirring and mixing causes muffins to rise in peaks and burst open.

As potatoes get old add a little sugar to the water in which they are boiled. They will taste as good as new ones.

To get all the juice out of a lemon, warm it before squeezing.

Gold or silver cloth shoes will not tarnish if they are wrapped in black tissue when not in use. A black stocking pulled over the shoes may be used instead of black tissue paper.

Biscuits need a preheated, hot oven. Then you have to bake them only 10 or 15 minutes.

Onion or fish odors can be removed from the hands by rubbing them with dry mustard or salt and then rinsing them in clear water.

When washing cut or etched glassware use warm, soapy water and then rinse the dishes in quantities of water of the same temperature. Hot water is likely to crack the glass. To avoid chipping, set the articles on a towel in dish pan or on the draining board.

BEHAVE!

Don't cough in public places. Carry with you a box of delicious Smith Brothers Cough Drops. (Black or Menthol, 5¢).

Smith Bros. Cough Drops are the only drops containing VITAMIN A

Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resistance is due to Vitamin A deficiency.

TALK IT OVER WITH US

Buying Wisely

In these days people are buying wisely. They study values more closely than ever before, they compare prices. The buyer today studies advertising carefully, and the seller can use advertising and obtain better results than when money is more carelessly spent. Advertising nowadays pays—both buyer and seller.

