## The Tawas Herald



France's Foreign Legion Aids British Troops


A detachment of the French Foreign Legion from North Africa pictured, marching through the
streets of Marseilles, France. Troops of the famous "legion of forgotten men" were reported thrown streets of
into action in Norway during the third week of the war to help bolster the British after their defeat
at at Steinkjer. Legion troops are
French independence on July 1
Senate Chaplain Observes Double Anniversary


Observing a double anniversary in Washington, D. C., the Rev. ZeBarney. T. Phillips, chaplain of the senate, receives congratulations from high ranking members of congress. The observance might: Senate Minority Leader Charles McNary of Oregon, Rev. ZeBarney Phillips, Vice President John Garner, and Senate Minority Leader Alben W. Barkley of Kentucky.

With German Troops in Copenhagen


Released by the German censor, this photo shows Danish seamen and German soldiers fraternizing after the invading Nazi
troops entered the Danish capital. Little Denmark offered no opposition to the
capital city.


Object of at least 20 air raid bombings during the first three weeks of war was the city of Stavanger, Norway. It was here that
British air squadrons wrecked numerous Nazi fighting planes and British air squadrons wrecked numerous Nazy members of the German aircraft personnel in raids
kill

Stands Aloof


The American Federation of
Labor will not join any moveLabor will not join any move-
ment for either a third party
or a Roosevelt third term, acment for either a
or a Roosevelt third term, ac
cording to William Green, $A$ cording to William Green, A. 'Wanted-A. Hitler'



SOMETHING NEW AND DIFFERENT
New Recipes for Your File "Something old and something
new" is just as important in menus
as it is in a bride's costume It's a good idea, when you plan
to experiment with something en-

You'll find, here, an assortment of
recipes for foods that are
recipes for foods that are unusual
and delicious. There's a new way
of preparing shoulder of beef-in
one of those easy casserole dishes
one of those easy casserole dishes
you like to serve, where you don't
you like to serve, where you don't
want to spend too much time in the
kitch
want spend too much time in the
kitchen; serve the Baked Shoulder
Steak with baked or scalloped Steak with baked or scalloped pota-
toes, buttered green beans and rhubasb pie, and watch your family
beam!
"Pork chop treat" served with a "Pork chop treat" served with a
crisp, chilled salad of lettuce, ap-
ples, and dates, needs only a bevples, and dates, needs only a bev-
erage, bread and a favorite dessert
to make a completely satisfying to make a completely satisfying
meal; and if you want to please the man of the family in any kind of
weather, serve "pork chops deli-
cious" with cheese biscuits, a simple green salad, lemon mer
pie and coffee.

Pork Chops Delicious.
pork chops (rib or loin)
medium size onions
2 medium size onions
teaspoon salt
cup hot water
cup tomato puree
green pepper (minced)
clove garlic (grated)

the green pepper
and garlic. Return to steamer and
cook until rice is tender (about 30 cook until rice
minutes longe
Baked
Baked Shoulder Steak With
and Mushrooms.
$11 / 2$ inch slice shoulder of beef
tablespoons flour
左 teaspoon curry powder
1 small 4-oz. can button mush-
rooms, or,
in quarters
tablespoon butter
2 halves canned apricots,
(about half of a No. $2^{1 / 2}$ can) Wipe meat with damp cloth and
sprinkle with mixture of flour, salt sprinkle with mixture of flour, sal
and curry powder. Brown one side
in a well-sreased frying in a well-wreased frying pan and
place brown side up in a 2 -quart
glass casserole. Sift remaining flour place brown side up in a 2 -quart
glass casserole. Sift remaining flour
mixture over the top of the meat. mixture over the top of the meat.
Spread the top of the meat with
tomato pulp. Cover the dish. Bake tomato pulp. Cover the dish. Bake
in a moderate oven, allowing about
30 minutes to each pound. Slightly brown mushrooms in butter over
low heat. Place on top of roast
when it is removed from the oven.
Garnish with canned apricots and Garnish with canned apricots and
serve from the baking dish, which
keeps the meal. Cherry Roll.
Biscuit dough ( 2 cups flour recipe) Biscuit dough ( 2 cups flou
1 No. 2 can cherries cup light brown sugar 1 teaspoon lemon rind (grated)
Roll baking powder biscuit dind Roll baking powder biscuit dough
$1 / 2$ inch thick. Drain cherries. Cov-
er dough with cherries and sprinkle with brown sugar and cinnamon
Roll like a jelly roll and place in
buttered loaf baking pan. buttered loaf baking pan. Bake ap
proximately 30 minutes in a moder ately hot oven ( 375 degrees). Baste
with cherry juice while baking. Serve with whipped cream
hard sauce.
Pork Chop treat Place seasoned pork chops, 1 inch
thick, at one end of a large roasting hick, at one end of a large roasting
pan. In the center, place a mound
of good bread dressing seasoned of good bread dressing seasoned
with sage or poultry seasoning. At the other end put thinly sliced po-
tatoes and thinly sliced onions, seasoned with salt and pepper. Dot
with butter. Bake for 15 minutes in a hot oven (450 degrees) and then
reduce heat to a moderate (350 degrees) and bake about 45
(350 minutes longer.
Rhubarb Conserve.
$11 / 2$ quarts rhubarb (diced)
$11 / 2$ quarts rhubarb (di
8 cups sugar
$1 / 2$ cup seeded raisins
3/2 cup cold water
$3 / 4$ cup orange juice
$3 / 4$ cup orange juice
$3 / 4$ cup orange rind (ground) 1 cup pecans (cut fine)
Place rhubarb, sugar, raisins, w ter and orange juice in kettle. R
move white memmove white mem-
brane from the
orange peel, and
put peel through
the food chopper,
using the fine
blade. Add to blad
con
brin
a bo
for bring mixture to
a boil. Boil gently for 20 minutes. Add nut meats and
cook 5 minutes longer. Pour into coor
sterilized glasses and seal.
Lemon Meringue Pie.

1 cup sugar
$1 / 4$ cup cornstarch
$1 / 4$ teaspoon salt
$2 / 3$ cup cold water
$2 / 3$ cup cold water
3 cup boiling wate
3 egg yolks
3 etg yolks
1 tablespoon butter
1 tablespoon butter
$1 / 4$ cup lemon juice
1 teaspoon lemon rind (grated)
Combine sugar, cornstarch and salt. Add cold water; stir until
smooth. Add boiling water and cook, stirring constantly, until mix-
ture is clear and thick. Cook 3 minutes longer. Beat egg yolks;
stir cooked mixture into them. Add remaining ingredients, return to
flame and cook 1 minute. Pour immediately into baked p
with meringue.
egg whites
tablespoons sugar
teaspoon salt
Beat egg whites partially; then ture is stiff. Bake in slow oven,
( 300 degrees) for 18 minutes.

## Have You Ordered Your Copy of

Eleanor Howe's booklet "House-
old Hints" is one you can't afford
hold Hints" is one you can't afford
to be without-especially now that o be without-especially now that
house cleaning time is here. It's a
handy reference book that supplies handy reference book that supplies
the answers to so many puzzling questions-how to renew worn lino-
leum; what to do to keep wool from shrinking when it's washed; how to remove stains from porcelain sinks
and tubs; and how to clean russ
with dry soap suds. You'll find hints on cooking and sewing, too-over
300 practical, tested household hints -for 10 cents! To get your copy of
this booklet now, send 10 cents in coin to "Howesehold Hints," care ElAvenue, Chicagoce Illinois. Michigan
(Released by Western Newspapor Unlom)
\{HOW to SEW witant \}

|  | covered with the gingham (de- tailed directions are in Book 3). <br> The orange crates for the tables are lined with green oil cloth and each wears a green and white checked skirt; and a top cover frilled in white. <br> NOTE: Directions for making lamp shades and bedspread are in Book No. 1; complete alphabet for monograms in Book 2; streamlining old style bed in Book 3; and Book 4 contains 32 pages of original homemaking ideas. Books are 10 cents each. With each order |
| :---: | :---: |
| IN THIS column we have shown how to make useful, attractive things out of everything most from spools to tin cans, but several readers have reminded me lately that I have neglected orange crates. Here is a pair of | for four books will be sent FREE a set of three Early American Quilt Block patterns, including the Ann Rutledge, which Mrs. Spears sketched from the original in the Rutledge Tavern at New Salem, Illinois. Send order to: |
| tables to match a smart new bedspread. <br> The spread is made of green and white checked gingham trimmed in bands, monogram and frills of white muslin. The bed is an old iron one that has been cut down and then padded and | mrs. ruth wyeth spears Bedford Hills Drawer 10 New York <br> Enclose 10 cents for one book, or 40 cents for books $1,2,3$ and 4 and set of quilt block patterns. <br> Name <br> Address |

Always His Country Perfect Originality
wise traveler never
own country.-Goldoni.

## H 0 T E L

BABR LUM
21 FLOORS OF
Now one of the
ALBERT PICK
HOTELS
 OUTSIDE ROOMS EACH WITH COMBINATION
TUB \& SHOWER
2ew

CADILLAC SQUARE
DETHOIT


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## chassicito

| NURSERIES |
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|  |
| BABY CHICKS |
|  |
| Apron Dress for The Large Woman |

## The Honorable Uncle Lancy <br> By ETHEL HUESTON


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## Fun for the Whole Family



MESCAL IKE By S.L. huntley


# 1: <br>  

POP- Fireproof

By C. M. PAYNE





## ASK ME ANOTHER <br> | A Quir With Answers |
| :---: |
| Offering Intormation | on Various Subjects



| $\begin{array}{c}\text { Strong Regard } \\ \text { There is never jealousy }\end{array}$ | $\begin{array}{c}\text { Pity and Goodness }\end{array}$ |
| :--- | :---: |
| where | Between pity toward beasts | There is never jealousy where

there is not strong regard.-Wash-
ington Irving. $\begin{gathered}\text { Between pity toward beasts and } \\ \text { goodness of soul there is a very } \\ \text { cose connection.-Schopenhauer. }\end{gathered}$


| Judging Human Nature |
| :--- | :--- |, $\begin{aligned} & \text { very small experience, provided }\end{aligned}$

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[^0]:    Clerk's Week Carnival OF Values ${ }^{A P P}$
    

    ## F\&PHOOD STORHS

