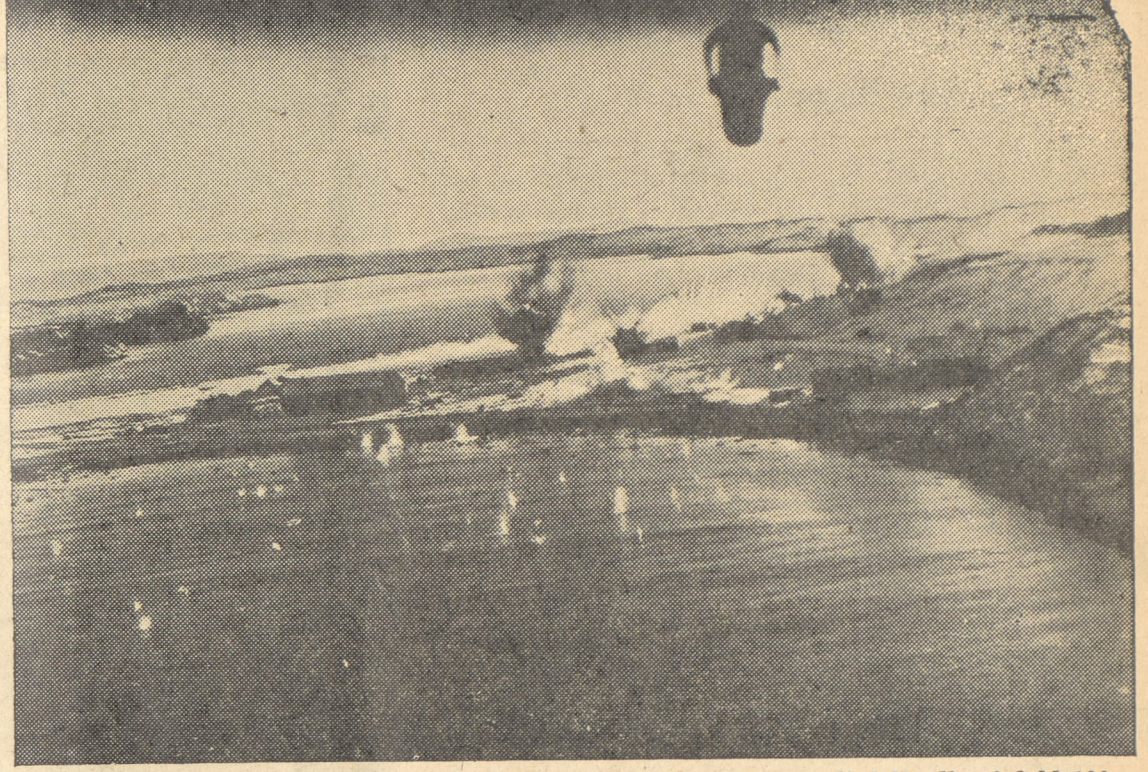


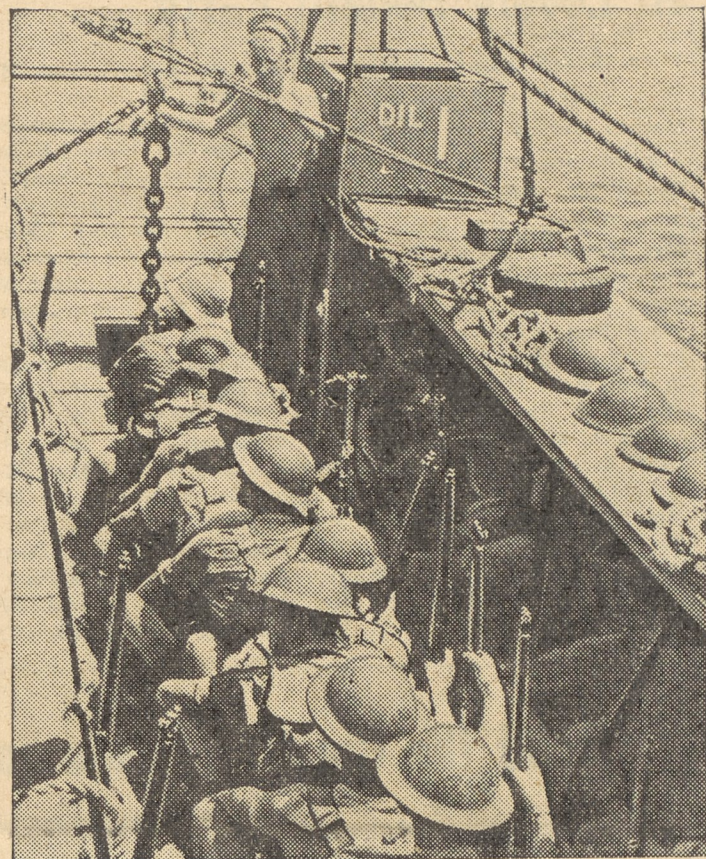
# United Nations Plan, Train, Fight Together



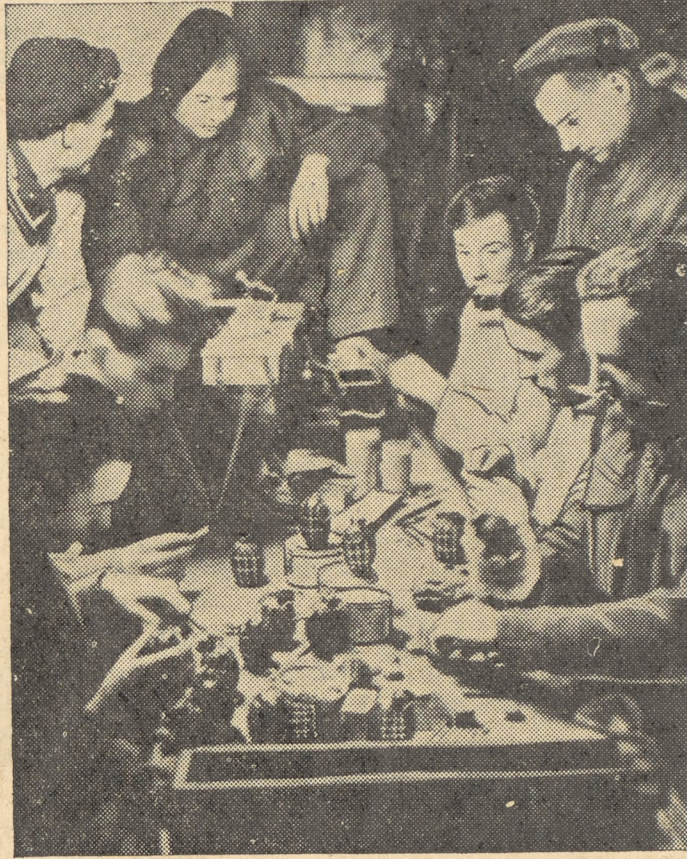
Combined Operations begins with specialized training for picked troops. British commandos march 130 miles in five days, charge under live bombs, swim with full equipment—in the words of Hilary St. George Saunders, author of "Combined Operations," they learn to be sailor-soldiers, soldier-sailors, airmen-soldiers. Mostly they must learn teamwork.



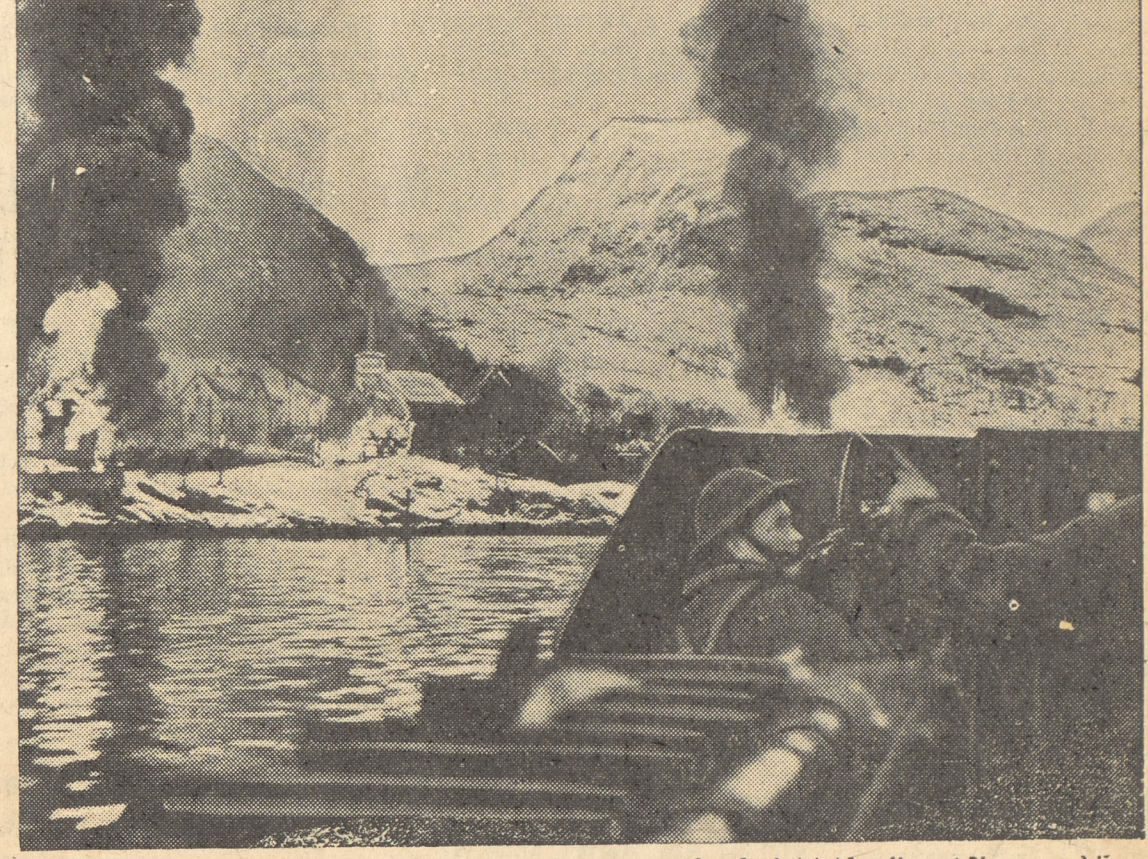
RAF planes begin the attack—here Blenheims bomb German-controlled Herdla airfield 100 miles south of Vaagso, Norwegian town commandos raided in Dec., 1941. Planes neutralize air opposition, scout enemy movements and provide an air umbrella for land troops.



British Navy transports assault troops to the objective—here commandos wait for zero hour at Madagascar.



Priming grenades during the trip troops also check tommy guns, rifles, portable mortars before the landing.



Self-propelled machine-gun proof assault barges steer for the initial landing at Vaagso, while the British Navy and airforce bombard coast defenses, cover the charge with smoke screens.

## From Pillar To Post

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callably unobtainable, and the existing supply doled out to holders of priorities, most of us will be obliged to rely upon the older canning methods. In the hands of an experienced cook, the open-kettle and cold-pack methods are safe for everything that grows.

For the amateur, tomatoes are probably the easiest thing to can, and the most nearly fool-proof. The natural acid, given half a chance, will go a long way toward keeping the contents of the glass jar fit for consumption.

One look at the point value of a medium sized can of tomatoes or tomato paste is enough to convince most of us that tomatoes are the thing to can in quantity. Tomatoes will balance almost any diet, no matter how starchy. A tomato is probably the most versatile of foods, lending itself to an infinite variety of combinations, and lending color and zip to an otherwise insipid meal. With meat practically off the market, housewives will be obliged to exercise greater and greater ingenuity in making up appetizing combinations of this and that, dishes that will satisfy the male of the species and leave him with the feeling that Mom is still a good cook. A well-filled shelf of canned tomatoes is the answer to prayer.

Does anybody in the district dry corn? In our forefathers' day it was a staple, and in certain sections, such as the Pie-Belt, in New York State, it still is put up in quantity.

Of course, drying corn is a nuisance. It takes an incredible amount to begin with, and when you see the lavish quantity spread out on the drying-screen shrivel down to a mere handful in the sugar-sack, it is very disheartening. Drying corn is nothing that should be attacked with a bandage over the eyes. Dried corn keeps perfectly, the process of dehydration requires no expensive equipment, the product may be stored in little cloth sugar-sacks instead of taking up valuable space on the shelves in the basement, but it takes a lot of work.

I have seen a horizontal screen mounted on four little wooden legs, each leg wearing a little asbestos boot to keep it from charring, the whole business designed to fit the top of a kitchen range. The screen

was high enough from the stove level so that cooking could go on beneath, but low enough so that none of the heat was wasted. It was the duty of everybody entering the kitchen to stir the drying corn with a big wooden spoon.

I have at hand a very sleepy letter, written last August at five-thirty in the morning by a friend of mine who was trying desperately to keep herself awake. She had left the drying corn to the mercies of the hired man while she treated herself to a movie. The Hired Man had been strictly enjoined to keep the wood-fire going under the corn, and to stir it every now and then to hasten the drying and prevent soiling.

The Hired-Man, thinking to relieve the tedium of the job, had laid in a goodly supply of beer. Curling up with a good book and a bottle of beer had rendered him pleasantly comatose and progressively less responsible. When Mrs. Whozit returned shortly before midnight, she found him peacefully asleep on the floor, his head pillowed on a size twelve rubber boot, and the wood-fire breathing its last. The corn had degenerated into a soggy mass, with a breath that eclipsed that of the hired man. It took intense heat and quick work to make the corn back up and change its mind about souring. At five thirty in the morning, with the first sleepy robins tuning up in the apple orchard, the patient turned the corner, and by six-thirty full recovery was practically assured. I have a sample of the night's work, two cupfuls of dried corn tied up in a small sugar sack with a knot at the top.

Your great-grandmother dried apples for winter, though I have often wondered why. Apples can be stored so successfully in the cellar that the labor seems to have been wasted. Perhaps she dried apples to fill in her spare time when she was not making quilts in the feathered star pattern or knitting winter socks and mittens. Or perhaps she had in mind the visiting grand children. Grandmother must have known why the attic was so popular on rainy days. Those strings of sliced apples hanging from the rafters were so delightfully tough and chewy, and they filled up the great open spaces so successfully. In fact, the longer you kept the dried apples with you, the more space they filled.

Out in Seattle, next door to the

famous Wenatchee apple orchards, the dried-apple business flourishes. It is a civic duty to buy dried apples. Ten years ago, at five cents per pound, dried apples came home in every market-basket, and children were urged to eat them instead of candy.

One small boy lost his taste for dried apples permanently. He bought himself a pound. Then, being in the money because of a providential visit from a doting uncle, he blew himself to a pound of salted peanuts. Adding the salted peanuts to the apples he had already taken aboard, induced a thirst, which he satisfied with a quart bottle of ginger ale. And from then on, things began to pop.

And the moral of that is, don't eat salted peanuts and dried apples at the same meal. Spread out the menu over two or three days.

## LOYALVILLE

Harry Decker and daughter, of Newark, New Jersey, spent the weekend at their home.

Mr. and Mrs. James Davenport had as their guests Sunday, Mr. and Mrs. Ralph Noble and son, John Edwin, of Wilkes-Barre.

Mr. and Mrs. John Hildebrandt spent several days last week in New York City.

Mr. and Mrs. Thomas Foss and daughter, Gladys, of this place; Mr. and Mrs. Edwin Cobleigh and son, Delbert, of Outlet, were dinner guests on Saturday evening of Mr. and Mrs. Shonk, of Noxon.

Miss Margaret Watson, of Pittston, is spending a week at the home of Mrs. Edna Karschner.

Mrs. Edith King is spending her week's vacation with relatives at Larksville.

Mrs. Beatrice Korbeil is spending a few days with Mrs. Donald Boston, of Loyalville.

Mr. and Mrs. Alford Rogeski are rejoicing over the arrival of a daughter, June 17th. Mrs. Rogeski was the former Miss Joan Winters.

### Ice Cream Social

The W. S. C. S. of the church will hold an Ice Cream Social Friday evening at 7:30 in the church basement. Mrs. John Hildebrandt and Mrs. Elmer Scovel are the committee.

## Camp Director Lists Equipment Needed For Girl Scout Day Camp

"It is a patriotic duty to camp", is the slogan of the Dallas District Girl Scout Day Camp, which will open on Tuesday at beautiful Wildwood, Harvey's Lake Girl Scout Camp, and continue for two weeks until July 9.

Because of the great responsibility of offering camping to more girls, the Day Camp committee will conduct the camp on the same basis as last year, the fee of \$1.50 each week, to cover registration and meals. In order to meet the transportation question during the two weeks of camp, the girls will remain overnight.

The difficulty of obtaining and planning food and meeting the wartime regulations, girls must make advanced registration with either their committee chairmen or Mrs. Stanley Davies, at Dallas. The registration fee is 50 cents, which leaves

only \$1 to pay when the girl reaches camp.

Each camper is to bring: silver, plate, unbreakable cup, bowl, not a soup bowl, fruit saucer, sufficient butter and sugar for herself, one potato, 5 red points and 10 blue points, swimming togs, toilet articles, blanket roll, health certificate, flashlight, warm sweater or coat. She may also bring any donations of food.

## Preview of a Penna. War Garden



Many Pennsylvanians this year will be "working" war gardens and truck patches, getting relaxation and recreation and at the same time contributing to the food supply that will help to win the war. In every community in the state the picture will be similar to that above.

Parents willing to take girls to and from camp may obtain gas from their local ration board, providing they fill their cars with campers. The gas may be secured if application is made to the Girl Scout office, in Wilkes-Barre.

Registration for the second week is to be paid in full, on the last day of the first week's camping period.

### Program Of Interest

Miss Florence Hausch, camp director, and Mrs. Russell Case, camp chairman, have outlined a program for the girls which will hold their interest from the minute they awake in the morning until the taps are sounded at night.

There is an opportunity for adventure in the out of doors, wholesome recreation, pleasant companionship and further training in Girl Scout activities related to the out of doors.

Brownies are especially welcome and Miss Dorothy King, captain of Shavertown Troop 9, who will have charge of these children, has been specially trained in this field.

The Robin Hood unit of the older girls will have as leader, Mrs. Viola Rossman, captain of the Idetown Girl Scout Troop. Mrs. Rossman had charge of this group last year.

The Pine Cone unit of girls aged 12 to 14, will have Mrs. Claude Agnew, of Idetown, as leader, and she also, directed this unit last year.

Miss Elizabeth Sorber, of Idetown, who so capably directed the Maple Leaf unit last year, will again have charge of these girls, aged 10 to 12.

Mrs. Claude Cooke, who is a graduate of the Red Cross Canteen course, and who prepared the meals last year for the campers, will have the job again this year, only a much harder one, as she will have to deal with "points" and other wartime food emergencies. She has assured the committee, though, that she and her assistant, Mrs. John Anderson, captain of the DeMunds troop, are prepared to serve appetizing and nourishing meals.

New faces among the faculty this year will be Miss Gladys Sewell, of Wilkes-Barre, in charge of the waterfront; Miss Grace Lamont, a graduate of Indian State Teachers' College, who will direct the music and campfire programs; and Mrs. Edna Beith, of Trucksville, camp nurse.

Already 85 girls have registered for the camp. All girls of the district, whether Girl Scouts or not, may attend.

Mrs. Stanley Davies, chairman of

the Dallas District Girl Scout Council, has made the following statement:

"Dallas District is unusually fortunate in having so fine a place as Wildwood, the former Weckesser estate, at Harvey's Lake, available for its day camp. We have this year a staff in charge of day camp, composed of only trained leaders.

"The camp program is planned to teach resourcefulness, self-confidence and compatibility. I urge every girl to grasp this opportunity to have a wonderful vacation in beautiful Wildwood, where she may meet her friends, and frolic for two weeks in perfect safety."

## ALDERSON

Walter Rauch and Miss Frances Bond, of West Pittston, spent Sunday with Mrs. Harriet Rauch.

Mrs. Lewis Jones is ill at her home. Her mother, Mrs. Henrietta Deater, is visiting her.

Mrs. George Higgins has been confined to her bed for a week with quinsy.

The following young men spent the weekend with their parents at Alderson: Pvt. Roy Schlutz, Jr., Corp. George Kuchta, and Pvt. William Gaynor.

Second Petty Officer George Smith, Jr., of Harrisburg, is spending several days with his parents.

Miss Marjorie Kitchen had as guests Mrs. Garvin Smith, of Stroudsburg, and Mary Louise Kitchen and friend Alice Owens, of Wilkes-Barre.

Students Day will be observed at Alderson Church on Sunday, June 30th, beginning at 10:15.

## JACKSON

Steve Sparr, of Allentown, and Gustav Splitt spent Monday of last week at Laporte, Sullivan County.

Dennis Bonning, Jr., entertained the two English sailors, Michael McCabe and Frank Durham, who are spending some time at the Swan home at Idetown, at a roller skating party on Friday night, in Kingston.

Mrs. Lillian Stortz has returned home after spending some time with her son, Leonard, who is stationed at Chanute Air Field, Illinois.

Miss Audrey Ashtott returned on Monday to the Nesbitt Hospital, in Kingston, after spending a three weeks' vacation with her parents.