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FIRST THINGS FIRST



HEY, SAY!
LET'S GET BACK ON THE JOB!

LABOR STRIKE

GOVERNMENT WASTE

LIN YUTANG TO SPEAK AT DETROIT WEDNESDAY A. M.

Lin Yutang, wise and witty Chinese philosopher whose book, "The Importance of Living," headed the non-fiction best-seller list for so many months, will speak before the Detroit Town Hall in the Fisher Theater next Wednesday, November 8, at 11 a. m. "Can China Win the War?" will be his subject.

Dr. Lin returned to New York from Europe last summer to work on his latest book, to be published this month. Entitled "Moment in Peking," it deals with the advent of the Boxer Rebellion to the present conflict. In her introduction to Lin Yutang's first best-seller "My Country and My People," Pearl Buck wrote: "The truest, the most profound, the most complete, the most important book yet written on China."

Though his ancestor was the illustrious Lin Chin-nan who brought modern Western literature to China, Lin Yutang's immediate background was lowly. His father, until he became pastor in the American Reformed Church Mission in South Peking, was a painting, selling, sweetmeats, rice and bamboo shoots. Educated in China, Lin went to Harvard for his A. M. degree, then to Leipzig for his Ph. D. Returning to China, he was appointed a professor at the Peking National University. He was counted among the radical professors. His ardor for the rebellion which was then stirring China, led him to join the New Wuhan Government as secretary in the Ministry of Foreign Affairs. He says, "When I got tired of that and saw through the force of revolution, I graduated into an author, partly by inclination and partly by necessity."

Lin Yutang has written several text books on English which are used in the schools of China, and is editor or staff member of five magazines.

The three daughters of Dr. Lin—Adele, Anor and Melmei—recently followed in the footsteps of their famous literary father with their book, "Our Family," which is full of delightful observations on the Lin family in general, and their father in particular.

LETTERS TO THE EDITOR

Letters To The Editor MUST be signed with the name of the person writing the letter. An assumed name may be used and the writer's real name will be withheld from publication upon request, but no letter without the true name of the writer will be published.

Fanny's Title

By BUD OVERMAN
(Released by Associated Newspapers WNU Service.)

FANNY REGAL had always lived with her aunt and uncle in a medium-priced apartment. She had studied music and art and elocution (called expression, which was a strong word entirely for the instruction she had) and had been prepared hopefully by her aunt for a legacy that had been long looked for.

And now the legacy had come! Uncle Regal quickly bought in Fanny's name a beautiful country estate some thirty miles out of the city, according to the genial realtor who closed the deal.

"And now, Fanny," said Aunt Regal, "your estate is much, much larger than we hoped it might be, and there is no use in letting your life be married off to some commoner. You will marry a title. You will afford it, dear. And I'll get you the title, see?"

And, sure enough, they hadn't been in the new house two weeks before a prince was invited to visit them for the week-end.

"So lucky you've been trained to sing a little and play a little and speak nice pieces," said her aunt and Fanny said, "It will stand you in good stead now that you are to marry into royalty, my dear."

"Oh, but, aunt!" expostulated Fanny with a pretty blush. "Nothing is settled yet, you know. Why I haven't even seen this prince of yours and he hasn't seen me."

"Well, I must say," admitted her aunt, "he certainly isn't much for looks. Skinny old thing, to tell the truth. But when he sees you, my dear, he'll be remarkably satisfied. You'll see—and then with the pennies you have."

"It's a pity that the head gardener isn't a prince," mused Fanny.

She looked at the gardener withfully. She found occasion to ask him how hollyhocks were planted and taken care of.

"You like hollyhocks?" asked the gardener gravely.

"Oh, yes," said Fanny. "When I was a little girl, Sims, we had a book at home showing English gardens, and they always seemed to have all hollyhocks nodding in such a gracious manner. Of course, that sounds silly—but they did look like that—really!"

"It doesn't seem a bit silly to me," he replied, as he bent over some very fine bulbs he was planting himself. "Weston! Wheel the barrow over five yards west there—to that bed I've been having smoothed."

"Don't talk to these gardeners, child," scolded her aunt. "They charge us an incredible sum for the work anyhow. Why that head gardener has a college degree, if you'll believe it."

So Fanny found that Sims would talk a little about college and hollyhocks and the bugs that bother rose bushes.

The night that the prince arrived found Fanny weeping stormily in the garden pergola. "Skinny old thing!" she wailed between sobs. "Who?" demanded a voice at her elbow.

And then she was telling Sims all about it, and some way or other his arms went around her to comfort her and pretty soon—well, well—these things will happen—he kissed her! And Fanny, having been brought up very strictly by her watchful aunt, considered themselves engaged immediately and Sims willingly agreed to hush right off after a wedding license. In fact, he was more than willing.

And when they came back next morning to the estate Fanny expected her aunt to marvel at the romance of it all. Instead her aunt told Winfield Sims that he was a rascally fortune hunter.

"As far as that doggone prince was concerned," said Uncle Regal to Fanny, quite as if her husband were not there at all, "you didn't miss a thing. It seems he gave his real name all right, but I had some detectives look him up, and, say! He didn't have a title any more'n I have—the faker! Why, he'd served time in a penitentiary—and he—"

"Oh, oh, oh!" laughed Fanny. "I believe I'm going to be a character reader or whatever they're called. I didn't like his looks at all and Win didn't like him either. Did you, Win?"

Winfield Sims did not bear his new wife. He was staring with horror-stricken eyes at a telegram that a servant had just put into his hands. "My—my brother has been killed—"

Winfield Sims called the New York lawyer and he telegraphed that I—I must go home at once.

"Did you think so much of this brother?" asked Aunt Regal unavailingly as she looked at his suddenly deep-lined face.

"I haven't seen him for eight years," confessed Winfield. "But, you see, it will take Fanny away from you—I'll inherit the title now and I'll just about have to live at home to take charge of things. You see, I wanted to make my own way and I decided on expert gardening. I never thought of inheriting the title because there is only eighteen months' difference in age between Steven and me. Poor Steven! Will you mind—much—living abroad, Fanny, darling?"

And so, after all, Aunt Regal had her way and Fanny married a title.

PIES FIND FAVOR IN COLD WEATHER SAYS HOME STAFF

It takes crust to make a pie but only good cooks turn out pies with flaky crusts that help tempt appetites already whetted by cool weather.

There really is no secret in making a good pie crust, say members of the home economics extension staff at Michigan State College. Some pie eaters like a rich crust but even that needs to be flaky. Others think the crust ought to be not so rich.

So here's a method of preparing a medium-rich pie crust that ought to turn out flaky if the method is followed:

For a double crust pie, measure out 1 1/2 cups of sifted flour, five or six tablespoons of fat, three-fourths to one teaspoon of salt and about two and one-half tablespoons of cold water. A blend of soft-and-hard-wheat flours is apparently better for pastry than very soft flour. Lard, lard compound or one of the hydrogenated fats is commonly used.

First cut the fat into the flour and salt. The method is to use a pastry cutter, a fork or a pair of knives. When the fat is in small pieces, each coated with flour so that the mixed product looks somewhat like coarse cornmeal begin to add the water. Sprinkle the water on a little at a time over the flour and fat mixture, combining each dampened part into the dough until all the water is added and the whole is a stiff dough. Roll this out on a lightly floured board.

Some pies need a pre-baked crust which takes about ten minutes at 400 degrees Fahrenheit. A fruit pie, with a pre-baked crust, should be baked for 25 to 30 minutes at 375 to 400 degrees. Double crust fruit pies without the crust baked first need 25 minutes or a little longer at 425 degrees.

CONSTRUCTION OF CAUSEWAY AT STRAITS PROPOSED

G. Donald Kennedy, chairman of the Mackinac Straits Bridge Authority, described before a road meeting at Rogers City a proposal for construction of a causeway to the distance traveled by state ferries at the Straits.

Kennedy said that the present northbound route is 9.4 miles and the southbound route is 8.4 miles. With construction of a proposed causeway, the authority chairman said, the distance would be cut to 3.6 miles and capacity of the present five boats doubled. He described the swift increase of Straits traffic and traced it to states and counties.

"It is our recommendation, based on these findings of fact that I have given you, that this causeway be built as soon as the money is available," Kennedy said.

"State Highway Commissioner Murray D. Van Wagoner has directed his finance division to determine the actual cost per mile of operating our ferries on their present routes. Then there will be a determination of the cost of operating these same boats between Mackinac City and the proposed causeway."

Old Fashioned Herb Jellies

For Us New Fashioned Cooks



THERE'S no doubt about it, grand-mother's herb lore has completely captivated the modern cook. Once again marjoram, basil, and savory are household words. . . . and even the most cautious home-maker adds a pinch of sage, thyme, or rosemary to the soup and stew.

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Sage jelly to serve with duck and turkey, savory jelly to dress up a plain pork roast—these are the things that set guests to talking and put your best friend in a clamor till you lead the recipes.

These directions are foolproof. Requires but a half-minute boil, you get four medium glasses from your three cups of sugar. . . . and so the herbs are yours to use in making several batches to put away for Christmas gifts.

SAGE JELLY

(Makes about 4 medium glasses)

- 1 cup sage infusion
- 1/2 cup vinegar
- 3 cups sugar
- Coloring
- 1/2 bottle fruit pectin

Pour 1 1/2 cups boiling water over 2 tablespoons sage. Cover, let stand 15 minutes, strain to remove herbs.

Measure infusion into 3-quart saucepan, adding water if necessary, to make 1 cup. Add vinegar, sugar, and mix.

Place over hottest fire and while mixture is coming to a boil, add coloring to give desired shade. Use coloring which fruit acids do not fade. As soon as mixture boils, add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute.

Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

SAVORY JELLY

(Makes about 4 medium glasses)

- 1 cup savory infusion
- 1/2 cup vinegar
- 3 cups sugar
- Coloring
- 1/2 bottle fruit pectin

Pour 1 1/2 cups boiling water over 2 tablespoons savory. Cover, let stand 15 minutes, strain to remove herbs.

Measure infusion into 3-quart saucepan, adding water if necessary, to make 1 cup. Add vinegar, sugar, and mix.

Place over hottest fire and while mixture is coming to a boil, add coloring to give desired shade. Use coloring which fruit acids do not fade. As soon as mixture boils, add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute.

Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

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