# Ocean Air Liners Must Provide Comforts, Says Commander Byrd

## Seadromes and International Weather Service Must Precede Regular Flights, He Declares—Looks for Giant Airplanes With Roomy Cabins in Wings

New York—Commander Richard E. Byrd sees the transoceanic airplanes of the future as great multimotored ships—possibly with as many as 10 engines—so large that there may be two tiers of cabins in the wings.

The day that will see such airplanes, or any others, in regular service across the Atlantic, however, he writes in an article to be published in Popular Science Monthly on July 2, is not any near to-morrow, but will probably be years hence.

'It will be some 20 years in my opinion," the article reads, 'before regular commercial transatlantic air service is established."

"No average passenger, he says, desires to undergo the discomfort of more than 30 hours aloft in present-day airplanes. As with steamers, the remedy for this condition will lie in larger and larger planes.

"Much will have to be done in the way of personal service," he declares. "Meals can be served and naps taken, but in the day and a half crossing the passenger will have to be warmed and fed and entertained if his patronage is to be kept.

"The Germans, in particular, have gone well ahead with the design of passenger planes. They are building a machine that utilizes the wing space for passenger cabins. This means a wing 6 to 10 feet thick. At first thought such a condition would seem detrimental because of wing resistance.

"But it is the vacuum above a wing rather than the push of air under it that stands for lifting power. Therefore a deep wing front is really beneficial. The transatlantic plane of 1950 may have wings thick enough for two tiers of cabin and stowage spaces."

Before regular ocean air lines can become an actuality, Commander Byrd, writes, an international weather forecasting service covering flying altitude conidtions over the Atlantic as thoroughly as land conditions are now covered must be established; floating landing fields must be built at intervals across the ocean, and giant airplanes must be developed which will be seaworthy if forced down, and at the same time, commodious and comfortable enough to attract patronage.

"Our governmental weather bureau has made a science out of weather prediction for this country," he continues. "But we know relatively little about weather conditions over the ocean.

"Vessels in passage regularly submit their meteorogical data to our navy hydrographic office, but this is far from enough on which to base commercial flying. Such reports are based only on spasmodic observations taken at sea level. Depthof fog, height of wind disturbances, thickness of cloud formations and the like have never been gathered

."If ocean flying is to be practicable, a continuing weather service will have to be established. with large central receiving stations at New York, London and Paris.

"There will have to be landing stations along the way. Lindbergh has expressed his favor of great floating hangars anchored in the ocean that would, in effect, be man-made islands provided with food supplies, sleeping quarters an wireless station.

"The idea is sound. As soon as the proper engineering skill gets behind the move and funds are provided, they can be built. There also will have to be fast patrol crafts to act as lightships and rescue units."

Of the two previous transatlantic flights this year Commander Byrd says that "all of us who look forward to ocean flying in the future" have examined every detail of the weather records Lindbergh and Chamberlin brought down with them, "for theirs is the first complete first-hand list of conditions obtained over the Paris-New York route, within a limited period of time."

# EGGS IN VARIETY

## Six Delicious Ways of Serving Our Standby

Occasionally, I have heard a young woman say that the only cooking she knew how to do was to boil eggs. I have thought to myself that it was quite unlikely that she really knew how even to do this, because the most delicious boiled eggs are not really boiled—they are coddled. While there is little difference in the digestibility of boiled and coddled eggs, there is great difference in the texture, as the latter are so much more tender. Perhaps the best that can be said for the process, however, is that it is easier to coddle an egg than to boil it. I have learned that by experience and have found that the simple method as given on this page, is sure to produce a result which is the same time after time.

While nothing can be better than really fresh eggs of delicate flavor cooked "plain," there are many ways in which they may be used in combination with other more highly flavored materials which add a new interest to one of the most nutritious as well as one of the most delicious foods furnished by nature.

### Savory Eggs

6 hard-cooked eggs; 2 tablespoon butter or drippings; 1 cup minced dried beef; 2 tablespoons flour; pepper; 2 cups milk.

Melt butter in frying pan, ad finely minced dried beef and cook two or three minutes. Sprinkle with flour and stir until slightly brown. Add milk and pepper and stir until smooth. Boil one minute and pour over eggs which have been cut in half and placed on toast.

### Coddled Eggs

Fill sauce pan with water and bring to boil. Place eggs in water, being sure that they are completely covered. Cover and set at back of stove where water can not boil and let stand just twice as long as for boiled eggs. A three-minute boiled egg will be a six-minute coddled egg.

To hard-cook eggs, place in cold water. bring to boil, let stand thirty minutes, or place in boiling water and let stand an hour.

### Corn Scramble

¼ lb. bacon; 6 eggs; 1 can corn; 1 cup milk; salt; pepper.

Fry bacon and cut in pieces. Leave in pan with about two tablespoonfuls of fat. Beat eggs slightly, add milk and corn, and cook over low heat until creamy and thick, stirring all the time. Add seasoning to taste and serve on toast or on boiled noodles.

### Baked Eggs With Onion Sauce

6 eggs; 3 tablespoons butter; 3 tablespoons flour; 2 cup milk; ½ teaspoon salt; pepper; 1 cup chopped boiled onions.

Melt butter, add flour, stir until smooth, add milk and seasoning, bring to boil, stirring constantly until thick, add onions. Break eggs into well-greased baking dish or into individual dishes and cover with sauce. Place in a moderate oven (350 degrees F.), and bake (about fifteen minutes) until eggs are set. The recipe for sauce may be used for Onion Soup by adding two more cups of milk and more seteoning.

### Eggs in Potato Nest

1 quart masked potatoes; 1 chopped onion; 2 tablespoons chopped parsley; 6 eggs; paprika.

Left-over potatoes may be used if enough hat milk to make them soft and creamy is added. Add parsley, onion, and more seasoning if needed. Arrange potatoes in greased baking dish and make six indentations in top. Into each drop an egg. Sprinkle with paprika and bake in moderate oven (350 degrees F.) (about fifteen minutes) until eggs are set.

### Stuffed Eggs Salad

6 hard-cooked eggs, minced; 2 sardines, minced; 1 pickle; salt, pepper, ¼ teaspoon mustard; vinegard to moisten.

Cut eggs in halves and remove yolks. Rub yolks to paste with fork and add other ingredients. Beat well and refill halved whites. Serve on cabbage or lettuce leaves and garnish with radishes or sliced beets. A spoonful of mayonnaise or boiled dressing may be served at the side or the dressing may be passed. Two slices of dried beef may be minced and used instead of sardines.

# Spoiled Foods in Summer Cost Housewife Big Sum

If the ordinarily economical housewife will study the spoilage of foods during the treacherous weather of summer, she will be able to effect kitchen economies that will be surprising. Farm and Fireside points out in giving a list of methods by which spoiling often can be prevented.

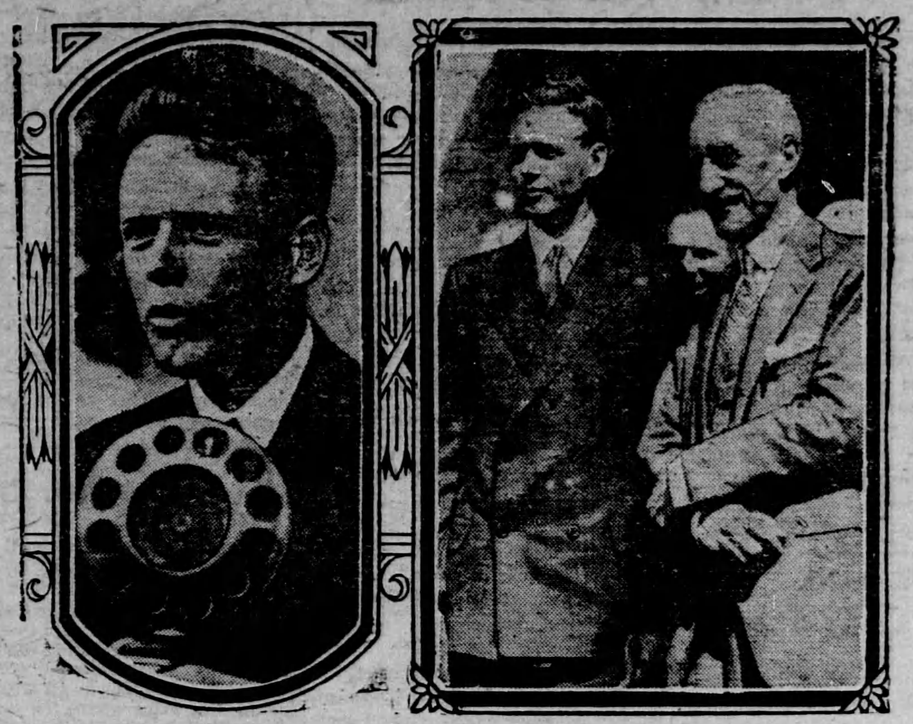
Counting slices of ham wasted because of mold will give some idea of how kitchen losses can run into important figures and the condition can be prevented easily by covering the cut end of the ham with a cloth wrung from vinegar. Hot fat poured over the cut will also keep the meat fresh.

The vinegar soaked cloth is a valuable weapon against other spoilage as well. When fresh meat is brought from the butcher's it should be wrapped in a cloth treated with vinegar and placed on plates in the coolest spot to be found. The cloth can be kept moist by allowing one end to lie in a saucer of vinegar. Left-over meat can be saved in the same way, but should be reheated before serving to destroy the flavor of the vinegar. If additional heating will make the meat over-done, it can be wrapped in a moist cloth just before setting it in the oven. The vinegar cloth is also effective when wrapped about cheese, as it will keep it fresh and moist.

Another suggestion for the housewife who has no cold storage facilities, is to pound into fresh meat the proper amount of seasoning when it is received. Losses from spoiled bread in summer are also far greater than usually believed and there are a number in saving it. Freshly baked loaves should be put upon a wire tray or other device that permits the circulation of air all around them, and waxed paper wrappers is an additional safeguard. Bread boxes should be washed once a week and set in the sunshine for an hour.

Occasionally a loaf will became moldy despite the best of care. The outer portions can be cut off and the loaf reheated to freshen it. Bread that has become dry can be utilized if moistened, wrapped in a paper bag and reheated in a moderate oven.

# U.S. AIR HERO AT OTTAWA



His Excellency Viscount Willingdon and Col. Lindbergh.

# COOL DRINKS FOR HOT DAYS

By Julia Wolfe.

If you have unexpected visitors, it is sometimes a problem to provide quickly "last minute" drinks. These four recipes given here will aid you at just such a time.

### Currant Cool.

Four tablespoonfuls of red or black currant jelly, one lemon, one quart of water, one ounce of loaf sugar Rub the yellow part of the lemon rind onto the loaf sugar, and put in a pitcher. Bring the water to a boil, pour it on the loaf sugar, and stir until it has quite dissolved. Add the jelly and the strained juice of the lemon. Stand the pitcher in ice water for a few minutes before serving, or if you have no ice, let pitcher stand in cold water for a much longer time.

### Lemon Syrup.

Lemon syrup is another delicious drink. Put half a pound of loaf sugar, half a pint of water, half a large tumblerful of strained lemon juice, twelve drops of essence of lemon. Put the sugar and water into a saucepan and boil gently for ten minutes. Strain the syrup into a pitcher and leave until cool, then add the strained lemon juice and the lemon essence. When quite cool, bottle, cork securely, and keep in a cool place until wanted. A dessertspoonful in a glass of water makes a refreshing drink.

### Lemon Barley Water.

Two lemons, two ounces of sugar, four ounces of pearl barley, one quart of water.

Wash the barley, then put it in a saucepan, and just cover with cold water. Bring to a boil, boil for three or four minutes, then strain off the water. Put the barley in a large jug. Rub off the yellow part of the lemon rind on to the loaf sugar ,and add this to the barley. Pour over a quart of boiling water, stir to dissolve the sugar, and leave till cool. Stir in the juice of the lemons. Strain into glasses and add a bit of crushed ice.

### Strawberry Cream Soda.

Put the fruit in a round dish, and crush with a wooden spoon. For every quarter-opund of fruit sprinkle on a dessertspoonful of sugar and half a teaspoonful of lemon juice. Leave for one hour. Put a tablespoonful of the crushed fruit in each glass then a heaped dessertspoonful of ice cream, fill up with soda water, stir round and serve. Whipped cream may be added.

### Cruelty to Patriots.

"What is your opinion of aviation?"

"I don't know anything about it," answered Senator Sorghum. "But I'm afraid of it. If all the ovations are going to airmen, we statesmen may as well take off our coats and learn to fly."—Washington Star.

# Uses of Rose Petals

There are many uses to which we can put rose leaves after they have served their ornamental purposes.

To candy them, cook sugar and water to the sugar stage and carefully dip the rose petals, which have been washed and spread to dry in a cool place. Let them cool on a big platter, and when they are cool and sugared put them away between layers of waxed paper. Of course, they can not be kept indefinitely, but are delightful for candy or cakes.

### Rose Flavoring.

Fill a bottle with fresh fragrant petals, packing them down well. Pour on pure alcohol to submerge the leaves. Cork tightly and set in a cool place for several weeks. Strain and use as other flavorings

### Rose Syrup.

Cut fragrant roses in full bloom, pick in early morning with the dew still on. Pull out petals and spread on trays to prevent mildew Keep cutting the roses and drying them in this way until there is just enough for a jar of preserves. Put in preserving kettle with just enough water to cover, and cook until leaves are tender. Add sugar, pint for pint, and cook until it forms a jelly-like syrup. Pour into jelly glasses. When ready to use, a teaspoonful gives a delicious flavor to a cake or pudding sauce.

### TWO VERY-GOODS

Every farm garden should have a good asparagus bed and every man, woman and child on the farm should enjoy asparagus. Did you ever try

### Asparagus Supreme

1 bunch asparagus; 1½ cup rich white sauce; ¼ cup bread crumbs; ¼ cup chopped peanuts.

Cook the asparagus, cut in one-inch lengths. Slightly brown crumbs and peanuts in butter. Place a layer of the finely-chopped peanuts and crumbs in the bottom of a baking dish add a layer of asparagus and cream sauce. Repeat until all is used having a layer crumbs on top. Sprinkle top with grated cheese and cook in oven until cheese is melted and crumbs brown.

### Rice au Gratin

Cook one-half cup of rice in 1½ cups boiling salted water. Use double boiler. Rice should be whole and dry. Place in a baking dish and dot with butter. Prepare the following sauce: cut up four slices of bacon, brown, adding some chopped onion. Add two tablespoonfuls grated cheese, one-fourth cup tomato juice, pepper and salt and one cup cooked peas. Simmer all together for a few minutes. Pour sauce over rice, mix lightly and brown in oven.

Barber—"Shall I cut your hair close?" Co-ed—"No—stand off as far as possible."

# Fashion Notes

Delicate pastel shades, popularly described as "the paradoxically sophisticated baby colors," are the most favored tones for summer wear. While the shades are not limited to dresses for any age, they are particularly delightful in youthful frocks.

One example shown in the Woman's Home Companion gives the effect of water lilies in a sea of tulle. The bodice is made over a silk slip and is curved at the top like a Valentine heart, double tulle continuing over the shoulders, giving the appearance of a sheer yoke. The skirt is formed of wedge-shaped pieces of tulle with gathered ruffles on the bottom of each, edged with silver. When in motion the skirt shimmers like rippling water in the moonlight and the effect is heightened by two water lilies nestling in the folds. The lilies catch the two ends of a softly draped satin sash, partly showing the reverse side of contrasting color.

Blocked linens, also in delicate tones, give the desired crispness for summer wear, simple, conventional charm being added by piping with white bias bindings, white collars and cuffs and white ball buttons.

Boleros and bolero effects are widely favored in Summer fashions and can be carried out in summery colors in a variety of light-weight, washable materials such as georgette, chiffon, crepe de chine or light cottons. One charming suggestion of this type is of beige chiffon with ecru Margot lace for afternoon wear or black Chantilly lace with black chiffon for evening. The wide lace appears around the bottom of the skirt and is puffed at the bottoms of the long sleeves.

# How to Make a Garden Pool

Two feet is a good average depth for a water garden, and the substratum of the pool must be solid, as a leak can be most disastrous. The location is of course a question of individual taste, always provided that there is plenty of sun. Goldfish can be introduced to eat the mosquito larvae.

Gravel, rough stone, or brick may be used in the construction. Puddled clay will also make a water-tight basin. Where clay is used, four inches will be found about the right thickness for the sides. The bottom should have a final covering of sand. The sides of shallow pools with clear water may be painted light blue or green. The dark pool is the most successful for reflecting flowers and foliage. Brick makes a good lining, but it absorbs a certain amount of water. Over the brick, an inch of Portland cement may be laid. A two-inch overflow pipe will be adequate in most instances, but four inches may be the wiser choice as the smalled size is more likely to bocemoe chocked by floating substances. When cement is used, it should be painted, or the water should be drained off a few days after it has been introuced into the pool, for it will become so caustic after it has stood a few days that any animal life which is introduced will very soon die.

### Oui, Oui!

Englishman—"Uncle Sam's some pig, eh?"

Frenchman—"Wee-wee."

### Tit for Tat.

A prominent official of the telephone company was rudely aroused from his slumbers by the ringing of the telephone. After bruising his knee on a chair, he reached the 'phone.

"Hello!" he growled.

"Are you an official of the telephone company?" asked the voice.

"Yes. What can I do for you?"

"Tell me," said the voice, "how it feels to get out of bed at two o'clock to answer a wrong number."

A DISTINGUISHED VISITOR

Arrival of Mademoiselle Hortense Cartier, daughter of Sir George Etienne Cartier, as Canada's guest of honor at the celebration of the Diamond Jubilee of Confederation.

# HIS HOUR OF NEED

S. E. McCahey

Mrs. Dunn, a young married woman in her twenties, sat sewing on her piazza one hot day in June waiting for her six-year-old son to come home from school. Here he was now!

Coming down the street was a sturdy little figure hurrying along, seemingly intent on his destination.

" 'Lo, Ma," said Tommy Dunn soberly to his mother as he climbed the piazza steps.

"Hello, Sonny," was the smiling response. "Did you have a good day?" To her surprise her small son passed quickly into the house.

She was about to follow when two boys, a little older than Tommy, passed by the gate and looked impudently at Mrs. Dunn.

"Guess he won't tie a can to Mrs. Greene's Pomeranian again," said one in a loud voice.

So that was it! That was the reason Tommy had gone into the house so quickly. After all she had told him about keeping away from the Putnam boys, here he was again mixed up with them in a scrape about which they wanted her to know.

She hurried into the house and found Tommy lying face downward on the bed.

"Tommy," she began severely, "haven't I told you time and time again to keep away from those Putnam boys? Answer me!"

"Yes, Mother," muttered Tommy.

"Did you tie a can to Mrs. Greene's Pomeranian?"

Tommy dug his face into the bedclothes and said nothing.

"Just wait until your father comes home . . . ."

"May I come in, Mrs. Dunn?" a voice called from the other side of the screen door.

"O, Miss Brent, I am glad to see you," and Mrs. Dunn hastened to open the door to Tommy's teacher who must pass their gate on her way to and from school. "I've just been scolding Tommy for being with the Putnam boys."

"Let's talk on the piazza," said Miss Brent quietly, and both women left the room.

Miss Brent began the conversation.

"The Putnam boys caught Mrs. Greenes Pomeranian and asked Tommy to hold it, for some reason or other, and when he was doing so, they tied the can to the dog's tail and then shoved him out of Tommy's arms. The dog ran away."

"Why didn't Tommy tell me?" asked the exasperated mother.

Miss Brent continued.

"I have seen Tommy try to avoid those boys without getting into trouble, but they contrive to get him mixed up in all their mischief. They swear him to secrecy, and, Mrs. Dunn, those same boys have discovered that you believe them when they tell you what they wish about Tommy. Can you understand the position in which they place Tommy?"

Miss Brent was hardly prepared for the move Tommy Dunn's mother made, but she sat there quietly as Mrs. Dunn hastened out of the yard and down the road to the Putnam's where she told the whole story to the Putnam boys' mother who told her she didn't believe a word she said.

That was that! The mother who had the whole neighborhood complaining about her boys, defended them unheard, while the mother of one of the finest of boys had wavered in her faith and understanding. Had her son sensed that? She almost ran home.

Miss Brent didn't mind it a bit when Mrs. Dunn passed her on her way into the house as though she never existed, but she heard her:

"Tommy, Sonny, always tell Mother everything. No matter what is said or done to you—tell Mother so as she'll understand. Mother is your best friend, ever and always. I must thank Miss Brent . . ."

But Miss Brent had gone.

# Canadian Rugs

While the New England states are popularly thought to be the section that produced the most and the finest hooked rugs, the belief is to say the least a debatable one. Any person who is familiar with the work of the rug makers of the Canadian provinces realizes that they have in many cases, if not on the whole, set a standard that is much higher than that reached by their sisters of the States.

Not only in the better quality of material used, but in a finer taste in the choice and grouping of colors does their work excel. The coarse all-wool yarn found in a large portion of their rugs is far more durable than woolen rags, the best material employed by New Englanders.

There is so clear a superiority in the Canadian execution that I have come to assume, when catching sight of an especially fine piece, that it came over the line. The chances are ten to one or better that examination proves such is the case.

If the Provincial makers learned the art from those of the States, they were apt pupils who soon became more skillful than their teachers, while holding to all the fundamentals of the craft.

Please notice the "If" in the last preceding sentence. Has anyone given us proof that hooked rugs were first made in New England? — N.Y. Exchange.

### Out Where the West Begins.

"Chief," asked a visitor in Fort Mink, "can you tell me where I buy some of those Indian beadwork"

"I got mine from a mail-order house in Rochester, New York.—Louisville Courier-Journal.