

# They Can't Pacific

By Clark Lee

Continued from Page One

and seriously endangered, and we had to have a pass to get either shore or water. The civilians were allowed only ten minutes of landing a month and the report of a landing was "back to the boat" and closed several hours of our freedom. There were shortages of milk, eggs, meat, and other necessities. The Japanese went to the armed forces. Pearl Harbor still showed signs of the bombing. The ancient fleet ship Utah was lying on the beach of the western shore of the island. The civilians were allowed only part of its hull to come out of the water, lay ahead of the Arizona, which had been brought down after a bomb exploded its magazine. The West Virginia was being gradually raised. Another battleship was in drydock after being salvaged, and still others had already been patched up and taken to the Pacific Coast for repairs.

Most of the scars of battle had been removed from the Kaneohe Bay area. The Japanese had removed Pearl Harbor. At Kaneohe Japanese bombers deliberately ignored two empty hangars and laid their bombs squarely on a third, destroying at one blow most of our Navy's planes and killing many men. That showed that the Japanese had excellent espionage.

But no great damage to the harbor had been done, as stopping the loss of life. I soon became convinced that the Japanese had lost their nerve. These three flaming bombs on the beach on Dec. 7, 1941, the mistake that they had made was almost inconceivable.

Far more than our own admirals had realized the significance of air power. Their primary targets on Dec. 7 were our Navy's aircraft carriers. Through sheer good fortune our aircraft carriers were not hit. Instead of hitting the battleships, the Japs had aimed their torpedoes at the docks, shops, oil tanks and shore installations in Pearl Harbor, the entire course of the war would have been changed. They could easily have knocked out Pearl Harbor and sent our Navy back to the Pacific Coast.

The men that we lost at Pearl Harbor were martyrs. The battleships that we lost were ready for the scrap pile before they were even hit by Japanese bombs. They were too slow for modern war. The battleship had had its day. The damage to the battleships at Pearl Harbor, no battleship that was damaged there and later repaired. It was the torpedoes at the docks, shops, oil tanks and shore installations in Pearl Harbor, the entire course of the war would have been changed. They could easily have knocked out Pearl Harbor and sent our Navy back to the Pacific Coast.

Since battleships did not play any part in the fighting in the Pacific, the first few months of the war, the question arises of why our Navy lost so many battleships. The answer is that the battleships were still exploding and sinking in Pearl Harbor as it was five months later in the first fight in the Coral Sea. Why, then, couldn't our Navy save Wake Island, and thousands of miles from Pearl Harbor? A few weeks before the war the United States had been told that the Navy was the greatest fighting force in the world, supreme in the Pacific. That made it difficult to understand why a tremendous task force was ordered to turn back when within one hundred and fifty miles of Wake Island. The fighting rank and file showed that the Navy was the greatest fighting force in the world, and many of the officers, cursed and wept when they received those orders.

Later, as some of them told me, they were hopping mad when they learned that our ships had been called back because of the reported presence of Jap ships near Wake and were even more angry when they learned the Japs "force" consisted of only four destroyers going in to shell our hard-pressed Marines, fighting desperately for their lives, waiting minute by minute for help and wireless back to Pearl Harbor. "Get off your fat backs and send us more ammunition and more Japs."

The answer, apparently, is that the Navy was the greatest fighting force in the world, and many of the officers, cursed and wept when they received those orders.

# Muffins Are Delicious For Breakfast

By GAYNOR HADDON  
NEA Staff Writer

"Muffin for breakfast" will get the war worker out of bed quicker than an alarm clock. They provide solid nourishment, are made of wholegrained or enriched flour, egg and shortening. However, in these days of rationed commercial shortenings, try using strained bacon drippings or chicken fat in place of butter, lard, margarine or vegetable shortening in your hearty breakfast muffins.

Charlotte Adams, outstanding food enthusiast and writer, has some bang-up muffins in her new book, "You'll Eat It Up." The book contains menus with recipes and market lists for the four seasons and for both medium and low incomes.

Here are Charlotte Adams' recipes for egg omelets that send a worker off well fortified. Use home fats in place of commercial shortening if possible.

**BACON MUFFINS**  
Two cups flour, 3 teaspoons baking powder, 1-4 teaspoon salt, 1 egg, 1 cup milk, 2 tablespoons

**BLUEBERRY MUFFINS**  
Two cups flour, 3 teaspoons baking powder, 1-2 teaspoon salt, egg, well beaten, 3 tablespoons sugar, 1 cup milk, 3 tablespoons melted butter, 2 cup blueberries. Mix and sift dry ingredients, reserving 1-4 cup flour to dredge the berries. Combine egg, milk and butter, and add to dry ingredients with as little stirring as possible. Fold in dredged berries. Bake in buttered muffin tin 25 minutes in 400 degrees F. oven.

**TOMATO SALADS, SPECIAL**  
4 firm ripe tomatoes, peeled  
2-3 cup cooked fresh peas  
1-2 cup diced celery  
1 tablespoon chopped onions  
2 tablespoons French dressing  
1-2 cup cottage cheese  
3 tablespoons mayonnaise  
Scoop out tomatoes and stuff with peas, celery, onions and French dressing. Spread tops with cheese and mayonnaise, blend. Sprinkle lightly with salt and paprika. Serve on lettuce.

# Try Meat in Pie For Hearty Meal

The American leader is answering many demands those days. Our armed forces, civilian population, and allies must all be fed. Thus it becomes necessary for the civilian population to be rationed in order to share the food supply.

**Upside-Down Meat Pie**, from the recipe file of Jessie Alice Cline, home economist, is a delicious main dish for hearty appetites. Moreover, it is economical and meat-extending.

**Upside-Down Meat Pie**  
1 pound ground beef  
1 cup sliced onion  
2 tablespoons lard  
1-2 teaspoon celery seed  
1-2 teaspoon pepper  
1 teaspoon salt  
1 can Tomato Soup  
1 cup milk  
Egg  
Biscuit Mix

Add meat to onion, which has been browned in lard. Cook until brown and crumbly, but not hard. Add seasonings and tomato soup and simmer until thick. Add milk to Biscuit Mix and stir well. Pour over hot meat. Bake in a hot oven (450 degrees F.) for 20 minutes. Turn out onto chop plate. Cook in vegetable.

Biscuit Mix  
1-2 cups flour  
1-2 teaspoons baking powder

# BAKED SUMMER SQUASH

1-2 pound peeled sliced squash  
2 tablespoons margarine or butter  
3 tablespoons chopped onions  
1-4 teaspoon salt

2-4 teaspoon salt  
1-2 cup lard  
Sift flour once, measure and sift again with baking powder and salt. Cut in lard until mixture has fine even crumb.

# TOSS AWAY KITCHEN-WORRY

Your oven will never be a problem to you if you use White Lily Flour in your baking—because this fine all-purpose flour never varies in quality. It is enriched with Vitamin B-1 and essential food minerals which are thoroughly distributed throughout its fine-textured smoothness. It is also economical to use, because it requires less shortening than ordinary flours. White Lily is not rationed, either—so ask your grocer for it today.

"I use and endorse WHITE LILY FLOUR exclusively!"—MRS. S. R. DULL.

**WHITE LILY FLOUR**

J. ALLEN SMITH & CO.  
Knoxville, Tenn.  
D. B. AUSTIN WHOLESALER CO.  
Wholesale Distributors

# Stolen Shoes Sought Here

**Dozen Pair Taken In City Last Night**

A dozen pairs of No. 5 shoes, worn and without the required No. 18 ration; coupons, were being sought by City Police.

Report was made by Wilson Motor Express Co., 709 Calvert St., that a case of shoes, containing one dozen pairs, had been stolen from its warehouse either late yesterday or last night. The case had been consigned by the West-Built Shoe Makers, of Lynchburg, Va., to Bill-Rite Lube Co., Augusta, Ga.

It was also reported at Headquarters that Rowland Thomas, 367 Fairview Homes, had been arrested early in day on a charge of stealing four packages from a case of cigarettes being loaded at the warehouse of Associated Transport, Inc., 1001 S. Clarkson St.

# Wear Rites Held Here

**Interment In Made In Elmwood Cemetery**

Funeral services for Mrs. Annie Trotter Wearn, 6100 Arson Ave., were held this afternoon at 2 o'clock from the chapel of Howie & Son, Dr. James A. J. Wearn, of the Myers Park Presbyterian Church, officiated and interment was in Elmwood.

Mrs. Wearn was a member of two of Charlotte's oldest families. She was the wife of the late J. H. Wearn and the daughter of the late John and Margaret Louise Dreton. Mrs. Wearn was born in Charlotte in 1858 and for many years was a member of the Second Presbyterian Church.

She is survived by three children. Dr. James T. Wearn, Cleveland, Ohio, Olin P. Wearn, Charlotte, and Miss Harriet Wearn, Charlotte, and three grandchildren. Pallbearers will be E. M. McCone, C. W. McGee, John A. McGee, Emmett Crook, John W. Berryhill and Thomas C. Hayes.

# Mother Protects Baby from Germs

**BUT unknowingly neglects her bathtub!**

Clean your home the sanitary way! Remove both dirt and germs with Kitchen Klezzer! With one quick cleaning you remove dirt, germs, and germs, (no, laboratory tests prove, Kitchen Klezzer is safe, fast-acting, and gives less than many other well-known cleansers. Get it every today for your kitchen, bathroom, laundry, clean your home the sanitary way!

MADE BY FITZPATRICK BROS., INC. CHICAGO

Use Kitchen Klezzer for ANTISEPTIC!

# ENJOY YOUR PICNIC SPREAD AT HOME

## This Town!

WHEN YOU BUY  
Extra Bread For The Fourth  
Remember  
TRIPLE-FRESH IS EXTRA FRESH

OUR PRIDE PULLMAN SANDWICH BREAD BREAD  
2 1-lb. 15¢ 2 20-Oz. Loaves 19¢

Frank Fronda and Vegetables

Sweet, Juicy  
CANTALOUPE each 21c  
Home-Grown White POTATOES — 10 pounds 37c  
Large, Crisp Calif. CARROTS — 2 Bunches 13c  
Fresh, Large Calif. PLUMS — Pound — 25c  
New Crop Green CABBAGE 2 Pounds 17c  
Large, Crisp Calif. LETTUCE — Head 15c  
California ORANGES 5 Pounds 47c

# Picnic Suggestions

**SWIFT'S PREM 12-Oz. Can 33¢**  
**GRAPE JUICE Colonial First Bot. 14c**  
**LIBBY VIENNA SAUSAGE 2 4-Oz. Cans 23¢**  
**PINEAPPLE JUICE Del's 10-Oz. Can 13¢**  
**GRAPEFRUIT JUICE Standard Sweetened 16-Oz. Can 13¢**  
**SANDWICH SPREAD 2 21-Oz. Jars 27¢**

**PICKLES ... Quart Jar 26c**  
**PICKLES ... 12-Oz. Jar 11c**  
**PICKLES ... Quart Jar 21c**  
**DRESSING - 16-Oz. Jar 17c**

**DUKE'S ... 8-Oz. Jar 17c**  
**RELISH ... 16-Oz. Jar 20c**  
**DRESSING ... 10-Oz. Jar 31c**  
**CRACKERS ... 1-lb. Box 17c**

**CIGARETTES Popular Brands Ctn. \$1.25**

**Mother Protects Baby from Germs**

**BUT unknowingly neglects her bathtub!**

Clean your home the sanitary way! Remove both dirt and germs with Kitchen Klezzer! With one quick cleaning you remove dirt, germs, and germs, (no, laboratory tests prove, Kitchen Klezzer is safe, fast-acting, and gives less than many other well-known cleansers. Get it every today for your kitchen, bathroom, laundry, clean your home the sanitary way!

MADE BY FITZPATRICK BROS., INC. CHICAGO

Use Kitchen Klezzer for ANTISEPTIC!

**OCTAGON SOAP 3 Giant Bars 14¢**  
**OCTAGON POWDERS 3 Med. Pkgs. 8¢**  
**OLD DUTCH Cleanser 2 Cans 15¢**

**WHITE ROCK SPARKLING MINERAL WATER. 24-Oz. Bottle 19¢**

**STALEY'S CREAM CORN 16-Oz. Pkg. 9¢**

**BALLARD'S OBELISK FLOUR 10-Lb. Bag 60¢**

**Double-Fresh COFFEE**

# Meats of Merit

**LAMB GENUINE SPRING 24c**  
**Shoulders lb. 24c**  
**LEGS lb. 33c**  
**BACON 1-lb. Layer 43c**  
**FRYERS 3-lb. Fed Drawn lb. 49c**  
**BACON SQUARES lb. 24c**  
**BOLOGNA lb. 29c**  
**FRESH PICNICS lb. 29c**  
**PORK BRAINS lb. 20c**  
**BEEF LIVER lb. 37c**  
**Large Red Finn Croakers lb. 15c**  
**Butterfish ... 2 lbs. 25c**  
**Filet of Perch ... lb. 39c**

**GERBER'S 41-Oz. Can 6¢**  
**MILK 14-Oz. Can 15¢**  
**APPLES 20-Oz. Glass 17¢**  
**CHERRIES No. 2 Can 18¢**  
**CUT BEANS No. 2 Can 12¢**  
**PEAS No. 2 Can 13¢**  
**BEETS No. 2 Can 11¢**  
**COCKTAIL 18-Oz. Can 14¢**  
**TOMATOES No. 2 Can 10¢**  
**COLLARDS No. 31 Can 12¢**  
**CATSUP 14-Oz. Bottle 12¢**  
**ASPARAGUS No. 2 Can 32¢**

**SUPER SUDS 9 1/2 Med. Pkg. 23¢**  
**PALMOLIVE SOAP 3 Large Pkg. 20¢**