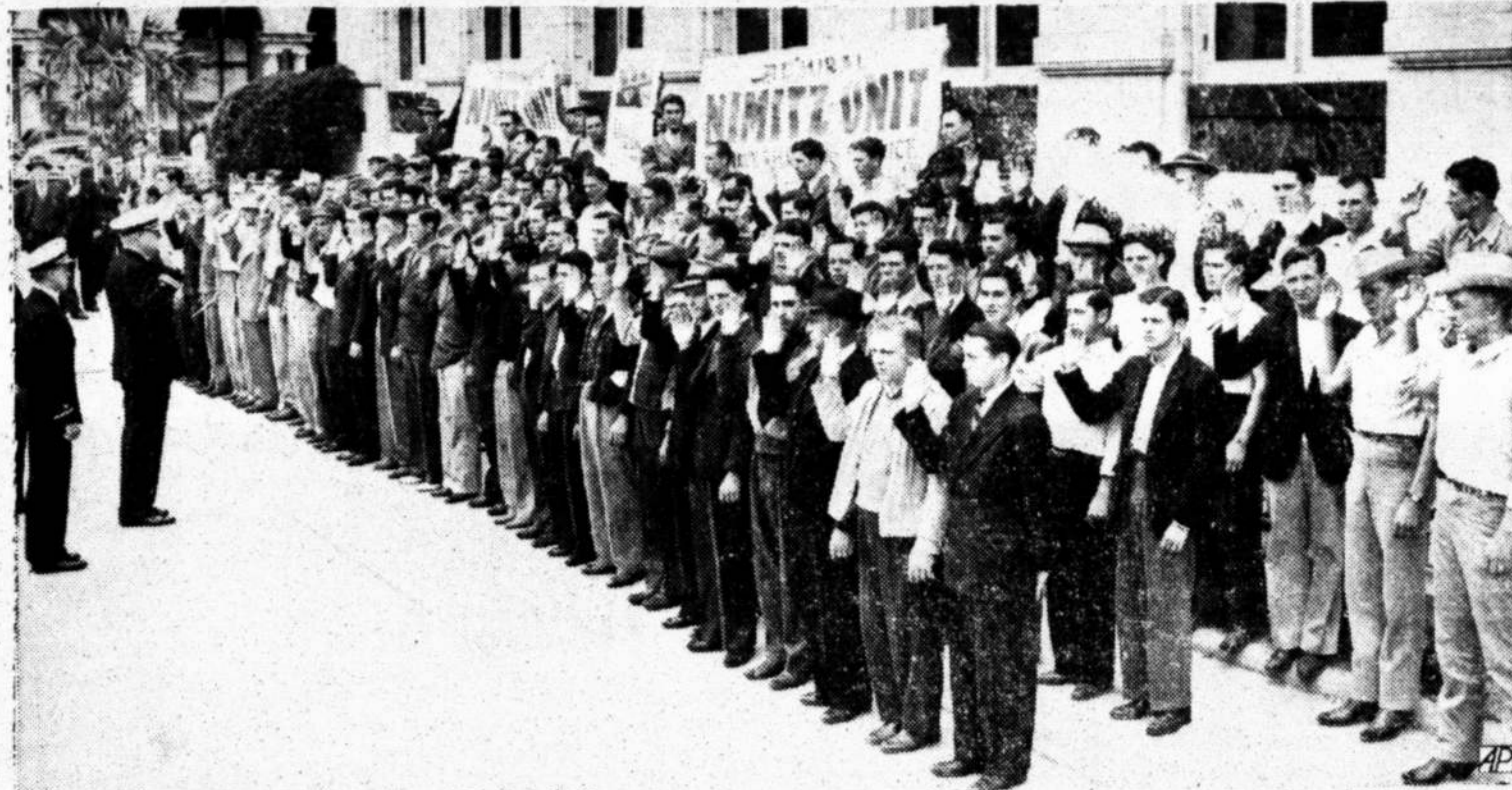


Admiral Nimitz Unit Of Texans Sworn In At Houston



Two hundred and eighty men, some of them cowboys and sheep and goat ranchers, recruited from the hill country of Texas, including Fredericksburg, the home town of Admiral Chester Nimitz, are given the oath by Lt. J. F. Eebe as they were sworn into the navy at Houston, Texas as the Admiral Nimitz unit.

What Laval's Reinstatement To Power Means

By ROY P. PORTER
NEW YORK, April 29 (AP)—Old Marshal Petain has been forced to give in to German pressure. Pierre Laval has come back after a 16-month vacation as contact man No. 1 with the Nazis and the United Nations' diplomatic and food offensive, conducted by the United States, has failed.

These are the immediate results of today's developments in Vichy where the first steps toward government reorganization have been taken and where the Riom trial of five former French leaders, never charged with anything more than having laid down on the job, has been shifted, to suit purposes of German propaganda, to an inquiry into "who caused France to go to war with Germany?"

All three of these results are dangerous to the United States—and the United Nations—in their war against the axis.

Petaim's capitulation means that only 10 days before his 86th birthday, the only living marshal of France had to turn his back on his closest foreign diplomatic advisor—United States Ambassador Admiral William D. Leahy—and

agree in principle at least to heightened collaboration with his country's German military conquerors.

Laval's return to the cabinet means that France's first and foremost proponent of "friendship" with Germany and Italy is again sitting in the driver's seat of the collaboration vehicle. It also means that our British allies, for whom Laval has such a deep, uncontrolled, genuine hatred that he would like to see them "crushed to a grease spot," can henceforth consider all of France, occupied and unoccupied, as outside their sphere of influence.

The failure of the diplomatic and food mission, directed by Washington and conducted by Admiral Leahy in Vichy, means that the overtures, relief assistance, suggestions and outright gifts by which the United States sought to keep the French government out of the axis camp have come to naught. It does not mean that the French people have in the smallest degree relinquished their traditional affection for us as the outstanding example of democracy in the world nor their hatred of the German axiom that "might makes right."

What can we expect in the future? Simply stated, the least that we can expect is that German influence will be spread over the unoccupied zone in France, possibly without military force, as completely as it

has blanketed the occupied zone with military force to back it up.

Laval and Admiral Jean Darlan will get more of their orders from Berlin and their collaborationist representatives in German-occupied Paris.

German guards at harbors and airports in unoccupied France, specified in the armistice agreement, will be reinforced.

German control over the movements of the French battle fleet, also specified in the armistice articles, will grow stronger. The ambiguous German phrase that "It does not intend to use the French war fleet for its purposes in war" will become more suspect than ever.

German economists, already installed in Vichy, Lyon and Marseille, will increase their staffs black trade with any countries which are not in line with the axis, and scour the markets for what is needed to offset Germany's own shortages.

German industrialists, pressed for manpower, will find new employment sources to augment the 100,000 French workmen already laboring—voluntarily and for pay, it is true—in German war and civilian factories.

There's only one ray of hope in the whole situation, I believe, and I am sure the French people believe. That's the much-talked-about and threatened British-American invasion of western Europe.

And when it comes, I predict all

50 Below When Stratosphere Comes To Earth

By SAM JACKSON
Wide World Features Writer
SEATTLE — You can have the sensation of stepping off the earth and into the frigid conditions of outer space just by entering a little chamber at an aircraft plant here.

The place is the "cold room," where they test equipment—and men—for high-soaring bombers.

Rare Air, Too
A plant equivalent to 1,200 kitchen refrigerators supplies the cold. At the same time a suction system creates the thin air which pilots encounter as they climb into the stratosphere.

RAF flyers have found that when they get up to about 35,000 feet and into a temperature of some 50 degrees below zero Fahrenheit even their rubber tires freeze solid. If there is mercury in the thermometer it has long since frozen. All the metals in the plane contract—and at differ-

ent rates.

For Hardy Men Only
It is to study and solve such problems that the cold room was built. This polar laboratory is so dangerous that the occupants are watched through a window four layers of glass thick. They wear electrically heated flying suits, grotesque oxygen masks, helmets and fleece-lined boots.

Airplane parts and equipment are brought in through an ante-room resembling a submarine's air lock. Results are reported by telephone to the engineers outside.

As for the human material, before any aviator is allowed to make a high-altitude flight he must take a tryout in the cold room and prove his system will stand the strain.

The best winter radiator solutions freeze at 40 below zero and even kerosene is solid ice at 70 below. Lowest temperature recorded at ground level was 90 below, at Verkhoyansk, Russia, in 1892. The cold room can hit all these levels and more too.

Deep sea divers of the U. S. Navy have attained depth of more than 500 feet.

The U. S. Marine Corps trains parachute troops at its station in Lakehurst, N. J.

Naval reserve enlistments topped regulars for the first six days in October, 1941.

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CAMPBELL'S GROCERY
BARNETT GROCERY
SYBIL'S PLACE
BLUE BONNET
FOREMANS—Lenorah
APPLGATE'S—Patricia
KLONDIKE STORE—Klondike
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Borden's Ice Cream is the only ice cream in the Southwest that has the approval of the Good Housekeeping Institute

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GLADIOLA FLOUR

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HERE'S WHY!

Because we want the baking at our school to be the finest, lightest, most delicious you ever ate, when we pass the samples around. We know to get baking like that, the quality must be in the flour. That's why we chose GLADIOLA.

Maybe you already know what amazing, light, white biscuits GLADIOLA Flour makes. If you haven't yet begun, just watch that man of yours when you bring on the first plateful of GLADIOLA biscuits! See if he doesn't say, "Mmmmmmm! These are the finest I EVER DID eat!"

But maybe you also have the idea you need one flour for biscuits and light bread—another for cakes. My, oh my! Wait until you bake that first angel-food or chocolate layer cake with GLADIOLA! Wait till you see the soft, velvety crumb, the perfect texture, and see how it stays moist and tender till the very last crumb is gone.

And yet—though GLADIOLA is a premium grade flour—remember it still sells at the price of regular flour. So, next time you run out of flour, change over to the GLADIOLA way! Better still—don't wait, get GLADIOLA Flour today!

You Can Depend on GLADIOLA!

GLADIOLA FLOUR

PANT MILLING CO. SHERMAN, TEXAS

The GLADIOLA WAY to Bake SUPERFINE BISCUITS

SODA BISCUITS
2 1/2 c GLADIOLA Flour
2 t baking powder
1 t salt, 1/2 t soda, 5 T shortening
1 c sour milk (buttermilk or clabber)

BAKING POWDER BISCUITS
2 c GLADIOLA Flour
3 t baking powder
1/2 t salt, 4 T shortening
3/4 c milk

- Sift your GLADIOLA Flour once; measure the 2 cups or 2 1/2 cups; add baking powder, salt (soda for soda biscuits) and sift all together in mixing bowl.
- Add shortening. Cut it into dry ingredients, using two knives or tips of fingers. Work it in evenly. Use cool shortening.
- Make a "well" in the center of the flour and pour the milk into it; stir vigorously until you have a soft dough.
- Turn dough out onto lightly-floured board; knead lightly for a half minute.
- Roll dough out half-inch thick, and cut with a floured biscuit cutter.

