

# an, Back Home From Alaska, Sings Its Saga

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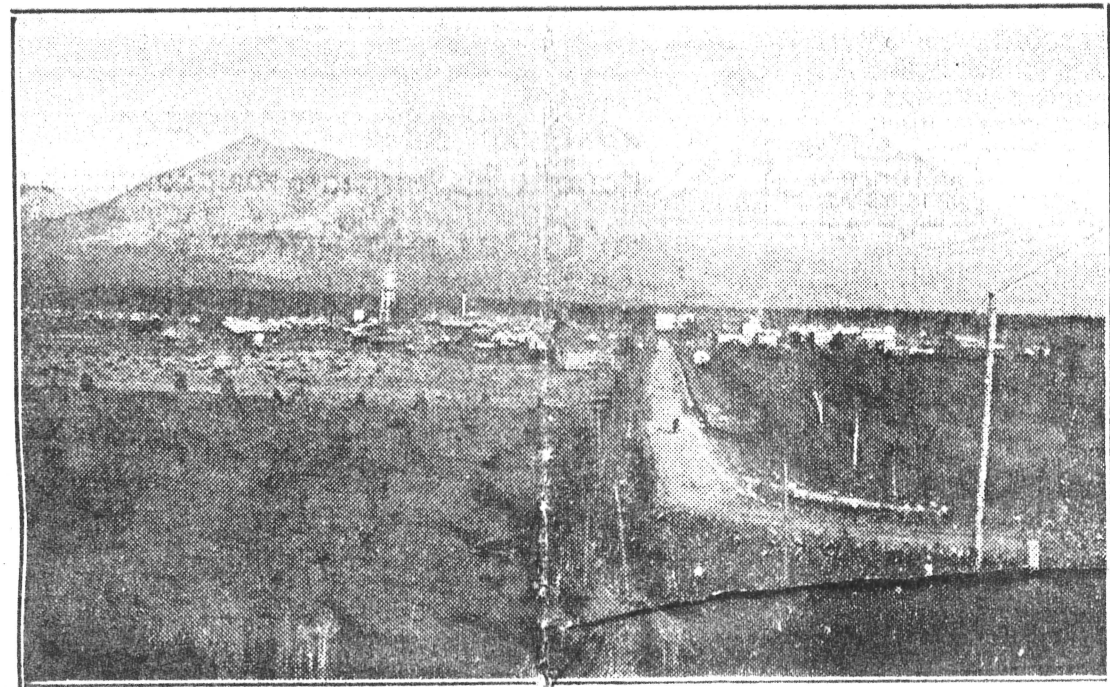
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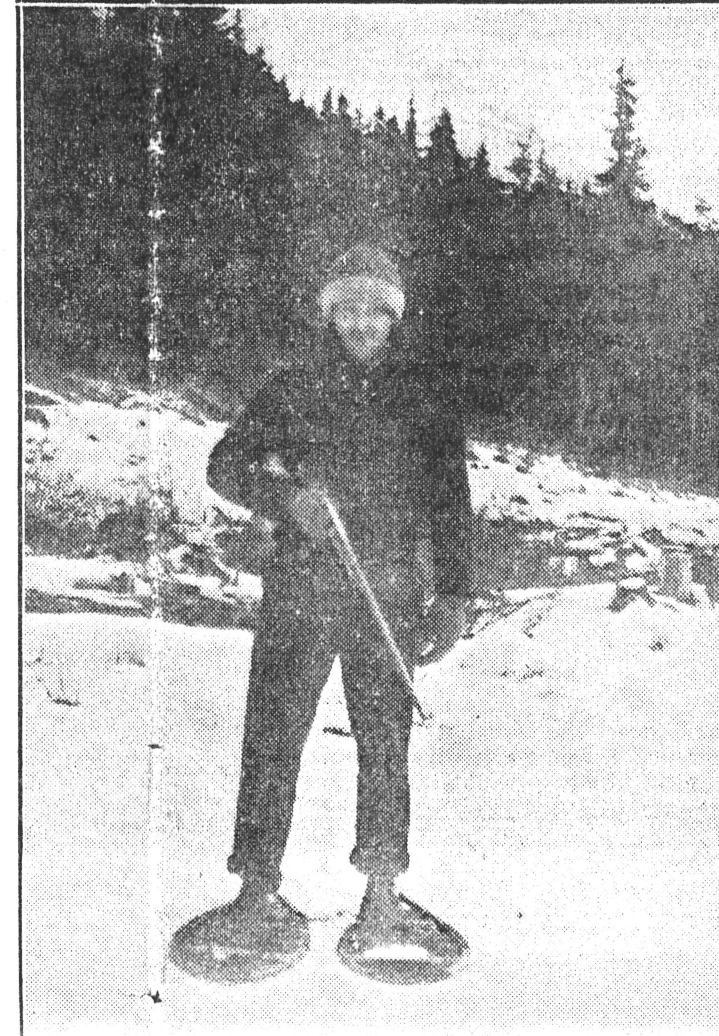
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## There's a Lure About Alaskan Scenes Like These



Palmer, Alaska, and part of the Matanuska valley (above) as seen through the lens of Harry Telder's camera. Below, the Grandville young man, just back from the government's new farm colony, photographed on an excursion back into the wild hills, to which he wouldn't be averse to returning.



populace believe it only fitting that they too should vest themselves with new clothes—and, of course, get out and display it. It is hard to believe that this celebration has been taking place for centuries before the Mardi Gras at Nice and New Orleans were ever thought of. "Sometimes in a whirl of confused activity like that of today, a little irrelevant detail will stand out as most impressive: Ever since I have been in China I've observed how delicately and beautifully the Chinese girls use cosmetics, even the poor factory girls working here. But this day of celebration has brought out a multitude of artificial complexions harmonizing perfectly with the multi-colored silks parading the streets. I don't know whether it is the native cleverness of the Chinese, or whether their natural skin color lends itself better than others to the use of rouge. Anyway, they seem to be masters of the art of makeup."

### LEGUMES MEAN PROFITS, KANSAS FARMERS FIND

MANHATTAN, Kan. (AP)—Legumes are the margin that spells profit instead of loss for many mid-west farmers.

A summary of farm accounts compiled by Kansas State college economists shows that the average farmer who grew legumes, alfalfa or sweet clover made larger profits in each of the last 12 years than did the farmer who grew no legumes.

The figures showed that farmers who devoted more than 30 per cent of their crop land to legumes received an annual net return of \$12.49 per crop acre. Those with legumes on from 15 to 30 per cent of their crop land made a profit of \$10.22 an acre, and those who grew legumes on not more than 15 per cent of their land received \$7.22 an

## It Will Take a Good Job To Keep Harry Telder Home

Alaska is a great place for a young man, and you can take it from one who has just come back from there after spending a spring, a summer and what most of us might consider a good part of two winters—all in nine months.

Harry G. Telder, of rural route No. 1, Grandville, home since early this month, thinks he may go back unless he finds a job so good he can't afford to leave it. Having arrived in the midst of 1937's January wave of strikes, Palmer, Alaska, in the Matanuska valley, doesn't look so bad to him.

But it never did look bad to him, he will tell you. He liked Alaska. "I'm only sorry I didn't start seeing the world before I did," said Harry, who is 25 and whose Alaskan venture last April was his first trip outside the United States. Formerly receiving clerk at Herpolsheimer's here, he went to Alaska as a receiving clerk in the government warehouse established to supply the resettled settlers taken from northern Michigan farms and from other states. He left for home Dec. 5—"the

temperature had got down only to 6 below zero"—but due to the exigencies of the maritime strike on the Pacific coast, he was more than a month getting here.

"I had to stay three weeks in Seward," he said, "before getting out on a relief ship."

He is enthusiastic about the Matanuska valley's future. "The summer is short, but it really has a long growing season," he said, "with 18 to 20 hours of sunshine in midsummer. I've dug 32 potatoes from one hill, in the garden of a friend of mine, and they are big potatoes, too."

He exhibited a kodak picture of a potato patch, and one of a small boy holding a cauliflower that looks as big as a football. And they're tasty and firm, he declares.

Hunting trips in the mountains help to while away otherwise idle hours.

## Favorite Foods From Foreign Lands

### No. 3—HOLLAND

One would think that in a city where you can't throw a snowball without hitting a Hollander, that the collecting of Holland recipes would be mere routine.

"Just run out and stop anyone you meet in the street—like those radio fellows who interview shoppers," said the editor, "and you can pick up a book full of Holland recipes in a half hour."

But alas and alack! Running an honest to goodness Holland recipe to cover is harder than getting a sit-down striker out of Flint. After two personal calls on a woman reputedly an authority on the subject—who both times forgot she was going to have a caller and was not at home—and countless telephone calls, we have collected seven recipes from Holland housewives.

"There's so little difference in Holland and American cookery, we can't be said to have any national dishes," says Mrs. B. Groenink, of 1239 Hall st., SE. "My mother's Sunday dinners were just about like mine here—except we never had pie. A big rolled-rib beef roast, potatoes mashed or creamed, a vegetable and a custard or maybe rice pudding was usual. I do remember once we had roast turkey, but only once. Carrots and peas cooked together formed a favorite vegetable and you see that is no different than Americans cook."

#### Apples and Beans

"Mother had one dish that is different, which most folks liked—sweet apples and navy beans cooked together," Mrs. Groenink volunteered. "It sounds funny but it tasted good. I'd say the proportions were four apples to a half cup of beans—before the beans are cooked.

there was such a thing it might be Hutspot.

"That is a dish the Dutch learned how to make from the Spanish when they held Leyden, and we used always to cook it on the day Leyden was freed," she said. "To make it, you put pork steak in the bottom of a big kettle, then add 12 carrots and as many onions, big ones, sliced, and four big raw potatoes, also sliced or diced. Add just a little water so it will steam rather than boil, salt and any seasoning you wish, and cook until the vegetables are cooked soft enough to mash."

Of course everyone in Grand Rapids knows about Oly Koeken and here is how they are made, according to a recipe provided by Mrs. Henry Hoonhorst, of 304 Lawndale ave., NE.

"Two and one-half cups of lukewarm milk, one cake of yeast, two eggs, one-third cup of white sugar, a pinch of salt, two tablespoons of butter or other shortening, measured after it is melted; a little nutmeg, one cup currants or two-thirds cup raisins, enough flour to make a batter as for drop biscuits. Let stand until light, then drop by spoonfuls into deep fat and fry."

#### And Sneebonen!

"All Hollanders like sneebone said Mrs. Hoonhorst, "and a gr many who aren't Hollanders them, too. They can be bought the groceries, or you could Kentucky wonders in place of bonen.

"I put alternate layers of bonen and potatoes in a ket a bit of pork and stew ab hours. Barley, pork a ale