

Collier's

TEN CENTS

OCTOBER 28, 1944

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Be a MARINE



PHOTOGRAPH BY JAMES SHYDER

CRISIS IN CHINA

Her Armies Near the Breaking Point

By **MARK GAYN**

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For This Company Dinner

Baked Treet with Raisin Sauce

1 can Armour's Treet 2 tbsps. sugar
 ½ cup brown sugar ½ cup orange juice
 ½ cup seedless raisins 1 tbsp. lemon juice
 1 tbsp. cornstarch

Place loaf of Treet in baking pan, score top. Add brown sugar and ¼ cup water. Bake in 350° F. oven for 30 minutes. Add raisins to 1½ cups water and bring to boil. Cook until raisins are soft. Combine cornstarch, sugar and fruit juices and add to raisins. Cook over low heat until clear. Pour hot sauce over Treet. 4 servings.

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 ★ How Good ★
 ★ Were the ★
 ★ Good Old Days? ★
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Occasionally a whimsical person, yearning for the good old days, wistfully dreams of turning back the hands on the clock of history.

Failing to understand the foundations of contemporary civilization, he longs for a return of the simple pastoral life in which each family was a self-contained unit.

Let's examine such a fantastic aspiration.

If those now on the farms reverted to family agriculture, family processing of foods, and family preparation of livestock into edible meat, there would be far too little food produced to keep the human machine going.

Accordingly, modern packers and food processors should be recognized as social instrumentalities which have made possible a vast upsurge in the standards for gracious living and for leisure.

The superior quality of juicy steaks, palatable pork chops, and tasty sausages reflects in part competent operations in the packing house. Armour achievements include pioneering in the use of artificial refrigeration in chill rooms and cutting rooms. A pace setter in sponsoring natural ice refrigerator cars and first to apply pre-cooled brine to these cars, Armour gave its meats a first-class ticket direct from the farm to the American dinner table, with freshness unimpaired.

Through such dreams realized, under present day specialization and methods for food processing and distribution, fewer than 11 million workers on the farm are providing for the food requirements of a population of 135 million persons. In addition we are exporting food commercially, under Lend-Lease and are helping to feed populations in occupied countries.

Back in 1880, it required almost 8 million workers on the farms to provide food and other agricultural products for a total population of only 50 million. The significance of this difference should be fully appraised.

In 1880, it almost took one person on the farm for every 6 of population.

Now we are providing more and better food with only 1 worker on the farm for every 12 of population.



This improvement in the efficiency of American agriculture was made possible by the introduction of better agricultural machinery, by the increased use of the tractor as a form of mechanical energy, through better understanding of seeds and of the conditions of scientific agriculture.

As a sales outlet for important products of agriculture, Armour and Company and other packing houses take pride in this evidence of far-reaching improvements in the methods of raising and preparing food for the dinner table of the typical American family.

Edastwood
 President, Armour and Company

Fourth of a series of statements on the American system of free enterprise which makes possible such institutions for service as Armour and Company.

Treet is the meat



For This Hearty, Hot Breakfast

Treet and Griddle Cakes with Molasses Syrup

Fry sliced Treet in a little fat for 1½ minutes on each side, or until nicely browned. Serve with griddle cakes and this new and tasty syrup: Combine 1 cup sugar, ½ cup water, ¼ cup molasses, and 2 tablespoons Cloverbloom Butter and bring to a boil. Serve hot over griddle cakes.

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BUY THE BEST

BUY ARMOUR'S TREET

Treet is the meat that's good so many ways. Use Treet in these new hot meals. You'll like it cold, too—sliced and served as it comes from the tin. Treet is so good because it's all meat—choice, boneless pork shoulder, seasoned just right and vacuum cooked in its own rich juices. Keep Treet on hand for quick and different breakfasts, lunches, dinners. See what cheers you get!

ARMOUR
 and Company

Tune in Armour's Exciting New Radio Show,
 Featuring Hedda Hopper, Every Monday Night over CBS.
 See Local Papers for Time.



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