

Antwerp, Belgium
Tuesday 18 Sept 45.

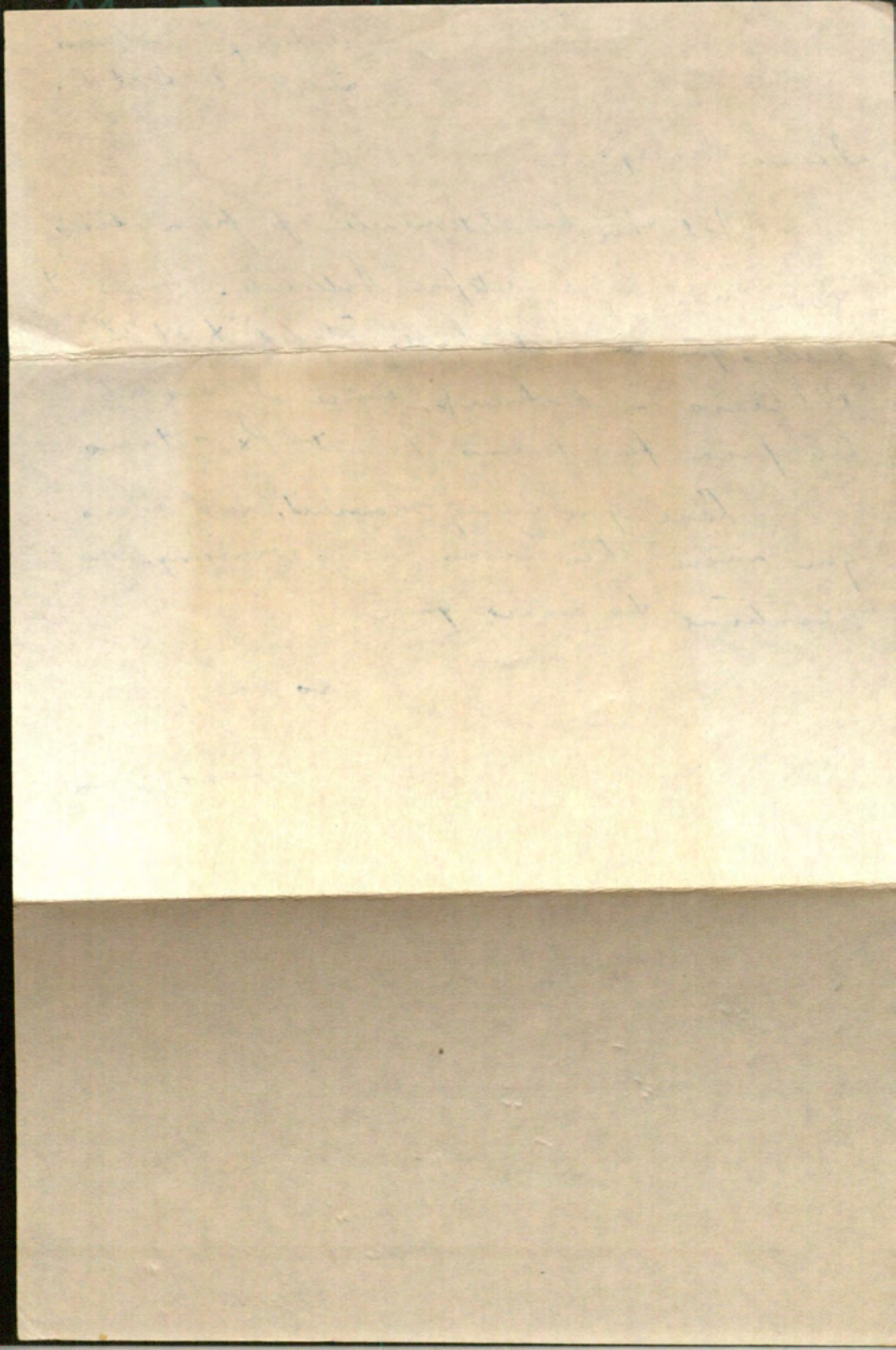
Flower, Darling:

Had this bracelet made up from coins
given me by a grateful Halbauder. Hope it
reaches you in good shape. Mailed it at the
Red Cross in Antwerp, since I was up
here for a few hours to get Rx rationing.

Love you every moment, and miss
you more than ever. Keep smiling, as
I continue to adore you

As ever,

George

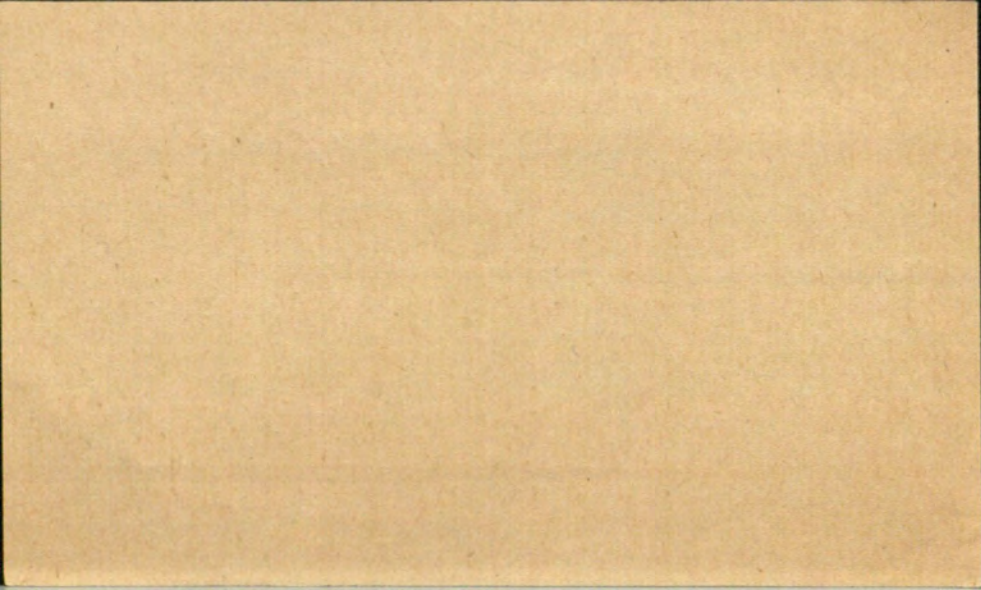


King -
Monday 3 Sept 45

Florence, Darling!

This is negative envelope # 7 -
One of these days I'll be delivering
myself unto you - with all my
love and affection for the sweetest
girl in the world -

as ever
Y. G.
(J)



Flower, Sweetheart:

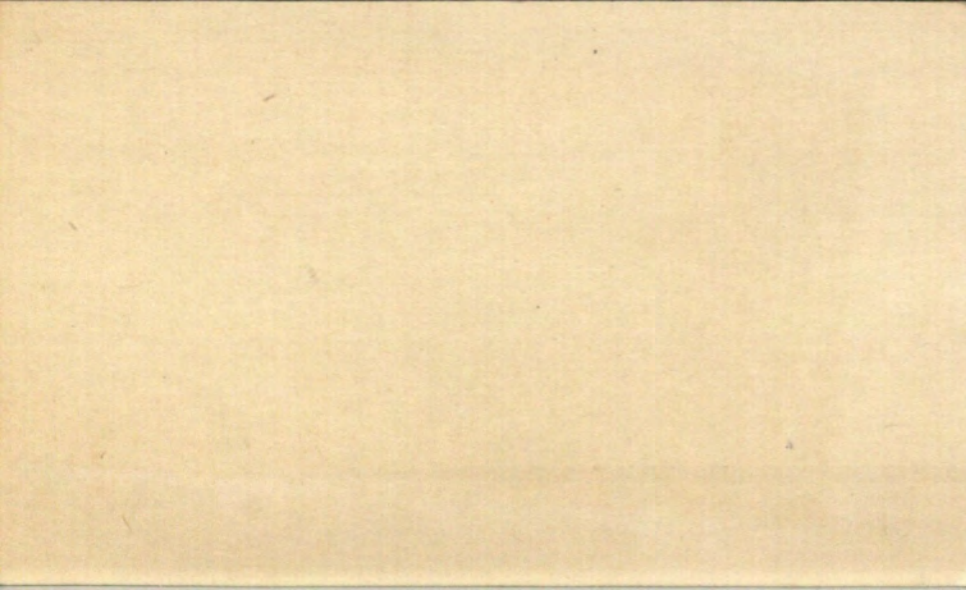
Sunday, 2 Sep 45.

Another valuable set - please take
good care of all the stamps I sent you.
Love and kisses.

as ever

J.G.

#8



Saturday, 1 Sept 45.

Florence, Darling:

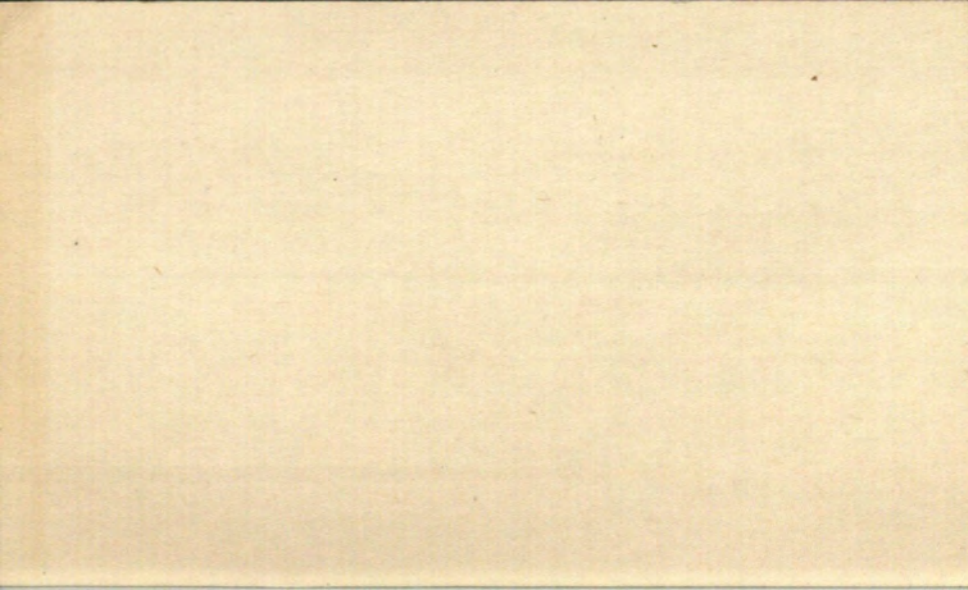
Enclosed stamps are valuable -
please preserve carefully.

Love and Kisses.

As ever

Ag.

#7



Florence, dearest:

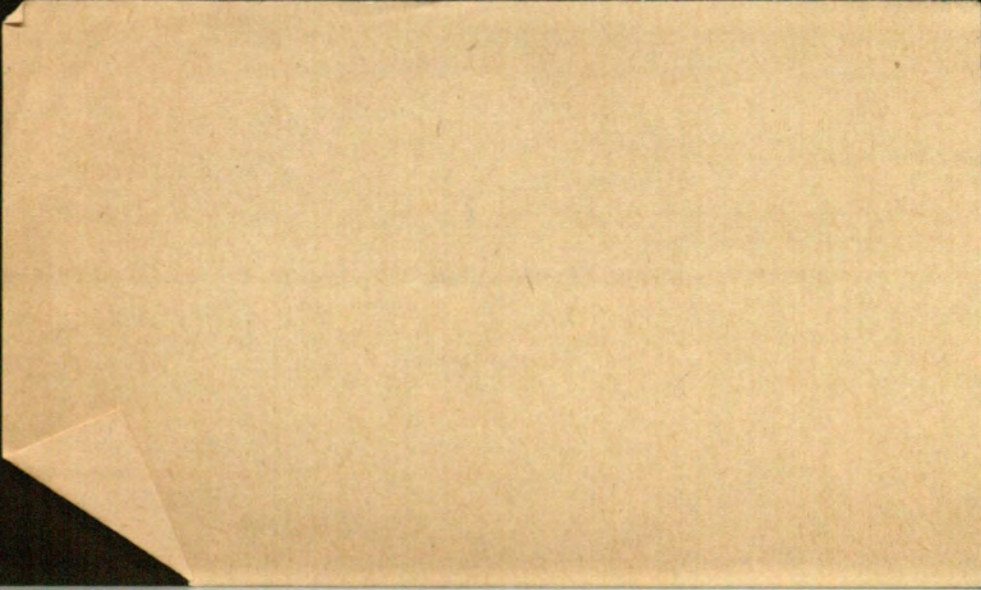
5 Aug 45

This is film negative envelope #3.

Also please endeavor to get a copy
of each of books in enclosed ads. That
only do I want to improve my knowledge
of these facts, but I thank you and
you will want to also. Love and kisses

Always

Geny.



Florence, Darling:

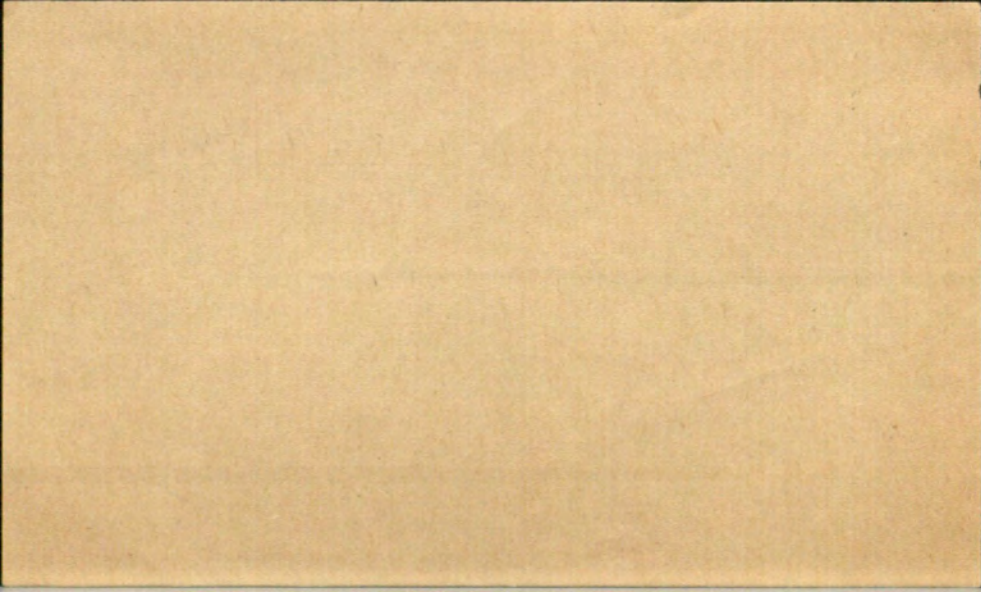
1 August 45.

Note enclosed German letter, particularly
phrase used to close letter.

Love and kisses sound better than
Neil letter!

As ever

George



Ernst von Dohnanyi Returns To Linz For 2nd Engagement At Gl's Request

The world famous composer-conductor Ernst von Dohnanyi, who thrilled a capacity audience on July 6th with his performance at the Landes theater, returns by popular request, this evening, to again conduct the Philharmonic Broadcasting Orchestra.

The Hungarian artist will conduct the orchestra through three offerings of which the third "The Veil of the Pierrot", a three part suite, is his own composition.

The program follows:

Overture Carl Maria von Weber
First Symphony In C Minor

Johann Brahms
"The Veil Of The Pierrot" Suite
Ernst von Dohnanyi

1. Pierrot's Lament of Love
2. Minuet
3. Wedding Waltz.



Ernst von Dohnanyi

Reprinted from

The 65th Halbert
Division Daily News Letter

20 JULY 1945

LINZ, AUSTRIA

1890

Pharmaceutical Frustration;
or, Why Does He
Call it a Drugstore?

OUT of sodas,
Out of straws,
Out of candy,
Out of gauze.

Out of hairpins,
Out of wigs,
Out of chewing
Gum and cigs.

Out of wrenches,
Out of pliers,
Out of fenders,
Tubes and tires.

Out of hot dogs,
Cheeses, hams,
Nursing bottles,
Cribs and prams.

Out of salesmen,
Arch supports,
Humor, patience,
Pep and sorts.

—WILLIAM W. PRATT.

They include a two weeks' jaunt to Cuba,
With care as dead as Schicklgruber.
Or maybe a cottage on Lake Champlain,
Or the last of June on the coast of Maine.
And a long cool drink that smells of mint,
And you, my love, in a summer print.

A pin-striped suit and a Homborg hat,
A checkered shirt with red cravat.
A porterhouse on a China plate,
And a couple of shots of Bourbon straight.
Tickets to every show in town
With you, my love, in an evening gown.

An accessible flat on Washington Square,
A glass of beer and an easy chair.
A bookshelf full of escapist dramas,
A dressing gown and silk pajamas.
A sign hung up that I'm here to stay,
And you, my love, in a negligee.

Let the people shout, and the banners
flutter.
It's keep the cannon and pass the butter.
It's count the days and save your kisses
For your happily homeward-bound Ulysses.
Let the days as sweet as a chocolate sundae
Begin on my personal V-plus-one day.

T/5 JAMES MENZIES BLACK, JR.



Stir-frying, most characteristic method of cooking in China, is applied in preparing dish called meat shreds stir rice. Meat is cut into small pieces, against the grain.



Rice is stirred briefly over high flame. Blended with sauce, meat is stirred, onions and salt are added, then mixture is stirred again before being poured over the rice.

Chinese Food and Flavor

RATIONING has made most of us conscious that any excellence our cooking had before the war was not due so much to our own skill as to the wonderful materials we had in the way of fine roasts, thick cream and so on. Deprived of these things, which stood on their own merits, needing little help from us, we have been rather at a loss as to where to find flavor to put into our one-pound-of-meat-stretched-for-eight-people main courses and our half-as-much-sugar-as-formerly desserts. All of which is why the Chinese, who can make even plain rice taste subtly delicious, are just the ones to teach us a thing or two.

How should we learn?

Buwei Yang Chao of Cambridge, Mass., says by opening our minds, then our mouths. Mrs. Chao, who recently wrote "How to Cook and Eat in Chinese" (The John Day Company) for Americans interested in food, sat down not long ago at her dining table, covered in oriental style with luncheon dishes that she had prepared, and discussed China's ancient cookery. When she stopped occasionally to savor her own handiwork, her husband, a distinguished philologist at Harvard, or one of her four daughters did the talking for her.

"I say open your minds," Mrs. Chao explained, "because I've found that Americans resist anything new in food, and to learn how we cook, you've got to become friends with the unfamiliar. Then you must open your mouth, and often. You see, no Chinese recipe is ever finished. It can be varied with this seasoning or that, and to be successful

By Jane Holt

as an experimenter you've got to taste all along the way. If women here could only learn to use recipes as a guide and not as a rule to be followed to the letter, meals would be pleasanter."

How about the basic seasonings that make Chinese food taste Chinese? They're few in number and easy to get, Mrs. Chao said. In fact, if a fourth-pound of fresh ginger, a bottle of soy sauce and some sherry are kept on a kitchen shelf you can have a Chinese dish practically any time with whatever meat or fish or vegetables happen to be on hand. The ginger must be fresh rather than dried, and can be bought in any Chinatown, while the sherry can pinch-hit for the rice wine that no longer is imported.

In Mrs. Chao's opinion China's greatest contribution to happy eating is stir-frying, which is something like sautéing, but not actually it. As she puts it:

"When you stir-fry—stir, for short—you really are cooking in Chinese, for this is the most characteristic method. I define it as a big-fire - shallow - fat - continual - stirring-quick-frying of cut-up material with wet seasoning."

TENDER foods of all kinds—fish, meat, vegetables, poultry—are the things that take most kindly to stir-frying, and usually they must be cut into small pieces, or, to use Mrs. Chao's word, cubelets. Then the fat has to be well heated, and if the different ingredients require

various lengths of time to cook, each put in at the right second. Since the actual stir-frying may take only two or three minutes, Mrs. Chao calls it blitz-cooking, and since the stirred dishes must be consumed directly they're done to be at their most delectable, they need blitz-eating. Restaurant chefs like to show off their skill in such dishes, Mrs. Chao says, and often are judged by them, because stir-frying is one of the most "dish-producing" ways of cooking.

MRS. CHAO was rather at a loss when asked to outline a main-dish recipe that would typify the Chinese culinary system. Chicken and pork, both common items, are scarce nowadays, she commented, as is shrimp, another staple. She spoke of one thing, though, that more often is made with beef than pork and incorporates rice, the single most important food. It is meat shreds fried with rice which she calls meat shreds stir rice. Though simple, it illustrates the fine art of Oriental seasoning. This is it:

MEAT SHREDS STIR RICE

2 heaping tablespoons lard
9 cups leftover boiled or steamed rice
½ pound beef or pork shreds
2 tablespoons soy sauce
3 onions, shredded, or three sweet peppers, shredded
1 teaspoon salt

Heat half of the lard in a skillet over big fire, put in rice and stir for one to two minutes. Take out rice. Mix meat and sauce, and heat all the lard in a skillet over big fire till hot. Put in the meat and sauce and stir for a minute. Then put in the onions, add salt and stir for two minutes. Take out. Put rice on a serving plate and put the cooked meat, etc., over it. Serves six generously.





folks hear of any apartment at all—I'd appreciate your letting me know."

B TOBEY



te, East Sixty-ninth Street." "I think you're sacrificing too much just for a good address."

Drawings by Barney Tobey.



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famous.

Yes, the dinner
food have been
years. Your din
is there. (For
Here you will
color, a match
to Tipo alone.
have kept Tip
mous winery.
to your table,

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Bourse
(Exchange
Office)

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BRASS-RAIL
Here You are

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RUE DE L'ETUVE



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Pis





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the Book of Life for a
Happy New Year*



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