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POWER HANDICAPS

By CHARLES V. STANTON

The frequent interruptions of electrical service, recurring breakdowns, inability to furnish energy sufficient to meet all demands, and other inadequacies in power supply result in much criticism of the utility supplying this area with electricity.

We hold no brief for The California Oregon Power Company, but we do believe that much of the criticism directed at that utility is inconsiderate.

It is not our purpose to defend Copco, and we mention current criticism only as a means of opening discussion of a topic of extreme importance to the entire Pacific Northwest.

The situation in our own area is little different than that existing throughout the country as a whole. While we vent our irritation upon those responsible for our local service, it is quite apparent that we are, in fact, receiving even better treatment than many other places.

California's distress was given much prominence in the news during the summer months, when the power shortage resulted in heavy industrial and business losses. California's power supply still is inadequate and conservation measures are enforced by the state government.

Portland, Oregon, has an afternoon brownout. Business houses are stopped from turning on street signs during the hours of peak power demand. Public cooperation is sought to lighten the load during peak hours.

Many cities in the State of Washington have brownout regulations similar to that of Portland. Through all the Pacific Coast states, complaints are made concerning frequent interruptions and breakdowns.

Power shortage has several causes. We have had a tremendous growth in population. Not only have utilities been called upon to serve more individual customers in the domestic field, but each customer is using more electricity than in prewar years. Count the electrical appliances you have added to your own load during the past few years.

We have had an enormous increase in demands for industrial power. Here in our own area Copco is hard-pressed to serve the needs of our sawmills and wood manufacturing plants. In fact, staggered work hours have been necessary to avoid excessive peaks. Bonneville Power Administration recently was forced to limit supply of energy to the aluminum industry in the Columbia River Valley.

We recently heard a critic say that the power companies should have anticipated the increased demand. But who had the foresight to see the expansion boom which struck the Pacific Northwest so suddenly?

Virtually all planners predicted that the war's end would see the return of war workers to their former homes. Industry and business based their plans on prospects of a tremendous drop in population. Instead, the war workers remained in Oregon and were instrumental in inducing their friends to move to the Pacific Coast, setting off a mass migration unparalleled in the history of the nation. If we lacked in vision, the fault was common to all.

Copco is preparing to bring its Toketee project into production next year. But Toketee will be only "a drop in the bucket," compared to over-all demand. It should give some measure of local relief, but we anticipate that with the addition of this block of new production enough industry will move into the area to more than absorb the surplus. Hundreds of small industries, dependent upon electric energy, are potentially in the market for sites where an ample power supply is available. The Umpqua Basin is the only spot on the Pacific Coast to our knowledge that has prospects for an improved power situation in the immediate future.

Federal power agencies are striving to enlarge generating facilities for the Pacific Northwest, but in that we face the necessity for congressional authority and appropriations. In Congress, a determined private power lobby works vigorously against expenditures for public power purposes. Many congressmen from eastern states are not familiar with power demands from the Pacific Coast. Others know these demands, but are jealously protecting industrial centers of their own districts by endeavoring to prevent competing industrial expansion elsewhere. Others look upon power expenditures as public works, holding that appropriations should be made only in times of depression.

In view of the inability of manufacturing plants to turn out electrical equipment to meet current construction needs, the continuing battle between public and private power interests, the lack of understanding in Congress, together with provincial jealousies, and the length of elapsed time involved in building huge generating plants, the Pacific Northwest, as a whole, faces a rather dark prospect for several years to come. Here in the Umpqua Basin we may be more fortunate if Copco's plans to bring its Toketee project into production by next October follow schedule.

Police Chief Pray Warns Gamblers

PORTLAND, Jan. 8.—(AP)—Portland's new police chief warned yesterday that he plans to "give gamblers and slot machine men a run for their money." Charles P. Pray, who ordered raids on purported gambling houses days ago, followed that up by ordering all policemen to watch for vice or gambling. He abolished the "vice squad" as such, and ordered plainclothes-

men to return to uniform. "All members of the bureau receiving complaints or information regarding prostitution, gambling, or other forms of vice will immediately notify the office of the assistant chief of police," Pray directed. "These complaints will be investigated." Pray, who returned from retirement to take over the city police bureau, said any complaints from the public "will be handled promptly through the assistant chief's office. We will more than give the gamblers and slot machine men a run for their money."

OUT OUR WAY

By J. R. Williams



WHY MOTHERS GET GRAY

J. R. WILLIAMS

Scrap from the MENDING BASKET

By Viahnett S. Martin

Remembering the Big Freeze of 1937 down in Southern California, I can well visualize the desperate efforts being made there to save trees and crops and nursery stock. When one understands what goes on behind that thick black smoke that comes rolling over the cities to cover everything with a greasy film of sooty black, one hears and reads with compassion the day's news now. For behind that smoke of thousands and thousands of smudge pots tended to the point of exhaustion there lies heart-break.

"A rancher shot himself." Was it really despair or was it that he was so tired, so very tired, from protracted physical labor, a labor in which wives and children help—(schools are closed today as I write this) that in a momentary revision he felt he couldn't take any more? The news said it was because of the loss, but I believe it was because of the physical weariness; men will take loss and disappointment, and so will women, and begin all over! But sometimes under mental strain and forced labor something seems to snap.

I do believe that many a marriage, many an estrangement, has come about through words spoken, or deeds done, in an exhausted "worn-out" hour when perhaps patience snapped, or it was believed to have come to an end, and then one word leading to another until suddenly there seems to the unhappy ones concerned, no retracing of the steps to the firm ground of mutual love and trust.

But to return to the smudgepots of the citrus belt, and the ruined nursery stock, and the garden crops planted with such back-tiring labor, at such expense, now blackened over thousands of acres down in the Valley; to us it means higher prices, but to the ranchers and nurserymen and truck gardeners it means perhaps starting all over. Maybe in debt from the tremendous effort of using extra oil at 10 cents a barrel for thousands of smudge pots only to save little or none of the trees; a loss of acres of poinsettia and other flowers which make a gorgeous mass of color on the Coast Highway; a beginning again from seed with tomatoes and lettuce and all the rest.

Ranching takes courage, it would seem to me, courage of the highest order. Courage that is rooted deep in the heart of the woman who tends not only fires in the range but also in the smudge pots; courage in the hearts of the men who do all they can and then find it isn't enough—and so begin over.

Editorial Comment

From The Oregon Press

OF TIME AND THE SILT

The Bend Bulletin Recently, in his always interesting column, "It Seemeth to Me" in the Oregon Statesman, ex-Governor Charles A. Sprague commented on the first pouring of concrete for the McNary dam. A so-called time capsule was in the first batch and the Salem editor wondered what its history might be. "How long will this dam stand?" he asked. And "When will it be outmoded as a producer of energy?"

Another question was "Or how long will it be before the pool will fill with silt?" and that turned our thought to statistics on the rate of siltation recorded for various western reclamation reservoirs. Some are startling; some not so bad except for the inexorable fact that given time and with no preventive measures adopted all will ultimately be holding silt, not water.

Of the reservoirs for which we have figures the situation is worst on the Zuni in New Mexico. This is a small reservoir with an original capacity of only 15,811 acre feet. A year ago, after a life of 23 years, its capacity had been

Orient Going Red Unless U. S. Steps In, Bullitt Says

WASHINGTON, Jan. 7.—(AP)—A top American general could stem the Communist advance in China and such a man would be welcomed by Chiang Kai-shek, says former Ambassador William C. Bullitt. Bullitt told a reporter that while he could not quote Chiang, he was certain the Generalissimo would accept such aid in the civil war. However, it was considered highly unlikely that the United States would consider sending "a young American Napoleon" to China, as suggested by the former diplomat. In a report to the Senate-Economic Cooperation yesterday Bullitt said the entire Orient is

in danger of falling to the Reds unless the United States steps in. "To turn the tide of the war in China therefore," he said, "requires not merely economic aid and military supplies, but also American direction and control, exercised by a fighting general of the highest qualities with an adequate staff of able officers."

Bullitt told reporters later he believed a top-ranking general and 600 officers are needed to do a "thorough job." He said he is sure Chiang's subordinate army commanders would not object to having Americans take over.

Use an extra egg white to make macaroons. Beat it until it's stiff enough to hold peaks, then fold in a half cup of firmly packed brown sugar; now fold in a quarter teaspoon of vanilla, two cups of corn flakes, a half cup of chopped pecans and a cup of shredded coconut. Drop the macaroons on a greased baking sheet and bake in a moderate oven for about 15 minutes.

Life Terms Instead of Death for Nazis Favored

WASHINGTON, Jan. 7.—(AP)—Life imprisonment instead of the death penalty has been recommended by an investigating commission for 12 Nazis condemned to die for the wartime massacre of 83 American soldiers.

While the mass killing at Malmedy, Belgium, rates "stern retribution," the commission said in a report made public yesterday, methods used to get pre-trial statements from the accused men were "highly questionable" and raised enough doubt to justify commuting their sentences.

The commission was asked by Secretary of the Army Royal to look into the cases after the Supreme Court had held it could not legally hear appeals filed by the condemned Germans.

The investigators, headed by Justice Gordon Simpson of the Texas Supreme Court, also recommended commutation for 17 Germans convicted of slaying individual American soldiers or fliers.

In the Day's News

(Continued from Page One)

Western Europe can take a 10 percent CUT in U. S. aid for 1949 and 1950 AND STILL EAT BETTER.

That means that Western Europe is making progress toward recovery.

THIS situation develops out of a report put in by 19 Marshall plan countries. These 19 nations put in the Marshall plan requests. MOST OF THEM ASKED FOR MORE THAN THEY GOT LAST YEAR. We're trimming down these requests for ups.

The BRITISH asked for about 25% LESS.

That is a hopeful sign. The British are TRYING HARD. That means a lot. After all, Britain remains the strongest of the Western European countries. The harder she TRIES, the stronger she will be.

THE British are having trouble with their national health service. It's costing too much. The cost is worrying Aneurin Bevan, the national health minister. He says the plan may break down because of the EXORBITANT demands that are being made on it.

The demands are exorbitant, according to Bevan, because too many people are going to the doctor and the dentist. (Under the British health system, you go to the doctor and the dentist and CHARGE IT TO THE GOVERNMENT.)

Bevan pleads: "Don't let us become a nation of hypochondriacs. I ask the public to use their doctors wisely and only when they really need them. Then, before very long, we shall have a health service of which we can be exceedingly proud."

IT works like water or electricity on a flat rate. When it costs no more to USE A LOT than to USE A LITTLE, we're inclined to use a lot.

It's somewhat like traveling on an expense account. When somebody else is paying the bill, you're apt to eat a big steak with all the trimmings instead of a modest portion of pork chops with a side dish of applesauce.

The underlying trouble with Socialism is that ALWAYS somebody else is paying the bill. That plays hob with economy. It's human nature not to be too economical with other people's money.

The number of U. S. farm houses with modern bathrooms more than doubled from 1940 to 1947.

Crop Losses In California Freeze Exceed \$25 Million

(By The Associated Press)

Fair weather and rising temperatures today helped speed relief work in the storm-harassed areas of the west and in the flooded regions of four southern states. There wasn't much inclement weather across the entire country, federal forecasters said. Some snow fell near Lakes Ontario and Huron and there was rain along the Washington coast. The only sub-zero mark reported was -4 at Green River, Utah.

But the damage from the blizzard in the western states and the earlier freezing weather in California took a heavy toll, both in lives and crops. Flood waters in Mississippi, Alabama, Tennessee and Georgia left more than 3,000 temporarily homeless.

As southern California's coldest weather in 35 years appeared ended, early estimates placed crop losses at more than \$25,000,000. The losses included \$10,000,000 in citrus crops; \$5,000,000 in vegetables, and more than \$10,000,000 in cut flowers.

Except for a few areas, the mercury was well above the freezing mark in the California-Arizona citrus belt today. It was in the 50's in Los Angeles early today as against a record low of 27.9 earlier this week.

In the Colorado-Wyoming-Nebraska storm area, train service was being restored.

The area hardest hit by floods in the southern states was along the Tombigbee River in extreme northeast Mississippi. The Red Cross estimated about 3,000 persons were forced from their homes, mostly in the lowlands, in the Aberdeen-Columbus stretch of the Tombigbee valley. Backwater overflow in the north Mississippi delta added to the flood menace along the Tombigbee River.

Columbus, Miss., was nearly surrounded by flood waters and only one railroad, the Gulf, Mobile and Ohio, was operating. Only one main highway remained open.

Streams were falling in Tennessee and north Georgia but many residents of the lowlands still were homeless. One person was reported drowned near Benton, Tenn.

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How to Convert Lowly Staples Into Menu Treats

By GAYNOR MADDOX

NEARLY every kitchen has a cache of abundant winter vegetables. With the help of good recipes you can turn them into menu treats.

Cabbage Croquettes (Serves 4-6)
One head winter cabbage; 3 slices bread; 1 pound fresh ground pork; boiling water; 2 eggs; 1/2 teaspoon black pepper; 1/2 teaspoon powdered nutmeg; 1/2 teaspoon salt.

Wash cabbage, drain, chop or shred. Cook in boiling, salted water until tender. Drain; save the liquid. Soak the bread in this cooking water. Drain, mix the softened bread with the cabbage, pork and beaten eggs; add seasonings. Shape in croquettes or in patties and place in a greased baking dish. Bake in a moderate oven (325 degrees F.) 1 1/2 hours, with cover loosely adjusted. Then uncover the dish and let the croquettes or patties brown. If the dish is too dry, add a little of the cooking liquid from the dish. Delicious plain or with gravy from roast.

Baked Stuffed Turnips
Six medium turnips; boiling water; 2 small onions; 1 tablespoon minced parsley; 1/2 teaspoon celery salt; 2 or 3 tablespoons bread crumbs; 2 tablespoons butter or fortified margarine; 1/4 teaspoon pepper; 1/4 teaspoon paprika; 2 tablespoons grated sharp cheese.

Wash turnips, pare; cook in boiling salted water until tender; drain; save some of the cooking liquid. Cut a round well in the center of each turnip but do not cut through the bottom. Chop the part which has been cut out; mix with chopped onions, parsley and celery salt. Mix the crumbs, butter or margarine, pepper and paprika and mix with the chopped turnip and onion. Pile this back into the turnips and spread any remaining around the top of each. Set the turnips in a greased baking pan; add a tablespoon of the cooking liquid to the bottom of the pan. Sprinkle the tops with the cheese. Bake in a moderate oven (325 degrees F.) 25 to 35 minutes, or until browned and bubbly.

Acorn Squash with Sausage (8 servings)
Three acorn squashes; 1 tablespoon butter or fortified margarine; 1/2 teaspoon salt; 1/4 teaspoon pepper; 1 pound sausage.

Wash squashes and split lengthwise. Scrape out seeds. Inside of each squash with butter or margarine; sprinkle with salt and pepper. Arrange halves of squash on heat-resistant glass well-ventilated platter. Bake in moderate oven (350 degrees F.) for about 50 minutes or until squash is tender. Form sausage into six patties. Brown sausage patties; place one patty in hollow of each squash half. Return squash to oven and continue baking for about 20 minutes longer.

Here's another stuffed squash recipe that uses the minimum of meat:

Stuffed Acorn Squash (4 servings)
Two medium acorn squashes; 1/4 pound sausage meat; 1 egg (slightly beaten); 1/2 cup bread crumbs; 1/2 cup finely dried celery; 1/2 cup finely dried onion; 1/2 cup finely dried mushroom; 1/2 cup finely dried carrot; 1/2 cup finely dried parsley; 1/2 cup finely dried sage; 1/2 cup finely dried thyme; 1/2 cup finely dried oregano; 1/2 cup finely dried basil; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 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1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried tarragon; 1/2 cup finely dried lovage; 1/2 cup finely dried hyssop; 1/2 cup finely dried basil; 1/2 cup finely dried oregano; 1/2 cup finely dried marjoram; 1/2 cup finely dried dill; 1/2 cup finely dried fennel; 1/2 cup finely dried chervil; 1/2 cup finely dried