

Meat, Fish and Poultry Will Be Scarcer So Government Recommends Egg-a-day Diet



Buyers at an egg producer's auction inspect sample crates of eggs to be placed on sale. Eggs will be the only main course dish that will be more plentiful this year than in 1944.

By S. BUNTON HEATH and DOUGLAS LARSEN
NEA Staff Correspondents
WASHINGTON—Do you like eggs? Let's hope so, because eggs look like the only main course dish that will not be scarcer this year than last. A survey of governmental and private experts indicates that meat, poultry and probably fish are going to be much harder to get, but eggs—if you will take top-notch cold storage ones—should be plentiful.

Civilian supplies of red meats—beef, lamb and mutton—shouldn't be noticeably shorter than last year. Manipulation of ration points might even make them more plentiful in dealers' coolers. Veal will be considerably harder to get, and that good old standby, pork, bids fair to be mighty tight.

During this first quarter of 1945 there has been about 15 percent less meat, over-all, than in the last quarter of 1944. For the year as a whole, the supply will be off about 10 percent. But pork will be off 17 percent. Of all meat, there will be about 127 pounds for every person, contrasted with a demand, if the meat were available, for about 170 pounds per person.

When meat first became scarce, poultry was promoted as a substitute. But the poultry supply this year probably will not run over 20 pounds a person, while the demand would easily absorb 30 pounds.

The difficulty with poultry is a WFA freeze of the entire output of the Delmarva region (Delaware, Maryland, Virginia) and of Georgia and the southwestern mid-west. The normal poultry supply for the country is estimated around 10 million pounds a week. The WFA freeze, to get supplies for the armed forces and lend-lease, has tied up about eight million pounds a week, leaving only New England, among the major sources of poultry, free to sell to civilians.

If you can't get meat or poultry you buy fish, if you can. But the worst winter in many years on the Grand Banks, plus restrictions imposed by the fishermen's union, have made even fish scarce. We have eaten up most of the frozen reserve, and current supply is not great enough to meet demand.

The union limitation resulted, after a five-month fishermen's strike, from fear lest big supplies might lead the OPA to lower the ceiling it placed, in 1943, on fish prices. It affects the entire Massachusetts industry, which is the principal source of supply for most of the eastern United States. Experts estimate that, aside from the fishermen's inability to go out much in last winter's storms, the union restriction has cut the available supply by at least 10 percent.

Need More Fish
There never was such a splendid opportunity for any established industry to open up new fields as the fishermen have now, in the opinion of Joseph C. O'Brien, manager of the national fish department of the A. & P. stores. There is a huge demand among people who never used to be aware of fish, including those in inland areas where little fish used to be shipped. But the supply is so small that no attempt can be made to provide for these new customers. There is hardly enough to keep the old fish-eaters going.

Meat is scarcer, poultry is scarcer, fish is scarce. What is left? Eggs. And here there is no natural shortage in sight. Last year Americans ate an average of 349 eggs each. This year they will average perhaps one a day, or 365 for each person. The nation's hens will provide the eggs. But not fresh out of the nest, day by day, the year around.

Hens are seasonal producers. First they lay their heads off, faster than we can eat the product, and the WFA steps in and buys surpluses at 24 cents for ungraded and 27 cents for candled eggs, to take them off the market and hold up the price.

Then the hens begin to get lazy, and demand overtakes supply, and there aren't enough strictly fresh eggs for everybody. Storage eggs are good enough so that many of us buy them from farmer's wagons and never know the difference.

If you will be satisfied, in off seasons, with storage eggs, there will be enough to fill the gaps when you can't get meat, poultry or fish. If you don't like eggs, that may prove to be your hard luck in 1945.

Contributors To Red Cross Listed By Local Chapter

Additional contributors to the 1945 war fund of the American Red Cross were announced today by the Union county chapter headquarters as follows:

Mrs. Hazel Winglow, Mr. and Mrs. L. B. Williams, Fair Way Electric, Union Pacific Old Timers auxiliary, American Association of University Women, Mr. W. D. McDonald, Mrs. W. D. McDonald, A. E. Loyd, Mrs. E. R. Swart, Mrs. Gwendolyn Stillwell, Mrs. H. K. Zander, Mrs. Betty Cherry, Neighbors of Woodcraft, L. L. McBride, Mrs. L. L. McBride, Mrs. Emma A. McBride, Mrs. Lee Carroll, Mr. and Mrs. M. A. Mayfield, Mrs. Fannie Johnston, Mrs. Lillian Turner, Mr. and Mrs. L. C. Streit, Mrs. Thelma Harman, Mr. and Mrs. N. E. Miller, Mrs. Willard A. Tubbs, George Moats, W. E. Bull, Eagles Dance Benefit, Mr. and Mrs. C. C. Conrad, Mr. and Mrs. Chas. Keenan, City of Imbler, Sam Hallgarth, Mr. and Mrs. Andrew Paroz, Mr. and Mrs. C. H. Tuttle, Mr. and Mrs. Otto Geddes, Mrs. A. K. Larson, Mrs. Carl

Light Globes Are Movie Problem

The transition from gas (or kerosene) illumination in American homes to electricity created a problem that producers of "Meet Me in St. Louis", current film attraction at the Liberty theater, were able to solve only with electric light globes that are museum pieces.

In a sequence picturing the change from gas to electric lighting, carbon globes of 1903 vintage were required to make the film historically correct. They were obtainable only from the Edison laboratories, and because of their rarity they were closely guarded and were returned to the laboratories when shooting of the film was completed.

Helm, DAR Chapter, Luther Campbell, Red Lodge K. of P., Hope Chapter OES, Chrystal Rebecca Lodge, Central Labor Council, Florence Smith, Mrs. Ethel Polk, John and Jane Hudspeth, Mrs. Patty Hutchison.

Final report on membership contributions in Cove were announced today as follows: Leonard Millman, Marion Murchison, Miss Zeller and the Cove school.

Worry Over Draft Leads To Tragedy

MARENGO, Ia., April 6 (UP)—Worry that her husband might be called for military service caused Mrs. Elsie Krakow to pour gasoline on herself and three children and set a match to it, police said today.

Carol Krakow, told police that his five-year-old daughter, Mary, rushed out of the house yesterday, striking "mama poured gasoline on us and set us on fire."

Inside, Krakow found his wife, a two-month-old son, Michael, and another daughter, Carline, 2, burned to death on the kitchen floor. Mary died later in a Marengo hospital.

SEC MEMBER NAMED
WASHINGTON, April 6 (UP)—James J. Caffrey, New York regional administrator for the securities exchange commission, was nominated by President Roosevelt today to be a member of the SEC.

Caffrey will succeed Robert H. C'Brien, who has resigned.

Monkeys are trained to pick coconuts in Sumatra.

HOME EXTENSION NEWS

By JULIANNE WISE, Home Demonstration Agent

With meat supplies short, ingenious homemakers are stretching meat flavors to make one pound taste like two. The following suggestions gathered from homemakers and from home economists of the USDA point out some of the possibilities for spreading meat flavor as far as possible.

Well seasoned stuffings are excellent extenders. Flavor may be enhanced by adding garden herbs, currie powder, meat sauces or Mexican spices. Vegetables have almost unlimited use in stretching meat flavors. Two pounds of lean meat with it makes 5 to 6 servings of all meat stew but one pound can be combined with vegetables in any desired combination to make that many more servings. To bring out the full flavor of meat in a stew, cut it into small pieces, sprinkle with salt and pepper, roll in flour, and then brown in fat. Browning the meat well beforehand gives better flavor and more attractive color to the stew. We have all used carrots, onions, potatoes, tomatoes, and cabbage in meat stews. Have you tried also, adding parsnip, canned string beans and peas and corn, then putting a cover on the stew and baking it as pie makes it go even further. This cover may be made of pastry, of rich biscuit dough, of mashed potatoes or of corn meal mush brushed with melted fat, and browned in the oven. Or the stew may be escalloped with noodles, macaroni or spaghetti arranged in the center of a baking dish bordered with rice potatoes or flaky rice. It may even be served between biscuits or buns as meat shortcake or as a hot main sandwich with gravy. A pound of grated meat makes enough hamburger steak or meat for four servings.

But the meat goes further if combined with milk and bread crumbs with cereal flakes, with soya flour or grits, or with grated carrots or potatoes.

Flavor stretching recipes are included in the bulletin "Meat for Thrifty Meals" which is Farmer's Bulletin 1908, a United States Department of Agriculture bulletin, free upon request.

Combat Casualties Of U. S. Now Past 900,000 Mark

WASHINGTON, April 6 (UP)—U. S. combat casualties officially compiled and announced here reached 892,909 today. This means the actual total, including losses yet to be recorded in Washington, has surpassed 900,000.

The official figure is 20,047 greater than that announced a week ago. It included 798,363 army and 34,526 navy, marine corps, and coast guard casualties.

The figures:

	Army	Navy	Totals
Killed	156,471	36,049	193,120
Wounded	483,929	42,938	529,917
Missing	91,755	10,623	99,378
Prisoners	86,228	4,296	79,494
Totals	799,383	94,526	892,909

Secretary of War Henry L. Stimson said 187,799 dead Japanese have been counted in the Philippines. He estimated total enemy casualties in the Philippines at more than 311,000.

U. S. casualties in the Philippines no total 8,138 killed, 28,350 wounded, and 487 missing, he said, pointing out that the ratio of Japanese counted dead to Americans killed is 23 to 1.

When units of the 77th division landed in the Kerama islands in the Ryukyus, Stimson said, the U. S. losses were 24 killed and 81 wounded. The Japanese lost 300 killed, 110 sealed in caves and 99 captured.

City News In Brief

W. A. Thurber of Boise, Idaho, flew to La Grande Wednesday on a business trip.

Mr. and Mrs. Bob Schroth and their son, Norman Schroth, who is home on furlough, flew to Spokane Wednesday, returning to La Grande that evening.

Orville Pellett made his first cross-country flight yesterday going from La Grande to Walla Walla, Milton, Pendleton and back to La Grande. While on the trip he purchased tractor parts to bring home.

Pine Production, Shipments Drop

PORTLAND, April 6 (UP)—Following is the report for the week ending March 31 of comparative figures on lumber orders, shipments and production, based on information from 103 identical mills, as furnished by the Western Pine association.

Orders for Western Pine lumber for the week totaled 75,401,000 feet as compared with 83,953,000 feet for the previous week and 69,912,000 feet for the corresponding week last year. Similar comparisons of shipments are 59,172,000 feet, 55,068,000 feet and of production are 52,045,000 feet, 52,416,000 feet and 60,079,000 feet.

Cove News

COVE (Special)—The mother and daughter supper in the Methodist Episcopal church Tuesday evening was one of the outstanding events of the season. The tables were attractive with daffodils for decoration and lighted with pale green candles. Twenty-four women and girls were seated at four long tables. The supper was served by the men of the church. Rev. Eva Brown was toastmistress.

Songs were sung by the girls glee club with Mrs. Dawson as accompanist. Mrs. W. A. McNeill gave a toast to "Daughters" and Verna Towle gave the response. Marie Knight gave a reading.

Mrs. LaNita Conley sang two numbers with Mrs. Towle accompanying. Miss Ella Peilly, who is here from Hawaii, gave an interesting talk on the customs of the islands. Miss Peilly formerly lived in Cove.

Aluminum Plant Manpower Needed

PORTLAND, Ore., April 6 (UP)—Recruitment of an additional 200 men would permit the Troutdale aluminum plant to operate its four potlines and a bauxite production, Manager George R. Stout said today.

The plant has been given an emergency 500-2 labor priority and Stout reported a slow gain of workers.

Paul Raver, Bonneville power administrator, stated that continued full scale operation of the Pacific northwest's aluminum plants "is of vital importance not only to the war effort but to the entire economic structure of the Pacific coast." He urged immediate procurement of the manpower on grounds that failure to operate the plant at full capacity would be a serious setback to the light metals industry as well as adversely affect present negotiations for development of other industries.



HOW ALLIES WILL RULE GERMANY.—The chart above shows how defeated Germany will be run by the Allies. The three-tiered set-up will be in charge of a four-power Allied Control Commission, composed of top military commanders of the U. S., Britain, Russia, and France. Under them will be coordinating commission, or working committee, who will represent the four zones of occupation attempting to apply general policy in the different zones. The third echelon, a central military body, will administer German ministries, except those unnecessary for defense, such as Ministries of Propaganda, Defense, Munitions, and Aviation. General Eisenhower will be the No. 1 American representative, with Maj. Gen. Lucius D. Clay as his deputy.

Church Group To Aid Do-nut Hut

The Presbyterian Ladies Aid will furnish food for the Do-Nut Hut on Sunday, April 8. The food is to be taken directly to the hut, not to the church after 10

Calendar of Coming Events

April 9—Townsend club, 1000 hall, 7:30 p. m.

GRAND OPENING

Buster Brown Shoe Store

1304 Adams Ave.

Saturday, April 7th

THE PUBLIC IS CORDIALLY INVITED TO VISIT THIS MODERN NEW SHOE STORE FOR MEN, WOMEN AND CHILDREN

You'll want to use your shoe stamps now! Hundreds of pairs of the latest style shoes have arrived for this Grand Opening... in a size range that is complete for properly fitting your feet. Shoes for dress, for street and for sport are here in great variety. You haven't seen a more complete stock in years!

Pumps... ties... bows... oxfords... wooden soled shoes. Whites! Browns! Blacks! Patents! Yes, just about every kind that Spring and Summer style requirements demand. A separate department for men, too, and a special section for children.

The entire family can find shoes to their liking at moderate prices. We invite you to see this modern Buster Brown Shoe Store especially designed to meet the needs of La Grande and the surrounding area.

CHOOSE FROM FRESH STOCKS

IN THESE NATIONALLY ADVERTISED BRANDS OF SHOES

- Air Steps
- Forest Park
- Buster Brown
- Robtce

Non-rationed Play Shoes — House Slippers — Official Boy and Girl Scout Shoes

OUR STORE OPENS AT 9:15 A.M.