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**HOME FRONT MORALE**

Most of the boys in the armed forces are just as anxious to keep the home folks from worrying as they are to win the war and get back home. Rarely do they mention their battle experience, unless it is to some friend. We recall reading an article in the recent issue of the Saturday Evening Post where a flier about to bail out of a bomber over the hump in China prayed for the folks not to worry. He was willing to take his own chances in the hazards of making the jump, but the thought of turning up missing and of the subsequent hunt worried him because he knew the folks back home would worry when he was reported missing.

This week we read a letter from a boy to his former school teacher on some of his experiences on the German front and he conveyed the thought that war was everything Sherman said it was and then some. A great many of his experiences will remain with him throughout life; experiences he probably would like to erase but can't. The letter was a masterpiece and has been rarely equaled by trained correspondents.

Among the things he says is that the infantry is sort of a plow horse of the fighting forces, doing most of the dirty work, fighting 250 hours in mud and filth on the front without relief. He suggests that it would be a splendid thing if the boys at the front could be rotated and sent back for a rest after so many combat hours, but except for short trips the army has never seen fit to adopt a policy of this kind, perhaps because of the shortage of men, but a knowledge of this condition has made most recruits shun the infantry wherever they could.

At any rate, if the boys have enough consideration for the folks back home not to mention their troubles, the least we can do is to keep our troubles to ourselves. Really they are insignificant when compared with the soldier who knows what death is and knows what it is like to endure the attendant hardships.

**THE PASSING OF THE POPULAR LEADER**

Whatever our opinions of the late President Roosevelt, we must agree that he was the most popular leader of our time, perhaps of the American history. Certainly we do not expect to see in our time another man who can break a long standing precedent to start serving his fourth term as president. The fact that he could satisfy the popular demand, riding down opposition and emerge with a majority of votes for the highest office on four successive occasions will make him an outstanding president. History must judge him as a statesman. Too often current events are judged on a current basis and rarely is the greatness of a man properly appraised until after years of study.

His passing is looked on by many as particularly tragic at this moment because it was generally felt that Franklin D. Roosevelt had a better grasp on world affairs than any living statesman today, but perhaps his going will have a salutary effect in shaping world peace plans and the perfected plans will come nearer fruition because "Mr. Roosevelt would have wanted it that way."

It is too early to predict what course the new president will assume, but as this is written many feel that Mr. Truman will attempt to build a strong cabinet and rely more on sage advice of able men.

**STRAYER SHRUNK**

One former statesman, Senator Strayer of Baker, has faded into a petty exterminator of "and-or's" in bills. The energies of a fine mind were funneled into watchman duty to amend the offensive but harmless "and" out of bills. In his "Capital Parade" Murray Wade reports that this inconsequential amendment in the closing hours cost the state's irreplaceable school fund \$200,000. Oregon City Enterprise tells how this cost was run up:

"Through being so exacting in word structure the Oregon Senate in the closing hours of the legislation kept HB 450 from becoming law. It didn't finish with its task of deleting the word "and" before the house adjourned with the result that the bill which made applicable to national banks the same law that applies to state bank accounts which lie dormant for seven years, failed to become law. The bill intended that accounts dormant seven years in national banks shall escheat to the state as inactive state bank accounts do. It was originally HB 180 and after an ambling career, at the instance of the state land board, was embodied in HB 450. But all the worry and fuss was without avail, and for the time at least the state will lose about \$200,000 in national bank inactive accounts. —Oregon Voter.

**Franklin D. Roosevelt**

The death of Franklin D. Roosevelt, 63, 31st United States president, which occurred last Thursday afternoon, shocked the entire nation and word of the tragedy spread quickly. He died from a cerebral hemorrhage at the little White House at Warm Springs, Georgia, a few minutes after complaining of a violent headache. His successor Vice President Harry S. Truman was sworn in as his successor a few hours after the death of the late president was announced and proclaimed Saturday as a day of mourning.

All stores were closed here Saturday out of respect for Mr. Roosevelt from 1:00 to 3:00 p.m. and a few stores closed all day. Sunday, memorial services were held in all churches.

Funeral services for the late president were held from the Blue room at the White House in Washington Saturday morning and the services were broadcast in a national hookup. Interment was made in the Roosevelt estate Sunday morning. Memorial services were held in the principal capitols of the world Saturday and Sunday.

Here are the highlights in the life of the late president:

1882—Born Jan. 30 at Hyde Park, N. Y., son of James Roosevelt and Sara Delano.

1900—Matriculated at Harvard university.

1905—Married March 17 to Eleanor Roosevelt, a sixth cousin. President Theodore Roosevelt gave the bride away.

1907—Admitted to the bar and began law practice in New York City.

1910—Elected to New York senate.

1911—Led independents' fight against election of William F. Sheehan, Tammany candidate, to U. S. senate.

1912—Assisted in nomination of Woodrow Wilson at Baltimore democratic national convention; reelected to New York senate.

1913—Appointed assistant secretary of navy.

1920—Nominated by democrats for vice president as running mate of James M. Cox.

1921—Stricken by infantile paralysis but continued business and law work with aid of Louis M. Howe.

1924—Made first visit to Warm Springs, Ga., and began interest in its development as health resort.

1924—Made nominating speech for Alfred E. Smith at New York democratic national convention.

1928—Placed Smith in nomination again at Houston, Texas, convention.

1928—Ran for governor of New York at Smith's request, and was elected.

1930—Reelected governor.

1932—Elected president.

1936—Renominated unanimously at Philadelphia national convention, reelected by majority vote of 46 states.

1940—First president to be reelected to a third term; reelected in 1944, died in the fourth month of the term.

**Latham**

Among visitors at the A. E. Walker home Sunday were Mrs. Olive Keeney and Ralph Keeney of Donna.

"Shortie" Rex has returned from Portland and is now employed with the Roberts and Harris woods crew.

Mrs. J. R. Whitney recently spent the week end with her husband in Portland where he is employed at the shipyards.

Sunny weather has brought many people out to make garden.

Mr. and Mrs. William Schietzer of Lorane visited Sunday at the J. R. Whitney home.

Mrs. R. E. Yates (Irene Trunnell) was elected chairman of the young matrons circle of the Bethany Presbyterian church in Milwaukee, Wisconsin. She will serve as toastmaster of the mother and daughter banquet May 1.

Mrs. Harvey Shipp of Sacramento and her father, J. E. Banton visited at the C. S. Plaster home recently.

Warren Ocheltree of Richland, Washington, came Sunday to visit his nephew, Merle Porter, and sister, Mrs. Ash of Cottage Grove.

Walter Murray has erected a large new chicken house.

**4-H MOTHERS CLUB MEETS**

On Wednesday the London 4-H Mothers Club met for their regular all day meeting at the clubhouse. A short business meeting was held at which a report on the

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4-H Achievement program was given. A profit of \$19.20 was raised at the pie walk, one half of which will go towards the community hall. It was voted that half a scholarship to the 4-H Summer Camp be given from the club proceeds. A total of \$171 has been sent to the Red Cross fund from the district canvassed by members of the club.

During the day members worked on the Red Cross hospital bags. It was reported that a plant had been sent to the club secretary, Mrs. Doran Ritter, who has been confined to her home by illness the past few weeks.

A guest for the day was Mrs. Mary Haney of Sever, Colorado, who is the house guest of Mrs. Lillian Stimmel. Housekeepers for the day were Mrs. Jake Raisor and Mrs. Lillian Stimmel.

Those having Red Cross sewing are requested to bring it to the next meeting, April 25th.

**Mrs. Susanne Wells Dies on April 13th**

Mrs. Susanne Catherine Wells, 87, died Friday at the Sunset home in Eugene. She was born September 29, 1858, at Brookville, Pa., and was married to Silas Wells August 7, 1877. Mr. Wells died June 22, 1934. From Brookville the family moved to Berlingame, Kansas, in 1879 and from there to Garden City. In 1920 the family moved to Cottage Grove, where Mrs. Wells resided until a few months ago.

She was a member of the Methodist church here for a number of years. Surviving are two sons, Cyrus Wells of McKune, Kansas, and Will Wells of Eugene and four daughters: Mrs. Vernie Owen of El Paso, Texas; Mrs. Lydia Harmon of Garden City, Kansas; Mrs. Blanche Coltrane of Fall Creek and Mrs. Bertha Cranfield of Denver, Colorado; two sisters, Mrs. Hannah Chapman of Cottage Grove and Ella Johnson, Brookville, Pa., 49 grandchildren and 46 great grandchildren.

Funeral services will be held from the Mills chapel tomorrow afternoon at 2:30 p. m. with the Rev. Frank Brown officiating. Interment will be in the Masonic L.O.O.F. cemetery.

**Reedsport Will Have Census Taken**

At the request of the city council of Reedsport, a census of that city will be conducted beginning Monday, April 23, according to Robert S. Farrell, secretary of state, whose office will conduct the census.

A new law authorizes the secretary of state to conduct a census of any city of 2,000 or less upon the request of the city council. Thus, the smaller cities may participate in the distribution of state funds on the basis of their present population, rather than the figure given in the 1940 census. Enumerators will be local residents who will be supplied with official identification cards. Residents of the city are urged to cooperate with enumerators so that a complete census may be obtained.

Reedsport is the first Oregon city to take advantage of the new law, although several others have requested information on the matter, the secretary of state said. In 1944, funds apportioned to cities from liquor and highway revenues approximated \$2.07 per person, Farrell said. This apportionment was made on the basis of 1940 census figures, but following a census taken by a state department, the apportionment will be based on the newer population figures.

**DORENA SCHOOL NOTES**

(By Annalee Boyce)

We, the pupils of the Dorena school, appreciate our new school bus very much, and wish to thank the patrons of the district for purchasing it for our school.

There are two new pupils in the primary room. Their names are Joan and Awanda Ellis and they are from Mt. View school. Their sister Audrey is in the upper grade room. Betty Ann and Lila Mae Chaffee recently entered school from Latham. They are in the upper grade room, too.

The Delight Valley school boys plan to play a game of baseball with the Dorena boys next Friday. The pupils have chosen Hazel Cooper for our May Queen. We are making plans for our program which will be given later on. The date will be announced later.

Annalee Boyce, Sally Ponton and Betty Ann Chaffee will act as princesses.

We are pleased to have the new water system installed. There will be a wash bowl and fountain in each room.

The sixth, seventh and eighth grades have their writing drills completed and are ready to be mailed to the Rice System of Penmanship in Portland. They hope to each receive a writing certificate.

We gave a short program last Friday afternoon in honor of the late president.

**THE MILK PROBLEM**

(By Dr. H. A. Hagen)

The milk problem, like that of the poor, seems always to be with us. Over the past twenty years or more, proposals for enforced pasteurization of milk going into Portland have recurred with regularity, reaching a new high during the past season of 1944. The excuse has always been that only pasteurized milk is safe, and the claim has been made that pasteurization does not lessen the nutritional value of milk.

The following excerpts from an article by C. P. Bryant, M.D. captioned "The Dangers of Pasteurized Milk," published last year in Readers Review are very enlightening and bring out facts of vital importance to the consuming public.

Dr. Bryant, of Seattle, Washington, is a graduate of Jefferson Medical College, Philadelphia in 1905; took Post-Graduate work in Medicine at Chicago University in 1906; and took Post-Graduate work in Medicine at Stanford University in 1922. He has done extensive research work on the pasteurization of milk and is an established authority on milk.

Among other things in the article referred to above, Dr. Bryant states: "During the period of study I have made on the dangers of milk pasteurization I have compiled statistics from many authorities, which I give you below:

"Dr. Jesse Mercer Creham, in an article entitled 'An Experiment in Milk Pasteurization,' in the March 1941 issue of Nature's Path, said in part the following:

"Perhaps one of the most conspicuous experiments in recent years to prove the case of pasteurized milk was that conducted under strictest supervision at the West of Scotland Agricultural College at Auchincruive, near Ayr. Two groups, each of 8 calves, were fed, one group on raw milk, the other on pasteurized milk, prepared by holding the milk at 145 degrees Fahrenheit for 30 minutes, the most usual pasteurization procedure. The experiment covered a period of 90 days.

"All the animals in the first group, the raw milk group, finished the trial without mortality. In the second, or pasteurized milk fed group, two died before they were 30 days old, and a third died on the ninety-second day, that is, two days after the experiment.

"The nearly 50 per cent mortality record among the pasteurized group was appalling to the pasteurization interests (which had prompted the experiment to prove their product). This experiment proved conclusively that there are protective qualities in raw milk that are rendered ineffective by pasteurization. Precisely what all of these protective properties are no one can say positively. Those that are known to be lessened are calcium; the anti-scurbutic Vitamin C; and the protein of milk as well as the butter fat are rendered less assimilable by pasteurization."

"Dr. Henry Dwight Chapin, Consulting Physician, Willard Parker Hospital, New York City, Member of American Pediatric Society, in his article 'The Necessity of a Pure Raw Milk,' had this to say: 'Milk is a complicated fluid with more than one function to perform. This must always be borne in mind when heat or other agents are brought to bear on it. As a general rule, the less milk is manipulated and the closer it is kept to its natural state, the better it will serve the ends for which it is intended. Any factor that tends to alter in any way the physical or vital character of milk must be considered as important, and possibly, under certain conditions and in certain ways, may not be of advantage. Some of Nature's foods are evidently intended to be taken in a raw state, as is shown by certain failure in nutrition which follows when they are subjected to prolonged drying or heating. In the giving of cow's milk to infants as a substitute food, we must consider the physiologic effects of any changes that may be effected by heating or other agents. Milk is a physiologic fluid, not merely a mixture of fats, proteins, carbohydrates, mineral matter and water, or a combination of protein matters and calories. As more is learned of its properties, the greater will be the demand for raw milk in the treatment of various nutritional defects. We must always remember that physical changes may interfere with some physiologic functions."

"Raw Milk vs. Pasteurized Milk," an editorial in the Illinois Medical Journal 48: 1-3 (July) 1925 brings out some interesting comment:

"Unclean milk cannot be made clean by pasteurization... In fact pasteurization increases the danger of infection of the intestine with Welch's bacillus and other putrefactive organisms by destroying the lactic acid forming organisms which when present hinder the growth and development of the putrefactive flora. Destruction of these germs give the putrefactive bacteria opportunity for unlimited growth and development under favorable conditions whether within or without the body. In pasteurized milk there may be present the highly

active poison produced by tubercle bacilli, and in quantities sufficient to give rise to marked symptoms of malnutrition. This has been shown definitely in animal experiments. Unless used very quickly after pasteurization spores of the deadly Welch bacillus and other dangerous organisms may multiply rapidly so that, when used, pasteurized milk may actually introduce into the body of sensitive infants more dangerous germs than were originally found in the raw milk before it was pasteurized. It is high time that the public should be informed of the fact that pasteurization does not make dirty milk either clean or safe and that pasteurized milk is even in some respects less safe and wholesome than dirty raw milk, provided germs of infectious disease are absent. This statement cannot be repeated too often."

"Some time ago a letter was printed, signed by eight members of Parliament (England), from which we quote:

"May we here adduce certain facts relating to a single county as recorded in the last report of the Medical Officer of Health for Cheshire?"

"This county has a population of 420,000 souls, all the milk drunk by whom is produced in the county. During 1932 there were 45 deaths in all from surgical tuberculosis of which 33 were children under 15.

"In 13 rural districts, where the whole supply is in the hands of small retailers of raw milk, there were no deaths at all during the year from surgical tuberculosis. The highest death rate was in an urban area where the population lived under model conditions and practically all the milk supply is pasteurized."

"A very interesting observation for a period over six months was carried out by M. Ludd, H. W. Ewatts, and L. W. Franks in New York, on infant feeding. The infants were divided into four groups. The first was fed on pasteurized milk alone; the second on pasteurized milk plus orange juice; the third on pasteurized milk plus orange juice and cod liver oil; and the fourth on certified milk, which was the only raw milk obtainable in New York. The percentage in weights of these different groups showed that those fed on pasteurized milk alone gained 1.7 per cent in weight; with pasteurized milk plus orange juice the gain was 7.9 per cent; with pasteurized milk plus orange juice and cod liver oil the gain was 9.5 per cent; while those fed on raw milk gained 14 per cent in weight.

"Many of the most virulent forms of bacteria (streptococci, staphylococci, etc.) are not affected by 185 degrees F. of heat, the limit of practically all pasteurization is 165 degrees F., and many laboratories do not employ heat above 145 degrees F."

"The changes brought about by pasteurization of milk are: "First—A hard curd results from the heat of pasteurization. These curds are much more difficult to digest than the soft curd of raw (unprocessed) milk."

"Second—Pasteurization destroys the lactic acid ferment. Lactic acid is one of the most healthful and essential products of milk. Many countries prefer the lactic acid milk to the sweet. Pasteurized milk will decay but never sour."

"Third—Vitamin C is most completely destroyed. This essential vitamin is necessary to prevent scurvy."

"Fourth—There is a lessening of the lime salts and phosphorus.

Also pasteurization makes protein and butter fat less assimilable. "Fifth—Under the influence of heat the proteins of milk undergo modification. The production of hydrogen sulphide and of ammonia points to decomposition (decay) of these proteins. The proteins, albumin and globulin, suffer coagulation.

"Sixth—Pasteurization of milk is no guaranty that the bacteria in the milk, tho apparently dead or latent, will not revive after a period of time without losing an iota of their harmfulness.

"Seventh—Live bacteria in milk produce toxins known as exotoxins, which are far less fatal than the endotoxins resulting from the bodies of dead bacteria.

"The constantly broadening knowledge of nutrition that is resulting from chemical studies and from animal feeding experiments should be a warning against passing laws that will prevent progress, and no regulation should be tolerated that will put normal, physiologic milk beyond the reach of physicians and the public at large."

At the International Health Report, Chicago, from 1917 to 1920, the milk diet was extensively given to an average of 100 patients daily, raw milk being used exclusively. During the worst of the Flu epidemic, all raw milk was banned from the city for a time, and only pasteurized milk was available. While on the pasteurized milk during this period the patients consistently lost weight and energy, and developed digestive disturbances. These were the same patients previously observed making satisfactory gains on raw milk, without digestive disturbances, and who resumed these gains when raw milk was again available.

The foregoing clearly shows the relatively greater nutritional value of raw milk and the vital necessity of assuring its availability to the public.

The solution, then, is one of sanitary regulation. Adequate inspection and control of herds; sanitary procedures in milking, use of containers, bottling, cooling, processing, handling, transporting, storing and final distribution to the consuming public will provide against possible infection in milk. Milk cans of all raw milk meeting sanitary requirements should be so labeled and carry producers name for information of the buying public.

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