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LETTER FROM WASHINGTON

Harris Ellsworth, M. C.
4th District, Oregon

Very soon the members of the U.S. House of Representatives will be required to make what I believe is the most serious and troublesome decision of this session. I refer to the bill, now before us, which authorizes the appropriation of seven billions of dollars for our foreign economic and military aid programs for the coming fiscal year which begins July 1.

No member of Congress is genuinely qualified to judge the exact amount of money actually needed to supply the necessary minimum amount of aid to the foreign countries which are endeavoring to fight off Russian communism. I use the phrase "necessary minimum" because that is the problem exactly—we do not want to do more than necessary, but under the circumstances we should continue the program of help.

What is necessary? The only

answer we have is the one given (and stoutly defended) by the President upon advice of the State Department and military experts in the field. If I had complete confidence in those people and their wisdom, my answer would be easily arrived at. Unfortunately I do not have that confidence. I think they have asked not only for more than they think is needed but actually more than they can spend. In cold truth, I think they figured Congress would make a big cut in whatever sum they requested so they simply submitted a figure large enough so that when a big cut is made they will still have what they think they really need!

I have what I consider pretty good grounds for my suspicions. First, I have seen this same identical thing done by the budget makers of other departments, not once but numerous times. It has come to be quite an accepted technique. But the more important fact is that the foreign aid spenders have not been able to spend all the money appropriated for their programs in previous years. For example, they began this fiscal year with an unexpended balance of more than twelve and one-half BILLIONS. Then in addition they had the \$7.3 billion which was appropriated for the present fiscal year. Now it is estimated (in the committee report) that the unexpended balance left from funds previously appropriated will be EIGHTEEN BILLIONS at the end of this fiscal year.

The quick answer to this strange situation is that the appropriated funds have all been "obligated." But that does not account for the fact that the unexpended balance grows amazingly each year. This program has been in operation for several years. They should have filled the "pipeline" and have hit a semblance of balance by this time.

Accordingly, even if we were not in financial trouble ourselves and burdened with almost confiscatory taxes, I would want to see the requested amount sharply reduced. Under the circumstances it is ESSENTIAL to cut it down.

Congress will have another knotty problem on its hands before long. Perhaps you have forgotten about it, but the President seized and has been operating the railroads of the country for some 20 months. The seizure was made under emergency war powers contained in a 1916 law. The roads were seized to avert a rail strike. The disagreement between the Railroad Companies and the Unions had not been settled. The war emergency authority expires the first of June—unless it is renewed—and the seizure of the roads will end. What should Congress do, let the authority expire which would probably precipitate a rail strike, or should we legalize a more or less perpetual "seizure state"? I shall have further comment on this later.

Withycombe Hall To Be Dedicated At OSC May 24

Oregon State College—The new east building on the Oregon State college campus, Withycombe hall, will be formally dedicated Saturday afternoon, May 24, with special recognition being given to the man after whom the large, modern structure is named, Dr. James Withycombe.

One of the pioneers in the development of agricultural research and instruction in Oregon, Dr. Withycombe was the first head of animal and husbandry and the dairy department at OSC and also was director of the agricultural experiment station. He later became governor of Oregon. He died in 1919.

A bronze plaque, bearing Dr. Withycombe's picture and an in-

scription, will be presented at the dedication. It will be installed permanently in the building foyer. The new building houses the animal husbandry and dairy husbandry departments and dairy manufacturing.

Two nationally-known authorities from Washington, D.C., along with Governor Douglas McKay, college officials and the state board of higher education will take part in the ceremonies beginning at 1:30.

Main speakers will be Dr. B. T. Simms, chief of the U.S. bureau of animal industry, and Dr. Richard J. Werner, assistant director of the Milk Industry Foundation. Dr. Simms was head of the OSC veterinary department from 1913 to 1933 and Dr. Werner is a retired army colonel, former college president and 1917 agricultural graduate from



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FIESTA CAKE—Marilyn Grafis, a College of Pacific senior who has been selected as Miss Sperry, tries Fiesta cake which was created in Martha Meade Kitchens in honor of 100th anniversary of Sperry division of General Mills. The spun-gold sponge cake has a coffee crisp topping, making it a glamorous dessert for parties and special occasions. The recipe is as follows:

- Preheat oven to 350° (moderate). Have eggs at room temperature. Sift flour before measuring. Use level measurements.
1. Measure and sift together into bowl—
1 1/4 cups sifted Sperry Drifted Snow Flour
3/4 cup sugar
Make a well in center and add—
1/2 cup egg yolks (6)
1/4 cup cold water
1 tablespoon lemon juice
1 teaspoon vanilla
Beat until mixture forms a smooth moderately thick batter.
 2. Measure into a very large mixing bowl—
1 cup egg whites (7 or 8)
1 teaspoon cream of tartar
1 teaspoon salt
Whip (use rotary beater, or electric mixer) until very fine foam forms throughout. Add gradually, 2 table-spoons at a time—
3/4 cup sugar
Continue beating until meringue is firm and holds up in straight peaks when beater is gently lifted out.
 3. Pour batter slowly over meringue while gently folding in with spoon or rubber scraper. Fold in just until blended. Do not stir. Gently push batter into ungreased tube pan, 10x4 in. Lift last portion lightly from bowl to pan. Carefully cut through batter, going around tube 3-6 times with silver knife to break large air bubbles. Be sure batter is level in pan.
 4. Bake 50-55 min. or until top springs back when lightly touched. Immediately turn pan over, placing tube part over neck of funnel or bottle. Let cake hang until cold. Loosen cake from sides and tube with spatula. Turn pan over and hit edge sharply to loosen. 16 to 20 servings.
- Have eggs at room temperature. Use level measurements.
- COFFEE CRISP TOPPING**
Measure in saucepan (at least 5 in. deep)—
1 1/2 cups sugar
1/4 cup coffee beverage
1/4 cup white corn syrup
Stir to combine ingredients. Bring to boil and cook to hard crack stage, 310° (or when a small amount is dropped into cold water it will break with a brittle snap). Remove from heat and immediately add—
3 teaspoons soda,
free from all lumps
(Press soda through fine sieve, measure lightly).
Stir vigorously just until mixture thickens and pulls away from sides of pan. (Mixture foams rapidly when soda is added. Do not destroy foam by excessive beating.) Immediately pour foamy mass into ungreased shallow metal pan (about 9x9x1 1/4 in.). Do not spread or stir. Let stand without moving until cool. When ready to garnish cake, knock out of pan and crush between sheets of waxed paper with rolling pin to form coarse crumbs.
- TO PREPARE FIESTA CAKE.** Split cake into 4 equal layers. Have ready crushed Coffee Crisp Topping. Place in a chilled bowl—
2 cups whipping cream (1 pint)
2 tablespoons sugar
2 teaspoons vanilla
Whip until cream holds its shape. Spread about half of whipped cream between layers and the remainder over top and sides. Cover cake very generously and thoroughly with crushed Coffee Crisp Topping. (Whipped cream should be entirely covered.) With straight knife indicate cutting lines on top and down sides of cake. Keep in refrigerator until served.

OSC. He will be introduced by one of his OSC classmates, Governor McKay.

Also on the program for brief remarks will be Chancellor Charles D. Byrne, President A. L. Strand, Dean of Agriculture F. E. Price, and three members of the state board of higher education, Edgar W. Smith, Portland, president; Herman Oliver, John Doy, chairman of the agricultural committee; and Dr. R. E. Kleinsorge, Silverton, chairman of the building committee.

All classrooms, laboratories, offices and other facilities of the new three-unit building will be open to

the general public all day Saturday. A no-host luncheon will be served at noon in one of the large dairy manufacturing labs.

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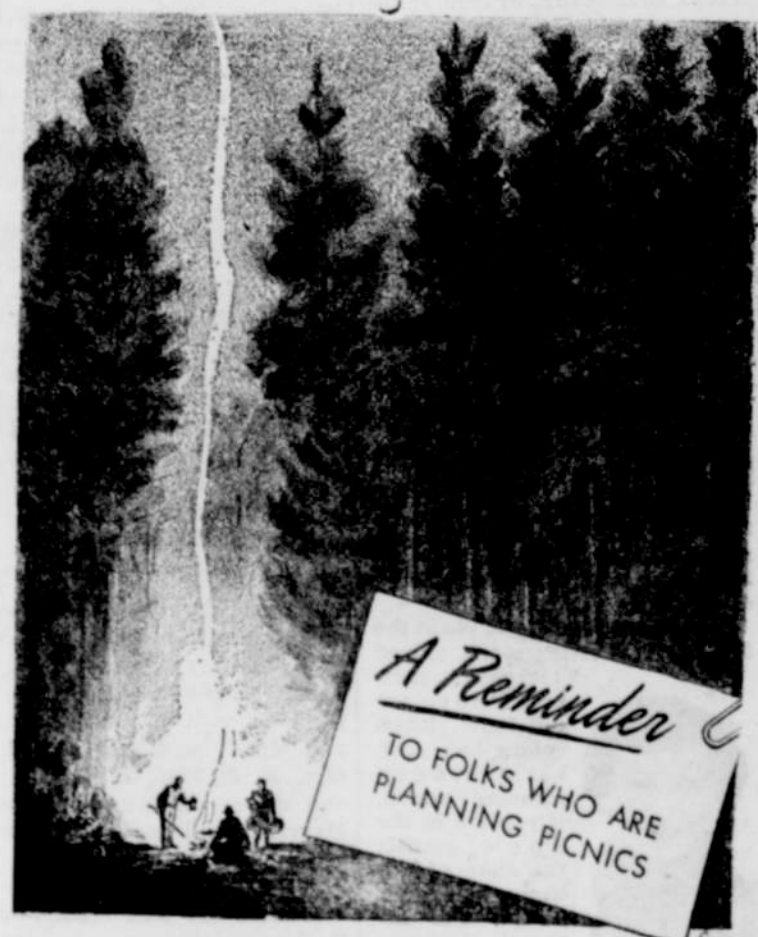
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