

# VAST SUM SPENT IN MUSCLE SHOALS PROJECT TO DATE

'Niagara of South' Has Cost Taxpayers \$47,000,000—Could Produce 600,000 Horsepower if Equipped

WASHINGTON, D. C. — (Sp.) — Muscle Shoals and its Wilson Dam, to which President-elect Roosevelt recently made an inspection trip and in the further development of which he announced an interest, is the "Niagara of the south" insofar as potential water power is concerned, according to a bulletin from the Washington, D. C., headquarters of the National Geographic society.

"Muscle Shoals is off the main highways and railroads, and considerably south of the center of population, and is therefore not so well known to traveling Americans as some less important power sites," says the bulletin.

River Crosses State Twice  
The Tennessee river, on which these rapids are situated, is the main tributary of the Ohio river and carries a large volume of water, especially in the spring months. The river, flowing far to the south and then far to the north, makes a vast bend, greater than that in any other of the major streams of the United States except the Snake river and the Rio Grande.

"Some of the headwaters of the Tennessee rise in Virginia and the stream then makes two complete crossings of the state of Tennessee, looping between times into northern Alabama. It is the portion of the river that lies in Alabama that contains Muscle Shoals, a section of rapids 37 miles long. In this short distance the river drops about 130 feet, nearly a third of the entire fall between Chattanooga and the Ohio river.

Plans to improve the Tennessee at Muscle Shoals have been in existence for more than a hundred years. The work was first recommended by the secretary of war in 1824. This improvement was wholly for the purpose of bettering navigation. Work was actually started in 1831 and a canal with several locks was constructed, but was of small value. Further improvements to help navigation were made up until the World war, when it was decided to harness the river by a power dam and to utilize its electric energy for the production of nitrates to be used in the manufacture of ammunition. The Wilson Dam was begun in 1916 and was not completed until 1925.

600,000 Horse-Power Available at Flood Time  
"This dam is one of the largest in the United States. The river spreads out to a great breadth so that the dam locks only about 700 feet of being a mile long. It is approximately 122 feet high to the roadway on top, and contained at the time of its completion a greater volume of concrete than any other dam in the world. Because of the great width of the river at the dam site, construction was very costly. Dam and power house have cost to date \$47,000,000. The power house is situated at the south end of the dam and has foundations which provide for the installation of 18 giant turbines that will produce a maximum of 600,000 horse power. Of these, eight have been installed and are capable of producing a maximum of 250,000 horse-power.

"Since the completion of the Wilson Dam and power house in 1925, the plant has been put to very little use. Some electric energy has been sold to existing power companies, but at no time has the power house been called on for its maximum production.

"In connection with the building of the Wilson Dam, the federal government constructed two huge factories for the manufacture of nitrogen of the air. The various buildings of one, situated at the town of Sheffield, a few miles down stream from the southern end of the dam, are scattered over more than 1800 acres of land. It has never been in use. The second, four miles up stream from Sheffield and close to the end of the dam, occupies a tract of approximately 2300 acres. It has been operated only on a test basis. The government also constructed a large steam power plant of 80,000 horse-power with which to operate the second nitrate plant pending the completion of the dam.

Near City of Florence  
"The north end of the Wilson Dam is in the suburbs of Florence, Alabama, a thriving little city of 12,000 inhabitants. Florence is a typical inland southern town of shaded streets, many of them lined with fine old mansions. Like other communities near Muscle Shoals, Florence felt the hectic war-time prosperity that poured liberal wages into the hands of 20,000 workers on the dam and nitrate plants. But the town had grown up long before, and today it shows no scars from the boom period.

"When the Wilson dam was built, primarily for power production, the possibilities of improving the navigation of the Tennessee river by the structure were not overlooked. At the north end of the dam is a canal with its flight of locks through which river boats are lifted into the Wilson lake. Back water from the dam makes the river navigable for 14 miles up stream, but at this point a shallow stretch occurs. There an auxiliary dam is being built which will make the river navigable to Chattanooga. A small dam, also, has been built several miles down stream from Wilson dam to make possible the passage of river traffic over the lower end of Muscle Shoals.

"When the up-stream dam is completed it will be possible for Tennessee river traffic to operate from Chattanooga to the mouth of the river and on down through the Ohio and Mississippi to the gulf, carrying its burdens of coal, stone, phosphate, rock, coke, iron, lumber, furniture, and farm and food products."

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## Famous Cartoonists Part



George McManus, left, famous cartoonist and creator of the celebrated comic strip, "Bringing Up Father," is seen off at the Los Angeles station by another famous cartoonist, Jimmy Murphy, creator of the famous former leaves for a two month trip to the east.

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## FRAIL WOMAN IS REAL HEROINE OF ATTACK UPON F. R.

MIAMI, Fla., Feb. 17.—(AP)—A frail, little woman, who forgot her own danger to fling herself upon the assassin trying to kill the president-elect of the United States, emerged today as the real heroine of the Miami drama of bullets.

Excitedly, her eyes dancing, Mrs. W. F. Cross of Miami, said she was standing on the same bench with the assassin when he opened fire over the heads of the throng, directly at the president-elect's party.

"When President-elect Roosevelt stood up to make his speech," she said, "so many stood up in front of me that I couldn't see, so I got up on a bench.

"This man (Zangaris) stood up with me, and the bench almost folded up.

"I looked around. Then I saw he had a pistol and he began shooting toward the president-elect. I grabbed his hand, which held the pistol, pushed it up in the air and called for help.

"Tom Armour (a man standing nearby) also grabbed his hand, and we held it up in the air so he couldn't shoot any more.

"By that time some men were choking him."

4 tablespoons butter.  
4 tablespoons flour.  
2 1/2 cups milk.  
1/4 teaspoon salt.  
1/4 teaspoon paprika.  
1/4 teaspoon onion salt.  
1/4 teaspoon celery salt.  
1/4 teaspoon chopped celery.  
1-3 cup grated cheese.  
Melt butter and add flour. Blend well and add milk and cook until creamy sauce forms. Add eggs and seasonings. Pour into buttered baking dish and sprinkle with cheese. Bake 20 minutes in moderate oven.

Prune Bread  
(Serve warm or cold)  
2 cups flour.  
1 1/2 cups graham flour.  
1 teaspoon soda.  
2 teaspoons baking powder.  
2-3 teaspoon salt.  
1 cup chopped prunes.  
1/2 cup nuts.  
1 egg.  
1 1/2 cups sour milk.  
1/2 cup sugar.  
3 tablespoons fat, melted.  
Mix all ingredients and pour into greased loaf pan. Let rise 1 1/2 minutes. Bake one hour in moderately slow oven.

Vegetable Salad  
1 cup cooked peas.  
1/2 cup cooked carrots.  
3 tablespoons chopped celery.  
1 tablespoon chopped onion.  
1/2 cup diced cooked beets.  
2 tablespoons chopped pickles.  
1-3 teaspoon salt.  
1-3 cup French dressing.  
Lightly mix ingredients with fork. Serve on crisp cabbage or lettuce leaves.

Chocolate Sauce  
1 1/2 squares chocolate.  
2-3 cup sugar.  
1 tablespoon flour.  
1/4 teaspoon salt.

1-1/3 cups water.  
1 tablespoon butter.  
1 teaspoon vanilla.  
Cut chocolate into small pieces. Add to sugar, flour and salt. Blend well and add water. Boil until sauce thickens. Stir constantly. Add butter and vanilla.

EVENING PARTY MENU  
Lobster a la Nedberg  
Cheese Squares  
Stuffed Olives  
Celery Heals  
Orange Sherbet  
Black Walnut Cake  
White Frosting

Lobster a la Nedberg for 4  
4 tablespoons butter.  
4 tablespoons flour.  
3 cups milk.  
1 teaspoon salt.  
1/4 teaspoon pepper.  
1/4 teaspoon celery salt.  
2 cups lobster meat.  
2 egg yolks, beaten.  
8 pieces buttered toast.

Melt butter and add flour. Mix well and add milk and cook until creamy sauce forms. Stir frequently. Add seasonings and lobster. Cook 2 minutes. Add yolks, mix well and serve at once, poured over toast. Garnish with parsley and serve.

Black Walnut Cake  
2-3 cup fat.  
1 1/2 cups sugar.  
1 cup milk.  
1 teaspoon vanilla.  
1/4 teaspoon almond extract.  
1/4 teaspoon salt.  
3 cups pastry flour.  
3 teaspoons baking powder.  
1/2 cup black walnuts.  
4 egg whites, beaten.  
Cream the fat and sugar. Add milk, vanilla, almond, salt, flour and baking powder. Beat two minutes. Fold in nuts and egg whites. Pour into 2 layer cake pans lined with waxed paper. Bake 25 minutes in

moderately slow oven. Cool and frost.  
White Frosting  
2 cups sugar.  
2 teaspoons vinegar.  
1 cup water.  
3 egg whites, beaten.  
1 teaspoon vanilla.  
1/4 teaspoon almond extract.  
Mix sugar, vinegar and water. Boil gently and without stirring until thread forms when portion is slowly poured from spoon. Slowly pour into beaten whites. Beat steadily until frosting thickens and is cold. Add extracts and frost the cake.

When baking cookies on baking sheet, grease sheet with unsalted fat as oil or lard.

USING LEFTOVER EGG YOLKS  
A Menu for Dinner  
Broiled Lamb Chops  
Mashed Potatoes  
Buttered Green Beans  
Bread  
Plum Jelly  
Head Lettuce  
Ruslan Dressing  
Pear Sauce  
Coffee

RECIPES USING EGG YOLKS  
Yoke Cake  
1/2 cup fat.  
1 cup sugar.  
8 egg yolks, beaten.  
1/2 cup orange juice.  
3 teaspoons lemon extract.  
1/2 teaspoon salt.  
3 cups pastry flour.  
2 1/2 teaspoons baking powder.  
Cream fat and sugar. Add rest of ingredients and beat 3 minutes. Pour into 2 layer cake pans which have been fitted with waxed paper. Bake 20 minutes in moderate oven. Cool and frost with white or yellow icing.

Rice Custard Pudding  
8 egg yolks.  
3 cups milk.  
3 teaspoons vanilla.

1 cup sugar.  
1/4 teaspoon salt.  
1 1/2 cups boiled rice.  
Bake yolks for one minute. Add rest of ingredients. Pour into buttered baking dish. Set in pan of hot water and bake 30 minutes in slow oven. Cool and chill. Serve plain or with cream.  
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The Dinner Menu  
Eggs Au Gratin  
Baked Squash  
Prune Bread  
Butter  
Vegetable Salad  
Sald Dressing  
Cottage Pudding  
Chocolate Sauce  
Coffee  
Egg Au Gratin, Serving Four  
4 hard cooked eggs, sliced.

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