

Letter From Washington

By HARRIS ELLSWORTH
Member of Congress From Oregon

There have been some rather disturbing reports concerning the way federal appropriation bills are to be handled this year. Instead of the usual separate bill for each department, all appropriations are to be lumped into one giant bill. Heretofore each bill has been prepared by a subcommittee which had considerable authority of its own and was responsible for its bills on the floor. This year I understand that while the various sections of the single bill will be prepared by subcommittees, a single, hand-picked super subcommittee will "screen" the final draft before the bill is allowed to go to the floor. The grim practical politics of this development will be to bring appropriation bills under strict administration control. Previously, many subcommittees of the house appropriations committee were nominated by members who did not see eye-to-eye with the president and his inner circle.

Add to the above the facts that all house appropriations hearings are held behind closed doors and floor debate on the funds for each department will likely be limited to an hour on each side. It is pretty clear that the membership of the house, the newspapers and the public, will not have a chance to find out much about what is in an appropriation bill and why.

Many of us are going to put up a fight against this "iron curtain" method of handling appropriations.

MINORITY LEADER of the house, Congressman Joe Martin, has named me a member of the committee he has appointed which will draw up a statement of republican objectives—sort of a statement of republican party policy so far as republican members of the house are concerned. A similar committee has been formed by senate republicans and another has been selected by National Chairman Gabrielson from the membership of the national committee. All three groups will work independently at first and each will prepare its own statement. Later an executive committee, made up of members from each of the three bodies, will combine the three statements into a single statement of republican principles and objectives.

My thinking on this subject is that what we say must be bold, it must be specific—definite, and it must be stated in clear, understandable terms with no double-talk. Can we do it? I think we can and without too much difficulty, at that.

WITHIN A VERY few weeks our home here will be the center of plans and preparations for a wedding. Our daughter Jane is to be married this spring—probably in May. One result of all this will be the loss of an extremely capable member of my office staff. Last fall I persuaded Jane to resign an excellent position she had as private secretary to the vice-president of one of the large radio networks and

come to work in my office. This made it possible for me to have her with me to handle my office at home in Oregon, which made a wonderful working set-up. During the two months in Oregon I made a total of 51 public appearances and drove some 4,000 miles. My dictation was usually done late at night and on Sundays. It was great to have a "built-in" secretary. But now Jane is leaving the office in February and will start getting ready for the big event.

Judge Latourette To Join Supreme Court

Salem, Ore., Jan. 19—(U.P.)—Gov. Douglas McKay today accepted the resignation of Justice E. M. Page of the Oregon supreme court and appointed Circuit Judge Earl C. Latourette of Oregon City as his successor.

Governor McKay appointed Attorney Ralph Holman of Oregon City to succeed Latourette as circuit judge of Clackamas county.

Governor McKay said he was "forced to accept Page's resignation with extreme reluctance" but was compelled to do so because the associate justice had been in failing health. Page had served on the Marion county circuit bench for eight years before McKay appointed him to the supreme court last July to succeed the late Justice Percy R. Kelly.

Senator Cancels Trip To Southern Oregon

Portland, Jan. 19—Sen. Wayne Morse will fulfill speaking engagements in Portland, Salem and Eugene this week-end and next week after he arrives from Washington, D.C. for a few days in Oregon, it was announced today.

The senator, who originally planned appearances in southern Oregon, cancelled plans for this part of the trip. Weather conditions were given as the reason. He will leave for Washington by plane next Thursday.

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SNACK TIME? KIDS LOVE



FIREMEN CALLED

Considerable damage to the floor and wall of a room at the Mabel Bough rooming house,

819 North Central avenue, occurred about 10:30 a.m. yesterday after fire from an electric heater ignited bed clothing, firemen reported. Two trucks were dispatched to the blaze.

Dredge Seeks To Free Battleship Missouri

Norfolk, Va., Jan. 19—(U.P.)—An army-manned dredge came down Chesapeake bay today to

try to suck the mud from under the navy's only active battleship and refloat the storied "Big Mo". The Missouri, scene of the official Japanese surrender in

1945, has rested on an "inconvenient" mudbank about three miles out in the bay since Tuesday morning. Dead line Sunday. Classified is at Noon Saturdays.

The new Boeing B-50D super-fortress is equipped with seven hundred-gallon streamlined external fuel tanks which can accommodate four-thousand-pound bombs.

Mrs. Wright's Bread 20¢
WHITE OR WHEAT 1 1/2-lb. Loaf

Sunnybank Margarine 29¢
SWEET, FRESH TASTING Lb.



Nob Hill Coffee 72¢
Airway Coffee 69¢
Edwards Coffee 77¢
1-lb. bag

CANTERBURY TEA 30¢ 16-bag pkg.
LIPTON'S TEA 33¢ 16-bag pkg.

—ORANGE PEKOE, BLACK TEAS—
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Rib Roast

For a roast that's easy to carve—one that's sure to roast juicy and tender—get one of these Standing Rib Roasts at Safeway today!

Trimmed Waste-Free BEFORE WEIGHING!!!

GRADE GOOD, PER POUND 69¢

Pot Roasts
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SIRLOIN STEAKS
Lots of lean, tender meat. Chock full of mouth-watering goodness. Lb. 79¢

Beef Short Ribs Lb. 29¢ Sliced Bacon Lb. 39¢
Ground Beef Fresh Lb. 39¢ Turkeys Eviscerated Hens Lb. 59¢
Pork Roast Shoulder Lb. 39¢ Smoked Hams Lb. 53¢
Pork Steak Shoulder Lb. 45¢ Fryers or Rabbits Lb. 65¢
Pork Sausage Lb. 45¢ Fresh Oysters pt. 69¢
Pork Loin Roast, Rib or Loin Cut Lb. 43¢

RINSO SOAP
Granulated— 46-oz. Pkg. 53¢

CRISCO SHORTENING
Use Crisco— 3-lb. Can 77¢
It's digestible



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SAFEGWAY

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Grade 'A' Large Eggs Dozen 47¢

Del Monte Peaches No. 2 1/2 23¢
Cream Corn Garden-side No. 2 Can 11¢
Haley Meat Balls 16-oz. Can 39¢
Jell-Well Gelatines, 2 Pkgs. 13¢
Syrup Karo Blue Label 1 1/2 Lb. 20¢ 5-lb. Can 55¢
Tea Timers Crackers Lb. Pkg. 31¢
Cheddar Cheese Chatham Mild Lb. 49¢
Armour's Pure Lard 3-lb. 55¢

Meadow Wood BUTTER
GRADE A Lb. 72¢

BISQUICK
A hot roll mix, too! 40 oz. Pkg. 47¢

Now you can buy these delicious PEACHES for oh so little!
CASTLE CREST No. 2 1/2 Can 21¢
5 for \$1.00

BORAXO
Cleans dirty hands! 8-oz. can 17¢

WOODBURY SOAP
Regular Size Bars 3/25¢

AEROWAX
Self Polishing Quart 54¢

Play this brand new WHITE MAGIC SOAP Quiz Game...it's Fun...it's Easy!
\$32,000.00 in BIG PRIZES!
Details and entry blank at EWAY
3 PACKARD SEDANS
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You may win if you buy the new White Magic SOAP 46-oz. Pkg. 49¢

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PETER PAN 12-oz. jar 35¢
SKIPPY BRAND PEANUT BUTTER 15-oz. jar 39¢

Serve a healthful, nourishing Salad with Pre-ripened AVOCADOS 15¢ EACH

Sweet Coacchella Grapefruit
Save—Buy the Bag 7-lb. Bag 69¢

Navel Oranges 5 LB. BAG 59¢
Green Cabbage, Lb. 5¢
Smooth Carrots, Lb. 8¢
Salads Pkg. 12¢

Pre-packaged SPINACH
Garden-fresh 10-oz. pkg. 19¢

SQUASH
Hubbard or Banana Lb. 6¢

U. S. NO. 1 GRADE NETTED GEM Potatoes
10-lb. Sack 49¢
25-lb. Sack \$1.19

Tomatoes Selected 14-oz. Pkg. 23¢
Yams Louisiana 2 lbs. 27¢
Dry Onions Yellow Lb. 7¢
Cauliflower Solid Lb. 23¢

CHEF MERLINO PRESENTS AN ORIGINAL PARTYTIME FAVORITE—

MISSION NOODLES with CHICKEN LIVERS



PLANNING A PARTY? THIS RECIPE SERVES 24 PERSONS! —or you may reduce it to the number of guests you plan!

Here's the Recipe:
2 lbs. Mission Wide Egg Noodles
1 1/2 lb. butter (or chicken fat)
12 onions, chopped
Salt and pepper
2 green peppers, chopped
2 dozen chicken livers, chopped
Salt and pepper
Cook egg noodles in rapidly boiling salted water until tender yet chewy. Drain well, keep warm. Fry onions and green peppers for 3 minutes in butter or chicken fat. Add chopped livers and continue cooking until onions are tender. Season, and combine with the cooked noodles. Serves 18 to 24.

FREE—Free Recipes for Serving-A Crowd! Write Mission Macaroni Co., 1102 8th Avenue South, Seattle 4, Wash.

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