



VICTIM OF AGGRESSION—This Swedish Air Force Catalina, which was shot down by two Soviet jet fighter planes while on a rescue mission, sinks into the Baltic Sea. Two rubber boats carry survivors to the German freighter Muensterland. Seven crewmen, including two wounded, were saved.

A Nichols' Worth of— Comment On This and That

BY HARMAN W. NICHOLS
United Press Feature Writer

Washington — (U.P.)—I met a man who is on his way to Great Britain to show the British how to cook a Texas steer.



Harman Nichols

Buster C. Shely didn't have the long-horn with him, but you could tell he hails from the biggest state. He had on narrow-toed, high heel boots, a 10 1/4 gallon hat, and a couple of six-shooters empty.

This whole stunt started when Dr. James A. Hundley, Bethesda, Md., took a trip to Britain. While there he was the guest of John H. Mason, the dean of Cambridge university.

Dr. Mason told him that every 100 years in his vicinity they have a feast which is called "roasting of the ox."

Long-Time Performance

This sort of performance has been going on for 600 years.

This time the feast was scheduled for a place called Corpus Christi—same as the town down Texas way.

Dr. Mason was lamenting the fact that there weren't any oxen around on account of meat rationing in Britain.

Well, Dr. Hundley had an idea. He got hold of the Chamber of Commerce at Corpus Christi, Tex.

That was some time back. Without delay a tenderized steer was on its way to Corpus Christi, Eng.

No Cooking Knowledge

Dean Mason, when he received the steer, cabled Texas and said he was grateful, but added that he didn't know how to cook the thing.

That's where our man Shely came into the picture. He took off for England by air Wednesday, recipe in luggage.

The Chamber of Commerce sent the steer and the Corpus Christi Lions club sent Shely.

In case you ever want to cook a steer, here's what you do—as Shely will June 21:

First you put the thing in an open pit, light a fire under it and let it simmer for 12 hours over a slow coal fire, making sure that the flames do not lick the flesh.

On the side, after it's ready to eat, the thing to do is to dish up some Texas beans and some potato salad. Also some pickles and raw onions.

"The real secret, though," says the Texas chef, "is in the sauce."

It's going to remain a secret, too—a Texas' secret—for Shely isn't talking.

Dead line Sunday Classifieds is at 5:30 p.m. for following day; 10 a.m. Monday for Monday; noon Saturday for Sunday a.m.

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Proposal Studied To Group Oregon's Vehicle Statutes

Salem — (U.P.)—A proposal to have all of Oregon's motor vehicle laws under the administration of one department instead of four or five as at present is being studied by the highway legislative interim committee.

The committee agreed to make the study and asked the state code revision council to prepare a brief indicating amendments needed to implement the plan.

Hearings Planned
Sen. Elmo Smith, John Day, chairman of the committee, stressed that the group had taken no decisive action on the plan but would hold further hearings. When a plan is agreed upon the committee will draft legislation to be presented to the 1953 legislature.

One plan being studied would create a new department of vehicles, as several other states have. If this is done, administration of motor vehicle laws now done by the secretary of state's office, public utility commissioner, state highway commissioner and state police would be transferred to the new department. Some committee members expressed belief such an arrangement would be more economical than the present setup and would mean more and better service for the motoring public.

Turtles Help Out
Three Rivers, Mich. — (U.P.)—A variation of the "Tortoise and the Hare" theme was revived here. The Junior Chamber of Commerce and the Lions club sponsored a turtle derby to raise money to help pay for an ambulance for the fire department.

Of 1948 traffic accidents fatal to pedestrians, 80 per cent of the victims were either under 10 or over 55 years of age.

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Success Reported By Commission in Foster Child Case

Four foster children have proven to the Jackson County Public Welfare commission workers that the foster home program is worthwhile.

Just after the depression of 1934, four unkempt, dirty, children were found crying for food in a boarded-up shack in an isolated area of Jackson county. The oldest girl, who was just seven years old, was trying to feed the family. Their mother sat in the corner, withdrawn from the group, mentally ill, and unable to help them. The father lacked responsibility, and would leave the shack for days at a time.

Kept Together

Finding them in such a state, the commission assisted the children, ranging in age from three to seven, for four years. During this time, the family was kept together. But in 1938 the mother was committed to an institution for the mentally ill, and the father was unable to care for them.

So the welfare commission started looking for a foster home which would take in all four of the children. A woman in the same vicinity said she would take two, but the commission wanted to keep them together, and finally convinced the woman and her husband that they could raise all four with the financial help of Jackson county taxpayers.

Receive Training

Their foster parents then began to instill principles and moral attitudes in them which they had not received in their former home. Many times their foster mother visited Mrs. Blanche D. Lyman, administrator of the Public Welfare commission seeking advice. She found that four children, who had received no previous training, were often a heavy load.

When the oldest boy began to get out of control, the family moved, hoping that a new environment would help him. Jackson county still supported them, even when they went to another county, for the commission kept the responsibility for these children.

Plan Successful

Mrs. Lyman reported yesterday that the family has been a success. The oldest girl graduates from college next fall, after putting herself through school. Her sister is also working her way through college. Now the boy, who had been a problem at first, is in the service with a rating after graduating from high school. The youngest boy will enter college this fall on a scholarship.

Their "mother" says she has been repaid many times for the work she put in raising foster children.



PEERING INTENTLY through binoculars, Gen. Mark W. Clark views enemy lines from 25th Infantry Division observation post in Korea. It was his first inspection tour of 25th positions since he assumed command of Far East area recently. (International)

Pink and White Nightgowns Being Worn by June Brides

New York — (U.P.)—June brides are stuffing their trousseaus with pink and white nightgowns by the dozen this month and Gladys Murray says she is thankful to see the end of an era in which married women slept in the tops of their husbands' pajamas or nothing at all.

Trends Noted

She said women go through what her sleepwear industry calls a "Who Cares Decade" every time world affairs get too turbulent. By all odds the worst of them was during and just after World War II. The pendulum is swinging back once more and husbands will soon be able to claim both ends of their sleeping gear, she promised. "Under ideal conditions, there are three distinct phases in a woman's sleeping life," the brown-eyed authority explained. "The school age, when pajamas are sensibly efficient and practical, the first 25 years of marriage, in which nightgowns are more appropriate from both comfort and psychological standpoints, and the last years of life when pajamas again are most practical."

Becomes Pretty Hopeless

As research director and a designer for the Nitrkraft Company, Miss Murray said she was

expected to keep an eye on trends and try to bend them in the correct direction. But it all becomes pretty hopeless at times.

"For instance, I personally deplored the idea of matched pajamas for a husband and wife... It was quite a rage there for a while... But I couldn't seem to convince women that dressing exactly like their mates at bedtime was of dubious value."

However, recent films show-

ing Rita Hayworth, Gloria De Haven and Elizabeth Taylor in nighties so fluffy the girls looked like big pieces of strawberry shortcake turned the tide. "Let me emphasize that I think pajamas are a very good idea for college girls," Miss Murray said. "As for wives sleeping in the raw, well, you couldn't imagine a more illogical attitude than that."

ELEPHANTS ARE ADMIRING Siam for an appearance with Shrine circus, Gov. Val Peterson made them admirals in the military Nebraska Navy, then made them mascots for good meat

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