

Price Spread Between Housewife and Farmer Expected To Grow Larger

New Navy Jet Plane Crashes in Flames

Patuxent, Md. —(U.P.)— The first model of a revolutionary Navy jet bomber, considered the potential forerunner of an atomic-powered airplane, exploded and crashed in flames into Chesapeake Bay Wednesday.



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The plane was the 600-mile-an-hour Seamaster, powered by four turbojet engines and only recently ordered into production at the Glenn L. Martin Co. of Baltimore.

Divers Seek Bodies

A salvage barge began pulling wreckage from 55-foot-deep waters of the bay today. Divers searched for the bodies of the missing men.

The Navy had fostered great hopes for the new plane. It was hailed as the world's first multi-jet seaplane and compared favorably in range and speed with modern land-based bombers.

The Air Force was interested in the Seamaster as possibly being capable of carrying the first atomic plane engine when it is developed. An atomic plane would require an extremely heavy airframe and broad areas for takeoff and landings. The Seamaster would have almost limitless ocean runways on which to operate.

Navy Probe Underway

Navy investigators began an intensive effort to determine why the first model crashed.

A second Seamaster, fitted out with complete military equipment, will be ready to enter the

water for initial taxiing tests near Martin's Baltimore plant later this month. A company spokesman said he saw no immediate reason to postpone the tests.

Maryland state police identified the man whose body was recovered as James Hentschel of Baltimore, flight test engineer.

The Navy identified the missing as Maurice Bernhard of Towson, Md., the pilot; Herbert Scudder of Chase, Md., senior flight engineer, and Lt. Cmdr. Victor Utgoff of the Patuxent Naval Air Station, Navy project officer.

Hentschel was thrown clear of the plane when it exploded. His parachute opened as he fell but his head apparently was crushed when he was thrown from the plane.

Routine Test Flight

The Seamaster crashed six miles south of Point Lookout, Md., just below where the Potomac river enters the bay. It was on a routine test flight from the Martin plant.

D. H. Buus, control tower operator at Webster Field, an auxiliary field near Patuxent Naval Air Base, said the huge seaplane exploded at an altitude of about

Jury Picked for Trial Of Reyes at Corvallis

Corvallis — (U.P.) — A jury of nine men and three women was chosen late yesterday in the trial of Martin Reyes for the shooting of James Appelgate, a Benton county posseman.

The 12 jurors were selected from an original panel of 82 names. An alternate was selected from an additional list of 20 names. The 13 were chosen after 51 persons had been questioned.

RILEA'S KIN DIES

Portland — (U.P.) — Mrs. Grace Coe Webster, 72, mother-in-law of Oregon Adjutant General Thomas J. Rilea, died yesterday in a local hospital.

5,000 feet.

Buus, who watched through field glasses, said:

"All of a sudden there was a flash and then flames, sort of in combination and right behind the two starboard engines. They had exploded. Then, almost right after, the engines of the other side blew up."

He said the plane then "just nosed over and went straight down."

Use Tribune Want Ads

Parsons Herd Tops November DHIA List

Owner of the top dairy herd for the month of November is J. E. Parsons, according to figures released Tuesday by the Jackson County Dairy Herd Improvement Association.

Parsons' herd of 34 cows produced an average of 40.6 pounds of butterfat each and an average of 755 pounds of milk.

Other top herds for November were the P. K. Nelson herd with 25 cows which produced an average of 40.3 pounds butterfat and 698 pounds of milk; the R. L. and Blanche Wyant herd with 28 cows producing 40.2 pounds of butterfat and 633 pounds of milk; the J. H. Stanley herd, with 42 cows producing 37.8 pounds of butterfat and 633 pounds of milk; and the E. B. Poyer herd with 14 cows producing 35.0 pounds of butterfat and 591 pounds of milk.

The top cow of the month was Shorty, owned by Minear Brothers. Shorty produced 106.9 pounds of butterfat and 1,425 pounds of milk during November.

Other top cows were owned by Gilman's dairy farm, Straus

Article Explains High Food Costs, Marketing Bill

Editor's Note: "If farm prices have fallen so sharply that the government is taking emergency action to help the farmers, why does food still cost so much?" That question, in many different forms, reflects a widespread puzzlement among housewives and others about the "spread" between farm prices and retail food prices. The following dispatch explains why the spread exists, how great it is, and why it's likely to grow even greater.

By GAYLORD P. GODWIN
United Press Correspondent

Washington — (U.P.) — The farmer gets considerably less than half of every dollar the housewife spends on food. And this "price spread" is expected to grow even wider.

Despite bumper crops and lower prices to farmers, the Agriculture Department predicts that the housewife's food bill in 1956 will average about the same as in 1955. This poses the question as to why retail prices don't come down proportionately to the decrease in farm prices.

The answer is in marketing and processing charges. They include labor, transportation, processing, wholesaling, retailing, profits of firms making and selling food products—in short, all the services connected with food handling. The cost of these services has increased steadily in recent years and the outlook for next year is "further moderate increases."

Consumer Pays Cost
The cost comes out of the consumer's food dollar. The marketing bill for 1955 is estimated at \$28,000,000,000 dollars. This is 60 per cent of the \$46,300,000,000 that housewives will spend across the grocery counter for farm produced goods. Forty cents for each food dollar goes to the farmer.

The Department of Agriculture computes the farmer's share and the marketing bill through use of a "typical market basket" for average wage earners or clerical workers in an urban community. The basket contains all farm-produced foods. Fish are excluded. In the latest report—July-September—all items of the market basket cost at retail \$983.35. Of this, the farmer's share was \$393.25, or 4 per cent. The 60 per cent marketing bill was \$590.10.

The farmer does not get the same per cent of return on all items. For example, a pound loaf of bread in the market basket retails at 17.7 cents. The bread contains 0.912 pounds of wheat worth at the farm 2.5 cents, or 14 per cent of the cost of the loaf. The marketing bill—which in this case includes milling the wheat into flour, adding other ingredients and baking it into bread—is 15.2 cents.

Steer-on-the-Hoof
A pound of choice grade beef retailing at 67.4 cents represents 2.16 pounds of choice grade steer-on-the-hoof. The marketing charge on the pound of beef is 26.5 cents, leaving the farmer 40.9 cents, or 61 per cent.

Most of the marketing costs are fixed. They do not fluctuate like the prices received by farmers. Therefore lower prices at the farm do not bring anywhere near as much of a reduction at retail.

Furthermore, many consumers have been willing to pay for the convenience of getting foods already prepared or partly prepared for the table, and the processing cost in these is of course proportionately higher.

Coast Crab Fishermen Protest Cut in Prices

Charleston, Ore. — (U.P.) — Crab fishermen at Coos Bay, Reedsport and Newport tied up their crab boats yesterday to protest a price cut by local crab dealers.

Fishermen voted 34-1 to halt operations until local crab dealers pay 13 cents a pound for their catch. Dealers cut prices to 11 cents a pound following a 2-cent drop by San Francisco dealers.

Tillage in either fall or spring to germinate and kill wild oats should be shallow.

Brothers, Jean Bitterling, R. L. and Blanche Wyant, Victor and Nita Birdseye, Richard Westenberg, P. K. Nelson, and J. H. Stanley.

Bandit Escapes In Portland Crowd

Portland — (U.P.) — A bandit escaped on foot through a crowd of Christmas shoppers late yesterday afternoon after holding up a downtown loan company.

The bandit obtained \$1070 from the Bandit Industrial Loan Company.

Patty Schach, loan office cashier, said the bandit placed a rumpled paper sack on her counter and, keeping his hand in his pocket as if holding a gun, demanded all her money.

He fled on foot before she could get help, Miss Schach said.

Dead line Sunday classified is at noon Saturday, 10 a.m. Monday for Monday other days 5:30 previous day.

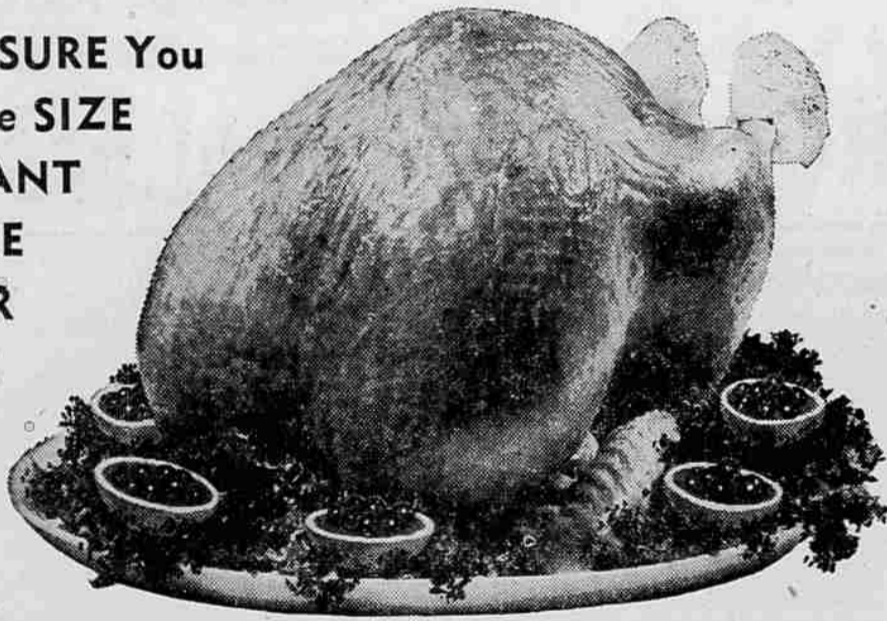
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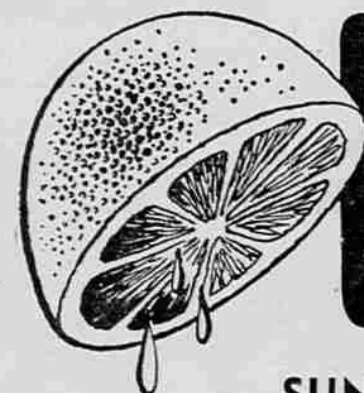
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