

# High Hells Dam Backers Whipped But Reluctant To Publicly Say So

By A. ROBERT SMITH  
Mail Tribune Correspondent  
Washington — The advocates of a high dam in Hells Canyon have finally been whipped.

They will not admit this publicly, amid brave talk of pushing a high dam bill through Congress this spring. But privately they concede the votes just are not there to pass it.

There were some fond hopes that the Supreme Court in its non-political wisdom would see fit to review the Hells Canyon decision and possibly overturn the lower court opinion which held that the Federal Power Commission acted within its authority in issuing a license to Idaho Power Co. for dams in the Hells Canyon reach of the Snake river.

When the high court this past week declined to review the case, only Justice William O. Douglas was formally recorded in favor of taking the case under review. This does not necessarily mean that he was the only justice taking that side when the nine justices took up the matter in the privacy of their weekly Friday sessions, but he was the only one who wanted to be publicly recorded in dissent from the will of the majority.

**Black's Support Eased**  
There was some hope that Justice Hugo Black, an ex-senator from Alabama who championed public development of river basins, might be favorably disposed; or Justice Felix Frankfurter, another old New Dealer; or even Chief Justice Earl Warren, who as California governor, along with other western governors, attended the press conference in 1953 at which Douglas McKay announced the administration's Hells Canyon decision, and let it be known his presence did not constitute an

endorsement. Since the Hells Canyon appeal did not get the required nod of four justices to bring a review, all this is now cast into the realm of wishful thinking.

Pretty much the same thing seems to be the case with the talk of putting a Hells Canyon bill through the Senate this spring. Nothing has happened since last summer to change substantially the 10-vote margin by which the high dam federal authorization bill was defeated. If anything, the climate has worsened.

True, Idaho has turned out Sen. Herman Welker, a violent critic of the high dam, and elected Democrat Frank Church, a co-sponsor of the Morse Hells Canyon bill. Welker reportedly had made a deal or two with some of the eight southern Democrats who opposed the Morse bill last year, trading a promise to oppose civil rights legislation in return for their votes against Hells Canyon. Since he was a member of the committee handling civil rights, Welker had a good bargaining position.

**"Wayne Needs Bill"**  
On the other hand, a strong appeal was made within Democratic ranks in the Senate that "Wayne needs this bill" to bolster his reelection chances against McKay in Oregon last fall. This was also said in behalf of Sen. Warren G. Magnuson of Washington, who was being opposed by another high dam critic, Arthur B. Langlie.

In the absence of this pressure today there is the strongest economy mood that has prevailed in Congress in some years, brought on by the angry response many citizens are making to the record peacetime budget. The Hells Canyon bill wouldn't add to that budget now, but everyone knows it would have to be paid for later on if built.

Moreover, Idaho Power is farther along now on its dam construction program in Hells Canyon, and there is a psychological

block, it seems, against the idea of Congress voting to flood out this work and reimburse the company for its trouble at a time when budget-cutting is the hope of every member of Congress who is at all anxious about his chances next election. Hence, the administration will have less trouble than last year in lining up votes against the bill.

Like an old soldier, high Hells Canyon will refuse to die. It will just gradually fade away.

# Beekeepers to Hold Training School Here

The Rogue Valley Beekeepers association will conduct a beekeepers training school at 8 p.m. Tuesday, April 9, at Bigham hall on the county fairgrounds.

Dr. W. P. Stephens, assistant professor of entomology at Oregon State college, Corvallis, will be principal instructor. He will be assigned by local beekeepers, according to Xavier Widmer, president of the Rogue Valley Beekeepers association.

All persons interested in learning how to manage bees for the greatest profit and satisfaction are invited to attend, the association said.

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Chocolate Souffle With Marshmallow Mint Sauce

Chocolate souffle, so light and airy and yet so filled with good dark chocolate flavor. And few things go better with chocolate than peppermint. This is a dessert to delight the heart of any party-giver or party-goer. Makes eight servings.

- 2 squares unsweetened chocolate
- 2 cups milk
- 1/2 cup milk
- 1/3 cup flour
- 1/2 teaspoon salt
- 2 tablespoons butter
- 1 teaspoon vanilla
- 4 egg yolks, beaten until thick and lemon colored
- 4 egg whites, stiffly beaten
- Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary beater until blended. Combine sugar, flour, and salt. Add small amount of chocolate mixture, stirring until smooth. Return to double boiler and cook until thickened, stirring constantly; continue cooking five minutes, stirring occasionally. Add butter and vanilla. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven, 350 degrees, one hour and 10 minutes, or until firm. Serve immediately with cream or Marshmallow Mint Sauce made like this:

**Marshmallow Mint Sauce.** Combine one-half cup sugar and one-quarter cup water; bring to a boil and boil to a thin syrup or to a temperature of 230 degrees. Syrup will not be thick enough spin a thread. Remove from heat; add eight marshmallows cut in pieces; let stand two minutes, or until marshmallows are melted, pressing them under syrup. Beat one egg white until stiff but not dry. Pour syrup slowly over beaten egg white, beating constantly until mixture is cool. Add one-eighth to one-quarter teaspoon peppermint extract and enough green coloring, if you like, to tint sauce a delicate green. Makes one cup sauce.

**French Fried Pimientos.** Serve these to brighten the meat platter, to complement other vegetables. Cut canned pimientos into strips, dip into pancake batter and fry quickly in hot fat. The Chinese really started

something with their famous sweet and sour sauces. A particular favorite has long been sweet and sour pork. Use any pork cut that can be cut into cubes. Fluffy hot rice or Chinese noodle go well with this. Makes six servings.

- 3 medium green peppers
- 3/4 cup oil
- 1 teaspoon salt
- 1 small clove garlic, minced
- 2 eggs, beaten
- 2 tablespoons flour
- Pepper
- 1 1/2 pounds pork, cut into 1/2-inch cubes
- 1 cup chicken bouillon
- 1 No. 2 can pineapple chunks, drained
- 1/2 cup chopped celery
- 2 1/2 tablespoons cornstarch
- 2 teaspoons soy sauce
- 1/2 cup vinegar
- 1/2 cup sugar
- 1/4 teaspoon ground ginger
- 1/2 cup toasted almonds, slivered

Cut peppers into sixths and parboil for five minutes. In heavy skillet heat oil, one-half teaspoon salt and garlic. Combine eggs, flour, one-half teaspoon salt, pepper and beat until smooth. Add pork to egg batter and toss until each piece is well covered. Drop into hot fat and brown on all sides. Four off all but one tablespoon of the oil; add one-third cup bouillon, the pineapple, celery and green pepper. Cover tightly and simmer until pork is tender, about 30 minutes. Blend together remaining ingredients except almonds, with remainder of the bouillon and stir into meat mixture. Cook, stirring constantly until mixture is thick. Add almonds just before serving.

**Dessert Cheese Tray**  
Fingers or cubes of nippy cheddar cheese, thin slices of Swiss, wedges or cubes of tangy blue cheese, triangles of Camembert, scarlet-coated half moons made by slicing down through a Gouda, crispy crackers or thin slices of melba toast, and ice-cold apples cut in wedges. Arrange attractively on a tray. Simple yet elegant.

**Mother Wants To Know Where Food Money Goes**  
Who unto the man who doesn't have his income tax figured and paid by April 15. While Father figures income versus out-go and the resultant tax, Mother just wants to know where on earth the food money goes. Well we've news for her. Food economists tell us that the average family spends one-half of the food money for good body building protein foods: meats, poultry, fish, eggs and dairy products; one-fifth goes for potatoes, fresh fruits and vegetables. The remaining three-tenths goes for flour and other cereal products, bakery products, fats and oils and other foods. It has been noted that our food bills are higher than a year ago, however it also is true that more and more foods are bought partially or wholly prepared for serving. Too, we are eating more meals and snacks away from home.

**Meat Department Buys.** Since proteins take up so much of our food money let's see where we can save. Pork, fresh, smoked and cured, leads the meat department. Lions, ribs and sausages are very good buys. As Easter approaches hams are featured more and more. Beef and lamb have gone up a little at the wholesale level which discourages "specials." Best buys are in ground beef, long slow-cooking beef cuts; shoulder cuts and neck slices of lamb. Some good buys in veal roasts.

**Fish and Shellfish.** Try a new-to-the-family variety or fix an old favorite in a new way. Plenty of flounder, sole, halibut, cod, ocean perch, salmon, clams, Dungeness crabs, oysters, shrimp and fish sticks. Other good protein buys include chickens, large and small turkeys, eggs of excellent quality.

**Vegetable Buys.** Asparagus is the number one vegetable in the market today. Sweet golden carrots are piled high. New potatoes are increasing in supply. Beets, broccoli, cauliflower, squash, russet and long white potatoes, celery, all qualify as good buys. Plenty of radishes and little green onions to add springtime touch to tossed green salads.

**Fruit Department.** Rhubarb, which is used as a fruit even though it is really a vegetable, is increasing in quantity and goodness right along. Dates, grapefruit, navel oranges and apples are good buys.

# Quotes From the News

By UNITED PRESS

Washington—President Eisenhower, advising the National Educational association that he believes there should be federal help for schools but emphasizing that this "will not mean federal control":

"Our schools are more important than our Nike batteries, more necessary than our radar warning nets, and more powerful even than the energy of the atom."

United Nations—Secretary General Dag Hammarskjold, commenting on Egypt's refusal to answer his questions as to whether it considers itself at war with Israel:

"A question raised by me is never abandoned by me; it is kept alive."

Milwaukee, Wis.—Robert Briscoe, Jewish lord mayor of Dublin, describing actions of his two traveling companions on an airplane "bomb scare":

"When police told us they were looking for a bomb, my aide, a Catholic, went looking for a rosary. My son, Joseph, dashed to the nearest coin-operated insurance machine."

London—Daphne Fairbanks, daughter of film producer Douglas Fairbanks Jr., on being one of 12 American debutantes presented to Queen Elizabeth II:

"I've been practicing my curtsy for days."



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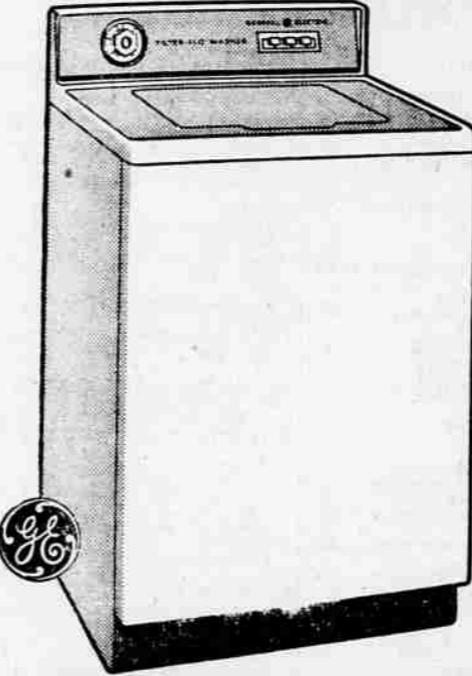
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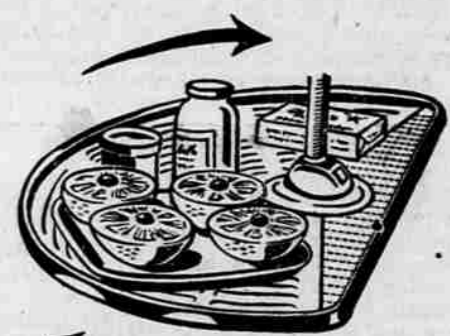
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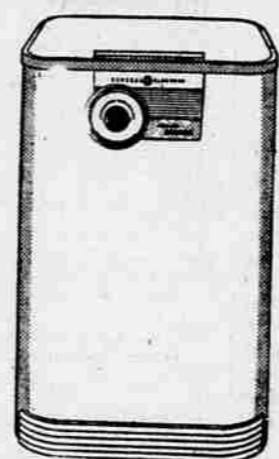
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