



50TH STATE CAPITOL - This is Iolani Palace in Honolulu, state capitol building for the new state of Hawaii. After years of delay, both House and Senate in Washington finally approved statehood for Hawaii by overwhelming majorities.

Beef To Be More Tender, With Less Fat, Thanks To Science

Washington—UPI—Thanks to farm science, the beef you are eating today is leaner and tastier than beef you could buy 20 years ago. And it's going to be still more tender, with less fat, as time goes on.

Department of Agriculture research teams may, in fact, be on the verge of a breakthrough that will speed up the process of breeding tastier, less fatty, meat on the hoof.

When the breakthrough comes, scientists will have a tool that will allow them to short-circuit years of tedious breeding and slaughter experiments in the search for strains of cattle and grow more tender red meat and less waste fat.

Prediction Goal

The goal for the research teams working on the problem at the Agriculture department's big research center in nearby Beltsville, Md., is a practical method of predicting "potential tenderness" in living animals.

"I'm hopeful we'll get something on it before long," said Dr. E. J. Warwick, head of the department's beef cattle research branch. One likely-looking tool being tested, he said, is a sound-probing device which gives research workers an estimate of the amount of lean meat on a living steer.

Scientists already know that tenderness is a quality which can be inherited in cattle families, Warwick explained.

When they develop a simple, dependable method of spotting superior animals on the hoof, they'll be able to select them for breeding new lean and tender strains.

The American consumer is getting more tender and high-quality beef today than 15 or 20 years ago, Agriculture department experts agree. But they contend that little of the improvement is due to better breeding and special cross-breeds. Progress in this field has been slow in the past, Warwick said, and there is "very little scientific evidence" yet to back up claims made for some newly-developed cross-breeds.

Generally Tastier

Today's beef is tastier, generally, than the beef of 20 years ago largely because more cattle are being fattened in feedlots before slaughter and because they're being slaughtered younger.

The younger a steer is at slaughter, the more tender the roasts and steaks from his carcass, Warwick explained. And a "marbelling" of fat streaks within the lean meat also has a lot to do with taste, other experts pointed out.

This is one of the most complicated puzzles in the meat picture.

"Marbelling" has very little to do with the tenderness of your beef. But it has a good deal to do with the juiciness, according to Dr. Richard L. Hiner, another government scientist.

Theoretically, research workers may be able to produce a completely lean steak, as tender as any you can get now but without a trace of fat. But presumably it wouldn't be as juicy as a steak with some thin veins of fat "marbelled" into the lean.

Some Marbelling

"Many housewives say they want lean beef. But the market trend today is to U.S. choice grade which has some marbelling," an Agriculture department marketing specialist said. "Nobody really knows what makes a good steak," he added.

There is no disagreement, however, on the fact that consumers now do not want over-fat beef. Marketing experts have found a steady trend away from the top "prime" grade which carries more "finish" fat than the choice grade.

Pork also is getting leaner in response to consumer demand, said Dr. John H. Zeller, head of the Agriculture department's swine research branch.

Noticeable Progress

Zeller said hog producers and meat packers have made noticeable progress in giving the consumer leaner pork in recent years. He predicted the trend will move "much faster" in the future because both farmers and packers "are pretty well sold on the idea of producing meat-type hogs."

Just five or six years ago, Zeller said, about 43 to 45 per cent of the average hog was turned into the "meaty" pork cuts. Today, the average hog will yield up to 50 per cent of these leaner cuts, he said.

Hog breeders already have a workable device for measuring back-fat on live hogs and selecting the leaner animals for breeding. But even before this tool was developed, Zeller said, hog producers were working with improved strains of lean hogs.

Reuniting of Latvian Family Accomplished by Church Group

Washington—UPI—This is a story for the people who ask why the newspapers don't print something about the good things that people do.

It is a true story, documented in the files of a big church relief agency and double-checked by UPI reports in New York, Washington and Lincoln, Neb.

It is about a Latvian family that was reunited recently after 14 years of separation. It took just one wanton act of human cruelty to break the family up. It took an almost incredible series of acts of human kindness to bring it together again.

The family consists of Mr. and Mrs. William Zobens, their daughter Valija, and their son Janis.

Shipped to Camp

The Zobens were separated when the Nazis overran Latvia in World War II. Zobens was pressed into military service, and Valija, then 19, was shipped to a Nazi work camp in Czechoslovakia.

After the war, Mrs. Zobens and Janis left Latvia to search for the rest of the family. After months of wandering, they

found Zobens in West Germany. By that time, the Russians had taken over Latvia, and the Zobens were afraid to go back home.

West German Lutherans took them in, provided them with food, clothing and a place to live. In 1950, with the help of the U.S. Lutheran Relief Service, they came to America under a "D.P." quota. Lutheran churches in Lincoln, Neb., found Zobens a job as a railroad worker, and helped the family get settled in a modest little house at 4235 F st., Lincoln.

Not Quite Dead

The Zobens had been unable to find any trace of Valija, and assumed she was dead. But she wasn't—not quite.

Valija contracted tuberculosis soon after she arrived at the Nazi work camp. Without medical care, her condition grew steadily worse. The disease spread to her spine, and she was paralyzed from the waist down.

A group of women from the Czech Reformed church found Valija in a makeshift hospital after the war. They nursed her back from the brink of

death. When she was strong enough to remember, she gave them her name, and the meager details she could supply of her family.

With the help of the International Red Cross, the Czech church women traced Valija's family to Lincoln. They persuaded the government to grant her an exit permit. Then they wrote to a Czech friend in America, Prof. Karol Hujer of the University of Cincinnati, and asked him to arrange for Valija to be brought to Lincoln.

Service Enlisted

Prof. Hujer enlisted the aid of Church World Service, the refugee relief agency of the National Council of Churches. Immigration Director Roland Elliott said the agency would be glad to pay the expenses of bringing Valija to America.

Then a serious hitch arose. U.S. officials in Czechoslovakia refused to issue Valija a visa. They said U.S. immigration laws forbade entry of anyone with tuberculosis.

Elliott appealed to Joseph Fongerson, chief of the State department's visa office in Washington. Henderson im-

mediately got in touch with the U.S. consul in Prague, and they agreed that Valija could be admitted under a special law that provides for aliens to come to this country for medical treatment.

Loaded on Airliner

Last October, the Czech church women tenderly loaded Valija and her stretcher aboard an airliner. Church organizations all along her route were alerted. Wherever the airliner landed, a group of friendly women came aboard to care for her. When she landed in New York, two Latvian speaking women from a local Lutheran church took her in charge.

The Burlington railroad, for which Zobens works, provided free transportation to go to New York to meet Valija and escort her home to Lincoln. They arrived Oct. 31.

Lutherans in Lincoln arranged for Valija to enter a Nebraska hospital. While it is too late for medical science to help her paralysis, doctors have been able to build up her general health enough for her to join her family at home.

Valija is not discouraged by the doctors' report that she can never walk again. In halting English she assured a recent visitor that she is "very happy."

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Yale Students Due For Court Action

New Haven, Conn.—UPI—Forty-one Yale students faced court action today for plastering white on blue during the season for the wearing of the green.

Police and spectators were peppered with snowballs and insults as they marched during a St. Patrick's Day parade between two Yale dormitories late Saturday afternoon.

An estimated 100 policemen with their Irish up—and led by captains McGuire, Scanlon, McSherry, McCarthy and Dinnan—charged into the snow-throwing students.

Three students were hurt in the free-for-all, requiring hospital treatment after being hit with a billy club. One patrolman suffered an eye injury when hit with a snowball.

Rat Poison Fatal To Portland Girl

Portland—UPI—A three-year-old girl who died late Saturday night was the apparent accident victim of rat poison, the coroner's office said today.

The victim was Cheryl Compton, daughter of Mr. and Mrs. Elwyn G. Compton, Portland.

Sheriff's officers said the girl and other children had been playing in a vacant house and had found a tube of poison paste on the ledge of a basement stairway. The victim apparently had tasted the poison.



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