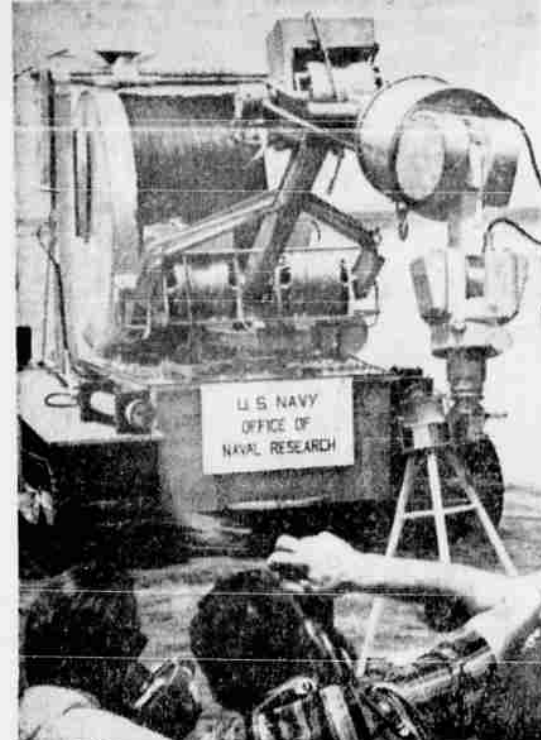




FIRST PUBLIC GLIMPSE - News men get the first public glimpse of RUM (remote underwater manipulator) at Scripps Institute of Oceanography at La Jolla, Calif. The tracked ocean vehicle equipped with a vice-like claw for gathering undersea samples is guided remotely by closed circuit television and sonar. (UPI Telephoto)

Capitol Memo

Legislators at Mercy of Voters For Pay Increase

BY DOUGLAS GRIPP
Salem—Oregon legislators have put themselves at the mercy of the voters again on the question of how much they should get paid.

They have plenty to lose because the job of writing the state's laws is making a number of them go broke.

The only measure on the Friday state primary ballot is the one which would increase their salaries from the present \$50 a month to \$175 a month, or \$2,100 a year.

The voters have not been merciful in the past.

Most measures to raise lawmakers' salaries have been soundly defeated, the last in 1938 when the vote was 316, 437 no and 236,000 yes. They asked for \$200 a month then.

Personal Loss Told

It's a fact that Oregon pays its legislators little compared to other states. California lays out \$6,000 a year, Alaska \$3,000 a year plus \$40 a day and Washington \$1,200 a year plus \$15 a day expenses.

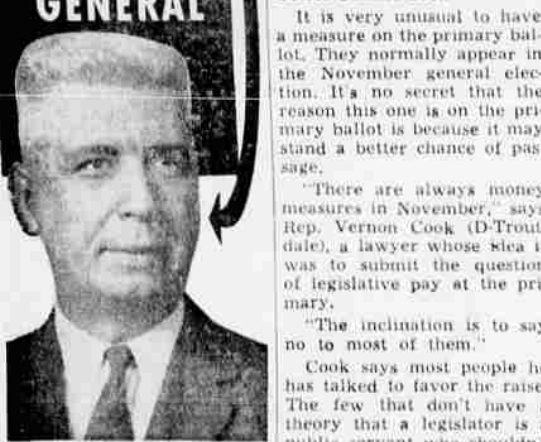
Rep. Stratford Hansell (R-Athena), a farmer, polled Oregon members after the 1939 session and the reply was an average personal loss of thousands of dollars for last year's session. Not only do the legislators devote all of their time here during the three months or so of the session but there are numerous duties and expenses during the rest of the year for many of them.

One man, a 1939 state senator, went into the red so far he lost his small business, Hansell said. Nine other 1939 legislators are not seeking reelection because of personal financial loss.

"People seem to think legislators have large personal fortunes," he commented.

Better Chance Seen

It is very unusual to have a measure on the primary ballot. They normally appear in the November general election. It's no secret that the reason this one is on the primary ballot is because it may stand a better chance of passage.



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Feeding the Family

By ZOLA VINCENT
Food Editor

Pickles Perk Up Meals.
Straight and in Recipes
Being a pickle fancier since childhood, we are pleased to remind people that pickles have given much pleasure since ancient times. Both Egyptians and Romans prized them. The Persians regarded them highly in 140 B.C. or thereabouts.

A pickle packer told us that more pickles are sold in America than any other vegetable. California is third biggest pickle producing state but first in cucumber yield per acre with 18,000 pounds compared to average yield per acre of 7,700 pounds. Most of them are packed in clear glass jars with small informative labels in order to allow a maximum of pickles to show. Packers feel that a good looking pickle is its own best salesman.

Children Like Pickles
A survey conducted by the Homemakers Guild of America revealed that children consume the largest amount of pickles with men second in pickle-eating popularity polls. The children neither know nor care, but pickles provide a good source of vitamin A, valuable amounts of vitamin C, are fair sources of copper, iron, calcium and phosphorus. Pickles aid digestion, a fact contrary to some people's ideas. Mostly they're eaten just because they taste good, complement an infinite variety of foods.

Perhaps we should tell mother that sour pickles, pasteurized dills and fresh cucumber pickles possess few calories; only 60 calories to 3 1/2 ounces.

Popular Pickles
A stroll down a pickle aisle in any grocery store reveals probably two score varieties, specialties of many manufacturers. Dills lead all the rest. The fermented dills are genuine dills, genuine Kosher dills and overnight dills. Then there are processed dills. Dills are to hamburgers as relish is to frankfurters and as mustard is to ham.

Other top varieties are candied dill strips, sweet fresh cucumber pickles, sour pickles, sweet gherkins, sweet mixed pickles, whole sweet gherkins and sweet pickle relish.

Pickles in Quick Recipes
Spicy Chicken. Prepare a 14-ounce can chicken fricassee as directed on can. Add one-fourth cup chopped sweet mixed pickles; mix well. Serve on a bed of hot cooked rice.

Piquant Fish Sticks. Prepare a 10-ounce package frozen pre-cooked breaded fish sticks as directed on package. Top with two tablespoons pickle relish.

Spicy Ham. Brush two tablespoons sweet pickle liquid on slices of cooked ham. Broil three to four inches from source of heat for two or three minutes.

Pickled Succotash. Prepare a package frozen succotash or a can of succotash as directed on package or can. Add two tablespoons sweet pickle relish; mix well.

Pickle-Bean Salad. Combine one 16-ounce can red kidney beans, two tablespoons sweet pickle liquid and one-fourth cup chopped sweet gherkins; mix well. Chill. Serve on crisp lettuce or finely shredded cabbage.

Dilly Corned Beef Hash. Prepare a one-pound can corned beef hash as directed on can. Add one-third cup chopped dill pickles; mix well. Serve hot topped with poached eggs.

Pickled Potatoes. Heat a one-pound can potatoes to serving temperature; drain. Add one-fourth cup chopped sweet cucumber pickles; mix well.

Relish Spread. Combine a four-ounce can deviled ham and two tablespoons sweet pickle relish. Particularly good when spread on hot toast.

Peas and Pickles. Heat one

one-pound can peas to serving temperature; drain, reserving broth for soup; and one-fourth cup chopped sweet gherkins; mix well.

Argentianians Favor Meat Stew with Peas, Peaches
Wealthy Argentianians are likely to have chefs who copy fine French and Italian cookery with precision and pride. Middle class homes often enjoy The Carbonada a la Criolla, a meat stew with peas and peaches. This recipe from Argentina is a fine example of this popular dish. Usually made with fresh peas and peaches, we make it with canned fruit at this season of the year. Six generous servings.

1/4 cup minced onion
1/4 cup butter
1 large tomato, chopped
2 pounds beef, chopped fine
1 1/4 teaspoons salt
1/4 teaspoon pepper
1/4 cup meat stock
6 peaches cut in halves

4 peaches cut in halves
4 potatoes, diced small
1/2 cup seeded raisins

Saute onion in butter and before it begins to brown add tomato. Add meat and allow to brown slowly. (Americans probably would use coarsely ground beef.) Add salt, pepper and stock. Cover and allow to simmer gently for one hour. Now add the peas, peaches and potatoes. Stir carefully, cover and continue cooking until all is tender. Add washed raisins.

If carbonada seems too juicy, uncover and allow juice to cook down. Serve very hot with cooked rice.

Green Gold Salad. Toss two cups grated carrots with one tablespoon lemon juice and let stand 10 minutes. Add one-half cup shredded coconut and enough mayonnaise to moisten. For each serving, place an avocado half on lettuce leaf and top with about one-half cup of the carrot mixture. Serve with additional mayonnaise. Four servings.

Kraut Soup Proves Delicious Surprise
We just came upon a recipe for sauerkraut soup that we sampled at last year's newspaper foods editors conference. We found it very good. We even liked the sauerkraut ice cream offered at the same time. But here is the recipe for a hearty vegetable soup featuring sauerkraut. Six generous servings.

1/4 cup butter or margarine
1 medium-size onion, chopped
1/2 cup chopped celery
1 1-pound can sauerkraut
1 1-pound 13-ounce can tomatoes
1/4 cup sliced carrots
2 cups diced zucchini
2 beef bouillon cubes
2 1/2 cups boiling water
Salt and pepper to taste

Melt butter or margarine in large saucepan. Add onion and celery and cook over medium heat 10 minutes. Add undrained kraut, undrained tomatoes and remaining ingredients. Cover and cook over medium heat one hour, stirring occasionally.

Different and Delicious Ways With Avocados
Avocados are delicate as well as being different and delicious. Do not pinch or poke them. Prepare avocados just before serving. To preserve bright freshly cut color, sprinkle the cut surfaces with lime or lemon juice. Discoloring, however, does not affect flavor. If dark surface appears, scrape lightly with knife to remove it.

Half-shelled. Serve on half shell with favorite French dressing; with lemon or lime juice; a sprinkling of salt and chili sauce to be served as a savory spread for toast rounds, crackers, potato or corn chips.

In Soups. Slice and float avocado, rounds or half-moons, on consommé or bouillon. Mash avocado for adding to simple creamed soups.

On Canapes. Mashed and combined with minced onion, lemon juice, horseradish or

drained kraut, undrained tomatoes and remaining ingredients. Cover and cook over medium heat one hour, stirring occasionally.

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Huntsville, Ala. — All eight engines of the Saturn space rocket, which will make its first flight tests next year, were test-fired for the second time Tuesday. Scientists at the Marshall Space Flight Center here said the 30-second test generated 1,300,000 pounds of thrust.

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