

Pre-School Years Said Best Time To Curb Juvenile Delinquency Tendency

By LOUIS CASLES
Washington—(AP)—To rescue a child from juvenile delinquency, you must reach him while he's very young—long before he starts to school.

That is the lesson social scientists have learned from the failure of a five-year experiment in delinquency prevention.

The experiment was conducted by Washington's Youth Council in two elementary schools located in slum areas of the city.

It showed that the seeds of delinquency are sown so deeply within some poor and neglected children by the time they reach school age that preventive measures are virtually useless at that point.

Results Convincing
The results are particularly convincing since that was not what the project was supposed to prove.

Sponsors originally believed that the first year of school was early enough to identify and begin trying to help potential delinquents.

They picked 37 children from family settings conducive to delinquency, and provided maximum social welfare and health services to those children and their families.

But at the end of five years, the incidence of delinquency among the 37 children was higher than in a control group of children from similar backgrounds who received no help at all.

The Youth Council concluded that delinquency prevention must begin in the home, and must concentrate on strengthening family life so that children are protected from demoralizing influences in their pre-school years.

Family Environment
A similar conclusion was implicit in research findings published a few months ago by Doctors Sheldon and Eleanor Guckel and wife team at Harvard Law School.

They found from a study of 1,000 case histories that the main causative factors in juvenile delinquency is the kind of family environment a child has during his pre-school years. Overly-harsh discipline by fathers, lack of supervision by mothers, denial of affection by either or both parents, and an absence of family "cohesiveness" were pinpointed as the specific home conditions which are most likely to warp a child in his earliest years and head him toward eventual delinquency.

If the root causes of delinquency have been traced to a child's immediate family relationships in the earliest years of life, what can society do about it? Specifically, how can community agencies reach a potential delinquent before he starts school?

The Washington Youth Council recommended two things:

First, it urged that the city set up a central welfare agency to help "problem families" as a whole. The agency would try to provide all of the various counseling, health and welfare services which a particular family needs in order to become a stable unit. This approach would be a radical change from the prevailing pattern of welfare services, in which many social agencies attempt separately to cope with various aspects of a dependent family's problems.

Therapeutic Communities
Second, the council recommended the establishment of "therapeutic communities" in which seriously-disorganized families could live while their complex social disorders are subjected to intensive diagnosis and treatment, such as physical illnesses are treated in a medical clinic.

These centers might be set up in public housing projects or in a rural setting. The council noted that this kind of treatment has proved highly successful in The Netherlands. Neither of these proposals is a simple, cheap cure-all for juvenile delinquency. But the evidence is mounting that no such panacea is going to be found.

It looks as if American communities will have to roll up their sleeves and do it the hard way if they really want to curb the steady and frightening rise in delinquency.

AEA Contributes to Student Loan Fund

Ashland—Members of the Ashland Education association have contributed \$50 to the Southern Oregon college Student Loan Fund, Dr. Alvin Fellers, director of student affairs, has announced.

Mrs. William Burgoyne, treasurer of the association presented the check to the fund. This is the second contribution the association has made to this fund, Dr. Fellers said.

They'll Do It Every Time

THE GALS' BRIDGE CLUB HAS A SWELL TIME PUTTING THE ABSENT SISTERS ON THE PAN....



ULNA SAID SHE WAS GETTING ANOTHER MINK... HA-HA... BALONEY...

ER... ILL PASS, TOO...

THANKS AND A TIP OF THE HAT TO HARRY J. SHAPEER, 77 BELMONT PL., SEATTLE 2, WASH.

By Jimmy Hatlo

DID YOU KNOW BABUSHKA HAS TO GO TO WORK? CAFFEINE IS TRYING TO GET A THIRD MORTGAGE—NOT ONLY THAT...



I JUST CAN'T SEEM TO CONCENTRATE...

ME NEITHER...

Definition To Distinguish Scientists From Engineers Is Touchy Problem

Washington—(AP)—This is, of course, the age of science and technology, and you hear a lot of talk about the increasingly important role in society of scientists and engineers.

It grivels both scientists and engineers, however, to be lumped together as though they were identical. They say there's a difference. Well, what is it? And what is this "scientific method" which scientists claim as their own?

Scientists and engineers themselves find it hard to come up with definitions which congressional and other laymen will understand. They sometimes have fun trying.

Definition Offered

At a panel on science and technology conducted by the house space committee Dr. Martin Goland, president of the Southwest Research Institute, offered a definition of the scientific method which he credited to "a very cynical friend of mine." This is it: "You take a chemist and you sit him down one evening and you take three ounces of good bourbon whiskey and a

half glass of water and he drinks them and he becomes drunk.

"Then the next night, you take three ounces of gin, a half glass of water, mix them and he drinks it down, and he becomes drunk again.

"The third night you do the same thing with a good brandy, with the same result. The fourth night he sits down to write his scientific report.

"All observations having been concluded and the only common ingredient being water, it is obvious that water makes one drunk."

(Note: It must have been the water, according to an unidentified member of the audience, because "who could get drunk on only three ounces of bourbon, gin, or brandy?")

Dr. H. Guyford Stever of the Massachusetts Institute of Technology (MIT) tried to clear up confusion among committee members over the difference between scientists and engineers.

"We take one of each, unknown, and place them in a room at the other side of which we place a pretty girl. We tell these young fellows that the object of the game is to kiss the girl.

"However, there are certain rules. At every second they are to go half of the remaining way to the girl. That is, going the first half across the room and then a quarter, and so on.

"Scientists are always very bright and quick on their feet. The scientist gets his mathematics out and figures that going only half way each time he will never get there."

"The engineer is a little slower. But he gets 'close enough'."

(Note: Dr. Stever identified himself as an engineer.)

EX-PRESIDENT DIES
Managua, Nicaragua—(AP)—Teodoro Picardo, 60, former president of Costa Rica whose government was overthrown in 1948, died in exile here Wednesday.

Feeding the Family

By ZOLA VINCENT
Food Editor

Frozen Fruit Salad Is Party Specialty

If you're thinking about a really elegant buffet salad or a dessert course of distinction, this one is certain to bring paeans of praise. And it should. You'll note right away that this is no penny saver. Toss together lightly, one can of moist sweetened coconut, one cup of grated pineapple, one cup seeded white cherries, one cup diced canned or frozen peaches, two oranges that are free from membrane and cut into small pieces; add 12 marshmallows, quartered. Chill.

Whip one cup whipping cream; fold in one-half cup mayonnaise. Fold this gently into fruit mixture. Turn into freezing tray or trays and let stand four hours or until frozen. Or turn into a fancy mold, cover tightly with saran wrap or waxed paper sealed with freezer tape and freeze in freezing compartment or freezer.

Unmold, slice and serve on crisp lettuce. Garnish with additional mayonnaise or mayonnaise and whipped or dairy sour cream.

Many Ways With Crisp Frost Celery

Many a good dinner starts with ice-crisp celery or finds celery in a relish dish. Celery gets stuffed with lovely rich well-seasoned mixtures. It goes into salads and meats and poultry stuffings. It gets carried to school and to work. It gets cooked.

No wonder Americans crunch away almost 1 1/2 billion pounds of this zesty vegetable in the course of a year.

Stuffed Celery: One of our areas popular ways with celery stuffing is to combine two three-ounce packages cream cheese and two tablespoons dairy sour cream. Blend in three tablespoons finely chopped chives, one-eighth teaspoon salt and one-sixteenth teaspoon garlic powder. Fill crisp celery stalks neatly with a knife or press cheese mixture through a cake decorator's tube. Serve chilled as an appetizer or salad accompaniment. Will fall about 18 celery stalks which you'll want to cut into three to four inch lengths.

Treat the family to stuffed celery more often. Fine nutrition for growing children.

Barbecued Fish Is Unusual Dish
Recently in the Monterey Peninsula area, we savored barbecued salmon which set us thinking about barbecue

saucing salmon and also other fish. We've home-tested this recipe; find it superlative for trout, cod or other small fish, split and boned; liked it with salmon, flounder and other white fish fillets, fresh or frozen. Six generous servings.

3 pounds boned fish or fish fillets
1 onion, finely chopped
2 tablespoons butter or margarine
Juice of 1/2 lemon
2 teaspoons vinegar
1 teaspoon honey
1/4 teaspoon curry powder or turmeric or 1 teaspoon Worcestershire sauce
1/3 cup catsup

Arrange pepper to taste Cayenne fish on well-greased baking dish, skin-side down if whole split and boned fish is used. Sprinkle with salt. Combine remaining ingredients and simmer to consistency of thick sauce. Spread thinly over fish with a pastry brush. Broil under moderate heat, basting with sauce from time to time for 15 to 20 minutes. Plenty of lemon wedges.

Asparagus is Very Versatile Vegetable
Fresh asparagus is abundant, reasonable in cost, lends itself to dressing up in a great many ways like these: Lemon, almond, garlic, onion or curry butter are among favorite asparagus companions.

Hollandaise, mushroom and cheese sauces enhance asparagus. Some like hot mayonnaise.

Sprinkle cooked asparagus with sauteed onions, mushrooms, crispy fried bacon or chopped hard-cook eggs.

Fresh asparagus soups, souffles, omelets are highly regarded.

For a time saver, cook enough asparagus for two meals at one time. Enjoy it hot one day, cold with vinaigrette or French dressing another day.

Strawberry Nut Cake Is Dramatic Dessert
California's strawberry industry continues to skyrocket from nothing in 1945 to a \$50 million industry today, leading all other states in strawberry growing by a wide margin. Responsible for the California strawberry boom are the amazing achievements of the state's horticultural experts in developing superior berries, combined with tireless efforts of growers, technologists and shippers in marketing the crop throughout the country. Oregon and

Washington strawberries will be increasing in supply right along.

Strawberries are most often reserved for the meal's dramatic finale but they also make good breakfast eating, are popular in beverages, salads, sauces, jellies, jellies.

Here we bake a strawberry nut cake of superlative goodness. Most effective when baked in a nine-inch tube pan, then strawberry glazed.

3 cups sifted cake flour
2 teaspoons baking powder
1 1/2 cups sugar
1 1/2 teaspoons salt
1 cup soft shortening
4 eggs
2/3 cup milk
2 teaspoons vanilla
1 cup fresh strawberries, chopped
1/2 cup finely chopped walnuts

Sift flour, baking powder, sugar and salt together. Add shortening, two eggs, milk and vanilla. Beat until blended. Add remaining two eggs; beat well. Fold in strawberries and nuts. Turn into greased nine-inch tube pan or square pan if no tube pan handy. Bake in moderate oven 375 degrees, 1 hour and 15 minutes or until cake tests

done. Cool. Brush with Strawberry Glaze.

Combine one beaten egg yolk, one tablespoon softened butter or margarine and 1/2 cups sifted confectioners' sugar; beat until blended. Add one-half cup crushed strawberries; blend.

Cook with milk to get more milk into the children's meals and to make the dishes they like. Cook cereals in milk instead of water. Milk soups, milk dessert's custards, and soft puddings, ice cream and cheeses are ways to do this.

ABANDON SEARCH
Heidelberg, Germany—(AP)—The U.S. Army has abandoned its search in the Libyan desert for the last U.S. crew members of the World War II bomber "Lady Be Good."

The bodies of seven of the nine crewmen of the bomber have been recovered. The "Lady Be Good," a Liberator bomber, vanished returning from a mission in 1943, and was not found until geologists stumbled on it more than 15 years later.

House Sets Vote On Medicare Issue

Washington—(AP)—The House Ways and Means committee scheduled a showdown vote today on a Democratic proposal to expand the Social Security system to cover medical care for the aged.

The plan was gaining support but its fate still was uncertain. The outcome could be decided by one vote.

Speaker Sam Rayburn (D-Texas) was reported to be making a last-minute attempt to persuade the committee to approve some version of the administration's proposed labor-backed medical aid plan.

Wegs in Warehouse Were Hard-Boiled
London—(AP)—A two-engined RAF plane tore through telephone lines Wednesday and ripped up the roof of the warehouse on which it landed. Four men, climbed from the plane unharmed and not one of the one million in the warehouse was broken.

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