

# Galvin Flees to Ireland When 'Small' Tax Cloud Appears



**ATTAINED ATTRIBUTES**—Any salad which originated in a southern California restaurant as far as we know, has traveled far and attained many attributes because of its versatility. We make the marinade with corn oil as we reflect on the marvels of golden corn products available in today's markets.

(Last of Two Parts)  
By  
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San Francisco — (UPI) — John A. T. Galvin, a working newspaperman who took time out to make \$150 million in a mining venture, brought back an air of the fabulous 1800s when he came to California from Australia, China and Malaya. And then he was off to Ireland, leaving behind bewildered friends and beleaguered attorneys.

Galvin owns ranches the length of California, from the Oregon line to Santa Barbara. All now are under attachment by the federal government for income tax claims of \$21,546,898, the largest domestic assessment ever levied.

Galvin, his shy Irish wife Eileen and five children came to California in 1952 and established themselves in Woodside, an exclusive area south of San Francisco and a center of the city's social life.

Here the impact of \$150 million was immediate, profound and varied.

The society editor of the San Francisco Examiner was to write later in a front-page story:

"Society will long be talking about the Australian-born multi-millionaire, now in Ireland, who came to San Francisco 100 years too late.

"He belongs to the era of the bonanza kings and the get-rich-quick diamonds in the rough who spent their fortunes building monstrous houses on Nob Hill and buying jewels for their wives and fine horses for their daughters."

"Eileen (Pat) Galvin, his slender, shy Irish wife, has a necklace of diamonds as large as almonds. She hates it," a friend of the Galvins told us. "But he is so proud of that necklace."

"A Woodside matron said: 'The Galvins simply weren't socially acceptable. He tried too hard. We don't like people who go throwing their money about.'"

Another resident of Woodside, however, referred to Galvin as "the most generous man I ever knew." He cited Galvin's large contributions to church and charity, a free ballet school for the neighborhood youngsters in the Galvin mansion, and free trips to Europe for friends of the Galvin children including Marina Romanov, daughter of Prince and Princess Vasilii Romanov.

**Move to Ranch**

Perhaps because of this mixed reception, the Galvins left Woodside and established themselves at the Rancho San Fernando Rey in the Santa Ynez valley, close to Santa



**AGAIN BUYING ESTATES** — John A. T. Galvin, multimillionaire who allegedly owes the U.S. government some \$21,546,898 in back income tax, is reportedly again buying estates, this time in Ireland. Galvin left the country abruptly last summer when the first hint of his tax trouble developed. (UPI)

Barbara but separated from the city by high San Marcos Pass.

This beautiful Spanish rancho of 35,000 acres was purchased for approximately \$1,250,000. The Galvin family immediately began extensive additions, including a modern school building for the children of ranch employees.

Stables with a mirror-walled inside training track for show horses were added. The U. S. equestrian team for the 1960 Olympics trained there. Galvin's oldest daughter, 22-year-old Patricia "Trish," emerged from the competition in Rome as the top woman dressage rider in the world.

**Host Hunt Clubs**

At San Fernando Rey hunt clubs from various parts of California were entertained,

sometimes two clubs at once. Usually among the visiting clubs was the Los Altos Hunt, which Galvin had helped organize when he lived in Woodside.

Here this writer came to know John A. T. Galvin as a quiet man, not averse to a little good-humored boasting in low key of his colorful life including his work for the United Press bureau in Hong Kong. But he never referred to his wealth or his war service with the British Ministry of Information.

He was an ardent churchman, abstemious but intent upon seeing to it that all his guests enjoyed themselves. He appeared to enjoy cocktail gatherings by concentrating on the pleasure of his guests.

In the lavish hunt club affairs, which became a New Year's day classic, his trim wife and Trish were usually in the forefront of the riders, but the host, in rough clothes, bumped across country in a radio-equipped land rover.

**Buys Second Ranch**

Galvin, loving good horses and wide lands, bought another 75,000-acre ranch in northern California for \$5 million, and a large cattle ranch between Sonoma and Petaluma with his brother-in-law, Dr. Robert Lawson.

By midsummer of last year, a small tax cloud appeared

on the horizon. As suddenly as they had left Woodside for San Fernando Rey, the Galvins left the big ranch and America.

The school was closed, the horses shipped out, the foundations of the new casa grande filled in. The great ranch was silent, reduced to caretaker status as it is today.

In July the Galvin family appeared in Dublin and went into self-imposed secrecy at the Hotel Shelbourne. The staff has been instructed not to give out any information on their day-to-day activities, nor relay telephone calls from a curious press. The family, noted for its outgoing and friendly attitude, now takes most of their meals in their suite. Callers are mainly of the horse set.

**Buyers Busy**

Currently, however, real estate records indicate that John A. T. Galvin, the former Hobart newsboy, is again buying estates in the grand manner.

First acquisition was an old-fashioned mansion, Loughlinstown House in County Dublin, bought by Galvin with its 168 acres for \$444,000. The house is now being reconstructed and the family is about ready to move in.

Next, 300 more acres were acquired in Sandford for a total of \$495,000.

Meantime, between 15 and 20 show horses have arrived for the Galvins, most of them presumably from the Rancho San Fernando Rey. They are stabled on the estate of a friend in County Dublin.

Irish rumor has it that Galvin is now building a private show jumping area in the Sandford area, with luxury villas in the American style to house visiting show jumping teams from the United States and other countries. None of the Galvins will comment.

**Lawyers Busy**

Meantime in San Francisco, Galvin's financial counselors and tax attorneys are examining his situation with the federal authorities, seeking ways and means to get the tax liens lifted against his property in California.

If this cannot be done by negotiation, the matter must be taken to the tax court before the 150-day deadline for appealing expires in May.

After the tax court, Galvin has as an available alternative the U. S. Court of Appeals. Eventually the Supreme Court of the United States may be called upon to determine whether or not the reporter who interviewed Moa Tse-tung not so many years ago now owes \$21,546,898 in back income taxes.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

**Corn Makes Sweet Eating As Markets Feature Variety**

Ordinarily, we'd be talking about golden corn and its myriad products in late summer when its rich harvest is in full swing. A recent stroll through local markets however revealed a super abundance of canned corn, corn syrup, corn oil for cooking and for salad making along with other corn specialties.

Four million American farms are annually planted to the most beautiful and luxuriant of all grain grasses — and the most abundant — glorious corn! It plays a major role in the daily diet, good health and economy of the nation.

Concern about corn has been going on as far back as the mind of man has been recording his mental processes. Thanks to modern science, corn not only makes sweet eating "as is" but it goes into hundreds of processed products for human use. It is fed to livestock in countless ways and has hundreds of industrial uses undreamed of until recent times when American ingenuity and resourcefulness got busy with its possibilities.

**Corn Variation**

Assemble marinade makings for "Any Bean" salad, above. Omit vegetable liquid and increase vinegar to one-third cup. Add marinade to two one-pound cans whole kernel corn. Garnish.

**Corn Syrup Enlivens Nut Drop Cookies**

Corn, our excitement of the day, is converted into a non-crystallizing syrup known generally as corn syrup which goes on waffles, pancakes, French toast, muffins; is used in main dishes such as glazed sweet potatoes. It enjoys great popularity in fruit whips, puddings, dessert sauces and here adds nutrition and flavor to our favorite recipe for nut drop cookies.

**Cooking — Salad Oil**

Today we touch briefly on corn oil which has been refined to the nth degree as a cooking and salad oil. Introduced to consumers in 1911, it has assumed a major role in cooking, in baking as a "melted shortening," and in the making of dressings for salads without which no western day would be complete.

Available mostly glassed but in cans in the larger sizes, corn oil comes in pints, quarts, 1½ quarts and gallon size with quarts being far and away the most popular. It is abundant which means that it is a good buy — is often "specialized."

**Any Bean Salad Enhanced With Corn Oil Dressing**

First it was the "Three Bean Salad" which incorporated white beans of the lima, garbanzo and chick pea type, together with red kidney beans and cut green beans — for color, flavor and texture interest. Each was marinated separately in a salad dressing, then combined at serving time. When planning a picnic or other mass feeding operation, you might multiply this recipe by three for guaranteed good results.

Today's versatile "Any Bean Salad" suggests that you can use a can of any favored white, red or green beans, marinate them with this corn oil dressing. For further interest, you might toss in a few sliced radishes, thinly sliced zucchini squash or thinly sliced fresh mushrooms which are also plentiful. Serve plain or on salad greens.

- 1 1-pound, 13-ounce can of any flavored beans
- 1 tablespoon chopped green onions
- 1 tablespoon chopped green pepper
- 1 tablespoon chopped pimiento
- ½ cup corn salad and cooking oil
- ¼ cup vinegar or lemon juice
- 1 tablespoon sugar
- 1 teaspoon salt
- ¼ teaspoon pepper

- 2 radishes, sliced
- Drain beans of your choice or combination of beans for that matter, reserving liquid for marinade. Add water, if necessary, to make one-third cup liquid. Combine beans, green onions, green pepper and pimiento. Combine salad oil, vinegar, sugar, salt, pepper and bean liquid. Pour over vegetables and marinate in refrigerator at least three hours. Add radishes, mushrooms or zucchini, thinly sliced, if you like.

- 1 1½ cups sifted enriched flour
- ½ teaspoon salt
- ½ cup corn cooking or salad oil
- ½ cup brown sugar
- 2 eggs
- ½ cup corn syrup, light or dark
- ½ teaspoon pure vanilla extract
- ¾ cup nuts, finely chopped

- Sift together flour and salt. Add sugar to liquid shortening slowly and cream until fluffy. Add eggs, one at a time, beating well after each addition. Add corn syrup; beat well. Stir in vanilla, nut meats and sifted dry ingredients.
- Drop by teaspoonfuls on greased baking sheet. Bake in moderate oven, 350 degrees, 10 to 12 minutes. Remove from pan immediately. If desired, place one-half pecan or other nutmeat on top of each cookie, pressing in gently, before baking.

- Chocolate Nut Cookies.** Add three-fourths cup semi-sweet chocolate bits or morsels, to above recipe for a change. Or make some with and some without chocolate.
- Garlic Oil**
- CROUTONS are so popular in tossed salads that many ask for quickest way to garlic oil. Peel and slice six cloves of garlic; place in 1-pint bottle or salad oil. Cover and let stand one to two weeks. Strain and use for croutons and for homemade French dressing.
- Southern Corn Pudding Special**
- Canned corn is piled high in special displays at the super market, thereby encouraging consumers to buy a half dozen or more cans. Popular

## Famed Biochemist Cornish, 59, Dies

Berkeley, Calif. — (UPI) — Dr. Robert Cornish, 59, a biochemist whose efforts to resurrect an executed murderer 18 years ago made him the center of a medical, legal and moral murmur, died Wednesday.

Cornish attracted national attention in the 1930s when he was able to restore dead dogs to life in experiments at his University of California laboratory.

He died at Merrick hospital following a heart attack.

His work made him the target of an antivivisectionist protest which caused his removal from the university where he had set a brilliant array of academic records.

He was, at the age of 22, the youngest person to receive a doctorate from the university. Four years earlier, in 1922, he was graduated at the age of 18, at that time the youngest graduate and the youngest member of the Phi Beta Kappa honorary society.

**Dog Lived 18 Months**

In his experiments with dogs, he would kill the animals with nitrogen gas and then, about five minutes later, inject a solution composed of blood, heparin and adrenalin.

One dog named Lazrus IV lost his sight but seemed otherwise unaffected by his five-minute "death." Lazrus lived

another 18 months before he died of pneumonia.

Cornish, a Roman Catholic, made several efforts to get permission to try his experiments on condemned men, but was repeatedly turned down.

He appealed to the wardens of state prisons in Colorado and Nevada, where convicts were executed in the gas chamber, but his proposals were rejected vehemently.

Church leaders debated the morality of his experiments.

In 1947 he appealed to Gov. Earl Warren for permission to attempt to resurrect the remains of Thomas H. McMonigle, 31, a sex slayer. McMonigle had consented to the experiment "in the interest of science."

**Request Was Denied**

But Cornish's request was denied after being shunted through several state offices, none of which found available authority for a ruling on attempted resurrection of a state ward.

Cornish's theories drew the scoffs of doctors throughout the country as well as the objections of organizations such as the Society for the Prevention of Cruelty to Animals.

A psychiatrist at Johns Hopkins university said Lazrus IV, the dog which was brought back to life, was simply a corpse mechanically reacting to stimuli.

After his unsuccessful attempts to try his experiments on convicts, Cornish, a bachelor, moved to a dilapidated tin shack in Berkeley and turned to more practical projects.

He marketed a dentifrice of his own formula, called Dr. Cornish's tooth powder, and made a steam-resistant paint for Turkish baths. Later he dealt in war surplus goods.

Chemist John Finn, a friend and associate of Cornish, said Wednesday, "He not only anticipated the Russians in the resurrection of animals but probably was the first to show that death is not necessarily provable by a stethoscope."

- way with it, is to make a Southern Corn Pudding like this for 6 fine servings.
- 1 1-pound can cream style corn
- 3 eggs
- 2 tablespoons melted butter
- 2 cups warm milk
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 2 tablespoons finely chopped onion.

Combine corn, well beaten eggs and the remaining ingredients. Mix well and put in a greased casserole. Set in a shallow pan of warm water and bake in a moderate oven, 350 degrees, about one hour and 15 minutes or until an inserted knife blade comes out clean.

**Sipping Soups Can Be Show-Offs**

Everyone likes to show off — just a little bit. Why not put this ego to work in such simple ways as these:

**Tomato Twist.** Place two 10½-ounce cans condensed cans condensed tomato soup in refrigerator for a few hours. Combine with two cups cold water, one-half cup lemon-lime soda. Serve in chilled glasses with twist of lemon rind. Six servings.

**Pep Cocktail.** Combine two 10½-ounce cans condensed beef broth with one soup can tomato or vegetable juice; pour over ice cubes. Six servings.

**Herbed Vegetable Juice.** In pint jar or bowl, combine one-half teaspoon ground oregano and one tablespoon hot water; let stand for several minutes to extract flavor. Add 12-ounce can of V-8 vegetable juices. Chill. Three servings.

**Chived Beef Broth.** In saucepan, combine one 10½-ounce can condensed beef broth, one soup can water and one tablespoon chopped chives. Heat; simmer a few minutes. Garnish each serving with whipped sweet or dairy sour cream.

**BILL PASSES**

Salem — (UPI) — A bill clearing the way for Multnomah county to build an athletic complex if it is chosen for the 1968 Olympic games passed the House Thursday.

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