

GOP, Southern Democrat Coalition in Congress Should Give Ike Solid Backing for New Program

By JACK BELLE
 WASHINGTON (AP)—President Dwight D. Eisenhower probably could count today on a friendly Congress to underwrite the domestic foreign policy changes mandated by the volcanic eruption of votes that gave him the presidency.

It was not so much that the Republicans had gained practical control of both houses as a result of the general's landslide victory.

The friendliness of Congress—Republican by only one vote in the Senate and thus far by only two votes in the House—lay in the warmth of regard for the general shared by Southern Democrats in the coalition with Republicans which has controlled legislation for the last four years.

This coalition rode intact through the greatest nationwide sweep ever made by a presidential candidate, a 39-state popular vote total rolled up by the five-star general who turned politician only last spring.

Although most of the Southern Democrats supported Gov. Adlai E. Stevenson of Illinois, there was little doubt that many of them felt more closely aligned to Eisenhower's views on domestic problems than to those of the Democratic nominee.

Thus they could be expected to provide the margin of support needed to push through legislation which might be opposed by a few Northern Democrats and a few Republicans from that area.

An example might be legislation to give the states title to the potentially oil-rich submerged lands along the coast, passed by Congress in the last session and vetoed by President Truman. Eisenhower agrees with all of Eisenhower's foreign policy views, but insisted that his differences were only on degrees.

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Yesterday Taft said in Cincinnati that the tremendous majority given to Eisenhower "shows the determination of the people to restore to a government believing in the American principles of liberty as opposed to the growing bureaucracy, spending and taxation of the so-called Fair Deal."

Perhaps the general's program on that score was best spelled out when he met with Sen. Robert A. Taft of Ohio in New York in September. Taft said then he could agree with all of Eisenhower's foreign policy views, but insisted that his differences were only on degrees.

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State Dep't. Faces Shakeup

WASHINGTON (AP)—The State Department, target of Republican attack for six years, got ready today to face the inevitable—a Republican shakeup.

Probably no other agency in Washington outside the White House was so stunned by Gen. Dwight Eisenhower's election victory Tuesday night. Unquestionably it meant that heads will roll. Estimates of the number of high officials and diplomats who will get the ax range from around 40 to 100 or more.

That Secretary Dean Acheson is out, no one disputes. He has been expected to be worked out by the Washington law practice whether Eisenhower or Gov. Adlai Stevenson succeeded Truman. The top echelon under Acheson embraces upwards of 20 persons, including an under secretary, deputies, and assistant secretaries.

In addition there are men who have been closely identified with Acheson's policies, such as Philip Jessup, ambassador at large, and policy planning chief Paul Nitze, former Wall Street investment banker.

Abroad a total of 72 ambassadors and ministers head U. S. diplomatic missions. Of these, department officials said today, approximately 50 are career foreign service officers and the rest are political appointees.

Many changes in foreign posts are expected to be worked out by the Eisenhower administration over the first few months of next year.

The speculation is that he will accept resignations of all the political appointees including such ambassadors as Richard C. Patterson Jr. in Switzerland, Charles Ulrick in Norway, Walter S. Gifford in Britain, William O'Dwyer in Mexico and Pete Jarman in Australia.

Eisenhower also may weed out some career foreign service officers who for one reason or another have outlived their usefulness or duty to be relieved of their posts.

The big mystery in the department is what will happen to two career diplomats who have been repeatedly assailed by various Republicans in Congress including Sen. McCarty of Wisconsin.

They are John P. Davies, now attached to the U. S. diplomatic staff in Germany, and John Carter Vincent, diplomatic agent and minister in Tangier. Both men were identified with China policy leading to the loss of China to the Communists.

PTA Notes

KLAMATH COUNTY COUNCIL OF PTA
 By MRS. ALEXANDER LUFT
 Publicity Chairman

Arnold Gralapp, Supt. of Klamath Falls public schools, was the main speaker at the Nov. 3 meeting of the Klamath County Council of PTA, in the Riverside School cafeteria. Gralapp, explaining the new psychiatric program to be offered in Klamath Falls, said, in the past, two psychiatrists had been in Klamath Falls for one day, except for last year, but starting this year, two psychiatrists will be in Klamath Falls for two days and will take 4 and 3 and 2 days, respectively.

Parents who wish to have their children go through the psychiatric clinic are to contact Dr. Seth Kerron, county health officer, Mrs. Karl Urquhart, county welfare officer, or Mrs. Holly Fremont, school instructor, as soon as possible. There is a great need for psychiatrists and the psychiatric therapy program throughout the State of Oregon and it is hoped that in the future Oregon will expand services to more communities.

Plans were discussed to have a panel of specialists come to Klamath Falls, and speak to teachers, parents, and public on an educational program concerning deficiencies and handicaps of children.

Mrs. Earl Kerns of the Farm Bureau Women, explained the annual Oregon Health Conference survey. She gave PTA presidents a list of things to be checked on in their homes, such as fire, health insurance and services, etc., to determine the trend of thinking on these matters.

Mrs. Harold Gresdel announced that the PTA is successfully trying to plan for children's duties for their Room Mothers. The room mothers and teachers had a meeting at which each member made a list of things that a room mother could do to be most helpful and the lists were combined to make up the duties. Since the success of unit PTA projects lies in the hands of the room mothers, Mrs. Moore asked each PTA president to bring lists of things to do from each room mother and to teach to the December County Council meeting. These lists will be combined to help and guide room mothers to improve parent-teacher associations.

Presiding at the meeting was the president, Mrs. Hagan Moore.

Mrs. Earl Sheridan, who returned recently from a Board Meeting of the Oregon Congress of PTA, reported that the new National PTA president, Mrs. Newton L. Leonard, has chosen "Better Homes, Better Schools, Better Communities" as the PTA theme for the next three years.

Mrs. Sheridan reported it was recommended at the State Board meeting that all school administrators, that possibly could go to the State PTA Convention April, at Medford, because trouble from critical groups attacking our public schools is expected and the help of our school administrators will be needed.

The PTA will be a busy-session at the December County Council meeting and presidents were asked to bring problems that have been bothering them.

The next meeting is scheduled for Dec. 2, at Keno. It will be held at 7 p. m. and will be going to Keno. Everyone is to contact Mrs. Moore for further information concerning the luncheon.

Home Extension News

SHASTA-HOMEDALE
 Shasta-Homedale Home Extension Unit met Friday, Oct. 17 at Joan's Kitchen, Fairgrounds building, with Mrs. Neil Mayfield presiding.

Eighteen members were present. Project leaders Mrs. Gwen Wolfson and Mrs. Lorraine Houser made their demonstration, repair of innersprings very interesting and informative. Their finished cushions looked good as new.

Members were reminded to register for re-upholstery lesson set for Nov. 11.

Mrs. Thelma Book asked that a housewife interested in being a 4-H leader for Shasta District please contact her.

Following the business meeting a sack lunch was enjoyed.

The Nov. 21 meeting will be "Poise and Charm Can Be Yours," discussed by County Agent Dolores Bracken.

CALENDAR

November 11 Main Home Extension Unit will meet at the High school at 7:30 p. m. for lesson to be given by Home Demonstration Agent, Dolores Bracken, on subject "Poise and Charm Can Be Yours."

November 12 Luncheon Heights Unit will meet at Joan's Kitchen, 10 a. m., Fairgrounds for lesson to be given by Agent.

November 13 Bly Unit will meet at 10:30 at home of Mrs. C. J. Buckingham in Keno. Campbell with project leaders Jerry Chase and Elizabeth Hyde demonstrating "Repair of Innersprings."

November 14 Merrill Unit will meet at Merrill Recreation Hall with project leaders Jean Moore and Geraldine Moore giving demonstration on "Repair of Innersprings."

Poe Valley-Olene unit will have Home Demonstration Agent Dolores Bracken giving lesson on "Poise and Charm Can Be Yours" starting at 10:30 at the Olene Hall.



Teen-age posture beauty is something that must be practiced if it is to be perfected. Movie starlet Marlene Cameron demonstrates the right and wrong ways to stand and sit, based on her own experiences. At the left she struggles with her school books while she attempts to reach for a book on the library shelf. Obviously, her body is completely out of line, and she is far from a pretty sight. How much wiser to pull over a bench, place her books on it, and then do any library research that is necessary. Her hands free, she can make notes comfortably and attractively (center left). Sipping sodas after school gives Marlene another opportunity to show how ungrainy a girl can look if she isn't conscious of her posture. Leaning on the counter, with her legs hanging loosely, she certainly gives an awkward appearance (center right). Her pose at the right shows how much prettier she looks when she keeps her back straight, her legs neatly crossed and her expression bright and alert. Marlene also practices posture exercises at home.

Recipe

The fragrant mince and mellow pumpkin pies grandly served for Thanksgiving dinners were baking masterpieces centuries ago. All year long and well worth the long hours spent preparing the fillings. But times have changed and you not only have all the prepared and packaged foods to help you equal her pies with only a fraction of the time and energy, but you can make these feast desserts even more festive and delicious by adding the luscious flavor and golden color of the luscious pineapple.

To show you how, here are two recipes, one for Golden Mince Pie and one for Creamy Pineapple Pumpkin Chiffon Pie, that are perfect for your holiday dinners and parties. In this first recipe the fragrant pineapple blends with ruddy mince to make a pie filled to the very brim with lively flavor. You can either mix the robust mince and the juicy pineapple together before you spoon it into the pie shell or you can spread a layer of mince on the bottom of the pie shell and then top it with a thick layer of sunny pineapple. If you follow these latter directions, you'll have an exciting two-tone pie with all the beautiful golden pineapple decorating each wedge.

The pumpkin pie lovers in your family will applaud this second recipe for here the rich pumpkin is highlighted with the light-bronzed flavor of juicy pineapple. Tubs and the slight tanginess they impart to the pumpkin makes the pie the perfect dessert after a heavy dinner. You'll find that this pie has a little different texture than the usual chiffon pie because the pumpkin's heavy consistency breaks down some of the frothiness, making it just a little fluffier than a very creamy custard pie, and because the chunky filling is poured into a baked shell, the bottom crust is always crisp—without even a suspicion of moistness.

GOLDEN MINCE PIE
 1 recipe pastry for two-crust 8-inch pie
 2 cups mince
 2 cups crushed pineapple No. 2 Can

Roll half of the pastry to fit a 8-inch pie pan, then line pan and trim pastry even with the edge. Spread mince in the bottom, and cover with an even layer of the crushed pineapple. Roll top crust, make 2 or 3 slashes to allow steam to escape and place over mince. Trim pastry, allowing 1/2-inch to hang over the edge of the pan. Fold overhang under bottom pastry, press edges together and decorate with lines of a fork or the tip of a teaspoon. Bake in a hot oven (450 F.) for 10 minutes then reduce heat to moderate oven (350 F.) and continue baking for 30 minutes or until top crust is nicely browned. Serves 6.

CREAMY CHIFFON PIE
 1 cup brown sugar
 1 cup pumpkin
 1/2 cup milk
 2 tsp. cinnamon
 1/2 tsp. ginger
 1/2 tsp. allspice
 1/2 tsp. salt
 3 eggs, separated
 1 tsp. unflavored gelatin
 1/4 cup cold water
 1 cup well drained pineapple tidbits
 2 tbsps. granulated sugar
 16-inch baked pie shell

Mix brown sugar, pumpkin, milk, spices and slightly beaten egg yolk in top of a double boiler and cook until thickened, stirring constantly. Soften gelatin in cold water and stir into hot mixture until gelatin is dissolved. Cool, and when partially set fold in well-drained pineapple tidbits. Beat egg whites until stiff and gradually beat in granulated sugar. Fold into pumpkin mixture, pour into baked pie shell and chill until firm. Serves 8.

Apple Time Is Pie Time

The pie vote goes to the popular and all-around favorite—Mr. Apple. But you're in-the-apple pie-know you know there are about as many ways to make and serve it as there are types of apples to go in it. From the Best Foods consumer kitchen comes this interesting recipe which will appeal to women who find pastry making difficult. This is a cookie pastry filled with apples cooked tender in a syrup of jelly, sugar and water. All else needed to complete this exquisite apple pie is lusciously whipped cream!

APPLE PIE CHANTILLY
 Cookie Pastry:
 4 tablespoons margarine
 1 cup sugar
 1 egg, well beaten
 2 tablespoons milk
 2 cups sifted flour
 1/2 teaspoon baking powder
 1/2 teaspoon salt
 1/2 teaspoon lemon rind

Filling:
 1/2 cup currant jelly
 1 cup sugar
 1 cup water
 6 medium cooking apples
 Sweetened whipped cream.

Cream margarine and sugar. Add rest of pastry ingredients in order given and mix well. On floured pastry cloth or waxed paper roll half the dough thin and cut with round cookie cutter. (Refrigerate rest of dough for cookies.) Line a lightly greased 8-inch pie plate with overlapping cookies. Bake in a moderate oven (375 F.) 15 to 20 minutes. Cool. Melt jelly and sugar in water in a skillet over low heat. Peel, core and cut apples in thick wedges. Cook apples gently in syrup until tender. Remove from syrup and cool. Thicken syrup with 1 tablespoon cornstarch blended with 2 tablespoons each sugar and syrup. Cook until clear. Cool. Fill baked pie shell with apples and pour syrup over. Chill. Garnish with whipped cream. Yield: One 8-inch pie and 2 1/2 dozen 2-inch cookies.

Try Cooking Chinese Food

When Sou Chan landed in Seattle, Wash. in 1928, his greatest dream was that someday he would run a restaurant of his own. This dream was realized when he became proprietor of The House at Chan, a New York restaurant which serves about a thousand customers a day. He didn't dare dream that someday he would write a "cooking directory," but this, too, has come to pass.

The result, "The House of Chan Cookbook" (Doubleday & Co., 1952) is an easy-to-follow collection of recipes which make interesting reading and fine cooking. Chan has made an effort to use only ingredients which are nationally available, so you should have no trouble buying what you need in your neighborhood store. The proportions have been checked by an experienced home economist and are in small-family size.

Chan, like all good Chinese cooks, uses molasses frequently to add zest to many dishes. But surprisingly, these molasses-flavored dishes are those served as the main course—meat and fish recipes. Here is his recipe for that wonderful favorite of Orientals and Caucasians alike—Sweet and Pungent Pork.

SWEET AND PUNGENT PORK.
 1 egg
 1/2 cup flour
 1/2 teaspoon salt
 3 or 4 tablespoons water
 1 pound pork shoulder, cut in cubes.
 Oil for deep frying.
 1 cup canned pineapple cubes
 1 green green pepper cut diagonally in 1" wide pieces
 1/2 cup vinegar
 1 cup brown sugar
 1 cup water molasses

Beat egg, mix flour, salt and water with it, mix in thin batter. Pour over pork, mix to coat the pieces, then fry them, pierce by once in deep hot oil till browned. Drain.

Mix pineapple, green pepper, vinegar, sugar, 3/4 cup water and molasses in large skillet. Stir until it boils; add tomato. Mix cornstarch with remaining 1/4 cup water and stir into the sauce. Cook till thickened. Add pork, stir to mix well and serve at once, 4 servings.

Brannan Says Farmers Demo

WASHINGTON (AP)—Secretary of Agriculture Brannan said today he does not believe the farm vote swing as heavily to Gen. Dwight D. Eisenhower "as did other segments" of the population.

Asked by reporters at an informal session in the secretary's office whether he thought the farm vote was decisive in Eisenhower's win over Gov. Adlai Stevenson, Brannan replied:

"It is impossible to say at this stage of the game, but I have the feeling that the farmers probably did not go so far along with the trend as did other segments."

The secretary said he is going back to Colorado to engage in law practice as soon as he leaves office Jan. 20.

Asked what he thought was the major reason for Eisenhower's election, Brannan replied:

"I think it was the women's vote based upon promises—implied or otherwise—to bring an end to Korea."

"We wash everything but the baby!" Men's Hand Laundry, 11th and Klamath, phone 2-2531.

Pilot Tells of Korea Bail-out

WITH FIFTH AIR FORCE, Korea (AP)—An Air Force pilot who bailed out over the battlefield in Korea told today of the suspense a pilot goes through when he doesn't know whether he has landed in Communist or Allied territory.

Commodore Lt. Dean E. Cling, Medical Co., 48th Bombardment Squadron, in his unarmored RF90 Shooting Star when it was hit by flak north of the Punch Bowl.

"One instant I was flying along enjoying life, and the next I was straddling an explosion," Cling related.

"I felt a jolt. The cockpit filled with smoke and the radio wouldn't even sputter.

"Then, the cockpit smoke turned to flames. I bailed out, spinning over and over, and started worrying about where I was going to land in their sector."

"Dropping north, I almost gave up hope. When I hit the ground I figured that, at best, I was in no man's land.

"I started moving away from my 'chub' as fast as possible, and I tried to get to a ridge where I could signal a plane. There might be a chance a helicopter could get me, I thought.

"Then I heard something coming from the brush. I forgot about escape and concentrated on evasion.

"They started calling, 'downed pilot.' When I called out, they shouted 'We're your buddies.' It sounded too good—so I took off for the other side of the hill.

"Then, I heard someone rustling even closer. I dived into a bush. I was just there, hardly breathing, as the finally came unear, and I yelled, 'Who are you?' He must have been surprised, because he jumped out and shouted, 'I'm an American.' Then I saw the sergeant's stripes on his hat."

Dixie Crosby Wills Fortune

LOS ANGELES (AP)—Dixie Lee Crosby has bequeathed her half share of the crooner Bing Crosby's fortune to her immediate family.

The will, filed for probate yesterday, leaves all her personal property to Bing, along with her interest in the family homes in Beverly Hills and Pebble Beach, Calif., and Hayden Lake, Idaho.

The remainder of her holdings is to be divided into two trusts. The income from one comprising two-fifths, goes to her mother-in-law, Mrs. Catherine Crosby; her father, Evan L. Wyatt; her stepmother, Mrs. Nora Wyatt, and Crosby. The other, of three-fifths, is for the four Crosby sons, Gary, 19; Philip and Dennis, 18, and Lindsay, 14.

Mrs. Crosby died last Saturday at the age of 41. The value of her estate was not disclosed.

Putnam Due To Resign

PROVIDENCE, R. I. (AP)—The Providence Journal says today Economic Stabilizer Roger L. Putnam will resign his post about the middle of the month to return to his private business interests in Springfield, Mass.

The Journal quotes Putnam as saying "a year is long enough for anyone to handle this thankless job."

The Journal says also that Putnam is holding off his resignation so he can clean up pending matters, including the appeal of the Wage Stabilization board's decision to pare 49 cents of the \$1.90 daily pay boost John L. Lewis recently negotiated with the soft coal industry.

Chavez Wins In New Mexico

ALBUQUERQUE (AP)—Democratic Sen. Dennis Chavez has won re-election over Republican challenger Patrick J. Hurley for the second straight time. But the result may not become official for weeks.

Chavez, head of the Senate Public Works Committee, led 121,563 to 117,018 in the unofficial count with all but 13 of the state's 894 divisions reported.

Declining to concede, "Hurley's defeat is a moral victory," he said. "I may be weeks before the ballots are checked and released by the State Canvassing Board."

FOR THE LINEN CLOSET

Store your perfumed soaps in your linen closet to give a subtle fragrance to sheets, pillow cases and bathroom towels. If the soap cake is wrapped, remove the paper and put each cake between various linens. You'll be surprised how much pleasanter your household chores of bedmaking and bathroom fixing will be when you are greeted by a moral-lifting fragrance.

HEYLEY

An amateur hour will climax the Henley PTA ham dinner and carnival to be held Friday Nov. 7. The proceeds will be used to build bleachers for the high school football field.

The evening will begin with a ham dinner to be served in the grade school cafeteria from 6 to 8 p. m. Tickets will be 60 cents for children 10 years old and under and \$1.25 for others.

At 7 p. m. the doors of the high school will open for the carnival which will feature a variety of concessions such as shooting gallery, fish ponds, dart, ring toss, refreshments, wrestling and boxing.

The amateur hour will be the closing event of the evening at which time a 15 pound dressed turkey will be given away as a door prize.

The public is cordially invited to join in the fun and help build bleachers for the Henley School.

NEW STUNT
 Old fashioned bread pudding will win new friends when you add the luscious molasses and pineapple. You can use either juicy tidbits or well-drained crushed pineapple and add 1 cup for each 4 cups of bread crumbs.

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REV. PETER VARONOF

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