

Everyone Wants to Help Senator Probe Delinquency

WASHINGTON (AP)—The letter penned by a mother of nine children read:

"If some of these parents would talk to the children instead of about them, there would be less crime."

Another letter, from a man in California, said it is generally agreed that "children are seldom brought up in court."

From Tennessee came a letter suggesting that most juvenile delinquency is "traceable to the beer parlors, saloons and places of that character."

The letters are among many offering help and advice and wishing Godspeed to Sen. Hendrickson

(R-NJ) since the announcement last week that he would head a Senate investigation of juvenile delinquency.

From all parts of the country letters have begun to flood in from parents, judges, church groups, social workers, bar associations, police officials and others.

A striking feature is the number of persons volunteering to help in any way they can without pay or publicity.

But a glance through the letters indicates that the theme recurring most frequently is that grownups are to blame for wayward youth.

"There is no juvenile delinquency; it is adult delinquency," wrote one woman.

A man long active in church work expressed belief that "Sunday school, broken homes, absence from Sunday school and church, and ignorance are the reasons we are the most lawless nation in the world."

"We trust you will probe deep, and in doing so know you will direct attention to the service to your nation," the letter added.

Public officials were taken to task by the man writing from California. He wrote:

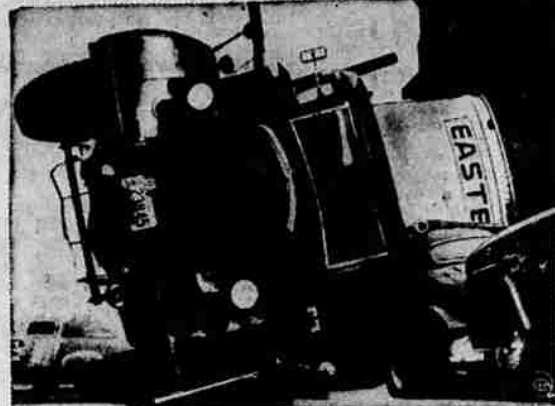
"If our officials would go to church on Sundays and have festivals, rodeos and the like on weekdays, we would have less delinquency among both our adults and juveniles."

A letter from a school athletic coach said he was interested in "particularly betting on school athletic events."

Other letters suggested steps that might prove helpful in getting at the problems of narcotics, alcohol and gang warfare among youngsters.

In voting \$44,000 for the investigation, the Senate specifically directed that attention be given to the extent "to which juveniles are violating federal laws relating to the sale or use of narcotics."

The probe by Hendrickson's Senate judiciary subcommittee is expected to start public hearings, here and elsewhere, in the fall.



OVERLOADED—Looks worse than it was. No one was killed when this 45,000 pound tractor toppled onto a car parked along an Allentown, Pa., curb. The air brakes on the tractor failed, and in order to avoid hitting six other cars, the driver, Gliber McElrath, made a sharp turn and toppled his load.

Fire Burns Out 1,000 State Acres

ATHENS, Ore. (AP)—Nearly 1,000 acres of wheat, pasture and stubble were destroyed in a wind-driven blaze which raged from Thursday morning until early Friday.

Jack Tillman, chief of the San Hollow Fire Department which helped fight the fire, said it apparently started from a spark struck when a combine hit a rock on the 6,000-acre A. H. McIntyre ranch nine miles north of here.

Late Thursday night the fire had consumed 60 to 65 acres of standing wheat on the McIntyre ranch plus stubble and pasture on McIntyre's and two other farms.

Swindler Fails To Get Tokens

NEW YORK (AP)—A swindler tried to get \$50,000 subway tokens yesterday from the Transit Authority with a worthless check for \$7,500.

The authority received a call from a man who said he wanted the 15-cent tokens for a chain store promotion. A messenger service employee arrived with a "certified" check drawn on a midtown bank.

An authority official telephoned the bank and learned no such check had been cashed. The messenger was given bags loaded with small tokens and followed by police to two Manhattan addresses.

But the swindler, apparently suspicious, failed to appear.

Sweet Home CIO Accepts Old Pact

LEBANON, Ore. (AP)—CIO workers voted here and at Sweet Home Thursday night to accept the old contract and return to work without pay increases.

They also decided to ask employers Friday to sign a two-year contract, Orville Lee, secretary of the Sweet Home local, said.

The men had been on strike since June 27 for a 5-cent hourly wage boost. The walkout idled some 1,400, closing the Willamette National Lumber Co. sawmill and logging operations, the Santiam Lumber Co. mill and logging works, and the Snow Peak Logging Co.

Former contracts have been for one year expiring April 1.

Houot Sphere Down 6,888 Feet

PARIS (AP)—Capt. Georges Houot piloted his bathysphere to a new record depth of 2,100 meters (6,888 feet) Friday, the Department of Marine announced.

The descent was made near Toulon where the little self-powered diving machine has been operating for the past week.

The depth of 2,100 meters is near the maximum to be made in the Mediterranean, which has few deeps beyond that.

A descent into the depths of the ocean beat the record of American explorer William Beebe, who went 3,028 feet in 1934.

Turnpike Builders Sued by Majorette

CHARLESTON, W. Va. (AP)—A 15-year-old junior high school majorette filed a \$50,000 damage suit here yesterday against two contracting firms working on the West Virginia Turnpike.

Glenna Douglas of Chelyan, W. Va., said she is paralyzed from the hips down.

The suit charged a dynamite blast at a construction site shot a portion of a tree stump into the passing convertible in which Miss Douglas was riding.

Named defendants were the Morrison-Knudson Co. of Boise, Idaho, and the Ralph E. Mills Co. of Frankfurt, Ky.

Knitting Needle Prowler to Pen

BALTIMORE (AP)—A knitting needle head sent 23-year-old Roy F. Bryant to prison yesterday for 10 years.

Authorities said he used a tool improvised from a needle to open screen doors and rob homes. He pleaded guilty before Judge S. Ralph Warnken to five charges.

Veterans Hospital System Saves Money on Specializing

WASHINGTON (AP)—Personal appetites of hospitalized veterans now get particular attention as part of a unique system which has lowered the Veterans Administration's hospital food bill by \$1,800,000 VA officials said today.

What started out in 1948 as a study to eliminate wide differences in food costs among the VA's scattered hospitals resulted in a new concept of feeding the 500,000 patients they treat annually.

The scientific feeding pattern even allows hospitals to satisfy the eating habits of patients from different sections of the nation.

Retired Vice Adm. Joel T. Boone, the VA's chief medical director, said in an interview:

"Because of the flexibility of the standard ration pattern, with its stress on nutritional values, VA now can go to considerable length in pleasing the palates of its patients—even to the extent of encouraging patients to bring their favorite recipes from home."

"These recipes are increased in size and then tested. If they are found satisfactory in one hospital, they can be sent to the other hospitals so as to provide a constant variety of foods and flavors."

As the study went into cost factors, it was concluded that not only wide fluctuations in cost, but also variations in nutritional levels for patients with the same illnesses, had to be straightened out.

A basic food allowance was developed. Extra allowances were made to meet increased nutritional needs caused by some illnesses, and the whole plan was geared to recognize the psychological and emotional aspects of feeding sick people.

VA says the standard ration pattern which resulted in eliminated variations in costs and nutritional values and yet is providing each patient with a better balanced diet at less cost.

The VA hospitals serve around 42 to 44 million individual rations a year.

Some features of the new program:

1. A uniform method of cutting meats to permit uniform cooking and portions of a size to insure consumption.

2. Cooking in small quantities throughout the average 11 hours it takes to feed the patients one meal, thus assuring freshly prepared food and eliminating the waste of cooking too much.

3. Limiting purchases of meats and other perishables to quantities that can be used before storage causes shrinkage or spoilage.

4. Careful checking of delivered food against invoices to make sure VA is getting what it is being billed for.

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