

Bradley Favors Expanding Scientific Planning Field

By LEWIS GULICK
WASHINGTON (AP)—Gen. Omar N. Bradley says America's civilian and military leaders soon must make decisions in the battle of

science with Russia that will effect "our very survival as a nation." New weapons are so important, he declared, that they "are beginning to shake the present division of functions between the Army, Navy and Air Force."

He urged fuller use of scientific advances through giving scientists a larger share in strategic planning, including advice to the Joint Chiefs of Staff.

Bradley's views—in brief, that the country's best protection lies in boosting its scientific and technological lead over the Soviets—were carried in an article in the issue of the Saturday Evening Post out today.

Bradley listed among urgent problems facing U. S. leaders: 1. Giving more atomic information to U. S. allies, because at present "we can give our most trusted allies only meager information about weapons on which their survival as well as ours may depend." While certain secrets must be kept, Bradley said, "there is other atomic information, restricted by law, which would be immensely useful to our allies, and yet would not benefit the Soviets if they learned it."

2. Giving the American people more information on atomic developments so they may at least "form sound judgments on the great national decisions ahead."

3. Assigning Navy aircraft carriers to help bomb deep behind enemy lines. This "strategic bombing" role traditionally has been jealously guarded by the Air Force as its own.

4. Getting full cooperation between the Army, Navy and Air Force in developing guided missiles—"competition and jealousy among the services have become a drag on the application of the missiles to our strategy."

5. Working out with Canada a more effective all-continent defense command, to include parts of the armies and navies of both countries as well as their air forces.

Spreckels Beating Charge Dismissed

COSTA MESA, Calif. (AP)—Adolph Spreckels, 41, sugar fortune heir, was dismissed of charges of assault upon his ex-wife Kay Williams, but the case may be reopened.

The court dismissed the charge when Miss Williams failed to appear as the complaining witness yesterday. But Dep. Dist. Atty. J. Farley Smith, who said Miss Williams was too ill to come, said he would refile charges, perhaps in a week or 10 days, when she has recovered.

Miss Williams, former actress, is said to be suffering from a severe concussion. Spreckels, 41, was arrested last Thursday on her claim that he knocked her down and beat her with one of her own shoes after an argument over custody of their children. She was his fifth wife.

WALL FALLS
ROME (AP)—Rome's heaviest rainstorm of the year flooded streets Thursday and caused the collapse of a 120-foot section of the wall around Vatican City.



JAMES (JIM) TIFFIE, son of Mr. and Mrs. Joe Tiffie, 3008 Cortez, has been promoted to 3rd class as an electrician's mate. He is stationed at Pearl Harbor aboard the USS Takelma. Friends may write him at this address: James A. Tiffie, E. 3, 429-45-27, USS Takelma, ATF 113, P.O. San Francisco, Calif.

Wrestling Match Finally Paid for

ENID, Okla. (AP)—A Phoenix, Ariz. man who spoke in with his father here 23 years ago to see a wrestling match offered to make amends today by paying the price of two tickets.

O. E. Zink, manager of the Chamber of Commerce, received the letter, which said: "I would like to pay what the tickets would have cost if I can. I was 22 years old then and not a Christian but I am a Christian now, thank God."

Speeder-Catcher Nets Husband, Wife

OKLAHOMA CITY (AP)—Traffic cops equipped with radar did a double take yesterday.

First they stopped a man for speeding. He became nervous at the delay.

"What's your hurry?" Sgt. Wayne Lawson asked suspiciously. The motorist blushed. "My wife will be leaving home any minute now, and she'll come right by this spot. Frankly, I wanted to warn her."

At that moment, Lawson said, the radar picked up another speeder. It was the man's wife.

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KERR'S PURE JAMS AND JELLIES

Gerontological Society Hears Body Of Retired Oldsters Could Upset Society

SAN FRANCISCO (AP)—Those future retirement days may not just be fishing and fun. In fact, you may even have to be taught how to relax and enjoy all that leisure time.

The experts say the wealthier you are the less receptive you'll be to taking things easy. They've got figures to prove that all those plans of traveling, visiting with the grandchildren and just plain enjoying life don't pan out.

They came up with some startling facts at the convention of the Gerontological Society, attended by medical and social scientists studying diseases and problems of the ever-increasing numbers of older Americans.

The society opened a three-day convention Tuesday.

About 75 per cent of business executives don't want to retire, said Harold R. Hall, a Wellesley Hill, Mass., business consultant.

Hall, a former Harvard professor, learned in interviews with some 500 top-drawer executives that it isn't money but work that keeps the successful man happy.

He explained the tycoons didn't want to leave their associates, give up the prestige and power of their positions, and—most of all—be benched from the "team" with which they worked for so many years.

He and other speakers suggested that companies prepare their personnel for retirement by setting up conditioning programs showing them how to spend their leisure time.

Retirement to many wealthy people, Hall said, is distasteful and they procrastinate in planning for it. They think: "The company won't do this to me. It does."

In another report, Doctors J. H. Bunzel and Louis Gare of the New York Mayor's Advisory Committee for the Aged, declared that many people can't enjoy their retirement income because they compare it to previous earnings.

Their findings showed that those enjoying their retired, full-time leisure were in lower income brackets. The studies came from a

1 per cent sample of 25,000 pensioned New York City teachers and city employees.

The New York report also found that "increased income may release time and energy to turn the attention of the retiree to other and perhaps more distressing problems."

Both Bunzel and Louis Kupland stressed that unhappy old people are powerful enough in numbers to upset a stable society.

"And the radical forces in society stem from instability," Bunzel said.

Kupland, California's Old Age Division chief, used stronger words in warning that malcontented, frustrated seniors can make themselves "quite effective at the polls."

"A group made up of such dis-

granted oldsters will take what it wants for itself without any con-

sideration for the needs of children, health programs, schools," he said.

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Baked Peach Shortcake with crumbly butterscotch topping! M-m-m! Delicious! And success is always yours if you use Sperry Drifted Snow... the famous all-purpose flour specially milled to meet all your baking needs from shortcake to party cake!

BAKED PEACH SHORTCAKE

All measurements are level. Sift flour before measuring. Combine in a small bowl—

2-3 cups sliced fresh peaches*
1/4 cup granulated sugar
Let stand while making shortcake dough.

Sift together into a mixing bowl—
1 1/2 cups sifted Sperry Drifted Snow
"Home-Perfect" Enriched Flour
2 teaspoons double-action baking powder (or, 3 teaspoons single-action baking powder)

1 teaspoon salt
1/4 cup granulated sugar
Add—
1/4 cup shortening
Cut into dry ingredients until shortening is in small pieces. Then add—
1/4 cup whole egg, beaten (1 large)
1/2 cup milk

Mix to a soft dough. Spread dough in bottom of a buttered square baking pan, 9x9x2 inches. Cover surface of dough with the sweetened sliced peaches and sprinkle Crumb Topping over all. Bake in a preheated oven, 425°, for 25 minutes. Cut into squares and serve warm with thin cream. 6 servings.

Crumb Topping
Combine in a small bowl—
1/4 cup brown sugar (firmly packed, free from lumps)
1 teaspoon powdered cinnamon
3 tablespoons butter, or margarine

*Frozen fresh peaches may be used. (One package of frozen peaches will contain approximately 1 1/2 cups of peaches and 1/2 cup syrup.) Defrost peaches and drain before placing on shortcake dough; omit sugar. During the last 5 minutes of baking remove pan from oven and pour drained juice over the shortcake dough. Return pan to oven and continue baking 5 minutes longer.

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First Cat Passes Sound Barrier

CHICAGO (AP)—Some members of the 62nd Fighter-Interceptor Squadron at O'Hare Field are calling Zero, their six-toed cat mascot, the "Flying Tiger"—one of the first cats to have passed the sound barrier.

Major Richard Garrett, commanding officer of the 62nd, piloted Zero in his F86-D jet plane yesterday in a flight over Lake Michigan. When the plane broke the sound barrier at about 700 miles per hour the cat atop the instrument panel flattened itself out limply.

"But it didn't bother Zero at all," Garrett said.

Stanley McCormick Estate \$35 Million

CHICAGO (AP)—The estate of Stanley R. McCormick, youngest son of Cyrus McCormick, inventor of the reaper, was placed at \$35 million dollars in a final accounting filed yesterday in Cook County Court.

The accounting was approved by George L. Kandick, assistant Probate Court judge.

McCormick died Jan. 10, 1947, in Santa Barbara, Calif., at the age of 72. An estate had been created for him in 1909 when he was declared incompetent. The will, dated Sept. 15, 1904, left the entire estate to his widow, Katherine Dexter McCormick, whom he married in 1904.

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WATCH YOUR FAMILY GO FOR THESE EXTRA FINE FRUIT DRINKS!

YOU'D HARDLY BELIEVE refreshing fruit drinks could be improved upon for enjoyment and wholesomeness. But, when you make the wonderful new M.C.P. fruit beverages (described below) you'll change your mind. It's amazing, but by using pectin (the same M.C.P. Pectin used in jam and jelly making), these new M.C.P. beverages have an extra smoothness and "body" that makes them extra delightful to taste; and they're extra wholesome, too, because the healthfulness of pectin is added to that of the fruit. You can make these unusually tasty and valuable beverages for only a few cents a glass... the year round... and watch the family go for them!

M.C.P. "PECTIN FRUIT-AIDES" (Orange, Pineapple, Concord Grape)—Empty 6-oz. can of any of these frozen concentrated juices into large pitcher; using empty can, measure in 3/4 CANS cold water; add a 3 1/2-oz. package M.C.P. JAM AND JELLY PECTIN; stir mixture well until pectin is fully dissolved; add ice. Makes 1 1/2 quarts.

M.C.P. "PECTIN LEMONADE"—Fully dissolve a 3 1/2-oz. package M.C.P. JAM AND JELLY PECTIN in 5 measuring cups cool water; add 1/4 cup sugar and 1/2 teaspoon lemon extract; stir well; add ice. Makes more than a quart. (M.C.P. Pectin and the citrus acid in it both come directly from fresh lemons; the lemon extract adds the real "peel" flavor.)

*Pectin has long been known to be of great value in treating intestinal difficulties; more recently, protopectins have been found to aid in digestion and the proper assimilation and use of all the food we eat. Since, however, protopectins (present in most fresh fruits and vegetables) are simply the "mother source" from which pectin is extracted and made soluble (dissolved) by the digestive juices, it's really from soluble pectin that the body derives benefit. Soluble pectin is what you get directly in these new M.C.P. beverages.

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ALMOST DAILY there's a use for lemon juice in most homes... in baking and cooking; for refreshing lemonade, in salad dressings, as a "tonic" in a glass of water... to mention just a few. The convenient, economical way to meet these needs is M.C.P. LEMON JUICE. It's pure, unadulterated, rich in Vitamin C, and contains no preservatives (neither dioxide or benzoate of soda). Keep M.C.P. LEMON JUICE on hand at all times... it's ready for instant use, costs less than home squeezed juice. Get a Free Recipe Folder by writing the M.C.P. Kitchen Laboratory, Anaheim, Calif. (There's M.C.P. FROZEN LEMON JUICE, too. If your grocer doesn't stock it, he can get it for you.)

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