

By Blunt States Case

Worry Clinic

BY DR. GEORGE W. CRANE
Noted Physician and Psychologist

Here's a doctor who bluntly states his case. And his methods of placing babies in good homes where foster parents will love them is popular with many modern physicians. But the welfare agencies also have some good arguments, so you be the judge of this common debate.

Case K-315: Dr. Charles, aged about 60, is a physician who has learned a vast amount of practical psychology as a general practitioner.

About 20 years ago a scene took place in his office which is not unusual.

A girl named Anne had borne a baby out of wedlock. They both were present, as well as Anne's mother, for it had been decided to let the new infant be adopted.

But Anne's mother was bitter and caustic and faultfinding, due to her injured pride, plus the fear that the secret would leak out and lower her family's social standing.

Doctor Proves Blunt

Finally Dr. Charles bluntly broke in and gave her a piece of his mind.

"Lady, let me tell you something," he began. "You've sat here and exhibited the damndest brand of Christianity I have ever known."

"Anne is already broken hearted, for she is giving up the dearest thing to a woman's heart. She is saying farewell forever to her baby."

"At a time like this, you should have your arm around her neck and be telling her: 'We've made a tragic mistake, but I'll stick by you every step of the way out of this.'"

"But what have you been doing? Constantly slapping her

face by bitter words every time you open your big mouth."

Dr. Charles told me the above case, and though he may have been rather blunt in dealing with Anne's mother, sometimes bluntness is good psychology.

Verbal Whipping Used

In this regard, you may recall that even Jesus took a cat-o-nine-tails and whipped the money-changers out of the temple, instead of reasoning with them.

So corporal punishment is still in good repute in modern psychology when it is employed judiciously.

"Another gripe I have," Dr. Charles continued, "is the present difficulty that most foster parents encounter when they wish to adopt babies."

"They must go through a great deal of red tape and then have their names placed on long waiting lists."

"It has even been reported among us doctors that some of the fancy baby-placing agencies are not averse to receiving a diplomatic cash 'donation' as a means of speeding up the process of finding a suitable baby."

"I think it is much simpler to all concerned and less costly to the taxpayers, if the doctor attending the birth of an unwed mother's baby, just sees that it is quickly adopted."

"For the doctor usually knows the case. He is generally acquainted with the family background of the baby. He can guess the intelligence of the parents without going through a lot of folderol I. Q. tests of the infant."

Speedy Method Urged

"It would speed things up greatly for there are plenty of excellent married couples eager to adopt such babies."

"I'm acting like a lot of my medical colleagues who serve as the go-between in such cases; we never think of imposing expense on the taxpayers by referring such babies to the state agencies."

"Many of the agency examiners are unmarried spinsters, anyway, who use theoretical book knowledge instead of practical experience."

Dr. Charles may have some good arguments on his side, but the welfare agencies likewise have their defense.

For many foster parents rush in early and they find they have adopted feeble-minded or ailing youngsters.

So the diligence of the agencies is partly explained by their careful attention to all such factors that ultimately have a bearing on the best interests of the baby and its foster parents.

Always write to Dr. Crane in care of The Oregonian, enclosing a long 3c stamped, addressed envelope and a dime to cover typing and printing costs when you send for one of his psychological charts. Copyright, Hopkins Syndicate, Inc.

Lima Recipe Proves Good

Be sure and clip this deviled lima casserole recipe because you'll be wanting it for barbecues and picnics this summer. It makes a good Saturday night supper dish for right now, too. Large dry limas are starred with deviled ham, bacon and baked bean seasonings to make this superb tasting casserole.

DEVILED LIMA CASSEOLE
4 cups cooked large dry limas
1 teaspoon salt
1 minced onion
1/2 teaspoon dry mustard
2 tablespoons molasses
1/2 teaspoon Worcestershire sauce
1 tablespoon granulated sugar
1 15-ounce can tomatoes
1 2 1/2 or 3-ounce can deviled ham
4 strips bacon

Drain limas and combine all remaining ingredients except bacon. Pour into large shallow baking pan. Cut bacon strips in half and arrange over limas. Bake 350 degrees about 30 minutes or until bacon is browned. Serves eight.

Coffee Kept Heated

Don't let coffee cool in the pot if you expect to drink it later. It loses flavor that way. It will keep nicely for two hours on a warming plate over a low flame or on a trivet fitted with an electric element, advised Martinson. (Forget about the gas or electric bill. Remember the current price of coffee.)

And that ice box rule is a cardinal one. Coffee is flavored by an oil ingredient which loses its potency in a warm place, he pointed out. So the cooler is the place for your coffee supply if you want it to go farther and taste better.

Haskin Answers Questions From Everywhere

A reader can get the answer to any question of fact by writing The Oregonian Information Bureau, 1200 E. St., N. W., Washington, D. C. Please enclose three (3) cents for return postage.

Q.—Why are there no skyscrapers in Washington, D. C.?
—E. M. S.

A.—Height is strictly limited so that the U. S. Capitol and other important government buildings shall never be overshadowed by skyscrapers.

Q.—Is the USS Midway the navy's largest aircraft carrier?
—H. T.

A.—According to the department of defense USS Midway is the largest type of aircraft carrier. The USS Forrestal, presently under construction but not yet in commission, will be larger than the Midway.

Q.—Are the characters in the movie "Rain" based on real people?—L. I.

A.—The original story, at first titled "Miss Thompson,"

had its beginning in a brief entry in the author's notebook. While W. Somerset Maugham was traveling from Honolulu to Pago Pago, he jotted down his impressions of passengers who attracted his attention. Among them was Miss Sadie Thompson whom he described as "plump, pretty in a coarse fashion, perhaps not more than 27."

Maugham talked once with the missionary and his wife.

Q.—What is the rarest color in animals?—C. H. H.

A.—Green is the rarest of animal colors, but it is found in many birds, frogs, and insects, also in some worms and certain oysters. Among the mammals there is a green monkey.

Q.—When did Jews first settle in the United States?—T. H. R.

A.—While individual Jews had come to the new world earlier, the first band of settlers

arrived in New Amsterdam on September 12, 1654. This event is to be marked with special celebrations this year in New York and other cities.

Q.—How many senate seats are due to be filled in the November 1954 elections? When will the primaries start?—H. F. O.

A.—Thirty-five seats, or approximately one third of the senate, will figure in the election. Nominating primaries will be held in Illinois on April 13, and in New Jersey on April 20. Delaware uses the party convention instead of the open primary method.

Q.—If all the water in the atmosphere were to condense and fall to the earth at one time, how much would the level of the oceans be raised?—E. F. C.

A.—The weather bureau says that the average amount of wa-

ter over the earth at any one time is generally taken to equal less than 1 inch of rainfall. On this basis it is estimated that the net rise in the ocean surface would be under 1 1/2 inch.

Q.—What produces the flavor of tea?—C. H.

A.—The flavor is due to curing and to the essential oil in the leaves. The stimulating and refreshing qualities of tea come from a small percentage of thein, which is chemically the same as the caffeine in coffee.

Q.—Has Joe Louis withdrawn as copromoter and member of the International Boxing club?—A. L. S.

A.—According to Nat Fleischer, the boxing authority, Joe Louis is still on pay roll in an advisory capacity. He receives \$15,000 a year as long as the International Boxing club is in the field.

Leather Uses Gain in Home

As a result of experiments and research carried on in recent years by the tanners of upholstery leather, there have been developed leathers which have the feel and beauty of high fashion, and are more wear resistant than ever before.

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Tips Flavor Costly Drink

NEW YORK—Has the rising price of coffee got you down? Well, take five pointed bits of advice offered by Joseph Martinson on how to make a little bit of the precious stuff go a longer way and "taste better, too."

With the price of coffee locally now above \$1 a pound for most standard brands and reportedly headed for the \$1.20-\$1.25 level, the expert tips of Martinson, a leading coffee taster and importer, ought to come in handy. They are:

1. Get the right grind for your pot and use it correctly.
2. Measure the coffee with an accurate spoon and be sure to use only fresh, cold water.
3. Keep your pot spotlessly clean.
4. Save leftover brewed coffee.
5. Store ground coffee in the refrigerator.

Correct Measure Vital

"The correct grind is usually coarse for a percolator," said Martinson, "and fine for a drip-type of pot, but with the latter it's essential that filter paper be used. The filter paper keeps the water from running through too fast and gets the last whisper of flavor from the grounds. And with a filter paper you can use less coffee."

Beware of the ordinary tablespoon in ladling coffee into the pot, he cautioned. Such spoons vary in size and a standard measuring spoon is best.

The cold water is most important, too, because hot water loses much of its mineral flavor in the heating. Coffee made from cold water will keep longer.

Daily pot scouring is routine, Martinson continued, but weekly boil out with bicarbonate of soda in the water also is advisable. "The grounds leave an acid deposit on the pot, best removed with an alkali solution," he explained.

Coffee Kept Heated

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"Two Cups for a Nickel!"

Facts You Should Know About the Price of Coffee Today

A cup of COFFEE! No other beverage is so American. Coffee is as much a part of the American scene as the "hot dog" or a piece of apple pie. That is why all of us are so concerned every time the price of coffee goes up. This is not the fault of your grocer. When coffee costs him more, he has to charge you more. And when it comes down, he quickly reduces the price to you.

The price of roasted coffee is beyond our control, too! We don't like increasing coffee prices any better than you do. But the cost of green coffee is the largest single factor in setting the price at which roasted coffee can be sold. And, to keep your grocer's shelf stocked with Hills Bros. Coffee, we have no other choice but to pay the going price for the top-quality green coffees that we select for our blend.

Here is what has been causing green coffee prices to keep on going up for the past seven years.

There is no coffee grown in the continental United States. All of the green coffee beans roasted in this country have to be imported—mostly from South and Central America. The use of coffee in the United States has increased by one-third in the past ten years, and, with the constantly growing desire for more coffee in Europe since the end of World War II, the huge supplies of green coffee which used to exist in the producing countries have disappeared. Figures from all sources show that gradually but surely we have been approaching the point where the United States and other countries which do not grow any coffee are now wanting to buy more coffee than the producing countries are able to supply.

The coffee-growing countries are aware of this, and they have been very active in starting to grow more coffee. But it takes five years for a coffee tree to come into full bearing, and only a part of the millions upon millions of new trees that have been planted are beginning to produce much coffee.

In this race between supply and demand, the most recent misfortune of all was the damaging frost which hit Brazil—the largest producing country—in July, 1953, which is winter in the Southern Hemisphere. All reports indicate that the frost actually killed off or set back many of the young trees, and inflicted serious harm to older good-producing trees in some areas. Because of this damage, the crop to be

harvested this year will be much smaller than hoped for. Hence, the "Coffee World" is now going through a period of "tight supply" and increasing of prices. But we look forward to the day when larger crops will bring relief... and coffee prices will be on the way down again.

Today nearly everybody seems to think the price of coffee is "too high." One reason it does look high right now is because for many years the price of green coffee was so low it hardly covered the cost of planting, growing, picking from the trees, and all the steps that have to be gone through in getting green coffee ready for export. That was in the days when there was more green coffee in the producing countries than the world market could use.

When you get right down to it, the real worth of any pound of coffee is something that has to be determined by individuals, and that, of course, depends to a great extent on their own ideas about coffee and how much they enjoy it.

Have you ever thought about the cost of coffee this way? When brewed at the standards of measurement recommended by the Coffee Brewing Institute, Inc. (2 level tablespoons of coffee to each 6-oz. cup of water), a pound of coffee will make 40 full-strength cups. So, even with coffee around a dollar a pound, coffee prepared at home costs only about 2 1/2 cents a cup... TWO CUPS FOR A NICKEL.

Even if coffee were to cost as much as 3 cents per cup, it would still be among the least expensive of all beverages. And what else served in the American home gives so much satisfaction—to so many people—at such little cost—as a cup of good coffee!

To guarantee full enjoyment of each cup of coffee that you serve in your home, be sure to choose Hills Bros. Coffee—the brand you can rely on, pound after pound... day after day. Brew your coffee carefully... and avoid waste.



Regardless of what it may be necessary for us to pay in the world market for the kinds of green coffee which we require, it is the determined policy of our company that we will continue to maintain the traditionally high quality of Hills Bros. Coffee and sell it to your retail grocer at the lowest possible price.

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