

It Can't Be Proved At Site, But 1960 Olympic Village Half Completed

ROME (UPI) — Anyone who spends 16 cents on an Italian football pool can say he helped build the ultra-modern eight-million-dollar Olympic village now being constructed outside Rome.

However, there could hardly be any satisfaction, even for 16 cents, to look at the village right now. It is still only a stretch of barren wasteland.

The activity on this 1,300-apartment village project has been the construction of a small shed.

"A lot of people think we will never complete the village in time for the 1960 Olympics," said Mario Giacomini, of the Olympic Committee's press office.

"I'll let you in on a secret," he added. "We will because the village is already about half completed."

Giacomini said a good part of the construction of the village is

being done in factories which turn out pre-fabricated houses.

"Drains, gas mains and underground power lines were laid down years ago by the Rome City Commune on this site," Giacomini said. "All we have to do in 12 months is sink pillars, assemble apartment blocks and lay down roads and gardens."

The village, in the exclusive Parioli suburb of Rome, is about a mile from the Foro Italico, the center where most of the Olympic games will be held. It will house 7,900 athletes scheduled to attend the summer games which open August 25, 1960.

Not more than two persons will occupy each of the 7,250 rooms of 1,300 apartments. A bath and shower will be available for every group of six athletes.

Self-contained in every way, the village will have four post offices, 14 national restaurants, an inter-

national restaurant, office space, meeting rooms and parking lots.

Olympic village apartments will be raised on pillars so that there will be free access under each apartment block leading from one thoroughfare to another.

Officially, work on the project began May 12, 1958, after a serious financial headache.

The Italian National Olympic Committee, CONI, believed the Italian government would grant a major share of the costs, but the government said no and CONI was forced to look elsewhere.

Everything went smoothly enough for most of the Olympic projects financed with funds accruing from the national football pool, Totocalcio, of which CONI gets 24 per cent. But the money for the Olympic village was not available.

After months of negotiations, however, CONI succeeded in getting several Rome banks to lend it money. The collateral: Future part income of CONI's percentage

of the weekly pool, Totocalcio. The Italian Housing Society gets the village after the games for

assignment to state employee families such as post-office and railway workers and police.

OSC Gets Grant To Cover Sewage Filter Research

OREGON STATE COLLEGE—A \$25,000 research grant has been awarded Oregon State College by the U.S. Public Health Service for a two-year study of trickling filters used in sewage disposal.

Trickling filters are beds of stones or other packing over which the sewage "trickles" during the final disposal process. Microbial action helps oxidize the sewage to make it less innocuous.

OSC's school of engineering and department of bacteriology are conducting the research, which will provide new and highly valuable information on the merits of the filters for secondary or final oxidation of the liquid portion of the sewage before it is ready to be emptied into streams and carried away.

Project leaders are Fred Merryfield, engineering, and C. M. Gilmour, bacteriology. The Oregon State Sanitary Authority and the city of Corvallis are cooperating in the study. An experimental filter has been constructed in conjunction with the Corvallis sewage disposal plant.

Most such filters now used in sewage disposal across the coun-

try are shallow types, ranging from 4 to 8 feet in depth. The OSC test filter is 20 feet deep and 4 feet in diameter. The wooden "tower" is packed with stones. European filter depths commonly run from 12 to 25 feet but are used somewhat differently.

Purposes of the project are to evaluate the engineering aspects—effectiveness of depth, recirculation of sewage, filter capacity, etc.—and the biochemical changes in sewage produced by microorganisms and plants that attach themselves to the stones.

It is believed the trickling filters will have special value for use in areas where cannery and other food plant waste upset the normal operations of sewage treatment systems.

OSC is also studying possibilities for using low-cost, open-air waste oxidation lagoons for sewage disposal in Western Oregon. The lagoons, inexpensive to build and operate, are widely used in the Midwest and Southwest by small communities and industries which are unable to afford sewage treatment plants. Other larger communities are using them to expand existing facilities.

For \$9.50 You Can Buy Gourmet Feast In Chicago

CHICAGO — (UPI) — The ideal diner sips no more than one cocktail before dinner, according to Chef John Kaufmann, and shares a split of wine with his companion during a 2½ hour gourmet meal.

Kaufmann is executive chef at the Drake Hotel, Chicago, and an enthusiastic supporter of the Drake's Monday night "gourmet dinner" served at \$9.50 per person.

This exotic feast includes an appetizer, soup, entree, vegetable, salad, dessert and wines, and requires at least the 2½ hours Kaufmann recommends.

Recipes for gourmet dinners are chosen from entries submitted by the 132 chefs and cooks in the Drake kitchen, with a food editor, a Chicago gourmet and a hotel representative doing the judging.

"Roast Boneless Saddle of Lamb, Sultan Ben," concocted by Jack Riger, 29-year-old assistant chef, won the last contest and a \$100 savings bond for its author.

The lamb was boned, rolled and stuffed with chutney, then buttered and roasted. It was served with a slice of broiled eggplant topped with chutney, and a tomato stuffed with mushrooms and onion.

For garnish there were white seedless grapes poached in Sauterne wine and served in a scalloped orange basket, and slices of sautéed sweet potato stuffed with a purée of chestnut and maple syrup.

Chablis, vintage 1955, will be served with this when it appears as the entree on a gourmet dinner.

Other courses are chosen with equal care.

A recent menu began with clams on the half shell, served on

chopped spinach with Hollandaise sauce and accompanied by Livermore Grey Riesling wine. Conflés and mushrooms followed.

The main dish that night was "Tournedos Gold Coast," tenderloin of beef sandwiched between slices of goose liver, dipped in batter, deep fried and served with truffle sauces. Potatoes with Roquefort cheese, a salad of lettuce, tomatoes, artichokes and anchovy fillets, and beaufort Chateau de Lacarelle wine completed the course.

Diners who still could manage it were served flaming baked apple stuffed with mince meat.

HASTE, BUT NO WASTE

MILWAUKEE (UPI)—Dr. Jack B. Greene, a physics teacher at Marquette University, gave an hour long examination, and on grading the papers found that a Chinese student, rushed for time at the end, had dashed off the answer to his final question in Chinese. Dr. Kuick Lee, also on the physics department staff, reads Chinese. He translated. The Chinese student had given a perfect answer.

DUMB AS A GOOSE?

MILWAUKEE (UPI)—The Rev. George Bersch of St. John's Episcopal Church tells this story: His brother Ernest won a goose in a raffle but, unable to summon the courage to chop its head off, chloroformed it. He plucked it and left the nude bird on the kitchen table while he left for an errand. When he came back the bird had revived and was sitting on a radiator trying to keep warm.

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