

The Herald and News

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Oyster Loaf

By FLORENCE JENKINS
One of the gastronomic delights in Portland some years back was the oyster loaf, as many of us remember.

The restaurant which brought this seafood specialty to Portland stepped aside to permit the inexorable push of progress. Construction of a bank annex in 1954 took over the space occupied since 1915 by the Oyster Loaf, named by its owner for this special dish.

George R. Rohde, who operated the original Oyster Loaf, is living in retirement in Portland. The Victorian decor he chose for the restaurant, with an elaborate balcony where guests gathered to be seen as well as to dine, was one of the show places in Portland years ago.

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Now, however, from Ted Hallock comes the good word that a new seafood restaurant, Poor Richard's, at 3907 NE Broadway, has opened and the owners, Hal Hurlbert and Stan Prouty, have brought back the little oyster loaf, using small Pacific oysters.

Poor Richard's, however, goes Mr. Rohde one better. Alongside each individual crusty loaf of succulent oysters is served "a genuine cultured pearl in an olive-lettuce cup," according to our informant.

on their attention if he could get a civil rights bill through. But it would be politically unwise for him to try to force a tough bill on the South.

The chances, therefore, are that he will steer through a bill not too harsh for the Southerners to digest, even though they preferred none at all, and although not strong enough to delight the liberals, at least some kind of bill which they could consider better than nothing.

If anybody could get through a bill at all, Johnson seems the one to do it. First, because of his control in the Senate; second, because he's a compromiser; third, because he did it once before.

In 1957, he engineered the first civil rights bill to clear Congress in 82 years. It was far less than Negro leaders wanted, far more than Southerners liked. But at least it broke the ice of almost a century.

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Star Diplomacy

By MERRIMAN SMITH
UPI White House Reporter
WASHINGTON (UPI) — Backstairs at the White House: There's a fascinating story kicking around the State Department where the officials quite naturally don't want to discuss the situation. It seems, however, that President Eisenhower invited the King of Nepal to visit the United States on Feb. 26.

As delicately as possible, the word was passed back from Nepal to the State Department that the king couldn't make it on that date. The court astrologist had taken a quick look at the calendar and decided that Feb. 26 was destined to be one of the king's poorer days.

So, according to new plans, the King of Nepal will visit the United States in late April, during a period which his astrologer regards with favor.

have known about the May 16 East-West summit meeting in France when they drew up their projections for 1960, but the signs of the zodiac are relentless.

Zodiac International calls May 16 a "doubtful" day for the President. It tells him, "You may be deceived."

There has been some speculation that the big Summit meeting may wind up on May 21. The zodiac calls this a "difficult" day for the President.

Let him be warned now about May 21:

"The public may be impatient and argumentative; keep your temper in check."

Maybe Eisenhower doesn't need this advice from the zodiac. He can get the same stuff from any Democratic senator in town.

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Patience

By PHIL NEWSOM
UPI Foreign Editor
Cuba's Fidel Castro fires new charges against the United States faster than bullets from a revolutionary tommygun these days.

But the United States continues to treat him with great patience.

The provocations have been many, the latest resulting in U.S. Ambassador Philip W. Bonsal's recall to Washington for "consultations."

Whether he will return to Havana still is anybody's guess.

Within the last three months, Castro has:

- In late October accused the United States of "aggression" against Cuba — charges formally rejected by the U. S.
- In November repeated charges "that planes from the United States bombed two sugar mills and that criminal airborne incursions into (Havana)... caused two dead and forty-eight wounded persons." The United States already had rejected these as "inaccurate, malicious and misleading reports."
- Seized more than 100,000 acres of foreign-controlled agricultural and mineral lands. Other U. S.-owned lands subject to seizure total more than two million acres. Imposed a 60 per cent royalty for the government on oil production, and opened the way to nationalization of the refining industry in Cuba.
- Rejected a U. S. note protesting seizure of property owned by U. S. citizens "without court orders and frequently without any written authorization whatever."
- U. S. property seizures in Cuba now amount to hundreds of millions of dollars, with only the slukiest promises of compensation.

In the 13 months since his revolutionary forces toppled the regime of Fulgencio Batista and as Castro himself has taken on more and more of the trappings of dictatorship, he and his mouthpieces have used words against the United States most usually applied by Communist states.

Last week, the newspaper "Revolution" scathingly attacked President Eisenhower for having "embraced the butcher, France" in his visit to Spain.

Through it all, U. S. patience has endured.

Cuba's greatest single export is sugar and its greatest single customer, the United States. Yet so far the U. S. has refused to use the tremendous economic pressure it could bring to bear against Cuba by reducing the Cuban sugar quota and allowing other nations who have been clamoring for a part of the U. S. market to up their supply.

The official U. S. position has been that the Cuban people should not be made to suffer for the sins of Castro.

There is at the moment no reason to believe that Castro will turn to more moderate advisers.

In fact there is evidence his regime is turning more and more to the left and that his closest relations soon will be with Red nations.

Meanwhile, he will continue his plunge toward economic suicide, delayed only by the temporary income he derives from seized properties.

Marmalade

By SAUL PETT
NEW YORK (AP) — It was breakfast. The kids weren't down yet.

And he happened to say: Would you pass the marmalade?

She said: Better go easy on it. He: Why? I'm too old for acne. She: Just that there isn't such this morning. We ought to save some for the kids. They'll be down soon. Try some jelly.

He: Are we rationing marmalade now? It's just that I forgot to get some.

She: No, we're not rationing marmalade now. It's just that I can't eat eggs without marmalade.

He: That's great! You know I can't eat eggs without marmalade.

She: Be brave.

He: One morning, just one single, solitary little morning, I'd like to have breakfast in peace. She: You started it.

He: By asking for the marmalade?

She: By whining about the marmalade after you were told all about it.

He: It's just lousy planning. If you'd write things down, you'd know what you needed when you got to the supermarket.

She: All right, my field marshal, suppose you reorganize me. Suppose you get me a chief of staff. Have him start by ordering up reinforcements—for our checking account.

He: A man asks for a little marmalade and—What about our checking account?

She: It's down to \$6.36 and I've still got a stack of bills to pay and that's what's about our checking account, general.

He: What about the \$250 I deposited two weeks ago?

She: There was the mortgage payment, my dear Baron Rothschild, and the payment on Helen's braces and—

He: But \$250!

She: And the bill for the new fly rod you ordered and remember, Errol, remember New Year's Eve at the Country Club and I kept telling you to go easy and you kept saying a wife shouldn't try to make a husband feel small and earthbound all the time? Remember, my charming astronaut, how you took off! Well, we just got the bill for all the champagne and—

He: One morning, just one, solitary little morning I'd like to have breakfast in peace. Just one.

She: And there's the breakage bill from your dancing, Mr. Astaire, and the garage man wants \$64 for the fender, and we're a month behind on the oil bill and there's \$56.25 worth of small bills which come under "miscellany," and that, Dr. Schweitzer, is why I was so distracted I forgot the marmalade at the supermarket and—

He: Do you have to bring up money at breakfast?

She: Would you prefer I bring it up at dinner?

He: Pass the jelly, please.

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Civil Rights

By JAMES MARLOW
Associated Press News Analyst
WASHINGTON (AP)—Will Congress pass a civil rights bill this year? Most likely. What kind? A moderate one. Why moderate? Several reasons, all political.

For instance: The Democrats control Congress. If the Northern Democrats tried to ram through a tough bill, it would probably cause a party-splitting filibuster by Southern Democrats. In this election year the Democrats don't want splits.

Civil rights legislation is still a stinging issue, made so by the South's resistance to public school integration and its treatment of Negroes.

There is pressure for action—from organized labor, Negroes, and Northern liberals. The push in Congress for action is mainly from those in the liberal group and most of them are from industrial centers where Negro votes count.

Last year President Eisenhower proposed a seven-point program. No action. This year he still talks of wanting action. But he has been vague so far, has shown no signs of real fight on the issue.

Republicans are playing quiet now, letting Democrats fight among themselves.

But when the showdown comes Republicans, if they have any hope of denting Democratic control of Congress, will have to make some showing of lining up on the side of civil rights if they hope for any of that Northern Negro vote.

Then there are those Democrats considered presidential possibilities. Of necessity they must be self-conscious about the problem. None of them illustrates this more than Sen. Lyndon Johnson of Texas, leader of the Senate Democrats.

This week he confidently predicted a civil rights bill would be passed in 1960. As a man credited with big hopes for the presidency, Johnson can't afford to alienate his fellow Southern Democrats. He'll need their support going into the convention.

But the Southerners alone couldn't nominate him. He would need acceptance by the Northerners, particularly Northern liberals. And he is far from being the liberals' darling.

He would have a better claim

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SHORT RIBS By Frank O'Neal



Eisenhower Administration Hit By Senators

WASHINGTON (AP) — The Democratic majority on the Senate-House Economic Committee charged today that Eisenhower administration policies had stunted the nation's economic growth since 1953.

Describing them as inadequate to meet the nation's needs, the

Democrats said the policies also had led to unnecessary unemployment and price increases.

Republicans on the committee fired back that the majority report was "unbalanced and evasive," and "marred by partisanship."

The majority said it would not support removal of the interest ceiling on long term bonds—one of the President's major requests of the session — unless the administration made "major reforms in fiscal, monetary and debt management policies."

This minority report described as "nothing but political blackmail."

The majority report was peppered with numerous recommendations for alternative policies to those followed by the administration in the last seven years.

One section recommended that the knotty farm problem be met by direct subsidy payments. It said the public will not endure much longer the present crop price support program.

Other recommendations included a major federal aid to education, help for depressed areas, tax revisions, more liberal foreign trade policies and more vigorous antitrust law enforcement.

The report summed up the committee members' views on a year-long \$200,000 study of the problems of inflation, unemployment and economic growth.

About 100 witnesses, mostly leading economists, testified in the

hearings, piling up 3,700 pages of testimony. Twenty-three separate study papers also were published.

The study was first suggested by Senate Democratic Leader Lyndon B. Johnson (D-Tex.) in a speech in December 1958. It has been described in some quarters as the Democratic answer to the administration's hammering at the inflation issue, but Sen. Paul H. Douglas (D-Ill.), the committee chairman, said he did not want to characterize the report in political terms.

The majority and minority reports are considered certain to get much attention as representing Democratic and Republican views on economic issues in the 1960 campaign.

MDs Remove Feed Tube

PORTLAND (AP) — Siamese twin Jeannett Kim Stubblefield is learning to eat as she nears seven months of age.

She will be allowed to go home when she is able to do it normally.

She and her sister, Denett Linn, were born last June 29, joined from breastbone to navel and sharing a common liver. They were separated last October in a four-hour operation at the University of Oregon Medical School Hospital.

Denett recovered so well that she went Dec. 16 with her parents, Mr. and Mrs. James Stubblefield, to their Parma, Idaho, farm home.

But Jeannett stayed in the hospital because there were tubes in her body for breathing and feeding. The breathing tube was taken out with no complications, and a hospital spokesman says her breathing now is almost normal.

The feeding tube was removed Saturday. But the spokesman says it will be somewhere between one and four weeks before she can take food in her mouth and swallow it. Only then can she be released to go home.

The surgery was acclaimed as the first on medical record in which twins so extensively joined were separated and both survived.

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Two Wrongs Not Right

LEWISBURG, Pa. (AP) — In 1958 Richard Davis, 40, of Carlisle, Pa., was accused of accepting state unemployment compensation while regularly employed.

He was ordered to make restitution. He began repaying the money but soon fell behind.

His solution, an FBI agent testified Monday, was to again apply for unemployment compensation under false pretenses in order to obtain money to pay off the original debt.

A.S. Dist. Judge Frederick V. Follmer placed Davis on five years' probation and ordered him to repay the total \$400 which covers both offenses.

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The Almanac

By United Press International
Today is Tuesday, January 26, the 26th day of the year, with 340 more days to follow in 1960.

The moon is approaching its new phase.

The morning stars are Mars, Jupiter, Saturn and Venus.

On this day in history:
In 1880, General Douglas MacArthur was born.

In 1784, Benjamin Franklin declared that the respectable turkey was a better symbol of the United States than the bald eagle. In a letter to his daughter, Sarah Bache, he said: "The bald eagle is a bird of bad moral character; like those among men who live by sharpening and robbing, he is generally poor and often very lousy."

In 1950, India became an independent country in the British Commonwealth of Nations.

A thought for today: General Douglas MacArthur told the Republican national convention in 1952: "It is fatal to enter any war without the will to win it."

Malin Announces School Carnival

MALIN—The annual Malin School carnival will be held Saturday, January 30, in the high school gym according to James Conroy, high school principal and Charles Hale, grade school principal. Starting time for the carnival is 7:30 p.m. with the coronation of the carnival queen at 10 o'clock. The Parents and Patrons organization cooperates with the schools in presenting the carnival.

The public is invited. Special activities and events planned are country store, cakewalk, fish pond, ring toss, dart games, basketball throw, novelty booth, penny toss, queen contest, and food booth with homemade pies and cakes, punch and coffee.

Tickets are being sold by junior and senior high school classes. Each class has chosen a candidate for the queen contest. Candidates are Wanda Clark, senior; Shirley Bunnell, junior; Ellen Rajnos, sophomore; Diane O'Riley, freshman; Karen Gentry, eighth grade; and Maria Kirkpatrick, seventh grade. The candidate from the class selling the most tickets, on a per-capita basis, will be crowned queen.

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Damages Sought For Loss Of Dog

DETROIT (AP) — Judy Ferren, 17, seeks \$110,000 damages from the New York Central Railroad for loss of her dog.

The English girl hasn't seen the dog, an Alsatian Shepherd, since it disappeared from a baggage car here Dec. 23. She made several trips from St. Thomas, Ont., her new home, in a vain search for the pet.

Her suit in Circuit Court here asks \$10,000 for loss of the dog and her suffering, plus \$100,000 in punitive damages.

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