

President Empowered to Set Cuba's Sugar Quota for Next Nine Months

In a final act before adjournment Sunday morning, congress granted President Eisenhower full authority to set Cuba's export of sugar into the United States for the balance of 1960 and the first quarter of 1961.

The bill finally passed was a compromise of the house and senate versions. They both favored granting the president power to cut the sugar quota but differed in the length of time. The house favored making the law effective for all of 1961 where the senate favored only for the rest of 1960. Senator Morse of Oregon offered a bill to give the power to the president only through the five-week period of this adjournment.

The administration had quietly gone along with diplomatic protests against the expropriation of American companies, started last fall by Castro's Cuban government, but finally became convinced that these efforts at appeasement were not successful. Following vast sugar sales to the Soviet Union, at prices just slightly over half the price paid by the U.S. for Cuban sugar, together with further acts of taking over American owned industry, the president decided on sterner measures.

Without the new power granted the president, Cuba could have filled its pre-set quota for the balance of 1960, for all of 1961, and would have gained about 150,000 tons more than the present quota calls for, to care for the increased use in the United States.

Of the 1960 quota of three million tons, about two-thirds has already been delivered to the United States.

In reply to the U.S. threat to

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OLD JOURNAL BLDG.

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cut sugar shipments from Cuba, Fidel Castro has warned that he will take over all American owned investments in Cuba, "down to the nails in their shoes."

The new bill sets quotas for other countries to supply the amount cut off from Cuba, with a part of it allocated to beet and cane growers of the United States. In case of shortages in amounts allocated to regular sources the president can buy the needed amounts from any foreign country.

Arena Set for Nyssa Nite Rodeo Fri., Sat.

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Vale. Those interested should note how well these men work with the rough stock they have to handle. The stock this year is said to be plenty rough and in good shape.

Arena secretary will be Dick Tensen at Rinehart and Tensen accounting office at 207 North 4th street, phone FR 2-2446. These men have taken care of this department for years. It has been said by stock contractors and cowboys who have worked rodeos from coast to coast that they have never worked with more capable men for accuracy and prompt payment.

Arena director this year will be Gilbert Holmes of Nyssa. For any information needed, he may be contacted at his home or at Simplot Soilbuilders where he is department manager.

Youngsters Admitted Free

Jim Jamieson is in charge of ticket sales. Admission is \$1.50 for adults and 75 cents for children over 12 years of age. Youngsters under 12 will be admitted free if accompanied by a guardian or parents.

Among cowboys who are expected to participate in Nyssa Nite Rodeo this year are Neil Beamer, Val Griffiths, George Allen, Jim Seibel, Mac Griffith, Bill Herrera, Garry McQuinn, Gary Gregg, Bud Ingram, A. R. Pipp, Chuck Palecek, Bill Ward, Dwight Higgins, Sidney Britt, Dale Ihler, George Jurker, Darrell Barker, Bill Harlan, Gene Jordan, Jack Keyes, George Genter, Allen Cane and Bob Combs.

Read and Use
Gate City Journal
Classified Ads.

A 'Nice' Customer Who Won't Complain

You know me, I'm a nice customer. I never complain, no matter what kind of service I get.

I'll go in a restaurant, and sit while the waitress just gossips with her boy friend and never bothers to see if my hamburger is ready. Sometimes someone who came in after I did gets my hamburger, but I don't say a word.

If the soup is cold or the cream for the coffee is sour, I'm nice about it.

When I go to a store to buy something, I'm thoughtful of the other person. If I get a snooty salesperson who gets nettled because I want to look at several things before I make up my mind, I'm polite as can be. I don't believe rudeness in return is the answer. You might say I wasn't raised that way.

And it's seldom I take anything back to a store. I've found people are just about always disagreeable to me when I do. Life is short—too short for indulging in these unpleasant little scrimmages for the sake of a dollar.

I bought a toaster that burned out after two weeks. The store people were so busy telling me I burned it out on purpose, I didn't get a chance to ask them if they knew where I could send it to have it repaired.

I never kick. I never nag. I never criticize. I wouldn't dream of making a scene, as I've seen people doing in public places. I think that's awful.

I'm a nice customer! I'll tell you what else I am. I'm the customer who never comes back!

That's my little revenge for getting pushed around. That's why I take whatever they hand out . . . I know I'm not coming back. It's true that this doesn't relieve my feelings right off, as telling them what I think of them would. But in the long run, it's far more deadly revenge.

In fact, a nice customer like myself, multiplied by others of my kind, can ruin a business. And there's a lot of nice people in the world just like me. When we get pushed far enough, we go down the street to another store. We eat hamburgers in places where they're smart enough to hire help who appreciate nice customers. Together, we do them out of millions every year.

State Leads Pollution Control

Oregon was first to have a statewide air pollution control program.

Pinkish Color In Well-Cooked Meats Explained

Homemakers who sometimes notice "rareness" in well-cooked chicken as it's portioned on the dinner plate can assure their families that the chicken is fully cooked, even though it looks pink.

In answers to inquiries from Oregon homemakers, Mrs. Ruth Klippstein, Oregon State college extension nutritionist, reports that redness occasionally occurs in well-cooked poultry, pork and other fresh meats, and added cooking does not change the color.

However, the home economist assures homemakers that these meats, if cooked according to recommended cooking times and temperatures, are safe to eat and the flavor is unaffected by the pink color.

Usually when meat is cooked, its normal red coloring changes from red to gray or brown. Sometimes, however, cooking changes the color to a red instead of brown pigment. Although scientists have tried to track down reasons for the occurrence, they have not been able to come up with any single clear-cut explanation, she says.

They know that small amounts of carbon monoxide, a product of incomplete combustion, is often the cause. These gases combine with meat pigment and cast a heat-stable cherry redness on even well-cooked meat.

If in doubt about "doneness" of these meats, try to brown a small amount in a frying pan or under the broiler, advises Mrs. Klippstein. If the meat stays the reddish color, it is not undercooked. For the surest guarantee of cooked meat, OSC's nutritionist recommends relying on the internal temperature of meat as told by an inexpensive meat thermometer.

Pork should always be served well-done—185 degrees on a meat thermometer. Beef may be served rare—140 degrees—to 170 degrees for well-done.

PENTECOSTAL CHURCH OF JESUS CHRIST

Seventh and Emison

Tomorrow, 8 p.m.—Youth rally. The Rev. Glen Reeves from Nigeria, West Africa, will be guest speaker.

July 10—

10 a.m.—Sunday school.

11 a.m.—Morning worship.

8 p.m.—Evening worship.

July 13, 8 p.m.—Wednesday prayer and Bible study.

"Everyone Welcome!"

Use Directional Signals

Too many motorists fail to use turn signals properly or at all, warns the Allstate Safety Crusade. Despite their being required on all new cars and being a proven safety device, they are of no value if they aren't used to inform others well in advance of turning movements.

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