

SHOT HEARD ROUND THE WORLD



INDEPENDENCE DAY 1973

Firm action in defense of freedom is this country's oldest tradition. It is the foundation on which the independence we celebrate this week will remain secure as long as we honor it.

Actually, the shooting began more than a year before the Declaration of Independence was signed. In the spring of 1775, the British commander in Boston learned that the patriots of Massachusetts had assembled ammunition and other military equipment at Concord, 16 miles away.

He sent a force of eight hundred men to destroy the munitions. When six miles from Concord, at Lexington, seventy armed men stood their ground on the village green and the British army fired the first shots. They proceeded to Concord where Emerson's "embattled farmers" hid most of the munitions and withstood the British assault.

The battle aroused the colonies and, by the end of the summer, the power of the royal governors was destroyed and provincial congresses were formed. The idea that independence was essential to freedom became widely accepted and ultimately was articulated in the Declaration of Independence.

Federal Spending Curbs Urged by Secretary Dent

All concerned citizens should support President Nixon in his effort to hold the line on federal government spending, according to Secretary of Commerce Frederick B. Dent.

"The President has set as a goal a non-inflationary growth rate in the economy of 2.5 per cent by December of this year," Mr. Dent explained in an article in NAM Reports, a publication of the National Association of Manufacturers. "In 1972, the rate had already been reduced to 3 per cent, the lowest of any industrial nation in the world. So," he wrote, "the President's goal is in sight of achievement provided, among other actions, there is restraint on federal spending."

He said that the President has stated that, if proposed new spending programs are enacted by Congress, "a tax increase of as much as 15 per cent will be necessary to prevent a new burst of inflation."

"More is at stake than inflation and taxes," Secretary Dent warned. "Restraint on federal spending is highly important in protecting the value of the dollar in foreign exchange markets. Moreover our nation's international position will be enhanced by the image of fiscal responsibility which we maintain at home."

"Special interest groups which have a vested stake in the federal largesse involved are bombarding the public with sob stories proclaiming that every program labeled 'anti-poverty' is responsible for keeping the Nation from burning down for the last four summers. Those who make such charges are attempting to mislead the American people on the ability of the programs to perform effectively to help the poor," he said.

The Commerce Secretary quotes President Nixon's statement that, "Such programs may have appealing names; they may sound like good causes. But behind a fancy label can be a dismal

failure. And unless we cut back now on the programs that have failed we will soon run out of money for the programs that succeed...."

More Tankers Needed To Transport Import Oil Requirements

"The United States maritime industry has a challenging opportunity to seize the lead" in building and operating some 156 million tons of tankers needed by 1985 to meet the transportation requirements of growing U.S. petroleum imports, Robert O. Anderson, chairman of Atlantic Richfield Company, said at christening ceremonies for the S.S. Arco Anchorage, a 120,000 dead-weight-ton tanker.

Anderson said that a predicted rise of U.S. oil imports to more than 50 per cent of domestic demand will make the use of even larger crude carriers "imperative to avoid the potential hazards associated with congestion of ports from large numbers of small ships."

He called for construction of domestic deepwater ports, noting that of 50 ports in the world "capable of handling tankers of 200,000 dead-weight tons, not one of them is in the United States."

Stressing the need for the United States "to do the things that will assure an uninterrupted flow of energy," Anderson said "it is urgent that the nation retain a large measure of control over the shipping that will bring" increasing imports of energy resources to our shores.

Advertisement for Gate City Journal printing services, including contact information and a phone number.

'Go Metric' Says Industry Expert to Increase Exports

Efforts to boost the volume of U.S. exports are being hampered by the nation's failure to switch from the English system of weights and measures to the metric system, a petroleum industry executive said.

W. Andrew Wright, research scientist with the Sun Oil Co., Marcus Hook, Pa., pointed out that most of the world, is already using the metric system—grams, liters, centimeters, etc.

"The world market," he said, "is in Europe, and else-

where, where expanding national economies are producing the growing market. These markets are metric. We no longer set the market specifications. The situation is now reversed and is becoming one of the prominent factors in the trade imbalance."

Wright said it is inevitable that the United States will go metric—"the real question is: when?"

"It is obvious," he added, "that American industry is recognizing the problem and

is no longer waiting for Congressional action. The U.S. Bureau of Standards found more than 70 per cent of business organizations in favor of change some time ago."

"Since then, we see Ford Motor Company planning to build a metric engine plant in Ohio. General Motors has set up a conversion plan starting immediately and aimed at a short-term conversion on a new product basis. Caterpillar Tractor, I.B.M., and others are using the metric system for all new designs. The Aluminum Company of America is now involved in re-casting its lubricant specifications in the metric system. These are typical examples of a growing list."

Wright recommended that the petroleum industry start "immediately" to convert its product specifications to a metric basis.

"If we start now," he said, "we will have some opportunity to properly consider... simplifications in the product areas. These can reduce costs by eliminating excessive numbers of grades, duplications or near duplications. This will also aid our customers by providing less confusion in product application."

Wright pointed out that Canada, Australia and New Zealand are in the process of converting to the metric system, and that Britain will have completed its conversion period in 1975.

He added: "Continued delay in preparing to put American business on an equal footing with world-wide competition can only further injure every corner of our economy."



"Make it a habit—economize on the time spent complaining."—Mrs. Gary Hiott, The Pickens (S. C.) Sentinel.

"It never occurs to teenagers that someday they will know as little as their parents."—Lois W. Matson, The Kiester (Minn.) Courier.

"Some office holders seem to forget that the public business of this country is the private business of every citizen."—Fred W. Brown, The Bergen (N. J.) Citizen.

Optical Aid Is Devised For Hand Surgery

A new diposcope designed for hand surgery is being introduced to the medical profession by Edward Weck & Company, Long Island City, N.Y.

The instrument has two separate main surgeons' microscopes, each with zoom magnification ranging from 3.5X to 18X. Each main surgeon can independently change his zoom magnification automatically by using separate foot pedals. This permits each surgeon to continue working while changing magnification.

Adding to the flexibility of

this microscope is a separate binocular microscope that can be attached for use by an assistant surgeon. This zoom magnification is manually operated.

The viewing angle of the objective lens can be tilted 45 degrees in one direction and swung 30 degrees in the opposite direction. At the same time, the upper half of the microscope head which includes objective eyepieces can be changed independently from zero to 180 degrees without affecting the view angle of the surgical field.

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Do your friends a flavor.



Oregon Dairy Princess Janice Waibel.

Do them banana today, chocolate tomorrow... with a do-it-yourself recipe for delicious old fashioned ice cream.

Oregon Dairy Princess Janice Waibel suggests you bring back an old fashioned summer tradition—give a homemade ice cream party! All you need is one group of hungry friends, your favorite fresh fruit or flavoring, the few basic ingredients required for the following ice cream perfection, and an easy-to-use ice cream freezer.

So do your friends a flavor from one of these delectable recipes... you just may find that ice cream is as much fun to make as it is to eat!



Win a new Eagle Instant Ice Cream Maker

Send in this coupon and win one of these revolutionary deluxe ice cream makers. Makes ice cream in minutes... no crushed ice, no electricity, no rock salt. 36 Oregon winners will be selected by a drawing from all coupon entries.

Coupon form for the Eagle Instant Ice Cream Maker contest, including fields for name, address, city, state, zip, and phone.

Creamy Rich Vanilla Ice Cream

- Ingredients for Creamy Rich Vanilla Ice Cream: 1 tablespoon unflavored gelatin, 1 cup sugar, 2 cups real whipping cream, 2 eggs, beaten, 1/4 teaspoon salt, 2 cups real whipping cream, 2 cups light cream or half and half, 2 tablespoons vanilla.

In a 1-quart saucepan combine gelatin and sugar; stir in 2 cups whipping cream. Heat over low heat, stirring constantly, until gelatin is dissolved. Stirring constantly, gradually add hot mixture to eggs. Stir in salt, remaining whipping cream, light cream and vanilla. Chill thoroughly. Proceed with freezing according to freezer manufacturer's directions. Note: For variations see Vanilla Custard Ice Cream.

Vanilla Custard Ice Cream

- Ingredients for Vanilla Custard Ice Cream: 3/4 cup sugar, 2 eggs, slightly beaten, 2 cups light cream or half and half, 1 1/2 teaspoons vanilla, 2 tablespoons regular all purpose flour, 1/4 teaspoon salt, 2 cups light cream or half and half.

In a 1-quart saucepan combine sugar, flour and salt; gradually add 2 cups light cream. Cook over medium heat, stirring constantly, until thickened. Cook 2 additional minutes. Add small amount of hot mixture to eggs; return all to pan. Cook, stirring constantly, 1 additional minute. Remove from heat. Add remaining 2 cups light cream and vanilla. Chill thoroughly. Proceed with freezing according to freezer manufacturer's directions.

Variations

Strawberry Ice Cream: Reduce vanilla to 1 tablespoon. Combine 2 cups fresh mashed strawberries with 1/4 cup sugar. When ice cream is half frozen, stir in sweetened fruit and continue freezing.

Chocolate Ice Cream: Increase sugar to 1 cup in custard recipe. Add 2 squares (2 oz.) unsweetened chocolate, cut up, to cream before cooking.

Banana Ice Cream: Reduce vanilla to 1 teaspoon. Add 1 cup mashed banana, 2 tablespoons lemon juice and 3-4 drops yellow food coloring to chilled mixture just before freezing.

Peach Ice Cream: Combine 2 cups mashed peaches and 1/4 cup sugar. When ice cream is half frozen, stir in sweetened fruit and continue freezing.

Notes on Freezing

Conventional Home Freezer

- 1. Fill ice cream freezer can not more than 3/4 full with ice cream mix.
2. Pack with 1 cup rock salt to each 8 cups crushed ice in alternate layers until level with top of can.
3. When ice cream has formed, mechanical freezer will stop or hand model will be difficult to turn (approx. 20-30 min.). Remove top and carefully draw out freezer whip. Press ice cream into can. Cover. Repack with salt and ice in 1 to 4 mixture.

Discover America Vacation

Don't forget to do yourself a favor and enter the "America Has Something for Every Body" contest sponsored by the Dairy Farmers of Oregon. You could win two months free use of a beautiful Cabana Motorhome and 500 gallons of gas... the perfect vehicle for an unforgettable, do-it-yourself, discover America vacation!



For details, listen to radio station KSRV

Presented by the Dairy Farmers of Oregon

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