

PUBLIC'S SPENDABLE INCOME DOUBLE

Personal Mail Exerts Big Influence on Congressman

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There is a great mail mystery in Washington which public reaction sleuths are trying to solve. Recent reactions of congress present a paradox. In fact, a pair of paradoxes.



Gradually, one by one, like a maiden plucking daisy petals to learn her fate and fortune, congress has been stripping the poor office of price administration of its powers, until said agency has little more control over prices than man over a skidding car on an icy pavement.

And yet, according to recent polls, 82 per cent of the public is in favor of "holding the line." The March survey by that reliable poller, NORC (National Opinion Research Center of Denver university) among other similar groups, points this out.

When the house virtually stripped OPA of its powers late in April, letters poured in supporting the agency, since then its head, Paul Porter, using the publicity machine built up by his predecessor, Stabilization Director Bowles, has omitted no word or act to keep his side of the arguments against ceiling-smashing before the consumer. Although congress is not now being needed as heavily as it was at the peak of the house debate, plenty of people are still asking for OPA continuation.

At the same time, of course, anti-control forces are keeping up their pressure, both through lobbyists of the interested groups, and through the paid advertising of the National Manufacturers' association, and other industrial organizations.

But as far as any one can gauge, the people themselves still want price control. Nevertheless, congress has managed to whittle it down, and many observers, at this writing, consider it as among the dead already.

Up until the unions threatened to tie up the railroads and ignored government orders, there was no chance to get any labor-control measure through congress. But the people wanted something, and when the President offered it, he received a response in the way of letters and

telegrams such as the White House has not known in the memory of its present staff, some of whom have served there since the days of Woodrow Wilson.

A lot of letters I receive indicate that a great many people think congress pays no attention to the voter. This is laughably inaccurate. The voice of the voter is the one thing a congressman obeys. In spite of this fact, 51 per cent of the people, if our old friend, NORC, is right, as it has proved to be on many occasions, believe that congress depends more on its own judgment than on public opinion.

Of course, the reason for this impression is that the organized voters, the ones which some organization controls, form the congressman's judgment because they are the most vocal. They make themselves heard in person, through their membership, and the people whom they influence.

In the two recent questions I have mentioned: labor control and price control, you have two powerful lobbies at work—the unions and the industrial organizations, but pulling in opposite directions. I am not saying that either is right or wrong in the views they express and the causes they advocate. I am saying that they are active and powerful. And also that they naturally promulgate ideas in their own interest. If these interests happen to be the public's, as well, fine. If not . . .

Most of the congressional secretaries I know well enough to talk with frankly support this view. Except, of course, when some strange political deal is involved, whereby the congressman feels it safer to displease some of his constituency because of its indifference, than to disregard the pressure brought upon him by other forces in or out of congress.

This particular inquiry by the Quarterly showed legislators rated the various influences on them, as follows:

(1) personal mail; (2) visits TO the public; (3) newspapers; (4) visits FROM the public; and (5) public opinion polls.

The bearing which these figures have on the importance of writing your congressman, in my opinion, is this: they show that mail IS important, and that when letters at one end of the spectrum of importance jibe with the poll (at the other end), it certainly puts a burr under the legislator's vote.



Laid waste by war, area in front of battered reichstag building in Berlin is converted by Germans into vegetable gardens to help replenish barren larders.

NEWS REVIEW Rats Cost Half-Billion a Year But New 'Rat Killers' Found; 1946 Crops Depend on Weather

NO. 1 ENEMY: Rats Increase

The rat population of the United States shot up during the war, due to a shortage of chemicals for rodenticides, and we now have over 25 million rats. They do an annual damage of 500 million dollars to food and property, exclusive of sickness and death caused by disease they spread.

Government officials estimate that from 12 1/2 to 15 billion pounds of grain a year are consumed or destroyed by rats on farms. Each rat eats about 100 pounds a year, and spoils at least another hundred.

Scientists of the interior department are making use of two potent rodenticides developed during the war. One is "1080," or sodium fluoroacetate, said to be the most effective rat poison known. The other is "antú," an abbreviation for alphanaphthylthiurea.

WEATHER: Rains and Drouth

The government weather report shows that recent rains in the Middle West have benefited small grains, but that more sunshine and warmth was needed for best growth and development.

Crop estimates are up. One expert predicts winter wheat production this year, as of June 1, at 751 million bushels, or 8 million bushels more than the government estimated last month. Spring wheat was estimated at 268 million bushels, slightly less than the 300 million bushels in 1945.

In many places in the Mississippi valley, wet weather slowed all farm work and especially corn planting. The extremely wet spots were rare, however, and in many places rains were needed.

WAR BABIES: May Curb Influx

The bringing of very young babies of war brides from Europe to the United States may be halted, if a recommendation of a special army board which investigated a recent outbreak of diarrhea on the transport Zebulon Vance when 30 babies were stricken and eight died.

The army may halt transportation from Europe of all babies under one year of age. More thorough physical examinations have been requested for war brides and their children at European staging areas before departing for this country. The war mothers themselves are somewhat to blame, it is reported, because of laxity of sanitary habits which might have contributed to the epidemic.

CANNED MEAT: 60% Set Aside

A new government order provides that federally inspected slaughterers may not produce canned meat for civilian consumption unless they deliver to government agencies 60 per cent of each week's total output. The order is designed to provide more canned meat for foreign relief shipments.

GRAINS: Bet on Prices

In Chicago, those who buck the board of trade are betting that the OPA extension bill will eliminate basic commodity farm prices from control. Bidding is constantly higher on wheat, oats and rye and are going higher.

The Kansas City board of trade from time to time has prohibited all grain futures trading on the exchange except in settlement of open commitments. Purpose of the action, the directors said, was to protect traders against losses caused by the increased ceiling prices established by the federal government.

CUBAN SUGAR: Price Pledge Given

If prices of U. S. foodstuffs imported into Cuba go up next year, the U. S. government has given that country assurance of a higher price for Cuban sugar in this country, says Oscar Siegle, president of the Cuban sugar commission.

The basic price agreed on for this year's sugar crop will continue to be 3.675 cents a pound. Siegle said. Any increase in American foodstuff prices, because of changes in the OPA, would be reflected "perforce, on the price of sugar," Siegle reported after a trip from Havana to Washington.

TO TOKYO: New ATC Airline

The American fliers who spanned the oceans and flew the "hump" have inaugurated a new airline to Tokyo over the "top of the world," saying more than 18 hours of flying time each way. They are the pilots of the Air Transport command.

In announcing the new route for passenger and cargo planes, the ATC stated the trip will take 26 hours' flying time.

The new line will follow a one-stop route from Seattle to Tokyo by way of Adak in the Aleutian islands.

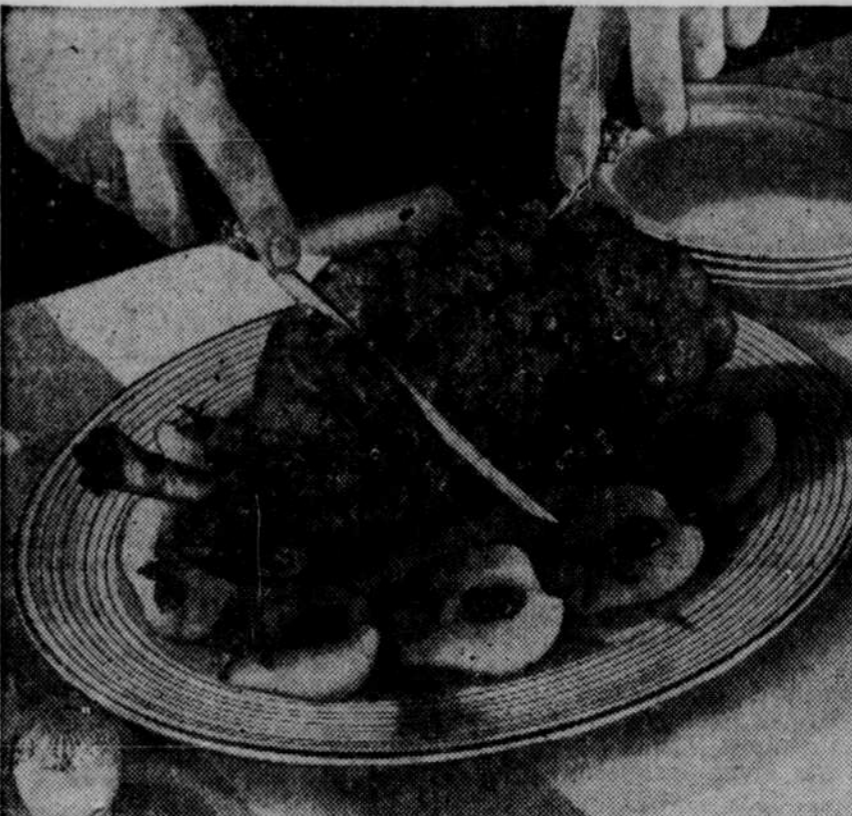
Oddities in the News . . .

With a full-sized hornet's nest built tightly against the outside of the breakfast room window of their



San Francisco, Calif., home, the Walter Ohms have a ringside view of the busy bees at work. Picture shows the Ohms' four-year-old daughter studying the nest.

HOUSEHOLD MEMOS... by Lynn Chambers



You Eat Well When You Roast With Care
(See Recipes Below)

Flavorful Meats

There's not much choice of meat in the markets today, but if you are fortunate enough to get any at all, consider yourself supremely lucky. Just in case you've forgotten some of the fine points in preparing meat, I'm going to review some of the rules of good cooking today.

For years, we've been telling you about cooking meats at low temperature. Rationing and the meat scarcity have probably shown you more dramatically than anything else how important low temperature cooking is to getting the most of the meat. There's less shrinkage and more juicy meat to your credit if you'll keep the oven at 325 to 350 degrees Fahrenheit when roasting.

Another point to bear in mind is that no browning is necessary before roasting cuts of meat. Don't worry about their not browning—they will get well browned even at moderate temperature.

If you are pot roasting, that is cooking meat with moisture and seasonings, you'll want to brown the meat after it's dredged with flour, but this is because the meat is cooked covered with liquid.

Here are some recipes for all types of meats which you may be able to find at least once a week these days. Cook and season carefully so that you will really be able to enjoy the meat to the fullest.

Barbecued Lamb Breast. (Serves 4)

2 pounds breast of lamb
1 medium onion
1/2 cup chili sauce
1 teaspoon salt
Pepper
1/4 teaspoon red pepper
1 tablespoon vinegar
1 cup water

Cut lamb into pieces. Season with salt and pepper. Place in a hot skillet and let fatty sides brown. Mix chili sauce, red pepper, vinegar and water and pour over lamb. Slice onion and add to the mixture. Cover. Simmer 1 1/2 hours, then remove lid and let cook slowly for 20 minutes or until barbecue sauce is almost absorbed.

Pork Chops and Rice. (Serves 5 to 6)

6 pork chops
1/2 cup uncooked rice
2 3/4 cups strained tomatoes
3 tablespoons green pepper, chopped

Lynn Says:

Learn Meat Magic: If you want a super delicious leg of lamb, baste it with buttermilk while roasting. For lamb loaf, made with fresh meat, add 1/4 teaspoon caraway seed for flavor.

If you're shy on meat for meat loaf, make up part of the meat with diced American cheese. Delicious!

Pork chops baked with chili sauce or catsup mixed with prepared mustard make grand and tender eating.

If you want a bread server stuffing for breast of veal, cook your noodles until tender and use them for stuffing.

Marjoram or parsley makes a good seasoning for veal prepared in any way.

Bake a slice of ham and baste with honey and orange juice for a real flavor treat.

Mix Roquefort cheese with Worcestershire sauce and beat until fluffy. Spread on top of hamburgers just before broiling.

LYNN CHAMBERS' MENUS

*Summer Meat Loaf
Potato Salad Wilted Lettuce
Molded Fruit Salad
Wheat Muffins Beverage
Apricots Cookies
*Recipe given.

3 tablespoons chopped onion
2 teaspoons salt
1/4 teaspoon pepper
2 tablespoons shortening
Flour

Salt and pepper pork chops and dredge in flour. Melt shortening in skillet and brown chops on both sides. Mix together uncooked rice, tomatoes, salt, pepper, onion and green pepper and pour over chops. Place lid on skillet and cook slowly for one hour.

If you've been looking around for ways to use those leftover pieces of bread, then here's just the recipe for you. It uses both bread crumbs and oatmeal for the stuffing and is truly delicious.

Oatmeal Veal Birds. (Serves 6)

1 1/2 pounds veal steak, sliced thin
2 cups bread crumbs
1 cup raw oatmeal
1 teaspoon salt
1/2 teaspoon sage
2 tablespoons bacon drippings
3/4 cup water
1/4 cup catsup

Cut the veal into six squares. Pound it, season with salt and pepper. Combine the other ingredients, except catsup, and place a little of the stuffing on each piece of veal. Roll and fasten with toothpicks. Brown in hot bacon drippings. Add 1 1/2 cups of water with the catsup to the meat and simmer for 45 to 60 minutes until meat is tender. Thicken gravy with a flour and water mixture just before serving.

*Summer Meat Loaf (Serves 8)

1 envelope unflavored gelatin
1/4 cup cold water
1 1/2 cups tomato juice
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons lemon juice
1 pound liverwurst
1/2 cup mayonnaise
1/2 teaspoon dry mustard
1/4 cup chopped celery
1/4 cup chopped green pepper
1 tablespoon minced onion
1/4 cup sliced stuffed olives

Soften gelatin in cold water. Add hot tomato juice and stir in sugar and salt, pepper and lemon juice.

Allow the mixture to cool and thicken. Remove casing from liverwurst and mash. Add mayonnaise and mustard, green pepper, celery, onion and olives. Then fold the meat-vegetable mixture into the tomato juice and pour into a mold that has been rinsed with cold water. Allow to chill until set. Unmold on platter, garnish and serve.

South American Goulash. (Serves 5)

3/4 pound beef liver
1/4 cup chopped onion
1/4 cup chopped green pepper
3 tablespoons shortening
2 cups canned tomatoes
1/2 cup chopped celery
1 small clove garlic, if desired
2 teaspoons salt
1/2 teaspoon pepper
3 tablespoons flour
2 cups uncooked noodles

Cut liver into one inch cubes and brown with onion and green pepper in hot shortening. Add tomatoes, celery, garlic and seasoning and cook slowly for 30 minutes. Mix flour with water and thicken the above mixture. In the meantime, cook noodles in boiling, salted water for 10 minutes. Drain. Serve goulash over hot noodles.

Released by Western Newspaper Union.

People Are Buying More

Recently, I said over the air that America was eating better, and eating more than it had ever eaten before. Immediately I received a squall of stormy letters, vehemently denying my statement.

All of the writers regaled me with the same tale which my wife brings home each day—that the grocer's and the butcher's shelves are almost bare.

Nevertheless, America is eating better and more food. Americans who ate a yearly average of 127 pounds of meat before the war are now gobbling it at the rate of 150 pounds a piece. This statement is from Fortune magazine, a periodical not noted for making false statements.

You and I cannot get everything we want, but we aren't all of America by a long way. You and I have always had meat virtually every day in the week.

But millions of people in this country never had meat more than once or twice a week. These millions of people have more money today than they have ever had, but you, if you are one of the people who wrote me, probably never were conscious of that fact.

The little graph shows the facts. These figures on which it is based are compiled by the department of commerce, and the most anti-administration banker you know won't doubt them.

They show, as you see, that in 1939, the public's spendable income was 68 billion dollars. The estimate for 1946 is 139 billion.

Now your common sense will tell you that the people who ate meat every day didn't get all of that 71 billion dollar increase in their spending money. The low-income groups got a large part of it. In other words, America (as a whole) is eating more meat (and other things) than it ever did before, and because so many MORE people are eating so much MORE meat, there isn't as much left for the people who ate all they wanted before.

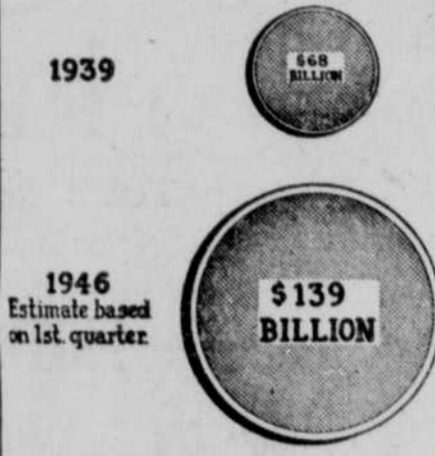
The discussion of how much America is eating arose in connection with the question as to our ability to help feed starving Europe and Asia. Some people believe that because they couldn't buy as many things at the store as they were accustomed to buying, America didn't have enough to spare.

But the people (you and I) who

can't get all of what we want are in no danger of starving. We can get things we may not like, but which will be just as good for us. And also, we can be assured that the people, who, in America's past, have been near the danger lines, are getting a lot more than they ever had before. And they weren't starving then, either.

So don't think that we haven't enough to spare for the invisible guest.

PUBLIC'S SPENDABLE INCOME



Figures from Department of Commerce.

NEW USES FOUND

Demand for Potatoes Is Heavy

WASHINGTON.—With new uses for potatoes being found, along with a heavier consumer demand, is keeping the government out of the market for support purposes to a greater degree than department of agriculture officials expected, in view of the unprecedented potato shipments this spring.

One of the reasons for increased demand is the entry of the distilling industry into the buying field. Distillers are buying potatoes from the growers at prices above government support prices in order to convert into alcohol.

Potatoes were successfully used for livestock feeding in 1937, 1939, 1940 and 1941, officials pointed out, and in view of the feed shortage, may go into this channel. When processed into flour, potatoes also make an excellent poultry feed.

Starch, flour and glucose are other potato products for human consumption.

Potatoes manufactured into alcohol yield about 20 per cent in by-product livestock feed.

Shipments from potato producing states have broken the all-time high of 1,514 carloads a day on four successive days this spring. California has been the heaviest shipper.

To meet the situation, the department has set up support buying offices in California, Arizona, Texas, Mississippi, Alabama, Florida, Georgia, South Carolina, North Carolina and Virginia. While peaks were reached last week in several states, North Carolina, California and Virginia marketings are expected to run even higher this week, with Oklahoma, Arizona and Arkansas just coming on.

Support buying at the announced price levels reached about 500 carloads last week, officials estimated, with 200 cars purchased in North Carolina alone. But the demand from all types of consumers, including distilleries, prevented the program from reaching the proportions such heavy marketing would normally mean.

The market can normally absorb only about 1,000 carloads a day, compared with last week's daily average of 1,717 carloads.

The department will use some of its surplus for school lunch programs and relief needs, but it is apparent that the bulk will go for outside needs. Officials hope that a considerable amount will go into industrial uses other than the manufacture of alcohol, but admit that some may go to distillers.

Classified Department

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MISCELLANEOUS

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