

# Emphasis On Military Will Highlight Opening Ball Of Formal Season, Dec. 5

Most people may think of the Military Ball as the opening dance of the formal season and an opportunity to hear music by a name band and seldom actually connect the Ball with the Military.

This year spectators will see the Military as an important part of the ball.

At 8:30 p.m., the color guard will open the evening by presenting the Colors.

The Pershing Rifles Crack Squad will drill on the Coliseum floor.

The Saber Guard, who cross sabers to form an arch for the Honorary Commandant, will perform next. Members of the Sabers G u a r d are: Cadet 2nd Lts. Robert Howard, Melvin R. Smith, Jack L. Pulec, Owen E. Beach, Gerry Fellman, and Don Davis, Juniors in Air Force ROTC, Midshipmen Don Lehmkuhl, Ted Burger, James Skinner, Harlan Wiedersperner, Rockford G. Yapp and Eldon Park, Juniors in Navy ROTC; and Cadet 2nd Lts. Dick Duerr, L. R. Feller, G. V. Perry, D. L. Geckley, M. R. Norton and Gene A. Yost, Juniors in Army ROTC.

Senior Cadets and their ladies will enter and circle the Coliseum floor.

The Ak-Sar-Ben Queen's Hussars, who will serve as the Honorary Commandant's personal escort, will then be presented. They are senior cadet officers in ROTC at Omaha Central High School, coached and trained by M/Sgt. Darrel W. Miller to act as escort



COA HEAD . . . Directing the activities of the Military Ball will be Wayne Handshay, president of the Candidate Officers Association.

of Queen of the Quivers at the Ak-Sar-Ben Coronation. The Hussars are: Cadet 2nd Lts. Bennett Alberts, Gary Bunney, Alfred Curtis, Dave Haggart, Jim Gabrielson, Harrison Peddie, John Wilmarth, Warren Zwielsback and an alternate, Ted Nittler. Cadet Lt. Col. Phil Alberts, AF ROTC, is in charge of the entire drill presentation. Cadet Richard Shubert, master

of ceremonies, will present the Honorary Commandant. The Honorary Commandant and president of the Cadet Officers Association will lead the senior cadets and their ladies in the Grand March after the presentation.

## Dr. Hand Calls For Instruction About Military

Dr. Harold Hand, professor of education at the University of Illinois said, high schools have a "moral obligation" to help their boys prepare properly for military service.

Dr. Hand spoke at the Nebraska Association of School Administrators banquet, Friday.

"Dr. Hand urged administrators to set up programs to answer questions, young students have about military life. The Illinois educator said schools should try to explain what military life is like and show it is not the bleak picture that what is termed "rumor an folklore" paint it. This would include instruction about registering for the draft, selecting the branch of service, and advice on the problems which come with induction.

These recommendations, he said, are made against a background of world struggle between free men and Communists.

# Ag Road Show Will Include Farm Course

Twenty western and northwestern counties will view a traveling short course for farmers and their wives this winter.

The road show, made up by the University Agricultural Extension Service, will take to the highways in mid-January. The project is financed largely by the Knights of Ak-Sar-Ben.

The show, which will include the latest developments in livestock production, soil conservation, youth activities, poultry breeding and homemaking, is made up of panels of display material and models. College of Agriculture experts will accompany the exhibits to answer questions.

The main aim of the Nebraska caravan is to enable farmers and ranchers who are unable to visit the college to see and discuss new things in agriculture and homemaking. Exhibits will be changed to fit into the various places the road show will visit.

Places the caravan will visit and the dates: Theford, Jan. 19; Stapleton, Jan. 20; North Platte, Jan. 21; Grant, Jan. 22; Chappell, Jan. 23; Ogallala, Jan. 26; Oshkosh, Jan. 27; Bridgeport, Jan. 28; Sidney, Jan. 29; Kimball, Jan. 30; Scottsbluff, Feb. 2; Alliance, Feb. 3; Harrison, Feb. 4; Chadron, Feb. 5; Rushville, Feb. 6; Valentine, Feb. 9; Ainsworth, Feb. 10; O'Neill, Feb. 11; Butte, Feb. 12; Burwell, Feb. 13.

# Chinese Cookery Intrigues Physicist

By PAT PECK  
Feature Editor

Cooking Chinese—which is the way the people in the know describe the preparation of Chinese food may seem an unusual hobby for a professor of Physics.

Yet Theodore Jorgensen, professor in the Physics Department says that the interest of physicists in cooking Chinese is of nationwide proportions.

Jorgensen's interest in cooking and eating Chinese came during his study at Harvard through the interest of a professor there. The professor, who wanted to study Chinese philosophy, made the acquaintance of Chinese in Boston Chinatown. They introduced him to Chinese food at a restaurant where the Chinese ate—not one of the neon-lighted places set up for the benefit of Americans.

The taste for Chinese food seemed to catch on immediately with the graduate students and other faculty members. Soon all the people who knew about the restaurant were doing much of their entertaining there. The place was the Yee Hong Goo restaurant in Chinatown, Boston.

Students who became interested in Chinese food at Harvard went all over the United States and carried the interest with them.



COOK-INSTRUCTOR Theodore Jorgensen, Chairman of the department of Physics, has as his hobby cooking Chinese. His taste for Chinese cookery stems from an interest acquired while he was a student at Harvard University.

Jorgensen reports that the Chinese food was the one thing he regretted leaving behind when he left Cambridge.

The history of his hobby from that time on has its setting in the Midwest. One summer in search of books on deep freezing vegetables he found a Chinese cook book in the Ag College library. The book, "Cook At Home In Chinese," by Henry Low, although out of print for a long time is now being published again. Jorgensen reports that according to the card it has been used seven times in the last 10 years. In addition he recommends two other books to students interested in cook'n' Chinese. "How To Cook And Eat In Chinese," by Buwei Yang Chao and "Joy of Chinese Cooking," by Doreen Yen Hung Fen.

The first cookbook has the symbols for the strange seasoning that the Chinese use in their cooking. Jorgensen obtains these seasonings through a shop in Boston or from Quong Yick, 238 W. 23rd St., Chicago. The ordering should be done by symbol.

To start cooking Chinese the following list of ingredients should be added to the family larder, soy sauce, fresh ginger root, black beans, (dowsee) and brown bean sauce. With the exception of the ginger these are fermented soy bean products. During the war, these products were made in America, but now they are again being imported.

In his quest for Chinese food Jorgensen has had some amusing experiences. One occurred in a Chinese restaurant in Denver. For lunch he had eaten Chinese greens with pork. Being in the city at dinner time he returned to the same restaurant and placed the same order. The waitress looked at him and said, "You don't want to eat that—that's what you had for lunch."

Jorgensen always carries with him a card bearing the symbols for Chinese dishes and sauces. This makes it easy to order what he wants in a Chinese restaurant. He recommends ordering dishes which are recommended by the restaurant for they are usually good.

Asked about the Chinese method of cooking rice (perhaps to be recommended to thrifty brides) Jorgensen described the process as it was demonstrated to him by a Chinese in the Consular Service in Chicago. Take one cup of rice, wash it and pour off all the water. Add one cup of water and cook in a closed kettle at a low temperature so that no steam escapes. If steam is escaping from the kettle the temperature is too high.

Eating Chinese in the Jorgensen household depends on the time of year. In the summer the time when the garden furnishes part of the things necessary to cook Chinese, they eat Chinese frequently. Jorgensen raises some of the vegetables used in the cooking. He is even raising his own ginger.

although he was told it could not be done in this climate.

The Chinese have the best method of cooking vegetables Jorgensen declares. You do not cook vegetables Chinese unless you could eat them raw. The vegetables are heated in a little peanut oil. One of the primary Chinese considerations is to get them hot enough to kill any bacteria. All the liquid is saved, no through heat or liquid. The liquid minerals or vitamins are lost is mixed with a little cornstarch and all the flavor is preserved with the vegetables. The food somewhat resembles a hot salad with gravy, Jorgensen said.

Many people object to cooking Chinese because of the number of sauces used. However, Jorgensen said, the Chinese diet is composed largely of rice and the sauces make it palatable.

While working on the atomic bomb in New Mexico Jorgensen introduced the hobby of cooking Chinese to many physicists. It began when the people who lived upstairs smelled the string beans with beef which he was preparing.

They asked to be allowed to join in the cooking and a Chinese dinner club of about 24 people grew up. They met once a month with the host providing rice, tea and fruit for dessert. The members each provided a Chinese dish. They still have Chinese dinners in Los Alamos, Jorgensen reports.

Students in the department of Physics at the University have become interested in cooking Chinese. One student became acquainted with a Chinese student on Ag campus. He was invited to the professor's home. He was also invited to bring a girl. He appeared, extremely late, according to Chinese custom—and without the girl.

When he smelled the food being prepared he asked to use the phone, to try to contact the young lady. It seemed that he was afraid to bring her for fear the food would not be "the real thing" and when he smelled it he knew it was and wanted her to get in on it.

Later that student wrote an article on the cooking and sent it to China where it appeared in a farm publication. He presented Jorgensen with a copy—in Chinese.

Cooking Chinese can be very expensive if one wishes to order "birds' nests and shark fins to experiment with, or one can cook ordinary foods Chinese and derive the same satisfaction Jorgensen said.

For those who may wish to experiment Jorgensen presents the following recipe for Shrimp with Giant Lobster Sauce:

Ingredients:  
1 pound raw shelled shrimp.  
Lean meat from one pork chop.  
1 teaspoon of black beans soaked until soft and mashed with two cloves of garlic.  
2 eggs broken in a bowl.  
A little cornstarch mixed to a smooth paste with water.  
2 tablespoons of peanut oil.

The best utensil for cooking is a metal bowl with a rounded bottom, but an ordinary skillet can be used.

Heat the oil, add the pork and black beans, mix and cook for "a couple minutes." Add shrimp, fry for "a little while." Add "enough hot water to almost cover the shrimp." Add a dash of black pepper and one level teaspoon of Accent or Tang (from corner grocery).

Put a lid on the pan and steam "for a while." Thicken the juice with cornstarch until medium thick. Salt to taste. Add egg, onion mixture and stir until the eggs break. Put on the lid, turn off the fire and wait for the sauce to coagulate. Pour the sauce over a bowl full of cooked rice, pick up the chopsticks and enjoy yourself.

And good luck. It took the professor 15 years to learn this one.

## OMAHA TOUR

# YW Finds Mental Disease Overplayed

Mental disease is not the repulsive thing that it has been pictured.

This was the general opinion of the YWCA Work Project Group which visited the psychiatric unit of the University hospital in Omaha last weekend.

The group was under the chairmanship of Kay Burcum and was accompanied by Janice Osborn, executive director of the University YWCA.

Lectures from the staff on the work of the hospital were presented Saturday morning by Mrs. Sholders, teacher of psychiatric nursing, and Mrs. Box, head of the out-patient program.

Mrs. Sholders explained that the patients at the hospital are selected on their type of mental condition and the possibility of improvement. The possibility does not try to do too much; it is just a matter of care.

A psychiatrist, who is the chief of the hospital, a clinical psychiatrist, a clinical psychologist, psychiatric nurses and aides and the janitor comprise the staff of the hospital.

The janitor is considered very important on the staff since he is important in establishing attitudes.

"If he is sloppy, grouchy, or unpleasant in any way, he can develop unhealthy attitudes in the patients," explained Mrs. Sholders.

Mrs. Box discussed the outpatient plan for the group. The group of outpatients which comes in weekly for consultation or psychiatric help for outpatients (the 30 patients in the hospital). She must establish the contacts between the people who need help and those who can administer aid.

The need for psychiatrists and psychiatric nursing was stressed by Mrs. Box. She explained that the hours spent with a psychiatrist are the most expensive.

The group was conducted through the occupational therapy department of the hospital where patients worked on Christmas cards, candle making, pottery and metal work. Each patient does handicraft prescribed by the psychiatrist especially for him.

A party and program of games, singing, entertainment, dancing and refreshments were given the patients Friday evening.

Presenting the program were Peggy Larson performing a tap dance, "Ballin' the Jack," Miss Burcum and Mary Lou Beermann singing "Just Because," Joy Cunningham playing a saxophone solo, "Souvenir" and Joyce Wiest giving a reading "Morning Order."

The group brought bed rolls and stayed overnight in an Omaha settlement house. The settlement house is a center of recreation for low-income groups and the YWCA members washed windows before they left to pay for their stay.

The party had been planned for a month and the group was informed by the nurses and attendants that it was just what the patients required and that they had never responded so well, Virginia Cooper declared.

"We brought our own records," Miss Cooper said. "That helped the dancing program out since one patient told me that at the last dance they had no one would dance because they played the same old records and got tired of them."

"The trip was educational as well as a lot of fun," commented Miss Burcum. "It taught us that mental disease is not the horrible thing that it has been pictured. I wish everyone had had the opportunity that we had."

Those going on the trip were Gretchen DeVries, Leone Spencer, Pat Moran, Jacqueline Pieper, Joyce Peterson, Margaret Weber, Dorothy Julifs, Miss Burcum, Miss Beermann, Miss Cooper, Miss Cunningham, Miss Wiest, Miss Larson and Miss Osborn.

# Bizad Survey Finds 1952 Increase In State Industry

Firm evidence exists of industrial growth in the state due to the shift of workers away from the farm and into the city industries.

This is the conclusion reached by the Department of Business Research in the University College of Business Administration in an analysis of the 1952 U. S. census reports.

Between 1940 and 1950, the agricultural labor force in Nebraska lost 10,000 persons. From 37.5 percent of the total labor force in 1940, the number of

farm workers dropped to 29 percent of the total labor force in 1950.

Chiefly through the reduction of unemployment the non-agricultural labor force gained 80,000 active workers besides these 10,000 workers it absorbed from the farm workers. Altogether the civilian labor force including unemployed persons who wish to work as well as those holding jobs was smaller in 1950 than in 1940.

Approximately 45,000 of the new 90,000 workers went into construction, manufacturing, and public utilities such as transportation and communication.

In the ten years between 1940 and 1950, workers in manufacturing jumped over 58 percent, while the number of workers in the construction leaped by 91 percent due to the building boom. However, the number engaged in public administration and education went up only 15 percent.

About 39,000 more women were at work in the state in 1950 than in 1940.

## 2 University Debate Teams Go Undeclared

Two University debate teams remained undefeated at a one-day practice tournament at Kearney State Teachers College Nov. 22.

The tournament included entries from eight schools with a total of 30 teams participating. Two teams from the University won all four of their debate sessions. The team members included Doris Carlson, senior; and Jack Krueger, senior; and Wayne Johnson and Dale Johnson, juniors.

Three beginning debate teams on the University squad won five out of eight rounds at the tournament. They were composed of: Norman Alexander, senior and Russell Guttig, freshman; Paul Schele, sophomore; and Don Rosenberg, senior; Don Overholt, sophomore and Charles Kiffin, senior.

Don Olson and Don Kline, assistant professors of speech, accompanied the debate squad.

## Eleven Women Initiated Into Phi Upsilon Omicron

Phi Upsilon Omicron, national professional home economics fraternity, initiated nine members and two honorary members Sunday morning.

Mrs. Ruth Ganshorn, foods instructor in home economics, and Dr. Ruth Leverton, head of the nutrition research department at the University, are the two new honorary members.

The nine initiates are Elizabeth Anderson, Shirley Marsh, Mary Lou Mudra, and Phyllis Zellinger, seniors; and Stephanie Allen, Clara Gregerson, Beth Kinnier, Joan Reifschneider, juniors.

# All Sports Tickets On Sale In Coliseum

A. J. Lewandowski has announced that students and faculty basketball and all-sports day tickets are on sale in Coliseum lobby through Wednesday.

Student basketball tickets are \$3 and faculty tickets are \$4 this year.

The present 1952-'53 basketball schedule is: Dec. 6, South Dakota at Lincoln; Dec. 11, Minnesota at Minneapolis; Dec. 17, Springfield (Mass.) College at Lincoln; Dec. 20, Bradley at Peoria, Ill.; Dec. 23, University of California at Lincoln; Dec. 26-30, Big Seven tournament at Kansas City.

Jan. 3, Harvard University at Lincoln; Jan. 5, Colorado at Boulder; Jan. 12, University of Kansas at Lincoln; Jan. 17, Iowa State College at Lincoln; Jan. 19, University of Missouri at Lincoln; Feb. 7, Kansas State College at Lincoln; Feb. 9, University of Colorado at Lincoln.

Feb. 6, University of Oklahoma at Norman; Feb. 21, University of Missouri at Columbia; Feb. 28, University of Oklahoma at Lincoln; March 2, Iowa State College at Ames; and March 10, Kansas State College at Manhattan.

## Spray Operators Course Slated For February 5 At Ag Calendar . . .

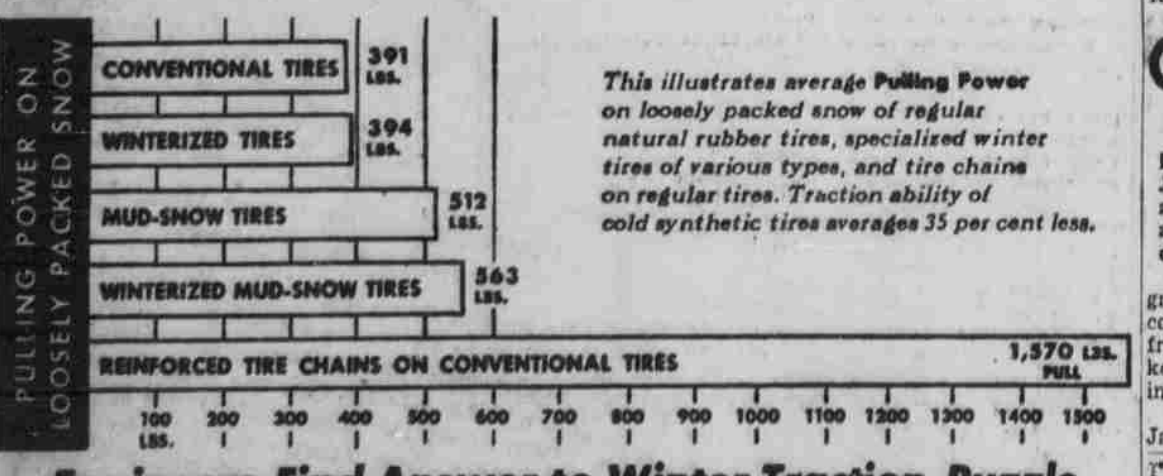
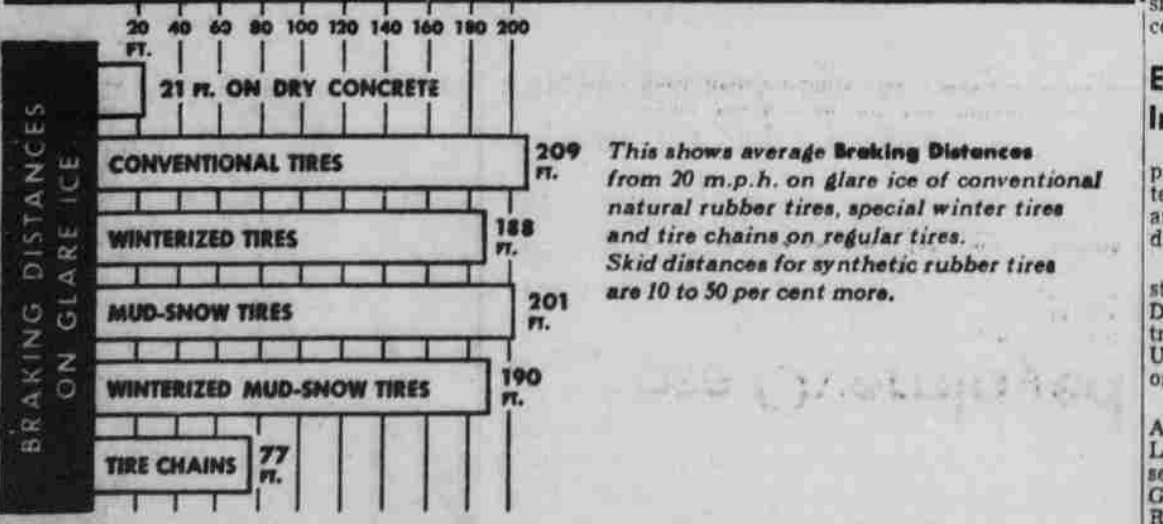
A short course in aerial spray operators will be given at the University College Agriculture, Feb. 5-7.

The course, designed for pilots, will feature the latest information on control of insects, plant disease and weeds.

Cooperating in presenting the course are the agronomy and plant pathology departments at the College of Agriculture, the Civil Aeronautics Administration, State Aeronautics Department, the State Entomologist, State Game, Forestry and Parks Commission; State Noxious Weed Division and the Bureau of Entomology and Plant Quarantine.

# DON'T S'KID YOURSELF!

## Test Facts That May Save Your Life



Engineers Find Answer to Winter Traction Puzzle  
Winterized tires and mud-snow tires may or may not stop somewhat shorter on glare ice than conventional tires made of natural rubber, but tire chains stop much shorter. Not shown on above charts but generally understood is the fact that tires made of cold synthetic rubber—which wears better—slid or spin 10 to 35 per cent more than natural rubber. Tests were made at Clintonville, Wis., by National Safety Council's Committee on Winter Driving Hazards. This committee consists of public officials and automotive and safety engineers. Tests were made to end confusion over conflicting claims which involve traffic safety during winter months.

## SAFE WINTER DRIVING "Tips" from National Safety Council

- 1 Get the "feel" of the road by trying your brakes while driving slowly and when no other vehicles are near.
- 2 Keep your windshield and windows clear of snow and ice, fog and frost. Be sure your headlights, windshield-wiper blades, and defrosters are in good working order. You must see danger to avoid it.
- 3 When you have to stop, pump your brakes up and down—jamming them on may lock the wheels and throw your car into a skid.
- 4 Use tire chains on ice and snow. They cut braking distances on cars and trucks 40 to 70 per cent and provide needed "go" traction. Even with definite help of chains, careful driving is necessary.
- 5 Adjust your speed to road and weather conditions. Slow down on wet, snowy or icy roads so you can stop when you have to.
- 6 Follow other vehicles at a safe distance—remember that, without chains, it takes from 3 to 12 times as far to stop on snow and ice as on dry concrete.

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