

Washington Digest

Wickard Is Made Target Of Farm Policy Critics

Attack on Agriculture Chief Seen as Continuation of Farm Bureau Assault on Farm Security Administration.

By BAUKHAGE
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You will read in your favorite newspaper that congress is out to "get" Secretary of Agriculture Wickard. The reason being offered is: "There's going to be a food shortage and he's responsible." That isn't the half of it.

In the first place, the folks who have been leaning back with their feet on the Washington cracker-barrel and watching administrations, wars and panics come and go, aren't taking these fiery debates, these charges and counter-charges too seriously.

The fight in congress today on the surface is the farm bureau, the big farmer (who isn't so big in many cases) versus Wickard. One layer below the surface, you'll hear it called the fight of the extension services against the Farm Security Administration. Back in the cracker-barrel corner it's just the fight against the administration and what's left of the New Deal.

Criticism Political

One of these old timers shifted his stogie, took down his feet and said to me: "This is just politics. The idea is that 1944 is coming up and if you are an honest 'out' you've got to do all you can to discredit the 'ins.' I think Wickard will weather the storm. The Farm bureau people have nothing against him except as a symbol of the administration. He's an old farm bureau man himself."

"But," I interjected, "what about the war effort, what about hiking up the farm prices and smashing the price ceilings? You can't give the farmers higher prices without having to boost wages."

My friend crossed his stogie and smiled. "Don't worry," he said, "nobody is going to do anything in the long run that will interfere with war plans. But in a political fight, everybody leans as far out of the tree as he can without falling. Everybody says the other fellow is playing politics—but everybody plays the game just the same."

What is this "extension service" versus Farm Security fight? Well, it goes back a long way.

In the old days, the extension service, the idea of the "county agents" was started by commercial organizations which wanted to improve farm prosperity so they could sell more city goods. Later, the system was financed by the states with the help of federal grants. But the states dominated. Then the American Farm Bureau federation was formed, officially in 1920.

The organization pushed certain ideas for attacking surpluses not very different from what the AAA developed later. As the farm problem grew worse, a farm conference was called in Washington in 1932. This group prepared a bill containing many features similar to those finally incorporated into the Agricultural Adjustment act.

Then came the first friction between the farm bureau and the administration. There was a good deal of politics in that, too. It was a struggle between the AAA representatives in the field and the state set-ups.

Farmers' Union Formed

Later, the Farmers Union came into the picture. It was started among the low income farmers in Texas. It was the left wing of Agriculture and to the other farm groups, it was "pink." It had the strong backing of Mrs. Roosevelt; its policies were reflected by the Farm Security Administration, a rival of the more conservative Farm Credit Administration which ministered to the financial ills of the bigger farmers. The friction has never ceased.

A blow-up came when Wickard started his food administration. As an old farm bureau man, he always leaned over backward in an effort not to be prejudiced against Farm Security. Also, as a cabinet member, he couldn't stray too far from White House precepts. So he named Parisius, a Farm Security man, to head up his food conservation machinery and immediately a nest of hornets was loose. There was no choice. It was a question of making a left turn against traffic. Parisius had to go.

Wickard was accused of turning

right by one group but that didn't save him from the wrath of those opposed to the administration. Nor did his incentive payment policy which would not help the Democrat cotton raisers in the South nor the Republican wheat raisers in the north since what we don't need to feed America today is more wheat or more cotton.

So the storm rages. Farm Security will probably be the burnt offering as anything with even a faintly pink complexion is a red flag to congress.

Gardens Nothing New; They Were Old Treat

You've heard the expression: "he ain't what he usta be and what's more, he never wuz."

In a number of ways, these United States of ours ain't what they used to be—but they WUZ!

Take these victory gardens. My goodness! It was long after we moved into town (population 20,000) that I had my real private gardening experience. Back on Spruce street, of course, there was a whole orchard and the garden was so big, it was ploughed. But big or little, the backyard could produce plenty for mother to "put up" (we never called it "canning"), everything from tomatoes and corn and those cucumbers—what memories the name conjures up—to those wonderful watermelon pickles.

I was talking with another old-timer, and he isn't so old either, about his little Kansas town. He said he couldn't remember anybody who didn't have a garden; or had milk delivered to the doorstep either.

When the onions and the radishes stuck their sprouts up, I used to watch them with an eagle eye hoping I would be able to deliver a luscious bunch of them before the corner grocer had his somewhat wilted product to display. Of course, I never could beat him by much and by the time the fat tomatoes were asking for a piece of lath to keep their chins out of the dirt, all the neighbors had them too. But that didn't matter. Came the day when the kitchen was redolent with entrancing odors and the womenfolk's aprons were stained red as a victory banner, and when evening fell, the mason jars were cooling in the pantry before they were stored in the cool cellar.

In those days, about the only time a can opener was used was when somebody broached a Sunday evening can of sardines as a special treat to go along with the fudge (made in a chafing dish if you were a little doggy) and flavored with songs around the piano to mandolin obligato.

And what about the dry throats? No ice cubes. No cocktail shakers. Perhaps a bottle of raspberry shrub from the top shelf from the preserves closet—a rich purple liquid which had been squeezed through a cheese cloth bag with strong and loving hands, the fat berries inside plucked from those sprawling bushes along the back fence.

What good things came out of the backyard garden by way of the fruit jars and the jelly glasses! Can you forget the quinces, smooth and shiny and hard that hung on the gnarled tree, harsh fruit that mysteriously turned into a delightful pink delicacy, which spread over a crisp cracker like a benediction.

Drill Congressmen
On Tuesday, March 2, 1943, there appeared for the first time in the history of America, the following item in the Congressional Record, the journal of day to day happenings of congress:

RECESS
THE SPEAKER. Pursuant to the inherent power lodged in the Presiding Officer in case of emergency, the Chair declares this House in recess subject to the call of the Chair for the purpose of participating in a practice air-raid drill. The alarm has sounded. Members will leave the Chamber as rapidly as possible, and the galleries will be cleared.

Accordingly (at 2 o'clock and 10 minutes p. m.) the House stood in recess, subject to the call of the Speaker.

AFTER RECESS
At 3 o'clock and 4 minutes p. m., the House was called to order by the Speaker.

BRIEFS . . . by Baukhage

Japanese officials have decided to establish six more training centers to meet present demands for 80,000 brides for Jap colonists in occupied Manchuria. As recorded by the foreign broadcast intelligence service of the United States, the Tokyo radio said current plans call for 250,000 "colonists" and that "about 90,000 brides to go to the continent are desired."

The treasury's cache of gold now amounts to \$22,743,000,000.

The German people, who are getting about an ounce of fats a day on their present ration cards, began to get less butter and more margarine during the present ration period which began March 8, according to a D.N.B. dispatch transmitted from Berlin.

Kathleen Norris Says:

Age Gap in Marriage

Bell Syndicate—WNU Features.



"To think of Margot married to a man twenty years older than I am actually sickens me."

By KATHLEEN NORRIS

CURIOSLY enough, my mail this week contained two letters, one from Portland, Oregon, and one from Cleveland, Ohio, and both asking the same question: is a difference in age a serious thing in marriage?

The Portland girl is 30 years old, her young man is only 24. She says that she is young for her years, and that he has been developed by responsibilities and hard times to seem much older than he is. He was a worker at 14, took care of an invalid mother and little sister until the mother died and the little sister married, and Alma says that while he is full of fun and confidence and eagerness, he is really a serious man in many ways.

Alma has had a hard time, too. She has been the main support of a family of older persons, faithfully moving between home and office for almost 12 years. But for all that she is young in spirit, she writes me a tiny week-end cottage near the sea where she has sometimes crowded in as many as a dozen friends, of her cat, her window gardens, her love for cooking, and the tiny niece that her brother sometimes lends her for a visit. And her picture shows a small, charming person, beaming under a wide-brimmed hat.

So my advice to Alma was to marry her Tom at once, and enjoy her rightful share of happiness as wife, home-maker, and someday mother.

Pleasant Years Predicted.
There is no generalizing about marriage, but it is true that marriage in which the wife is somewhat the older of the two, do generally turn out happily. Alma is going into this marriage with a real determination to make it a success, and something tells me that it will be one.

The other case is that of a girl named Margot, who is 17. She is the only child of a divorced mother; it is the mother who writes me.

"I was only 18 when Margot was born," says her letter, "so that we really are more like sisters than mother and daughter. She has been my one and sole consideration for every moment of her life. We traveled in Europe every summer; I helped her with all her lessons; we had a plan for every Saturday and Sunday. My husband was 14 years older than I; it was his family, and his first wife's family, who made our marriage impossible; Margot was only a few months old when I left her father, and I have not seen him since.

"Like an uncle to Margaret has always been the family doctor; he was on the staff of the hospital where she was born, later became a nerve specialist and moved into our neighborhood. He is now 54. When he began to call constantly at our house it was natural for me to feel that he was interested in me; I have always liked him, without ever giving any deeper feeling so much as a thought. Some weeks ago I said half-seriously to Margot that I wished John, to call him that, would ask me to marry him and have it over, as the suspense created by his calls, gifts, significant speeches, notes, was getting on my nerves.

Daughter's Confession.
"Her answer was a burst of tears, and a hysterical statement that if it had not been for her fear that I loved John, and that it would break my heart to lose him, she would have told me long before that she

TWO ANSWERS

This week Kathleen Norris answers two letters asking whether or not it is essential to a happy marriage for the husband and wife to be the same, or nearly the same age. In each of these two cases the answer is "no," although the circumstances vary considerably. On the one hand, a girl of 30 wants to marry a young man 24; and on the other, a girl of 17 is madly in love with a middle-aged man about three times her age. Be sure to read this wise and tolerant discussion of a problem that has troubled many women.

was madly in love with him. I was stupefied. Margot to me is still the dear happy dancing child who has been my companion all these years; to think of her as married, and married to a man almost 20 years older than I am, actually sickens me. I have not been well in soul, mind or body since this thunderbolt fell upon me. John is about three times her age, a well-groomed, successful man who has many friends, a fine practice, and who is extremely youthful in his tastes. He takes her to dances, plays tennis, associates much with younger people, but all that doesn't change the facts. Worse, he was married long before Margot was born, and has two daughters older than Margot. One of these is married; the other lives at home as his housekeeper, and as the establishment includes his paralyzed old mother, two servants, a nurse for the mother and an office nurse, with a chauffeur and gardener as well, everyone seems to feel that Margot would be lucky to keep this daughter in the family as manager. Margot stands a little in awe of Helen, who is about 24, and says she would like this arrangement. But to think of my adored baby in that big house, with a husband older than her own father is, and all those complicated relationships to adjust, frightens me. I could prevent this marriage until she is 18, perhaps, but she could go to her father for permission, and as he has never had the slightest responsibility for her, or interest in her, he would probably give his consent.

"What argument can I use with her to convince her that she is throwing away youth, good times, the prospect of falling normally in love with someone of a suitable age? For certainly what she feels for this man isn't love."

Situation Beyond Control.
The answer is, you can do nothing. And for your consolation let it be said that Margot is now playing a part, and it is a happy and popular part.

That will be Margot's role, and she will love it. Presently the maids, chauffeur, step-daughters, the helpless old mother, the nurses, will all be in love with lovely little Mrs. John. Sometimes girls keep up that attitude all their lives; I knew one handsome old woman who still liked to remember that when at 16 she married a rich man of 55, he insisted that she go on with her schooling. And when he went to the Philippines during the Spanish war, he put her into boarding school. She had four step-sons, all much taller and older than she, and two boys of her own, and, while it wasn't marriage as most men and women know it, marriage with its young cares and responsibilities, its mutual dependence and financial worries, it was a happy life for her.

TO YOUR Good Health

by DR. JAMES W. BARTON

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TUBERCULOSIS

Some years ago while visiting a tuberculosis sanitarium, I came across a patient, an amateur heavy-weight boxer, who calmly informed me that he expected to stay two years in order to allow his lung to become completely healed. At that time the pneumothorax method, in which gas pressure is used to cause the infected lung to rest, was used mostly in advanced cases.

More recently, other methods of resting the lung by causing it to collapse, have come into use, such as cutting the nerve that controls the lung and removing a portion of several ribs.

As many patients are naturally anxious to get "cured" quickly, the question naturally arises as to why shouldn't these short methods of resting the lung be always used instead of the long months and years of bed rest only.

In order to answer this question satisfactorily, Drs. A. L. Kruger, B. P. Potter and A. E. Jaffin, Jersey City, N. J., analyzed 185 cases of early tuberculosis seen in the Hudson County Tuberculosis hospital and clinics between 1930 and 1939.

From their findings, these physicians agree with those physicians who advise early collapse treatment with "advanced" tuberculosis.

What about the use of collapse treatment in the beginning or early cases? In early tuberculosis they believe that rest, rest in bed, is the treatment most needed to bring about recovery. The disease was stopped or arrested in 78 per cent of these early cases by bed rest.

Treatment by collapse—gas pressure, plevic cutting, removal of ribs—should be used in cases only when the disease gets worse, tubercle germs are found in the sputum, where there is no improvement after a long period of bed rest, or when hemorrhages occur.

As there are many patients who think bed rest treatment is too slow, and perhaps members of the family who think that treatment at home or the outdoor clinic is as effective as hospital or sanitarium treatment, I think the findings of these research physicians should be made known.

Treatment for Ringing of Ears

A few years ago when an individual had tinnitus—ringing in the ears—it was felt that, as there was often some deafness present, the deafness was the cause of the tinnitus. Accordingly, the ear specialist treated the ear for any condition that might be causing the deafness, and when improvement in hearing resulted there was often some decrease in the tinnitus.

Among the causes of tinnitus and partial loss of hearing are (a) wax or cerumen in the outer ear lying against the eardrum, (b) partial blocking of the eustachian tube which carries the air from the back of the throat to the middle ear against inner side of eardrum, and (c) too much liquid in the tissues adjoining the balancing canals of the ears. This latter condition also causes dizziness, nausea and vomiting, and partial loss of hearing; it is called Meniere's disease.

The treatment for these three conditions causing tinnitus is:

1. The removal of the wax by placing olive oil or half strength hydrogen peroxide in the ear, allowing it to remain for a few minutes, and then driving out the softened wax with a hot baking soda solution, using a powerful syringe.

2. The eustachian tube is opened by means of an air syringe which not only blows the tube open but removes to some extent the moisture which is sticking the lining surfaces of the tube together.

3. The treatment of Meniere's disease is by cutting down on all liquids and table salt and avoiding or cutting down on salty foods. Foods to be avoided are bread, salted butter, crackers, eggs, all corned, pickled, smoked or salted foods. Foods that are low in salt and can be eaten are apples, asparagus, cabbage, lettuce, grapes, lemons, oranges, honey, jelly, unsalted bread and butter.

That eyestrain could cause tinnitus will come as a surprise to many of us, but Dr. J. R. Noyes, Brockton, Mass., in "Laryngoscope" states that he has relieved several patients of annoying symptoms by correcting eyestrain due to short-sightedness, and astigmatism.

QUESTION BOX

Q.—Is there any cure for osteoarthritis?

A.—The process—arthritis—is sometimes stopped by use of a diet low in starches.

Q.—Can you recommend a cure for Pott's disease?

A.—Your physician can refer you to an orthopedic specialist who will give usual treatment. Pott's disease is usually due to tuberculosis and is cured by rest, plaster cast, sometimes surgery.



Crisp, Cool Salads Bid Spring Welcome



Use a lemon juice dressing for these orange slices, salad greens and tomatoes, thus saving oil for other household uses.

Outdoors it may be little tufts of green grass and tender shoots on the trees that let you know spring is on the wing, but indoors you can do the trick by bringing fresh vegetable plates and crisp salads to your table.

Salads and vegetable plates are truly the first harbingers of spring when it comes to menu-making.

Oh, yes, I know you've been serving salads and vegetables during winter, but with spring you have many more choices and fresh colors from which to choose.

Several attractive combinations of vegetables on a single platter—or salads—can tide you over many meatless days. Then, too, they'll bring life-quickening vitamins and minerals to your diet to help get rid of whatever winter's cobwebs you may have accumulated in your system!

Speaking of salads brings up the problem of dressings, and with that the scarcity of fats for salad oils. There are several alternatives, the first of which is lemon juice either alone or with a bit of sugar as dressing for fruit salads.

Many of you perhaps like simple vinegar dressing with just a touch of salt and pepper. This perks up flavors in vegetables, inexpensively, too!

Your french dressing of course can be made with mineral oil in the absence of other oils. Long used in reduction diets, mineral oil makes a nice dressing for light spring salads. It is not absorbed by the body, so if you're trying to gain weight, be sure to include other fats for body use.

If it's mayonnaise you like, here's a recipe which requires only a half cup of oil and a single egg yolk.

Cooked Mayonnaise.

- 1 tablespoon butter
- 2 tablespoons flour
- 1/2 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon mustard
- 1/2 teaspoon paprika
- 1 egg yolk
- 1/2 cup salad oil
- 1 tablespoon lemon juice

Melt butter, blend in flour. Add water slowly and cook until thickened. Cool, then add salt, mustard, pepper, paprika. Beat in egg yolk, then add oil slowly, beating all the while. Last add lemon juice.

Vegetable Plate.

Stuff tomato with cottage cheese and chives and place in center of platter. On either side place a mound of crisp carrot strips and asparagus, cooked or canned, with a ring of lemon rind. Potato salad and crisp cole slaw complete the plate.

Cole Slaw Dressing.

- (For 2 1/2 cups cabbage)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 tablespoons sugar

Lynn Says:

Vitamins Plus or Minus? It all depends upon how you handle them. To retain maximum amounts of vitamins in cooked foods, use as little water as possible—just enough to prevent from sticking.

Get on your mark, start quickly. Not a track race, but a vitamin race. You start with boiling water for cooking, and cook rapidly—thus cutting cooking time to a minimum and saving precious food values.

Covered utensils without stirring are prescribed. Stirring and uncovered utensils put air into foods and destroy vitamins.

Avoid violent, furious boiling. This is modern, streamlined, protective cookery—to preserve valuable vitamins.

This Week's Menu
Vegetable Platter: Tomato Stuffed with Cottage Cheese, Carrot Strips, Asparagus, Cole Slaw, Potato Salad
Hot Biscuits Honey
Cherry Pie Beverage

6 tablespoons cream
3 tablespoons lemon juice
Combine ingredients in order given and mix thoroughly with cold slaw.

If hot slaw is your favorite dish, here is the ideal dressing for it:

Hot Slaw.
2 egg yolks, slightly beaten
1/4 cup vinegar
1/4 cup cold water
1 tablespoon butter
1 tablespoon sugar
1/2 teaspoon salt
3 cups shredded cabbage

Combine egg yolks, water and vinegar. Add butter, sugar and salt. Cook on low heat until thickened, stirring constantly. Add cabbage and reheat.

With the absence of pineapple often these days, we like something to use to give tartness to salads. In the following recipe you can use grapefruit to good advantage:

Grapefruit and Carrot Salad.
(Serves 8)
1 package lemon-flavored gelatin
1 cup hot water
1/2 cup grapefruit juice
1/4 cup vinegar
1 teaspoon salt
1 1/2 cups grated carrots
1/2 cup chopped grapefruit

Add hot water to gelatin and stir until dissolved. Add fruit juice and vinegar. Chill until slightly thickened. Add carrots, grapefruit and salt. Pour into mold which has been rinsed with cold water. Chill until firm. Serve on lettuce with mayonnaise or french dressing.

A heavy dinner calls for a green leafy salad with loads of crunchiness:

Lettuce-Spinach Salad.
(Serves 6 to 8)
1 head lettuce
1/2 pound spinach
1 teaspoon salt
1/2 teaspoon pepper
2 hard-cooked eggs
1 cup sour cream
2 tablespoons vinegar

Chill and chop spinach and lettuce. Add salt, pepper, vinegar and chopped hard-cooked eggs to 1/2 cup of the sour cream. Just before serving, add to spinach, lettuce and remaining sour cream.



This vegetable plate tastes as delightful as it looks and adds plenty of spring color to your table. Stuffed tomato, carrot strips, asparagus, cole slaw and potato salad are used.

The cottage cheese in this salad contributes calcium to the diet, the apples and celery give vitamins and peanuts are a surprise in flavor and in their contribution to nutrition:

Apple-in-Cottage-Cheese Salad.
3 apples, coarsely diced
1 cup diced celery
1/2 cup diced cucumber
1/4 cup sharp french dressing
Lettuce
1 pint cottage cheese
1/2 cup chopped, salted peanuts
Mayonnaise

Wash and dice unpeeled apples. Toss apples, diced celery, cucumber in french dressing, until well coated. On each salad plate place crisp lettuce, and then with a spoon shape 1/2 cup cottage cheese into a ring. Fill ring with apple mixture, and sprinkle with peanuts. Top with mayonnaise or a fluffy salad dressing.

Carrot, Cabbage, Peanut Salad
(Serves 16)
4 cups carrots, shredded
3 cups cabbage, shredded
3 cups diced, unpeeled apples
2 cups peanuts
Cooked salad dressing

Have all ingredients cold. Combine in order given and add just enough salad dressing to combine lightly together. Garnish with sprigs of parsley and chopped peanuts.

Lynn Chambers welcomes you to submit your household queries to her problem clinic. Send your letters to her at Western Newspaper Union, 210 South Des Plaines Street, Chicago, Illinois. Don't forget to enclose a stamped, self-addressed envelope for your reply.

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