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Senator, Administration Official Debate Merits of Test-Ban Policy

The accompanying two letters, which appeared in recent issues of the Washington Post, and President Kennedy's press conference remarks of March 6, highlight the national debate over test-ban negotiations currently underway at Geneva between the United States and the Soviet Union. They sum up some of the more pertinent aspects of the debate.

Senator Thomas J. Dodd (D) of Connecticut, one of the leading critics of the test-ban policies of both the Eisenhower and Kennedy administrations, wrote the first letter in answer to a Post editorial of late February, which had taken issue with the senator's criticism of the test-ban treaty proposals. The editorial stated that underlying the senator's attack was "an astounding assumption that two successive administrations would deliberately imperil the security of the United States."

The Dodd letter appeared in the Post March 1. In reply, Adrian S. Fisher, Deputy Director of the Arms Control and Disarmament Agency, challenged the Dodd criticism, in a letter highlighting the administration position. His letter appeared March 4.

President Kennedy's news conference comments were made in reply to questions sparked by Mr. Fisher's letter to the Post.

My assumptions are these: Such peace as we have is based upon our nuclear parity with Russia; if the Soviets continue nuclear tests, and we do not, they will develop weapons so superior to ours that they can confront us with a choice between surrender or annihilation; the safeguards in our current test-ban proposal are so inadequate that the Soviets can continue testing in secret after they have disarmed us through the signing of a treaty.

It is demonstrable that in four years of negotiations, the Soviets have whittled down our detection and inspection provisions to the point where they are only one-tenth as effective as those in our original proposal.

We once demanded the right to inspect all seismic disturbances of a significant size, i.e., several hundred per year; we then dropped to 20, and then to 12, and then to 6, and then to 7, and now to 5.

We once insisted that monitoring stations be manned by nonnationals of the country involved. We now accept the principle that these stations may be manned by nationals, which means that the Russians are to be the judges of whether or not they themselves are cheating.

We once excluded from the treaty tests so small that they could not possibly be detected. We now include these undetectable shots.

We once proposed a control body on which no nation had the power of veto. We now give the Communist bloc the veto power.

proposal of the United States does not meet that test. And so I am against it.

'A Communication'

On March 1 your newspaper carried a letter from the senior senator from Connecticut (Thomas J. Dodd) in which he gave reasons why he believed the present United States position in the nuclear test-ban negotiations was unsound.

It is with great reluctance that I find myself having to express a disagreement with the senator, a respected lawmaker and a distinguished public servant.

But since it is the firm view of the national security administration that the national interest would be served by the test-ban treaty is in the national interest, as well as our position at the negotiations is eminently sound, a few comments should be made with respect to the United States position and the points raised in the letter, as well as in his recent speech in the Senate.

1. The senator stated that the test-ban policy pursued by both the Eisenhower and Kennedy administrations "has already cost us our nuclear superiority over the Soviets."

2. A test-ban agreement would inhibit nonnuclear powers from obtaining a nuclear capability.

3. The senator states that if the Soviets continue testing in secret under an agreement and we do not test, "they can confront us with a choice between surrender or annihilation."

It is true that if the U.S.S.R. were able to test small devices clandestinely underground for an indefinite period, they could make significant advances in the general field of small nuclear weapons.

than was assumed a few years ago. Furthermore, our knowledge in these areas is now based on actual observation whereas only a few years ago it was based in large part on uncertain estimates.

4. It is contended that the United States provisions for inspection and detection are only one-tenth as effective as those in our original proposals because the United States is now proposing fewer detection stations and fewer inspections.

5. It is suggested that the United States now is willing to accept the principle that monitoring stations be manned by Russians and that Russians "are to be the judges of whether or not they themselves are cheating."

6. It is said that we now propose to give the Communist bloc a veto power on the control body of the test-ban organization.

7. It is stated that William Foster, Director of the Arms Control and Disarmament Agency, testified in September that there had been no improvement in our verification capability.

8. On the contrary, Mr. Foster testified in September concerning two significant developments.

(Continued on Page 13, Col. 1)

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Dining Out Calls Variety of Menus

By Eleanor Richey Johnston

Dallas about getting the recipe for readers of this column.

For a far places, in imagination, there is a restaurant here that will help you do it. On the 37th floor of the Southland, which very Insurance Building, with half day and served for the first of Dallas in view below, you time. Reduced to family size, may dine or lunch at **Port's** he suggested a 1-pound pack- O' Call, selecting your dinner age of frozen spinach, 1/2 pound of foals as English gooseberry onion, some butter, and white pudding, Austrian Schnitzel a sauce. Cook the spinach ac- la Holstein, French Cordon cording to package directions d'Or, Sicilian cussata, Moroc- can rice pudding, Cape Town rooms. Put a little butter in a chicken pie, African bobote skillet and saute the onions to dough, Bolivian stuffed avo- cado, to name a few, are fea- tured. **Port's O' Call** is dedicated to the vagabonds of the world, to the armchair dreamers who wish were ships, would sail the high seas from one over it and bake.

Port's O' Call is dedicated to the vagabonds of the world, to the armchair dreamers who wish were ships, would sail the high seas from one over it and bake. In cooking, the said process four dining rooms are named. **Pepee's**, Singapore, Saigon, and Macao. The Singapore room, where we lunched, is decorated like an early clipper ship with hanging brass lamps, blue flags and sails and other nautical objects. We ate at heavy sea-going tables, brass-bound and highly polished. We chose the **Port's O' Call**, instead of to serve ourselves from a buffet for the white sauce, use smorzbord laden with dozens chicken fat with the flour and of salads, vegetables, and en- use chicken broth for the fries. One of the vegetables was spinach prepared with as for white sauce, simmer. For mushrooms and sausage. It was 1 quart, add 2 tablespoons popular with many dishes. Onions they are very curly powder, a bay leaf, a luncheon that day, so I set little garlic, salt, and pepper.

Advertisement

Bringing Up Baby.

HINTS COLLECTED BY MRS. DAN GERBER, MOTHER OF 5

Even the most contented babies are sometimes beset by end-of-the-day fussiness. These out-of-sorts spells are often as much the result of boredom as of fatigue. A mother I know handles these cross-patch spells by providing a special social hour for her baby. There may be a game of peek-a-boo, a bit of knee dancing, a merry song or two. Another time there'll be a mother-baby gab-fest (any words or coos will do) or a 3-way romp with dad. Amazing how these family circle digests inspire smiles.

Memo from Dan Gerber, "One of the continuing projects in our research program is exhaustive experimentation with vegetable varieties to find those with the best flavor and color." Take Gerber Sweet Potatoes. A seven-year experiment with several sweet potato varieties resulted in the development of two special Gerber varieties which have truly superior color and flavor. The next time you give your baby Gerber Sweet Potatoes, you might try a taste yourself and see." Gerber Baby Foods, Fremont, Michigan.

WOMEN TODAY



Photo-Lay, Inc.—Little Model

Stuffed Peppers Provide Variation on Vegetable Theme

Simmer for 20 minutes. At the end, whip in a little butter. Next week, I will tell you about Wing C. Wong, the Chinese chef who makes beef, Kon-Tiki and other Oriental dishes for the restaurant.

While here in Dallas, I contacted my good friend Neil Morris, home economist at Frilo-Lay, Inc. and got the picture and recipe for stuffed peppers.

Stuffed Peppers
8 green peppers
1/2 pound ground beef
3/4 cup whole grain corn
1 cup Frilo, crushed
1/4 cup onion, chopped
1 egg
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon pepper
Corn chips for garnish

Remove tops and centers from peppers. Mix beef, corn, corn chips, onion, egg, milk and seasonings. Fill peppers. Arrange whole corn chips around top of peppers. Place in pan with 1 inch of water. Bake at 350° F. for 1 hour. Serves 8.

You've eaten cheese soufflé and corn soufflé, but here is a dish that combines both of these. You must serve it the moment you take it from the oven.

Cheese Corn Soufflé
4 tablespoons butter
8 tablespoons flour
1 teaspoon salt
Dash cayenne

At Our House

By Edrie Van Dore

There are so few things unchanging in our often changing world that I'm pleased each time I open a package of Jell-O and find the little folded waxed paper bag with its fluted folded edge, containing the flavored gelatin dessert. When we were children my mother used to save these little bags, which we called suitcase because they resembled Gladstone bags, and she used them as favors to hold sugar candies at our simple parties.

I recall those parties every time that I make Jell-O, and I've just been making two new kinds, a mixed fruit flavor which I expect small children will like especially well since it's rather bland, and a combined lemon-lime which is mildly tart.

Accustomed as I am to adding fruit, and sometimes fruit juice in place of part of the water called for in making gelatin desserts, I was surprised to hear Young Man say, "I'd eat more Jell-O if you'd make not so fancy ones."

I was pleased, myself, to taste it plain again. It made me wonder if sometimes we don't try too hard to dress things up when they would be just as good, or better, in themselves.

Girl Scout Cookies: Desserts Aplenty

In most areas of the United States and in the spring of each year, the Girl Scouts of America hold cookie sales. Here are some recipes which call for the Girl Scout Vanilla Cookies and also for the Girl Scout Cookie-Mints. They come to us from the Key Path Colonial Girl Scout Council of Suburban Boston, which is holding its sale through March 10.

Girl Scout Cookie-Mint Ice Cream
1 can condensed milk (sweet)
1 pint cream (2 jars)
12 Girl Scout cookie-mints

Whip cream and add condensed milk, mixing well. Put cookie-mints in a paper bag or between two sheets of heavy wax paper and roll to crumbs. Stir these into the cream and pour into refrigerator tray. When partially frozen, remove tray and beat mixture again.

Girl Scout Arctic Whip
1/2 tablespoon plain gelatin
3 tablespoons cold water
1 cup hot canned apricot syrup
1/2 cup cranberry sauce
1/2 cup sugar
2 leaspoons cornstarch
1/2 teaspoon salt
Dash pepper
1 1/2 leaspoons monosodium glutamate
1/2 cup carrot liquid
1/2 cup vinegar
1 tablespoon butter or margarine

Cut carrots into strips and cook. Combine sugar, cornstarch, salt, pepper, and monosodium glutamate in a saucepan. Stir in carrot liquid and vinegar. Place over low heat and cook until sauce clears. Add butter and carrots. Simmer until well heated.

then cut in diagonal slices about 1 inch thick. Serve with sliced peaches or strawberries or semisweet chocolate sauce.

Girl Scout Minted Brevin Pie
1/4 Girl Scout cookie-mints
1/4 cup sugar
Dash salt
1/2 cup chopped nuts
Sweetened whipped cream (1/2 I cup heavy cream)

Chill cookies in refrigerator for a few minutes. Roll between folds of waxed paper. Beat egg whites and salt together until soft peaks form. Gradually beat in sugar. Fold cookies, crumbs, nuts and vanilla; spread in buttered plate (8"). Bake in slow oven, 325° F. for 35 minutes. Spread some of the mixture on each cookie and pat them together in a stack or roll, placing it on a platter or refrigerator dish. Frost outside with remaining cream. Store in refrigerator 8 hours or overnight.

Girl Scout Ice Box Roll
1 cup heavy cream
1/2 cup sugar
Dash of salt
1/2 teaspoon vanilla
12 Girl Scout vanilla cookies

for my own dinners and Young Man's late evening snacks, but inevitably there comes an evening—usually Friday—when the refrigerator is almost empty, Young Man turns up at 6 p.m. starving, and a quick solution must be hauled out of the freezer.

A new item is Swanson's prepared frozen dinner, complete with soup and dessert, which needs only to be popped into the oven and heated. It comes in three different varieties: chicken with potatoes, corn, and Apple Brown Betty; turkey with peas, whipped potato, dressing, and Apple Crisp; and Salisbury steak with potatoes, peas, and Apple-Avocado Crisp. Each has its own soup in a neatly covered section of the dinner container.

While nobody pretends that these are gourmet foods or provide the equivalent of a home-cooked dinner, these convenient and nourishing dinners supply need in many lives. My household helper tells me that she sometimes buys them on the way home for her high school girl and boy. A husband I know takes one out of the freezer when his wife works one evening a week. And a friend who lives in an apartment hotel finds this an easy item to bring in his little electric broiler-oven.

I've been cooking vegetables lately without salt, just as an experiment, and rediscovered the real flavor of carrots, potatoes, peas, and beans.

But when you do want some seasoning, in a beef stew or in hamburgers, for instance, come to the aid of a little salt. I was surprised to hear Young Man say, "I'd eat more Jell-O if you'd make not so fancy ones."

At our house the hurry-up supper is the rule these days and I know I've gone back into the kitchen to get a few more minutes, including a roast.

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