

World Scene

FOCUS ON MALNUTRITION,
A MAN-MADE DISEASE

(For Classroom and Group Discussion)

In this section we see how necessary it is for governments, not those involved privately in the growth or selling of crops, to be aware of shortages and extra supplies of food in their own country and abroad in order for malnutrition not to occur.

Part VII of Twelve Parts

Other exporting countries have also increased their production. Russia has cut back its livestock targets and has taken steps, in its tenth Five Year Plan, to speed up the growth of grain and forage production and to install new storage capacity for 30 million tons of grain. Favourable weather in Russia and in South Asia has made it possible to rebuild grain stocks in these areas. At present,

world wheat prices have already dropped back to the vicinity of their 1972 levels, if allowance is made for the cost inflation since that time. Another year of favorable weather should make it possible to get a start on rebuilding exporters' stocks, and world grain prices should then revert to their normal relationship with production costs.

This should be no cause for complacency, however. The world will continue to be vulnerable to shortages caused by crop failures so long as reserves available for export remain inadequate. It is unreasonable to expect "the market"—i.e., private traders, processors and farmers—to hold stocks long enough and in sufficient quantity to guard against a contingency that may occur

only once every six to eight years. Quite apart from the risk, the individual holder will find that in most cases he could not recover the carrying costs. Holding reserves for emergencies is clearly a job for governments.

Key Questions:

1. What are three main issues raised in this article?
3. What does this article suggest that you can do about our world situation today?
3. How many words did you look up in the dictionary? (If we do not use a dictionary daily, and for every word whose full meanings we may not know, we cannot grow individually and assure the best use of our resources for group freedom and a better America.)

The Big Gamble: Child Care In The U.S.

Spin the wheel and take your chance.

What will it be ... a day care center, neighbors, friends, relatives, a family day care home or a live-in housekeeper?

"There is no set answer; no one place to turn for quality child care in the U.S.," asserts Dr. Sheila Kamerman, professor of social policy at New York's Hunter College School of Social Work and member of the Kentucky Fried Chicken Time Out Institute.

Founded in 1977 by Kentucky Fried Chicken, the Institute is designed to explore the changing role of the American woman and offer practical suggestions on coping with her dual vocation—wage earner and mother.

The Institute is concerned about "workmoms" in particular, who may have guilt feelings about spending less time on household chores, including home cooking, due to their busy schedules.

In a recent study comparing child care benefits and services in the United States with those of many other industrialized nations, Dr. Kamerman found that the United States does the least in providing: government-subsidized maternity leaves, infant/toddler care, preschool programs or extended programs for school-age children when schools are closed.

Kamerman believes the key to excellent child care would be programs which enhance child development, not ones which merely play custodian; and the working mother in the United States must be prepared for a difficult quest for this high quality. She suggests the following checklist in the search for child care:

—Check with your state social services department, local planning councils, re-



ligious organizations and Head Start centers. They can provide guidelines for selecting a day care center (where many children are cared for in one place), a family day care home (where the child is in the home of another family during the day) or a preschool program.

—See if your state requires licensing of these facilities. Ask yourself if these licensing requirements represent the kind of care you want for your child.

—Consider the location. A center, home or school close to you will make transportation easier, and your child will be more comfortable among familiar people and places.

—Take time out to visit several centers, homes or schools and see for yourself what daily activities are available for your child.

—Spend time with the person in charge. Watch how that person and other staff members interact with the children. Will they care for and love your child in the same way you would?

—Be prepared for the varied costs of child care in the U.S.

"Working mothers in the U.S. are at a disadvantage," Kamerman believes. "While the percentage of working women in other nations is comparable to that in the

U.S., many countries provide benefits which make it easier for women to manage their two jobs: one at the workplace and the other at home."

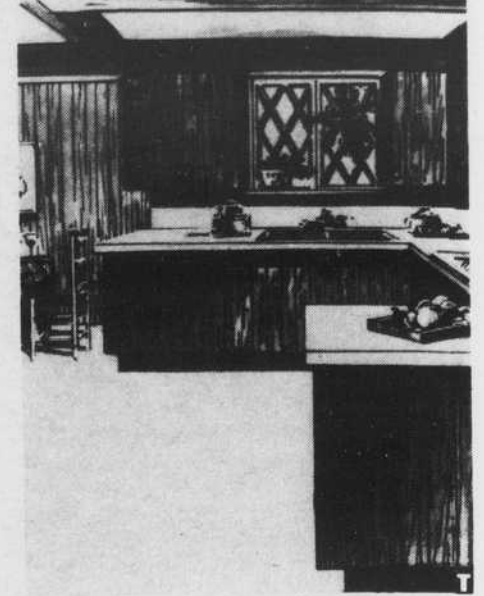
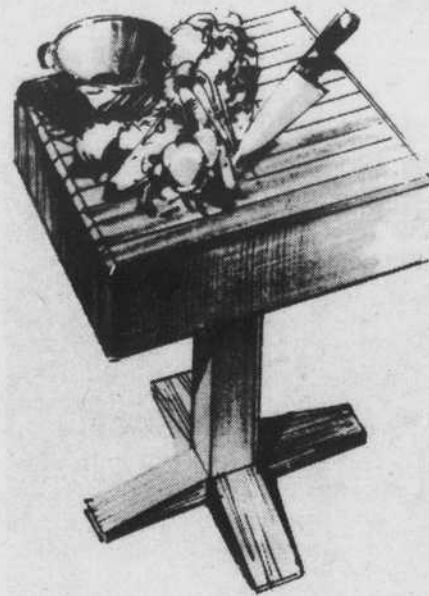
Kamerman sees the United States' awareness of the need for more child care growing, but at a much slower rate than other countries. Almost two-thirds of the U.S. children ages 3-6 are in some form of child care program outside the home, mostly in preschool programs. However, most of these programs are private and many do not cover the whole day.

"There are steps in the right direction," says the social policy analyst and KFC Time-Out Institute member. "However, the U.S. government needs to catch up with other countries and develop more extensive family policies which would provide more cash benefits, more government-subsidized child care centers and more work-related benefits to ease the pressure on the working mother and help her to be successful in both roles ... parent and full-time worker."

For more information on wage-earning mothers, contact: The Kentucky Fried Chicken Time Out Institute, 221 N. LaSalle St., Suite 1400, Chicago, IL 60601.

Great Possibilities For Your Home

SPICE UP YOUR KITCHEN WITH A NEW DECORATING SCHEME



YOU CAN CHANGE YOUR KITCHEN FROM SERVICEABLE TO SENSATIONAL with a little planning and paneling. Do-it-yourself butcher-block table adds extra workspace for the gourmet cook.

Tired of those old kitchen cabinets? Need more workspace? Here are some ideas for making big changes with only a modicum of time and money.

To give your kitchen a warm new look, simply surface walls and cabinets with a prefinished paneling that combines beauty with practicality. Choose one with a durable, easy-care finish, like those from Georgia-Pacific.

If the walls are sound and even, you can attach the paneling directly with a panel adhesive. On uneven walls, the paneling should be secured to furring strips. These should be placed horizontally 12 to 16 inches apart and nailed to studs with 8d (2 1/2-inch) nails.

Finish the joists at the ceiling and floor, and re-frame around windows with wood moulding. Work with contact cement to apply paneling to cabinets. You can even make new cabinet doors simply by laminating 1/4-inch paneling pieces to 1/2-inch plywood. If you need a lip, cut the paneling 3/4-inch larger in length

and width than the base plywood.

A butcher-block table is as functional a piece as you can put in any kitchen. Make sure you build it with a work surface tough enough to take use and abuse, and thick enough to be resurfaced occasionally. Maple is a popular material, but pine will work and is more economical. Choose 2x4 or 2x6 clear, kiln-dried stock, and make the slab by gluing boards surface-to-surface. Clamps help, but to improvise, glue and nail two boards together, then glue and nail a third board and so on until you have the width you want. Use casing nails on the last board so you can set the heads and conceal them with wood dough. Attach the slab to a ready-made pedestal, or make an understructure using ready-made turnings. Smooth and sand the slab, and finish it with salad oil. Let the oil soak in, then wipe off the excess. Do this twice a week for a month and once a month thereafter.

Pretty utensils all in a row not only create a great

atmosphere, but they're considered super-practical by many noted chefs. Main supports can be 2x4 lumber attached to the ceiling with lag screws driven into joists. Locate one joist. The others will be 16 inches apart on centers. Drop a frame, also with 2x4's, and form the supports by using 1x2 or 1x3 lumber. Another way is to use 3/8- or 1/2-inch hand threaded rods to float the supports at a convenient height. You'll have to install thread inserts in the joist, but that job merely calls for drilling correct-sized holes. The inserts provide steel threads in the wood. Drill holes for the threaded rod through the supports, and use a nut and washer at that end. Install brass screw hooks as hangers for the utensils.

For additional exciting remodeling ideas, write for Georgia-Pacific's new book, "Great Possibilities for Your Home" by sending 75¢ to cover postage and handling to Great Possibilities, Dept. NAPS, Georgia-Pacific Corp., 900 S. W. Fifth Ave., Portland, Oregon 97204.

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