

## How Police Forces Really Work

"Kill a cop, and all cops hate you."

This old underworld adage was proved out last month in one of the finest hours of New York's finest. Five days of painstaking, professional digging wrapped up the case of two detectives who had been killed while attempting to arrest two holdup men; and there was no hero. Some 300 policemen, most of them doing dreary routine jobs, won the laurels.

It began this way as police reconstructed the scene of the crime. To Detective Luke J. Fallon, 55, and John P. Finnegan, 29, it was just another Friday. They had been assigned to patrol the grimy streets of Brooklyn in a fake taxi in an effort to catch stickup men who had been preying on cabdrivers.

Suddenly, they heard a shot inside the Boro Park Tobacco Co., Inc., a one-story brick building with a plate-glass store-front. Entering, they surprised two gunmen holding up a whole-saler of tobacco and candy. (One of the gunmen had fired the shot out of sheer nervousness.) One gunman, said the police, was Paddy Anthony Portelli, a 26-year-old, thin, dark-haired man with a wide-brimmed hat. The other, the police said, was Jerome Rosenberg, a gangling 25-year-old, with a record of armed robbery. They had herded these two into a frightened knot and had lifted about \$3,000. Fallon moved down on the gunmen, leaving Finnegan at the door.

"Don't shoot, don't shoot, I give up," whined Portelli, lowering his 38 Colt revolver. As Fallon closed in on him, the holdup man shot Fallon through the heart. Then Portelli turned on Finnegan and killed him with three shots. As Finnegan died, he emptied his gun at the robbers. All six shots missed.

The sharp cracks of the pistols panicked the driver of the getaway car, Anthony Dellera, 34, who drove off from his parking space around the corner. Portelli and Rosenberg escaped on foot.

Throughout the city of 8 million, New York's police machinery began to turn, spurred on by the hatred of every man on the 25,000-man force. Who and where were the killers?

The first clue was the way the holdup was committed. Detectives recalled that only a week before, Rosenberg had been sought for questioning about a similar holdup. An alert for Rosenberg and Dellera, rumored to have been Rosenberg's "other man" or "other guy," went out to all New York City's police commands. By late Friday, about 250 detectives and 50 more officers volunteered to spend their off-duty time on the case were running down leads.

On Saturday came the first indication that Portelli was involved. A young patrolman (whose name was kept secret to protect his source of information) reported that he'd been told that a man named "Baldy" had been running away from the scene, sweaty and out of breath. "This is where the local detective comes in," Assistant Chief Inspector Edward V. Martin, who commanded the search, explained later. "They know the 'Baldy' they know the local characters. This is basic detective work."

The police also learned from underworld sources that Rosenberg and Portelli had been partners in other crimes. Soon the suspects' pictures and descriptions were being transmitted to all city police stations over the city-owned Channel 11 UHF television station, the first time New York police had used TV in this way during a manhunt. It gave police a 24-hour jump over the usual printed circulars.

But where was the trio? Still more questions by detectives.



**BEAT** — Bearded young man is really "beat" after day's walk around New York's Central Post, pushing baby's carriage and walking the family dog. Makes anyone beat.

Now concentrating on people who knew the three men. And still more legwork. Some checked a tip that Portelli had escaped to Newark, N.J. Indeed he had. Portelli had fraudulently sought aid from hoodlum friends in Brooklyn and was able to borrow some money. Rosenberg had gotten away with the loot. Finally he persuaded Frank Lino, 24, to hide him in Brooklyn and due in Chicago at 1:40 p.m. EDT Monday.

Chicago police were notified and New York Detective Lt. Edward J. Shee and Detective Her- man Frigid boarded a jet for Chicago, where local police were watching at the Lido Motel. There, in a gaudy strip of restaurants, nightclubs, and motels on Mannheim Road, 3 miles south of O'Hare airport, "James Davis" had taken room 6. Soon the New York detectives joined the three stick-up Chicago policemen.

The capture was almost anticlimax. Lieutenant Shee kicked open the door. "I yelled 'move to move, he complied,' Shee recalled. Portelli was weeping and unarmed. He was in his underwear.

As rewards hit \$11,715 on Tuesday, Dellera came himself up to New York City, where he had been living in the fields near his wife's home. Rosenberg arranged his surrender on Wednesday through the New York Daily News. The three pleaded innocent to homicide charges and pleaded guilty to armed robbery. They were charged with being accessories to the murder of Detective Luke J. Fallon. The New York City Civil Liberties Union charged the suspects had been manhandled and urged disciplinary action against the officers responsible.

The manhunt was over, but every police officer in New York would remember the solemn words of Mag. Lawrence H. Bracken, senior police chaplain, at Finnegan's funeral Mass: "We have 25,000 potential martyrs in the Police Department. . . . May God protect them, for they are in constant danger."

**WRONG STATION**  
A lady in Detroit heard over the radio that a tornado was on its way. Hurriedly, she herded her family into the cellar, and they huddled for hours, fearfully awaiting the catastrophe. All this time the radio was full of hours later somebody discovered that the station they were tuned in to was in Wichita, Kansas.



**TAKING A POWDER** — Although his face is comical, this young nomad boy willingly submits to the discomforts of a "de-lousing" station on a highway near Malagan, Pakistan. The United Nations Children's Fund is helping with typhus control. Typhus has long been one of the nomad's major enemies.

Apparently all the sites designated in the county's master plan for the mid-county for shopping centers have been purchased by developers and construction is in the offing.

In our opinion, this will happen rather than let the land lie fallow, the developers will erect shopping centers. . . . There is ample population to support them all. As a result, competition will be fierce for awhile.

Among grocery stores, there will be a squeeze. . . . Bargain around, the shoppers will probably have a field day with coupon clipping week after week.

But to enjoy the favors of this competition, they'll have to be willing to hop from store to store to avoid themselves of the bargain. And while this point seems obscure to most women, it costs gasoline to do that, maybe more than they'd save on bargain.

As a result of a half day hopping around, the shoppers will have a field day with coupon clipping week after week. . . . The Report has a struggle along for a year and a half with the notion that most of a food store's customers come from a limited radius right around the particular store. It's an absolute valid idea, but not in Santa Cruz. There are just too many bargain hoppers and coupon clippers in the county. And while a grocer makes no money from their business, he sure does miss 'em if they don't show up. One's thrive on hustle and bustle.

That's not so important, it seems. Chasing food store ads has caused the Report to circulate thousands of papers from house to house in the mid-county and has given it the appearance of a shopper. No more. Hereafter, we'll devote our efforts to producing as fine a newspaper as we can for our subscribers. . . . Santa Cruz (Calif) Report.

**What Do You Know About NORTHEAST ASIA?**  
ULAN BATOR, MONGOLIA  
SAKHA, U.S.S.R.  
MILES 0 100 200  
CHINA, JAPAN

**TUNA-CHEESE PANCAKES**  
2 tsp. chopped pimiento  
4 tsp. chopped green pepper  
2 tsp. chopped onion  
1 7-oz. can tuna  
1 cup small-curd cottage cheese  
1 egg, well beaten  
1/4 cup sour cream with chives  
1/2 cup Worcestershire sauce  
1 tsp. prepared mustard  
1 tsp. salt  
1/4 tsp. pepper

Combine all ingredients. Place about 2 tablespoons filling in center of each pancake. Roll up. Put filled pancakes in baking pan, seam side down, and cover with topping.  
**Topping:**  
1 cup sour cream with chives  
1/2 cup shredded Cheddar cheese  
Spoon sour cream over pancakes. Sprinkle with Cheddar cheese and bake in 350° F. oven 15 minutes. Serves 6.

**SALMON LOAF**  
(Individual Style)  
1 can red salmon (7 1/2 oz.)  
1 egg, lightly beaten  
2 tsp. melted butter  
1/4 cup milk  
1/2 cup soft bread crumbs  
1/4 tsp. garlic salt  
2 tsp. grated onion  
Dash of pepper  
1/4 tsp. Worcestershire sauce  
Egg Sauce (recipe follows)  
Heat oven to 375 degrees. Drain salmon, turn into a bowl and break up with a fork. Add egg, butter, milk, bread crumbs, salt, onion, pepper and Worcestershire sauce and blend well with fork. Spoon into 2 buttered 6-oz. custard cups. Put 1/4 inch hot water in a square baking pan. Set custard cups in pan. Put in oven and bake 30 minutes or until salmon mixture seems firm in center. Turn out with Egg Sauce. (Serves 2.) Note: If you want more than one loaf for each serving, the recipe can easily be doubled.

**FROM MISSOURI!**  
"Yes, sir," boomed the father of the town's richest — and ugliest — girl, "the man who marries my daughter will certainly get a prize." A cautious brewer asked politely, "May I see it?"

## Shopping Center For Each Customer?

A kind of grim little joke is making the rounds here these days. It goes like this: "I understand the County Planning Commission is going to limit the number of shopping centers in the mid-county."

"Yeah. One to a customer." Apparently all the sites designated in the county's master plan for the mid-county for shopping centers have been purchased by developers and construction is in the offing.

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**QUICK BANANA PIE**  
1 1/2 cups fine chocolate-wafer crumbs  
1/4 cup sugar  
1/4 cup melted butter  
1 3/4-oz. pkg. vanilla pudding mix (cooked type)  
1 tsp. butter  
1/2 cup whipping cream  
1/4 tsp. vanilla  
2 medium bananas

Heat oven to 350 degrees. Mix crumbs, sugar and butter. Measure out 1/4 cup of mixture and beat 1 cup broth in glass or pottery bowl. Put roast into refrigerator and put in refrigerator. Let stand 6 to 8 hours, turning several times. Drain and save 1/4 cup of liquid. Dry roast on paper toweling. Heat oil in heavy kettle or Dutch oven. Put in meat and brown quickly but very well on all sides. Turn heat to low. Add the 1/4 cup of soy vinegar mixture saved when meat was drained. Add onion. Cover tightly and simmer 2 to 2 1/2 hours or until meat is very tender, turning occasionally. Return meat and measure broth. Return 1 cup broth to pan and heat. Put 1/4 cup water in small jar with a tight lid, add flour, and mix to a paste. Stir into meat and lid and shake vigorously. Cover tightly and simmer 2 to 2 1/2 hours or until meat is very tender, turning occasionally. Return meat and measure broth. Return 1 cup broth to pan and heat. 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