Roseburg News-Review

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HARRIS ELLSWORTH .....Editor

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Every state, county and city official or board that handles public money should publish at regular intervals an accounting of it, showing where and how each dollar is spent. This is a fundamental principle of democratic government.

TWO things happened to appear in the same newspaper a few days ago. One was an account of a speech made by former President Hoover in New York. The other was an inconspicuous classified ad.

Mr. Hoover spoke of the American dream, the dream of a great country and a great civilization utterly free from the class distinctions which mar Old World civilizations. "This idea of a fluid, classless country is unique in the world," said Mr. Hoover. "It was the point at which our social structure departed from all others."

Mr. Hoover was right, and he might have gone on to say that the degree to which we achieve this dream and make it real, is the degree of our success. The degree to which we fail to achieve it is the measure of our failure.

* * *

Then the little advertisement caught the eye. It read: "Gentleman's estate for sale . . ." So many acres of land. Such and such barns and buildings. Such and such frontage on a clear stream. So and so many acres of woods . . .

It is not an uncommon expression, and yet it jangles fiercely on the ear against such words as those of Mr. Hoover.

What was meant here by "gentleman's estate"? Obviously the term was meant to call up the picture of the English country gentleman, the hereditary heir to vast estates, the country magnifico, fox and hounds, the tenants pulling a forelock as "the master" canters by, negligently acknowledging the greeting. In short, the term "gentleman" connected thus with the term "estate" calls up a picture of something which is not part of the American way of doing things.

It is true that Washington, and even democratic Jefferson, and scores of the founding fathers of this country lived on "gentleman's estates." But colonial life was largely English life transplanted. In spite of the revolution and the part these "traitors to their class" played in it, genuinely American life did not arise until much later.

* * *

The term "gentleman" is not, and must not become a class term in America. It is far too precious for that. Our American hope is to produce gentlemen in all classes, with and without estates. Our American hope is to call those gentlemen who earn the name not by the ability to buy estates, but by those qualities which alone produce clear title: courtesy, respect for and thoughtfulness of others, kindness, modesty and a certain scorn of stooping to the unworthy.

As Mr. Hoover made clear, America alone sets up the ideal of a truly classless society. The Marxists imply dictatorship of a single class, the proletariat. The fascists turn over the conduct of affairs to an elite class of party functionaries. Other countries cling to the mouldy remains of aristocracy.

America still strives for a society where there shall be no verbal connection between "gentleman" and "estate," as indeed there is none in fact.

Visiting Sister—Mrs. M. A. Pope of Blachly, Oregon, has arrived in Roseburg to spend a few days visiting with her sister, Mrs. E. Rhoades.

"Happy Kitchen" Wins High Praise

Women in Attendance Express Appreciation for Many Helpful Suggestions.

Attendance gained today as the News-Review cooking school at the Roseburg armory went into its second day. Great praise was heard Tuesday for Barbara Miller and her "Happy Kitchen," as the first class session was concluded. Women in attendance reported many helpful suggestions and were greatly pleased by the program presented by Miss Miller.

There will be no cooking school class Thursday afternoon, due to the celebration of Memorial day. The third and final class will be held at 2 p. m. Friday, at which time a record crowd of Douglas county housewives is expected.

The cooking school, in addition to the actual instruction presented by Miss Miller, has proven very popular in other respects, particularly through the scores of gifts presented each day to the women in attendance, and the free distribution of soft beverages during intermissions.

At her school today Miss Miller continued the presentation of new recipes and demonstrated the following:

Veal Cutlets in Milk.

1½ lbs. veal steak.
1 egg yolk.
1 tsp. water.
Toasted bread crumbs.
Salt and pepper.
1 cup Borden's evp. milk.
1 cup water.
3 tbsp. Star olive oil.

Method:

Have meat ½ inch thick. Then cut into pieces for serving. Beat egg yolk and add water. Dip meat in this mixture and then roll in bread crumbs. Brown the veal in the hot olive oil. Heat the water and milk and pour over the meat. Bake in covered pan at 300 degrees for 1½ hours. Remove the lid the last 15 minutes.

Bake Carrots in Olive Oil.

Slice carrots ¼ inch thick. Place in covered baking dish, season with salt and pepper, add 2 tbsp. Star olive oil and ¼ cup water. Bake with veal dinner.

Guittard Chocolate Cake.

2/3 cup Crisco.
1½ cups White Satin sugar.
1 1/3 cups Jersey Creamline milk.
3 cups Umpqua Chief flour.
2 tsp. salt.
1 tsp. vanilla.
3 tsp. baking powder.
½ tsp. soda.
¾ cup Guittard chocolate.
3 eggs.
½ cup chopped nut meats.

Method:

Sift all dry ingredients together twice. Cream Crisco and sugar. Beat in eggs one at a time. Add dry ingredients alternately with milk. Add vanilla and nut meats. Bake in layer or square cake pan. If baked in square cake pan use 350 degrees temperature for 50 minutes. Frost with Princess chocolate frosting.

Maca Yeast Delicious Rolls.

1 package of Maca yeast.
1 cup lukewarm water.
1 tbsp. White Satin sugar.
1 cup scalded milk.
2 tsp salt.
2 tbsp. sugar.
½ cup Crisco.
1 egg.
About 6 cups Umpqua Chief flour.

Method:

Pour water over yeast, add 1 tbsp. sugar and let stand 10 min. (Pour hot milk into mixing bowl, add salt, 2 tbsp. sugar and Crisco.) When this liquid is lukewarm add softened yeast and 3 cups Umpqua Chief flour. Beat until smooth. Add egg and 3 more cups of flour. Knead until dough is smooth, using a little more flour if necessary. Let rise in warm place, until double. Knead down and let rise again until double. Shape into rolls, place in greased pans and let rise for 30 min. Bake 20 min. in 375 degree oven.

Porter Fril-let Ring with Shrimp.

1 8-oz. pkg. Fril-lets.
1 can of shrimp.
2 cups white sauce.
1 chopped pimiento.
½ cup cooked peas.

Method:

Cook Fril-lets about 7 minutes or until tender. Drain. Grease ring mold with Star olive oil and fill with cooked Fril-lets. Place ring mold in pan of hot water and bake 20 min. at 325 degrees. Turn onto large platter and fill with cream sauce, shrimp and pea mixture.

White Sauce.

4 tbsp. Crisco.
6 tbsp. Umpqua Chief flour.
1 cup milk.
½ tsp. salt.

Method:

Melt Crisco and add Umpqua Chief flour to it and make a smooth paste. Add milk and cook until thick—stirring constantly.

Salmon Mousse.

1 package lemon gelatin.
1¾ cups boiling water.
2 tbsp. wine vinegar.
1 tsp. salt.
1 cup salmon flaked.
1 cup Scalia's vegetables.
½ cup Nalley's Tang.
½ cup cream whipped.

Method:

Dissolve gelatin in boiling water. Add salt and vinegar. Chill until thick and syrupy. Then beat with egg beater until fluffy. Fold in vegetables, Tang and whipped cream. Turn into mold and chill until firm. Unmold on lettuce and garnish with mayonnaise.

Plain Pastry.

1½ cup Umpqua Chief flour.
½ tsp. salt
⅓ cup Crisco
Ice water.

Method:

Sift flour and salt. Cut in Crisco with pastry blender. Add just enough ice water to hold dough together. Chill.

Lemon Meringue Pie.

2 cups boiling water.
1½ cups White Satin sugar.
⅓ cup corn starch
Dash of salt.
4 egg yolks.
4 egg whites.
Grated rind of 2 lemons.
1/3 cup lemon juice.
2 cup sugar.
½ tsp. baking powder.
1 tbsp. butter

Method:

Combine sugar, corn starch and lemon rind. Add boiling water. Cook 5 min. Add beaten egg yolks, lemon juice and butter. Cook 5 min. longer. Cool. Pour into baked pie shell. Top with meringue made with egg whites, ½ cup sugar and baking powder. Bake 20 min. 300 degree oven.

Pen Jel Blackberry Jam.

5 cups of canned blackberries.
1 package of Pen-Jel.
5 cups White Satin sugar.

Method:

Pour berries into large kettle. Add Pen-Jel stirring rapidly. Place on range and bring to a hard boil. Then add sugar and cook to 290 to 220 degrees.

Apple Fritters.

4 apples.
1 1/2 cups Umpqua Chief flour.
1 1/2 tsp. baking powder.
½ tsp. salt.
1 tbsp. sugar.
1 egg.
2/3 cups Borden's milk.
Crisco.

Method:

Sift flour, sugar, salt and baking powder. Beat egg and add milk. Beat the two mixtures together with a fork. Cut apples into 5 pieces. Dip in batter and fry in Crisco at 375 degrees. Drain on soft paper and dip in powdered sugar.

Editorials on News

(Continued from page 1.)

ing we've all been doing for years?

WE'VE been telling ourselves, for example, that if only we SPEND ENOUGH MONEY everything will come out all right.

Little (if any) thought has been given to what we're to GET FOR THE MONEY and why. Just spend and spend and spend and everything will be lovely and the goose will hang high.

Thus the current of our economic thinking has run.

WHEREIN, basically, does that differ from the idea of a magic grease which when poured down a cannon barrel will increase the range and velocity of the projectile 20 times?

WISHFUL thinking always winds up with a rude shock. We got such a shock the other day when our army big shots told a senate committee that after all the billions we've VOTED for defense we can modernly arm and equip only about 75,000 men and that of all our army planes perhaps a dozen could be modernized.

HERE'S the cold, hard, tough, unpalatable moral:

If we're going to get anywhere in the direction of national defense, we've got to quit wishful thinking and BEGIN TO PRODUCE. We need guns, planes, tanks and ships. Only hard work and intelligent organization and management will provide them.

Wishful thinking WON'T.

OUT OUR WAY

By Williams

Legion's Program Seen in Defense

H. Elwyn Davis, national vice-commander of the American Legion, stopped briefly in Roseburg Tuesday on an official visit to the department of Oregon. He was accompanied by Neil R. Allen, Grants Pass, department commander; William D. Browne, Portland, chairman of the committee on radical activities, and Carl R. Moser, Portland, state adjutant.

Met at the city limits by the drum corps of Umpqua Post of the American Legion, the national vice-commander was escorted to Carl's Tavern, where the banquet room was crowded to capacity by Legionnaires and members of the auxiliary. A large number of visiting Legionnaires attended.

Mr. Davis spoke briefly on the work of the American Legion, outlining the national program, and reciting the progress made on its several proposals. He pointed out that the American Legion has consistently urged a strengthening of national defenses and the eradication of subversive influences, and expressed pleasure that these purposes at last are being executed by the federal government.

Vincent Malone, commander of Umpqua post presided over the meeting.

Before leaving Roseburg, the national officer visited for a short time at the veterans administration facility.

NEW STATION TO OPEN

CANYONVILLE, May 29.—The new Standard service station is rapidly nearing completion and will be ready to accommodate the public Saturday, according to the manager, Glenn Gilmore. Souvenirs will be given to all customers during the day.

DAILY DEVOTIONS

DR. CHAS. A. EDWARDS

I will suffer no partition between my ideals and my conduct. Our vision often exceeds the limits of our past experiences. When this happens it would be most unfortunate for us to attempt to confine the expansive power of a fresh outpour within case-hardened concepts and conduct born of misapprehensions of immaturity and misguided experiences. New light demands new life. It is not sufficient for us merely to give intellectual assent to new truths, but we must adjust our conduct accordingly. Otherwise the pent-up driving power of our new impulses will wreck our emotional and spiritual lives. Arteriosclerosis (hardening of the arteries) is a physical disease analogous to what happens in the spiritual life of a person who closes his mind and crystallizes his intellect. But a mind that is open and responsive to new truth, coupled with a life that always chooses the highest alternative, makes a personality that is always fresh and strong and vital. Dear Father, teach us to grow. May we never be too satisfied with our achievements. May we ever be seeking new gleams of truth and wisdom. Amen.

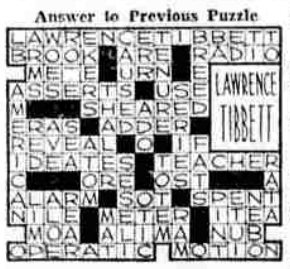
The Japanese alphabet contains two sets of characters; one for the men, known as katanaka, and another for the women, known as hiranage.

MAP PUZZLE

HORIZONTAL

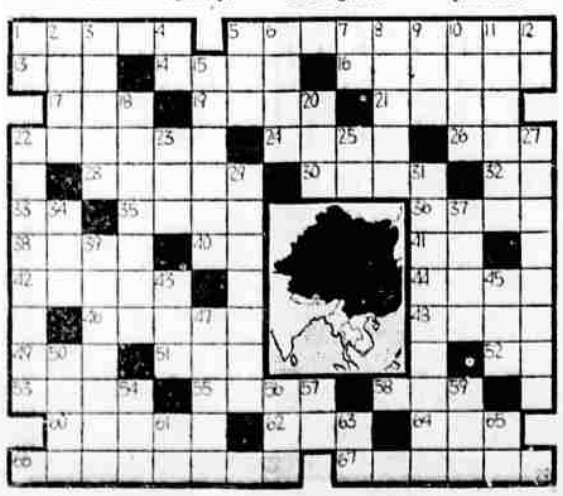
1 Pictured is the map of ——.
5 It is a democracy or —— (pl.).
13 Paddle.
14 Kite end.
16 Device for sowing seeds.
17 To decay.
19 Indolent.
21 Virginia willow.
22 Official count of the population.
24 Caroled.
26 Onager.
28 Screams.
30 Start of golf hole (pl.).
32 Exclamation.
33 New Testament (abbr.).
35 To be prolific.
36 Norse mythology.
38 To annoy with trifles.
40 Therefore.
41 Railroad (abbr.).
42 More recent.
44 Pealed.
46 Apart.
48 Indian nurse.
49 Pussy.
51 Fence rail.
52 Father.
53 Three collectively.
55 Island.
58 Long jet.
60 To quiet.
62 Wine vessel.
64 English coin.
66 This land's —— unit is a yuan.
67 It was formerly ruled by the ——. dynasty.

Answer to Previous Puzzle



VERTICAL

1 Company (abbr.).
2 Rabbit.
3 Sarcasm.
4 Preposition.
5 To free.
6 Measures.
7 Plural pronoun.
8 Unbleached color.
9 To rent.
10 Notion.
11 Discontinued.
12 Senior (abbr.)
15 Passages between seats.
18 Muscid flies.
20 To gnaw.
22 This land is in —— with Japan.
23 Rubber tree.
25 Compass point (abbr.)
27 This land's industrial capital.
29 Those who smoke.
31 Formation like a saw edge.
34 Dyewood tree.
37 Small drink.
39 Depot.
43 Chest bone.
45 To doze.
47 Khedive's estate.
50 Bow.
54 To be obliged for.
56 Unprofessional.
57 Type measure.
59 Circle part.
61 And.
63 Form of "be."
65 Sound of pleasure.



VITAL STATISTICS

DIVORCE COMPLAINTS

BIMEBAUGH: Lillian E. against Chester A., Bimebaugh; married Nov. 5, 1939, at Winchester Bay; cruelty. Plaintiff asks return of maiden name, Lillian Reed.

The population shown in the first United State census was 3,929,214. There were 59,557 free negroes and 697,624 slaves.

● SERIAL STORY

BLACKOUT

BY RUTH AYERS

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CAST OF CHARACTERS

MARY CARROLL—American fashion expert, in London during wartime.

VINCENT GREGG—soldier of fortune, in love with Mary.

CARLA MARCHETTA—a mysterious London socialite.

DR. GILBERT LENOX—surgeon serving with British army.

* * *

YESTERDAY: Vincent summons Mary. He is in a jam, realizes Scotland Yard is hunting him. He begs her to come with him. They ride out of London to a small airport. A plane is waiting. Vincent paints an attractive word picture of a honeymoon in the desert. Mary begs him to stay and face punishment. He drags her to the plane.

CHAPTER XXV

The picture he painted was bright indeed.

"I'll get a job for a commercial company and maybe you can come on some of the flights," he went on. "You'll see the Arabs around their camp fires at night in the dessert. They'll be making their coffee and the smell is heavenly. And if a war comes that promises adventure I'll enlist for the excitement."

A trim little ship was warming its motor.

"No! No!" Mary tried to hang back. "You can't leave like this. You were responsible for the sinking of the Moravia . . . for the death of Anna Winters and all the rest. You can't run away. You can never be happy!"

For answer he hurried her toward the waiting plane.

Mary drew back with new-found strength.

"Vincent, you're playing the part of a fugitive. You'll be hunted down, perhaps killed. I'm willing to wait for you. You can't escape. You owe it to yourself to stay! You owe it to me!"

He turned the there was something in his face she had never seen there before. In review, everything came into focus. She thought—he's a soldier, yes, but willing to fight for the cause that says most. He's likeable and charming but there's nothing behind it. No matter where he flies, there'll always be a day of reckoning just over the horizon. And some day he won't be lucky enough to escape it.

"There's not another second to spare. Coming with me?"

She stared at him. "Please—for my sake," she tried to say.

He shook off her hand from his arm. "So long," he said almost inaudibly. "I love you, but I'd rather face a firing squad than stay here a prisoner. If you won't go with he, I'm going alone."

As a mechanic stepped out of the plane, Vincent leaped in, pulling on helmet and goggles. The plane taxied along the runway and then lifted, its wings at sharp angles against the morning sun.

Standing there motionless, Mary knew then that when he went, some part of her life went with him. Always, she'd remember the way he'd smiled and the crooked lift of his eyebrow. He loved her—the gay part of it—the carefree part.

She knew, too, that Vincent had planned all this. The borrowed car, the waiting plane. He'd even used her to shield his getaway. Yes, he'd rather die than be imprisoned. Perhaps he was in this spy plot deeper than she knew. But even if he were, she could never hate him—she could only pity him.

* * *

Turning toward Vincent's car, Mary saw another auto pulling down the sandy road. Startled, she thought it was a Scotland Yard patrol. Instead, she began to tremble when she saw Gilbert Lenox's red head.

She ran towards him, her arms outstretched. "Oh, Gilbert," she cried. "You're the one person in all the world I want to see most. Vincent's gone. I couldn't stop him."

"I know," Gilbert put her head against his shoulder. "As soon as you walked out of the hospital, I knew I had to follow you, foolish, loyal little idiot that you are. I kept track of you when you joined Vincent at the tobacco shop. There were some awful minutes when I thought you might weaken and try to go with him. But when I guessed his destination was this airfield, something told me you would stay behind."

Mary broke down in the comforting protection of Gilbert's strong arms. "I'll have to go to Scotland Yard at once," she began in a strangled voice. "It's my fault that Vincent got away."

"Come on," Gilbert said gently, "although I've a bunch you don't have to worry. The morning papers are filled with your wonderful feat. You're England's heroine today—and I'm proud you have my name."

She could only stare at him, all her heart looking out of her eyes. She'd wanted to spare him this hateful publicity—and here he was, glowing with pride in her.

In Inspector Babcock's office, it was as busy as it had been hours before in the excitement of Carla Marchetta's capture.

The inspector saw Mary and beckoned to her. "My dear, I know what you're going to tell me. Vincent Gregg got away—but it's not your fault. And it really doesn't matter for the present. The Regency is saved and we've had a full confession from Felix, the Marchetta woman's real confederate. There's time enough to get the other members of the ring."

He leaned closer, his eyes fatherly as they rested on her drawn face. "Because of the great service you've done for us, we were prepared to do nothing worse to your sweetheart than to exile him. And now he's done that himself."

"Thank you!" Mary's head dropped. No time now to explain to Inspector Babcock that Vincent was no longer her sweetheart. Her last loyalty to him had ended when he'd waved goodby from the plane.

* * *

Gilbert was waiting for her in his car outside. "All set?" and he was smiling.

Joy at the sight of him overflowed in Mary. This red-headed doctor was so strong, so steady, so exactly everything that a real man should be.

"It's like coming home," she sighed as she leaned against him.

"You bet it is." Gilbert said huskily. "I've loved you right from the start—in the air raid that first night and from the minute you were brought into the hospital as Anna Winters."

Anna's name brought a thousand memories flooding back. Anna Winters, the dear, gentle English girl who'd died on the Moravia. But Anna, dead, had lived on in the happiness she'd at last brought to the girl who'd taken her name.

"No time for tears," Gilbert was saying, his handkerchief patting her cheeks.

If all Scotland Yard had been looking from the windows, he wouldn't have cared as he bent to kiss her.

As if it had been a signal, sun broke through the London fog. "Happy is the bride," Mary murmured, "the sun shines on."

No blackout could ever blot out her happiness again.

THE END

KRNR

Mutual Broadcasting System
1500 Kilocycles

REMAINING HOURS TODAY

4:00—Sands of Time, MBS.
4:00—Sheep and Goats Club, MBS.
4:30—Console Sketches.
5:00—Townsend Program, MBS.
5:15—Will Osborne's Orch., MBS.
5:30—Shatter Parker, MBS.
5:45—Little Orphan Annie, Ovaltine, MBS.
6:00—Tonight's Tune.
6:05—News, Calif. Pacific Utilities.
6:10—News - Review News Flashes.
6:15—Dinner Dance.
6:30—John B. Hughes, Avalon Cigarettes, MBS.
6:45—Musical Moments.
7:15—Mutual Maestros.
7:30—Lone Ranger, MBS.
8:00—Talk by Sen. Alva V. Adams of Colorado, MBS.
8:15—Harry James Orch., MBS.
8:30—Benny Goodman's Orch., MBS.
9:00—Alka Seltzer News, MBS.
9:15—Phil Harris' Orch., MBS.
9:30—Fulton Lewis, Jr., MBS.
9:45—Jan Garber's Orch., MBS.
10:00—Sign Off.

America's great racing classic, the annual 500-mile Indianapolis auto speedway race, will be fully described over the coast-to-coast Mutual network on Memorial day Thursday. The description of the running of the race will be broadcast over KRNR and the Mutual Don Lee network from 9:30 to 10 Thursday morning, with the finish being described from 11:30 to 12. Another outstanding race, the Dover Stakes from Delaware park will be heard over the network at 1 p. m., and the afternoon will be topped with the opening of the Hollywood park race track at Inglewood from 5 to 5:30, with Tom Gwynn describing the $10,000 Hollywood premier handicap. An added feature on Memorial day will be the naval services to be aired over KRNR and the Don Lee network from 9 to 9:30 a. m. from aboard the S. S. Tahoma, anchored in Lake Erie, near Cleveland.

THURSDAY, MAY 30

7:00—Stuff and Nonsense.
7:30—News-Review of the Air.
7:40—News, Hancock Oil Co.
7:45—Rhapsody in Wax.
8:00—Neighbors of Woodcraft, MBS.
8:30—This and That in Melody.
8:45—Carters of Elm Street, Ovaltine, MBS.
9:00—Memorial Day Naval Services from S. S. Tahoma, MBS.
9:30—Running of Indianapolis Speedway Races, MBS.
10:00—Adventures of Uncle Jimmy, Copco.
10:15—Ma Perkins, Proctor & Gamble, MBS.
10:30—Francis Craig's Orch., MBS.
10:45—Bachelor's Children, Old Dutch Cleanser, MBS.
11:00—Our Friendly Neighbors, Alka Seltzer, MBS.
11:15—Henry Cincone's Orch., MBS.
11:30—Finish of Indianapolis Speedway Races, MBS.
12:00—Luncheon Dance.
12:15—Sports News, Dunham Transfer & Powell Hardware.
12:30—Rhythm at Random.
12:45—News, State and Local.
12:50—News-Review of the Air.
1:00—Dover Stakes, MBS.
1:30—Wm. Alexander's Orch., MBS.
1:45—Let's Play Bridge, MBS.
2:00—At Your Command.
2:30—Lawrence Salerno, Baritone, MBS.
2:45—American Legion News Barrage, MBS.
3:00—Fulton Lewis, Jr., MBS.
3:15—Lindsley Talks It Over, MBS.
3:30—The Quiet Hour.
4:00—WOR Symphony, MBS.
4:30—American Family Robinson.
4:45—Tea Time Dance.
5:00—Opening of Hollywood Park Race Track, MBS.
5:30—Shafter Parker, MBS.
5:45—Little Orphan Annie, Ovaltine, MBS.
6:00—Tonight's Tune.
6:05—News, Calif. Pacific Utilities Co.
6:10—News - Review News Flashes.
6:15—Dinner Dance.
6:30—John B. Hughes, MBS.
6:45—Henry Weber's Concert Revere.
7:00—Paging the Past, MBS.
7:15—Mutual Maestros.
7:30—Command Performance, MBS.
8:00—California Melodies, MBS.
8:30—Griff Williams Orch., MBS.
8:45—Twilight Trails, Avalon Cigarettes, MBS.
9:00—Alka Seltzer News, MBS.
9:15—George Steaney's Orch., MBS.
9:30—Fulton Lewis, Jr., MBS.
9:45—Jimmy Joy's Orch., MBS.
10:00—Sign Off.

Special Meeting Is Set by Grange at Yoncalla

YONCALLA, May 29.—Elk Creek grange met in regular session Saturday afternoon with Jake Wilson, master, in the chair. It was decided to have a special meeting June 7 to initiate eight candidates in the first and second degrees. The next meeting of the grange will be held the fourth Friday of June, with the Sunnydale grange putting on the work of the third and fourth degrees.

Gasoline Price Cuts in Coastal Area Announced

SEATTLE, May 28.—(AP)—Standard and Signal Oil companies announced retail coastwide price cuts, effective today, of 2½ cents a gallon on ethyl or premium, 1½ cents on regular and two cents on third grade gasoline.

Standard announced at San Francisco the cuts were to meet competition, and were effective in California, Oregon, Washington, Nevada, Arizona, Hawaii and Alaska.

What's in the Air

I don't care if Jesse James did get in the movies. I'm not gonna miss
LITTLE ORPHAN ANNIE
5:45 P. M.

We're going to listen to the talk by
SEN. ALVA V. ADAMS OF COLORADO
8:00 P. M.

Come on down and hear
Come on down and hear!
BENNY GOODMAN'S ORCHESTRA
8:30 P. M.

OTHER HIGHLIGHTS ON TONIGHT'S PROGRAM

Shafter Parker	5:30 p. m.
News	6:05 p. m.
John B. Hughes	6:30 p. m.
Lone Ranger	7:30 p. m.
Harry James Orch.	8:15 p. m.
Alka Seltzer News	9:00 p. m.
Phil Harris' Orch.	9:15 p. m.
Fulton Lewis, Jr.	9:30 p. m.
Jan Garber's Orch.	9:45 p. m.

KRNR
DIAL 1500