

Truman's Threats To Chastise Congress Getting Him Nowhere

By JAMES THRASHER
Mr. Truman is the first President since Warren G. Harding to graduate to the White House from Congress. And no President since Harding has been more familiar with the operations and traditions of that legislative body. Yet it sometimes seems that this familiarity breeds, if not contempt, at least a disregard for the pride and sensitivity of the lawmakers.

This Congress, or any Congress, is highly conscious of its prestige and dignity. Its members have their differences. But, like many quarrelsome families, they will unite to defend themselves against any attack from the outside.

Yet Mr. Truman seems to take periodic delight in rubbing his former colleagues the wrong way. He has cast aspersions at the Republican 80th Congress and the Democratic 81st. He has stuck pins into the thin skins of

individual members. He has demanded that Congress think and act as he bids, on pain of loss of patronage.

And now, unless the national commander of the American Veterans Committee has deliberately misquoted him—which seems most unlikely—Mr. Truman has obliquely invited Virginians to oust their senior senator with the remark that there are too many Byrds in Congress.

This is surprising for two reasons. One is that Mr. Truman surely knows the hazards of trying to purge a rebellious Congress of its disobedient members. Mr. Roosevelt tried it at the height of his extravagant popularity, and failed. Purge attempts are not only considered an affront by the targets and many of the associates. They also are

I SAW

... By Paul Jenkins



I saw the Nash crew at the Cooper Auto Company, Nash distributor at Oak and Pine streets, as they knocked off for a cup of coffee in the parts room. In the lower row, from the left, are Mrs. Steve Cooper, Dewey Kendrick, Percy Witchell and Keith Dies; upper, Steve Cooper, Tom Kendrick, Clark Hadfield and Harold Rand. More and more firms, I seem to notice, are offering facilities and "time for the coffee hour," in their own quarters. Here the coffee toppers may congregate and discuss life and its problems at their leisure. It takes lots of leisure if a fellow does a thorough job of this.

usually resented by the voters who send the potential purges to Congress.

The second reason is that Mr. Truman has seen that more congressmen are captured with sugar than with vinegar. The President has tried toughness with this Congress, and he has also tried a little cajolery. The soft approach has produced more harmony and more accomplish-

ment. Somehow Mr. Truman just doesn't seem to be the tough type. He is apparently a down-to-earth, agreeable man whom his former colleagues on Capitol Hill instinctively want to like. He would probably come much closer to achieving his goals by cashing in on this asset than by being the cold and disapproving taskmaster.

President Truman accomplished the seemingly impossible last fall by winning the voters who seemed so surely committed to another candidate. He did it partly by exhorting the last Congress and promising better things from the next one.

Now, to fulfill his promise, he must win the present Congress to his way of thinking. However much he may disagree with individual members, he is certainly aware that the Congress, as an institution, is the dignified equal of his own office. That is why his frequent fits of scolding seem so oddly unrealistic and out of character.

Ex-Patient Held In Child Assault

PORTLAND, May 19.—(AP)—A former State Mental Hospital patient, just freed from jail by a suspended sentence, is held in an assault on a four-year-old girl. The child was found bound, gagged and bleeding in the rest room of an East Side automobile service station.

Detective Capt. William Browne identified the man as Bernard A. McAdams, 41, Portland.

Service station operator A. L. Whitely discovered the child when he heard her moans. She had been unconscious and was reviving.

Search for the child had started earlier yesterday when the mother reported her missing. A fruit dealer described a man in whose company he saw the child. McAdams was quoted as saying when seized, after the girl was discovered, "perhaps I should go back to Salem for a few months."

Browne said McAdams was held on \$5,000 bail. McAdams originally was sent to the hospital in 1936 but escaped the next year. He was later returned. He had been held in jail Tuesday on a vagrancy charge, but was given a suspended 180-day sentence and released by Municipal Judge John B. Seabrook.

Triplet, 2 Pounds, Dies; 2 Sisters 'Doing Well'

NEW YORK, May 19.—(AP)—A one-pound, 15-ounce boy, one of triplets born to a 15-year-old mother, died Wednesday about eight hours after birth.

"He was just too tiny, I guess," said a hospital attendant. But the other two infants—

both girls—were reported doing well, as was the teen-age mother, Mrs. Jean Williams, of Brooklyn. Studies of animals show that the more intelligent they are, the more sleep they require.

JOE

RICHARDS

NEW SHIPMENT FLOR-EVER

Just in . . . that new plastic floor covering—FLOR-EVER. A vinylite plastic floor covering that is absolute tops in every way. Non-porous, it will NOT absorb dirt. No waxing ever necessary with FLOR-EVER. Fade and acid resistant. In all wanted colors—In rolls, six feet wide. Have FLOR-EVER in YOUR home.



Dress Up Your Floors With Feature Strips

Your floors will look neater, more inviting with feature strips . . . we have many designs to harmonize with your home.



F AND W FLOOR COVERING

327 S. Stephens St. Phone 1478-R

SUIT

CHOICE MEATS

Jumbo Crabs
Fresh Cooked, direct from the Coast
29c lb.

PICNIC HAMS
Tenderized, small 4 to 6 lb. average
43c lb.

BACON
End slices for frying and seasoning
23c lb.

Cooked Hams
E-Z cut ready to eat
67c lb.

PORK LIVER
Fresh, young and tender
29c lb.

HENS FRYERS OYSTERS

ROSEBURG MEAT CO.

WHOLESALE AND RETAIL FROZEN FOOD LOCKERS

624 Winchester Phone 280

YOURSELF

WINDOWS DOORS FRAMES
Priced Right
PAGE LUMBER & FUEL
164 E. 2nd Ave. S. Phone 242

Douglas County State Bank

Member—Federal Deposit Insurance Corp.

Make This Douglas County Institution Your Bank.

Home Owned—Home Operated

CIRCUS CARNIVAL of RED & WHITE FOOD STORES

The circus has come to town! Yes, a Big Carnival of Food Values is being held all this week at Red & White Stores! We're not clowning, however, when we say you will be thrilled by the big bargains in fish, produce, meats, dairy products and packaged and canned foods we have waiting for you at Red & White! Join the crowds at the Red & White Carnival of Food Values today!

Specials for Friday and Saturday, May 20 and 21

 <p>5 oz. Can Fancy 43c</p>	<p>HEMO Reg. Pck. 69c</p>	<p>Bonolive OIL "The Master Ingredient For the Perfect Salad" . . . 16 oz. \$1.05 4 oz. 30c</p>
<p>Red & White TOMATO JUICE 46 oz. Can 25c</p>	<p>Sunshine KRISPY CRACKERS 2 Lb. Box 49c</p>	<p>Sunshine FILLED MINTS 7 oz. Cello Pck. 19c</p>
<p>Red & White TOMATO SAUCE Fancy 8 oz. Can 3 for 17c</p>	<p>Red & White OLIVES Large, Ripe 16 oz. Can 29c</p>	<p>Red & White OLIVES Select, Pitted, Ripe 16 oz. Can 25c</p>
<p>Big More DOG FOOD 16 oz. Can 2 for 27c</p>	<p>1 lb. — 51c</p> 	<p>2 lb. — \$1.00</p>
<p>Underwood DEVILED HAM . . 21c</p>	<p>Our Value TOMATOES Standard — No. 2 Can 18c</p>	

Remember Grandma's Cookie Jar?



COOKIES

That cherished jar, so fat and fragrant . . . sat up on the pantry shelf just filled to the brim with all kinds of fascinating cookies! Brings back vivid memories of home, doesn't it? And to remind you that *cookie-making is fun*, Mrs. Dorothy Franks of Redmond, Oregon, offers you this easy-to-make recipe for *Date Pinwheels*, a special favorite with her family.

Notice that the recipe calls for *Enriched Crown Best Patent Flour*. This is to make certain you get that moist, full-flavored quality everyone wants in cookies. Crown is silk-sifted for smoothness, carefully blended for uniform quality. Bleached or unbleached, Crown assures better baking, every time. Try it in *your* cookie recipes . . . then make certain *your* cookie jar is filled to the brim with goodies!

DATE PINWHEEL COOKIES

FILLING:
Combine and cook until thick:
2 1/2 cups chopped dates
1 cup sugar
1 cup water

DOUGH:
Cream together:
1 cup butter (half shortening may be substituted)
2 cups brown sugar

Add:
1 cup chopped nut meats
Allow to cool.

3 beaten eggs, mixing well.
Sift together into mixture:
4 cups sifted **CROWN BEST PATENT FLOUR**
1/2 teaspoon salt
1/2 teaspoon soda
Mix well, then chill thoroughly.

Divide dough into four parts. Roll out each separately into a rectangle a little less than 1/2 inch thick. Spread with part of the date mixture and roll as for jelly roll. Chill thoroughly, then cut into slices 1/4 inch thick. Bake at 400° about 12 minutes.



Mrs. Dorothy Franks
CROWN COOK-OF-THE-MONTH
from Redmond, Oregon



Crown Flour