

### Modern Female Demands Increased Rights, Still Claims Old Privileges

By HAL BOYLE  
NEW YORK—(AP)—This has been called the century of the common man.

It could be termed with more truth the century of the common woman, except that you'd better be smiling with all 32 teeth, pardner, when you say that. For no lady, no matter how shrilly she presses her campaign for equal rights, wants that word common applied to her sex—and to her that seems only like common sense.

Perhaps we could better call this "the century of the Miss and the Mrs. instead of the Mr." The latest victory of the powder-puff battalions is the decision of the Harvard Law school to admit women to its classes. For 132 years only men boned up on Blackstone in this sanctuary by the Charles, its breaching now by female bluestockings comes now as a sour surprise, indeed, to many oldtimers.

"Aren't there already enough women laying down the law to men?" they cry. The truth is the average man today is just a dazed victim of the feminine equal rights campaign. He is living in a shake-down period in a new war between the sexes. For many women scream for more rights with one breath, and clamor for their ancient privileges with the next.

They insist they no longer have to ride a horse or a barstool side-saddle, but they eye-dagger a forgetful male in an elevator because he won't drop his packages and take off his hat in their honor.

Man must still fetch and carry for them as of old. They will knock out his vote at the polls, compete with him for his job. Yet let him object if a lady shoves him away from his straphanging hold in a crowded subway and she hollers, "Help! Help! a wolf!"

Of course, they all aren't like this. Some gals still only want to boss in the house. Others just demand an equal chance at the office. But many, many modern females play both ends against the middle. They want to act like men and be treated like women. Naturally, the ordinary man



**WINNING LETTERS** of grade and junior high school students who participated in the J. C. Penney's-sponsored Fire Prevention Week contest are shown here, displayed in Penney's window. Fire Chief William E. "Dutch" Mills, above, and two of his assistants judged Theresa Durand of St. Joseph's school winner of the \$5 first prize. Second prize went to Odelle Desbians, also of St. Joseph's. Fire equipment pictured above was loaned by Glenn H. Taylor, owner of the Fire Equipment company on N. Main street.—(Picture by Paul Jenkins.)

thinks this is a little unfair of the fairer sex. He'd like either to deal with a lady as a lady, or have the present code of ethics and etiquette modified to allow him to belt a presumptuous female with a baseball bat if she gets out of line. Right now he's confused. Should he take off his hat before or after hitting her?

In any case the double-grabbing female is building up a vast resentment in the breast of the puzzled male, who regards her as a strange kind of hybrid—something like a mule.

"Women in business brag they don't take advantage of their sex," said one executive I know. "That's true. They take advantage of our sex."

And a veteran bartender added this observation: "Women don't want equal rights—they just want all rights."

### Prize Essay On Fire Prevention Is Made Public

Theresa Durand's prize winning letter, entered in Penney's Fire Prevention week essay contest, is printed here. Theresa is a seventh grader at St. Joseph's school. Fire Chief William E. "Dutch" Mills and assistants of his department were the judges. The letter follows:

St. Joseph's School  
Roseburg, Ore.  
The Honorable Mr. Albert Flegel  
Douglas St.  
Roseburg, Ore.

Your Honor:  
The careless use of matches causes many fires, which result

in burns and explosions. Matches should be kept out of the reach of small children. Inflammable materials, such as gasoline and kerosene, should be kept away from heaters and hot pipes. Never pour kerosene or gasoline on a fire to make it burn better, for they may cause explosions. Many serious fires have been caused by carelessness in the use of electric appliances.

Fires can be prevented by keeping electric wires in good condition. The attic, basement, and garage should be free of rubbish, oily mops and rags. Pipes going from stoves to chimneys should also be in good repair. When you build a fire in the woods, or fields, it is best to clear away twigs and leaves from a wide space, build a fire from fallen twigs, then before you leave the fire pour water on the coals and turn them over several times. Mix the dirt with the coals until you are sure it is all cut. Another way is to dig a hole and bury the ashes. Many forest fires are started by careless motorists or campers.

Should a fire break out and a fire extinguisher is not at hand, a fire can be put out by throwing water on it or by smothering it with sand, a rug or a blanket. When a person's clothes catch fire, he should be rolled in a rug or blanket to smother the flames. Running will cause the flames to

### Body Taken From Creek Awaits Identification

EUGENE, Oct. 13.—(AP)—A body recovered from Salt creek yesterday by a construction crew is held here for possible identification by relatives of a family that drowned in a 1945 Christmas week tragedy.

Deputy Coroner Fred Buell said he believes the body is that of John Mitchell. The family car plunged off the highway near Oakridge, Dec. 23, 1945. His wife, a son and a daughter were also victims.

Buell said relatives from Spokane, where the Mitchell family lived prior to moving here in 1944, were expected here to attempt positive identification.

Bodies of Mrs. Mitchell and her boy were recovered a few weeks after the tragedy. Those of Mitchell and his daughter were not found. The search, however, had turned up the bodies of two others who drowned earlier.

be fanned and make them burn faster.

Sincerely,  
Theresa Durand.

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length—small old shades all the way to measure cloth.

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### U. S. Suit Against Oregon Medical Society Dated

PORTLAND, Oct. 12.—(AP)—The government's anti-trust suit against the Oregon State Medical society was set Monday to open in federal court here Oct. 18.

The government contends that the Oregon Physicians' Service, a prepaid medical plan sponsored by the Medical society, constitutes

a monopoly. The medical society, the Physicians service, and a long list of individual physicians are defendants. The News-Review Classified Ads bring best results. Phone 100.



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2 cups cooked tomatoes 1 tbsp. butter

Cook Mission Egg Noodles in boiling salted water until tender yet chewy. Drain well. Sauté onions and mushrooms in butter for 5 min., add peas and tomatoes. Mix with noodles. Half hour before roast is done, put this vegetable and noodle mixture in one end of roasting pan and allow to cook in juice of roast, basting occasionally for remaining 30 minutes. Serve 6—and it's a delicious change from meat and potatoes!

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