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G. GARLAND SITTSE,

EDITOR AND PUBLISHER

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ERA OF PROSPERITY LOOMING

By LORD ROTHERMERE, English Newspaper Publisher.

The United States is due for another march along the road of sustained industrial development and progressive prosperity. It has triumphantly survived last fall's stock market crash.

The nation as a whole has, and is entitled to have, unshakable confidence in its enduring prosperity. That prosperity is based upon an abundant supply of the principal raw materials within America's own borders. The development of these is carried on by a fortunate alliance of extremely high executive capacity with the most intelligent, hard working, and ambitious labor in the world. The United States possesses every asset that makes a nation rich. In equally abundant measure, she has the men, the money, the materials, and the markets.

During my recent stay in New York I heard the personal views of a half dozen great industrial leaders of the United States, and found each of those men completely confident that the next two years will see the United States once more establishing new peaks in every branch of national activity.

CHANGE IN GRADUATION METHOD

By ROBERT MAYNARD HUTCHINS, President Chicago University.

I would base college graduation on proved mental capacity rather than on grade points. The experiments of the collegiate division should center on the business of getting the student started on his education. Normally an individual might stay there two years. On the other hand, he might spend one or three years in the collegiate section. At the conclusion of this period he should enter the university as distinguished from the collegiate program.

In the university his object should be to begin the study of some division of knowledge that is of particular interest to him, and which he is qualified to deal with. This program also should be flexible; he should go as fast as his abilities permit. In those studies in which he chooses to specialize he should have a minimum of instruction, and should put forth a maximum of independent effort. In those which he merely wants to know about he should be lectured en masse by the best lecturers to be obtained.

"ADS" AS BUSINESS TONIC

By LOUIS WILEY, Business Manager New York Times.

There is an unfailing tonic that will sustain business in the continuous progress which makes prosperity. The tonic is intelligent advertising. Business "turned a corner" in 1929, and as a result the machine of prosperity has slowed down temporarily. Since advertising is a fundamental part of this machine, it must contribute to the restoration of normal conditions.

Advertising has new worlds to conquer. We do not yet know all of the profitable possibilities of this amazing aid of business, so successful in the two-line classified advertisement in a single daily newspaper, or in a schedule which may embrace full pages in hundreds of newspapers, double trucks in color in magazines, and appropriations of millions of dollars to keep a thousand-million-dollar company operating profitably.

The lesson of advertising to business in 1930 is work. Do not advertise if you are not ready to work, to accept the business rewards which good advertising brings. Do not advertise if you want to let your business remain stationary or grow smaller.

If you are ready to go ahead to achieve that rate of progress which is prosperity, well-planned advertising is the tonic.

The road to Diamond Lake, in Central Oregon is open and free of snow, according to Matt Ryckman, superintendent of hatcheries for the state game commission who has returned from a tour which took him to all of the hatcheries and egg taking stations in that section of the state east of the Cascades. Diamond Lake, a favorite resort for hundreds of resident and non-resident anglers will be open for fishing June 1. While on his tour Mr. Ryckman paid close attention to the work going on in the hatcheries and states that the crews under his direction are obtaining all the eggs the hatcheries are in a position to handle.

FROM LAND AND SEA



THE Chinese have a saying to the effect that "Mountain and sea yield their tributes" to a formal feast. That this is part and parcel of the customary Chinese understatement is obvious when it is remembered that a Mongolian feast may consist of as many as two or three hundred dishes, each with a flavor and fragrance of its own. The Princess Der Ling, former Lady-in-waiting to the Empress of China, relates that there would always be a hundred different foods on the table when the Empress ate. And for such a meal all nature—including sea, mountain and plain—must contribute.

To Occidental ears such tales sound almost unbelievable, for a vast profusion of foods is no longer the style in the West. The interest in foods and in new food combinations is not dead, however, but actually increasing. New recipes for delectable dishes are being developed daily. Many of them, instead of combining the products of mountain and sea metaphorically, do it actually. Salmon is certainly a sea food, and eggs are a land food (although after the recent adventure of the hen who was taken up in an airplane and laid an egg while aloft, eggs may be classified as celestial as well as terrestrial). At any rate, salmon and eggs can combine to make a most delicious dish called Salmon Timbales.

Salmon and Eggs

Details of the proceedings go like this: Beat three eggs slightly and add one and one-half cups of milk,

one and one-half teaspoons of salt and one-eighth teaspoon of pepper. Add three cups of canned salmon, lightly flaked and two tablespoons of chopped parsley. Pour into well-greased molds or custard cups, set in a pan of hot water and bake in a slow oven until set and a knife comes out clean. Use a temperature of not more than 300° F; bake for 30 to 40 minutes.

From childhood days come the vague ideas that Europeans take their cattle to graze in the mountains at certain seasons of the year, so certainly cheese could be called a mountain product. And cheese and sardines together make a hors d'oeuvre which is appetizingly called Sardines Parmesan.

Fish, Cheese and Vegetables

First make oblong pieces of toast and spread them with onion butter (butter flavored with onion juice). Then drain the sardines from an 11-ounce can put up in mustard sauce and remove the backbones, being careful not to break the fish. Lay one split sardine on each piece of toast and sprinkle with grated Parmesan cheese and paprika. Place under broiler flame until piping hot. Serve on small plates with a little of the hot mustard sauce on each.

Shepherd pie with its fluffy topping of mashed potatoes is well-known everywhere, and when fish takes the place of meat in the pie, its popularity grows apace. To make Mackerel Shepherd pie, drain an 8-ounce can of diced carrots and add to half a cup of canned peas. Stir gently into two cups of thick

white sauce. Flake the fish from a one-pound can of mackerel and fork very carefully into the sauce so that it remains in fairly large pieces. Pour into a buttered baking dish and pile fluffy, well-seasoned mashed potatoes on top. Brush with melted butter and bake in moderate oven until very hot and the potatoes are a golden brown.

Sea Food Salads

Our land and sea combinations extend to salads, too. Here are a couple of particular excellence. The first is:

Tuna-fish Salad: Marinate the following in French dressing for at least an hour: one and one-half cups diced, boiled potatoes, one cup diced, cooked carrots, three-fourths cup diced celery, three-fourths cup diced canned, stringless beans. Drain, and add contents of a large can of tuna-fish, flaked, mixing lightly so as not to make pasty. Moisten with mayonnaise and serve on lettuce.

Crabmeat Jelly: Dissolve three-fourths package of lemon-flavored gelatin in three-fourths cup boiling water, and add one and one-half tablespoons of lemon juice. Marinate three-fourths of a 6½-ounce can of crabmeat and one and one-half tablespoons of chopped green pepper in two and two-thirds tablespoons of French dressing for an hour. Add, together with one-fourth cup of sliced stuffed olives to the gelatin when it starts to thicken. Fold in six tablespoons of mayonnaise and pour into mold. Chill. Serve on lettuce.



Frank J. Loesch, member of the Hoover Crime Commission, shown holding one of the horns that he says will blow crime from the earth.

Horns Will Blow Crime from Earth Says Frank Loesch

Arch-Enemy of Chicago Criminals Says Teaching Children to Blow Horns Will Rid Earth of Crime.

"If every boy and girl in the world were taught to blow a horn, I believe they could blow crime from the face of the earth." This was the striking statement made recently by the Hon. Frank C. Loesch, member of Hoover's National Crime Committee and formerly special prosecutor of Chicago, in

a speech before the Conn Music Center, Elkhart, Indiana.

In his speech, Mr. Loesch, who is nationally known for his daring attacks on Chicago racketeers, recommended a musical education, and especially membership in the band, as a powerful deterrent to the wayward impulses in the growing child. To support his recommendation, Mr. Loesch cited the remarkable record of the Union League Boys' Club of Chicago, of which he is one of the sponsors.

"For a number of years the club has had a 50-piece band, composed of boys under the age of 18, and this band has been an important factor in the work of the club. This organization has been instrumental in reducing juvenile delinquency in its district by more than 80 percent. Besides the band, the club has an orchestra of 20 and a drum and bugle corps of 54 boys.

"These musical organizations have

been the means of making good citizens out of many of the boys of our city who might otherwise have become community parasites, if not actual criminals.

"Many other men who have made a study of crime agree with me in recommending music, and especially the band, as a character builder and a deterrent to crime. William J. Burns, world renowned detective, said, 'Show me a town with a maximum of music and I will show you a town with a minimum of crime.'

"Osbourne McConathy, former dean of music at Northwestern University, has gone on record with a statement to the effect that 'Music will cure the so-called 'flaming youth' and put strength into the social fabric of America.'

"W. van de Wall, well known criminologist, in speaking of the effect of music on the abnormal and anti-social mind, says, 'It stimulates some of the drowsy patients to vigorous action and many of the anti-social individuals to constructive activities.'

"Asked for a receipt to rid a certain Ohio town of its 'nightly pests,' consisting of 40 to 50 boys from 16 to 20 years old, Dr. S. Parkes Cadman, eminent New York divine, offered the following advice: 'Since the boys are getting beyond the age for Boy Scouts, why not start a band for them? Music hath charms to soothe the savage breast. Try it on these youthful scapegraces in your locality. I predict that 90 percent of them will respond.'



Mr. Loesch in interested conversation with a band boy who is helping to "blow crime from the earth."