

PEDESTRIANS TODAY TO HEED WHISTLES

New Law Puts All Traffic at Beck of Police—Speed for Autos Cut.

PARKING LIMIT EXTENDED

Even Headlights Are Affected by Ordinance That Bars Trucks From Main Streets Unless Making Delivery.

SUMMARY OF PROVISIONS OF NEW TRAFFIC ORDINANCE.

Vehicle must go around block instead of blocking traffic in turning around within a street. Drivers must give warning with outstretched arm before turning, slowing down or backing. District where parking of machines is prohibited is enlarged to take in north-and-south streets as far south as Yamhill street between First and Fifth streets. Headlights shall be so trained that they will not blind, dazzle or confuse pedestrians or horses. Pedestrians shall observe white signals of the traffic policeman. Speed of automobiles outside the business district cut from 25 to 20 miles an hour. Congested district narrowed down. Vehicles prohibited from carrying more than five tons. Trucks prohibited from using Alder, Washington or Morrison streets except when making delivery. Sounding of horns prohibited except for necessary warning.

The police were instructed yesterday by Mayor Albee to commence the enforcement today of the provisions of the new traffic ordinance which goes into effect today. Tomorrow and Sunday will be devoted to educating the users of the streets as to the operation of the new rules. Arrests will be made after Monday.

The new ordinance makes a number of important changes which promise to keep the police busy until the public become acquainted with the new conditions. The law changes conditions for all classes of vehicles and also for pedestrians. Among the most important provisions is that reducing the speed limit in the residential sections. Autos under the old ordinance could make 25 miles an hour. The limit now is 20 miles an hour. This promises to give the motorcycle policemen considerable trouble.

Drivers of automobiles are required under the new measure to indicate their intention of turning, slowing down or backing, by outstretched arm. Parking of machines during the day time is to be prohibited on some streets, where it is now permitted. The restriction has been extended to include First, Second, Third and Fourth streets, between Morrison and Yamhill streets and Yamhill street between First and Fifth streets.

The ordinance prohibits dazzling headlights. The lights must be so arranged that they will not dazzle, blind or confuse the eyes of the streets. The congested district where speed of autos is limited to 15 miles an hour has been reduced. It now takes the district bounded on the north by Glisan street, on the west by Thirteenth street, on the south by Jefferson street, on the West Side. On the East Side the bounds are Grant and Union avenues on the east, Hawthorne avenue on the south and Clackamas street on the north.

Pedestrians are to get their share of regulation by being required to adhere to the whistle signals of traffic policemen at crossings, where traffic policemen are stationed. They are required also to cross intersections at right angles instead of "jay walking."

Good Things in Markets

THE closed season for net fishing on the Columbia River began last Monday, and lasts till the first of May. Fishing on the river in the meantime can only be followed with hook and line, and, consequently, this is just the time when the local disciples of Isaac Walton get busy.

Chinook salmon, taken from the Columbia with hook and line, is selling for 20 cents a pound, while that brought from the Sacramento River retails for 18 cents. Steelhead salmon can be had as low as 10 cents a pound.

Salmon trout, from Puget Sound, is 20 and 25 cents; sturgeon, 20 cents; rock cod, mackerel and, in some cases, catfish, 15 cents; perch, sand-dabs and black cod, 12 1/2 cents a pound.

Skate, ling cod, soles and flounders are each 10 cents a pound. Inkhair, two pounds for a quarter; halibut, three pounds for 25 cents.

Shrimps, 25 cents a pound; crabs, 15, 10 and 25 cents each; Olympia oysters, solid pack, 60 cents 15 cents; Eastern Baltimore variety, 35 cents a pint.

Smelt is still abundant—four pounds can be had for a dime, or 12 pounds for a quarter. Has everyone tried baking them? A sprinkling of cracker crumbs on top and a few drops of olive oil in the pan, before placing in the oven, is the recipe of a housekeeper who provides good things for her table.

Florida, as befits the "sunny South," is already sending us fresh strawberries, which, considering the season, seem cheap at 75 cents a box. Florida grapefruit, 10 cents each, or three for a quarter.

The bitter, or Seville orange, for making marmalade, retails for 25, 40 and 60 cents a dozen. Bright, clean navel stock are selling at 15, 20, 25 and 30 cents a dozen for large ones. Lemons, 15 and 20 cents; California grapefruit, 5 cents each. Bananas, 15 and 20 cents a dozen; pineapples, 15 and 20 cents each. Cranberries, 15 cents a pound.

Roman Beauty apples, of select quality, are \$1.50 a box, or 25 cents a dozen. Good, sound Spitzenberg, \$1 a box. Newtowns, 20 cents, and Baldwins 10 cents a dozen.

In the vegetable market Florida "Early Rose" new potatoes find purchasers at 15 cents a pound, and wax and green beans at 25 cents are also from the Evergreen State. From the South, too, come fresh tomatoes at 20 cents a pound.

California is forwarding up to us green peas at 20 cents a pound; celery roots at three for a quarter, and "Colorado" asparagus, raised near Sacramento, at two pounds for 35 cents.

Oregon-grown Brussels sprouts are 15 cents a pound; fancy green rhubarb, 10 cents, and spinach the same price, or three pounds for a quarter.

That Spring is upon us is evidenced by the presence in market of fresh mint,

chives and watercress, each at 10 cents a bunch. Lettuce heads, 5 cents each; large ones, two for 15 cents; celery roots, 10 cents a bunch, and cauliflower, 10 cents a head. Artichokes, 5 cents each, and larger, three for a quarter. Mushrooms, 40 cents; green peppers, 40, and eggplant, 20 cents a pound. Cucumbers, 10 cents each; chikory lettuce, 5 cents a head; asparagus, 15 cents a pound, two pounds 25 cents. Radishes, 5 cents a bunch.

Burbank potatoes, \$1.75 a sack, and getting scarce, as California is buying them up, but good, white stock can be had in market as low as \$1.05 a sack. Sweet potatoes, six pounds for 25 cents.

In the poultry market: Turkey, 20 cents; milk-fed chickens, 25, and "street" chickens, 20; milk-fed "roasters," 25, and milk-fed fryers, 35 cents a pound. Geese and ducks, 25 cents; Spring ducks, 40 cents a pound.

Squabs, 50 to 60 cents each. These are "Carnox," large brown pigeons, weighing 10 to 12 pounds to the dozen. Drawn poultry—the excellence and convenience of which has been established—ranges from 50 cents to \$1.50 each.

Eggs, Oregon ranch and strictly fresh up, are 25 cents a dozen, or two dozen for 45 cents. Butter, good, 70 cents a roll.

CALL FOR RUSSIANS OUT

RESERVISTS IN NORTHWEST SUMMONED TO COLORS.

Owing to Fact That Many Left Home to Escape Conditions, Doubt About Return Is Expressed.

Russian reservists in the Northwest are summoned to return to the colors in a proclamation issued through the Imperial Russian Consular office in Seattle, as follows:

The Imperial Russian Consulate at Seattle hereby announces to all the Russian reservists residing within its Consular district, in the States of Washington, Oregon, Idaho, Wyoming, Montana and the Territory of Alaska, that they are called to military duty and must leave immediately for Russia so as to be there not later than March 21, Eastern calendar, or April 13, Western calendar.

Failure to appear within the specified time will render the reservist liable to punishment according to law.

The Russian subjects who are residing in Oregon and other states of the Northwest are not all Russians. There are many Greeks, Bulgarians, Finnish and people of other nationalities who are under the government of Russia and who are affected by this proclamation, although there is a large Russian colony in Portland. It is not known how great a percentage of the members of the colony are subject to military service, and it is a matter of still greater uncertainty whether more than a small proportion of them will respond.

The majority of Russian subjects here, it is said by those familiar with the situation, left home to escape the conditions under which they were obliged to live, and it is doubtful if they will return.

BERRY SENDS FOR BALLOON

Aeronaut Wants Wrecked Gas Bag for School in St. Louis.

Joseph M. Ries, manager of the 1914 Rose Festival balloon races, is in receipt of a letter from John Berry, of St. Louis, in which it is requested that the wrecked balloon, Kansas City III, be sent immediately to St. Louis. The paraphernalia consists of a net, valve, appendix, basket, sand bag, trail rope, camp, etc.

Mr. Berry wrote that he is operating an aviation school in St. Louis and he has discovered several promising aeronauts. Great interest is being shown by people between 18 and 35, he writes, and a balloon race will be started soon for the beginners.

Captain Henderson, one of the entries in the balloon race in Portland last June, has retired. Wilbur Henderson to take interest in the dispute over the prize money given by the Rose Festival Association last year. The dispute arose over the failure of John Watts to comply with the rules of the Aero Club of America in sending an entrance fee to insure his good faith in coming to Portland to compete in the local race.

At present Watts' case is in the hands of J. N. Hart, his attorney, and will be tried sometime this week. Watts maintains he covered the longest number of miles and should be winner of the race, but the Aero Club of America awarded it differently.

JITNEY BILL FOUGHT

Mr. Daly Opposes Measure as Amended by Council.

PASSAGE, HOWEVER, LIKELY

Bar From Busy Streets Disapproved as Is Increase in Minimum of License Fee—Final Action to Be Delayed Is Probability.

Commissioner Daly may become an opponent of his own ordinance to regulate jitneys. He announced yesterday that he is opposed to some of the changes in the measure made by the majority of the Council and, as a result, he will not feel justified in voting for the measure unless the provisions are changed back. The ordinance in final form as decided upon by the majority of the Council will be up at this morning's meeting. It is probable it will go over for a week or 10 days for final vote.

Commissioner Daly opposes provisions in the measure prohibiting the jitneys from operating on Washington and Morrison streets in the congested district of the West Side; to the making of a minimum license fee of \$3 a month instead of \$2, as proposed originally; and to one or two other provisions. Mr. Daly says he considers these provisions too drastic. The majority of the Council already has voted for the amendments.

From present appearances the majority of the Council (Mayor Albee and Commissioners Dieck and Brewster) will support the measure and Commissioner Bigelow may vote with them. Commissioner Daly, although favoring drastic regulation when the problem first came up, has changed front.

City Attorney La Roche completed the final draft of the ordinance last night. It now embraces most of the features incorporated in the measure as presented by Commissioner Daly with some additional provisions ordered by the Council.

The principal provisions now are as follows: All jitneys must procure permit and pay license fee. Fee as proposed originally, to be exacted for cars carrying up to seven passengers. Additional fee of 25 cents a month for each seat over seven.

Number of passengers carried by jitneys to be limited to seating capacity, except in large motor buses. Jitney drivers must pass examination as to their experience and ability. City to inspect brakes of machines at least once every 30 days.

No person under 18 years of age to be permitted to drive jitney. Cars weighing more than 5500 pounds to be forced to stop before crossing main tracks.

Driver in applying for license must designate route to be followed. This route must not be changed without consent of Commissioner of Department of Public Utilities. Route must be designated by sign in permanent oil paint on windshield and sides of car. Service must begin at 8:30 A. M. and continue until 10 A. M. and from 2 P. M. until 11 P. M.

No more than 5 cents shall be charged for service. Permit of any driver may be revoked by Council at any time for cause.

In case of conviction of driver for violation of city traffic laws or reckless driving privilege of driving may be rescinded for one year.

FIRE INSPECTION TO START

Deputies to Begin Campaign Along Plans Laid by Mr. Stevens.

Fire captains who have been appointed deputy fire marshals received instructions at a meeting yesterday for carrying out their work, which is to start at once. They will be required to make inspections in all theaters each night and to inspect buildings and yards throughout the city to bring about better conditions.

The campaign of inspection has been held up because of the absence of Marshal Stevens. Since his return he has formulated definite plans. The deputy fire marshals will work by districts. The captain in each station has been made a deputy and will inspect the territory covered by his station. The marshals will cause property owners to clean up basements in which there is inflammable material, and yards, attics and other parts of buildings in unsafe condition.

ORGAN RECITAL ARRANGED

Seventh of Series by Guild to Be Given at Trinity Church Tonight.

The seventh organ recital of the series promoted by the Oregon Chapter of the American Guild of Organists will be given tonight at Trinity Episcopal Church, Nineteenth and Everett streets, at 8 o'clock by William E. Boone, organist First Church of Christ Scientist. The recital is free to the public and the following is the programme: Fantasia overture (Fricker); "Will of the

Wisp" (G. B. Nevins); toccata, adagio and fugue in C major (J. S. Bach); (a) barcarolle, (b) "The Seraph's Strain" (Wolstenholme); march "Solennelle" (Lomare); (a) "Clair de Lune," (b) "Pastorale" (Bonnet); toccata in E major (Bartlett).

PUPILS WORK FOR BONDS

Parades Held at Cathlamet to Urge Need of New School.

CATHLAMET, Wash., March 18.—(Special).—The pupils of the Cathlamet school paraded today and will parade again Saturday for the purpose of interesting people in the school bond election Saturday.

A feature of the Saturday parade will be a number of babies in their carriages carrying the banner "Cathlamet's High School Seniors 1915."

The Parent-Teacher Association will give a reception on Friday evening to the people of the district. John L. Harris, of Kelso, and local people will speak on the need for a new school building and high school.

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