

Debate Team Trip Told

By Homer Richards

Chicago Thrills Young People on Way to Salem, Mass., for Debate Against Easterners

(By Homer Richards)
(Continued From Sunday)
Saturday morning we were taken by Longfellow's Wayside Inn, the property of Henry Ford. They served us a wonderful chicken dinner. We noticed that a price of \$2.50 was considered reasonable.

From here we were taken about Boston until 5 p. m. when we went to Fall River and sailed at 7:35 for New York on a Fall river boat. We ate aboard the boat; passed Newport about 9 p. m. and retired early.

At 4:30 I was called and went on deck to witness a most wonderful sight—sunrise on the Atlantic. I later woke the young ladies and we ate breakfast. We sailed thru Long Island sound up the North river past New York's awesome skyline and docked at Pier 14 at 6 p. m. Sunday morning.

We went by taxi to the Hotel Bristol. A former classmate at Reed college of Miss Browne met us at the dock and acted as our guide while in New York. The young ladies retired for two hours after which we went to church—not only one but three.

The first was a beautiful Catholic cathedral, the second a Russian temple and the third, where we stayed for services, the "Cathedral of St. John the Divine." This is to be the third largest cathedral in the world when completed. It is a massive building of stone with high arches and long halls; with beautiful windows and still more beautiful shrine.

At the completion of the services we went thru the church. It has such an interesting history that I am tempted to repeat it but space is not sufficient.

We rode on a bus top to the heart of Greenwich Village. Here in an old building well past 100 years old we ate our luncheon. Don't try to picture the Pepper Pot in your mind—just imagine it. An old basement—young girl artists in loose smocks as waitresses—all smoking cigarettes—rough tables and chipped tableware—candle lights and a painted pianist—that's the Pepper Pot of Greenwich Village.

I don't remember the exact order in which we visited the different points of interest, but a sketch of them will do.

Two other interesting places where we ate were the Russian Inn and the Roof Tree Inn. The latter was an old barn of many years past, now serving as a restaurant. They call your attention to the loft (where we ate), the crude timbers, etc., with especial pride. If you can find an old barn or house in New York, turn it into a restaurant. Import some artists; secure a couple of police raids—and add a cover charge. Your fortune will be made.

The Russian Inn was a novel place. Of course the menu was printed mostly in Russian and the young ladies ate a full Russian dinner. We were waited on by a young Russian who said he had a contract to dance in the movies at Hollywood next year. All serving was by men in flaming Russian sack coats. A Russian orchestra played, Russian music while we ate Russian food and gazed at Russian mural decorations—but when we got the check—we all went out "a rushin'."

Of course, I can't forget the Automat. One of those places where you drop one or two nickels in a slot, turn a knob and get a sandwich or whatever you wanted. It's a fine place to get good food at a reasonable price and get service, also.

We went to the Strand theatre one evening but didn't like the show. One Monday night we went to the musical comedy "Sunny" and heard George Olsen's orchestra play "Who."

We saw all of Fifth Avenue from a bus top. We went thru the museum of Natural History, the Aquarium and many other interesting places.

We were all very sorry to leave New York at 11 a. m. Tuesday. It was quite a wonderful town and pleased us all. About 1 p. m. the same day we arrived in Philadelphia. Here we stayed at the Rittenhouse, quite an old but very nice hotel.

Mr. Winston Jr. of the Winston Publishing company took us about Philadelphia that afternoon. We visited the Betsy Ross home, Independence Hall, the sesqui-centennial grounds and their beautiful park. In the evening we ate at the Automater (similar to the Automat in N. Y.) and enjoyed "No! No! Nanette," played by the original company the Garrick theatre.

The next morning we went thru the Winston Publishing company. We were told that they publish more bibles than any other publishers. We certainly saw lots of them there.

We left there at 11:14 a. m. and arrived at Washington that afternoon about 2:15. We took a taxi to the New Abbott and found out that Washington has

Epic Film Is at the Elsinore



"The Vanishing American," from the great novel by Zane Grey, is now playing at the Elsinore theatre here, the Northwest's most beautiful playhouse. In "The Vanishing American," a story of the Indians of this country, Richard Dix, Lois Wilson and Noah Beery are starred. The three players are seen above in a picture taken from the drama. The film will be in Salem, today, Wednesday and Thursday.

the highest taxi rates of any town we had or were going to visit.

I spent the afternoon letting the papers and people we were to see know we were in town. The next evening we went to Loews Palais and saw a fair picture entitled "Let's Get Married." As usual the hero and heroine did much to the satisfaction of the audience.

A noticeable occurrence in this theatre and at the one we visited the next evening is worthy of telling. During the Pathe News a portion of the film showed government prohibition agents breaking kegs of beer. Many hisses from the audience were heard while the film was being run. I took it that this was the way the people of Washington tell the government officials who might be in the audience of their attitude toward this question. We ate a bite after the show at Brownley's—a nice place.

The next morning we went to Representative Hawley's office. This gentleman took us about the grounds, the Congressional Library, and introduced us to many distinguished men. He took us to the White House where we were introduced to the President and had the picture taken. Then he took us back to the House restaurant for luncheon.

Later in the day we met Senator McNary who introduced us to Vice President Daves and had us go for a ride around the speedway and about town. Friday evening we went to the Metropolitan theatre where Corinne Griffith was playing "Madame Modiste."

At 10:30 the next morning we went thru the White House. Immediately after that Senator McNary sent us to Mt. Vernon. We ate dinner at the Mt. Vernon Inn after which we went thru the estate.

The next morning we went to the Bureau of Engraving and Printing and saw them running off paper money. It was a very interesting place. We had to arrange our railroad tickets over again as the first way was not satisfactory. Then we ate luncheon at the Roma restaurant—an Italian cafe with quite an "air."

That afternoon we said goodbye to our Congressmen, saw Herbert Hoover and ate an early supper at the Roma Inn—under the same management but decidedly different.

And so at 9:35 Saturday evening, May 15, this portion of our trip ended. We boarded the Southern railway train and went south thru sunny Dixie and on to New Orleans.

Sunday was spent aboard the Southern railway. We were passing thru the sunny southland

which seemed to be at the height of its beauty as everything was green and in bloom. We were due in New Orleans at 7:20 Monday morning. We planned to spend the morning at New Orleans cleaning up but the Southern Pacific passenger agent had planned quite a reception. We did not expect to be met by anyone so when we found a delegation from the high school was to be with us all morning we were agreeably surprised. They took us for a long distance drive thru palm-lined streets past many interesting places. We passed thru Audubon park, out to the Yacht club and saw the unique cemetery. All the graves are in tombs above the level of the ground. The cemetery looked like a small village of small houses. We went thru their Polytechnic school where many young men were learning a trade. After four hours of delightful riding we went back to the girls high school for luncheon. In New Orleans the boys and girls occupy separate high schools and we went to the girls high school.

About 3:30 in the afternoon we had our friends goodbye from the Southern Pacific office. The young ladies went shopping and I went after a haircut and shave. We met again at 5:30. As for restaurants in New Orleans, we tried three. We ate a rather early breakfast in one of the finest cafeterias we had been to. I don't recall the name now but we all ate to capacity on \$2c.

We ate luncheon at the Girls' high school which was prepared by the domestic science class. It was very well planned. About 6 o'clock we left the Southern Pacific ticket office in a taxi and went to the Rendezvous du Vieux Carre for supper. This

The Midget Meat Market never fails to give you the finest meats and fish. There is but one place in Salem to get the finest fish. The Midget Market has it for you. (*)

Chas K. Spaulding Logging Co., lumber and building materials. The best costs no more than inferior grades. Go to the big Salem factory and save money. (*)

The Marion Automobile Co. The Studebaker, the world's greatest automobile value. Operating cost small. Will last a lifetime, with care. Standard coach \$1415. (*)

Haltik & Eoff Electric Shop, 127 Court St. Everything electric, from motors and fixtures and supplies to wiring. Get prices and look at complete stock. (*)

O. J. Wilson, for 21 years the Buick man in Salem. When better cars are built, Buick will build them. The better Buick is here for you and your family. (*)

NOW PLAYING



ing wherein the renowned Jenny Lind was entertained by Madame la Baronne de Pontalba.

After witnessing Harold Lloyd's latest spasm "For Heaven's Sake" at a theatre (we voted this show the worst ever) we hid ourselves to the famous cafe Antoinette, established in 1840. Here the best thing to do is to let the waiter suggest the dishes—the menu is entirely in French. The waiters here are very courteous. We were told by our hosts earlier in the day that this was the finest cafe in the town. While the decorations were decidedly American, the food was good. But don't expect to find too great a French atmosphere here.

All in all, New Orleans had pretty good places for nourishment. We left the town late that evening very much impressed with its novelty.

We left New Orleans at 11 p. m. Monday on the Southern Pacific train "The Lark." I really believe that the personal attention from the porters, the steward and conductors on this train was the best that we received anywhere. It was a mighty fine crew on this run and the trip was enjoyable.

Southern Pacific agents met us at San Antonio and Houston where they took pictures of us. The Houston agent had movies taken. At Los Angeles where we arrived Thursday morning the agent met us and we had more pictures taken. I forgot to mention that the agent at El Paso pointed out the mountains of Mexico to us. He wanted us to stay over a day and go into Mexico but as our reservations were already made we went on to Los Angeles.

At the Theatres

Elsinore—Zane Grey's "The Vanishing American" with Richard Dix, Lois Wilson, Noah Beery.

Oregon—"The Unknown Soldier," with star cast.

The New Rosslyn hotel is just about all a hotel should be. The hot water is hot, the cold water is cold and the rooms are splendid. The dining room was an innovation in meats and prices. Prices are exceedingly low due to their serving an enormous crowd at every meal.

We made a tour of Hollywood, Beverly Hills, Ocean Park and Venice. Many of the famous motion picture actors homes were pointed out to us. We ate Hot dogs and drank pink lemonade at the carnival in Venice. Arriving home we ate hurriedly and took a taxi to Grauman's Egyptian theatre. Here we saw Douglas Fairbanks in "The Black Pirate" and Mary Pickford in "The Spoken Word." It was a double bill with a prologue before each picture. Grauman is building a Chinese theatre south of the present Egyptian theatre. All in all I thought this one of the most novel theatres we had visited.

The next morning we went out to South Pasadena to the ostrich farm. It was very amusing to see these birds eat. They can swallow the largest oranges whole and I have a picture of one with five in his long neck. They never chew anything but swallow everything whole.

That afternoon we visited the factory of the T. V. Allen company. It was this company where we bought our class rings and

pins last year and where we ordered our announcements this year. We enjoyed the process of making rings and pins and engraving diplomas.

We ate supper at the Studio Inn. It was another place infested with cigarette smoking women. Then back to our hotel and to the train. We left Los Angeles at 8 p. m. Friday.

At 10:30 Saturday morning we arrived in San Francisco and went to the Hotel Steward. That afternoon we went to the California theatre and saw "Siberia." Their orchestra played a very thrilling prologue. Luncheon was taken at the Green Gate Inn (more ladies smoking). We lunched after the show at the Pig and Whistle store on Market street. Dinner was at the French restaurant—decidedly French.

At 8:30 that evening we went through Chinatown on one of the Grayline tours. It was well worth while. We visited a Chinese musician, a Chinese family, a Joss house or temple and the Chinese telephone exchange and also Sing Fats bazaar. We were back at the hotel about 10:30.

Sunday morning we went on a

tour about the Golden Gate park, the Presidio, the Cliff House and twin peaks. We got some wonderful views of Golden Gate and the ocean. After a hurried light luncheon at Wilson's we went on another tour to Berkeley and the University of California. We saw the Greek amphitheatre, the Stadium and went up to the top of the Campanile. We were back at the hotel about 5:30. We had breakfast that morning at the Golden Pheasant and dinner that evening at the States restaurant. Walter Lind and his orchestra who broadcast from there played during the hour. We enjoyed the meal very much. At 4:40 we crossed the bay and boarded our train for home.

Monday's ride of the beautiful mountains of southern Oregon was enjoyed very much. Our reception here was much larger than our expectations and we were very glad to get home. We had traveled across 27 states, through a portion of Canada, ridden just a few feet from Mexico and spent a night on the Atlantic. Our trip could not have been more complete.



189,000 women asked for it in the first 7 weeks

From rock-bound Maine to sun-kissed California, they wrote to New York for this new delicious dessert



98% of those who comment on it say, "The fruit flavor is a revelation. It's the best I ever tasted!"

89% remark with delight on its fresh fruit taste.

99% emphasize its "fruity flavor and fragrance."

IT'S IN THE FLAVOR, made only from fresh fruits, that this marvellous difference lies. Tart

refreshing lemons, golden oranges, the fresh delicious juices of strawberries, raspberries—from these alone come Royal Fruit Gelatin flavors. No "synthetic" or artificial flavorings are used. They could never duplicate that glorious fresh fruit taste, that fragrant aroma that arises directly you open the package.

The pure, perfect gelatin that carries these flavors has not spoiled nor altered them in any way. We are proud to offer Royal Fruit Gelatin to our Royal Baking Powder friends. We are delighted with their instant recognition of its

qualities—their appreciation of the same high standards applied to a new line. From Brooklyn they write:

"I knew we would like it because we always use

Royal Baking Powder, so went for this. It was even beyond our expectations."

"Like the Baking Powder, it's A. 1." is the verdict from Westport, Conn.

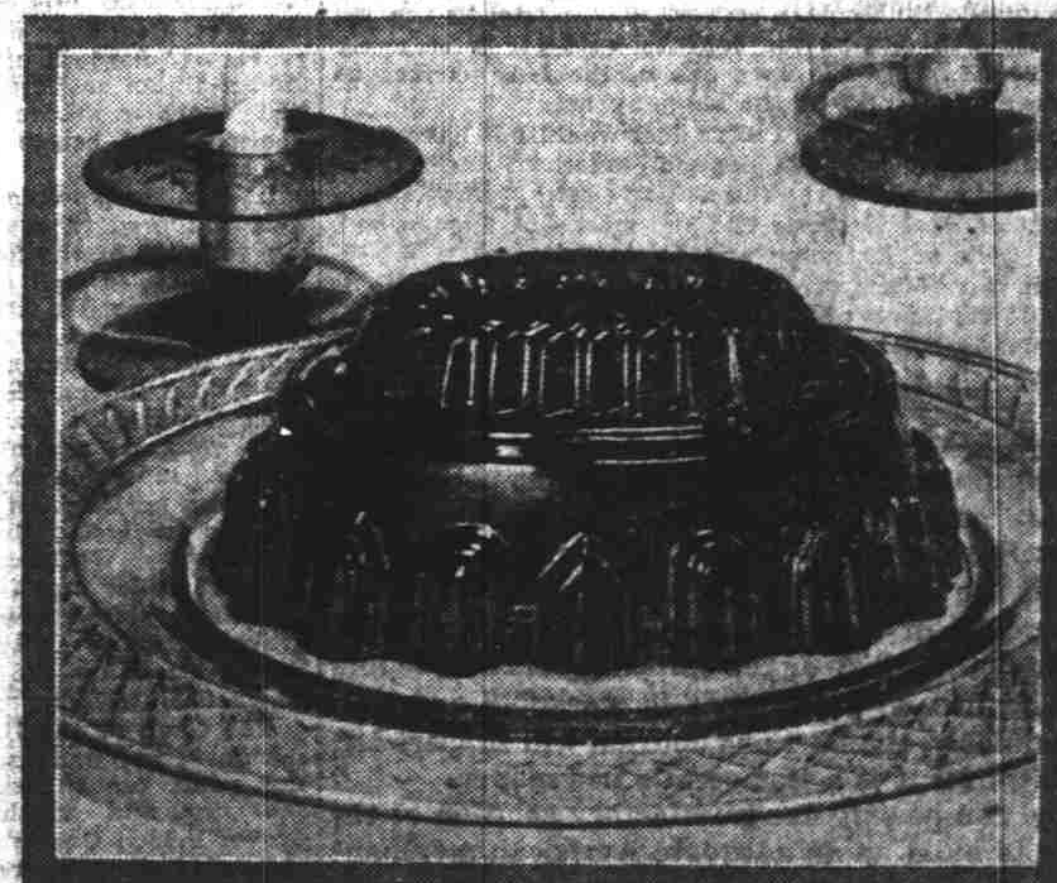
From the East they write: "The flavor is like fresh fruit itself, the fragrance delicious. Royal Fruit Gelatin is the only kind I want."

From the West comes the message, "My family's cry is—'Royal, or none!'"

Now it's in your own town, you can buy it today. Royal Fruit Flavored Gelatin comes in five flavors. Strawberry, Raspberry, Cherry—with delicious flavor from the fruit juices. Orange and Lemon with delicious flavor from Oil of Orange and Oil of Lemon.



ROYAL STRAWBERRY: "Its flavor is true to the fruit—no artificial taste at all," writes a delighted woman.



ROYAL ORANGE: "The children thought I had put fresh orange juice in it," writes a mother enchanted with the fresh fruit flavor.



5 delicious flavors

ROYAL FRUIT FLAVORED GELATIN

Made by the makers of Royal Baking Powder