

New Ideas for the Housewife

When making fruit salad try putting the sliced bananas in hot water for a few minutes. This will keep them from turning black, and the salad can be kept for twelve hours or longer.

To Clean White Woodwork—Add a little turpentine to the water and it will be much easier cleaned.

A New Chocolate Icing—Use the following proportions and you will have a delicious and different cake icing: To one cup of confectioners' sugar add six tablespoons of cocoa, one-fourth teaspoon Calumet baking powder and one-half teaspoon of vanilla. Add sufficient boiling water to make a thick smooth paste and spread on cake.

To Drain Spinach—In removing spinach from the kettle in which it has been cooked, use a skimmer instead of pouring off the water. In this way the sand that has not been removed, will drop to the bottom of the kettle.

How to Poach Eggs—When poaching eggs put a teaspoonful of vinegar in the water and cover the pan. The vinegar keeps the white of the egg from spreading, and the covered pan makes the white cook over the yolk.

To Make Graham Flour—When graham flour is not available, graham crackers make an excellent substitute. Put the crackers through the food chopper, using the finest knife, and use the resulting powder in cookies, cakes or quick breads.

Windows Washed in Sun, Dry Streaked—Never attempt to wash windows when the bright sunlight is on them. Under the conditions they will look streaked when you get through, no matter how much elbow grease you apply. The rea-

Modern Home Built in Arctic Aided Lieut. Byrd's Thrilling Flight to Pole



The House in the Arctic.

Loading Ship for Trip.

Byrd in Airship and Doughnut Boat.

A MODERN home built in the Arctic defied the death dealing cold of the Polar Regions and proved an invaluable aid to Lieutenant Commander Richard E. Byrd in his successful flight to the North Pole, which he circled three times in a record breaking flight of 1,500 miles in 15 hours and 30 minutes at an average speed of 99.75 miles an hour. It was at the Spitzbergen base, King's Bay, where this first modern house was constructed amid the snow and ice of the Arctic immediately upon the arrival of Lieutenant Byrd and his companions, as a permanent home and observation station for the explorers. The house, which rose up on the horizon of the frigid north in marked contrast to the igloo of the Eskimo, was equipped with a complete radio outfit that those who remained at the base while Lieutenant Byrd made his thrilling dash to the pole in his speeding Fokker might keep in touch with their chief and the outside world, which they kept informed as to the progress and success of the flight.

It was to this same home that he returned after his hazardous trip and from which some of the first messages were sent to the waiting public, telling them through the lanes of the air that Byrd had circled the pole three times and had returned to his Spitzbergen home in safety, adding one of the most memorable pages to the history of Arctic exploration.

Sugar Cane Fights Polar Cold.

When Lieutenant Byrd left the Brooklyn Navy Yard on the ship Chantier he declared he had the best and most scientifically equipped expedition that ever had started for the North Pole. Special plans were made for the erection of his Arctic home. Boards of celotex insulating lumber made from bagasse (sugar cane fiber after all sugar juices have been extracted) were carried along with the latest inventions to aid in polar exploration. This building material is very light and is filled with millions of air cells, which give it great insulation value and resistance to changes in temperature, especially the severe cold. One odd circumstance in connection with the use of this material is that the sugar cane of the south was utilized to fight the cold of the north.

Celotex was selected instead of lumber because tests made by the United States Bureau of

Standards and its universal use in building construction all over the world, had demonstrated that this insulating lumber would keep the quarters of the explorers warmer and protect their living conditions more securely than ordinary building material. It was only after careful investigation by the celotex was selected. These authorities pointed out that the protection afforded by its insulation efficiency was three times as great as ordinary lumber and nearly twelve times as great as that of brick and other masonry material. The ship Chantier also was lined with celotex as an added precaution to keep the ship warm while the explorers used it in the preliminary stages of the expedition.

In practically every other way this expedition was more scientifically prepared than any of its predecessors. These included inventions of Commander Byrd himself. A simple sun compass conceived by Byrd and developed by Mr. Bumstead of the National Geographic Society, superseded the complicated German device developed three years ago for Amundsen. The drift indicator also was Byrd's invention. The bubble sextant by which the navigator obtains his bearings while in flight was another one of his inventions. Still another scientific development was a quick method of telling when one is at the North Pole. This has been worked out by G. W. Littlehales, the navy's hydrographic engineer.

Next Flight Over South Pole. The expedition, backed by such men as John D. Rockefeller, Jr., and Theodore Roosevelt, Jr., had three main objects.

1.—To prove that air navigation in the Arctic is feasible and that freight and passenger travel over the top of the world is certain to come.

2.—To hunt for new land in the unexplored areas of the Arctic.

3.—To conquer the North Pole from the air as a sporting adventure and as a demonstration of what a plane can do in a geographical study, as the pole was bagged for all time by Admiral Peary. Lieutenant Byrd achieved the major part of his program in his first flight. After the successful flight of Amundsen in his dog sled, during which he found no trace of new land, Lieutenant Byrd decided to give up his other flights and make his next airship expedition an attempt to repeat at the South Pole what he accomplished at the North.

This item is spent for some need-less food. If the child is unable to drink this amount plain, there are a number of ways in which it may be used, such as—cocoa, custards, puddings also use milk freely in seasoning vegetables.

In planning the family meals, at least two vegetables should be served every day, and three if possible. One of these is the potato and the other two should be a succulent vegetable. Plants such as lettuce, cabbage, spinach and celery which add roughage are excellent and really put new life into our bodies. All foods which can be eaten raw should be served raw, it not only saves the food value and time, but none of the food value is lost during cooking.

A GOLF SUPPER

Every real home-maker loves company. For it enables her to show off her home, extends a welcoming hospitality, lets her guests see her ability as a hostess and shows off her exceptional cooking. But hubby, too, likes to show off occasionally, and especially if he is a good golf player, he doesn't want it kept a secret. If the two are indebted to friends, and father wishes to take a couple of men, not members, out to the club for a game, mother finds it an equally enjoyable way of repaying some social indebtedness to the wives. If the club boasts of a dining room and has a reputation for unusual menus—this affords an easy way of paying off indebtedness. If, however, the club is small and there is no dining room as yet, one can successfully entertain for her husband's golfing friends at home. For a ten o'clock supper, cover a long table to serve buffet style with grass green crepe paper and sprinkle with ferns. Fold and pin napkins to stimulate golf bags and place the silver inside.

Bunkers can be made of brown bread sandwiches and with the coffee and sugar can be served from a realistic sandbox made of cardboard. Salsas and croquettes could be passed on platters, the latter made to look like tees with potato balls on top. The salad can be made from slender cucumbers cut to resemble golf bags leaving strips of skin on to look like leather trimmings. Pieces of the parings can be made into straps and handles and fastened on with melted gelatine. Cheese straws baked in the

FOR THE JUNE GRADUATE

- Breakfast**
Fresh Strawberries with Cream
Bacon Omelet Toast
Coffee Cake Butter Jelly
- Coffee**
After the Theatre Lunch
Jellied Fruit Salad
Graham Bread and Lettuce Sandwiches
- Pickles Celery**
Peppermint Ice Cream ..Cakes
Iced Tea
Picnic Supper
Chicken Tarts
Peanut Butter and Lettuce Sandwiches
- Pickles Olives**
Stuffed Eggs
Boston Cookies
Iced Tea

RECIPES

Bacon Omelet
4 eggs
4 tbs. milk or water
1/2 level tsp. salt
Pepper
1/2 level tsp. Calumet baking powder
Chopped cooked bacon
Separate the yolks and whites of the eggs. Beat yolks of the eggs until creamy; add seasonings, baking powder and milk or water. Then beat the whites until stiff and cut and fold them into the yolk mixture. Place the fat in an omelet pan, heat, and turn the omelet into it. Cook slowly, occasionally turning the pan slowly so that the omelet may brown evenly. When the omelet is set and delicately browned underneath, place it in a hot oven for a few minutes to dry on the top. Fold and serve immediately. Before folding add the chopped bacon.

Coffee Cake

4 1/2 cups flour
4 1/2 level tsp. Calumet baking powder
1 level tsp. salt
1-4 level tsp. mace
2 level tsp. butter or lard
2 eggs
1-2-3 cups milk and water (half and half)
1 cup sugar, (scant)
Sift flour, then measure; add baking powder, salt and sugar; sift three times, chop butter in with spoon; beat egg whites with half shell of water added to each until stiff, then add yolks and beat in; add milk and beat all together; turn into two square pans and spread even; brush top with milk. Spread with the following, first with egg:
1/2 cup graham cracker crumbs
1/2 cup sugar
1 level tsp. butter
Mix crumbs, sugar and mace, rub butter in until it is crumbly; spread thick on top of cake; bake in moderate oven thirty or thirty-five minutes, at 325-350 degree F.)

Nut Bread

1 egg
1/2 cup sugar
2 cups milk
4 cups flour
4 level tsp. Calumet baking powder
1 cup chopped nuts
1/2 level tsp. salt
1 level tsp. dry ingredients together three times. Combine with milk, then add nuts, and mix thoroughly with a spatula or the rounding side of a mixing spoon. Let stand ten minutes. Put in ungreased pan and bake one hour in slow oven (250-350 degrees F.). It makes much better bread if baked in round corrugated pans. Brush with melted butter after removing from oven.

Boston Cookies

2-3 cup fat
1 1/2 cups sugar
3 eggs, well beaten
2 tbs. cold water
1/2 level tsp. salt
3/4 cups flour
3/4 level tsp. Calumet baking powder
1 tsp. ground cinnamon
1/2 tsp. ground cloves
1 cup nut meats
1 cup chopped raisins

Oregon Delegation Confers



SENATORS AND REPRESENTATIVES of Oregon in Congress are shown gathered in their daily conference from which emerge plans for furthering legislation in the best interests of their State. Grouped around the conference board are, left to right, Representative N. J. Simont, The Dalles, second district; Senator Charles L. McNary, of Salem; Senator Robert N. Stanfield, of Portland; Representative Willis C. Hawley, first district; and Representative M. E. Crumpacker, Portland, third district.

Cream the fat and sugar for three minutes. Add the eggs and cold water. Mix and sift the flour, baking powder, cinnamon and cloves, add the nuts and raisins and combine with the creamed mixture. Toss upon a floured board and roll very thin. Cut out with a floured cookie cutter and place on a greased cookie sheet. Bake in a moderate oven for ten minutes.

A HINT IN BAKING

Yeast and baking powder are the two leavening agents most often used in the home. Yeast being a microscopic plant, gas is given off by means of fermentation, while baking powder works by a chemical action. The dough in quick breads is lightened by the gas given off as soon as a liquid comes in contact with the dry ingredients when a quick-acting powder is used, but with Calumet, which is a medium, double-acting baking powder, only a small amount of gas escapes when the liquid is added, the remainder given off only when heat is applied. To be successful in your baking and to have the best results when using baking powder, the housewife must be accurate in her measurements and follow only those directions sent out by the manufacturer of the product.

BANKRUPTCY SUIT FILED

OPERATORS OF CHAIN STORES TURN OVER ASSETS

NEW YORK, June 11.—(By Associated Press.)—An involuntary petition on bankruptcy was filed today in the United States district court against the R. A. Pilcher company, a Delaware corporation which operates a chain of stores in California, Oregon, and Washington. No estimate of assets or liabilities accompanied the petition, in which it was alleged upon information and belief, that the concern had committed acts of bankruptcy by "diversifying certain property to divers creditors."

An equity receivership was recently petitioned for, in behalf of the company and creditors.

PORTLAND, June 11.—(By Associated Press.)—A Portland store of R. A. Pilcher company was opened a few weeks ago. It and all other stores in several Oregon and Washington cities are continuing in business under the receiver, A. F. Liqueurance of Oakland, Cal.

Klamath Falls—Building permits for three weeks of May, totaled \$142,675.

BOURBONS ATTEMPT TO SOLIDIFY VOTE

Split Over Prohibition and Direct Primary Is Declared Unlikely

WENATCHEE, Wash., June 11.—(By AP.)—Unless the questions are brought before the convention from the floor, it appeared unlikely tonight that either prohibition enforcement or the direct primary—two questions which threatened to disrupt the harmony of state democrats—will be the subject of controversy in the democratic state convention tomorrow. Sentiment seems apparently agreed upon the desirability of presenting a united front in the legislative elections this fall and avoiding declaration on either of the questions.

With the resolutions committee in session this evening, the platform was expected to be in shape for presentation to the convention as soon as it is reached on the pro-

AID IS SOUGHT FOR RANCHERS

(Continued from page 1)

gram, with prospects that it will be adopted with little or no opposition.

It is apparently a foregone conclusion that the convention will condemn the republican state and national administration and reiterate the historic tenets of democratic facts.

Senator Lenroot, who has not taken an active part in the discussion, declared today in a statement that he was opposed to the McNary bill. He said he would offer a substitute proposal to create a \$150,000,000 revolving fund to be administered by a federal farm board to assist orderly marketing of crops, price stabilization and the export of surplus.

Contracts aggregating \$229,000 awarded for Roosevelt highway work.



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Doughnuts, Cinnamon Rolls, Tea Sticks and Buns, per dozen.....20c
Pies.....10c and 25c
Milk, Bread, French and Rye Bread, 8 loaves.....25c

We Serve Coffee and Lunches
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Portland—Hirsh-Weis Mfg. Co. remodels factory at cost of \$100,000 recently.

Myrtle Point—Construction begins on new hospital, to cost \$40,000.

THE KNICKER

Special Information on How to Capture a Crocodile

By Tim, Editor of the "Knickers"

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