

EYE WITNESS TELLS OF PRISON HORRORS

CANON CITY, Colo., Oct. 7. — (AP)—The first eye witness story of the drama of horror which brought to an end the bloody prison uprising at the state penitentiary here early Friday morning came haltingly today from the lips of a terror number convict who stood next to the cell in which Danny Daniels snuffed out the lives of three of his aides, and then his own.

"Boys," he told them, "we're fighting a losing battle. What will we do?"

"Pardue spoke up and said: 'Danny, end it with me before the screws (guards) get me.'"

"Davis and Riley agreed." "The two stood up. Daniels went into the cell, shot Pardue in the head, then shot Davis and Riley in succession. They fell upon each other and lay in a pile."

"Then Daniels went outside the cell, walked up and down for a minute and then said 'Well, my pals are gone.' 'The screws are all dead, I'll end it.'"

"He put the gun to his head and pulled the trigger."

"All the while Daniels was as cool as could be. All of his killings were deliberate and calculated. He talked over his killings with convicts, non participants, in the cells."

"Once he said: 'We didn't intend to kill a man when we started. If Shorty Irwin (the first guard) had not hit Jimmy Pardue when Jimmy told him to turn over the gun he had, we would not have done it. We had to kill Shorty when he resisted, and then we didn't care.'"

Today's Menu

MENU FOR TUESDAY

STATESMAN COOKING SCHOOL

Grand Theatre

Mrs. Fern T. Hubbard, Instructor

Oven Breakfasts

Biscuit Mixture

Variation of Biscuits

Cooked Mayonnaise

Breakfast Salad

Mrs. Walker's Meat Loaf

Broiled Beef Steak

"So Easy" Biscuit Mixture

2 cups of flour

4 teaspoons baking powder

3 tablespoons salad oil

1/2 cup of milk

1 teaspoon salt

2 eggs

Sift dry ingredients three times.

Add salad oil to milk and eggs.

Mix the liquid and dry ingredients

to make a soft dough. Place dough

on a floured canvas and knead

slightly. This kneading improves

the mixture and gives a finer texture

to the biscuits.

Preheat electric oven with top

and bottom units on "high" to

450 degrees, turn off top, put biscuits

in oven, set heat control at

475, bake 12 to 15 minutes.

Variations of Biscuits

Picnic Surprise, Onion Shortcake,

Chicken Roll

Onion Shortcake

2 cups onions

2 tablespoons butter

2 tablespoons water

1/2 cup sour cream

1 egg

Salt and pepper

Place the butter and water in

frying pan. When the butter is

Diver in Action



Lillian Goldstein caught by the camera in mid-air while doing twist dive at North Beach recreational center, San Francisco.

melted add 2 cups of thinly sliced onions. Cook until they look clear. Stir constantly, as they should not brown. When done season with salt and pepper. Roll out biscuits dough to one-half inch thickness. Place in baking pan and pour over the top the onions, then add the 1/2 cup sour cream to which you have added the beaten egg. Bake for 15 to 18 minutes at 475 degrees. This is most delicious served with pot roast and brown gravy.

Ingredients combined in bowl and beat with egg beater until stiff.

Breakfast Salad

Lettuce

Tomatoes

Scrambled eggs

Ham

On a bed of lettuce place a thick slice of tomato. On the tomato scrambled eggs (scramble the egg in a double boiler, as this makes them light and gives them a dainty flavor). Stand upright in the scrambled eggs three pieces of cold boiled ham cut in circles.

Mrs. Walker's Meat Loaf

1 pound of pork

1 pound of veal

6 eggs

1 can of pimientos

Salt, pepper, onion juice.

Cook meat until tender, season with salt and pepper and onion juice. Put through meat grinder when cooked. Hard boil eggs; separate and put through meat grinder, whites first, then yolks. Now

grind the pimientos, keep each separate. Soak 3 tablespoons of gelatin in 4 tablespoons of cold water. When this is dissolved, add to hot meat juice. There should be one pint in the bottom of the pan in which you are going to mold the loaf; place the ground meat there, the layer of ground pimientos, next the egg yolks and lastly the egg whites. When completed this will show the meat, next a red layer, a yellow layer and a white layer.

Broiled Beef Steak

(Instructions given in class)

Oven Breakfast

"Timer" will be used to preheat oven. Directions given in class. Ten minutes will cook a good wholesome breakfast.

CIVIL WAR VETERAN DEFIANT IN COURT

PORTLAND, Ore., Oct. 7. — (AP)—Veteran of 28 Civil war engagements, Charles Drew, 56, of this city, faced municipal Judge Fred W. Stadter today on a liquor charge.

Holding his head high, Drew, displaying three medals won for valiant service, refused to divulge the name of the men who had left two gallons of liquor at his home.

"I was not a traitor to my country," the blue-clad veteran declared. "And I am not a traitor to my fellow-men."

"A man will tell things on his own mother, but he will not reveal the name of his bootlegger," Judge Stadter commented caustically.

Drew had been arrested by Vice Division policeman, a son, Claude, was also arrested. The aged veteran said that a friend had induced him to accept two gallons of liquor for disposal and that he had complied with the request because his pension had been depleted by his son's idleness.

Dining Table set In Correct Way

Make note of the correct way of setting a dining table. Today's set will be a breakfast set, with linen from Miller's, china from Gahzdorf's and silver from Burnett's. The dining set is supplied by Gleason-Powers.

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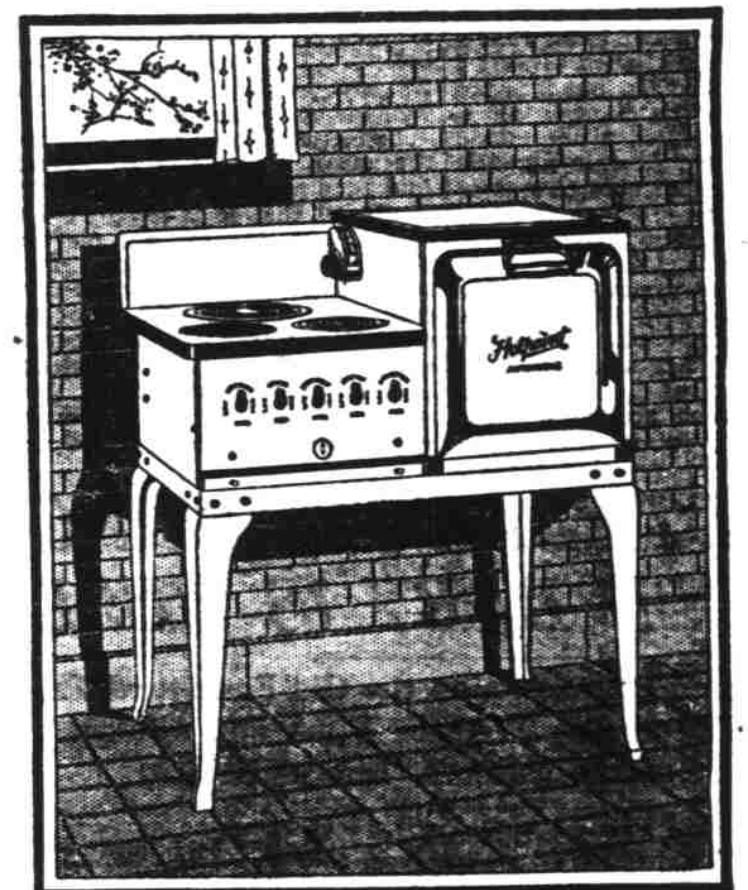
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