

Bonneville Power Issues Described

Limit on Transmission to Distant Points Seen
Wallace Asserts

The key to the Bonneville power rate question lies in a determination of the size of the area over which electricity generated at the dam can be economically distributed. N. G. Wallace, Oregon public utilities commissioner, declared, in effect, here yesterday before the Salem Lions club.

That statewide distribution of Bonneville energy will not be feasible in either Washington or Oregon is recognized by the language of the four bills for administration of the dam enterprise, the commissioner said. He expressed a belief wording of the measures "makes it very clear that the technical advisers of those who presented these bills are of the opinion . . . that in both states distance is a controlling factor in the economic distribution of energy" and a limiting factor.

"This is unquestionably true and such misconception has its rise in the lack of proper public understanding and appreciation of this fact," Wallace declared. "It seems vitally necessary, in order that a fundamentally sound policy for the administration of Bonneville may be reached, that a determination of these economic limits of transmission be immediately made . . ."

Costs Dependent
This determination would definitely establish the lengths of transmission lines to be required and in turn "should offer a rational basis for estimating the ultimate cost of the Bonneville project," Wallace explained. "It would seem that the determination of a rate base for Bonneville, arrived at from such an estimate, is the logical and reasonable basis on which returns can be determined."

Rates will be a matter of conjecture, "a more or less scientific guess," until there have been "surveys which determine with all accuracy possible how much of the energy can be used," the utilities commissioner maintained.

Wallace held it questionable "if the expressed fear of industry defeating the yardstick policy for which the dam was built is well grounded" because industries located there must produce a special article that can be marketed against a 200-mile freight haul to the market center of the nation, or must be restricted to articles of general use in the territory immediately surrounding Bonneville.

Industry Limited
The obvious conclusion, he suggested, is that the possibility of such industries "absorbing any tremendous block of Bonneville power, to the exclusion and detriment of public interest, is for a long time highly improbable."

When the first two generators at the dam go into operation in 1938 there will be an energy loss of \$432 an hour at Bonneville, aside from loss of interest in carrying charges, "unless transmission lines are provided in time," Commissioner Wallace warned.

In closing he urged "cooperation and coordination between all concerned, in order that a safe and sane policy for the administration of Bonneville may be arrived at in order that a very substantial loss may be avoided."

Rev. Meyer to Be Aide at Medford

PORTLAND, June 10.—(P)—The Rev. Augustine Meyer of Salem was assigned to the office of assistant priest at Medford today by the Most Rev. Edward H. Howard, Roman Catholic archbishop of Portland.

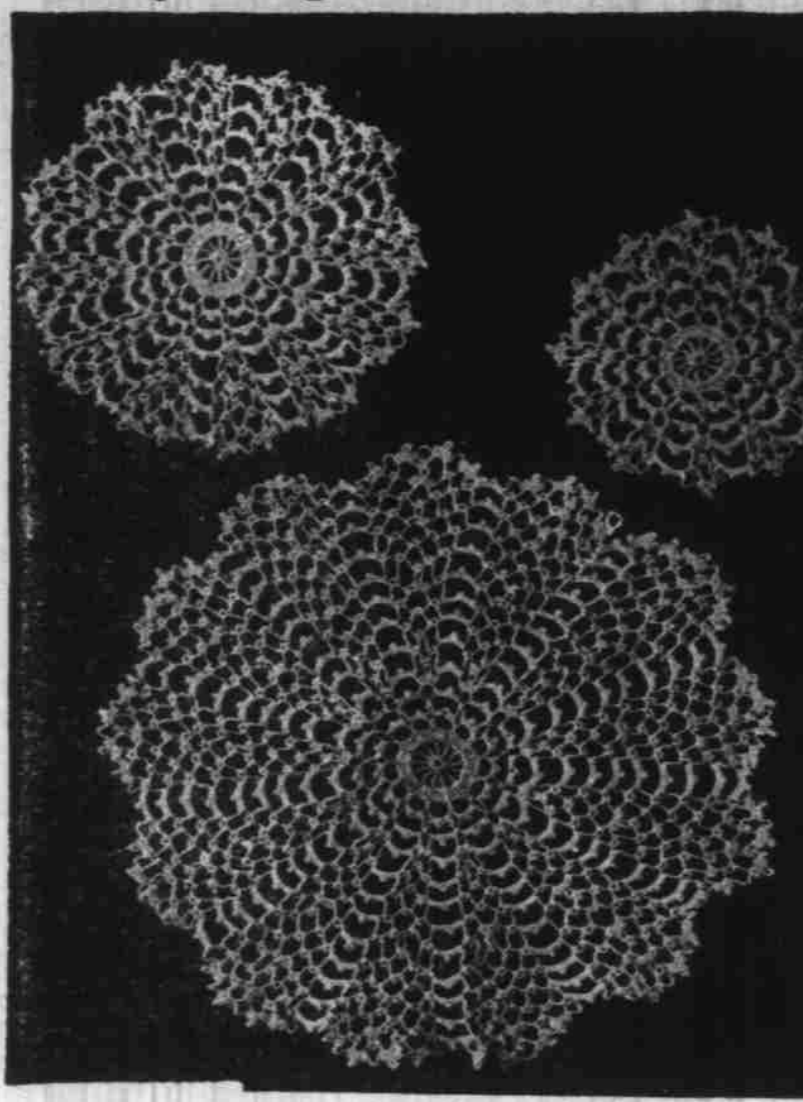
The Rev. William Joseph McLeod, Mt. Angel, was appointed assistant priest at Marshfield. They were ordained May 22 and will begin their work tomorrow.

Ex-Slave now Noted Pianist



George Washington Carver
Honored by Henry Ford
Born in Diamond Grove, Mo., of slave parents, and sold into bondage himself when only a mere lad, George Washington Carver, noted Negro scientist, has overcome his handicaps to win world recognition for his work in agricultural research. As a member of the faculty at Tuskegee institute in Alabama, Carver has made numerous discoveries which have proved invaluable to the small southern farmer. Now nearly 80, Carver continues his work with unflagging zeal.

Lacy Design for Round Doilies



The pattern envelope contains complete, easy-to-understand illustrated directions; also what crochets hook and what material and how much you will need.

Truffle Raising Is Interesting Industry
TRUFFLES are often called for in recipes, and the cook who prepared the dish either completely ignores the author's suggestion or substitutes mushrooms.

Truffles are expensive, very high in fact, but there's a reason, and the story of truffles is an interesting one.

A truffle is a small black fungus, and are abundant in southern France but all attempts at cultivating them have been useless. They grow in oak and chestnut forests, several inches below the surface of the ground and dogs and hogs are trained to search for them. (Imagine owning a trufflerhound!)

The truffle searchers go to the forest with pockets full of acorns and the trained pig on a string. The pig likes truffles and as she roots for them, the searcher sees that she neither eats or spoils them. He bags the truffles, she gets an acorn!

Truffles are sold fresh in the markets of France but are expensive, they are dried or canned for export and cost more.

Salt Herring Makes Good Patties

Salt herring is available throughout the year, and is a popular Scandinavian favorite. Herring patties, a recipe from a famous Swedish cook, uses any leftover meat.

MRS. GRAVANDER'S HERRING PATTIES
2 cups cold meat, ground
2 cups mashed potatoes
1 cup milk
2 tablespoons potato flour
2 whole salt herring
Clean and grind herring, mix with other ingredients, make into patties, roll in crumbs or rye flour and fry in your favorite fat. Serve with:

SWEET SOUR CURRANT SAUCE
Clean 1 cup dried currants,

CHOCOLATE ICE CREAM
1 cup sugar
1 tablespoon cornstarch
1/4 teaspoon salt
2 cups milk (scalded)
2 eggs (beaten)
2 squares unsweetened chocolate (melted)
3 teaspoons vanilla extract
1 cup whipping cream (whipped)
Blend sugar, cornstarch and salt. Add scalded milk slowly, stirring well, and place in saucepan or double boiler. Cook, stirring constantly, until thick. Remove from heat, add beaten eggs,

Today's Menu

Friday's menu will include salmon, baked and served with lemon butter.

Asparagus salad
Dill pickle dressing
Baked salmon
Boiled cauliflower
Boiled potatoes
Banana-rhubarb sherbet

Mix chopped dill pickle, chopped pimiento and mayonnaise for dressing on the asparagus.

RHUBARB BANANA SHERBET
1 pound rhubarb
1 cup sugar
1 1/2 cups sugar
Few grains salt
2 teaspoons plain gelatine
1/4 cup water for gelatine
2 ripe bananas
2 tablespoons lemon juice
3 egg whites
Cook rhubarb in water until tender, drain, measure juice. (There should be 1 1/2 cups). Add sugar, boil 10 minutes and add gelatine, soaked in the 1/4 cup cold water and dissolve over boiling water. Cool, add lemon juice, salt, bananas which have been sliced. Freeze until firm in trays, beat with rotary beater and fold in stiffly beaten whites. Finish freezing.

Lusk Is Opposed By Labor Leader

PORTLAND, June 10.—(P)—Ben T. Osborne, executive secretary of the State Federation of Labor, headed an attack today upon Judge Hall S. Lusk of Portland, mentioned as a candidate for the federal judgeship in Oregon.

Labor's opposition was forwarded to President Roosevelt and other officials at Washington.

"First, last and always, we are against Lusk," Osborne said. "I don't know how many volumes I have written to Washington against him."

"Judge Lusk's record in handling injunctions show some of them to be most drastic and with no reason under the sun except that the judge doesn't like labor. His record stands out like a sore thumb."

In one case he wrote an opinion in 20 words and it cost us \$3500 to go to the supreme court where it was knocked into a cocked hat.

"Anyone can see what labor would be up against with a man like that on the federal bench for life. If the recommendation is for Lusk, labor will appeal to the United States senate. Senator Berry of Tennessee and others will lead our fight."

Special Meet Saturday

WALLACE ROAD, June 10.—Mrs. Eleanor Steiner and her daughter Margaret, Mrs. Pearl Grote and Mr. and Mrs. K. Kupper are the committee in supper arrangements for the social meeting of Willamette Lodge country club Saturday night.

then cook, stirring constantly, until thickened. Blend in melted chocolate. Cool. Then add vanilla extract and fold in whipped cream. Place in freezing container of ice cream freezer. Cover and surround with 3 parts chipped ice and 1 part rock salt (by volume). Freeze ice cream until turning becomes difficult (for about 5 to 15 minutes). Then carefully remove cover, lift out dasher and pack down ice cream with a spoon. Replace cover and replenish salt and ice mixture. Let stand at least 1 hour before serving.

Two Recipes for Ice Creams Are Old Fashioned
SEEING a display of new ice cream freezers, ready to make those old fashioned ice creams and sherbets, reminds me of the days when we licked the dasher after the dessert was frozen.

The new freezers I'm told are speedier than they used to be, and you can even buy ice already crushed. Two recipes for frozen desserts given here are from the magazine called "What's New in Home Economics" and are favorites of two nationally known home economists. They are proportioned for hand freezers, not refrigerators.

PINEAPPLE MILK SHERBET (Serves 6)
1 cup crushed pineapple
2 tablespoons lemon juice
1/2 pint milk
1/2 cup sugar
1 tablespoon unflavored gelatine
1 tablespoon cold water
2 eggs
1 teaspoon lemon extract
Combine crushed pineapple and lemon juice. Scald milk, add sugar and stir until dissolved. Soak gelatine in cold water for 5 minutes and dissolve in hot milk. Fold in beaten egg yolks, remove from heat and cool. Add fruit mixture to the milk mixture and fold in the beaten egg whites. Add lemon extract. Assemble ice cream freezer. Pour the sherbet mixture into the freezing container, filling container not more than 2/3 full. Adjust dasher and cover tightly. Then fill the ice chamber with a mixture of 3 parts chipped ice and 1 part salt (by volume). Freeze slowly but steadily at first. As freezing progresses, however, the freezing can be done more rapidly. When frozen (in about 5 to 15 minutes), remove ice around top of container, carefully remove cover and lift out dasher. Pack down with a spoon. Then cover container with wax paper and replace lid. Drain off water and replenish ice and salt mixture. Cover and allow to harden at least one hour before serving.

CHOCOLATE ICE CREAM
1 cup sugar
1 tablespoon cornstarch
1/4 teaspoon salt
2 cups milk (scalded)
2 eggs (beaten)
2 squares unsweetened chocolate (melted)
3 teaspoons vanilla extract
1 cup whipping cream (whipped)
Blend sugar, cornstarch and salt. Add scalded milk slowly, stirring well, and place in saucepan or double boiler. Cook, stirring constantly, until thick. Remove from heat, add beaten eggs,

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Few grains salt
2 teaspoons plain gelatine
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PRODUCE DEPT. - LETTUCE
Local Giant Heads
2 for 9c

TOMATOES
Firm and Red
2 lb. 25c

Beets 2 bunches 9c
New Tender Ones

Wooded With Pies



Cupid was taught a new trick when a suitor of pretty Julia Freese, 18-year-old Knoxville, Tenn., capitalized on her liking for lemon pies and sent her 18 as a graduation gift—(she kept the pies but refused to reconsider his proposal).

Crawford Replies With Affidavit on Retention in Suit

E. L. Crawford yesterday answered the challenge of his opposing attorney, Herman E. Lafky, in the Moll vs. Wood mortgage foreclosure case by filing an affidavit in circuit court in which Jennie M. Ferguson, one of the plaintiffs, certifies that she and her brother, Gordon K. Moll, had retained Crawford and directed him to file and prosecute their suit.

Lafky, defense attorney, had filed a motion challenging Crawford's position, in reply to similar action taken by Crawford earlier.

Child Death Case Brought to Close

ROSEBURG, June 10.—(P)—The state closed the final chapter here today in a child beating case which aroused wide-spread sentiment in Douglas county with Mr. and Mrs. Leonard Hopkins, Canyoville, entering upon a long separation in separate prisons.

Hopkins' 22-year-old wife, Cordelia, went to Salem to begin a 12 year sentence for involuntary manslaughter while he himself was placed in the Douglas county jail to serve one year.

Mrs. Hopkins pleaded guilty to involuntary manslaughter charges in which she was accused of striking her four-year-old stepdaughter, Barbara Irene, on the head with the handle of a table knife, inflicting injuries which proved fatal.

The father was accused of beating the girl an inflicting multiple bruises. He was convicted after a circuit court trial on a charge of assault and battery.

Chemeketas to Visit Estacada Power Plant

Chemeketas will make an excursion trip Sunday to Estacada, where the P. E. P. power plant will be visited. Anyone interested is invited to attend, and should be at the Senator hotel at 8 o'clock Sunday morning to leave with the group. W. M. Hamilton, local manager for the electric company, will be the leader. Chemeketas will serve coffee.

Adventists Plan Special Services at West Salem

The Oregon state assembly of Primitive Seventh Day Adventists will hold a series of religious meetings at the beautiful West Salem community hall starting Saturday morning at 11 o'clock with the regular Sabbath school. Preaching services will follow at 11:15 o'clock and a sermon and song service is slated for 2 p. m.

Recover Body of Child

PORTLAND, June 10.—(P)—The crew of a river tug found the body of Ralph McMinds, 12, in the Columbia river near Sand Island today. The child drowned June 2 while wading with his brother.

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230 N. Liberty St. Across From P. E. P. Co.

MELLO GLO Coffee

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A REAL 1937 FORD V-8 FOUR DOOR SEDAN
SEE OUR CAR LOAD OF KELLOGGS CORN FLAKES
Displayed right in the store. Then enter the \$54,000.00 Kelloggs contest. It's Easy to Win!

PARK AND SHOP AT YOUR LEISURE
State St. Groc. & Market
1230 State Free Delivery Ph. 9172

IN OUR MEAT DEPT.
Ham Loaf, lb. 25c
Special Sliced Bacon, lb. 35c
Pure Lard, 4 lbs. 59c
Minced Ham, lb. 25c
Fluffo Shortening, 2 lbs. 25c

FRESH FISH DAILY
100% Union Market

PRODUCE DEPT. - LETTUCE
Local Giant Heads
2 for 9c

TOMATOES
Firm and Red
2 lb. 25c

Beets 2 bunches 9c
New Tender Ones

Visit our store this Friday & Saturday—and get in the \$54,000 contest — It's Easy to Win

SALEM'S BIGGEST COFFEE VALUE
25c 1b.

We call Mello Glo "Salem's biggest Coffee Value" because only the finest blend of the best Hill Grown Coffees can have the flavor and aroma that you get in Mello Glo. The next time you buy coffee, ask for Mello Glo and have it ground fresh for your individual coffee maker.

SALEM'S BIGGEST COFFEE VALUE
25c 1b.

SALEM'S BIGGEST COFFEE VALUE

2 Giant Pkgs. Corn Flakes . . . 23c
2 Reg. Size 15c

WHITE STAR Tuna Fish
1/2 Size Tins 15c
1/4 Size Tins 10c

Tomatoes
3 lge. cans of Puree 25c

Sugar
10 lbs. 59c
100 lb. sack \$5.59

Nubora Soap No Prem. Lge. Size 36 oz. PKG. 27c
Pineapple Elsinore Crushed or Sliced 2 flat tins 17c

PALMOLIVE SOAP Bar 5c
Phillips SOUP Veg. Beef 2 Tins 15c
RAISINS 4 lb. seedless 23c
PINEAPPLE JUICE 2 No. 2 tins 25c
CORN—Oregon Whole Kernel 2 tins 25c

Babe Ruth Candy Bars
3 for 10c

BAKERS COCOA 1/2-lb. tin 7c
PEN JELL 2 pkgs. 23c
SPAGHETTI 2 No. 1 cans 15c
Van Camp
PEPPER Black 2-oz. tin 6c
FISHER'S BISCUIT MIX 1 lge. pkg. 25c
TOMATO JUICE Star Brand 2 tins 13c

Eagle Brand Magic Milk SWEETENED CONDENSED
For easy economical, quality ice creams 19c
E-47

Wax Paper
40 ft. rolls 5c