

AN INDEPENDENT NEWSPAPER

(Published every evening and Sunday)
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The Register-Guard's policy is the complete and impartial publication in its news pages of all news and statements on news. On this page, the editors of the Register-Guard offer their opinions on events of the day and matters of importance to the community, endeavoring to be candid but fair, and helpful in the development of constructive community policy.

THOSE OREGON BRIDGE PROJECTS

IF we interpret correctly the reports on the Coast highway bridge projects, there has been a rather unexpected stiffening of the official Washington attitude toward the proposals. First the toll financing scheme is rejected. The highway commission meets this situation by pledging to pay against the government loans the equivalent of the sums now spent on maintaining ferry service (about \$150,000 a year). Then the highway commission is told that all projects must be ready for letting right away (in July).

It has required considerable Paul Reveries on the part of Oregon's highway commissioners and their representatives in Washington to save the projects. Only one of the bridges is ready for letting right away, the bridge over the Alsea at Waldport. The others require considerable engineering study and planning. By putting on double shifts in the drafting offices at Salem, it may be possible to get these projects ready fast enough to let a new contract every three weeks or thereabouts. Meantime a little demonstration of acute interest on the part of the Eugene Chamber of Commerce, the Lane County Chamber of Commerce and similar organizations all through Oregon may prove very timely. From some source, not yet revealed, there is a rather powerful opposition to these Oregon projects. If Oregon is to get its share of these road projects classed as "self-liquidating," Oregon is going to have to do some arguing.

If tying together the broken pieces of a great interstate highway is in "the general interest," the Coast bridges plainly qualify. So far as furnishing work is involved, no type of project is more suitable for spreading labor than the building of bridges. Of the \$3,200,000 cost, one-third will be donated by the federal government so that we can well afford to underwrite the remainder, whatever the process.

We need to show Washington that Oregon means business on those bridges.

THE SKIPPER HAS FUN

OUT along that New England coast which the poet immortalized as "stern and rockbound" (he should have had a peak at our coast), a president of the United States, in person, is bucking the mid-summer gales in a 45-foot sailing vessel. He's having lots of fun. A couple of navy destroyers hover in the wake—just in case. Another craft bearing Washington correspondents bounced up and down back with the destroyers.

From Woods Hole over to "the Vineyard" and thence to picturesque Nantucket, the president leads the chase. There he ties up mainly out of compassion for those poor correspondents, far from Pennsylvania avenue and their walking sticks. Besides, if it's kicking up a gale around Nantucket it's sure to be foul weather out around the tip of Cape Cod, a graveyard of ships.

F. D. intends to take the Amberjack if clear up the coast to Nova Scotia and that is quite a trip for any small craft. The Amberjack must be just about the size of one of those fishing boats that navigate the bar down at Florence. To navigate such a craft takes real seamanship. There's always more than just a touch of danger in it.

There's something extremely likeable about this man Roosevelt with his boyish enthusiasm for the sea and ships and his eagerness to get away from the cares and ceremonies of statecraft into the companionship of men who share his likes.

Some folks think it is foolhardy when an important man submits himself to needless personal risks. On the other hand when a man gets too old or too filled with the sense of his personal importance to "be himself," he might as well be a museum piece.

We have plenty of museum pieces at Washington. We prefer the skipper's flannel shirt to one that is "stuffed."

AN OLD FASHIONED FOURTH

EVERY year as the Fourth of July approaches you hear talk of this community or that community holding "an old-fashioned Fourth." Eugene is planning one this year. What is an "old-fashioned Fourth?"

Turning back to the files of The Guard for forty or fifty years ago we find that the Fourth was really one of the year's outstanding community events. Getting out of town was not so easy those days. The community was thrown "upon itself." But the community knew how to make a great deal of it.

There was a city band, most gloriously attired, which headed a big patriotic parade. Some person of state-wide or even national importance was imported to make a real "stem-winding" speech. Nearly everybody turned out for the picnic dinners down by the river or in the park.

In the files there is a picture showing "Miss Columbia" in star-spangled costume, attended by a lot of pretty maids representing the states. For a vehicle of honor they were mounted on the city's original fire truck. For a guard of honor, they had a stalwart array of bewhiskered and formidable young gent.

Having put aside the pageant idea for the time being we have a chance to make our four-day Fourth of July celebration this year a significant community event. Hard times have curtailed our roaming. More than for many years past the community is "thrown upon itself."

Don't worry if your wife has lost her thimble recently. Maybe some restaurant is using it to serve a 5-cent glass of beer.

A. T. & T. statisticians report there are 35,067,669 telephones in the world. But it's the wrong number!

Kansas convicts made a wild dash for liberty while watching baseball game. It's a wonder that fans in the Philadelphia National League park wouldn't be tempted to do likewise.

Dr. Hans Luther, German ambassador to Washington, says he is working for more friendly relations between the United States and Germany. Another case of Hans across the sea?

McGurk says he does not approve of these kid-

nappers but it does look like Uncle Sam might get somewhere if he let them collect on the incomes of the rich.

WASHINGTON LETTER

By RODNEY DUTCHER

Register-Guard Washington Correspondent
 WASHINGTON, June 21.—Roosevelt not only has been given greater power than any other president ever had.

He even has greater power than Mr. J. P. Morgan. And there's no escape for any of us. He can effect large changes in the prices we pay for food and clothing, in the value of our pay envelopes, savings and insurance, as well as in the amount of our incomes and the number of hours we work.

Congress has given him those prerogatives and a lot more. Congress can take them back. That's the chief distinction between Roosevelt's position and that of the ordinary dictator, who seizes power and retains it by armed force. Also, there's no limit on free speech. Anyone can yell his head off at this "dictatorship." But few do.

Rules the Roost
 For six months Roosevelt will rule the roost, and even in his hands without even the possibility of congressional restraint. Most of his power is delegated to cabinet members and administrators, but they are only his instruments and must carry out his commands. Roosevelt can—

Control industrial production and wages and fix wages and hours for everyone.

Put out of business concerns which defy his mandates and suspend antitrust laws for those that do.

Raise prices by various other methods.

Tax processors of agricultural commodities and give bounty to the farmers at the consumer's expense, regulate farm production and take millions of acres out of production under a leasing plan.

Supervises Banks
 Close or open banks and control credit.

Take the country off the gold standard—as he has, impose a gold embargo and jail citizens who refuse to give up their own gold.

Reorganize the government, abolish bureaus and federal jobs, exert almost complete power over federal expenses and fix with a wide degree of discretion the payments to veterans and their dependents.

Cut the gold value of the dollar by as much as one-half, issue billions of paper money and order Federal Reserve banks to buy \$3,000,000,000 of government bonds.

Reputable government promises to pay its obligations in gold.

Put the government into the power business at Muscle Shoals.

Regulate private securities and drive out dishonest dealers in stocks and bonds.

Prevent the Morgan and other banks from dealing in stocks.

Distribute \$500,000,000 in direct distress relief funds and \$3,300,000,000 for public works.

Exert new federal powers over the railroads.

Spend \$250,000,000 or more on reforestation camps.

Cancel existing ocean and air mail contracts.

Pour out billions of dollars to finance bonus and farm mortgages.

Create free employment agencies in states which haven't any.

Increase or decrease postal rates.

Disregard civil service laws in choosing personnel for the various new bureaus and administrations.

Raise tariffs and restrict imports.

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SIDE GLANCES



"I'll bet it will make things taste funny."

HINTS ON HOUSEHOLD ARTS

By SISTER MARY

"BILLY BOY" made cherry pie famous long ago and a fresh cherry pie mangle of perfect, tart fruit is deservedly popular. But there are innumerable puddings and concoctions of modern invention that are equally delectable.

The big sweet cherries are inviting served fresh and whole. There are several cherry salads that are delicious and colorful. One salad uses the juice of red cherries with granulated gelatin for the foundation and sprinkles large white cherries, which have been stoned of course, through the mold. Add chopped nuts to the salad dressing used with the salad.

Cherry puddings are innumerable. Boiled cherry pudding was a favorite dish for farm hands when cherry pie pulled. Eaten with sugar and cream it was almost a full meal in itself.

Cherry shortcake is made just like strawberry shortcake, using a baking powder biscuit dough. Cherry ice and sherbet are alluring hot weather desserts. Cherry ice has a distinctive flavor and if made with bright red fruit has a beautiful color.

Cherry Ice
 Two teaspoons granulated gelatin,
 2 tablespoons cold water, 1 cup boll-

ing water, 4 tablespoons lemon juice,
 1 cup cherry juice, 1 cup sugar.

Heat one quart of fresh cherries and strain off juice. Soften gelatin in cold water for five minutes and dissolve in boiling water. Add lemon juice, cherry juice and sugar. Cool and turn into freezer and freeze until firm. Use four parts ice to one part ice cream salt for the freezing mixture.

Cherry Parfait
 This rich, delicious frozen dessert can be frozen in a mechanical refrigerator or packed in ice and salt and frozen without stirring.

One cup pitted cherries, 1½ cups sugar, 4 lemons, 2 oranges, 2 teaspoons granulated gelatin, 3 cups whipping cream, ½ cup boiling water, 2 tablespoons cold water.

Add boiling water to sugar and make syrup. Add cherries and remove at once from the fire. Let stand until cool. Soften gelatin in cold water and dissolve over boiling water. Add to cherry mixture with juice of oranges and lemons. When cold add cream and freeze. Use eight parts ice to one part ice cream salt for the freezing mixture.

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GOLF DAY WILL BE WEDNESDAY

College Crest Group Plans Luncheon

By MARIAN LOWRY

WEDNESDAY brings a variety of meetings and entertainments.

The weekly golf day will be held for women at the Country club, play to start at nine o'clock in the morning with luncheon to be at noon.

The College Crest Neighborhood club is to meet Wednesday noon for a luncheon in the College Crest Community club's house.

Sans Souci club members are entertaining their husbands at a picnic supper at the summer home of Mr. and Mrs. F. L. Armitage at Coburg bridge.

Members of the Marie Fletcher class of the First Baptist church are to have their monthly supper and meeting Wednesday evening, the supper, a potluck one, to be at six-thirty o'clock, back of the butte.

GO TO MEDFORD
 Mrs. G. F. Skipworth and daughter, Miss Helen Skipworth, and son, George Skipworth, have gone to Medford for several days.

TO MEET WEDNESDAY
 The Women's council of the First Christian church is to have its all-day quilting meeting Wednesday at the church, a covered dish luncheon to be served at noon.

FAIRMOUNT GROUP
 Members of the Fairmount Christian Missionary society are to meet at two o'clock Wednesday afternoon at the home of Mrs. Frank Strong. The topic is "The Composite America" with Mrs. L. E. Allumbaugh in charge of the discussion and program.

CLUB ENTERTAINED
 Mrs. Nellie Moore entertained for the Monday club yesterday. This was the last regular meeting of the group until fall. In July, however, Mrs. E. A. Lewis will entertain the club at her summer home in Penger, and only in August, Mrs. Fred Lufford is to entertain the group at her summer home on the McKenzie.

HERE FOR VISIT
 Mrs. Anna Taylor, who has been at Portland for several months, is here for a visit with her daughter, Miss Grace Taylor, and her son and daughter-in-law, Mr. and Mrs. Harold Taylor.

DEGREE OF HONOR
 The Degree of Honor lodge held its meeting Monday evening at the Moose hall, more than one hundred attending. A business meeting was held, after which members adjourned to see the juveniles put on their demonstration work to be presented at the state convention here July 29. Dancing followed. The next meeting comes in two weeks.

CLUB MEETING
 The Past Matrons' club of Evangelical chapter, Order of Eastern Star, will meet the coming Friday evening at the home of Mrs. Albert McMurphy at seven-thirty o'clock. Mrs. O. C. Caswell will be assistant hostess.

MONDAY MEETING
 The Young Matrons' Home Missionary society of the Methodist Episcopal church met Monday evening at

the home of Mrs. O. A. Lesley. Mrs. Floyd Wood led the study on child labor. Mrs. L. C. DeLea was assistant hostess and Mrs. Lindley led devotions. Fourteen were present. The next meeting will be a picnic back of the butte on the third Monday of July.

REBEKAH EVENT
 The Rebekah lodge is to have its meeting Wednesday evening at eight o'clock in the I. O. O. F. temple. A party will follow the lodge sessions, games, stunts, and other entertainments being provided. Members are to bring pictures of themselves when infants.

Kiwanis Club's Ladies' Night Event Set
 The Eugene Kiwanis club is planning for an all-Kiwanis and ladies' night entertainment the coming Monday evening. All-Kiwanis night is celebrated by all Kiwanis clubs throughout the United States and Canada.

George Babcock has turned over his Oakway golf course to the Eugene Kiwanis club. A golf match will be played during the afternoon between teams captained by Rev. Bryant Wilson and Robert C. Hall.

A picnic supper for all Kiwanians and their wives will be given at six-thirty o'clock, Arch A. Bernard, president, presiding as toastmaster.

The committee in charge is Walter Garrett, chairman, Dr. C. L. Schweninger, George H. McMorran, Walter O. Swan, and George Babcock. The committee for the women is Mrs. George Babcock, Mrs. John Jay Rogers, Mrs. Stanley H. Stevenson.

Mrs. Corlett To Be Honored At Tea
 Honoring Mrs. Charles H. Corlett, a newcomer here, Mrs. E. W. Kelley is entertaining at an informal tea Friday afternoon at her home from three-thirty until six o'clock.

Mrs. Corlett came here when Major Corlett came with the civilian conservation corps headquarters staff.

Go To Salem
 Among invited Eugene women who attended the reception given for Mrs. Liszinski, noted pianist of Cincinnati, in Salem Sunday by Mrs. David Bennett Hill, were Mrs. John Jay Rogers, Mrs. Frank Carl, Mrs. Rex Sanford, Miss Theresa Kelly, Mrs. Liszinski was the guest of Miss Virginia Melton in Salem.

Kansas Club
 The meeting of the Kansas club, announced for the coming Friday, is to be held on Friday, June 30, instead. It will be at the home of Mr. and Mrs. C. B. Johnson, a potluck supper to be served. All former Kansas residents are invited.

Sewing Group
 Twenty attended the meeting of the '08 Inner circle, sewing group of the Spanish American War Veterans auxiliary, Monday afternoon at the home of Mrs. David Mitchell. The next meeting will come on the third Monday of July in the armory.

Phi Beta Group Has Meeting Monday

The associate members and alumni of Phi Beta, women's national professional music and drama group, met Monday afternoon at the home of Mrs. Kenneth Shumaker. The group talked over plans for the benefit bridge tea to be given by members the coming Friday afternoon at the Alpha Chi Omega society.

Those attending the meeting were Mrs. Clarence H. Grant, Mrs. Earl Pallett, Mrs. John Jay Rogers, Mrs. Rex Sanford, Mrs. Roy G. Brown, Mrs. Frank Carl, Mrs. Hugh M. Pitt, Mrs. Richard P. Dixon, Mrs. M. Kelly, Mrs. S. H. Hoyer, Mrs. Ernest G. Moll, Mrs. C. D. Brown, Mrs. Sadie Couch as a guest, and Mrs. Baker.

The benefit bridge tea for the society is to be given to aid its scholarship fund. The party will be at six o'clock. All members have tickets to sell for it.

The next meeting of the association will be on the third Monday of July. In August the group is to be entertained by Mrs. Dixon up the McKenzie.

Brownsville Couple Has Been Married For Sixty-two Years
 BROWNVILLE, June 20.—(Special)—Mr. and Mrs. King Solomon Bargar were visited and congratulated by numbers of friends Sunday, as it was the