

INDUSTRY FALLS INTO LINE; MORE CODES PREPARED

(CONTINUED FROM PAGE 1)

40 hours a week and machines 80. Johnson's message made no mention of women workers, but said that if Massachusetts manufacturers were to compete evenly with those of other states, the law must be suspended and that the recovery law's purpose of reducing unemployment would be aided greatly if penalties and restrictions of labor were removed from industries operating under the federal codes.

Steel Code Given

The steel code was brought to him early in the day by Robert P. Lamont, president of the Iron and Steel Institute and one-time secretary of commerce. It was signed, Lamont said, by companies representing 90 per cent of the country's output, and more endorsements were to come.

Hardly had the code been filed than from steel town after steel town, flashed the word that wages were raised 15 per cent immediately. Some others announced that minimum levels also would be attained beginning tomorrow. Thus, the wage terms of the code were put into effect without awaiting the deliberate process of government consideration.

Labor is Opposed

The code, however, was quickly criticized by labor. William Green, president of the American Federation of Labor, said its wage levels were too low, and the average of 40 working hours a week was too high. Furthermore, he said he would oppose a provision by which the steel men proposed to have the organization of their employees limited to work councils or company unions.

At Johnson's office, the action of the steel industry brought expressions of satisfaction. No approval was given the terms which will be scrutinized in public at a date to be set next week, but the voluntary wage raise lifted furrows from wrinkled brows.

Weaving Mills Move

Rayon and silk spinning and weaving mills, "throwing" plants which twist thread, moved to apply immediately the terms of the cotton textile code which beginning Monday will put 450,000 cotton workers on a 40-hour work week with minimum wages raised to \$12 and \$13, in the south and north respectively. Formal administration sanction was promised, and the expectation was that the action would put another 200,000 or more workers on the higher pay basis. Wool men too put in a code today and there was expectation they would join the rayon and silk movement. The wool code was set for hearing July 24.

The steel code filed today called for its administration through the board of directors of the Iron and Steel Institute, 80 men to be chosen whom Lamont said were representative of 80 per cent of the industry.

Provisions Given

The labor provisions are: 40 hours work week, average over each six month period; common labor minimum wages of 25 cents in southern districts running up to 40 cents in the bigger producing centers; a flat increase of 15 per cent for workers above the minimum; preservation of the present system of collective bargaining through work councils or company unions "without interference, restraint or coercion of any sort," with final appeals lodged in the hands of the company, and with no outside unionism.

This, however, was qualified by subscription to the mandatory clause of the recovery law which maintains the right of workers to organize in any way they see fit and deal with their employes through delegates of their own free choosing.

No specific control of production volume was proposed beyond forbidding increase of any plant's big iron or ingot producing capacity.

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Specific Rules

It further recommended that the following rules be part of the Recommendations for a Code of Trade Practices for the Retail Meat Industry:

1. When articles are featured in advertising, the advertisements shall indicate clearly the nature, condition and brand, if any, and the weight range (as given by the U. S. Department of Agriculture in its Market Quotations) of the product being advertised and sold as a special, and shall make plain the limitations, if any, on its sale. A sufficient quantity of the article shall be on hand to supply purchasers for the period of the sale.

2. Such terms as "hot house lambs," "new crop lambs," "yearling lambs," "mutton," "ewes," "wethers," and just plain "lambs," will have to be settled by agreement of interests to avoid confusion in advertising and distribution. Housewives do not understand the terms, "fed lambs" as think they all must be fed, which is true of "new crop," which may refer to "spring lambs" at Easter time and some use is made of "milk-fed lambs" to apply only to lamb from animals under six weeks old. The term "milk-fed veal" would be applied only to veal from calves under eight weeks old, and the term "spring lamb" to lamb from animals under six months old.

3. In advertising roasts, steaks, or chops, advertising shall make clear from what portion of the animal the cuts are taken, as, for example, "rib roasts," "chuck roast," "loin chops," "shoulder chops," "sirloin steaks," "chuck steaks," etc. There is too much use of the term "prime native" beef, which probably wouldn't be as good as a top medium from one of the corn belt states and an agreement should be reached on such terms.

4. The term "little pig pork loin" should be applied only to pork loins weighing less than eight (8) pounds, and pork loins or other meat and meat products shall not be sold by piece but by weight only.

5. When a large number of center-out pork chops, and/or the tenderloin are removed from a pork loin, the remaining pieces shall not be advertised or sold as "half-loins" or "whole loins."

6. In view of the ruling of the United States Department of Agriculture forbidding the use of the word "ham" as a description or name of any product not coming from the hindquarter of a hog, the picnic, or cured pork shoulder, shall not be referred to as a "picnic ham," "California ham," or by any other name including the word "ham."

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MEAT DEALERS STORY

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"NEW DEAL" FOR NAVAJOS!



For the first time an American Indian commissioner sat among the delegates at a tribal session when John Collier attended the tribal council of the Navajos at Ft. Wingate, N. M. Part of the overflow crowd that attended is shown above, while below are, left to right, Chas. Dodge, last of the Navajo chiefs, Commissioner Collier, and his son, Charles Collier, assistant commissioner.

EUGENE LOANS STORY

(CONTINUED FROM PAGE 1)

meeting has been called by A. L. Williams, chairman of a committee from the Eugene Building congress named to acquaint other civic organizations with the possibilities and to enlist their support in obtaining federal funds for the work.

Plans for a sewage disposal plant, to be located at Polk street near the north end of the thoroughfare will be discussed by Clubb. Plans for the construction of a city natatorium at Riverview park also will be discussed.

An estimated \$10,000 natatorium has been suggested by the city planning commission, using plans prepared by Frank Baker, former playground director for the city and including modern sanitation facilities for keeping the water pure.

Clubb, however, suggests a plant to cost in the neighborhood of \$35,000 which would be large enough to accommodate the swimmers who frequent the city pool back of the butte now, and which would meet all the requirements of the state board of health.

"A natatorium of this type could be made self-supporting project and would easily pay for itself in a few years," Clubb declared.

Following a request from the city council, Dr. Frederick Stricker, state health officer, notified city authorities that a representative of the state health board would be here in the near future to make tests of the water in the city pool at Riverview park. Complaints have been made that the water is unsanitary and not safe for swimming.

If these tests result in a condemnation of the city pool, the city planning commission plan to push efforts to set federal funds for the construction of a city natatorium.

Officer Blushes; Young Lady May Have Done Same

WATERBURY, Conn., July 15.—(AP)—Guy McVey rode out of the west from Findlay, O., aboard a heavy truck, and as he swept along the streets here he gave Patrolman William McCarthy an opportunity to play the Sir Walter Raleigh role.

As the truck thundered along a young woman walked across the street unmindful of its approach though McVey sounded his horn. But as the truck passed her the young man felt something leaving her. It was her dress.

The outer garment floated aloft from a fender of the truck as the young woman looked down and beheld herself standing in the middle of the street attired in her scanties. It was then Patrolman McCarthy went into action. Blushing furiously he stripped off his service coat and made a stammering proffer. The girl grabbed the coat and wrapped it about her until another woman arrived with another dress.

Boys Go Canoeing

Nineteen boys, members of the Y. M. C. A., went canoeing in the mill race Saturday morning. Instruction in canoe paddling was given by D. Bayly.

Race Receipts to Be Given to Drum Corps For Journey

PORTLAND, July 15.—(Special)—All of Oregon will have an interest in the inaugural program of the Oregon Jockey club at the Multnomah county fairgrounds, July 21. This was assured today when General Manager William P. Kyne proffered the entire gate receipts of opening day to the fund being raised to send Salem's national championship drum corps to the Chicago exposition.

The Salem organization has been together eight years and last year became champion of the entire country. It has won six out of seven state competitions and placed among the first five at three out of four national conventions. Mayor Joe Carson heads a committee which is backing this movement and the chamber of commerce also is anxious to send this corps to the world's fair.

Legionnaires on the "On to Chicago" movement committee are con-

Read Our "EYE-TEMS" In The Guard

Oxfords should find special favor this year because they are not only practical but beautiful and ornamental as well. From the business girl to the society matron, women seem to have an instinctive liking for Oxfords.

DR. ELLA C. MEADE
OPTOMETRIST

14 West 8th Ave. Phone 330

HOUSEWIVES STORY

(CONTINUED FROM PAGE 1)

1/2 medium sized green pepper, ground

1 tablespoon minced parsley
1 1/2 cups soft bread crumbs
1 egg well beaten
1 small can tomato sauce

Mix thoroughly, season with salt and pepper, pack in a loaf pan and bake 1 1/2 hours. Serve either hot or cold.

If liver is scalded with boiling water and drained before grinding it will not stick to grinder.—Anna M. Carpenter, 1385 Willamette street, Eugene.

Jellied Meat Loaf

T equals tablespoon
2 veal knuckles
20 cents worth of lean shoulder of pork. Boil together in two quarts of salted water until meat is tender. Remove pork and cut into cubes of about 1/2 inch. Remove the veal knuckles and cut off all meat possible. Put joints back into stock with 3 T chopped green pepper; 3 T, chopped onion; 3 T, chopped celery and 4 cloves. Boil until joints fall apart. Strain the stock. Remove any particles of veal that were missed at first. Cut veal into pieces about the size of the pork. Measure the strained stock, there should be about 1 1/2 quarts. If too much has boiled away add more water. This stock will be like a heavy gelatin before it sets. Add chopped meat to stock and pour into a loaf bread tin to set. Place 3 hard boiled eggs through the center of the pan so that when the loaf sets and is sliced there will be a slice of hard boiled egg in each slice of meat. Place in ice box or refrigerator to mold.

If this is to be used for a party

SNATCHERS STORY

(CONTINUED FROM PAGE ONE)

kidnaping. The detectives were commissioned as deputy coroners to give them jurisdiction throughout Cook county. They will travel in special cars, being equipped with machine and riot guns and other arms necessary to combat hoodlums. The squad's first efforts will be directed to find the kidnapers of John Factor, market speculator, who was released Wednesday night after 12 days captivity on payment of \$50,000. The Tuohy gang is suspected of the Factor abduction.

Wrestler May Be Unable to Grapple

HERMISTON, Ore., July 15.—(AP)—While the injuries suffered in an automobile crash near Boardman Thursday by Walter Podolak, Syracuse wrestler, will not cause his death, physicians said today he may never be able to participate in a wrestling match again.

OIL INDUSTRY STORY

(CONTINUED FROM PAGE ONE)

ornamental control of production was enough.

Refiners also transferred to Washington their hottest issue, on which they ended deadlocked. Independents, led by B. J. Majewski of Chicago, accepted the trade practice suggestions of the American Petroleum Institute members but forced the issue on what they said was the most important question in the marketing of the country's gas. That was as to the control of filling stations by the big refiners.

Independents—fighting the "lease and agency" agreement by which refiners take over stations, would require all leases to be for at least five years.

Battle On

Major companies oppose any restriction on this arrangement. Since the code meetings, the battle for freedom of the pumps has brought a resolution from institute directors, approving the looser rule, and one from Illinois independents, terming it monopolistic. Chicago station owners have aimed a lawsuit at the system.

Police Find New Developments For Case in St. Paul

ST. PAUL, July 15.—(AP)—Detectives placed Dr. W. H. Hedberg, chiropractor, in a jail cell today as they continued their investigation of a mysterious chain of circumstances which culminated in apparently homicidal attacks on Hedberg and Dr. E. J. Engberg of St. Paul. Hedberg was taken into custody

England Conquers Australian Forces in Tour

(CONTINUED FROM PAGE ONE)

WIMBLEDON, England, July 15.—(AP)—By the deft process of overcoming brawn, Great Britain conquered Australia's tennis team today and headed for France to battle with United States in the quarter-finals next week-end. Right to challenge the French to historic Davis cup.

The mother country was the peer zone final three matches as Henry W. (Hanny) Armstrong, cool, evasive, tumbled, 10-year-old Vivian McGrath, ten-year-old junior, 6-4, 7-5, 6-3, for the deciding victory before a packed and expectant crowd of about 10,000.

Jack Crawford, the brilliant who conquered Ellsworth Vines, the Wimbledon singles champion, ruler of the men's tennis world, followed McGrath and Austin to famous center court and won 7-5, 6-4, for Australia's final match but the match was an anticlimax and served only to run out the

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