

STUDENT EXPENSES IN OREGON SCHOOLS LOWERED GREATLY

Student expenses, including both registration fees and living costs, at all the institutions of higher education in Oregon will be the lowest in several years for students enrolling this fall, figures compiled by the chancellor's office here indicate.

General estimates on student costs for the school year at Oregon State college and the University of Oregon are about \$100 below those of last year and approximately \$150 under the expenses estimated in the catalogs of the two institutions two years ago. Estimated costs at the three normal schools have been lowered about \$45.

The State Board of Higher Education recently reduced the registration fee at the college and university from \$38 a term to \$32 a term, a reduction of about 15 per cent, amounting to \$18 a year. In addition, the deposit for breakage and loss, payable at the beginning of the first term only, was lowered from \$10 to \$5 at a previous meeting of the board.

At the three normal schools, a reduction of \$3 a term in tuition and fees was approved by the board, reducing the former \$17 fee to \$14 a term.

Coming on top of the lowered fees charges, is still another reduction in the dormitory and room charges at all the institutions. These charges at the college and university are about \$30 a term or \$90 a year lower than they were a year ago, and about \$20 a term or \$60 a year lower at the Oregon Normal school. The present board and room charges at the college and university amount to about \$70 a term compared with approximately \$100 a term formerly.

Cost of board and room at the Oregon Normal school dormitories is about \$66 a term as compared with \$54.50 at the beginning of last year. The normal schools at Ashland and LeGrand do not have institutional dormitories but board and room in private homes are reported as being reduced in line with charges at Monmouth.

Board and room for students living in private homes or in fraternity or sorority houses is also said to be greatly reduced. Fraternities and sororities have made marked reductions in social costs, in addition, studies indicate.

Estimates of student costs, including registration fee, books and supplies, board and room and incidentals at the college and university are placed at about \$170 for the first term and \$460 for the year. At the normal schools the total expenses are placed at \$68.50 for the first term and \$285 for the school year.

The college authorities point out, however, that the total annual estimates, which are based on regular dormitory charges for board and room, can be and often are lowered considerably by students "tenting," working for part or all of their board and room and by other means of self help.

Institutional officials are cooperating with needy students in reducing living costs by any method which provides proper living conditions. Faculty of the various schools are also giving attention to keeping costs of text books to a minimum consistent with efficient instruction.

Information on student expenses, as well as opening dates, entrance requirements, housing regulations, and other similar data concerning the six higher educational institutions in the state may be obtained from the registrars of the various institutions.

MILK AGREEMENT STORY

(CONTINUED FROM PAGE 1)

They will be required to abide by them as well as members of the majority group which submitted the code of competition.

Licenses of any industrial or concern, including processors, wholesalers and distributors, may be revoked at any time that a violation of the agreement is shown. Operation without a license is punishable by a fine of up to \$100 daily.

Stores distributing milk in the Chicago area will be licensed as well as regular delivery agencies. None will be required to obtain a documentary license, although these will be available at \$2 each when a licensing commissioner is appointed at Chicago. This is expected soon.

The commissioner whose salary and expense will be paid by the department of agriculture, will investigate complaints from the industry of alleged violations of the agreement and is empowered to order license revoked.

Federal Court Enforces. In addition, he will gather evidence for prosecutions in cases where distributors refuse to discontinue violations. Administrators said prosecutions will be handled in the federal courts and will be directed by the

WITNESS DECLARES FEHL TALKED THEFT

(CONTINUED FROM PAGE 1)

MEDFORD, Ore., July 20.—(Special) Testimony damaging to Earl H. Fehl, Jackson county judge facing trial in Klamath Falls on charges of burglary not in a dwelling, was introduced Saturday afternoon when Reverend O. R. Krug, formerly a leader in the so-called Good Government Congress stated on the witness stand that Fehl had discussed the stealing of the ballots with him about two weeks before they were taken from the courthouse vault.

Krug, a metaphysical teacher, arrested last month for criminal syndicalism, stated that Fehl said to him February 6: "How would you like a chance to go down into the vault, and take out some of the ballots?" Fehl had told him "The safe is generally open and it will be easy." The ballots were stolen the night of February 20 during a meeting of the "congress."

County Commissioner R. E. Nealon, who Fehl's followers had requested to resign after his appointment in January, testified that Fehl had opposed the appointment of a night watchman after the ballots were stolen. He said that when County Clerk George Carter informed Fehl that the ballots were stolen "by breaking the vault window," Fehl leaned back in his chair and laughed: "Whoever heard of a safe with windows in it," Nealon testified.

Nealon said that on the afternoon before the ballots were stolen a group gathered in the county court and when he opened the door saw "Joe Croft, Arthur LaDieu, Walter Jones, Thomas L. Brechen, L. A. Banks and a lot of others I didn't know. They stopped talking when they saw me."

During the cross examination it was brought out that Fehl and Nealon had a near fist fight when Fehl allegedly called Nealon "a dirty so and so."

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BANKS OFFER STORY

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ment throughout the country to make finances available.

Women Take a Hand. More impetus was given the movement by a letter circulated by Mrs. Grace Morrison Poole, president of the general Federation of Women's Clubs, urging all members not to patronize, as far as possible, establishments "who seek a temporary advantage by failing to sign the president's reemployment agreement."

No official estimates were being made yet by the recovery administration but thousands of employers were reported signing the covenants with President Roosevelt under which they agree to help restore purchasing power pending adoption of more permanent codes for each industry. These reports covered employers giving work to from two to more than 1,000 employees.

Open Shop Plan O.Kayed. Receiving newspapermen shortly after his arrival he asserted that the open shop provision in the trade practice code submitted by the automobile men—with Henry Ford not yet indicating his attitude—seemed to be in accord with the industrial law's labor requirements.

The paragraph specified that the open shop policy now existing would be continued and that advancement of workers would be on their merit without regard to affiliation or non-affiliation with any union.

Johnson expressed the opinion this would be inconformity with the act guaranteeing employees the right to bargain collectively. He was not so warm, however, to the codes of the steel and coal industries.

Steel Against Unions. A hearing on the former is to begin Monday with Deputy Simpson indicating that it would be concluded probably within two days.

The steel code specifies the employment representation plan as fulfilling the intent of the law for collective bargaining and the coal agreement frankly stipulated that an employer should deal only with his own employees.

"No one can modify the plain intent of congress," Johnson said when asked whether he would accept these two provisions. Labor is prepared to oppose both and there was a general feeling that neither provision would appear in the codes as finally promulgated.

Many Others Line Up. Among other developments of the day, which for the first time in a week or more was barren of formal hearings, were:

Submission of a proposed code by the rubber manufacturers association estimated to reemploy 10,000 persons and increase payrolls \$3,000,000 annually. For a 30 hour week, barring child labor, the minimum scale would be 40 cents an hour unless this rate was lower on July 15, and in no case would the rate be less than 30 cents an hour.

Retailers Seek Ruling. The advice of General Johnson was sought on a general code covering all retail lines. A. D. Whiteside, deputy administrator, said after conferences with the industry that questions had come up that only Johnson could settle. Grocery and drug line representatives joined other retailers in the discussion.

The committee named by Johnson to work out an agreeable oil code was understood to be making progress with expectations that it would be ready to report Monday night.

A code was submitted by the cement gun contractors association, with headquarters in Pittsburgh, providing a wage ranging from 40 to 75 cents a maximum of 87 per week. Cement gun contractors employ hydraulic pressure guns to force concrete into crevices difficult to reach.

Bride-Elect Is Honored in Coburg. COBURG, Ore., July 20.—(Special) —Complimenting Miss Lucille Green, bride-elect of Gene Paul, Mrs. Charles E. Everhart of Berkeley, Cal., entertained with a miscellaneous shower at the home of Mr. and Mrs. T. Q. Green, parents of Miss Green, Tuesday evening, July 25.

Those present were Miss Agnes Sidwell, Mrs. Harold Hurd, Mrs. J. S. Green, Miss Ruth Paul, Mrs. Harold Green, Mrs. James Green, Mrs. Archie Reed, Miss Katie Green, Mrs. W. Paul, Mrs. Clyde Sidwell, Mrs. Leo Sidwell, Mrs. T. Q. Green of Coburg, Mrs. Frank Sidwell, Mrs. Ernest Skinner of Springfield, Miss Audrey Walford of Cottage Grove, Mrs. Herbert Reeson, Mrs. Oliver Gustafson, Miss Beatrice Green, Mrs. Reuben Gustafson, Mrs. Claus Gustafson, Mrs. Fred Thomas, Mrs. Melvin Gustafson, Miss Florence Jackson, Miss Lucinda Reeder, Mrs. Ada B. Healy, Miss Eleanor Healy and Mrs. Charles Davis of Eugene, Mrs. Frank Healy of Longview, Washington, and the hostess, Mrs. Charles E. Everhart of Berkeley, Cal. The wedding will be an event of early autumn.

The string trio, made up of Miss Vivian Malone, Mrs. Roberta Spicer Moffitt, and Miss Theresa Kelly, played the music interpreted in the dances preceding some of the groups on the program.

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HOUSEWIVES STORY

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Carrots with String Beans: Choose very young carrots and scrape, if small do not cut them, if large quarter lengthwise. Prepare beans by splitting lengthwise and cutting in two inch pieces. Cook vegetables separately and drain. Mix and press them with plenty of butter and salt and pepper.

Vegetable Salad: Shred one head of lettuce, add one chopped cucumber, which has been chilled in salted ice water, two or three sliced green onions, two ripe tomatoes peeled and cubed; cut a stalk of celery and a green pepper in half inch pieces, adding a spoonful of cooked peas, asparagus tips and grated raw carrots or beets. Sprinkle with salt and paprika, and add French dressing. Toss all vegetables together, arrange on platter, bordered with lettuce leaves and quartered hard cooked eggs.

Green Tomato Pie: Line a rather deep pie pan with flake pastry, slice enough green tomatoes to make three and one-half cups, and cover with boiling water for a few minutes, drain and arrange in pastry lined pan in layers; scatter sugar and grated lemon rind and bits of butter and a teaspoon of flour and a dash of nutmeg over each layer, using, in all, one cup sugar, three tablespoon butter, rind and juice of one lemon. Cover top with pastry and bake thirty-five to forty minutes in moderate oven, serve warm or cold.—Genevieve Meranda, 729 South Sixth Street, Cottage Grove.

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Cabbage, Apple and Raisin Salad. 1 small cabbage, 2 apples, 1/2 c French dressing, 1/2 c seedless raisins. Shred cabbage very fine. Core and slice apples. Drop them into dressing at once to prevent discoloration. Combine with cabbage and raisins. Toss.

Modern Dance Ideas Shown in Phi Beta Event. The dance sponsored by Phi Beta was a successful event of Friday evening and one of the most interesting entertainments of the summer, presenting interpretations of modern dance along the ideas of the school of Doris Humphrey who left the Denham school to carry out her own ideas.

Miss Gertrude Winslow gave the introductory talk. The four dancers giving the program were Miss Winslow, Miss Elizabeth Thatcher, Miss Ida Mae Nichols, and Miss Ellnor Fitch.

A highlight event on the program was the music of Jane Thatcher, pianist, who played a solo and also an accompaniment for her daughter in one of the dances.

"Aria," first number among the dances, was done by all four participants, one of the stage, one coming through the side door and two from the back windows into the spectators, all four meeting on the stage. "Capriccio" in stylized movement was done by Misses Fitch and Winslow. The Norwegian dance, interpreted by Miss Nichols, embodied the folk dance idea and was one of the most graceful numbers on the program.

The third group, composed of "Intermezzo," "Rhapsody," and "Intermezzo," were solo numbers done by Misses Fitch, Winslow, and Nichols. They were light and gay and one of the favorites for the spectators.

In the fourth group, Miss Fitch danced "Sometime," Miss Winslow "Parade for a Dead Child," and Miss Thatcher a waltz. The note of symbolic lighting was used in this group and especially beautiful was the waltz played by Mrs. Thatcher as the accompaniment for her daughter.

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