

M'KENZIE PASS SNOW IS FOUND BELOW AVERAGE

(CONTINUED FROM PAGE 1)

At the turn in the highway at Craig monument, one-half of the road was bare while a drift of three feet covered the other half. Starting at mile post 75.19 there was a drift of two feet running a distance of 200 yards.

In low levels across the lava beds snow lay in many drifts of three feet with bare spots in the road between them. A drift of from two to three and one-half feet started at mile post 75.57 and running out at mile post 75.67 and running out at mile post 75.67. The largest drift found started at mile post 76.05 where the snow was piled up to a depth of ten feet for a distance of about 75 yards. At the summit the snow was five feet deep on the highway. Elevation at this point is 5825 feet above sea level. In the Big Out the snow was five feet deep as compared to the average year when it runs from ten or fifteen feet to 40 feet on the south bank of the cut.

Walking Still Unsafe
A light fall of snow brought about half an inch of snow Friday, the day the trip was made. Sims reports. The snow is soft with no ice sheet on the road's surface.

Returning from the summit, the party of skiers met two men with a horse walking across the pass. The men said they were to meet a party bringing six horses across the pass and they had started out that morning expecting to be able to walk across the pass without trouble. It was three o'clock when the skiers met them and they were still west of the summit. Then men had no proper hiking equipment, but were wearing low shoes and carried no lunch or other supplies.

They said they had no idea they would find so much snow as they had received information that there was "hardly any snow" on the pass this year.

Sims pointed out that there is "hardly any snow" in comparison to the usual year, but that there was still too much for people to walk across the pass without proper equipment.

NRA CRITICISM STORY

(CONTINUED FROM PAGE 1)

the street and who have depended on him to protect their rights."

Chambers Get Rap
She denounced NRA for turning enforcement over to compliance boards "dominated by chambers of commerce."

She began making cases in which she had sought to speak in industrial communities of Pennsylvania only to find herself excluded and denied halls by officials, one of whom she said, commented that "We won't allow anyone to talk to the workers about NRA."

At this Edward F. McGrady, assistant secretary of labor who was on the platform burst out:

"Mrs. Finch, if you in the future desire to go to any place any opposition develops I would love to go with you and rip the curtain off this!"

COMPLAINTS NUMEROUS

WASHINGTON, Feb. 23.—(AP)—General Hugh B. Johnson has what he asked for: a lot of complaints and suggestions about NRA.

Among the statements voiced at meetings called to talk over the recovery movement are these:

That NRA costs too much.

That the small business man should be protected better.

That cut-throat competition is not sufficiently outlawed.

That some codes tend toward monopoly.

That some codes overlap.

That the maximum work week should be 80 hours.

That unconstitutional acts are committed under NRA.

That union men are discriminated against in some cases, and workers "exploited" by employers.

That women should be permitted to continue industrial home work.

That industrial home work should be abolished.

MILK BOARD STORY

(CONTINUED FROM PAGE 1)

existing milk and cream price schedule, he said, because it has been impossible to gain sufficient information from the board as to costs.

Bain, Kenin and Sweeney said their protests were aimed, not at the schedule, but at the methods used in reaching them.

Harlan Defends Acts

E. G. Harlan, chairman of the milk board, presented facts and figures which, he said, formed adequate defense for the present price schedules and the board program.

These figures showed, he said, that Portland is enjoying high grade milk at a cost less than most of the cities in the nation.

Harlan produced federal milk code authority citations from various cities stressing the necessity of raising prices so as to guarantee the producer a living return for his product.

He declared, further, that out of 75,000 families in Portland from which consumer complaints might come, only 50 have been received. He said 25 of these 50 complaints were withdrawn when the reason for the several price changes was explained.

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

into balls and roll in coconut.—L. Mabel Scott, Lakeside.

Welsh Rarebit

1 tablespoon butter
1 tablespoon flour
1 cup milk
1/2 tsp. salt
1/4 tsp. mustard
1/4 to 1 lb. cheese (according to richness desired) shaved or cut fine

Few grains pepper
6 slices buttered toast

Make a white sauce in top of double boiler of the first 6 ingredients, mixing the mustard with the other dry ingredients. Set the top part of double boiler over hot but not boiling water. Add the cheese, stir and cook until it is melted. Serve on hot toast-bread or saltines. One-half cup chopped olives may be added. A variation may be had by adding 2 slightly beaten eggs first after cheese is melted and continue cooking until egg has thickened mixture.—Mrs. J. C. Parker, 1351 Lawrence St., Eugene.

Shapleigh Cheese Pudding

Remove the crusts from a ten cent loaf of bread, stale bread is better. Cut in one inch slices lengthwise of the loaf. Spread with butter and cut in strips. Line the sides of a buttered baking dish with the strips, putting the remaining pieces in the bottom. Cut one-half pound of Bluebell cheese in small pieces and put in the

dish. Then pour over the following mixture:
2 eggs slightly beaten
1 cup of thin cream or milk
1 tablespoon of butter melted
1 level teaspoon of salt
1/2 teaspoon of ground mustard
1/2 teaspoon of paprika and a few grains of pepper.
Bake thirty minutes in moderate oven and serve hot. This makes a good substantial lunch dish.—Miss Edna Prough, 433 8th Ave. W., Eugene.

Cheese Cake

(Made with cottage cheese)
1 package swissback
1/4 c. sugar
4 T. butter
1 1/2 c. cottage cheese
2 scant T. flour
3/4 t. salt
1/2 c. grated lemon rind
1 t. lemon juice
4 eggs
1 cup milk.

Crush the swissback very finely and work into it four tablespoons of the sugar and three of the butter, using the remaining butter to thoroughly grease a baking pan. Then pack into it the swissback mixture to form crust of the cake. Combine cottage cheese, remaining sugar, flour, salt, lemon rind, and juice, then add egg yolks beaten until light, next milk and finally fold in stiffly beaten egg whites. Turn carefully into crumb-lined pan and bake about one hour in a moderate oven.—May High, Oakridge.

DIXON CODE STORY

(CONTINUED FROM PAGE 1)

of those sections in the south where wages were actually as low as 10 cents an hour. They are now paying 20 but would not go back to the old plan where markets were gutted with products unloaded under the old conditions.

There are 85 subdivisions of the lumber code administration and they effect nearly 40,000 operating concerns and individuals. Mr. Dixon pointed out. The problems of coordination and adjustment are being worked out steadily.

In the east, Mr. Dixon reports business showing marked improvement, in fact, much more optimism than has yet reached the Pacific coast. He believes the coast will share in this renewed activity.

Horse Runs Into Automobile, Driver Receives Injuries

When an automobile strikes a horse it is not much of a story, but when a horse runs into an automobile and injures the driver and badly damages the car, that's news. That is what happened on the road a mile from Mabel at 9 o'clock Tuesday night.

Del Piero of Mabel was driving his car along the road when a horse belonging to George McCormack of that vicinity came charging toward his car and crashed into the side of it.

The glass in the front seat and the windshield were shattered and the side of the car was caved in. Mr. Pierson was struck on the head, arms and face by the glass, one gash over his left eye being quite deep. In reporting the smashup to Sheriff Swarts Wednesday, he said the horse was knocked out and it was several minutes before it could rise.

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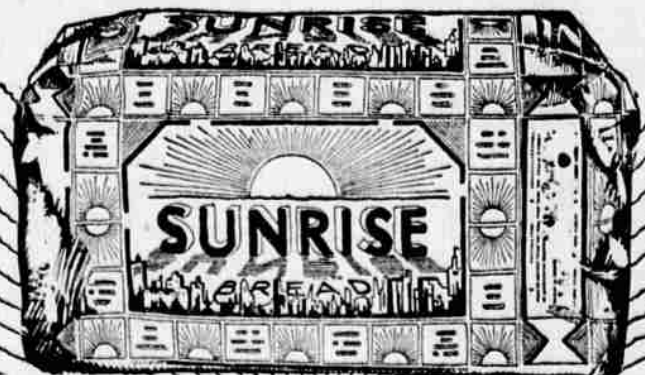
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