

JOHNSON CLAIMS CASES TOO WEAK FOR PROSECUTION

WASHINGTON, April 20.—(AP)—Hugh S. Johnson told newspaper editors today that no charges of NRA code violation brought against large manufacturers had developed a case that would stand up in the courts.

Addressing the convention of the American Society of Newspaper Editors, he said their help would speed accomplishment of NRA objectives.

Johnson said frequent reports in the "opposition" press asked why some drastic action was not taken against some conspicuous firm alleged to be violating an NRA code.

"On reference to the federal trade commission, or to our legal department, or to attorney general, we haven't any case against a large manufacturer that would stand up in the courts," Johnson said. "Some are skating pretty close to the line."

Johnson told the editors that "if you help, the objective of NRA will be more quickly achieved."

"But if you hang around like vultures and swoop down on every mistake, it will take longer," he added. "I would like to have your cooperation because I think the national recovery program inaugurated by President Roosevelt is the only way to get the country out of the economic depression. And if you think we are one of our difficulties, you are very much mistaken," he continued.

"We have been accused of a diabolical desire to impose a censorship on the press and the radio. Considering the articles and speeches in opposition to the president's program we certainly have made the poorest kind of mess, if control of the agencies of publicity was one of our objects."

"As a matter of fact, the constitutional prohibition against interference with the press has been taken into account with every draft of the newspaper code since the first appearance of the publishers' committee in the matter. We might as well have put in the ten commandments and probably would have done so had the newspaper committee requested a positive reassertion of the decalogue."

After reading from notes Johnson invited questions and Arthur J. Sinnott of the Newark Evening News said: "Our main kick is that you are shooting too fast, it makes us all dizzy."

"It seems like you're trying to get a heaven on earth—a code for this and a code for that," Sinnott added. "I didn't know newspapers were sweat shops."

Johnson said "nobody" had called newspapers a sweat shop but confessed to a "maladroitness of expression" in connection with the newspaper code.

When Sinnott suggested that the NRA could have found more acute problems in other lines without taking in newspapers so quickly, Johnson said it had early proved necessary to cover industries as rapidly as possible since they all compete for labor.

Johnson denied reports of censorship on NRA publicity. He said it had been found necessary to channel news through a publicity department.

Telephone Service Started in Eugene Forty Years Ago

Friday marked the 40th anniversary of the telephone in Eugene. It was on April 20, 1894, according to C. E. Jolly, district manager for the Pacific Telephone and Telegraph company, that the first Eugene telephone exchange was opened for service.

Telephone records do not show the exact number of telephones in Eugene when the exchange was opened, but in 1895 there were 35 telephones in service.

Now there are approximately 5100 telephones connected with the Eugene exchange, over which some 30,000 local calls and an average of 650 long distance calls are made daily.

No special observance was planned for the anniversary, Mr. Jolly said, though he pointed out that the public would be welcome to visit the telephone building and see the equipment necessary to provide Eugene's telephone service.

Final Plans For Radio Convention Are Made By Club

Final plans for the state convention of amateur radio operators here Saturday and Sunday were made at a meeting of the Valley Radio club Wednesday evening.

The wives of the married men of the club plan an organization and the women are planning a program of their own during the convention.

A practical demonstration of the five-metre portable "transceiver" will be given during the convention, it was announced. These sets are used by the forest service. One set will be located at the municipal airport and another on Skinner's butte during the convention.

The next meeting of the local club will be held with Glendon Dotson.

New Business Opens On Fifth Avenue

The Eugene Hide and Wool company has opened a new place of business at 30 Fifth avenue west. M. Kilgman is the owner. He and his wife and daughter came here from Pine Bluff, Ark., about a year ago and plan on making Eugene their permanent home.

Mr. Kilgman will deal in wool, pelts and junk. He has been in this line of business for about 20 years.

A bridge foursome could play 24 hands every day for a period of 6-123,828,480,455,805,503,917 years, and never have the same distribution of cards.

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

send your recipes by 6 p. m. Wednesday to the Register-Guard to be in on competition for three prizes of \$1 each and eight others of 50 cents each; the other contest, to bake a cake and take it to the Nite contest Thursday morning at the McMorran and Washburne store.

Below are this week's prize winners:

Strawberry Ambrosia
This unusual dessert is delicious—an ideal "party" dessert and so easily made.

1 package strawberry jello
1 1/2 cups crushed strawberries
1 cup boiling water
1 pint vanilla ice cream
Dissolve 1 package strawberry jello in 1 cup boiling water. Set aside to cool. When it begins to thicken, stir in lightly 1 1/2 cups crushed strawberries and 1 pint vanilla ice cream. Pour into mold, set in coldest part of refrigerator to mold. Do not freeze.
—Mrs. Thomas B. Lee, 1658 Washington street, Eugene.

Strawberry Puffs
1 cup boiling water
1/2 cup shortening
1 cup flour
1-8 teaspoon salt
3 eggs
2 teaspoons baking powder
Heat water and shortening in saucepan until it boils up well, add all at once flour sifted with salt and stir vigorously. Remove from fire as soon as mixed; cool and mix in unbeaten eggs, one at a time, add baking powder; mix and drop by spoonfuls (1 1/2 inches apart) on greased tin. Shape into circular form with wet spoon. Bake in hot oven for about 25 minutes. Cut with sharp knife near base to admit following filling.

Strawberry filling:
1 egg white (unbeaten)
1/2 cup granulated sugar or 3-4 cup powdered sugar
1/2 cup drained strawberry pulp
1/2 teaspoon baking powder
Place all in bowl and beat with wire egg whip until very stiff.

Fresh strawberry icing:
Crush 1/2 cup strawberries with a little sugar and a few drops lemon juice. Let stand until juicy. Then mix in gradually 1 1/2 cups powdered sugar. Spread on top of each puff. This makes about 20 puffs.—Ruby C. Ploum, 41 W. 18th, Eugene.

Strawberry Ice Cream
(For Canned Berries)
1/2 package lemon flavored gelatin
1 cup canned strawberry juice
1 cup crushed canned strawberries
2 egg whites
1-8 teaspoon salt
1 cup whipping cream
Bring berry juice to boiling point. Pour over gelatin. Let cool until almost jelled. Beat the gelatin mixture until fluffy. Add the crushed berries and salt, and fold in the stiffly beaten egg whites, and the cream which has been whipped. Freeze in refrigerator trays, stirring twice during the process.—Mrs. C. L. Haffaker, 1819 Fairmount, Eugene.

Rich Strawberry Shortcake
2 cups flour
4 teaspoons baking powder
1/4 cups sugar
1/4 teaspoon salt
1/2 c. butter
1 1/2 T. lard
1 egg
1-3 cup milk
1-8 t. nutmeg if desired.
Mix dry ingredients and cut butter and lard into them as for biscuits. Beat eggs and add milk to it. Add milk and egg mixture to flour and fat and mix lightly. Pat on a floured board and cut into individual shortcakes or spread in layer cake pans about 1-3 inch thick. Brush very lightly with melted butter and place second layer over first. Bake at 400 degrees for large cake or 425 degrees for individual cakes.—Elizabeth H. Miller, 1981 Onyx St., Eugene.

Strawberry Delight
For utter simplicity, economy and sheer deliciousness this recipe for fresh strawberry sage pudding can not be equalled.
1/2 cup small sage (bought by the bulk)
1/2 cup sugar
1 teaspoon butter
3 cups hot water

Pinch salt
1 pint strawberries.
Cook above ingredients except strawberries in double boiler until clear. Crush strawberries, sweeten to taste and let stand 1/2 hour. Remove mixture from fire and stir in fruit.

Add a little lemon unless strawberries are very acid. Chill well and serve with plain or whipped cream and plain sponge cake. Minute tapioca can be used in place of small sage but is less economical.—Miss Eleanor Detering, Route 2, Eugene.

Strawberry Pie
2 cups washed and hulled strawberries
1 1/2 cups peeled and diced rhubarb
1 cup sugar
2 tablespoons flour
Plain pastry.

Line an eight-inch pie dish with pastry. Sift flour and sugar in mixing bowl. Add prepared fruit and mix until fruit is coated with sugar and flour. Turn into prepared pie dish and cover with top crust. Bake for ten minutes in a hot oven then reduce heat and continue baking until fruits are tender and crust is brown.
—Mrs. A. R. Major, 572 W. Eleventh street, Eugene.

Strawberry Curis
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons shortening
2-3 cups sugar
1 egg
1/2 cup milk.

Sift together flour, salt, baking powder, sugar. Add shortening, mixing in well with fork. Beat egg slightly in measuring cup; add milk to make 3-4 cup, add to first mixture. Roll out about 1/4 inch thick. To 1 1/2 cups sliced strawberries add 2-3 cup sugar. Spread 2 tablespoons soft butter on dough and then spread on berry and sugar mixture. Roll as for jelly roll; cut into 1-inch pieces. Place in greased muffin pans, cut edges up. Bake in moderate oven 25 minutes.

Serve as tea bread or dessert with whipped cream. Makes 15.—Hazel C. Fishwood, 1272 Willamette, Eugene.

Strawberry and Cottage Cheese Salad
Prepare cheese by mashing well, season slightly with salt and add enough thick sweet cream to moisten well. Halve an equal quantity of ripe, firm strawberries and mix with the cheese. Arrange on lettuce leaves and top with following dressing:
1 cup whipped cream
1/4 teaspoon salt
1 tablespoon powdered sugar
3 tablespoons lemon juice
2 dashes paprika

Toss together lightly and chill well before serving.—Mrs. Floyd Dudek, Beheston, Wash.

Strawberry Sherbet
Crush a quart of strawberries to a paste and add three pints of water, the juice of a lemon, and a teaspoonful of orange extract. Mix and allow to stand for three hours. Strain into a pound of sugar, stir well, and set on ice till ready for use.—Catherine Kahler, Goshen.

Signs Point to Big Revival in Tourist Travel

All signs point to a great revival of tourist travel to the northwest this year, representatives of the Southern Pacific company declared Friday, with announcement of the railroad's summer schedule of reduced transportation costs.

Providing for trips to all parts of the country, the low-fare roundtrip tickets will be available from May 15 to October 15, with return limit of October 31. It was stated, Coach and intermediate fares will be materially lower than in 1933.

Pullman rates already have been cut one-third in western and southwestern territory. It was pointed out, and with the appearance of summer excursion fares, travel costs will be the lowest in many years.

A feature of Southern Pacific's summer service will be the addition of new air-conditioned equipment to its leading trains to insure perfect comfort under all weather conditions.

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April 20th. to 28th.



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exclusively—Churned
and brought to us fresh
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Lb. 24¢
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FLOUR—49-Lb. Bag.....\$1.39**
Choice Oregon Milled—Hard Wheat
An Exceptional Value!

BROOMS ea. 35¢
Real Quality—Manufactured
By Oregon Blind Workers
Grocery Prices Effective April 21-23-24

SUGAR, 10 Lbs. 48¢
Purest Cane
Fine Granulated

SOAP, 15 Bars 25¢
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All Oregon
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Large Pkg.

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SYRUP—
Maximum—Pure Cane and
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Grape Nut Flakes—Free
"Scottie Spoon" with
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White King Gran. 29¢
Soap—Large pkg. 79¢
Prince Albert—
Pound Can 79¢

Matches— 20¢
6 Box Carton 20¢
Postum Instant— 39¢
Large Can 39¢

Pork & Beans—Van 9¢
Camp's, No. 21 can 9¢
Nucoa—Best of All 8¢
Pound 8¢



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Individually selected in accordance with Oregon State Law
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Free Sample Pkgs. While They Last

A Delicious Recipe

Try this on your fruit, salads.

Fluffy Lemon Salad Dressing

1/2 cup prepared 1/2 cup (Best
lemon flavored Foods) Mayo
gelatin
1/2 cup cream

Prepare lemon flavored gelatin according to directions on the package. Add 1/2 cup of this mixture until partially congealed and then whip until of the consistency of whipped cream. Fold into this the whipped cream and mix onnaise and chill until ready to serve.

For aid in household problems, send planning, or special recipes, and your request with a self-addressed stamped envelope to Julia Lee Wright, director, Homemakers' Bureau, Safeway Stores, Inc., Box 660, Oakland, Calif.

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"Everything For Salads"

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SALAD DRESSING 29¢

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100% Pure Pork

SPARE RIBS

10¢ Lb.

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Thursday, April 26, McMorran & Washburne
Store 10 A. M. to 1 P. M.

This entry blank signed by your grocer signifying that
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• Swansdown Cake Flour • Baker's Coconut
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1 Lb. Pkg. 10¢

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