

DOCK STRIKE STORY

(CONTINUED FROM PAGE 1)

hands of the San Francisco federal mediation board.

MAYOR ASKS PEACE

MARSHFIELD, Ore., June 5.—An appeal for the immediate lifting of the longshoremen's strike on Coos Bay, before ships now in port cross out without cargo, was issued today by Mayor A. B. Peacock.

"We have waited patiently for several weeks for some accord to permit loading," Mayor Peacock pointed out. "Already the bay has lost thousands of dollars through inability to import or export merchandise via water, and a prolonged tie-up will result in inestimable greater damage."

The mayor cited the vote which local longshoremen took on a compromise move a few days prior to the coast-wide proposal and declared there did not seem to be sufficient difference between the two plans to permit continued loss of employment to 1,000 men in Coos county as well as a 30 per cent drop in retail trade."

SAN FRANCISCO, June 5.—U.P.

The executive committee of the waterfront employers' union in a carefully worded statement today intimated that shipping companies may deal with a new so-called "conservative" longshoremen's union which formed here by Lee Holman, ousted former president of the San Francisco local of the International longshoremen's union.

EDUCATED PONY AT CIRCUS!



"Sparkle," the educated pony presented at the American Legion circus, which opens its 6-day engagement in the armory at 8 o'clock tonight. "Sparkle" answers questions and mathematical problems with amazing accuracy, and will be one of the outstanding features at the special children's matinee performance of the circus on Saturday afternoon at 2 o'clock.

Housewives' Forum

By MARIAN LOWRY

(Continued From Page 1)

Cream,
Flavoring.

1½ squares unsweetened chocolate,
melted.

Cream butter, sift sugar; add gradually to butter. Add chocolate, stir well. Add cream, a few drops at a time until mixture is of desired consistency. Use any flavoring that is liked.—Beryl Deford, 1272 Willamette, Eugene.

Cold Chocolate Souffle

4 squares unsweetened chocolate,
1 cup sugar,
2 tablespoons water,
5 eggs.

1 teaspoon vanilla.
Cook chocolate, sugar and water until thoroughly blended. Remove from fire. Add egg yolks one at a time, beating each one in well with a fork before adding the next. Whip whites of eggs stiff and stir into mixture. Add vanilla and chill thoroughly.—Mrs. John D. Patten, Route 2, Eugene.

Brazilian Chocolate

2 squares unsweetened chocolate,
cut in small pieces.

1 cup cold strong coffee.
Dash of salt.
3 tablespoons sugar.
3 cups milk.

Place chocolate and coffee in the upper part of a double boiler over direct heat. Stir until chocolate is melted and well blended. Add salt and sugar. Boil about four minutes stirring constantly. Place over hot water. Add milk gradually, stirring constantly. When hot, beat with rotary egg beater until light and frothy. Cool. Pour over cracked ice in tall glasses. Top with a tablespoon of sweetened, whipped cream. Serve with sandwiches or small cookies.—Mrs. M. Johnson, 591 West Broadway, Eugene.

Sour Cream Chocolate Cake

1 cup sour heavy cream.
1 cup sugar.
2 eggs.

1 teaspoon vanilla extract.
1 3-4 cups pastry flour.
1 teaspoon baking powder.
¼ teaspoon soda.

3-4 teaspoon salt.
2 squares unsweetened chocolate, melted. Place sour cream, sugar, eggs and flavoring in mixing bowl, beat well. Sift together dry ingredients and add to first mixture; beat until smooth. Add melted chocolate. Bake in two greased 9-inch layer cake pans in moderate oven at 375 degrees F. for 25 minutes; cool. Put layers together and cover top and

sides of cake with the following frosting:

Chocolate Frosting

2 cups sugar.
2 tablespoons corn syrup.
3 squares unsweetened chocolate.
½ cup milk.
½ teaspoon baking powder.
2 tablespoons butter.
1 teaspoon vanilla extract.

Cook sugar, corn syrup, chocolate and milk to 232 degrees F. or until syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning. Remove from fire, add baking powder and butter. Cool to lukewarm. Add vanilla extract and beat until creamy and right consistency to spread.—Mrs. Ralph Pope, Oakridge.

OBSIDIANS STORY

(CONTINUED FROM PAGE 1)

cated on the Willamette highway, about 100 miles from Eugene. The camp site will be located a short distance from the highway. Fishing is good in this lake and the water is shallow near the shore, affording good swimming.

Several hikes and climbs are scheduled for the trip, the following being the tentative schedule:

Sunday, August 5—Leave Eugene 7 a. m. Arrive camp site for dinner. Make camp.

Monday, August 6—Climb Cowhorn mountain.

Tuesday, August 7—Climb Diamond peak.

Wednesday and Thursday, August 8 and 9—Overnight hike to Odell lake.

Friday, August 10—Rest.

Saturday, August 11—Climb Mt.

MOTHER CONGRATULATES AUTO RACE WINNER



William (Wild Bill) Cummings' mother was the first at his side when he pulled into the pit winning the 500-mile auto race at Indianapolis, Ind., his home town, with a record-breaking average of 104.685 miles per hour. They are shown above, with Mechanic Earl Eversaw between them. Chicago Bureau.

Yoran.

Sunday, August 12—Climb Diamond peak. Trial trip for those who prefer Monday and Tuesday, August 13 and 14—Diamond lake, Mrs. Thielson and Bailey.

Wednesday and Thursday, August 15 and 16—Crater National park,

climbs, trip around the lake, etc., and return to base camp.

Friday, August 17—Rest. President's tea.

Saturday, August 18—Trail

Sunday, August 19—Break and return home.

ARROW MESSENGER—Pho

FOUND

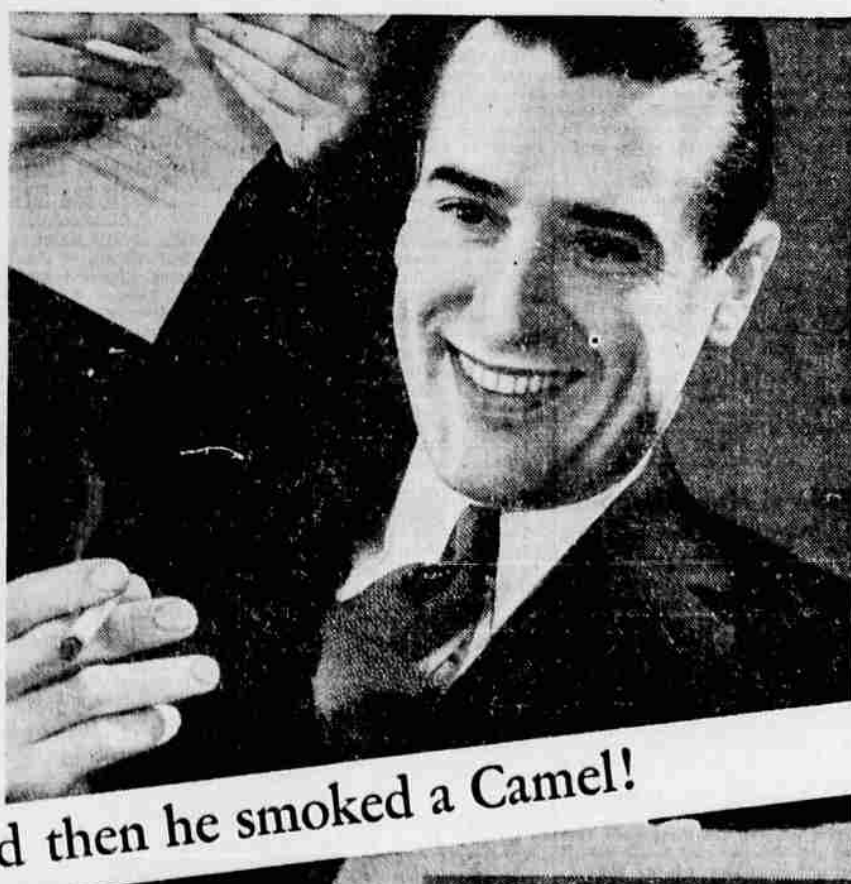
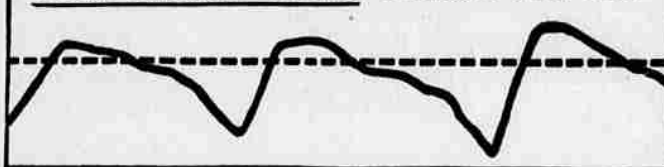
Important Facts for Smokers Discovered by Science!

Experience of Camel smokers is now Explained

From a famous research laboratory in New York comes a basic discovery that throws new light on our past knowledge about cigarettes. It embodies an "energizing effect" ... a harmless restoration of the flow of natural body

energy... a delightful relief from fatigue and irritability. When you smoke a Camel you enjoy an increase in your flow of energy. And this benefit you get from smoking Camels can be enjoyed all through the day... without upsetting your nerves.

YOUR ENERGY VARIES DURING THE DAY



WORN OUT... and then he smoked a Camel!

WHO HASN'T FELT "dog-tired" after work... with a long evening ahead... and dinner time still an hour away? That's just one of the many, many times during the day when you will want to light up a Camel—for restoring your flow of healthful energy. You'll like Camels—a matchless blend of costlier tobaccos!

CAMEL'S Costlier Tobaccos never get on your Nerves

Let CAMELS Increase Your Flow of ENERGY

Tired? Light a Camel. And as you enjoy its cool, pleasing fragrance, you feel a new flow of energy... a cheering "lift," a quick and delightful "energizing" effect.

IT'S YOUR OWN NATURAL ENERGY RELEASED

You've probably noticed this yourself and have wondered why and how it happened. The "lift" you get from Camels is a release of your own natural energy... your latent energy made easily and harmlessly available.

So when you're feeling run-down,

tired, "all in," smoke a Camel and see what happens. That tired feeling slips away. You're ready again for work and fun. Camels have helped your own body to help itself and bring you back in "pep" and energy.

AND CAMELS NEVER JANGLE YOUR NERVES

You can smoke just as many of these delightful Camels as you want. You can increase your flow of energy over and over again. And you need never worry about your nerves. For remember: Camel's costlier tobaccos never get on your nerves.



Camels are made from finer, MORE EXPENSIVE TOBACCOS—Turkish and Domestic—than any other popular brand.

"Get a LIFT with a Camel!"