

# PRICE FIXING IS TAKEN FROM NRA CODE PROVISIONS

(CONTINUED FROM PAGE 1)

tual transactions or offers and there will be no waiting period during which competitors may make arrangements for a uniform price.

### Uniform Methods Urged

The new policy also encourages adoption by industries of model cost finding and accounting provisions but expressly provides that no accounting methods may be forced on any company by the code authority or other firms.

Instead of prescribing that no sales shall be made below cost as many codes have required up to now, the new basis merely declared "when there is no emergency, it is NRA policy to avoid price fixing but also to prevent destructive price cutting."

The emergency price control method to be used will follow broadly that already established in the retail tire and ice codes. It is provided that when the administrator believes with impairment of employment or wage scales; particularly high mortality of enterprises, especially small ones; or panic or other special conditions, the matter shall be turned over to NRA for an analysis upon which a minimum price, representative of the lowest reasonable cost determined by the investigation, shall be fixed. There would be no prohibition against sales at higher prices.

### NRA To Be Judge

Exclusive of emergency, if a member of an industry is complained against by another firm or customer, the party complained against shall have an opportunity to answer to the code authority, which may make a ruling or adjustment. If either party to the complaint does not agree to the code authority findings, NRA shall decide.

A provision earlier agreed upon among economic advisers the NRA establishing certain general defenses for price cutting, were stricken from the draft finally approved today.

### Chocolate Souffle

2 tablespoons shortening  
3 tablespoons cake flour  
1 1/2 teaspoons baking powder  
3-4 cup milk  
1-3 cup sugar  
2 tablespoons hot water  
1 egg  
1 1/2 squares chocolate  
1/2 teaspoon vanilla

Method: Melt the shortening, add flour and milk. Heat until boiling point is reached. Melt the chocolate, add sugar and water and stir until smooth. Combine the mixture, add well beaten egg yolk and cool. Add baking powder and vanilla, fold in white of egg beaten stiff. Turn into greased baking dish and bake in moderate oven about 1/2 hour. Serve with whipped cream.—Mrs. R. O. Evans, 315 Adams St., Eugene.

# STRIKE STATUS STORY

(CONTINUED FROM PAGE 1)

tempt to arrange a New York conference for the end of this week.

Police remained on guard at the Hlon, N. Y., plant where a few men are at work. Increasing numbers of workers are back at their jobs in the Syracuse plant.

In the Alabama mine fields where an outbreak of bombing and firing occurred yesterday there are no negotiations in progress as the strike rages out its fifth week.

### PARLEY HITS STRIKE

SEATTLE, June 7.—(AP)—The status of a small group of Alaska Steamship company longshoremen who did not go out when the longshore strike was called May 8 today held up the expected release of all Seattle-Alaska shipping.

Steamship company officials desire to retain them when the Alaska trade is resumed.

"These employees, up and down the coast," said Joseph P. Ryan, international longshoremen's association president, "have told us 'If we (the employees) win this strike you fellows will never work for us again.'"

"So we say 'All right, then the men who refused to go on strike shouldn't work with us.'"

"That is what is holding up the Alaska-Seattle settlement."

Pay Demands to Wait  
Seven district longshore delegates and seven steamship company representatives met again today, hoping for a compromise. Yesterday the companies agreed to employ union men and the longshoremen agreed to work at the old wage scale, \$5 cents an hour and \$1.25 an hour for overtime, leaving the matter of their strike demands of \$1 an hour and \$1.50 for overtime to future negotiations.

If the strikers eventually win their demand for higher wages, the schedule would be made retroactive to the inception period. Then the impasse resulted over the "loyalists."

# THIRD PARTY STORY

(CONTINUED FROM PAGE 1)

viewed the country would not support any policies smacking of the Hoover administration.

### MENARY NOT IMPRESSED

WASHINGTON, June 7.—(AP)—Senator Charles McNary of Oregon, republican leader of the senate, is not overly impressed with the selection of Henry F. Fletcher of Pennsylvania as the new republican national chairman.

"A good man," Senator McNary said of Fletcher, "but not a brilliant selection." He had hoped for the selection, he said, of "an equally good man farther to the west, possessing sane and modern views."

# SEATTLE FIRM IS LOW BIDDER ON 2 HIGHWAY BRIDGES

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original public works highway appropriation of more than \$8,000,000 when it opened bids on five road jobs. The letting at the next meeting in about three weeks, amounting to about \$200,000 will wipe the slate clean for new construction until further money is appropriated by congress.

### More Bids Opened

Theodore Arens of Portland was low on the Ashland undercrossing section of the Pacific highway in Jackson county with a bid of \$35,721.

P. H. Cochran of Portland was low on the Coos Bay bridge approach at \$18,828. Low bidders on the other three jobs were: Guard fence project on the Columbia river highway in Sherman county—Collins Concrete and Pipe Co., Portland, \$7,784; construction of storage building at Grants Pass—Sig Ash of Medford, \$4,277; construction of storage buildings at Enterprise—W. Vedder, La Grande, \$3,071.

The commission also opened bids for Marion and Linn counties on the Mill City bridge over the Santiam river on the county line. Thirteen bids were received for the job to be paid for by the two counties. Tom Lillebo of Reedsport was low at \$37,531.

### Work Must Wait

Chairman Scott of the commission last night told the contractors as the Coos Bay bridge so authorization could be given them to start work until federal money was available. The contractors appeared before the commission requesting they be permitted to go ahead with the work pending receipt of the money. "We could start next Monday on the North Bend job," Theodore Shoemaker, president of the Northwest Roads company, one of the contracting firms for the span, told the commission.

The commission voiced their impatience with the delay on the part of the federal government in not advancing the money for which contracts have long been signed. It was suggested that Scott, R. H. Baldoek, highway engineer, or J. M. Devers, attorney for the commission go to Washington to speed action on the contracts.

# FLOOD CONTROL STORY

(CONTINUED FROM PAGE 1)

Mott introduced his bill. Upon passage this bill authorizing the survey becomes a virtual mandate to the army board to conduct the survey.

"We are highly pleased that the local committee acted favorably on the matter as it is the first forward step necessary in obtaining much needed flood control work along the Willamette river.

It has been estimated the survey will cost in the neighborhood of \$500,000 and may take two years for completion. The survey will include a thorough investigation along the river from Portland, where a preliminary survey already has been made, to the headwaters of the river.

Storage Dams Talked  
Previous conferences with army engineers indicated that one method of flood control along the Willamette would be the construction of storage dams in the upper reaches of the stream. These dams would provide storage reservoirs to hold seasonally large volumes of water during flood seasons, thus preventing the river from overflowing and doing damage to adjacent lands.

The Willamette valley flood control associations are not making any at-

tempts to suggest flood control methods, but prefer to leave that entirely to the judgment of the engineers after a survey has portrayed the exact situation, Mr. Mazy pointed out.

Efforts have been made to obtain flood control work under PWA direction, Mr. Mazy said, and it is believed that with a survey completed, there would be more chance of getting consideration of a PWA flood control project since the PWA could utilize the survey.

# DROUGHT AID STORY

(CONTINUED FROM PAGE 1)

ported by the weather bureau to have fallen in the Dakotas, northern Nebraska, western Minnesota, central Montana, and the northwestern part of Iowa. Lighter rains, about 1/4 inch, fell in eastern Montana.

All the new emergency drought counties had been previously named as "secondary" drought areas. In addition 26 counties in Nebraska, Kansas, Iowa, Colorado and New Mexico were added to the secondary list.

### HARNEY WARD BIT

BURNS, Ore., June 7.—(AP)—Taking issue with statements from the state department of agriculture, James J. Donagan, chairman of the Harney county relief committee, declared Wednesday "uniform financial aid is given by the government the livestock industry in Harney county will be more than 50 per cent destroyed" by the drought.

Donagan said recent statements that rain will insure fair crops in Harney county are untrue. "The range outside the forest, is drying up," he said. "Stockmen have been hauling water to their animals and the situation is serious."

### LODGE MEETING

McKenzie River lodge, No. 195, A. F. and A. M., will meet Thursday evening to confer the master Mason degree. Refreshments will be served following the meeting. All visiting Masons are extended an invitation to attend.

# GRADUATION STORY

(CONTINUED FROM PAGE 1)

will preside as toastmaster. Darwin Bristow, member of the 50-year class from the normal school of the university in 1884, will give a few words from his class. Edwin Martindale, president of the senior class, Miss Pauline Walton from the class of '04, Ormond Bean, city commissioner of Portland and member of the class of '09, Harold Young, class of '14, Ralph Spearow, '24 class, are all to give talks from their groups.

Dr. C. V. Boyer, president of the university, will speak, his topic to be "The University and General Public." An alumni quartet, made up of Harold W. White, Roy C. Bryson, Orin Richard, and George Hopkins, will sing. The Phi Beta Kappa, Mrs. Robert Spicer Moffitt, Miss Vivian Malone, and Miss Theresa Kelly, will play during the luncheon. From 3:30 to 5:30 p. m., Saturday, Dr. and Mrs. C. V. Boyer and Mr. and Mrs. William Jasper Kerr will give the annual reception for all alumni and senior class members in Gerlinger hall, the event to be informal.

The special class reunion dinners are slated for 5:30 p. m.

At 7:30 p. m., Saturday, will be held the traditional flower and fern procession for alumnae and senior women at the site of the pioneer Mother statue on the women's quadrangle lawn. The procession will be followed by the twilight concert in the same location at 8 p. m. All women graduates and former women students are invited to join in for the procession. Mrs. William Barker being chairman. The women are to bring their own flowers and greenery. The alumnae will line up at one end of Gerlinger, the senior women at the other end, the two lines then marching in unison to form the big O of flowers.

The baccalaureate services come at 11 a. m., Sunday in McArthur court, Rev. David J. Ferguson, pastor of the First Presbyterian church, Astoria, to give the sermon, his topic being, "The Romance of Youth." Admission to the reserved sections is by ticket, but the galleries at the court are open to the public.

Commencement exercises for the

more than 300 members of the class will be held at 10 a. m., Monday, also in McArthur court, Frank Bane, director of the American Public Welfare association, Chicago, to give the address. Admission to the reserved section here, too will be by ticket, but the galleries are all open to the public.

The Murray Warner Museum of Oriental Art is to be open from 3 until 5 p. m. on Friday, Saturday, and Sunday for commencement visitors.

The alumni registration desk will be in Johnson hall during Saturday. Classes holding reunions this year are

# Huge Inheritance Tax Check Received

SALEM, June 7.—(AP)—The state treasurer's office today received a check for \$117,450.39, covering the state inheritance tax on the estate of Clementine Hirsch, who died in Portland several months ago. Officials stated that this was one of the largest inheritance taxes received in recent years.

# Terrorist Bombers Are Busy at Havana

HAVANA, June 7.—(AP)—Terrorists were busy bombing during the early hours of today. One large bomb exploded in front of a drug store across the street from the United Press correspondents' home and, after penetrating an iron shutter, wounded two sleeping men. A passerby was killed late yesterday by a bomb that exploded 60 feet away in front of a hardware store.

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### Housewives' Forum

By MARIAN LOWRY  
(Continued From Page 1)

Gifts—Mrs. Kenneth A. Tobias, 900 E. 9th, Springfield.

### Chocolate Meringues

1 square cooking chocolate or 1/4 teaspoon cocoa  
2 egg whites  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
3-4 cup sugar  
1-1 1/2 cup coconut

Beat egg whites stiff but not dry. Add salt. Beat in sugar gradually. Add melted chocolate and vanilla and fold in the coconut. Drop by rounded teaspoons on each apart on a greased baking sheet. Keep them small, don't heap the teaspoon. Bake in slow oven 275 degrees F. Take them out when they are a very light golden color or when the surface seems dry or being pressed lightly with the finger. Let stand a minute before removing from the pan, with a spatula. If they stick to the pan (because oven was too hot) dip spatula in hot water. Keep in covered metal box, a fresh piece of bread put in with them keeps them chewy. Makes 2 dozen dainty delicacies which are very popular. A halved walnut meat may be placed on each before baking.—Mrs. C. J. Matthews, Route 2, Eugene.

### Pots de Creme au Chocolate

8 squares unsweetened chocolate  
1 cup powdered sugar  
1 1/2 cups hot milk  
1/2 teaspoon vanilla  
3 egg yolks

Melt chocolate in top of double boiler, add sugar and cook 10 minutes. Slowly pour in milk, add vanilla and cook 10 minutes longer. Remove from heat and slowly add well beaten yolks. Pour into individual molds or custard cups and place in a baking pan. Pour hot water around molds to a-half their height. Cover baking pan and bake 15 minutes in a hot oven 400 degrees F. or until firm. To test dip mold slightly. Cream should be firm but not hard. Chill thoroughly and serve ice cold.—Mrs. C. L. Huffaker, 1519 Fairmount, Eugene.

### Chocolate Brownies

1 cup sugar  
8 tablespoons butter  
2 eggs  
1/2 cup ground chocolate  
1 tablespoon boiling water  
1 egg chopped walnuts  
1/2 teaspoon baking powder  
1/2 cup flour

1-2 teaspoon salt  
1 teaspoon vanilla  
Cream sugar and shortening. Add well beaten eggs, then chocolate mixed to a paste with boiling water. Sift flour, baking powder and salt. Add to mixture, then nuts and vanilla. Pour into greased pan and bake about 20 minutes. It should be taken out when soft, as it will be too dry if baked too long. Cut in squares while hot, and dust with powdered sugar.—Mrs. F. C. Swindall, 1975 Emerald St., Eugene.

### Chocolate Doughnuts

2 teaspoons butter or shortening  
2-3 cup sugar  
1/2 teaspoon salt  
1-2 teaspoon nutmeg  
1/2 teaspoon vanilla  
2 1/2 squares chocolate  
1 cup milk  
2 cups flour  
2 teaspoons baking powder.

Mix shortening and sugar; add salt, nutmeg, vanilla and melted chocolate (cooled). Then add milk. Add flour and baking powder which have been sifted together; roll out on slightly floured board 1/4 inch thick. Cut out and fry to a light brown in deep fat—hot enough to brown a piece of bread

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