

SHIP COMPANIES RECEIVING LARGE SUMS FOR MAELS

WASHINGTON, July 20.—(UP)—Ocean mail subsidies which poured millions of taxpayers money into the pockets of American shipowners under the guise of building up the merchant marine, were revealed today by figures made public by the post-office department.

The figures will form an important part of evidence to be brought out in hearings to be held within the next 60 days to determine whether or not a number of ocean mail contracts should be modified or cancelled. Hearings were ordered by President Roosevelt. They are to be conducted by Postmaster General James A. Farley.

When congress enacted the merchant marine law of 1928, it authorized the postoffice department to pay subsidies to American steamship companies in order that they might compete with foreign vessels.

In return the steamship lines were expected to construct additional vessels.

The joker in the act was that in special cases ship building could be waived. When the law was passed, it was estimated approximately 100 vessels would be added to the United States merchant marine.

Officials said the total ships built by companies holding mail contracts is about 30. Many of these have been built not with money obtained from mail subsidies.

The figures revealed on 45 ocean routes \$26,954,680 had been paid to transport mail to foreign countries in 1932. Had this mail been carried on a poundage basis, it would have cost only \$3,600,457.

The Oceanic and Oriental Navigation Co., carrying mail between San Francisco and Darien, received \$209,108. On poundage, the government would have paid only \$10,40. The same company on its mail contract between San Francisco and Saigon, received in 1932 \$211,985. On poundage this mail also would have cost \$10,40.

The government paid \$347,942 to the Tacoma Oriental Steamship company last year. The poundage rate would have been \$24.

SPECIAL MEETING TRUCK DRIVERS

Tonight, 8 p. m., Labor Hall, 90 East Broadway. Applications for membership will be received. All members urged to be present. SID TIVEY, Secretary.

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

boiler or a chafing dish. Add the cheese and stir until melted, then add the mashed beans and the seasonings, and stir until smooth. Lastly, add the milk, and cook until creamy and of the desired consistency. Serve on crisp crackers or on toast with pickles.—Mrs. M. C. Hack, 558 East 10th St., Eugene.

Hamburger Mulligan

1 lb. hamburger
1 medium onion.
3 cups cooked macaroni
1 pint tomatoes.
Into a large iron skillet put hamburger and diced onion, fry until brown. Add macaroni and tomatoes, salt and pepper to taste. Cook in oven for half hour, when ready for supper set skillet on camp fire or stove till thoroughly heated.—Mrs. T. A. Frost, R. F. D. 4, Corvallis, Ore.

Delizia

1/2 lb. spaghetti
1 onion
1 green pepper
1 can tomato soup
1/2 cup oil
1 small can corn
1/2 lb. chopped raw meat
1/2 cup grated cheese
1 teaspoon salt
Cook onion in oil, add meat and brown; add cooked spaghetti and other ingredients. Put in baking dish, sprinkle with grated cheese and bake 3-4 hour.—Mrs. George Stephens, 1838 Moss St., Eugene.

Casserole Corn and Oysters

1 can of corn
1 can of oysters
1 cup milk
1/2 cup butter
1 cup cracker crumbs
Pinch of salt.
Place in layers in a casserole layer of corn then oysters and add cracker crumbs to each layer; last add milk, butter and crumbs and bake until a golden brown. Very good, hot or cold.—Mrs. R. M. Mitchell, 1430 Pearl St., Eugene.

Chicken Stew Supreme

The day before the picnic, cut up a good sized hen, and boil until the meat comes easily from the bones. Next morning cut fine 1 onion and cube about 3 cups of carrots. Pack in container. Mix thickening, using approximately 4 tablespoons flour, with enough whole milk for the gravy. Add 2 tablespoons butter and put into a Mason jar. Seasoning may also be added to the thickening or added later. All you have to do at the picnic is heat the chicken in a large kettle, cooking with it the carrots and onion till tender, add 2 medium cans of peas, the milk thickening, then a

package of noodles. Serve as soon as noodles are done. If you wish to make your own noodles do so the day before and dry out in oven. The main dish served with this was a huge combination vegetable salad, made while the chicken cooked. A grand dish for a grand time, and if chicken seems too expensive, veal is an excellent substitute.—Virginia Griffin, R. 1, Eugene.

Picnic Dish

Six pork chops cut thick. Brown chops in skillet, then place in casserole, add 6 slices of onions and cover pork chops with following batter:

One can (No. 2) corn, one egg beaten, 1 sliced green pepper, to taste, salt and pepper. One-half cup fine cracker crumbs, one-half cup milk. Stir this batter thoroughly and pour over pork chops. Bake 1 hour in moderate oven. It will carry fine and is delicious with a vegetable salad.—L. E. McNeese, 1905 W. 7th St., Eugene.

Picnic Bean Dish

Fry large onion in drippings in a large skillet. Add one pound hamburger and fry until brown, then add 2 cans baked beans, salt, pepper, and a dash of sugar and chili powder. Pour over the canned tomato soup and stir until it is well heated. This is an excellent picnic dish as it can be prepared over an open fire.—Mrs. E. I. Tobler, 1502 Willamette St.

Supreme Vegetable Salad

3 cups cold cooked potatoes, diced
1 med. dry onion, chopped
1/2 cup each of radishes, turnips, cabbage, celery, diced
1 cup cooked macaroni, cold
2-3 cold hard boiled eggs
4 sweet pickles, chopped
Several ripe olives, chopped
1/2 cup cooked peas
Dressing: Combine 1/2 cup mayonnaise, 3 T. canned milk, 1 T. vinegar, 1 t. sugar, heaping.

Season potatoes to taste, add rest of the ingredients and mix well in large bowl. Add dressing just before you leave. Garnish with paprika. This salad could well be made of left-overs in the refrigerator.—Mrs. Laurel M. Hoyt, Jr., 1456 E. 18th St., Eugene.

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EUGENE GIRL HAS LEADING ROLE IN "CASTE" REVIVAL

"Caste," the old-fashioned comedy which serves as the university theater's contribution to the spirit of early days, now dominating Eugene in anticipation of the Oregon Trail, will open tonight at Guild theater in Johnson hall at 8 sharp.

The heroine, Althea Peterson, and three others playing important roles, Ethena Newman, Dorothy Parks and Edgar Wulsen are residents of Eugene. Several of them are now working on the Oregon Trail as well as in this play.

The hero, Bill Schlotz, is a Portland boy who has been seen in leading roles during the past year in "The Taming of the Shrew," "A Chinese Fantasy" and "Gods of the Mountain."

The "soubrette" role, Polly Eccles, is played by Ellen Galey and Roy Schwartz, former players from Ashland, who have both won acclaim on the university stage, Miss Galey during the past year in Cradle Song and the Chief Thing and Mr. Schwartz, recently in "The Constant Wife."

Miss Galey and Ethen Newman, playing opposite each other for the first time, are both graduates of the university drama division. Miss Galey leaves soon for the University of Iowa where she will continue with graduate work in dramatics.

Vernor Trimble plays the brief role of Dixon, George's man servant. Seats reserved by phone will be held until 7:30 on the night of performance.

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Children Asked To Bring Ponies To Field Saturday

A call for all children who have ponies and outfits has been made by Leavitt O. Wright, in charge of this division of the Oregon Trail pageant, for next Saturday at 3:30 on Hayward field. All children who have ponies and who wish to take part in the children's prologue of the event are asked to report at this time, or come in before then at pageant headquarters where they may register.

The appointment of Mr. Wright to handle this part of the pageant was announced Thursday by Mrs. Doris Smith, pageant director, W. M. Tugman and Mr. Wright will work together on the events requiring horses.

The Oregon Trail became the chief topic of interest in Corvallis Thursday, when more than 75 Eugeneans, under the auspices of the Rotary club, visited the Rotary club of that city for lunch. Oregon Trail cost members presented the entertainment, and talks describing the event were made by Mrs. Smith, Hugh E. Rosson, Trail manager; Jack Maglady, chairman of the parade of progress, and Cal M. Young, chairman of the world famous pioneer parade.

An invitation to the city of Corvallis to come here to take part in the event was given by the Eugene people, and it is expected that a large delegation will be here.

Harrodsburg, Ky., one of the first white settlements west of the Allegheny mountains, recently celebrated the 100th anniversary of its founding.

Joseph Conrad, the author, resigned from the literary staff of the London Daily Mail in a huff because he was asked to write about the books read by Crippin, a famous murderer.

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LOVE GUNMAN IS VICTOR IN RAID ON ARMY SENTRY

NEW YORK, July 20.—(UP)—A gunman rowed over to the Governor's Island military reservation in busy New York harbor today, held up eight soldiers and escaped with Melvin Blanton, of Camden, O., a long term prisoner known in army circles as a "bad actor."

The island is the headquarters of the second corps area of the U. S. army and the entire 16th infantry is stationed there. Nearby were many boats in the harbor.

Disregarding these hazards, the gunman beached his boat and stroled over to a sentry guarding Blanton and two other prisoners.

"Drop your gun or you'll get hurt," said in conversational tones.

The sentry, Private Stephen F. Grezgorak, found himself looking into the muzzle of a high calibre rifle. He threw his own automatic rifle to the ground. Blanton snatched up the weapon.

An army truck with three men in it rolled up.

Blanton and the civilian ordered them to line up with the sentry and the two other prisoners. They obeyed.

Two other men drove up behind the truck and they, too, were forced out and told to stand with the others.

"Don't try to follow us or it will be too bad," Blanton said.

He and his liberator ran to the nearby boat and pushed off. As Blanton rowed, the gunman stood up, covering the soldiers with the rifle.

Car Stabilizer to Be Demonstrated

An invention which, if it proves successful, will be one of the greatest safety factors ever introduced on the modern automobile, is the Mac-Wayde hydraulic stabilizer, to be demonstrated in Eugene Saturday on High street, between 14th and 16th. The demonstration is sponsored by the Firestone company, and Wilbur Shaw, Indianapolis racing driver, will drive.

The device is designed to prevent a car from swerving when a tire blows out, and reports indicate that it serves its purpose. In tests held in other cities, it was found that a car traveling 70 miles an hour could sustain a blowout and hold the road, even with the driver's hands off the wheel.

Lutheran Church to Have Annual Outing

The United Lutheran church, Rev.

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Frank S. Beistel, will hold an outing on Sunday at Shady Grove beyond Jasper. Cars will leave church about 10:30 a. m. The outing begins at 11:15 a. m. with an address by Rev. E. L. Winterberger of Eugene, Alaska.

Families should bring their own but the tables will be set.

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