OREGON DADS ROLL REVEALS MEMBERS ALL OVER NATION

The roster of "Oregon Dads," an organization that includes in membership every father of every Oregon student, now extends not only to every section of Oregon, but to 26 other states, Alaska, Hawaii, Philippine Islands, Canada, China Denmark and Switzerland, it was revealed here today by George N. Belknap, university editor, who has just made up a complete list.

Every one of these fathers has been invited to attend the eighth annual "Dad's Day" at the university Saturday, Nov. 3, and a number of fathers from nearby states, as well as hundreds from Oregon, are expected to be here for what students plan to make a record breaking event.

"Dads' Day" has been combined with the annual alumni homecoming this year, and a number of features, which include the Oregon-Montana conference football game, "Dads' Day" banquet, homecoming dance, pre-game pep rally and other events will enliven the combined celebration.

Portland crowds out Eugene for first place in numbers of members by a total of 401 to 395. Salem, with 51, is third, and Medford, with 37 is fourth. Astoria has 34 and Klamath Falls 33.

California leads the out-of-state total with 134. Washington has 33 members, Idaho 18, and Montana 10. Canada leads foreign countries with six, two are in Denmark and one each in China and Switzerland. Seven live in the Philippine Islands and five in Hawaii.

Housewives' Forum

By MARIAN LOWRY

(Continued From Page 1)

crumbs are browned in a moderate oven.—Mrs. H. A. Theda, 1958 Potter, Eugene.

"Korn-Oysters."

1 can corn
1 can oysters
¼ cup milk
½ cup fine bread crumbs
Salt, pepper, butter or oleo.

Butter a baking dish, spread a layer of corn, then oysters, salt, pepper, butter, sprinkle with fine bread crumbs, dot with butter, then a layer of corn, etc., until all are used up, on top sprinkle with bread crumbs, dot with butter, pour on the milk and oyster juice (warmed). Bake in a moderate oven until a nice brown.—Mrs. C. B. Denison, 1573 Jefferson St., Eugene.

Oyster Bake

1 can oysters
8 or 10 soda crackers (crushed)
1 onion size of large hen's egg, chopped.
Enough rich milk to moisten well.
2 eggs beaten
Salt and pepper to suit
2 slices bacon (cooked) chopped

Put together in order given. Put in greased bake pan and bake slow 3-4 hour. This is delicious.—Mrs. R. O. Evans, 318 Adams St., Eugene.

Barbecue Oysters

String a hair pin shaped wire, first with an oyster, then with a very thin sliced piece of pork, then an oyster, and so on, until the wire is filled. Fasten ends of wire into a long wooden handle, and cook over fire or hot coals.

Serve the pork if you like, sea[illegible]ing with pepper, with brown toasted bread.—Mrs. D. McDonald, Eugene.

Pickled Oysters

For 100 large oysters, allow 1 pint of white vinegar, one large red pepper., 24 each whole cloves and whole black pepper. Put oysters and juice in porcelain kettle. Salt them and scald, don't boil. Take out oysters when edges begin to curl. Cool, strain juice, add vinegar and spices. Scald, pour over oysters when nearly cold, cover jar and let stand over night, next day put in glass cans, seal and keep in dark cool place.—Mrs. J. Moritz, 1672 Lawrence St., Eugene.

Savory Oysters

4 sausages
24 fresh oysters
1½ cupfuls milk
1½ tablespoons flour
½ teaspoonful salt
1-8 teaspoonful pepper

Split the sausages from end to end and flatten them out so they will not curl. Then cut them in cubes and saute until the sausages are done.

Then add the flour, salt and pepper together with the milk, while stirring constantly. Then add the oysters, and heat thoroughly until the edges of the oysters begin to curl. Pour at once over cubes of toasted bread.—Mrs. M. C. Johnson, Tidewater, Ore.

Boiled Codfish and Oyster Sauce

Lay the fish in cold salted water half an hour before it is time to cook it, then roll it in a clean cloth dredged with flour; sew up the edges in such a manner as to envelope the fish, yet have but one thickness of cloth over any part. Put the fish into boiling water, slightly salted; add a few whole cloves and peppers and a bit of lemon peel; pull gently on the fins, and when they come out easily the fish is done. Arrange neatly on a folded napkin. Garnish and serve with oyster sauce.

Take six oysters to every pound of fish and scald (blanch) them in a half-pint of hot oyster liquor; take out the oysters and add to the liquor, salt, pepper, a bit of mace and an ounce of butter; whip into it a gill of milk containing half a teaspoon of flour. Simmer a moment; add the oysters, and send to the table in a sauce-boat.—C. F. Allen, Creswell.

Oyster Toddle

Oyster toddle is a kind of chowder. Chop a quarter of a pound of fat salt pork and cook slowly until well dried out. Add two cupfuls of sliced raw potatoes; cover and cook in the fat until very tender. Pour in two cupfuls hot milk and cook five minutes. Add three cupfuls washed raw oysters, salt and pepper to taste; remove from fire as soon as oysters puffle. Serve hot with crackers or croutons.—Mrs. Walter Bowman, Drain, Ore.

NOW EATS ANY KIND OF FOOD, AND NO CONSTIPATION

Mr. Durigan Finds Relief in Kellogg's ALL-BRAN

Here is his enthusiastic letter:

"Am 70 years of age, and for 10 of these years there never was a week but what I had to take a pill or some kind of cathartic.

"I took everything, but gained only temporary relief. Until last spring my daughter, who is a nurse in a hospital, brought me some Kellogg's ALL-BRAN.

"At the end of the week, I knew I had something that was it, and I kept on taking it. I haven't taken a cathartic since. I can eat meat any time, as often as I like, or any other kind of food, and no constipation." Mr. L. M. Durigan, 6811 Buffalo Ave., Jacksonville, Florida.

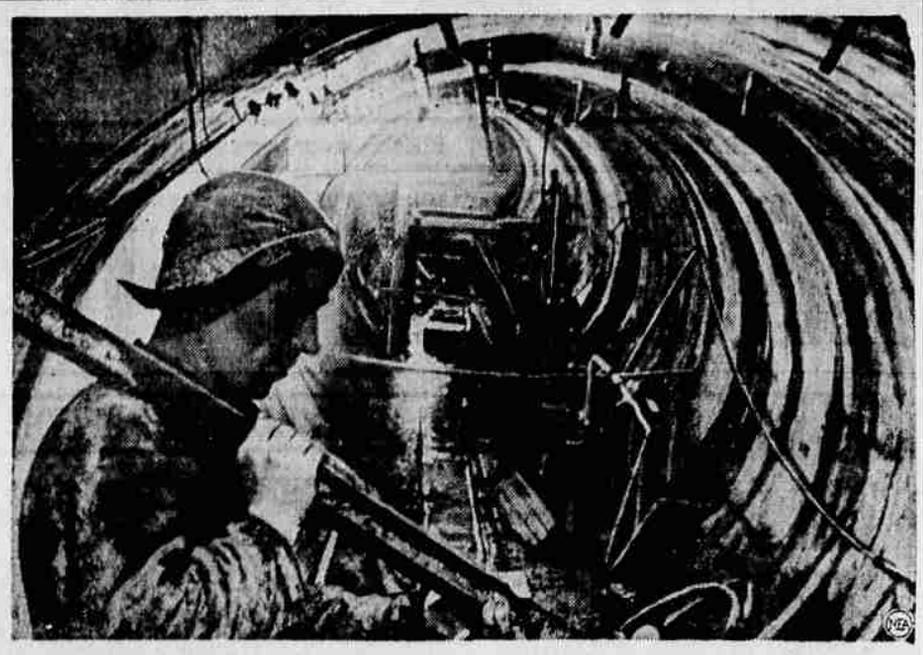
Laboratory tests show Kellogg's ALL-BRAN provides "bulk" to exercise the intestines, and vitamin B to help muscle tone. Also iron for the blood.

The "bulk" in ALL-BRAN is much like that of lettuce. Inside the body, it forms a soft mass. Gently, it clears out the intestinal wastes.

How much safer than patent medicines. Two tablespoonfuls daily are usually sufficient. With each meal in serious cases. If not relieved this way, see your doctor.

Sold in the red-and-green packages. At all grocers. Made by Kellogg in Battle Creek.

A MONUMENT TO TOIL—MOSCOW'S SUBWAY!



A Russian laborer looks out on a completed section of Moscow's eight-mile subway which is to be operating next spring. This shows a one-track left tunnel of the Frunze construction section. Work has been hampered by underground rivers beneath thee city, but Moscow's rapid growth from pre-war 2,000,000 to nearly 4,000,000 makes early finishing of the job a traffic necessity. Thousands of men and women worked on the job on their days of from regular employment, and young Communists and shock workers were thrown into the project, primitive hand-carrying of dirt proceeding alongside the most modern construction machinery.

News of Enterprise

ENTERPRISE, Oct. 26.—(Special)—The regular meeting of the Tri-Community club was held last Friday at the hall. The program consisted of two duets by Mrs. F. C. Lord and Caryl Lord and by Mrs. W. Cone and Miss Frances Parks. Gordon Wells, attorney of Eugene, spoke on the county school unit law, pointing out its defects and why it would be undesirable to have. This law is to be voted on at the coming election in November.

Friends will be glad to learn that Mrs. R. W. Fairfield who recently underwent a serious operation at the Pacific hospital is improving nicely. Roger Fairfield who also underwent an operation is improving rapidly.

Neighbors enjoyed the burning of the slashings on the Bert Beaver ranch last Monday evening followed by refreshments and games at the Jim Andrews home.

Floyd Lord has been quite ill the last two weeks and has been unable to work.

Mrs. Rose Beaver is spending a few weeks with her son-in-law and daughter, Mr. and Mrs. H. R. Burch and family of Eugene.

Mr. and Mrs. Elmer Dinges of Westfir spent the week-end visiting friends in Enterprise.

LOVE'S PERMANENTS—Ph. 991.

3 POWER TALKS MAY PAVE WAY TO NAVAL PARLEY

By LYLE C. WILSON
(United Press Staff Correspondent)

WASHINGTON, Oct. 26.—(U.P.)—The basis of naval limitation adopted here by the world powers in 1922 is about to be discarded.

Naval discussion begun in London this week between representatives of the United States, Great Britain and Japan in the guise of conversations preliminary to a 1935 conference are developing into a showdown of objectives.

The informal London discussions have a better than even chance during the next few weeks of growing into a full fledged conference of the naval powers in which naval armaments problems will be settled finally so far as this generation and the next are concerned. The 1935 conference then never would take place.

Great Britain invited the United States and Japan to participate in preliminary conversations which have just begun in London. It was understood when the invitations were issued that the London talks would be limited to:

1. Fixing the time and place of the 1935 conference.
2. Providing an agenda for that conference.

It was understood that some minor naval questions would be raised in the preliminary discussion. But the delegates to these informal meetings were not expected to propose detailed plans for revision of the existing naval treaties.

Japan far exceeded these limits Monday when her representatives met with those of Great Britain in the first of what is to be a series of informal discussions in London. The Japanese met with the British and proposed:

1. Substitution of "parity" for the 5-5-3 naval ratios.
2. Abolition of "offensive" naval weapons, including capital ships and airplane carriers.
3. Recognition by the United States and Great Britain that Japan possesses a paramount position in the Far East, particularly with respect to China.
4. Substitution of total tonage limitation for the existing system under which each navy is limited as to tonnage in each class of vessel, such as capital ships, cruisers and destroyers.

Townsend Pension Meeting to Be Held

A mass metting to be one of several hundred to be held simultaneously all over the United States will be held at the Eugene armory Sunday at 1 p. m. in the interests of the Townsend old age pension plan, it was announced Thursday.

R. R. Turner, democratic candidate, and Emmett W. Gully, independent candidate for congress, Mrs. Bell Lydick, democratic candidate for representative in the state legislature, and other candidates will be in attendance. All three of the candidates named have endorsed the plan.

Others planning to attend [illegible] Mrs. R. H. Maubeck of Cottage [illegible] and S. Jacobsen of Springfield [illegible] ers in the movement in their [illegible] ive communities.

LOS ANGELES [illegible]

LOS ANGELES, Oct. 26.—[illegible] Southern California swelter[illegible] a hot sun and big humidity [illegible] with the United States [illegible] bureau predictin[illegible] the spell continue for another few days [illegible] maximum temperature in Los [illegible] les today was 93 degrees.

We Can Fix Your UMBRELLA

We repair and recover Umbrellas. Don't throw yours away until we give you an estimate—Recovering as low as $1.75.

HENDERSHOTT'S
770 Willamette Phone 151

CONSTIPATI[illegible]

Charles H. Chan

CHINESE HERB CO. - [illegible] Eugene

FORD DELIVERED PRICES INCLUDE EVERYTHING YOU WANT.. and everything you have to pay!

YOU can buy a Ford from an advertisement and *know* what you will get. Ford makes only one engine—an 85 horsepower V-8. Only one wheelbase—a full 112". And you will be surprised at the amount and the quality of the equipment that is included at no extra cost to you.

There need be no confusion about the Ford V-8, either as to "model" or as to delivered prices, and *what that price includes.*

Here are the facts:

The Ford V-8 De Luxe does not differ from other Ford V-8's in size, engine, weight, wheelbase or springs. De Luxe Fords have De Luxe equipment—that's the only difference. Therefore:

Every Ford V-8 has the same 85 horsepower V-8 engine.

Every Ford V-8 has a 112" wheelbase . . . (And because the V-8 is a *compact* engine, every Ford has expensive-car roominess.)

Every Ford V-8 gives the comfort of Free Action on *all four wheels* plus the priceless safety of a strong front axle.

—And when it comes to equipment, the following is furnished on Ford De Luxe Models without extra charges. *Safety glass throughout;* twin tail lights; two matched-tone horns; twin cowl lamps; fourteen gallons of gas in tank; colored wheels; cigar lighter and ash receptacles; fenders that match the body; two adjustable sun visors.

This is all equipment that you will want to have—and you *get* it when you buy a Ford V-8 *at no extra charge!* . . . You also get the economy advantages of Ford V-8 low-cost operation *plus* a greater flexibility in traffic, a faster "pick-up" and a truly remarkable ease of handling.

Ford prices *have not been increased this year,* but were *actually reduced.*

• • • •

USED CAR SPECIALS • Because of the new Ford V-8 selling so rapidly Ford Dealers are able to offer used cars of all makes and all models at low prices.

• • • •

$505 and up, *F. O. B. Detroit, Easy Terms through Universal Credit Company — the Authorized Ford Finance Plan.*

FORD V-8

AUTHORIZED FORD DEALERS

MARINOFF BEER IN half-gallon JUGS

Leader in the Northwest

NOW, FOR THE FIRST TIME SINCE THE BEGINNING OF THE BREWING INDUSTRY, you can get real draught beer in a jug, filled and sealed at the brewery by special process invented by the Northwest Brewing Company. (Patent applied for.)

MARINOFF BEER now comes to you in these sealed glass jugs, with all the flavor of real draught beer, and is brewed by experienced brewmasters in America's most sanitary breweries, of the highest quality malt, hops, and other ingredients.

MARINOFF BEER is put up in half-gallon jugs for FISHING TRIPS, PICNICS, PARTIES, or for HOME use.

Marinoff Beer is the only Beer in the United States that will not go flat in half-gallon jugs!

Buy it by the Jug

It Won't Go Flat!

Call for MARINOFF BEER in jugs at retail stores, taverns, refreshment parlors and bars. Buy a jug today and enjoy MARINOFF BEER at your home.

IF YOUR DEALER IS UNABLE TO SUPPLY YOU - - - - - - CALL 2755

Northwest Brewing Co.

Local Offices 727 E. Broadway

PORTLAND WALLA WALLA TACOMA

This advertisement is not intended to offer alcoholic beverages for sale or delivery in any state or community wherein the advertising, sale or use thereof is unlawful. This advertisement is not paid for by the Oregon Liquor Control Commission