

CITIZEN PAYS TAXES EVEN WHEN HE DOESN'T FEEL

By CURTIS R. HAY
(Associated Press Staff Writer)
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CHICAGO, June 28.—(AP)—Mr. Arthur J. Citizen pays \$1.25 a month during the first five months of 1935 for the direct taxes.

The tax bill, established by reports of the collector, was 4.27 cents a day for the five months. If he had an automobile, Mr. Citizen paid \$4.27 more. Besides the purchase of a license, if he operated a car he paid \$2.52 up to June 1 in gasoline taxes to the state, an average of 15 cents a day.

It was likely, however, that Mr. Citizen didn't even notice he was paying the taxes in many ways, frequently handling to the state only a few cents at a time. He paid it principally on his real and personal property, his income, gasoline taxes on his car, on alcoholic beverages and beer, and as a sales tax.

The rate paid during the first five months was determined by averaging the daily per capita state tax collections of 1934.

The individual state per capita taxes were fixed on a basis of total collections for the first five months and the 1930 nation, on the basis of 4.27 cents daily per capita and the 1930 nation, the direct tax collections of 1934 states amounted to \$791,616,616 from Jan. 1, to June 1. The daily rate on the same basis, was \$5,245,245.

For all 48 states, on the basis of 15 cents daily, car owners paid in 1934 \$505,505 during the first five months—55.5 cent of the total tax collections for all states. The daily total, on the same basis, was \$3,914,141.

Of the 39 states, Colorado had the highest daily per capita figure for all states with 21.1 cents. The lowest was in Hampshire with 1.3 cents. Florida had the highest daily per car tax at 16.4 cents and Rhode Island the lowest at 1.3 cents.

The figures by states for all tax collections include:

State	Direct Tax Daily per Capita	Per Car	Total
Alabama	3.116,392	4.7	7.816,392
California	82,250,000	8.6	90,850,000
Illinois	1,583,780	2.8	4,467,560
Oregon	6,000,000	4.2	10,200,000

WED AIMEE? HOMER SAYS NO!



Rumors persist that Homer Rodeheaver, former choirleader and music leader for Billy Sunday, will marry Aimee Semple McPherson, Four-Square Gospel leader. Rodeheaver, in Seattle for a religious meeting, denied the reported engagement.

"Stormy Weather" Is Victor in Boat Race

BERGEN, Norway, June 28.—(AP)—"Stormy Weather," a yawl owned by Philip Le Boutillier of New York, arrived in port early today and was declared the winner of the trans-Atlantic race which started from Newport, R. I. on June 8.

The yacht passed Marstenen at 11:27 p. m., yesterday and won the race as the Ketch Vamarie, owned by Vilam S. Makaroff of New York, which finished earlier, was required to give "Stormy Weather" a 43 hour handicap.

The yawl's journey took 19 days, five hours, 28 minutes and 10 seconds.

Deadwood News

DEADWOOD, June 28.—(Special)—Mr. and Mrs. Carl Price and children, Margaret Ann and Marvin, were weekend-end guests of Mrs. M. Meadows and son Bill, at Minerva.

Mr. and Mrs. Lee Meadows and children, Frances and Leo Jr., were weekend-end guests of Mr. and Mrs. Sam Woolley of Minerva.

R. Brandon was home from CCC camp at Whoshink lake for the weekend.

Mr. and Mrs. Gail Carver have leased a small piece of land from Achesons at Deadwood for a new house to be erected soon. At present Mrs. Carver is at Mapleton where Mr. Carver is employed in the CCC's.

Leo Meadows Jr. returned home Sunday night after spending two weeks with Mrs. Meadows and son, Bill at Minerva. Frances Meadows is with Mr. Meadows for a week.

Margaret Ann Price spent last week with her grandmother, Mrs. Meadows.

Word has been received by Mrs. Leo Meadows that her father, A. B. Shirley, at Medford, is ill again. Mr. Shirley visited here for nearly a month in April.

Cottage Grove News

COTTAGE GROVE, June 28.—(Special)—Memorial exercises were held Wednesday evening by Neighbors of Woodcraft for departed members. The drill team, captained by Mrs. Hazel Chapman, gave a floral march, placing flowers at the altar. Mrs. Carl Leabo sang a solo and Mrs. James P. Graham gave the memorial address in memory of Mrs. Mabel Dixon, and Bert Burrows, members who died the past year and also paid a tribute to Dr. Wm. Kuykendall of Eugene who died in December and was grand physician of the order for 32 years. Several guests were present and the evening concluded with refreshments served by the hostess committee. Mrs. Anna Schen, Mrs. Clara Stevens, Mrs. Mabel Cowles. The tables were decorated with patriotic decorations. Hostess committee for next meeting, July 24, will be Mrs. Graham, Mrs. Chapman, Mrs. Porter.

Services at the Christian church are being well attended both morning and evening. The Bible school is holding its average attendance regardless of vacation time. Rev. Coulter, will use for his sermon next Sunday morning, "The Christian Prayer Life." "The Ark, a Type of the Church" will be the evening topic. The Christian Endeavor meetings are well attended and full of interest for all young people. Programs are interesting from beginning to end. The young people are starting a campaign under the Christian Endeavor movement to reach all young people in the community who are wanting to make their lives worth while. All young people interested in worth while things are invited to attend these meetings.

Mrs. Charlie Conner received word Thursday of the death at Kelo, Wn. of her niece, Mrs. Elora Huff Beach, aged 25. Mrs. Beach was struck by an automobile Wednesday evening and died Thursday from the effects of injuries sustained. Mrs. Beach is a daughter of Mrs. Conner's brother and lived in Cottage Grove when a child. Burial will be at Odd Fellows cemetery, Cottage Grove, funeral to be announced later.

Miss June Wheeler visited in Portland last week and motored up Tuesday accompanied by Rly Mueller. The two returned to Portland Wednesday and Miss Wheeler will stay for another week or so.

The juvenile group of Neighbors of Woodcraft met Wednesday afternoon at Odd Fellows temple. Mrs. Helen Smith, senior guardian, was in charge. A membership drive was planned with Bernice Smith and Velma Wilson captains. Plans were also made for a picnic for the group to be held at the city park July 10.

Mrs. William Thum entertained a group of friends informally Wednesday evening with two tables of bridge. Refreshments were served.

The LaComus club at their annual picnic Tuesday at Horn's grove had as guests Mrs. Thomas Holleran of New York. Mrs. A. W. Swenson, Betty Romaine, Margaret Moxson, Mrs. Jean King, Mrs. Sarah Kerr. The afternoon was spent swimming and socially. A picnic dinner was held at 1 o'clock.

Mrs. Anna Tucker of Nebraska is visiting her mother, Mrs. Ellen Hiner. Several members of the Order of Rainbow Girls accompanied by Mrs.

Charles Heidler and Mrs. Ren Sanford left Thursday morning for Tillamook to attend the state assembly. Mr. and Mrs. Harold Dugan of Oakland, Cal., are visiting relatives in Cottage Grove.

A son was born Wednesday, June 24, to Mr. and Mrs. John Bauder. The Baptist Missionary society met Wednesday at the home of Mrs. Sam Warren. Mrs. Warren was program leader and served refreshments at the close of the meeting.

Mrs. Ivan Harker of Sandy is visiting relatives and friends in this section.

Mrs. Lilly Craig and daughter of Drain are visiting Mrs. M. D. Welden.

The Neighborhood club met Wednesday afternoon with Mrs. Clair Hogate. Sixteen were present. The afternoon was spent socially and refreshments served at the tea hour.

The Needlecraft club met Thursday evening for a picnic at Cedar creek. Mrs. E. R. Lemley and daughter, Maxine, visited at Eugene Thursday. Mrs. Grace Hampton and Mrs. W. M. Preston of Eugene are guests at the home of their sister, Mrs. C. M. Parker.

Kenneth Watkins went to Bohemia with supplies for Grouse Mountain Mining company, Tuesday.

Mrs. William Ostrander, Miss Marie Nelson, Mr. and Mrs. Eugene Dove made a trip to Bohemia mines Wednesday.

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become, dried, and the potatoes. Boil until the potatoes are tender; then drain. Use the liquid toward a soup.—Irene Judy, 110 N. Madison, Eugene.

New Potato and Tuna Fish Salad
Wash 4 medium-sized new potatoes and boil with jackets on until tender. Let cool. Peel and cut in small cubes. Add:
1 small can tuna flakes
2 green onions, cut fine
2 stalks celery, diced
1/2 small head of lettuce, chopped fine
Mix all together with French dressing and serve on lettuce leaf garnished with thin slices of tomato cut in half.—Mrs. A. M. Strayer, Bartle Court, Eugene.

Creamed New Potatoes with New Small Beets
Boil prepared potatoes until about two inches of tops left on, separately. Drain potatoes and mash or put through ricer, peel and dice beets, make a cream sauce of whole milk, butter and flour. Season to taste, a few drops of lemon juice or vinegar improve flavor, mix vegetables, add sauce and serve.—A. V. Vernam, R. R. 1, Eugene.

Russian Potatoes
With a potato scoop (or large spoon) make 1 many potato balls from new potatoes as will be sufficient for number of persons to be served. Boil until tender (but not soft) with 2 sprigs of mint in water. Make a nest of new cabbage (shredded) and serve with hot Russian sauce. Place 5 potato balls (if large) in nest. Sprinkle with paprika.

Russian Sauce: This recipe is adapted from an old Russian sauce and is quite different from the usual Russian sauce or mayonnaise.
Make a white sauce, with 1 tablespoon butter, 1 teaspoon chopped parsley, 1/2 teaspoon sugar, 10 drops lemon juice, and 1/4 teaspoon mustard. When piping hot, and just before serving pour this sauce over the shredded cabbage and then place potato balls on top.—Edna Miller, 755 High Street, Eugene.

Spudiz Deluxe
6 medium sized raw new potatoes
2 tablespoons melted butter
2 tablespoons flour
Canned pimiento (optional)
Milk
Salt and pepper
Peel and dice the raw potatoes. Melt the butter in a casserole and stir the diced potatoes into it until they are well covered. Salt and pepper the potatoes, then stir in the flour, coating the potatoes well. Cover with milk. Blended evaporated milk may be used and lay strips of pimiento over the top of the potatoes. Bake in a moderate oven (350 degrees) for an hour. Cooking the potatoes this way produces a very "different" flavor.—Mrs. A. L. Redfern, 1528 Villard St., Eugene.

Delicious Beets
4 cups raw grated beets
Wash beets carefully and grate

Housewives' Forum

By MARIAN LOWRY
(Continued From Page 1)

West avenue east, Eugene, "Creamed Potatoes."

L. E. McNeese, 1005 Seventh avenue west, Eugene, "New Potato Salad."

Many very fine ideas were received in the contest and will be published in the coming week.

A new contest is underway now, "Recipes for Interesting Ways to Use Watermelon, Cantaloupes, and Peaches." The deadline as well as 6 p. m., Wednesday, all entries must be in by that time. The usual prizes are being offered.

Below are the prize winners for 6 week:

Roumanian Beets
A Roumanian friend prepares her beets in this manner: While the beets are still hot peel and slice, thin, by cutting them the length of the root instead of crosswise, for a better effect.

Over a small bowl of beets put 1 tablespoon of strained honey, juice of 1 lemon, 1/2 teaspoon prepared mustard and a pinch of salt. Mix well. Very good warm—fine cold.—Mrs. Almet Stewart, 216 E. 14th, Eugene.

Dandelion Greens with New Potatoes
2 quarts tender dandelion greens
1 teaspoon salt
1 thin slice bacon
8 small scraped new potatoes
Remove the wilted leaves from the greens; cut off the roots; and wash the greens in tepid water till clean. Place in a saucepan with boiling water to cover, containing the salt, the

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RITZ CRACKERS—Pkg. 23c
Snowflake Sodas or Honey-maid Grahams 2-lb. box 29c
SHREDDED WHEAT—Good with berries 2 Pkgs. for 25c
MIRACLE WHIP—Pints 25c
Quarts 39c
WALNUTS—Fancy large, pound 15c
Carnation PANCAKE FLOUR—4-lb. pkg. 21c
PUFFED WHEAT—3 pkgs. for 25c
RICE—Choice head 6 lbs. for 25c
MACARONI—Bulk 4 lbs. for 19c
SUGAR—Fine granulated American refined—10-lb. cloth sack 49c
100-lb. sack \$4.75
TOMATOES—Three Sisters, 3 cans for 35c

S & W COFFEE
1-lb. can 27c
2-lb. can 49c
4-lb. can 96c

BUTTER—Granzer's
Best Grade A lb. 29c
Subject to change

VEGETABLE DEPT.
STRING BEANS—4 lbs. for 25c
CARROTS—Local 4 bunches for 11c
CANTALOUPE—Large jumbos 25c
3 for 75c
NEW SPUDS—10 lbs. for 25c
LETTUCE—2 heads for 7c
Sunset Oranges—Medium size 2 dozen for 35c

MILK—Morning or Armour's
Tall Cans 8 for 49c
Per Case \$2.69

WESSON OIL
Quarts 59c
Half gallons 69c

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3-lb. can 57c
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Plums, Apricots—Fine for eating, basket 30c
Strawberries, Raspberries, Blackberries, Currants
Coast Peas—Sweet and tender, 4 pounds 25c
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Blue Bell Grade A Butter, pound 29c

Oleomargarine, 2 pounds 25c

Tillamook Cheese, 2 lbs. 35c
1 lb. or less, lb. 20c

Hills Red Can Coffee
1-lb. can 29c
2-lb. can 56c

Canned Milk, 4 tall cans 25c

Mothers Oats, with china, large pkg. 32c

Sperry Pancake Flour, pkg. 17c

Swansdown Cake Flour, pkg. 27c

Lettuce, 3 heads for 10c

Coast Peas, pound 5c

Celery, 2 bunches 15c

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