

CITY PLAYGROUNDS PUT ON CARNIVAL; WINDUP OF SEASON

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race, after winning the championship of the 19 to 12 age group.

A series of minor accidents lived the day's program. Curtie Leonard, 14, crashed twice in his speedy red racer. In the preliminary heat he could not keep control of his machine and crashed into the line of spectators. Because of his ill luck, he was entered in the division finals, and after leading for three blocks again swerved into the curb. He suffered slight bruises and scratches.

Hill Wins Construction Prize

Prizes for construction excellence were awarded to the following: Best construction, Jerry Hill; best looking, Jimmy Donahue; most stream lined, Charles Marshall; most unique, Bertrand Dotson; best home craftsmanship, Tom Warlick. Curtie Leonard, who slipped twice, was awarded an indoor baseball as the best sportsman. Awards were donated by Henderbott's Gun store, McMorran and Washburne, Bab's Hardware, Buster Brown Shoe store, National Biscuit company, and Montgomery Ward.

Parade Winners Are Listed

Winners of the costume divisions were: Lois Skinner, Indian; Edward Burkhardt, pioneer; Harold Martin, cowboy; Helen Huestis, clown; Rosema Carter, animals; Consey Urizuri, gympie; Mary Virginia Plank, Spanish; Virginia Patterson, bathing beauty; Betty Perry, hula dancer; Edna Spall, novelty costume; Beatrice Hughes, Martha Washington costume. These winners may call at the box office of the McDonald theater for their free passes.

Complete derby results were:

Division 1, first heat: Won by Warren Bussell; second, Tom Warlick; third, Bob Marshall; time 1:11. Second heat: Won by Raymond Rahnheimer; second, Curtis Leonard; time 2:55. Third heat: Won by Frank Myers; second, Jerry Hill; third, Keith Rodman; time 1:15. Finals: Won by Warren Bussell; second, Frank Myers; third, Raymond Rahnheimer; time 1:10.

Division 2, first heat: Won by Kenneth Prince; second, Carl Nasholt; third, Mike Miles; time 1:20. Second heat: Won by Bob Zeller; second, Raymond Tell; third, Roy Kirby; time 1:32. Third heat: Won by Bertrand Dotson; second, Gerald Morgan; third, Robert McCormack; time 1:30. Finals: Won by Kenneth Prince; second, Bob Zeller; third, Bertrand Dotson; time 1:10.

Division 3: Won by Billy Hutchinson; second, Jimmy Donahue; third, Donald McCune; time 59 seconds. Grand final: Won by Billy Hutchinson; second, Warren Bussell; third, Fenneth Prince; time 58 seconds.

Swimming Meet Is Feature

At 3 p. m. swimmers competed in the all-city swimming championships at the Skinner Butte park pool. Hundreds of spectators crowded around the pool as youthful aquatic stars chalked up some fast times in the freestyle, back stroke, breast stroke and other races. At 5:30 p. m. parents and friends of the playground members will be guests at a mammoth carnival and weiner roast at Skinner's Butte park. Weiners and buns will be furnished by Eugene merchants. Those having ice cream coupons distributed at the morning parade may present them for free ice cream. The carnival will feature numerous attractions arranged by youngsters.

Pageant and Water Festival

Later in the evening the playground closing program will be climaxed with a pageant and water festival, to be held at the Skinner's Butte pool. Soap box derby winners will be presented their awards as a special part of the program, which will include a gigantic exhibit of all the handicraft work done at the playgrounds. This work is being supervised by Louise Utter, Edna Dunberg and Bob Henagin. The program, in which hundreds of children will appear, will be presented on a platform built over the swimming pool. The public is invited to attend.

The Chicago zoo is planning a new animal hospital that will even include a maternity ward for the animals. The new structure will cost \$35,000, will be fireproof throughout, and will have every modern convenience.

THE OLD JUDGE IN KENTUCKY SAYS:

"One thing that can't be made by new-fangled methods is an old-fashioned Kentucky straight whiskey like Shipping Port. It's made the old-time way — yet they charge mighty little for it."



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BREVITIES

(CONTINUED FROM PAGE 1)
chasing agent, estimated today. The fund originally exceeded \$165,000.

OREGON CITY, Ore., Aug. 23—(AP)—The county coroner was investigating today mysterious head and face injuries which caused the death of Mrs. C. E. Logan, 53, of Colton, east of here. Highway workers found her walking along the road late yesterday, her face bruised and bleeding. She was rushed to a hospital and died about two hours later.

WEST LINN, Aug. 23—(AP)—City officials today were preparing applications for three public works administration projects costing \$62,000. The projects, approved are: new city hall, \$27,550; new reservoir to serve Willamette, \$30,000, and a new swimming pool for Hammerle park, \$7,965.

SALEM, Aug. 23—(AP)—Attorney General I. H. Van Winkle advised Charles H. Carey, state corporation commissioner, today to decline to file articles of incorporation presented by the Sunast Fish Company co-operative. The articles failed to show any intention or purpose to operate on the co-operative plan, Van Winkle held, and did not indicate that the association itself or any of its members, or anyone with whom it would do business, was either a producer or a consumer.

SALEM, Aug. 23—(AP)—Three fatalities due to industrial accidents in Oregon were reported to the state industrial accident commission during the week ending August 22. Accidents totaled 707. The victims were Earl Miller, Glenwood Riger; Frederick E. Frye, Klamath Falls truck driver, and David M. Bariz, Weston Vine operator.

PORTLAND, Ore., Aug. 23—(AP)—Portland totaling 46,628,000 feet or 23 per cent above the three-year weekly average for August was reported today by the Western Pine Association for the week ending August 17. The new business, based on reports of 110 mills, was 12 per cent below the week before. Shipments were 55,500,000 feet and production 72,136,000 feet. The same mills for the corresponding week a year ago showed orders 30,798,000 feet and production 37,917,000 feet. For the period January 1 to date orders are 3 per cent above the same period a year ago.

CONGRESS PUSHES TO ADJOURNMENT

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bill, sending it to the House for final congressional action.

Adjournment by tomorrow night was predicted to the President by Senator Lewis (D., Ill.), but the outlook was complicated by a drive for legislation requiring the government to lend 12 cents a pound on the 1935 cotton crop. Senator Byrnes (D., S. C.) and other southerners were dissatisfied with the 9-cent loan and 12-cent guarantee for producers announced by the AAA.

An indignantly denial by Senator Tydings of Maryland that he even had been a guest of Bernard B. Robinson, utility lobbyist, enlivened the capital day.

"Hereafter when you use my name, be damned sure you are right!" he shouted at Robinson before the senate obly committee.

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Men's Heavy Wearing WORK SHOES

\$1.99



Other Styles to \$3.95

Karl's Custom Made Shoes
705 Willamette St.

NOBLE DESCRIBES MANCHUKUO TRIP

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like to say here, though the real Manchus are fast following the unlucky Dodo) and the rest are Japanese subjects, of whom some are Koreans. The chief police officer is a Korean, an interesting and unusual fact.

Tumen is a small town on the river of that name across from northeastern Korea. The river is guarded up and down for about five miles by block houses placed about every quarter mile, and at the international bridge are heavy defenses. Bandits are common in the hills around the town and between here and the capital at Hanking. Two days ago a group of them knocked off an express train, derailed it in the night into a heavy flood, killing seven men, one a foreigner, and taking some thirty of with them into the hills. I was warned when I started wandering around the town not to get out into the country, but instead I walked up the hill back of the Japanese consulate (which is nicely defended by sturdy walls and round block-houses) for a view of the place.

The town is a mushroom, and sprawls every which way in the valley down to the river, the more solid buildings of the army and the railway people standing out in contrast to the flimsy structures of the Koreans and Chinese, much more flimsy than they are in any ordinary town. As I was picking my way through the rutted and muddy streets I was passed by four policemen on patrol. They regarded me as curiously as I did them. They all carried rifles over their backs. I was convinced that this wasn't exactly a law-abiding town.

One of the officials kept coming back to the bandit situation in talking with me, although he was much amused when I assured him that one could only die once. In fact, the whole office found that a tickling thought, whether or not it appealed to their sense of fatalism or not I can't say. Since it was obvious that I hadn't been much disturbed by the fear of bandit attacks or I would not have been here (the last paper I saw before I started told of the most recent incident) I became a bit nettled and assured him I was quite used to bandits at home. That seemed to close the subject. He didn't know I had in mind holdups without guns and physical violence.

The bandit do add to the entertainment, if not the levity of life here. I find that most of them are Koreans, the ax in number are Japanese, and the fewest are Chinese, or so the police officer on duty tells me. I express curiosity as to where they get their guns and ammunition. Ah, that's a secret known only to the bandits. The Japanese army would give a good deal to know.

All the important trains run in three sections. First there is the pilot train, more or less armored. Then the train proper. Then the rear guard train. And yet every so often the bandits knock off a first class train: they did two days ago. I'm going through

to Hanking tonight, but scarcely expect to have the luck to run into an attack. Last time I was in Manchuria I was in a city which was under constant attack and bombardment for one night, and during my fits of wakefulness I was under the impression that there was merely an unusual amount of fireworks for one night's celebration! I've gone on bandit-fearing trains before, and no one has ever taken a pot shot. The fact that I'm only a college professor, and an Oregon one at that, and not worth killing must be generally known.

Don't get the idea that ordinary travel in Manchuria is like this. I'm coming in by a new, strategic railway in the north. Very few foreigners ever come in this way, partly because of the bandits and partly because of the atrocious connections. I'm having to kill ten hours—a beer here, a walk there, a bath at a hotel, and much talk with the police and customs people. They are all extremely courteous to me, even the endgame who looks like a recruit for Herb Owen. In part, no doubt their attitude is influenced by the fact that I carry a laissez-passer from the Japanese Foreign Office. But I think they would have been about as decent in any case, although a couple of months ago an American by the name of Spies was given a bad three days here. I'm not sure that a name like that shouldn't arouse suspicion.

I'll write you more about this "Paradise on Earth" after I get to the capital.

JUPITER AND MARS PUTTING ON SHOW

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be induced to pursue his threatened attacker. But Mars will prove to be the more fleet of foot and will rapidly outdistance the king of the gods.

This chase will be seen to continue until both are lost in the twilight during the coming autumn. Little Zubenelgenbi will be left alone. Jupiter will not complete the circle of the sky and get into her locality again for 12 years. Mars, moving much faster, will return within two years. Will she be true to her long absent planet-god as was Penelope to Odysseus in the Greek legend? Surely she will.

This near meeting of Mars and Jupiter will not be as close as the one of June 4, 1933. Then they came within a quarter of a degree of each other.

Saturn, the ring encircled planet is now visible in the early evening sky somewhat south of east. It is not as brilliant as Jupiter yet bright enough to attract attention. Venus is now very low in the west and will soon disappear from the evening sky.

The Diesel oil engine has no spark plugs. The fuel is ignited by the heat from high compression.

A maximum sick leave of 30 days a year is allowed federal employees in Washington.

Housewives' Forum

By MARIAN LOWRY
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avenue west, Eugene. "Frozen Pineapple Salad on Tomato Rings."

Lois Baldwin, Diaston route, Cottage Grove, "Tomato Piquant Salad."

Mrs. B. E. Stafne, 1403 Villard street, Eugene, "Tomato Jelly with Celery Salad."

Mrs. A. E. Meyers, 391 Lawrence street, Eugene, "Tomato Pudding."

Mrs. Frank Pratt, 113 Sixth avenue east, Eugene, "Broiled Tomatoes."

Melba H. Masters, 1333 Mill street, Eugene, "Baked Pineapple Tomatoes."

Mrs. Russell D. Evans, 1058 Washington street, Eugene, "Mock Mince Meat."

The Forum launched a new contest Thursday, the topic for which is "Ways to Serve Fresh Oregon Peaches in Salads and Desserts." The deadline is 6 p. m. next Wednesday, all entries to be in by then. The regular nine cash prizes are being awarded. Below are winning recipes in the tomato contest:

Tomato Luncheon

Cut off stem end of green pepper, remove center, stuff with cottage cheese to which has been added a minced pimento and a dash of paprika. Chill. Carefully remove skin from ripe tomatoes, scoop out seeds, fill pockets with the following mixture: crumble a slice of bologna or minced ham, a sprinkle of minced onion, if liked, a stem from celery heart finely chopped; 1/2 tsp. parsley leaves shredded. Chill. Place tomato on bed of lettuce leaves, surround it with slices of the green pepper. Mayonnaise or French dressing to top it off. Serve with buttered salted waters or your favorite dark bread. It is good and may be prepared several hours before serving.—Mrs. Grace Johnson, Creaswell, Ore.

Tomato Cutlets

1 quart tomatoes.
1/2 onion
6 cloves
1 tablespoon sugar
1 teaspoon salt
1/2 cup butter
1/2 cup paprika
1/2 cup cornstarch
1 egg beaten light
1 egg and sifted bread crumbs.
Cook tomatoes, onion, cloves, sugar and condiments twenty minutes, then press through a sieve, melt butter, in it cook cornstarch, then add tomato pulp and stir until boiling. Remove from fire and stir in egg; let cook without boiling until egg is set, stirring constantly meanwhile. Then pour into a shallow greased dish and when cold, cut with sharp knife into outlet shape. Dip in egg and bread crumbs and fry in hot fat that should brown a crumb of bread in 40 seconds.—Mrs. Robert McCulloch, 1376 Alder, Eugene.

Frozen Pineapple Salad On Tomato Rings

1 cup shredded pineapple
1/2 cup blanched almonds, shredded and toasted.
1 cup celery, minced

1 cup shredded cabbage
1 cup whipped cream
1/2 cup mayonnaise
Tomato jelly.

Mix the ingredients, put in a round can and pack in salt and ice for 3 hours or in the pans of an automatic refrigerator for 5 hours. Make a tomato jelly and chill in a round mold. When ready to serve cut into half-inch slices and place on each one a piece of pineapple salad and garnish with lettuce leaves.—Miss Estelle Stadig, 290 W. 12th St., Eugene.

Tomato Piquant Salad

6 medium sized ripe tomatoes
1/2 lb. American cheese
1 teaspoon chopped parsley.
Make four parallel cuts, from top almost to bottom of peeled tomatoes, being careful not to sever sections of tomato. Into cuts, insert very thin slices of cheese. Arrange on lettuce with parsley. Serve with Piquant dressing.—Lois Baldwin, Diaston Rt., Cottage Grove.

Tomato Jelly with Celery Salad

2 cups tomatoes
1 slice onion
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons gelatin
1/2 cup cold water.

Cook the tomatoes with the onion, salt, and pepper twenty minutes, then strain, add the gelatin, which has been soaked in cold water, and stir until dissolved; pour into a ring mold which has been previously dipped in cold water. Serve with a garnish of lettuce and fill center with celery salad.—Mrs. B. E. Stafne, 1403 Villard St., Eugene.

Tomato Pudding

6 tomatoes, cut in halves
4 eggs
1 1/2 cups milk, scalded
1 cup bread crumbs
Seasonings to taste.

Pour the milk slowly onto the eggs and beat well. Add the bread crumbs and seasonings. Place the halved tomatoes in a pudding dish and pour over them the milk, egg and bread crumb mixture. Bake in moderate oven about 25 minutes. Then serve.—Mrs. A. E. Meyers, 391 Lawrence St., Eugene.

Broiled Tomatoes

Select firm ripe tomatoes of medium size. Slice across stem end to level. Spread thickly with prepared mustard and broil slowly under low flame for 10 to 12 minutes, until tomatoes soften but do not lose shape. Delicious with steak or cold meat.—Mrs. Frank Pratt, 113 E. 6th, Eugene.

Baked Pineapple Tomatoes

Scoop out centers of 6 medium sized tomatoes.
Chop 3 to 6 slices crisp bacon and tomato centers together.
Add 1 cup drained crushed pine-

USE THE GASOLINE WITH A



apple and 1/2 cup bread crumbs.
Fold mixture together and stuff in tomatoes. Cover with buttered crumbs which have been moistened in pineapple juice. Top with grated cheese. Bake in a moderate oven for 15 minutes.—Malva R. Masters, 1393 Mill St., Eugene.

Mock Mince Meat
3 pounds green tomatoes
3 lbs. apples, chopped
4 lbs brown sugar
2 lbs raisins
1 tablespoon salt
1 cup suet
1 cup vinegar
2 tablespoons cloves
1 nutmeg
Chop tomatoes and drain well. Measure juice and add same amount of water as juice. Scald mixture and drain off liquid. Keep adding water and drain fire times. Add remaining ingredients. Cook mixture until clear. Add vinegar and spices. Cook until thick. Seal.—Mrs. Russell D. Evans, 1055 Washington St., Eugene.

ARTISANS MEET

SALEM, Aug. 23—(AP)—Salem was prepared today to entertain at least 1500 members of the Oregon Artisans and Artists meeting here for their annual three-day convention, ending Sunday night.

Rabbits provide the fur for 86 different kinds of fur coats, including French sable.

The largest living animal, the sulphur-bottom whale, attains a length of about 100 feet.

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