

Heads Up at Sun Down!
 on unlighted or poorly lighted roads
 the driver often doesn't see you
 7 out of every 10 pedestrian traffic fatalities
 Happen After Dark!!

All traffic accidents in Oregon must be reported, regardless of the amount of property damage or whether anyone was killed or injured. Earl Snell, secretary of state, replied in answer to several inquiries on this matter received from Oregon citizens.

Confusion exists in the minds of many persons on this matter, these queries indicated. Many persons believe there is a minimum property damage limit under which accidents need not be reported. Some states, for example do not require reporting of accidents in which no one is killed or injured and property damage amounts to less than \$50.00. However, in Oregon, there is no such legal minimum and all accidents must be reported.

Accidents in rural areas should be reported to the sheriff of the county in which the accident occurred while accidents in urban areas should be reported to the local chief of police. These reports are required to be made within 24 hours of the time the accident occurred.

Accident reports in Oregon are not open to public inspection and may not be admitted as evidence in any court action arising from any accident. It was emphasized. The reports are used in assembling facts on accidents with the view of improving conditions and preventing their recurrence.

A chain of non-collision auto-

mobile accidents has taken nine lives in Oregon so far this month this toll being 66 percent of the traffic deaths reported during the first 18 days of March. Earl Snell announced today in urging motorists to exercise more care on curves and when passing on roads bordered with gravel shoulders.

Three of these nine non-collision accidents occurred when cars went out of control on curves, apparently due to excessive speed. Three others involved cars which skidded in loose gravel bordering the road surface while in one the driver went to sleep while driving. In another a truck's brakes failed to hold as it nosed down a bank and the other accident occurred when the car apparently broke a wheel and overturned.

While there were nine non-collision fatal accidents reported in the state during the early period in March, there were only two fatal accidents involving the collision of two or more cars, the remainder of the fatalities involving motor vehicle-pedestrian accidents.

"Many people fail to realize the preponderance of non-collision accidents in our fatality toll each year," Snell declared. "In 1940, for example, pedestrian accidents led the list with 133 fatalities while non-collision accidents were second with 94 fatalities. Collisions between 2 or more cars took 88 lives, indicating the greater proportion of fatalities caused by these non-collision accidents."

"Speed too great for conditions and inattention are the principal causative factors in this type of accident. It is important to remember to reduce speed be-

fore entering a curve and to keep alert to road conditions at all times. When cars get into loose gravel, a sudden turn of the wheel may cause a skid and throw the car into a roll. When caught in gravel, it is advisable to hold the car steady till speed is reduced naturally without application of the brakes, then turn back to the road surface gradually, thus avoiding a sharp swerve."

NEXT WEEK FINAL FOR MATTRESSES

Next week is the final week Washington county families have for making application to participate in making cotton mattresses from surplus cotton. Saturday, April 5, is the final date for filing these applications in the Farm Security Administration office or with Kathleen McCrae, home demonstration agent, in the county agent's office.

Only a relatively small number of applications have been filed to date. Apparently some people have gained the idea that all the mattress making will be done in Hillsboro. Some others are under the impression that they will receive a certain amount of cotton and they will take it home and make it into a mattress. Both ideas are incorrect. Applicants will be grouped according to residence and the mattresses made at centralized points for the greater convenience of those who have made application. All this work will be done under the direction of competent supervisors. The only cash cost to the applicant will be one dollar.

APRIL IS CANCER CONTROL MONTH

The United States Congress and the President have proclaimed April as Cancer Control Month throughout the nation and in practically every state in the Union intensive educational campaigns will be inaugurated during that time to aid in controlling the ravages of this dread disease.

Oregon, the last state to be organized in this work, is set and ready to go, according to Frances Hosford Conklin, state commander of the Women's Field Army of the American Society for the Control of Cancer in Oregon. Every county in the state will participate in the much needed work, and both physicians and laymen will be represented among the hundreds of workers who will devote themselves wholeheartedly to the cause.

"The need for this educational campaign is urgent," Mrs. Conklin stated in speaking of the coming drive. "Deaths from cancer have been rising steadily. In 1938, according to statistics of the Public Health Department 261 men and women in this state succumbed to the disease, while the last public health records show this number has increased to 1,451 deaths in the year. The pitiable part is that in almost every instance death might have been averted had the symptoms of the disease been recognized and medical treatment been commenced in the early stages of the malady."

"We want every man and woman in this state to be familiar with the five danger signals, any one of which might mean the beginning of cancer. We want

them to know that cancer in almost all cases is curable if it is taken in time. And we want every thinking person, young and old, to join the Women's Field Army to fight for the control of cancer in Oregon."

Some of the most prominent men and women in Oregon have allied themselves to the cause and will assist in the coming state-wide drive during April.

Bethany-Cedar Mill

Mr. and Mrs. Knute Nystrom, Mrs. Chris Pihl, Mrs. Jennie Sandstrom and Mrs. Hans Bolline attended the Viking car party in Portland Thursday afternoon. Mrs. Nystrom was one of the hostesses.

Mr. and Mrs. R. L. Jackson have moved to their new home. Thursday a group of friends helped them move. The group enjoyed helping but they probably got things pretty well mixed up. Mrs. Jackson will have a time straightening them out.

Richard Hanson and Bud Stiff of St. Mary's and Mr. and Mrs. George Doby visited at the home of Mrs. Jennie Sandstrom and Esther Sunday.

The Pricilla club met at the home of Mrs. Jack Wyss on Thursday afternoon. There were twelve present.

Mrs. Jennie Sandstrom and Esther visited at the home of Mr. and Mrs. Theodore Lindbloom and daughter Nancy Wed.

Mr. and Mrs. Tom Larson of Oakland, California visited at the home of Mr. and Mrs. Carl Larson and Mr. and Mrs. J. Wyss a few days last week.

Mrs. Walter Von Flue, Ernest and Edward Stadel of Silverton visited at the home of Mrs. Susie Losli Wednesday afternoon.

NOW NASH AND THE "OTHER THREE" Cost The Same!

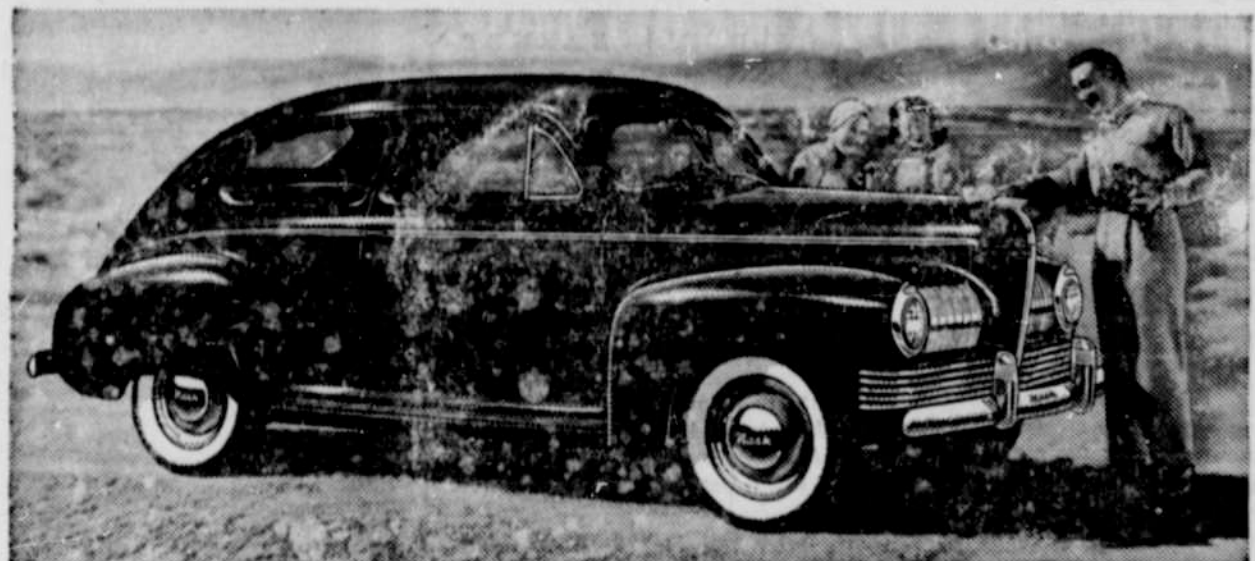
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OTHER MODELS LOWAS

\$884

Delivered Here

Go NASH AND SAVE MONEY EVERY MILE

Healthful Lenten Meals



By BETTY BARCLAY

The cook's problem is unusually difficult during the Lenten season. There is a craving for heavy, satisfying foods that she finds it hard to satisfy. Plain baked or fried fish is good, but tiresome if repeated too often.

How about a combination of macaroni and fish—carbohydrates and proteins in abundance? Vary your fish. Vary your carbohydrate foods also by serving egg noodles with fish, macaroni with fish and then spaghetti with steak. Your problems for Lent will then be over so far as the main dinner dish is concerned.

Macaroni is a nutritious wheat food. It and the different shaped spaghetti and egg noodles are often called "the energy trio." Any member of this trio blends naturally with vegetables, meat or fish to produce a well-balanced, healthful dish.

Here are three recipes showing how the foods mentioned above may be combined into three different yet equally delicious luncheon or dinner dishes:

Egg Noodle Lenten Dish

8 ounces egg noodle
 1 cup diced carrots
 1 cup diced turnips
 1 cup peas
 1 chopped pimiento
 1 small onion minced
 1 medium can tuna fish flaked
 1/4 teaspoon salt

Cook egg noodles in boiling, salted water until tender, then drain. Cook the vegetables and salt in enough water to cover, saving the vegetable liquid. Make a cream sauce of:

4 tablespoons butter
 2 tablespoons flour
 1 cup milk
 1 cup vegetable liquid
 1 teaspoon salt
 1/4 teaspoon pepper

In a casserole put a layer of egg noodles, then a layer of the mixed

vegetables, and then a layer of the flaked tuna fish. Repeat until all ingredients have been used. Pour the sauce over the contents of the casserole. Cover the top with one cupful of buttered bread crumbs. Bake this dish thirty minutes at 400 degrees and serve it hot.

Spanish Macaroni Casserole (A time-saver and appetite-appeaser)

1/2 lb. macaroni
 1/4 lb. cheese, grated or cut in small pieces
 1/2 cup diced celery
 2 medium onions (chopped fine)
 1 can whole tomatoes
 2 tbs. chopped green pepper
 2 tbs. butter
 2 cups white sauce
 Salt and pepper to taste

Cook onions, green pepper and celery in salted butter until tender. Cook macaroni in boiling salted water until tender and drain. Combine macaroni and cooked onion mixture, arrange in layers in baking dish with alternate layers of cheese and tomatoes. Season and pour white sauce over it. Cover and bake 20 minutes at 350 degrees. This recipe provides a tasty, full-meal luncheon dish. For the more elaborate dinner, try serving it with your favorite fish—halibut, trout, or other fillets.

Egg-Cheese Spaghetti

To 1 quart of boiling water in top of a double boiler, add 1/4 lb. spaghetti. Cover and simmer until water has cooked out (10 to 12 minutes). Add 1/2 cup butter, 1/4 lb. grated cheese and seasoning. Mix well. An excellent accompaniment for fish, fowl, meats or deviled eggs.

Since they are basically wheat foods, macaroni, spaghetti or egg noodles may be substituted for the one specifically mentioned in any of these recipes, — with equally pleasing results.

CARR'S AUTO REPAIR
 BEAVERTON OREGON

Or See The Nash Dealer In Your Community