

THE NEW MOTOR VEHICLE LAWS

Questions and Answers of Pertinent Interest to Auto Drivers.

The following list of questions and answers are from the 1931 edition of motor vehicle laws of the State of Oregon, and are compiled by the Secretary of State especially for persons applying for driver's licenses, though much information may be gained from perusal by qualified drivers and chauffeurs.—Editor.

(Continued From Last Week)

20. Q. For what reasons may a non-resident license be suspended or revoked?

Ans. For the same reasons as a resident. (Page 96, section 19b.)

21. Q. If you commit an offense in another state, which if committed in this state would be sufficient grounds for the suspension or revocation of a license, how might this affect your Oregon license?

Ans. The secretary of state may suspend or revoke a license upon receiving notice of such conviction. (Page 96, section 19c.)

22. Q. What recourse does a person have who has been denied a license, or whose license has been revoked by the secretary of state?

Ans. He may file a petition within 30 days for a hearing in the circuit court of the county of which he is a resident and the matter will be set for hearing, except in those cases where the revocation of a license is mandatory. (Page 96, section 20.)

23. Q. Is it lawful to loan a license to borrow a license; to operate on a license that has been cancelled, revoked, suspended, or altered, or to fail or refuse to surrender to the secretary of state upon demand any operator's or chauffeur's license which has been suspended, canceled or revoked as provided by law?

Ans. No. (Page 97, section 22.)

24. Q. What is the penalty for making a false statement in your application?

Ans. This is perjury, punishable by fine or imprisonment and the mandatory revocation of your license. (Page 97, section 23, and section 18a, page 94.)

25. Q. Is it lawful for parents to allow their children to operate without a license?

Ans. No. (Page 98, section 24.)

26. Q. Is it lawful to employ an unlicensed chauffeur?

Ans. No. (Page 98, section 25.)

27. Q. Is it lawful for the owner of an automobile to allow anyone to operate the car in violation of any law?

Ans. No. (Page 98, section 26.)

28. Q. What is the penalty for violating any provision of the uniform operator's and chauffeur's license act?

Ans. It shall be a misdemeanor unless other laws declare it to be a felony. (Page 98, section 28.)

29. Q. Do other states examine operators?

Ans. Yes, California, Connecticut, District of Columbia, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island and Vermont have a similar law and Oregon's law shall be so construed as to make the laws uniform in these states. (Page 99, section 32.)

Laws Regulating Traffic on Highways

30. Q. When is a person considered to have entered an intersection?

Ans. When the front point of car crosses a line drawn from corner to corner of curb. (Page 103, section 1u.)

31. Q. What is a safety zone?

Ans. A place for the protection of pedestrians. (Page 103, section 1v.)

32. Q. Is it lawful to deface a road sign?

Ans. No. (Page 110, section 14.)

33. Should one stop in case of an accident?

Ans. Yes. The driver shall immediately stop. Failure subjects offender to imprisonment. (Page 110, section 15a.)

34. Q. What information shall a driver give in case of an accident?

Ans. Name, address, license number, name and address of passengers, shall exhibit and give the number of operator's or chauffeur's license, shall render assistance to injured persons. (Page 111, section 15c.)

35. Q. Should accidents be reported?

Ans. Yes, to the sheriff of the county or chiefs of police. (Page 111, section 16.)

36. Q. Is it lawful to operate a car while under the influence of intoxicating liquor or narcotic drugs?

Ans. No. Persons convicted shall be imprisoned in jail for 30 days to one year and fined \$100 to \$1,000. (Page 113, section 18b.)

37. Q. Is the penalty more for a second offense?

Ans. Yes. A subsequent conviction shall be punishable by imprisonment for 90 days to one year and the court may inflict a fine of not more than \$1,000. The secretary of state must revoke the license. (Page 113, section 18b.)

38. Q. What is the charge if an intoxicated driver kills a person?

Ans. Manslaughter. (Page 113, section 18c.)

39. Q. How can the ownership of a motor vehicle be determined?

Ans. The person appearing on record as licensee may be considered the owner. (Page 114, section 18d.)

40. Q. What constitutes reckless driving?

Ans. Driving carelessly and heedlessly, in willful or wanton disregard of the rights or safety of others, or without due caution or circumspection or at a speed or in the manner

so as to endanger or be likely to endanger any person or property. (Page 114, section 19a.)

41. Q. What is meant by basic rule?

Ans. It means that no person shall drive a motor vehicle upon the highway at a speed which is greater than is reasonable and prudent having due regard to the traffic, surface and the width of the highway and the hazard at intersections and any other conditions then existent; which means that a person shall not drive at a speed greater than will permit him to exercise proper control of the vehicle and to decrease speed or to stop as may be necessary to avoid a collision. (Page 115, section 20a.)

42. Q. What are the indicated speeds under the new law?

Ans. Fifteen miles per hour: (a) When passing a school building or the grounds thereof during school recess or while children are going to or leaving school during opening or closing hours; provided, however, that when a cross walk is marked upon the pavement and is being used by a pedestrian, vehicles shall come to a complete stop and yield the right of way to such pedestrian in such crosswalk; or

(b) When approaching within 100 feet of a grade crossing of a steam, electric or street railway where the driver's view of such crossing or of any traffic on such railway within a distance of 400 feet in either direction is obstructed.

2. Twenty miles per hour: (a) In any business district as defined herein; or

(b) Upon approaching within 50 feet and in traversing an intersection of highways where the driver's view in either direction along any intersecting highway within a distance of 200 feet is obstructed, except that when traveling upon a through street or at traffic controlled intersections and district speed shall apply.

3. Twenty-five miles per hour: (a) In any residence district as defined herein; or

(b) At any railway grade crossing where the view is not obstructed; or

(c) In public parks with cities, unless a different speed is indicated by local authorities and duly posted.

4. Forty-five miles per hour: Outside of business or residence districts, except as otherwise limited by this act.

43. Q. Can speed traps be used to secure evidence of speed violations?

Ans. No. (Page 116, section 20d.)

44. Q. When may local authorities indicate higher speeds?

Ans. Local authorities in their respective jurisdictions may indicate by ordinance higher speeds than those indicated by the state upon through highways or upon highways or portions thereof where there are no intersections or between widely spaced intersections, provided signs are erected giving notice of said indicated speed by local authorities; but they shall not change the basic rule, nor in any event indicate a speed in excess of 45 miles. (Page 117, section 21.) (To Be Continued)

CHICKEN FACTORY PRODUCES QUICKLY

Eggs Are Turned into Broilers in Mid West Within Ten Weeks.

Chicago.—The ultra-modern chicken never sees a farm.

It is raised in a factory, eats no green food, gets no sunlight—but it's prepared for the table as a factory-finished broiler in rapid-fire order.

Twelve chicken factories, in which more than 3,000,000 pounds of broilers have been produced in the last five months are operating in Chicago.

Broilers are marketed by the thousands two months after the chicks are incubated from selected eggs. Two and a quarter pounds is the average broiler's weight after a short but concentrated factory life.

Robin Ross, a chemical engineer educated in Germany, and David Street, veteran Chicago food man, head the producing firm, which is completing a new plant to house 300,000 chicks.

"When the day-old chicks come into the factories," explained Ross, "we place them in brooders, specially designed, and feed them 16 hours a day with three intervals for rest.

"Our sanitary methods are complete. Every process is watched and chemically tested."

More than 100 employees work in shifts at the various plants, which include a nursery, growing room, finishing room, a laboratory and slaughter and packing rooms.

"For 25 years the mass production of chickens has been attempted," Ross said, "and now we go so far as to dip our eggs in iodine and to disinfect the bill of the baby chick.

"Our plants are scattered about the city because we don't want to lose our market should an epidemic strike our chickens."

Oregon Dairy Herds Are Increasing in Size

In spite of the low prices received for milk and butterfat, Oregon dairymen are increasing rather than decreasing the size of their dairy herds.

This fact is brought out in the figures just being compiled for the second year of the Oregon dairy cost study carried on by the farm management department at Oregon State college, under the direction of H. E. Selby.

On April 1, 1930, 514 dairy farms included in the study showed an average herd of 17 cows, while on April 1, 1931, the average had increased to 18 cows each.

The average value of the 8081 cows included in the survey was given as \$12.60 on April 1, 1930. By April 1, 1931, this had decreased to \$104 and by 1931 the figure had fallen to \$86.

For the purpose of the survey the farm management department picked at random dairy farms with six or more cows in 22 counties representing the various dairying districts of the state. When completed it is expected to show the cost of producing butterfat in the various parts of the state under varying conditions and types of management.

Chloride Injures Two

The dangers of sodium chloride, used on many farms to control the morning glory, were further demonstrated at Lewiston, Idaho, recently when two men were seriously burned in a fire started by pushing a barrel across a truck bed soaked with the chemical. Two men were loading a barrel of spray solution onto the truck, and when they turned the container on edge it scraped across the truck bed, causing the highly inflammable material to ignite. An explosion occurred and both men were badly burned.

No Shortage at Hermiston

In the broadcast over KGW last week Hermiston and the Umatilla Project was said to be the only district in the Northwest that was not experiencing a shortage in irrigation water. The storage in the Cold Springs reservoir, which is said to be slightly less than that of a year ago at this time, should easily make the third crop of alfalfa, which at present is well under way and making a very rapid growth, due to the hot weather prevailing for the past 10 days.

Ill With Spotted Fever

J. Frank Rourke, 48, of Monroe, Wash., is dead and Wilmer Starr, of College Place, Wash., is ill in a Missoula hospital, victims of spotted fever, contracted while they were developing a mining claim on Big creek, northeast of Victor, Starr, four brothers and a sister, with their mother, Mrs. L. H. Starr, arrived at the camp in May. All were inoculated, Mrs. Starr says, with the preventative serum developed by state-federal scientists a few years ago.

Walla Walla County Fair

Much interest is being evinced by surrounding cities, concerning the Walla Walla County fair, September 3, 4, 5, according to Charles Baker, secretary, who has been receiving inquiries from exhibitors of Oregon, Washington and Idaho. Mr. Baker says that the association feels highly honored in having secured two of the best judges of livestock in the Northwest, Prof. E. C. Ellington and Hector McDonald, of W. S. C.

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Happy Canyon Show Is Acknowledged Epic of Western Pioneer Days

Pendleton.—"It's kinda like the Ober Ammergau Passion Play. They've been acting in the show so long it's part of 'em."

That was the way one Happy Canyon official explained the fact that no professional talent is used in staging the pageant with which this night complement to the Round-Up opens. Happy Canyon dates this year as August 26-29, the first performance being on the eve of Round-Up opening.

Even the director of the show is an amateur. Glen Storie succeeds his brother, Elmer, in that position this year. The official title is arena director. Ralph J. (Ben) Creswell, director of Indians, and Bert Jerard, director of music, work with the arena director in staging the pageant which some visitors have placed even higher than the Round-Up as a spectacle.

About 1000 persons, 300 of them Indians, appear in this night show. A large percentage of the white folk and nearly all of the Indians have played their parts for years. The Indians like to act.

"You couldn't keep some of them out of the show," one director observed.

The likeness to the Passion Play stops short of the religious, but it has for its theme one of the great dramas of American history—the coming of the white man.

First, one sees the Indians of a tribal village before white man days. Then comes Sacajawea and with her Lewis and Clark, the first palefaces the natives have seen. Then follows war, subjection of the Indians and peace—all portrayed before and in mighty pictured mountains.

The mood of all this, from the Indian's standpoint, is pantomimed in silhouette from a high screen. This important role has been played by either Johnson Chapman or Arthur Motanic, brother of Esther Motanic, full-blood Cayuse queen of the Round-Up in 1926, for a number of years. Motanic is a talented baritone and is one of the singers of the show.

In a moment of darkness the mountains disappear miraculously and a frontier trading post appears. Frontier events happen swiftly and the pageant is over.

Then the spectators pour into Happy Canyon dance hall, saloon and gaming emporium. With Happy Canyon "bucks" they buy dances and "liquor" and play on devices as old as the white man's west.

Happy Canyon got its name from a particularly pleasant locality on the old Oregon Trail "down the line a ways," and its purpose is to entertain. Like the Round-Up it is a non-profit organization, the directors acting without pay.

Music for the pageant is furnished by the La Grande municipal band of 35 pieces, directed by Andrew W. Loney, Jr.

To show the importance of getting advance reservations to Happy Canyon, one director tells this story:

A former college fullback arrived late and thought to get his tickets with no more than the ordinary jostling of other late comers. He had come unscathed through the flying wedge days when irresistible center rush met immovable line. A box-office rush could hardly phase him.

He was near the ticket windows when the Happy Canyon rush struck him. The director found him inside the gate, clutching his tickets in one hand and mopping his brow with the other.

"Man and boy!" the ex-fullback panted. "If I'd had time I'd get next year's tickets out there just now to avoid the rush."

Planting Baby Oysters Transported From Japan

Contracts calling for the delivery of 450,000,000 baby oysters to Padilla Bay, Puget Sound, for winter planting were signed by officials of the Associated Oyster Lands, Inc., and by J. Emy Tsukimoto, Japanese oyster grower.

The oysters are to be the "Pacific" species, a species that grows to maturity in a quarter of the time necessary for eastern oysters to attain a marketable size.

Tsukimoto first introduced the Pacific oyster to Puget Sound. Several attempts were made before a method was found to bring the seed over the Pacific in a healthy condition.

Fifty million oysters planted in Padilla Bay last season have enjoyed an unusual growth.

Prevents Salmon Poisoning

With the discovery of a new hyper-immune serum which will protect dogs from the dreaded salmon poisoning disease which has long been a serious problem to the livestock industry of the coastal regions, Oregon State college experiment station has developed its third immunity—a record believed to be unequalled by any station in the United States. The other two, both of which are now in general use, are immunities against chicken pox and coccidiosis of chickens.

Washington Pheasants

Washington state's 1931 allotment of Chinese pheasants for distribution to the counties will comprise an aggregate of 13,200 birds, Charles R. Mayberry, director of fisheries and game, said this week.



ALASKAN GOLD

The Alaskan gold of today is not found in the Klondike, but in the icy waters of the mouths of its river. Modern Alaskan gold is salmon. The gold rush to the Klondike lasted for only a short period, but the stream of salmon from Alaska now flows on steadily year after year.

The whole process of canning salmon is mechanized and modern. Between one fishing boat and another and between the boats and the canneries radio telegraphy and now even telephony is used. And salmon is now vacuum packed, a great improvement over the former process.

Many of the larger vessels have complete canneries right on board so that the fish can be canned almost the moment it is caught. A cannery is like a miniature city. Automatic machinery is used entirely from the moment the salmon is delivered to it until the cans are packed.

An Ever Ready Help

Summer is the time for ready, easily prepared foods. Who wants to stew any longer than necessary in this weather over a hot kitchen stove? And salmon is a good summer food. It is high in protein value, and also an important source of iodine which is a well-recognized factor in the diet as a means of preventing simple goiter. For people who spend their summers in the mountains, especially, this is an important consideration.

Canned salmon is also an ever ready help in time of culinary

trouble since it is not only delicious just as it comes from the can, but it lends itself to so many dishes and combinations of foods. It can be served with vegetables, with eggs, in an omelet, in a pie, in sandwiches and as a salad, and salmon chowder is a particularly nourishing and tempting soup.

Here are some good recipes for the use of this modern Alaskan gold.

Recipes for Four

Creamed Salmon and Celery: Make a white sauce of two tablespoons butter, two tablespoons flour, one and one-half cups milk and salt and pepper. Add two-thirds of the contents of a tall can of pink salmon and one-half cup cooked, diced celery. Serve on a hot platter. This dish should not cost you more than twenty-five cents.

Escalloped Salmon with Lima Beans and Noodles: Remove the contents of one tall can of salmon, being careful to break it as little as possible, remove skin and bones and place in the center of a large, flat, shallow baking plate. Make a sauce of one and one-half tablespoons butter, two tablespoons flour, the liquor from the can, one cup milk and salt and pepper, and pour over the salmon. Cover with one-third cup of crumbs, buttered with one tablespoon of butter, and two tablespoons grated cheese, and bake in a hot oven till brown. Meanwhile have half the contents of a 6-ounce package of egg noodles cooked, drained and seasoned and half the contents of

a No. 2 can of lima beans heated. Arrange in a border around the salmon. This makes a whole main dish with meat, starchy cereal and vegetable, and should not cost more than fifty-five cents.

Recipes for Eight

Salmon with Curried Asparagus Sauce: Heat the contents of a one-pound can of salmon, remove and divide in eight servings, leaving the fish in as large pieces as possible. Place on small plates, and pour over the following sauce: Melt two tablespoons butter, add one-half teaspoon curry powder and one-half teaspoon celery salt, then two tablespoons flour, and stir smooth. Add slowly one and three-fourths cups rich milk or cream, stirring constantly until creamy. Season to taste with salt and pepper, and add one-half cup canned asparagus cut in small pieces. This makes an excellent entrée.

Salmon Chowder: Dice two slices salt pork and fry out. Remove pieces of pork. Add one cup chopped onion to fat and sauté till golden. Add two cups diced raw potatoes, three-fourths cup of diced raw celery, one-half cup of diced raw carrots, one and one-half cups tomatoes, two cups water, two teaspoons salt and one-fourth teaspoon pepper, and simmer until all are tender. Add one-eighth teaspoon soda and then one and one-half cups salmon. Just before serving pour hot chowder slowly into two cups of thin hot white sauce, and do not boil again.