

### DETROIT BANKING METHODS FLAYED BY SEN. COUZENS

(Continued from Page One)

Prosecutor Harry S. Toy to investigate with a view to criminal proceedings. The children's first established in 1928 by the senator, has an endowment of \$10,000,000, the income of which is to be spent solely for crippled children of the state.

**Evaded Obligations.** The trust company, said the senator, sold the fund \$300,000 worth of "participation certificates" based on real estate mortgages, but pleaded a temporary stringency of funds when payment became due and asked the fund management to take "certificates of deposit" instead.

He said the certificates had no collateral security behind them and only \$100,000 was cashed by the fund. The remainder, he said, was not obtained before the trust company closed and he said he counted the \$200,000 "as practically a total loss."

"Why," exclaimed the senator, "the Union Guardian Trust Co. accepted deposits for 20 days, after its officials knew it was insolvent. It is my understanding that that is a criminal offense."

Turning to the First National Bank-Detroit, Couzens read from a memo which he said had been taken from the bank's books, and declared on the day the bank closed its books showed more than \$2,600,000 in which directors had signed as endorsers; loans totaling more than \$1,400,000 to employees, and loans totaling more than \$11,400,000 to corporations in which directors of the bank were interested.

**Poor Judgment Shown.** "The total of these loans \$22,190,000 will be lost to a very great extent due to the poor judgment of federal bank examiners," he said.

The white-haired senator thwarted every effort of his inquisitor to draw from him an admission that the government was in effect a partner in the Detroit financial policies because the consolidations which created the two big banks were permitted.

"My main criticism," he said, "is that the conditions I object to were engaged in after the consolidations—the past due loans, the unwarranted loans, the millions and millions loaned on their own stock in violation of the law. All that was done long before the federal government knew of it. . . . When the question arose: Should the federal government compel all these loans to be wiped out and the banks close because of the impairment of capital?"

"The federal government says: 'I think it is better to carry them along in the hope they will work out.' That is better community interest. The discretion may turn out wrong or wise. I want to point out that 35 or 40 millions in deposits were never affected. Why? Because they had sound banking management and sound banks, run for the depositors and not for speculators."

### TOMATO GRADES NOW AVAILABLE IN COUNTY

County Horticultural Agent Lyle P. Wilcox today announced that the Oregon standard tomato grades may be obtained from the county agent's office, on the ground floor of the Jackson county courthouse.

All tomato growers of the valley who are interested in obtaining the grades are asked to call at the office to get them.

### KING CAROL ADDS MEASLES TO ILLS

BUCHAREST, Aug. 18.—(AP)—King Carol, already suffering from an attack of influenza, has contracted the measles, apparently from close contact with his son, Crown Prince Michael, who has been a measles patient several days.

### Engaged To Boxer



Frances Kaye, Brooklyn singer, is engaged to King Levinsky, Chi cago heavyweight boxer. (Associated Press Photo)

### Announcement

During vacation time our orchestra music will be temporarily discontinued. However, our Caphart Music Box is at your service and affords excellent music for dancing while you dine.

### Nininger's Cafe

"A Better Place to Eat"

### CUBAN CAPITAL IN RIOT AS PRESIDENT FLEES



In this Associated Press picture is shown part of the Havana mob which participated in wild disorders during the political upheaval which saw President Machado flee the country. The crowd is shown in front of the newspaper *Heraldo de Cuba*, an unofficial Machado organ whose property was destroyed.

### CULINARY CRAFT

By Estelita Oorgan, Director of Home Service, California Oregon Power Co.

#### Summer Snacks

A "snack" is defined as a light lunch. In the summer afternoons and evenings cold drinks, refreshing ices and sandwiches, cookies or cake are most welcome "makings" in any kitchen. Today we are giving some of each. A little variation is the life of such refreshments and you may find a new favorite among the following:

**Pineapple Sherbet**  
1 1/2 cups shredded pineapple.  
1 cup sugar.  
2 cups water.  
1 egg white.  
Boil the sugar and water for 10 minutes; cool, add pineapple and pour into tray. When frozen to mush, remove to bowl and blend with stiffly beaten egg white. Freeze, stirring once.

**Fruit-ade**  
2 cups water.  
1 cup sugar.  
1 orange.  
1 No. 2 can crushed pineapple  
2 lemons.  
1 quart gingerale  
Boil the sugar and water for 10 minutes; cool and add the juice and a little of the rind of lemons and orange, then add the pineapple. Strain, store in the refrigerator and add gingerale just when ready to serve.

**Pear Ice**  
1 No. 2 can pears  
1 1/4 can juice  
1 1/4 can ginger ale  
Mint  
Drain the pears and mash, then add the juice and ginger ale. Place in tray in coldest position in refrigerator freezing compartment and at the end of 30 minutes, stir well. Return and freeze about two hours. Serve in tall stemmed glasses; garnished with mint.

**Chocolate Marshmallow Ice**  
40 marshmallows  
2 cups milk  
2 sq. melted chocolate  
2 cups whipping cream  
2 teaspoon vanilla  
Place marshmallows and milk over hot water and stir until the marshmallows are melted, add the melted chocolate. Remove from heat, cool and add vanilla. When chilled, and beginning to thicken, add the whipping cream, folding in gently. Place in freezing compartment and stir at the end of 30 minutes. Freeze about three hours.

**Chocolate Cake**  
1/2 cup butter  
1 1/2 cups sugar  
2 squares chocolate  
3 egg yolks  
3 egg whites  
2 cups pastry flour  
3 teaspoons baking powder  
1 teaspoon cinnamon  
1 cup sour milk  
1 teaspoon soda  
1 teaspoon vanilla  
Cream the butter, then add sugar and cream again, then drop in the yolks, add the melted chocolate and beat well. Sift flour, baking powder and cinnamon together and add a portion to first mixture, then alternate with the milk, which is combined with the soda. Fold in beaten whites and add vanilla. Bake in two nine-inch layers at 350 degrees for 35 minutes; or in a loaf for 50 minutes.

**Peanut Butter Drop Cookies**

1/2 cup butter  
1 1/2 cups sugar  
2 squares chocolate  
3 egg yolks  
3 egg whites  
2 cups pastry flour  
3 teaspoons baking powder  
1 teaspoon cinnamon  
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### SCHERMERHORN BALKS AT PAYING TRIAL EXPENSES

(Continued from Page One)

Attorney W. E. Phipps, representing L. A. Banks, former local agitator serving a life term for murder, conferred this morning relative to objections filed by Banks' attorneys to the cost bill filed in his case.

Objections to cost bills are also expected to be filed in the Earl H. Fehl and Walter J. Jones trials. The heaviest item in the Fehl trial was mileage fees to Klamath county, occasioned by the change of venue.

Schermerhorn is at liberty on \$7500 bonds pending an appeal to the state supreme court, which must be presented within 60 days.

### REDMAN LODGE PLANS OPEN MEET HONORING CHIEF FROM MARYLAND

Redman and Pochontas lodges will hold an open meeting tonight at the hall on Apple street, following the Pochontas regular meeting, honoring W. P. Wachter, highest national official of the Improved Order of Redmen and Degree of Pochontas of America, Dr. D. A. Fellows, great chief of records of Oregon, J. M. Finsterbush, great sachem of California, and G. M. Smith, great senior sachem of California, and chiefs and members of the Yreka and other tribes and councils, will be present.

The open meeting will consist of an address by Mayor Wilson as well as speeches on Redmanship by the officers of the order. Especially anticipated is the talk to be given Great Incubone Wortham P. Wachter. This is the second time in the history of Medford that the chief national official of the Redman and Pochontas order has visited here. Mr. Wachter's home is in Hagerstown, Maryland. He has been attending the great council at Portland and will arrive here this afternoon accompanied by Dr. Duane A. Fellows and other state officials of the lodge. They will be met here by the great chiefs of California and will attend the great council of California to be held at Modesto, beginning August 21.

Pochontas Vera Thomas has requested members to be at the hall at 7:30 o'clock, this evening, when the business session will be conducted briefly in order that the hall might be opened to visitors.

Everyone interested in Redmanship is cordially invited to attend the open meeting at 8:30. Several musical numbers have been arranged, and refreshments will be served.

The great council of Oregon, Improved Order of Red Men, will hold its 42nd annual session in Portland this year, Aug. 17 at Red Men hall, 22 Ninth and Hawthorne avenues. Delegates from all tribes in the state will be in attendance. The entertainment committee of Willamette tribe No. 6 and Wahkeena council No. 29 D. of P. are working to perfect plans for entertainment of delegates and their wives during the session.

Friday morning G. I. Wachter will leave Portland for Medford, where a meeting of the tribes and councils of southern Oregon will be held. Saturday night an open air adoption will be held in Eureka, Cal. At Medford Mr. Wachter will be met by Great Sachem J. M. Finsterbush and Great Senior Sachem George Smith of California, who will journey to Eureka and then on to Modesto, Cal., where the great council sessions of

1/2 cup sugar  
1/4 cup syrup  
1/2 cup peanut butter  
1/4 teaspoon salt  
2 eggs  
2 1/2 cups rolled oats  
Mix together in the order given and drop by the spoonful on greased cookie sheet. Bake at 375 degrees until brown.

**Roller Sandwiches**  
Long slices of fresh bread  
Butter  
Chopped olives, jelly, or what have you—  
Cut thin slices of fresh bread lengthwise and spread with butter, after trimming off crusts. Spread with filling and roll each; fasten with toothpick. Cover with damp cloth.

By Mrs. Alexander George  
**PLUM SAUCE FOR LUNCHEON**  
Breakfast Menu  
Cantaloupe  
Ready Cooked Wheat Cereal Cream  
Poached Eggs  
Buttered Toast Coffee

**Luncheon**  
Cottage Cheese and Pineapple Salad  
Bread  
Plum Sauce  
Dinner  
Fresh Fruit Cocktail  
Sliced Roast Beef Browned Carrots  
Bread Butter  
Asparagus Salad  
Yellow Cake  
Chocolate Frosting  
Coffee

**Plum Sauce**  
3 cups plums.  
1 1/2 cups water.  
1 cup sugar.  
Thoroughly wash plums. Add water and boil gently 10 minutes until plums begin to burst. Add sugar and boil quickly four minutes. Cool and serve.

**Fresh Fruit Cocktail**  
1 cup diced pineapple.  
2 cups berries.  
1 cup diced cantaloupe.  
1 cup orange juice.  
2 tablespoons lemon juice.  
1/2 cup sugar.  
Mix all ingredients. Chill 2 hours or longer. Serve in glass cups and garnish with mint leaves.

**Asparagus Salad, Serving Four**  
1/2 cup chopped celery.  
2 tablespoons chopped pimientos.  
2 tablespoons chopped onions.  
1-3 cup French dressing.  
Mix and chill ingredients. Serve on lettuce.

**Chocolate Frosting**  
1 square chocolate, melted.  
2 tablespoons butter.  
2 tablespoons cream.  
1 teaspoon vanilla.  
1/4 teaspoon salt.  
1 1/2 cups sifted confectioner's sugar.  
Mix all ingredients, beat well. Let stand five minutes. Beat until thick and creamy. Frost cake.  
One-half cup of broken nuts may be sprinkled over top of cake if desired.

### BELKNAP GETS PROPERTY BACK

An order confirming the mortgage foreclosure executed in favor of L. F. Belknap against L. A. Banks, was filed in circuit court this morning. The order directs that Belknap be furnished a clear and free title to the property. The property involved is an orchard tract near the fairgrounds which Banks purchased from Belknap in 1927, on a yearly payment plan. The payments lapsed, and last spring Belknap sought restoration of his property.

Testimony in the Banks murder trial at Eugene showed that Banks, a short time before the slaying of Constable Prescott, had dispatched his secretary with a note to Belknap, asking the latter to furnish bonds in the ballot theft cases.

### BOX MANUFACTURERS ORGANIZE UNDER NRA

BAKER, Aug. 18.—(AP)—Box manufacturers of the district comprising eastern Oregon and southern Idaho organized at a meeting here Thursday for the purpose of more readily complying with the government's program under the national recovery act. The meeting was sponsored by the Inland Empire Box Manufacturers' association.

A policing system will be set up by the local district headed by Governor Webb Nock of Baker to check compliance with the NRA code among lumbermen.

Red Men and Degree of Pochontas will meet this year. Dr. Duane A. Fellows will leave with Wachter to attend the meetings in Medford, Eureka and Modesto.—Portland News Telegram.

**NOW**

**THEN-**

**ALL THAT GOOD BEER SHOULD BE**

This is what you want to know about beer and this is what you want to get: the beer that was worth waiting for, the beer you're entitled to, the beer that achieved a reputation by its quality and now delivers that same sincere quality in ample measure. That's what you get in PABST BLUE RIBBON because it is now, as it was then, all that good beer should be.

**PABST BLUE RIBBON**

BEST OF THE BETTER BEERS

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**STAR MARKET SATURDAY SPECIALS**

R. I. Red Hens and Fryers

Rabbits, frying size, per lb. . . . 16c

Beef Pot Roasts, per lb. . . . 9c

Beef Short Ribs, per lb. . . . 7c

Shortening, 4 lbs for . . . 25c

Home Cured Bacon, per lb. . . . 14c

Fresh Gr. Hamburger, 3 lbs. for . 25c

Phone 273 We Deliver

**"YOU SHOULD HEAR OUR MECHANICS RAVE ABOUT SUPER SHELL. And most of my flying friends are now using this gas in their cars because of its better mileage."**

**HARRY SHAM, Oakland, Calif.**

**Formerly 3¢ extra... this new Super Shell is a hit everywhere!**

"Super Shell gives better mileage!"

"It stops knocks as no other non-premium fuel will."

"What pick-up!" "And easy starting!"

It's the same story all over America. Thousands are discovering in this new Super Shell the kind of premium performance they felt they couldn't afford before.

Two things make it possible to sell this new Super Shell gasoline now without the former 3¢ premium.

(1) By refining methods perfected on this Coast, Shell is now able to produce more economically this super fuel that combines great mileage, flashing pick-up and power and, the highest anti-knock value of any gasoline selling at the regular price. (2) Furthermore, the amount of Super Shell being bought is many times the amount that used to be bought at premium prices. Smaller profits, but more of them; it's the old story of a greater value paying its own way.

**ALL WASTE PARTS REMOVED**

**GAZY PARTS**—that evaporate too soon and are wasted. Removed by SHELL.

**QUICK-STARTING PARTS**—that diminish the "chokeing". Kept by SHELL.

**POWER PARTS**—that give greater pick-up and power. Kept by SHELL.

**ANTI-KNOCK PARTS**—that prevent knocking in traffic and on hills. Kept by SHELL.

**SLOTTED PARTS**—that dilute oil. Removed by SHELL.

Contains Ethyl-Benzol, a pure petroleum product high in anti-knock and mileage qualities

**AT SHELL SERVICE STATIONS AND SHELL DEALERS**

**Super-SHELL**

WE DO OUR PART