

POSTAL WORKERS FLAY FARLEY FOR PAY, FORCE CUTS

Concerning the recent orders of James A. Farley, postmaster general, Gilbert E. Hyatt, legislative representative of the National Federation of Postoffice Clerks, and William M. Collins, president of the Railway Mail Association have issued the following:

"The Postmaster General James A. Farley sabotaging the president's recovery program?"

"The president on March 5th called upon industry and business to shorten hours and, at the same time, to increase wages. The president said: 'Reduction in hours coupled with a decrease in weekly wages will do no good at all, for it amounts only to a forced contribution to unemployment by the class least able to bear it.'

"On the same day on which the president delivered his ringing 'new deal' speech, the postmaster general issued an order contradicting the president's policies in every particular.

"The postmaster general's order of that day inflicted payless furloughs on regular employees, withheld their vacations, abrogated long cherished rights and privileges such as seniority and at the same time threw 26,000 postal substitutes on the breadline. For the past three years the earnings of these substitutes have been utterly inadequate even for the bare necessities of life. Now, they will earn nothing for the next four months. This order was put because of absence of work for these employees, it was to save money. And the public is to pay for it in curtailed service.

"The next day the postmaster general went further in this wage cutting program by appearing before the House post office committee advocating the passage of a bill increasing the work and reducing the income of rural delivery carriers. He bluntly told the committee that it was a choice between a cut in wages or the dismissal of some 9,000 carriers.

"The postmaster general robbed himself of even the excuses advanced by private industrialists that the work was not there. He stated that the drastic slashing and disorganizations visited upon the employees was for the purpose of saving money. He announced that service to the public will be curtailed to make them possible.

"Mr. Farley's last annual report admits that practically all of the \$100,000,000 saved during the last fiscal year was at the expense of the employees. He now proposes that the employees shall have their scanty wages, already cut about 25 per cent, still further reduced and that the public shall pay through the nose in a further curtailment of already poor service."

ICE JAMS AND FLOODS MENACE NEW ENGLANDERS



As winter released its icy grip, New England residents were faced with a serious flood problem. Rapid melting of recent snowfalls caused streams to overflow their banks in many sections along the eastern seaboard and ice jams added to the anxiety of people along the Hudson river and in the Connecticut valley. Above picture was made in the village of Wassail, N. Y., after an ice jam in Turkey Hollow creek broke and flooded the town with a five-foot wall of water. After the water receded huge chunks of ice littered the streets. (Associated Press Photo)

CULINARY CRAFT....

By Estelle Dorgan, Director, Home Service, the California Oregon Power Company

CREOLE DISHES

Recently a rare old collection of recipes was given to me and, among them, is the most interesting little booklet from the celebrated New Orleans eating place, "Bogue's." There is an introduction, with testimonials, a number of verses signed by such well known persons, Eugene Field, Julia Marlowe, Eugene Cowles, Margaret Hunt Brisbane, H. M. Mayo, E. F. Carroll, and so on, down a long list of names prominent in various parts of the world in the "good old days." Something about the delightful hospitality and delicious foods seems to have moved them all to poetic expression and, according to them, the foods served at Bogue's were like none other in the wide, wide world. Perhaps it was "the climate," but, again, it may



Estelle Dorgan

be that they really were unique. In any case, I am giving you a number of them in the following recipes, which are certified to be genuine. Please imagine yourself in the quaint southern city when you prepare and consume these delicacies, then you certainly will enjoy them as they deserve.

Creamed Cauliflower
Boil a moderate size cauliflower in salt water until tender. When cooked, drain well and put aside. Take the yolks of eight eggs and beat with a spoonful of flour and half a cup of butter. Beat all together and, when ready to make your cream, pour in the mixture a pint of warm milk. Set in a pan on the fire and stir constantly, so that the cream will not curdle. When thick enough, remove from the fire and pour on the cauliflower. (This would be a fine way to use yolks after baking an angel cake.)

Oyster Omelet
Drain two dozen oysters. Have ready some hot lard and throw them in. Let fry until they begin to curl, then spread over them four well beaten eggs seasoned with salt and pepper, and stir all together until done. Serve hot.

Potato Omelet
Pare and slice three large potatoes, fry in hot lard. When almost done, add an onion chopped fine and let it fry with the potatoes. Have ready five well beaten eggs; season with salt and pepper and spread over the whole. When done on one side, put

a plate over the frying pan and turn the omelet. Then slip it in the pan again and let the other side brown also. This must be sent warm to the table.

Fish With Tomato Sauce
Bake a well selected fish in oven after seasoning with pepper and salt. When done serve with sauce made as follows:

Pour a quantity of sweet oil (olive oil) in a saucepan. When hot, add two sliced onions and, when these are cooked, add flour and let onions brown in same. Strain a can of tomatoes and add thereto a small glass of good wine and a box of mushrooms chopped fine. Let sauce cook, after adding bouquet of thyme, sweet bay, cloves, green onions and garlic. Use red pepper only. Pour over baked fish and serve.

Anchovy Salad
Divide the whites and yolks of six boiled eggs and chop fine with a bunch of parsley. Have your anchovies well cleaned and chop them also. Mix all together, and add vinegar, oil and mustard to your taste.

DESSERTS

Poor Knight
Take six thick slices of stale bread and soak in sugared milk, to which has been added a large spoonful of brandy. Drain and when ready to use, turn each slice in beaten eggs. Fry in hot lard, brown well on both sides, sprinkle with powdered sugar and serve hot.

Pineapple With Wine
Pare and slice a nice, ripe pine-

apple. Place in a crystal dish a layer of pineapple and a layer of white sugar until all is used. Pour over this half a quart of white wine and let it stand two hours before sending to the table. When ready to serve, stir well; pound a large piece of ice and spread thickly over the whole.

Creamed Soda Crackers
Break in a dish eight soda crackers and pour over them two cups of warm, sweet milk. Let this stand while you make your cream. Place in a pan two cups of milk and, when nearly boiling, drop by spoonfuls the whites of three eggs beaten to a froth. Turn them in the milk and let cook about twenty minutes. Take up with the spoon and lay this meringue over the crackers. To the same milk, add three yolks well beaten, stir constantly until thick, and take care that it does not boil. Add sugar and vanilla to taste, pour over the meringue and crackers and serve cold.

Floating Islands With Chocolate Cream
Beat the whites of three eggs to a froth. Cook them by tablespoons in three cups of boiling sweet milk. When done, place them on a plate and prepare the cream. Grate half a tablet of chocolate and stir in the milk; boil eight or ten minutes. Remove from the fire and add the three yolks, well beaten. Place again over the fire, stir, but do not let it boil. Add sugar and vanilla to taste. Pour in shallow dish and slip the islands on the cream. Serve cold.

Machinery Trade More Optimistic

NEW YORK, March 15.—(AP)—The machinery trade is optimistic, says "American Machinist." February gross sales were apparently ahead of January. "A shorter work week, if it comes," asserts the publication, "would work hardships in machinery production, but these would be more than offset by the stimulation of markets that would be sure to result."

Slug of Whiskey Again Aids Horse

ANSONIA, Conn., March 15.—(AP)—Ansonia horses seem to be falling for hard liquor.

For the second time in 24 hours, a horse which fell on an icy pavement had to be primed with a pint of whiskey to get going.

The animal, named "Mouse," was owned by A. Korak, a farmer of Ansonia, and he refused to budge until he had had his "awig."

Lee Stewart, trapper of San Saba, Tex., caught 27 foxes, 18 opossums, 11 skunks, six ringtails and three raccoons in a 90-day period.

Livestock tests have proved calves can be weaned from milk at 50 to 80 days of age without handicapping growth.

It costs two cents per fish to stock streams, game officials of Kern county, Cal., estimated on the basis of a yearly planting of 297,720 fish.

Wild ducks at Lake Merritt in the heart of Oakland, Cal., which were banded by the biological survey were estimated to number 2,100.

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For Elks and the invited guests admission by card. Guest tickets can be secured from Bob Strang at the Bookery; Stan Sherwood at the Post Office and the Elks Club.

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THE GRANGE

Phoenix Grange met March 13 with about forty members present.

One of the high-lights was the report of the Agricultural committee advising all interested in selling veal to attend the meeting March 20 at 8 p. m., at the Chamber of Commerce, sponsored by Secretary Banwell, whose unceasing efforts to further the agricultural advancement of the valley will meet with the glad response of every granger interested in the sale of veal; where the agricultural committees of all the Granges and Agricultural committee of the Chamber of Commerce will meet with the meat dealers and talk their problems over.

After the meeting adjourned, refreshments were served by Mr. and Mrs. Lester Newby, Mr. and Mrs. Ed Stillwell, and Mr. and Mrs. Woods. Tables were decorated with beautiful spring flowers. The feature of the refreshment hour was the presentation of birthday cakes made by Mrs. Floyd Bell for the following members whose birthdays occur in March: Mrs. Donna Graffia, Mrs. Florence Drake, Mrs. Mildred Ward, Mrs. Marjorie Wilcox, C. A. Piekol, Otto Caster, Miss Roberta Reames and Floyd Bell.

Home Economics club will meet at the home of Mrs. Walker on Pioneer road March 20 at 2 o'clock. All members of the Grange are invited.

The following committee will have charge of the refreshments at the meeting on March 27, Mr. and Mrs. Otto Caster, Mr. and Mrs. George Drake, Mr. and Mrs. Wolgamott.

The ways and means committee put on a magician act, last Friday evening that was well received by those attending.

It was with much regret that the grange members heard of the continued illness of Mrs. Donna Graffia who has the grange's best wishes for a speedy return to good health.

**Judge Skipworth
Candidate Again**

SALEM, March 15.—(AP)—Circuit Judge O. F. Skipworth of Eugene today filed for the non-partisan nomination to succeed himself as circuit judge of the second judicial district.

Lotus L. Langley, Portland Democrat, filed to succeed himself as district attorney of Multnomah county.

Frank B. Tiehenor, Port Orford, filed for the Republican nomination for joint representative to the state legislature from Coos and Curry counties.

**Will Celebrate
Legion Birthday**

PORTLAND, March 15.—(AP)—The 15th birthday anniversary of the American Legion will be celebrated here today with a banquet and dance at the Masonic temple.

Major General George Aved White, commander of the national guard in this area, and one of the founders of the Legion in Laris in 1919, will be the principal speaker. Governor Meier and Harold J. Warner of Pendleton, commander of the state department of the Legion, will speak.

On your way to Crater Lake, stop at Union Creek Restaurant. Open Sunday.

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