

# DRIVE FOR CASH ON BONUS NEXT STEP, IS BELIEF

## Victory Over President Gives Heart to Veterans' Bloc Leaders for New Attempt With New Currency Plan

WASHINGTON, March 30.—(AP)—Representative Byrns, the Democratic leader, told newspapermen today it was "entirely possible" that President Roosevelt would ask new taxes to meet expenditures caused by passage of the independent offices bill over his veto.

It was estimated by the President in his veto message that the expenditures authorized by the legislation would exceed budget estimates by \$228,000,000.

"I do not know the President's plans," Byrns said, "but in view of the position he expressed in his veto message, it is entirely possible that he will ask congress to provide additional revenue."

It was pointed out, however, that new taxes or increased rates might be added to the tax bill already passed by the house and now pending in the senate.

# COMPLAINT COMMITTEE FOR LUMBER INDUSTRY HAS JACKSON APPROVAL

WASHINGTON, March 30.—(AP)—Approval of a national labor complaints committee for the lumber industry, to settle workers' allegations of violation of the industry's code, was announced today by Hugh S. Johnson, the NRA administrator.

Half the members will be nominated by the code authority, and the other half by President Roosevelt, on recommendation of the NRA labor advisory board.

An administration member of the code authority will serve on the committee with no vote, but the power to veto its actions pending review by Johnson.

Seven regional committees of two to six members will be established. The national committee for the present will have six members, though it may later be enlarged to eight.

Johnson has authorized the national lumber manufacturer's association, industry code authority, to settle labor complaints and trade practice disputes.

# TOOK PILLS FOR YEARS THEN CEREAL BROUGHT RELIEF

Kellogg's ALL-BRAN Corrected His Constipation

If you are troubled by common constipation, read this letter:

"Just a word in appreciation of what your ALL-BRAN has done for my health. For years, I had been dosing myself with pills and other dopes for constipation.

"I decided to try Kellogg's ALL-BRAN. Now I am in good health, and haven't taken a drop of medicine for six months."—Thos. F. Little, 564 E. Wheeling St., Lancaster, Ohio.

Headaches, loss of appetite and energy, sleeplessness—any one of these may be caused by common constipation. Yet this condition can be corrected, usually, by eating a delicious cereal.

Tests show Kellogg's ALL-BRAN provides "bulk" and vitamin B to help promote regularity. ALL-BRAN also furnishes iron for the blood.

The "bulk" in ALL-BRAN is much like that in leafy vegetables. How much safer than patent medicines! Two tablespoonfuls of ALL-BRAN daily are usually sufficient. Chronic cases, with each meal.

If seriously ill, see your doctor. ALL-BRAN makes no claim to be a "cure-all."

Serve as a cereal or use in cooking. At all grocers in the red-and-green packages. Get ALL-BRAN, and not a part-bran product. Made by Kellogg in Battle Creek.

# Picture Postcard Inventor Passes In German Home

PASSAU, Germany, March 30.—(AP)—The man who made it possible for vacationists to send picture postcards to friends back home scribbled with such expressions as "wish you were here" and "X marks my room" died today.

He was Alfonso Adolph, a photographer, who invented view postcards. With a special press he printed the first card in 1879 and it was followed by world popularity. Adolph was 80 years old.

The first cards are now in the German postal museum.

\$26,138,157,000 to \$31,834,000,000 on June 30, 1935.

Another element in the treasury picture is taxes. Budget estimates took no account of additional revenue which might be obtained from the increase in liquor taxes which became effective in January or the income tax tightening measure now pending.

One of the most striking window pictures in the recent "Spring Opening" displays presented just such a picture. A soft pink satin damask cloth was used and, with it, delicate white china and clear crystal glassware. Very light blue tapers, three at each end, and a basket of spring flowers for the center, seemed to be made just for that table, and the whole was a vision of spring loveliness. I'm sure it would be easy to conform to a rigid diet if one were seated at such a table now and then.

# WASHINGTON, March 30.—(AP)—

Approval of a national labor complaints committee for the lumber industry, to settle workers' allegations of violation of the industry's code, was announced today by Hugh S. Johnson, the NRA administrator.

Half the members will be nominated by the code authority, and the other half by President Roosevelt, on recommendation of the NRA labor advisory board.

An administration member of the code authority will serve on the committee with no vote, but the power to veto its actions pending review by Johnson.

Seven regional committees of two to six members will be established. The national committee for the present will have six members, though it may later be enlarged to eight.

Johnson has authorized the national lumber manufacturer's association, industry code authority, to settle labor complaints and trade practice disputes.

# Receipts were \$2,294,874,000 and general expenditures \$1,996,882,000, as compared with year-end estimates for these respective figures of \$3,250,938,000 and \$2,530,720,000.

If the salary increase and veterans' payment boost would throw routine expenditures above receipts, it apparently would be by a narrow margin, but would operate to unbalance the routine government budget.

The decline in emergency spending, however, would more than offset the difference. Estimated to exceed \$7,000,000,000 during this fiscal year, emergency expenditures have reached only \$2,785,929,000 and just a little over three months remains in the fiscal period.

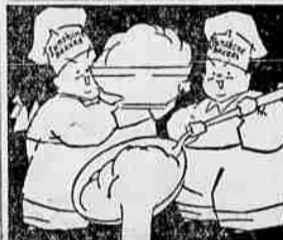
# Balanced Budget Needed.

In the 1935 fiscal year, when most of the \$228,000,000 will be spent, the President estimated a deficit of \$1,886,133,000. In the 1936 fiscal year, he said, "we should plan to have a definitely balanced budget."

Treasury officials explained emergency spending is being directed on a two-year basis and that any unexpended portion of the \$7,000,000,000 estimates for the current fiscal year would be used in the new fiscal year.

Regardless of how far actual outlays fall below estimates this year, this policy still would drive to the public debt from today's figure of

# luscious creamy fondant imprisoned between two dainty chocolaty cookies



# Sunshine HYDROX cookie sandwiches

that's Sunshine HYDROX cookie sandwiches

LOOSE-WILLS BISCUIT COMPANY PORTLAND

# CULINARY CRAFT....

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

## EASTER MENU

Blossom time, in all its glory, is here this year, making Easter more beautiful than ever. Surely, the most casual of persons must respond to the wonder of this particular season, Easter of 1934. Certainly, many women are being inspired to dress their tables in a special and pleasing shade of blending colors to delight the eyes of guests even before they taste equally pleasing food symphonies.



Estelle Dorgan

One of the most striking window pictures in the recent "Spring Opening" displays presented just such a picture. A soft pink satin damask cloth was used and, with it, delicate white china and clear crystal glassware. Very light blue tapers, three at each end, and a basket of spring flowers for the center, seemed to be made just for that table, and the whole was a vision of spring loveliness. I'm sure it would be easy to conform to a rigid diet if one were seated at such a table now and then.

## Cracker Stuffing for Lamb Chops

- 1/2 cup milk.
- 1 tablespoon butter.
- 1/4 pound crackers.
- Salt to taste.
- 1 teaspoon minced onion.
- 2 tablespoons minced celery.
- 1/4 teaspoon pepper.
- 1 teaspoon sugar.

Heat the milk until butter is melted. Add crumbled crackers, celery, onion and seasonings. Fill "pocket" in chops but do not crowd the stuffing or it will be heavy. Brown on both sides then add 1/4 cup of water and bake until done—about 30 minutes at 350 degrees.

## Tomato and Frozen Cheese Salad

- 6 ounces cream cheese.
- 2 tablespoons mayonnaise.
- 6 firm, red tomatoes.
- Paprika.

Cream the cheese and season with the mayonnaise and paprika. Pack one inch deep and two and a half inches wide so as to fit in the openings cut in the tomatoes. Dip the tomatoes in boiling water, then into cold water and remove the skins. Turn stem end down and cut three times, once in the center and half way down each side. Cut wedge shaped pieces of the frozen cheese and force into these cuts, shaping the edges to conform to the curve of the tomatoes. Chill thoroughly and serve on crisp lettuce leaf with French dressing.

## Refrigerator Rolls

- 1 cake compressed yeast.
- 1/2 cup lukewarm water.
- 1 quart milk, scalded and then cooled to lukewarm.
- 1 cup mashed potatoes.
- 1 cup sugar.
- 1 cup shortening.
- 3 1/2 quarts flour.
- 2 teaspoons baking powder.
- 1 teaspoon soda.
- 1 1/2 teaspoon salt.

Discard yeast in water, add milk, potatoes, sugar and shortening. Sift one quart of the flour with baking powder, soda and salt and add to the first mixture. Cover and let rise in warm place (not hot) until bubbles

form—about one hour. Add remaining flour until stiff dough is formed, then knead until smooth. Place in greased bowl and cover with waxed paper to use when desired. (This will keep four days so may be prepared ahead at your convenience).

## Easter Egg Meringues

- 5 egg whites.
- 2 cups granulated sugar.
- 1 teaspoon vanilla.
- 1 teaspoon vinegar.

Beat the whites to a stiff, dry froth, add the sugar a little at a time and beat, add the vanilla and vinegar carefully.

Shape on waxed paper in half-egg forms and bake at 250 degrees until thoroughly done but not too brown—about 60 minutes. To serve, place two together and fill with ice cream. Brown coconut may be used for the "nest."

## Plain Ice Cream (Custard)

- 2 cups milk.
- 2 tablespoons cornstarch.
- 2-3 cup sugar.
- 3 egg yolks.
- 2 teaspoons vanilla.

1 cup heavy whipping cream. Scald milk in double boiler. Combine sugar and cornstarch and add to hot milk, stirring until smooth. Beat

egg yolks slightly and add a little of the hot custard until well blended, then pour into the whole custard and stir well, cooking until it thickens. Cool slightly and add vanilla. Pour into freezing trays and chill until quite thick. (About one hour). Remove and fold in the whipped cream. Return and complete freezing quickly.

## Lemon Wafers

- 2-3 cup shortening.
- 1 cup sugar.
- 3 cups flour.
- 2 eggs.
- 1-3 sup milk.
- 3 teaspoons baking powder.
- 1/2 teaspoon salt.

Grated rind of 1 lemon. Cream shortening with sugar, add beaten eggs and grated rind. Sift flour with baking powder and salt then add alternately with milk. Chill thoroughly. Roll thin and cut in desired shapes. Place one-half a candied cherry in center of each wafer and bake at 350 degrees until a delicate brown.

Members of the Farmington, Utah, bridge club decide they are unable to remember a single tiff between players during its 18-year existence. Meetings are held twice a week.

# CENTRAL POINT TAKING KEEN INTEREST IN PLAN FOR DIAMOND JUBILEE

CENTRAL POINT, March 30.—(Sp.)—Enthusiasm is growing for active participation in Oregon's Diamond Jubilee celebration in Medford next June. Citizens of this community are anticipating one of the most successful celebrations ever held in the Pacific Northwest and are making plans to cooperate in as many ways as possible.

Interest is especially increasing in the big parade scheduled for Friday of Jubilee week, when different cities and communities of the state will be represented by floats. Central Point, itself, being one of the pioneer settlements of Oregon, will undoubtedly place an entry in the parade to reflect the part it played in the early settlement of southern Oregon.

A number of pioneers have made their homes here for many years and have watched the development of southern Oregon from the days of Indian campfires into one of the leading sections of the west. Local meetings are to be called soon to discuss further cooperative plans.

# PINEBURST, S. C., March 30.—(AP)

Henry Picard, youthful Charleston, S. C., professional, Thursday won the 32d annual north and south open golf championship with a 72-hole total of 238.

More than 50,000 fish were planted in streams in northern California by members of the Mr. Balston fish planting club.

# RUNDOWN, NERVOUS



Portland, Ore., "I had a cough and was all run-down and nervous and sleepless. I was miserable for two months," said Ben Demaris of 392 Mason St. "I took Dr. Pierce's Golden Medical Discovery and felt like a different man. Sold by all druggists.

Write Dr. Pierce's Clinic, Buffalo, N. Y., for free medical advice. New size, tables 50 cts., build \$1.00. Large size, table, build \$1.50. "Do Our Part."



# Rolls and Coffee

It's perfectly disgusting to be envious of those disgustingly perfect things only scads of money can buy. But here's one solace. Everyone can have the very best of coffee. Did you know that? Hills Bros. Coffee is made of the very finest green coffees obtainable, roasted to perfection by an exclusive process. Yet here's the welcome news about this notable coffee. Its rich flavor is so much more abundant, actually, the cost per cup is 10 more (in many cases, even less) than "bargain counter" coffees. The taste is so much better, and the economy is better, too, with Hills Bros. Coffee. Order some today.



# MEATS EASTER SPECIALS

- A large assortment of Rabbits Fryers Hens
- Fresh Dressed HENS Each 55c
  - BOILING BEEF Lb. . 6c
  - FRESH CRABS 2 for 35c
  - Premium HAM 2 slices 15c

# Coffee . . . 3 lbs. 57c

Airway, Freshly Roasted. Lb. 20c

# Dressing . . quart 29c

Best Foods Home Style. Something new! In a new type Mason jar. Pt. 17c

# Home Makers Bureau

- Easter breakfast is more interesting because of
- CHEESE EGGS: 1/4 cup sausage, 1 teaspoon meat, chopped onion, 6 eggs. Cook the sausage meat with the onion for five minutes, stirring occasionally. Beat the eggs until light, add seasoning if needed, and pour into the pan with the meat. Cook slowly, stirring constantly until eggs are thick and creamy. Serve with or on buttered toast. Serves 4 to 6, depending on appetites.
  - For aid in household problems, menu planning or special recipes, send in your request with a self-addressed, stamped envelope to Julia Lee Wright, director, Homemakers Bureau, Safeway Stores, Inc., Box 660, Oakland, California.

# SAFEMWAY STORES

## MAIN and HOLLY

### FREE DELIVERY ON QUANTITY ORDERS

### SPECIALS for SATURDAY and MONDAY

# HAMS lb. ?

Watch our price

Swift's Premium All excess fat removed

# EGGS . . doz. 15c

FRESH EXTRAS IN CARTONS All white for coloring.

Fresh Mediums . doz. 11c

Ham and Eggs! Easter-time foods... colorful and tasty. Serve fried ham and eggs for your Easter breakfast—baked ham for your Easter dinner—and color plenty of hard boiled eggs for the kiddies.

You will want to secure them at SAFEMWAY... because we are specializing in them both this week. Mild Eastern Sugar Cured Hams—cherry red flesh... and eggs—large and snow-white, just right for coloring.

## SPECIALS FOR YOUR EASTER DINNER

Fruits for Salad Newhalls. 2 cans 25c	Cherries Marasqo, Maraschino style. 3 oz. bottle 8c	Olives Highland. Med. No. 10 can 49c
Peas Del Monte Early Garden. No. 2 can 15c	Walnuts Local. Soft shell Lb. 17c	Butter Safeway Fresh Creamery. Lb. 24c

## MEATS EASTER SPECIALS

A large assortment of Rabbits Fryers Hens

Fresh Dressed HENS Each 55c	BOILING BEEF Lb. . 6c
FRESH CRABS 2 for 35c	Premium HAM 2 slices 15c

## FRUITS and VEGETABLES

New Potatoes The right size for creaming. 4 Lbs. 25c
New Peas Full Pods. Fresh. 2 Lbs. 13c
Potatoes Klamath Gems. U. S. No. 2. 50 Lbs. 59c
Asparagus Local. Cut. Fresh Every Morning. 2 Lbs. 15c

## Coffee . . . 3 lbs. 57c

Airway, Freshly Roasted. Lb. 20c

## Chocolate Baker's Premium. 1/2 lb. cake 21c

## Pretzels N.B.C.'s Pretzelettes. Salty goodness. 1/2 lb. 10c

## Deviled Meat Libby's, for a quick lunch. No. 1/2 can 6c

## Sugar Pure Cane. 13 lbs. 69c

## Baking Powder K. O. World famous. 25 oz. 19c

## Ginger Ale Pale Face. 12 oz. bottle 12 1/2c

## Soap White King Laundry. 9 bars 23c