

BANKSONIAN HAND SEEN IN MISSIVE TO EUGENE PAPER

In the opinion of an editorial writer of the Eugene Morning News, L. A. Banks, former local agitator, serving a life term in state prison for murder, has taken pen again in hand and written him a communication, discussing the parole and pardon system of the state, as a result of Judge James A. Brand's speech before the crime conference at Portland last Saturday.

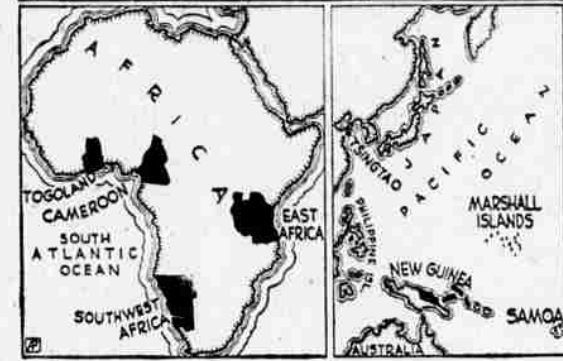
Banks was tried in Eugene and found guilty of second degree murder. The Lane county paper suspects Banks was the author, because of the line of argument and literary quality of the communication. Efforts of Banks and relatives to secure a pardon for Banks last December were thwarted by state officials, and brought a storm of protest from this county.

A portion of the editorial, captioned "A Letter from Salem," is as follows: "Discussion of crime and court procedure at the recent crime conference in Portland brought a response from an unexpected source yesterday. Consideration of the grievous parole question, keynoted by Circuit Judge James A. Brand, was probably the immediate stimulus of the reaction. The response consisted of a long letter bearing a Salem postmark and signed 'From a Convict in the Oregon State Penitentiary.' No name was appended. Because of the line of argument followed and the highly literate quality of the writing, we suspect that the writer was Lucwellyn A. Banks, who was tried and convicted in Eugene and whose recently reported bid for parole or pardon was denied.

"Although the letter writer admits that society has a right to protect itself, he arraigns society's methods of self-defense as brutal, inhuman and unjust. Next comes a rather involved attempt to arrive at causes behind crime and criminals by means of mathematical formulae. After that he arrives at the meat of his argument. "Citing historic references, he argues that crime has always reached a new high in its activities when punishment was most severe." With considerable justice he declares that extreme punishment has always been a complete degradation of everyone and everything. "His next thrust at the courts and the legal profession is pretty severe and, we believe, unjustified except for occasional instances. It speaks of the falling of 'endless streams of money which bought off the courts and legal profession . . . during the halcyon days of prohibition' and points to the legal profession as 'struggling to regain the respect and confidence of the people' and being, for that reason, 'willing to cravenly any misceant for public display.'"

The death rate of tuberculosis has been reduced about 50 per cent since 1920 in Birmingham, Ala.

GERMANY WANTS EMPIRE RESTORED



Reichsfuehrer Adolf Hitler informed the British envoy, Sir John Simon, that he would like to see Germany's pre-war domain restored, according to dispatches from Berlin on their conversations there. The German empire, as it existed before the war, is shown in the map above. Top, is the Germany of 1914. Left, below, are Germany's African possessions, lost under the Versailles treaty, and right, Pacific possessions of the empire, also taken from her. (Associated Press Photo)

ALL EYES ON PACIFIC EDUCATORS ARE TOLD

SPOKANE, Wash., April 5.—(AP)—The area of the Pacific was seen as the most important world area in future decades by Dr. Rufus Von Kletusmid, president of the University of Southern California. In an address before the Inland Empire Education convention here. The day of Europe has passed, the educator told nearly 3000 teachers from Montana, Idaho, Oregon, Washington and Alaska, and the eyes of the world gradually are turning to the vast populations of the Pacific nations.

Negro Convicts Mutiny. ELIZABETH CITY, N. C., April 5.—(AP)—Disorder broke out among negro convicts in a cell block at the Woodville prison camp near here early today. Guards shot two men and hurled tear gas bombs in an effort to quell it. Captain J. M. Tolar, superintendent of the prison camp, said there were 18 men involved in the mutiny.

LITTLE SCREEN STAR PLANS HAWAIIAN TRIP

LOS ANGELES, April 5.—(AP)—Shirley Temple, the screen's big little star, will leave sometime in June for a vacation in Honolulu. It will be the tiny star's first trip out of California. Shirley now is enjoying a month's rest after completing her latest picture, "Our Little Girl," but next month will begin work on "Curly Top," after which she will be granted a vacation of 12 weeks. Shirley will celebrate her sixth birthday April 23 at home in Santa Monica.

Convicts to Read. SALEM, April 5.—(AP)—With a view to the rehabilitation of convicts, Warden James Lewis of the state penitentiary and members of the parole board, have arranged through Miss Harriet C. Long, state librarian, for a planned reading course for prisoners.

TRANSIENT CAMPS SAVING MANY WHO TRAMP HIGHWAYS

PORTLAND, April 5.—(AP)—Fifteen hundred men and boys have been taken out of box cars and off the highways or Oregon and have been placed in transient camps where the food is plentiful and good, where shelter is comfortable and life once more is somewhat more than an existence. The state emergency relief administration today made a recapitulation of its work in this direction. It found that it had required \$185,000 to carry on the transient relief program in the seven camps during February and March. Against this expenditure they counted the unquestioned fact that many of the 1500 had been saved the ignominy of jail confinement and the pangs and privations and demoralization of "hobo" life. In the seven camps in Oregon the men and boys receive food and clothing, shelter and work. At one camp the young men receive instruction. The camps are at Clatsop, Grants Pass, Roseburg, Coquille, Eugene, Santiam and Klamath Falls. A new one is being established on the Willamette river in Tillamook county.

TARZAN STORY AUTHOR WEDS CALIFORNIA GIRL

LAS VEGAS, N. M., April 5.—(AP)—Edgar Rice Burroughs, novelist, and Florence Gilbert Dearholt, of Beverly Hills, were married here today following an airplane trip from Los Angeles. Burroughs gave his age as 39, and Miss Dearholt said she was 30 years old. Burroughs is the creator of the "Tarzan" stories.

PORTLAND CONTRACTORS LOW ON NISQUALLY ROAD. PORTLAND, April 5.—(AP)—With a bid of \$118,070, Joplin & Eldon, Portland contractors, submitted the low proposal for work on the Glacier Bridge-Paradise section of the Nisqually entrance road in Mount Rainier national park, when bids were opened by the federal bureau of public roads today. The contract calls for resurfacing and oil rock stock piling.

CULINARY CRAFT....

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

Orange-Aids

The sight of so many super-fine oranges in the markets suggests a group of "orange-aids" today. From the first plain orange juice to the "last drop" we consume in the day, oranges are delicious and delightful. So, while they are plentiful and especially good, let us use them and enjoy them accordingly.

Breakfast Cocktail

(Almost a meal) One serving: 1 egg yolk 2 oranges, juice 1 t. honey or sugar to taste Few grains of salt Beat this together thoroughly and use each morning as a health drink. Modern Sulphur and Molasses Treatment 1/2 c orange juice 1/2 c lemon juice 1 t sugar 1/2 c water Cracked ice to fill tall glass. Combine, stir well and drink on rising each morning.

Luncheon Fruit Plate

1 orange 1 banana 3 stuffed prunes 3 stewed figs Lettuce and dressing. Place lettuce on plate so as to make three sections. Cut peeled oranges crosswise and bananas lengthwise and place the orange slices between the two slices of banana. For the second group use cooked prunes stuffed with plain cooked rice sweetened with honey. (Use the light colored ones) would be best served plain in the third lettuce setting. Sprinkle lemon or orange juice over the banana to keep it from discoloring and use any type of dressing you enjoy on the oranges. Served with graham crackers or hard rolls and tea this is a very tasty luncheon combination. Orange and Fish salad 1 cup orange pieces, drained 2 c cooked salmon (or any fish) 1/2 c diced celery 2 c shredded lettuce 1 pimiento, minced 1/2 cup French dressing Peel oranges, removing all skin.

Slice and cut in small pieces and combine with remaining ingredients, seasoning to taste. Serve in lettuce cups with hot bran muffins and coffee for supper.

Orange Crum Pie

(two pies) Shell: 1/2 c melted butter 4 c crumbs (graham cracker or zwieback crumbs) 1 c sugar 2 t cinnamon Mix well and press 2-3 of mixture into bottom and sides of two pie pans. Bake 10 minutes at 325 degrees.

Filling: 4 egg yolks, beaten 1 c flour 1/2 c sugar 1/4 t salt Mix well and add: 3 c milk 2 c orange juice 2 t grated orange rind. Cook on low heat (or in double boiler) for 15 minutes or until thoroughly done. Cool and pour into shells and cover with the following meringue and remaining 1/4 of crumbs: 4 egg whites, beaten stiff with 6 T sugar Pile the crumbs over the meringue and bake 15-20 minutes in a low oven (325 degrees).

Orange Dessert Sauce

1 c sugar 2 T flour 1 orange, rind and juice 2 c boiling water 2 T butter 1/4 t salt

Combine sugar, salt and flour; add water slowly, stirring constantly. Cook over low heat (or in double boiler) about 10 minutes. Add orange juice and grated rind, then butter and stir until blended. Serve with puddings or use for "Orange dumpings" or "Upside-down Pudding."

Orange Cake

(11 yolks) Cake: 1/2 c butter 1/4 c sugar 11 egg yolks 2 t orange extract 1 2-3 c cake flour 2 t baking power 1/4 t salt 1/2 c milk Icing: 3 c powdered sugar 1-3 c melted butter 1 orange, grated rind and enough juice to spread Cream sugar and butter, and well beaten yolks, then extract. Sift dry ingredients together and add one-third to creamed mixture, then alternate with milk. Mix well. Bake in loaf at 350 degrees for 45 minutes. Cover with orange icing.

Home portraits of family groups and children at Special Prices Shangle Studio Phone 1308.

OLD WASH TUB STILL BATH TUB FOR MANY

SALEM, Ore.—(UP)—Filling up the old wash tub on Saturday night for the family ablutions is still the custom in two-third of Northwestern farm homes, reported W. J. Gilmore, federal housing program investigator. Only a third of rural houses in Oregon, Washington and Idaho are equipped with bathtubs, said Gilmore, and only half of them have kitchen sinks.

SHOCK OF FOOD FATAL AFTER 62 DAYS' FAST

VICTORIA, Texas (UP)—Undaunted by the story of a man who fasted 60 days, which was recounted in a book which he read, Guillermo Guerra, 62, Placedo tenant farmer, decided to go him one better. After fasting for 62 days he was satisfied. He decided to eat again, and had his wife prepare some light meals. The shock of food was too much for his system. He died three days later.

Be correctly cosseted in an Artist Model by Ethelwyn B. Hoffmann.

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You get a 1-lb. can of Crisco for 5¢ in this phenomenal sale if you buy the 3-lb. can of Crisco at its regular price. Two handy sizes of snowy pre-creamed Crisco for quick fluffy cakes . . . tender biscuits . . . flaky digestible pies . . . or digestible crispy fried foods.

A wonderful offer! It's extended because the makers of Crisco want new friends to try this digestible shortening and they want old Crisco friends to learn the economy of the 3-lb. size.

CRISCO helps you cook light digestible food Again and again Crisco users write us something like this: "I thought I never could eat pie or fried foods, until I started cooking with Crisco. But Crisco pastry is so flaky—and Crisco fried foods are absolutely free of greasiness. They don't upset my stomach. Thanks to Crisco, I can eat like a normal person again."

CRISCO advised by many doctors When you open a can of pure digestible Crisco, you're seeing wholesome vegetable oils after they have been creamed and creamed! See how light and fluffy Crisco is! Taste it. See how sweet and fresh it is! Your eyes and your taste tell you the truth—Crisco is wholesome. Doctors know this—that's why they often advise frying foods with Crisco!

3-lb. can is the SAVING size Buy Crisco regularly in the 3-lb. can—for the 3-lb. can costs less than three 1-lb. cans.

And the 3-lb. can is convenient—you've enough Crisco on hand for many cakes, pies, biscuits or fried foods. Visit your dealer today—before his supply of special 1-lb. Crisco cans is gone.

NOTE: This offer may not have come to your locality yet, but it's on its way!

Buy the 3-lb. size for economy

SAVE MONEY! The 3-lb. can of Crisco costs you less than you'd pay for three 1-lb. cans.

for convenience

With a 3-lb. can, you have enough Crisco for whatever you want to make—whether it's cake, pie, biscuits or deep-fried foods.

for deep-frying

To deep-fry correctly you need enough fat to cover the food well. So the big 3-lb. can of pure digestible Crisco is the secret of tempting, digestible French-fried foods! Crisco does not smoke at correct frying temperatures. No decomposition takes place—Crisco keeps digestible. That's why Crisco is so economical for frying. For, if you strain Crisco, you can fry in it over and over again.

FRENCH-FRIED POTATOES the easy, digestible Crisco way:

- 1. Peel potatoes. Cut into sticks 1/4 inch thick. Soak in ice-cold water at least one hour. Then dry thoroughly in towel. 2. Melt enough digestible Crisco slowly to fill fat-bottomed deep saucpan 1/2 full. Being slowly to heat that brown cube of bread in 20 seconds (395° F.). 3. Fry small batches of potatoes at a time, always raising heat for 1 minute as a new batch is put in. Fry until brown. Drain on absorbent paper. Salt before serving. 4. Strain Crisco back into its can. DO NOT mix other fats with CRISCO! Use for frying croquettes, fritters, doughnuts, onions, fish. Crisco will not give the taste of one food to another.

CHOCOLATE PEPPERMINT CAKE

- 1/2 cup Crisco 1 1/2 cups flour 1 cup sugar 1/2 teaspoon salt 2 egg yolks 1 teaspoon soda 2 squares unsweetened chocolate 1 cup sour milk 1 teaspoon vanilla Beat Crisco, sugar and egg yolks (no creaming needed with fluffy Crisco). Add melted chocolate. Sift flour, salt and soda. Add to Crisco mixture alternately with sour milk. Mix. Add vanilla. Pour into square (7 1/2-inch) or oblong cake pan, rubbed with Crisco. Bake in moderate oven (350° F.) 30 to 60 minutes. Cool. Easy Frosting: Put 1 1/2 cups granulated sugar, 2 unbeaten egg whites and 1/4 cup water to cook over boiling water. Beat 4 minutes with Dover beater. Add 1/2 teaspoon peppermint flavoring. Beat until thick. Remove from boiling water. Continue beating until of spreading consistency. Spread over cake. Melt 2 squares unsweetened chocolate. Blend with 1 teaspoon Crisco. Pour over frosting, letting chocolate run down sides.

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