

NAVY WILL RETIRE 66 SHIPS BY 1938; CRAFT 'OVER-AGE'

SAN DIEGO, Cal. (UP)—During the next 20 months the United States navy will place at least 66 ships on the "retired list," it was learned in naval circles here.

The majority of these vessels will be destroyers and submarines which now are based at San Diego and which will be replaced by newer fighting craft.

By the end of the 1938 fiscal year, 32 San Diego-owned destroyers will have been decommissioned, along with three submarines.

Thirteen other destroyers will lose their places on navy lists before July, 1938.

Before July 1 of this year the San Diego destroyers Buchanan, Crownsfield, Evans, Hale, Lea, Philip, Roper, Twigg, Anson, Ward, Wilkes, Chandler, Dahlgren, Litchfield, Oreston, Preble, Tracy, Hovey, Long and Southard will be gone.

Others listed for early decommissioning include the Boie, Brooms, Dallas, MacLeish, McCormick, Perry, Pruitt, Sicard, Simpson, Trever, Truxton Washburn, and Zane.

Ten submarines are listed for the naval junk heap. They are the Bonita, Bass, Barracuda, based in San Diego, and the S-18, S-21, S-22, S-23, S-30, S-31, S-32, S-33, S-34 and S-35.

Four minelayers also are to go along with the destroyers—Blakeley, Bernadou, Breckenridge, Cole, DuPont, Ellis, Greer, Tarbell, Upanur and Yarnhill, which are based outside of San Diego.

Newer, speedier and more modern fighting craft, already built or under construction, are scheduled to take the places of the over-age vessels in fleet anchorages on the Pacific and Atlantic coasts, it was said, bringing the navy up to near full-strength.

Housewives Find Salad Oil Adds Vegetable Flavor

Do you ever season vegetables with Wesson oil? It is an excellent lead to good flavor and has become most popular as a seasoning agent for vegetables in the last few years.

Strange as it may seem, when the new vegetables begin to pour into the markets is the very time we wish more and more for new ways . . . new ideas in the cooking of these fresh growing things.

Probably that is because our tastes crave more fresh things with the approach of warm weather . . . that enervating season when bodies demand ever-increasing amounts of minerals and vitamins to ward off that dread affliction of "spring fever."

In the south, we like our vegetables for the most part richly seasoned with fat. Beans cooked without meat which furnishes rich fat drippings just aren't "beans" so far as southern taste is concerned. And neither do turnips, mustard, cabbage and many other vegetables deserve a place at southern tables unless the pot boasts meat or rich stock as well as vegetables to make the dish pleasing to our taste.

Since salad oil has become so widely used in the past decade or two, it begins to play an important role in making vegetables more palatable . . . more varied . . . and some of those formerly tabooed at family tables are now entirely pleasing, due to the addition of this product.

How to Use. An excellent rule to follow in using salad oils for seasoning in vegetable cookery is as follows: Cook vegetables until half done. Add one-half tablespoon salad oil for each person to be served and continue cooking until tender. This might apply to vegetables usually cooked with meat as well as others, for the salad oil furnishes that same richness which salt meat (popularly so-called "white meat") offers.

Of all vegetables, we believe the root varieties demand better and more variety in seasoning than others—beets, carrots, turnips and parsnips. And similar to them in demand for

flavor are artichokes—both Jerusalem and French varieties. Since the root vegetables and Jerusalem artichokes are all similar in texture, all may be handled and cooked in the same way. Try seasoning them in the following manner:

Root Vegetables. Make a French dressing, using one-half cup salad oil, one-fourth cup very mild vinegar, one-half teaspoon sugar, one-fourth teaspoon salt, and paprika. Pour three or four tablespoons of the mixture over two cups of the sliced, root vegetables which have been cooked until tender and drained. Reheat five minutes or long enough to heat the liquid and serve immediately. This method of seasoning is excellent for artichokes of both varieties, peas, all canned vegetables as well as the root vegetables.

And here are some new ways of adding flavor to those vegetables which promise freedom from dietary ills if used to keep the menu high in fresh growing products that offer excellent food values.

Carrots. 1 bunch carrots, pared and sliced (3½ cups) 1 bunch green onions in one-inch pieces (¾ cup) or ¼ cup sliced onions 1 teaspoon salt 3 teaspoonfuls salad oil

Combine all ingredients but pepper in saucepan. Add boiling water to cover bottom of pan. Cover and cook tender, about 30-40 minutes. Drain if necessary. Add pepper to taste. Serves six.

Savory Beets. 6 cups diced raw beets (3 bunches) 1 large onion, coarsely chopped 1½ teaspoons salt 1 tablespoonful granulated sugar 3 tablespoonfuls salad oil 4 white cloves 4 whole cloves 1½ cups boiling water 4 tablespoonfuls vinegar.

Combine all ingredients but vinegar in saucepan. Cover and cook until beets are tender, about 50 minutes, adding more water if necessary. Add vinegar, remove cloves and serve. Serves six.

Peas With Celery. 2 pounds peas, shelled 3 cups diced celery 3 tablespoonfuls salad oil 1 teaspoon salt ½ cup top milk ½ cup pepper.

Combine all ingredients but milk and pepper in saucepan. Add boiling water to cover bottom of pan. Cover and cook tender, about 20 minutes. Drain if necessary. Add top milk and pepper. Serves six.

And next time you open a can of string beans add a most delicious flavor to them in the following manner, which is finding new popularity throughout the country:

String Beans, Chili Sauce. 1 No. 2 can string beans 1 medium onion, minced 3 tablespoonfuls salad oil ¼ teaspoon salt 1 dash of pepper 1/3 cup chili sauce.

Combine onion and salad oil. Let cook over low heat three or four minutes. Drain beans and mix with other ingredients. Cook five or six minutes—just long enough to heat thoroughly.

U. S. CHAMBER HITS CHANGE IN COURT

WASHINGTON, April 30.—(AP)—The United States Chamber of Commerce adopted today a resolution condemning President Roosevelt's supreme court reorganization plan.

"The judicial department," the resolution said, "must remain free and independent" of any effort by either congress or the White House to affect its decisions.

In another resolution the chamber called for reduction of federal and other relief activities in view of the upward trend of the business.

The chamber also directed its board of directors to seek amendment of the Wagner labor act to define "labor practices which are unlawful" and to propose legislation to establish "responsibility for the acts of organized labor."

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Youth Escapes Volcano, Breaks "Suicide" Spell

MOTOMURA, Oshima Island, Japan (UP)—Yo Oshai, 25, ill of tuberculosis and in financial straits, described how he hurled himself into the steaming hell of the "suicide volcano," Mt. Hikara, and climbed out three hours later.

Because of a ledge projecting from the smoky rim 80 feet from the top, the tired little man was able to tell of his experiences and claim the title of being the only person to return out of the hundreds who have thrown themselves into the inferno.

"I turned over twice in the air before striking," he said in Japanese. "I was stunned for a moment, not knowing how far I had fallen or whether I was hurt. I felt pain in my back but could not move."

"There was a dense fog of sulphurous smoke all about me. I looked up and when the wind blew the smoke away, I could see the crater. I had fallen about 80 feet. "Suddenly I wanted to live. I was on soft ground, ashes from the volcano, not to the touch. I looked down and again when the wind shifted I could see into the volcano. It was a fiery red and there were rumblings that terrified me."

skill with weapons were chief qualifications for leaders. Elected to the council with Mrs. Burns were five men.

TRADITION IS BROKEN AS RED SKINS ELECT WOMAN AS CHIEFTAIN

WASHINGTON, April 30.—(AP)—The house agriculture committee agreed today on a bill extending the present emergency interest rate on farm land bank loans to the 1938 fiscal year.

The emergency rate of 3½ percent would be stepped to 4 percent in 1939, under the bill's provisions. The rate on the short-term land bank commissioners' loans would be reduced from 5 to 4 percent for the two years.

As newly elected "chieftain" of the Arapahoe, she will fight for a higher living standard for her tribesmen. "I am keenly interested in educational programs, in obtaining better homes for our Indian families and in creating a community work program," says this middle-aged Indian woman who is the first of her sex to win a place in a Wyoming Indian tribal council.

Arapahoe braves who were her opponents in the election turned their arguments toward soil conservation, improved roads and herd betterment. Mrs. Burns talked of comfortable log cabins to take the place of the lean-tos, shacks and wickiups.

It was an election in the white man's manner—secret ballots cast in designated polling places. And women of the tribe voted with the men. Thus it was a complete reversal of the traditional Indian method, a generation ago horsemanship and

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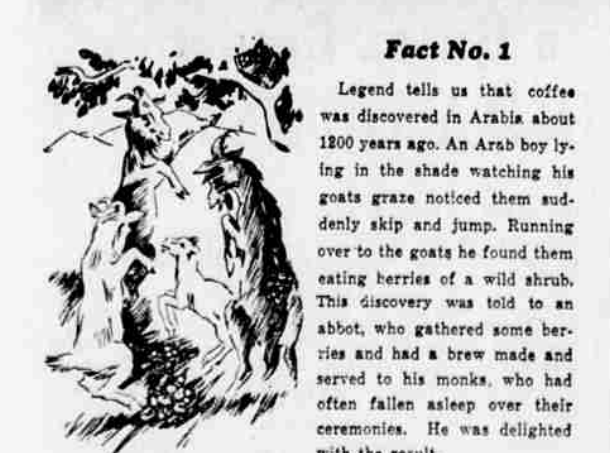
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