

# Northwest Area Fast Becoming Nation's No. 1 Quake Region

Seattle, Apr. 13—(U.P.)—Perched on a trembling earth fault, the Pacific northwest is out-shaking California for the nation's earthquake title—one year after this region's worst jolt killed eight persons and injured 65.

A million-ton lump of lava, sandstone and shale shifted under western Washington at 11:55 a. m., Apr. 13, 1949. The quake caused upwards of \$20 million damage.

Since then, while hundreds of workmen tore down, repaired or rebuilt damaged buildings, several "after-shocks" and new tremors have been recorded.

One of them, occurring on August 21, would have been "catastrophic" if its epicenter had been on land, according to Prof. G. E. Goodspeed of the University of Washington's geology department, but its force was spent under the ocean off the British Columbia coast.

Frequency of the quakes increased to such an extent that in October, 1949, the seismological field survey of the U. S. coast and geodetic survey raised the Pacific northwest's earthquake-probability ranking to zone III, equaling southern California—highest in the nation.

Last week-end, Dr. Beno Gutenberg, seismologist of the California Institute of Technology, said California's frequency of quakes has been decreasing while the number in the northwest has been increasing.

**Repair Under Way**

A little more than 24 hours after Dr. Gutenberg's remark, the University of Washington recorded another mild tremor 36 miles from Seattle.

Today, repair work on buildings damaged by last April's shock is still under way in western Washington state—hardest hit area.

It has taken much of the past

year to sweep away the crumb of architectural "gingerbread"—parapets and cornices—and of smoke stacks that fell with the first strong wave.

During the severe jolt, cascading brick accounted for four of the dead, many of the injured.

Geologists and engineers studying the April 13 quake hope cities will adopt earthquake-proof building codes quicker than did San Francisco and Los Angeles.

"It took San Francisco 42 years after the 1906 quake . . . Los Angeles got around to it in 12 years after the Long Beach disaster," said Prof. Alfred L. Miller of the University of Washington's civil engineering department.

**Choice Given**

Professor Goodspeed says the choice is between "building earthquake-proof structures or constructing one-story, widely-spaced buildings like Los Angeles has learned to do. We have plenty of room here."

When the subterranean mass moved last spring, fortunately thousands of grade school children were on Easter vacation.

If the quake had hit a few minutes later, scores of persons

in crowds streaming from downtown buildings would have become victims of falling debris.

## City Council at Rogue River Draws Tentative Budget

Rogue River, April 13—At a special meeting of the Rogue River city council Monday night, a tentative budget for the coming year was worked out. It will now go to a committee of citizens chosen at random from the taxrolls, to be approved by them before an election is held to ratify it.

The proposed budget for 1950 is conservative, being \$1300 below the budget of 1949, and \$2300 lower than that of 1948.

**Work Reviewed**

In setting the amount needed for the operation of the city government in the coming year, and for the proposed improvements, the council reviewed the work accomplished in the past year.

The street commission reported they graded first and second and Broadway streets last year, and they graded and oiled most of the streets of the town. They have put in approximately 1400 feet of curb along the streets that were paved and the ones that are to be paved in 1950. The paving, only, was paid from PUC funds.

Three hundred feet of tile was installed in the drainage ditch along the railroad tracks, thus doing away with the unsanitary condition due to flooding of the streets and the two blocks between the business district and the railroad.

The water department reported purchase of a \$1500 pump, several meters and some supplies needed for repair of the system, and installation of 1600 feet of two-inch pipe. The most important accomplishment was the retiring of water bonds. They stated, besides paying the two regular \$500 bonds due last year, they have paid two that were neglected by the past administration. Making four bonds paid in the past year, and they now have enough money on hand to pay for the water meters ordered last week.

Plans were made to install meters for all water users within the next 90 days, thus placing all water users on equal rates during the garden season. Minimum rate of \$2.50 for the first 400 feet will remain the same, but all water over the minimum will cost half the previous rate. It will now be 10 cents a 100 feet or fraction thereof, with the regular 10 per cent reduction if paid within 10 days.

"We are not attempting to build up a large water fund," explained Mayor Dengler, "but we believe the meters will conserve water by helping the users find any leaks that may develop in their pipes and at the same time each one will be paying their fair share of the cost of maintaining the water system. When the water bonds are all retired it will be possible to further reduce rates. The faster we can retire them the better for every one of us, and the meters place the water department on a systematic business basis."



**"PAINLESS BIRTH"**—Mrs. Joyce Chapman, 18, smiles down at the infant son she bore in a "painless birth" while listening to a radio program in her home near Oroville, Calif. After the boy was born, Mrs. Chapman wrapped the infant in a mackinaw and walked one mile to the mine where her husband works. He took her and the infant to a hospital. She told doctors that in the radio program "a woman was having a baby and all of a sudden I had one."

## The Grange

Roxy Ann Grange

All Roxy Ann Grangers are reminded of the monthly get-together and Grange dance on Saturday, April 15. This occasion is expressly for the Grangers, their families and friends. Ladies are to bring pies, sandwiches or cake for the refreshments.

## Australian Discoveries

### How to Live Longer

Melbourne, Australia (U.P.)—William Heard says he lived to celebrate his 101st birthday because of his "taster-off system."

This is how Heard worked his system:

At 50, he gave up smoking. At 60, he stopped doing vigorous exercises. At 75, he retired from his job. At 80, he stopped play-

ing cricket. At 84, he stopped digging in his garden.

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## Science at Work

By Paul F. Ellis  
United Press Science Editor

New York, Apr. 13—(U.P.)—A new "task force" has gone into action in the battle against cancer.

It is a group of scientists who reported, in the effects of hormones on abnormal growth and they have received the lion's share of research funds from the American Cancer society.

The society, in making its annual report, said "spectacular developments" in the hormone field led the society and the National Research Council's committee on growth to give a green light to hormone specialists.

**Encouraging Results**

In discussing the work of the "hormone task force," the committee said:

"It is too early to make even a preliminary statement regarding the role of cortisone or Aeth in the treatment of cancer. While encouraging results have been reported, on the basis of present evidence there is little reason to think that these hormones will have a specific therapeutic effect in cancer."

"However, their actions seem to be so inextricably interwoven in the most fundamental processes of body metabolism that one cannot conceive their being without significance in cancer and many other diseases."

"Progress has been slow because of the difficulty of preparing the substance in adequate amounts. Here it may be pointed out that clinical investigation of a new drug always is limited unless the drug showing promise is available in nature in abundance or until chemists can synthesize the compound in a manner permitting its mass production."

"In neither case is this true of Aeth or of cortisone. In October, 1949, for example, the month's total of cortisone was little more than a fifth of one pound."

**Advances During Year**

In addition to the developments in hormones, the committee listed the following "noteworthy" advances during last year on the cancer front:

1. New evidence relating to changes in blood serum of cancer patients, opening up the possible development of a practical test for cancer.
2. Evaluation of anti-folic acid compounds as a treatment of definite but limited benefit in

## IF YOU LIKE CHILI

(and who doesn't!)

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Dennison's is the largest seller in the West!

the treatment of acute leukemia.

3. Discovery that a new chemical compound—guanazole—will inhibit the growth of certain types of cancer in mice without apparent toxic effects to the animal.
4. Further evidence that chemical agents which produce "environmental cancer" also cause changes in the hereditary pattern of the body's cells.

"Such a woman," he said, "would be called a 'masochist' or one who derives pleasure from physical punishment."

## We're all like kids about BANANA BRAN MUFFINS

No creaming, no egg-beating—one easy mixing this Kellogg-quick way.

1 cup Kellogg's All-Bran 2 teaspoons baking powder  
1/2 cup milk 1/2 teaspoon baking soda  
1 cup mashed bananas 1/2 teaspoon salt  
1 cup sifted flour 1 egg 1/2 cup sugar  
1/2 cup soft shortening

1. Combine All-Bran, milk and bananas in mixing bowl.
2. Sift flour, baking powder, soda and salt together into same bowl. Add sugar, egg and shortening. Stir only until combined.
3. Fill greased muffin pan 3/4 full. Bake in moderately hot oven (400° F.) about 25 min. Makes 12 tasty muffins.

America's most famous healthful cereal for diets of children. Bulk—try a beautiful today!

## FISHER'S NEW FLOAT DOH Angel Rolls

**FLOAT DOH ANGEL ROLLS**

Besides 3 1/2 cups Fisher's Blend Flour, sifted and measured, you'll need:

- 1 cup lukewarm water
- 1/2 cup melted shortening
- 2 teaspoons salt
- 1 tablespoon sugar
- 2 cakes compressed yeast or 2 envelopes dry yeast
- 1/2 cup melted butter
- 1 cup sugar
- Grated rind of 2 oranges

SENSATIONAL "Float Doh" Triumph by Mary Mills

Fisher's home economist has done it again . . . given you a new, better-than-ever variation of treasured Old Country "Float Doh" baking. Float Doh Angel Rolls made with Fisher's Blend Flour are light as a feather from an angel's wing!

1. Sift and measure Fisher's Blend Flour.
2. Mix lukewarm water, melted shortening, salt, sugar, and yeast. Add egg and mix well. Add 1/2 of flour. Beat. Add rest of flour. Do not knead this dough.
3. Take a clean tea towel or food-saver plastic bag. Dip towel in cold water and wring dry. Lay it flat on table and dust with flour. Put dough in center, bring corners up and tie loosely. Leave plenty of room for dough to expand.
4. Put 3 quarts lukewarm water in large mixing bowl. Drop dough in carefully. Set aside to rise. It will float when ready. Lift dough out of water carefully and turn it into a bowl.
5. Mix sugar and grated orange rind. Cut off a piece of dough with a teaspoon and dip quickly into melted butter, then in sugar-and-orange mixture.
6. Butter bottom and sides of an angel-food cake pan. Sprinkle bottom with sugar mixture.
7. Place balls of dough in bottom leaving spaces between them by staggering them. Place second layer of balls in pan with balls covering air spaces left by the first. Continue until pan is a little more than half full. Cover and let rise until double in bulk.
8. Bake 60 minutes in 350° oven. Turn out carefully onto a cooling rack or serving plate. Serve with 2 forks to be used in breaking off the little rolls.

**GUARANTEE from THE TOP O' THE MILL KITCHEN**

This recipe is truly exciting! Make it with FISHER'S BLEND FLOUR and I guarantee you the surprise and delight of your life. Bake ANGEL ROLLS and write me your family's comments.

Mary Mills  
FISHER FLOURING MILLS COMPANY, SEATTLE

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