

McCrae Suggests Measure To Save Food for Relief

Proprietors of public eating places, with the cooperation of their customers, can put into effect immediate economies that will mean life to countless thousand persons otherwise doomed to death, Wallace McCrae, county chairman of the food for famine relief committee, aid this week in announcing a series of specific actions which restaurants, hotels and other eating places may adopt

to save food needed abroad.

The list of food saving measures that may be taken by public eating places supplements a previous list of consumer food economies announced by Mr. McCrae. Both suggestions have been supported by the president's famine emergency committee.

"If we as a people are to be of the greatest help to the world in this life-or-death crisis, each of us must make the saving of food his or her personal responsibility," McCrae asserted. "The food will not create itself. Our farmers produce it, but all of us as consumers must take an immediate interest in seeing that as much of our abundance as possible is shared with those in dire need."

The following are the recommendations placed before the restaurant owners of Columbia county:

1. Drop the use of toast as a garnish with meat, poultry and egg dishes.
2. Cut out the practice of putting baskets of bread or rolls on dining room tables. A single roll or slice of bread should be served with more forthcoming only on request of patron.
3. Where possible, use the open-faced sandwich in place of the two-bread-slice sandwich.
4. Don't trim toast or sandwich crusts.
5. Use potatoes instead of

wheat or rice garnishes.

6. Bake single instead of double-crust pies.

7. Substitute corn and buck-wheat cages for wheat cakes if possible.

8. Instead of products made from wheat, serve oatmeal bread, cakes and cookies.

9. Reduce the size of rolls and bread.

10. Use fruits and gelatin desserts for pastries and cakes.

11. Serve fewer crackers with soups and cheeses.

12. Discontinue the baking of three-layer cakes for the duration.

13. Use boiled—instead of oil—dressings on salads.

14. Instead of wheat cereals, use alternates where possible.

15. In the kitchen, practice the re-use of food fats where possible and salvage grease.

16. Think up and use methods of saving the bread ends now wasted.

17. Broil or boil—not fry—fish to save fats.

18. Don't serve extra dressing of salads already prepared with oil or dressing.

19. On every occasion, induce the customer to order only what he needs. Customers should be encouraged to ask only for those side dishes they really want to eat.

Accident Trend On Up Grade

Nearly 600 persons will die in Oregon traffic during the year 1946 if present upward trends in accidents continue throughout the year, Secretary of State Robert S. Farrell Jr., warned this week.

During the first three months of this year, there were 94 lives lost in traffic accidents. This is an increase of 45 percent over the fatality toll for the first quarter of 1941, the peak year for Oregon traffic.

"Since there were 399 persons killed in this state during that peak year of 1941, an increase of 45 percent this year will mean 180 more fatalities than the 1941 toll, or a total of 579 deaths," Farrell said.

"Traffic deaths throughout the nation are increasing, as motorists continue to disregard present condition of heavy volumes, aging vehicles, untrained drivers and such unsafe actions as driving while under the influence of liquor and driving at speeds too great for existing conditions."

FISHING FOR BARGAINS? DROP YOUR LINE IN THE CLASSIFIED COLUMN.

APRIL 20 TROUT OPENER DATE

Marked in red on the angler's calendar is April 20, opening day of the general trout season for Oregon in all counties but Lake and Harney. With a few exceptions, Lake county streams open May 20 and those in Harney county on May 4. Weather and water conditions will determine the prospects for opening day success, according to F. B. Wire, state game supervisor. The coastal waters probably will be in the best shape as from present indications the Deschutes and other central and eastern Oregon waters are apt to be roily, the early part of the season.

The game commission's heavy spring stocking program, started in February and to be completed by May, will go a long way toward helping fill the anglers' creels this season. More than a million legal-sized trout held over the winter at the hatcheries are being released in streams and lakes from east to west and north to south. This, of course, is just a preliminary as the bulk of the liberations will be made during the summer and fall. The spring releases include 68,300 steelhead, 555,000 rainbows, 76,000 cut-throat and 488,000 chinook salmon.

The bag limit for trout six inches or more in length is 15 pounds and 1 fish in any one day and 30 fish but not to exceed 30 pounds and 2 fish in any 7 consecutive days. Anglers are warned against the use of live minnows except in bass water and against chumming, both of which are prohibited by commission regulation. Numerous lakes and streams have special seasons and regulations which are listed in the official synopsis of angling regulations issued by the commission and available at all license agencies.

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