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It means full-powered, high-quality gasoline,— every drop! Be sure it's Red Crown before you fill.

STANDARD OIL COMPANY (California)



The Gasoline of Quality

FOOD SITUATION DAILY BECOMES MORE SERIOUS

State Conservation Chairman Makes Appeal to People of Oregon

Arthur M. Churchill, state conservation chairman, writes: "I cannot tell you adequately how grave the wheat situation is. It grows worse daily. The little leaflet enclosed, written by myself, (reprinted from the Portland Grade teachers' bulletin) will help you to understand. We must cut our use of wheat in half, in homes to 1 1/2 pounds per week per person on the average. But the poor in big cities, and other classes, can scarcely do this so suddenly without great suffering. We who have more must do part of their share, too. Our own tables must abolish wheat until the harvest, or do as nearly that as physically possible and maintain health.

"The Irish have lived largely on potatoes, the Scotch on oats, the Japanese on rice, and our own New England and southern ancestors on corn. We have all four. Surely we can save the wheat for the boys in the trenches and for the allies who are holding the hard pressed lines yonder in France until we come. The wheat is dangerously near failing. Remember if the wheat fails, England and France must drop out. And then even bandages will not avail. Our men must fight on alone hundreds of thousands of them, perhaps millions, must pay with their lives for our failure to save wheat in time.

"Hence your community! This next month will be the greatest food crisis America has ever known. If some farmers or others have even a little wheat or surplus flour, ask them to turn it in. Write the U. S. grain corporation, Board of Trade building, Portland, if your local dealer cannot arrange to turn it back to the general supply. Every ounce counts."

Scalloped Potatoes and Cheese
Arrange a layer of sliced raw or boiled potatoes in a greased baking dish and sprinkle with grated cheese and a little flour. Repeat until dish is nearly full. Pour milk over the whole, about one half cup to every three potatoes. Skim milk is good. Bake in a moderate oven until done. The length of time required depends upon whether the potatoes are raw or boiled and whether the baking dish is deep or shallow. Raw potatoes in a deep dish may take as much as one and one half hours.

Potato Corn Meal Muffins
2 tablespoons fat, 1 tablespoon sugar, 1 egg, well beaten; 1 cup milk, 1 cup mashed potatoes, 1 cup corn meal, 4 teaspoons baking powder, 1 teaspoon salt.
Mix in the order given. Bake 40 minutes in hot oven. This makes 13 muffins. They are delicious.

Potatoes are Good in Cake
(If people must use cake with wheat flour.) Potatoes are often used in this way to keep the cake from drying out quickly. Mash the potatoes and beat up with milk until very light. You can use your usual cake recipe, substituting one cup of mashed potatoes for one half cup of milk and one half cup of flour.

Potatoes for Your Main Dish
Potatoes, left over or fresh, may be combined with cheese or nuts or meat or other material, often to make the main dish of a meal.

Potato Sausages
1 cup mashed potatoes; 1 cup ground nuts, fish or meat; 1 egg, well beaten; 1 1/2 teaspoons salt; 1-8 teaspoon pepper; salt pork, bacon or other fat.
Mix the mashed potatoes and seasonings with the ground nuts, fish or meat. Add the beaten egg. Form into little cakes or sausages. Roll in flour and place in greased pan with a small piece of fat or salt pork on each sausage. Bake in a fairly hot oven.

A Shepherd's Pie
Grease a baking dish, cover the bottom with mashed potatoes. Add a layer of cooked meat or fish minced; season same well with mixed stock or gravy. Cover with mashed potatoes. Bake long enough to heat through—30 to 40 minutes.

Yeast Bread
If potato is used for bread making, allowance must be made for a large amount of water which it contains, and less additional liquid must be used for this reason.

Short Process
1 cup mashed potato; 1 teaspoon salt; 2 1/2 cups flour (more if necessary); 3 tablespoons water; 2 to 3 tablespoons liquid yeast, or one half cake dry yeast, or one sixth to one half cake compressed yeast.

Meat Pie Crust
Mix the salt with the mashed potatoes, which must be free from lumps

and cooled until luke warm. Add one sixth to one half cake compressed yeast softened in 4 tablespoons warm water, or 2 to 4 tablespoons liquid yeast, or one half cake dry yeast. When liquid yeast is used, no additional water must be added. Blend with the potato and yeast mixture one cup of flour. Stir until smooth then cover and set to rise. When this sponge is light and soft, knead in enough flour to make rather a stiff dough, but elastic. Be sure that it is stiffer than ordinary dough. Cover and let rise again until very light. Knead down, and place in lightly greased pan. Let rise in pan until as high as ordinary white bread, and then bake in a moderately hot oven at least one hour. Bake very thoroughly. This makes one loaf.

If desired an amount of grated raw potato, equal to the amount of mashed potato called for may be used, but the resulting bread is darker and has a more marked potato flavor than when cooked potatoes are used.

QUICK BREADS
Potato Tea Biscuits
Try this recipe for tea biscuits. Note that the liquid is less than is the case when all flour is used, because of the water the mashed potato contains:
2 cups sifted flour; 1 teaspoon salt; 3 teaspoons baking powder; 3 tablespoons shortening; 1 cup mashed potato; liquid sufficient to mix.
Sift together twice the flour, salt and baking powder. Cut or rub into this the cold shortening. In the same way rub into this mixture the mashed potato. Finally add just enough cold liquid to make the mass cling together. Do not knead. Place on flour board, roll until one half inch thick, and cut into rounds. Place these in lightly floured biscuit tins and bake 15 to 20 minutes in a moderately hot oven. Bake all potato breads more slowly than those made with flour alone.

Potato Corn Meal Muffins
1 cup mashed potato; 1 cup corn meal; 1/2 cup sifted flour; 1 teaspoon salt; 3 or 4 teaspoons baking powder; 1 or 2 tablespoons syrup or sugar; 3 tablespoons shortening; 1 or two eggs, well beaten; liquid to mix to a medium batter (about 1/2 cup or more) milk is best, about 1 cup.
Add the corn meal, salt, syrup or sugar, and liquid to the mashed potato, place in double boiler and steam 10 to 30 minutes. Add the shortening and flour to cool thoroughly. When cold add the well beaten eggs and the flour which has been sifted with the baking powder. Add just enough more liquid, if necessary, to make a somewhat stiff batter. Beat thoroughly, place in gem pans until half filled, and bake 25 to 30 minutes in a moderately hot oven.

Other Ways to Make Potatoes Save Wheat
These include the use of baked potatoes, boiled potatoes, mashed potatoes, potatoes pared and roasted in the pan with meat, and potatoes (sometimes with a little onion) fried in fat or the top of the soup kettle. All those you know how to cook and use. The more of them you eat the less bread you will need, so in this way you will save wheat.

Potato Stuffing
2 cups mashed potatoes; 1 egg (beaten); 1 small onion finely minced; 1 tablespoon fat; 1 stalk minced celery or 1/2 teaspoon celery salt; 1 teaspoon salt; pepper.
Mix the ingredients and use in the same way as ordinary stuffing.

Chocolate Potato Cake
A cake with one half of the flour one would ordinarily use replaced by potato is made as follows:
1/2 cup butter or other fat; 1/4 cup sugar; 3/4 cup dry riced potato; 1 egg; 1/4 cup milk; 1/4 teaspoon salt; 1 square of chocolate; 3 teaspoons baking powder; 3/4 cup white flour.
Cream the butter, add the sugar gradually, the well beaten egg and warm potatoes, beat well. Sift the flour, salt and baking powder, then add to the first mixture with sufficient milk to make a cake dough. Bake about 35 minutes in moderate oven.

Potato Cookies
3 cups sifted flour; 1/4 teaspoon salt; 2 teaspoons baking powder; 3/4 cup brown sugar; 3 tablespoons shortening; 1 egg, well beaten; 1 cup mashed potatoes.
Cream together the butter and sugar, and add the well beaten egg and the mashed potato (free from lumps). Beat until smooth, then add the twice sifted mixture of flour, salt and baking powder. It will not usually be necessary to add any liquid. Mix until a dough is formed stiff enough to roll. Place on flour board, roll until about one eighth thick, cut into rounds, and place on greased baking sheet. Bake 15 minutes in moderately hot oven, or until a delicate brown. Bake more slowly than ordinary wheat flour cookies.

Meat Pie Crust
2 cups flour, one third cup milk, one

TROOPS TO AID RUSSIA NOW BEING STRONGLY URGED

Red Cross Workers Are Also Being Advocated For Distracted Country

By Carl D. Groat
(United Press Staff Correspondent)
Washington, May 21.—Direct American aid for Russia—troops, more Red Cross workers, or money—is being urged upon the government from influential sources today.

Troops, especially the foreign speaking men of this nation, are strongly urged. The problem, taken up seriously some time ago, and rejected as impracticable then, is coming to the fore again.

Aid in the form of troops would be given only if Russia were agreeable. The American position is that Russia should not be forced to accept anything she does not want and she has clearly indicated she would regard as an encroachment any intervention by Japan.

The suggestion for Red Cross workers contemplates the infiltration of far larger numbers of these than has been undertaken to date. Their work naturally would be non-military. But their presence, some urge, would be a stimulus to Russia and encourage the growing anti-Germanian there.

It is held that strong financial reinforcements would give the Russians a chance to develop themselves, organize their shattered government and cement

the anti-German movement. The state department today characterized the whole problem as military and left the impression that the war department was giving serious consideration to some form of help.

Members of congress who have studied Russian affairs, were enthusiastic today at the "direct action" policy of friendship President Wilson is urging toward Russia.

"I have always believed," said Senator Calder, New York, today, "that our country has neglected its opportunities in Russia and the developments of the last few weeks have indicated more than ever that even today with the proper encouragement, a situation may be created there that will bring even the ruling powers of that country into greater sympathy with ours. We now have a wonderful opportunity which I trust will not be neglected."

The state department said officially there was no change and the American position toward Siberian intervention—that is that this government would withhold its consent to a Japanese expedition.

With the food situation bad in many parts of Russia and a famine reported in Petrograd, the question of supplying food arose here. It was said by a high government official, however, that it appeared impossible to get food to Russia, except perhaps through Archangel and then that might fall into the hands of the Finnish white guards or be seized by Germans in Petrograd.

Shell Shock Caused Morton's Wild Career

San Francisco, May 21.—The wild social and financial career of Sergeant George Morton, alias Angus MacDonald was all caused by shell shock, according to a board of army physicians, who have had Morton under observation here for several weeks.

Morton was accused with embezzling about \$700 from money collected for advertising in an army paper.

Several months ago Morton was arrested in Idaho on a charge of misappropriating money he collected while lecturing. Previously he had visited British Columbia, Washington and Oregon. In Vancouver he was engaged to a young lady of social position. In Sacramento he contracted another engagement.

After his arrest here, Morton alternately affirmed and denied that he had seen actual war service. His actions were so erratic that a thorough investigation was begun.

Army physicians learned that Morton actually had seen hard service in Flanders and in Gallipoli; that he had been wounded and had left the British army while suffering from shell shock. He has been suffering from some form of amnesia, say the physicians.

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President Foster Comes with Message From France

The address to be given this evening at the armory by Professor Foster, president of Reed college, will be of more than average interest from the fact that Mr. Foster comes direct from his extended visit in France, bringing with him views taken. These views will especially show the constructive work of the Red Cross, under whose auspices Professor Foster visits the city.

Before the address of the evening, Salem and Marion county will be formally presented with the liberty loan honor flags, carried by the city and county during the last liberty loan drive.

F. G. Deekabauch, county chairman during the drive will deliver the address of presentation. Mayor Walter E. Rogers will respond for the city and Judge W. M. Bushey for the county. The flags will ultimately fly from the court house and from the flag staff in Wilson park. The presentation of the flags will be at the armory at 8:45 this evening and the address of Dr. Foster will immediately follow.

NEW PORTLAND SHIPYARD
Portland, Or., May 21.—The Northwest Steel company announced today it would construct a shipbuilding plant here covering forty acres and having four ways.

This company recently obtained eight contracts from the Emergency Fleet Corporation for steel steamers

1/2 teaspoon salt, one half cup shortening, two teaspoons baking powder, one cup mashed potatoes, one fourth cup flour used to roll out. Meat used in most pie or stew with dumplings will serve more people than when cooked without such additions.

COMING HERE

MAY 30-31

JUNE 1

LIBERTY THEATRE



TRY JOURNAL WANT ADS

JOURNAL WANT ADS PAY

Volume of Trade Falls In Wall Street Today

New York, May 21.—The New York Evening Sun financial review today said:

With the volume of trading forty per cent below yesterday's million share day, prices generally in the New York exchange showed a degree of strength that traders considered satisfactory. There were many reactions, but each failed to bring out more than a moderate supply of stocks and the ensuing rallies carried prices into higher ground. The market found a new leader in the copper issues, which have been dormant for some time.

Stocks opened generally higher and throughout the first hour an upward movement was maintained. Shipping stocks, steels and rails gave a good account of themselves during the first hour, at the close of which active issues were up a fraction to 2-8 points. The first notable reaction came in the early part of the second hour when about half of the early gains were lost. Late in the third hour, however, prices firmed, the coppers became strong and advances were made in various parts of the list.

Stocks backed and filled during the late trading, which continued comparatively dull and quiet.

Emperors Were Opposed by All Their Adversers

The Hague, May 21.—Count Cernin, former Austro-Hungarian foreign minister and Count Von Hertling and Doctor Von Kuehmann, German chancellor and foreign minister, respectively, opposed the recent Austro-

Congress Votes For War Prohibition

Washington, May 21.—The house, by a vote of 49 to 55, today voted on a bill to prohibit the manufacture of alcohol in the manufacture of alcoholic beverages. The question came up as an amendment to the emergency food bill offered by Representative Randall, California, prohibiting the expenditure of \$6,100,000 to increase food production until the president has issued a proclamation stopping the use of grain in making of liquors.

TODAY'S BASEBALL SCORES

National	R.	H.	E.
Brooklyn	1	6	1
Chicago	0	6	0
Cocoma and Krueger; Vaughn and Kilbifer.			
Philadelphia-Pittsburg,			
postponed, rain.			
America			
Chicago-New York postponed, rain.			
Cleveland	6	12	1
Boston	5	8	1
Enzman, Combs and O'Neill; Leonard and Schang.			

NEW SHOW TO-DAY

JAMES MONTGOMERY FLAGG'S

BIG BIT ALSO



A BLUEBIRD FEATURE

CARMEL MYERS

In **"THE WINE GIRL"**

WEEKLY AND COMEDY

LIBERTY Theatre

Emperors Were Opposed by All Their Adversers

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LITTLE TALKS ON THRIFT

By S. W. STRAUS
President American Society for Thrift

In the practice of thrift, it is an inspiration to know that its blessings come not alone to him who practices it.

For example when we buy a single thrift stamp, we not only give benefit to ourselves financially and mentally, but we buy a tent-pole or five tent pins; a belt, hat-cord, shoe laces or identification tag for some American soldier.

Two thrift stamps will buy a pair of woolen gloves; four will buy two pairs of canvas leggings; six will buy five pairs of woolen socks or three suits of summer underwear and twelve thrift stamps will buy a steel helmet.

One war saving stamp will buy a hundred cartridges, a cartridge belt or a scabbard for a bayonet; two will buy two pairs of woolen breeches or two woolen shirts; two and a half, a gas mask and thus probably will save some soldier's life.

Three war saving stamps mean a soldier's overcoat or two woolen service coats for some boy at the front. Three and one-half will buy three pairs of woolen blankets and four will buy a rifle.

There is a double blessing attached to every act of thrift. That is why the fact that we are learning so well our lesson of thrift in this country, is cause for great rejoicing.

At the present time, we are in the midst of a great Liberty Bond campaign. Has it ever occurred to you what a tremendous inspiration now receives in the practice of thrift as a result of the national effort?

Soldiers are marching, bands are playing, flags are waving! On every hand we see billboards and signs. Our newspapers and magazines are full of it. We see it in the movies, and along the thoroughfares of the great cities it flashes to us in electric words: "Save! Save! Save! Thrift will win the war!"

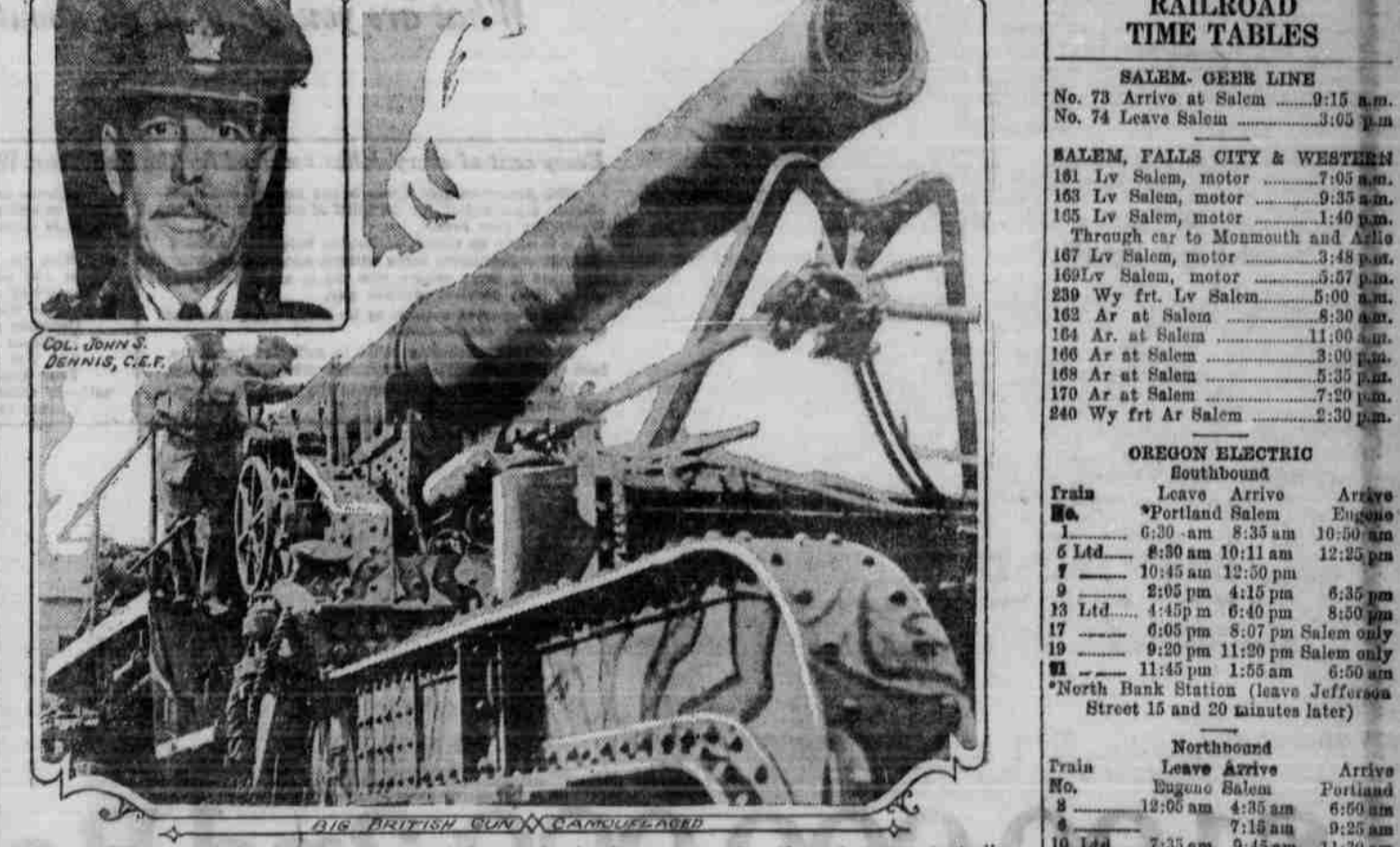
What a tremendous impulse all this is giving to each of us today to be thrifty!

If ever there was a time when it was easy to practice thrift, that day has arrived.

Not that mere saving is by any means the sum total of thrift, for such is not the case. Saving money is but one step of the way, but it is the first step and it is the process of saving money that strengthens the will.

This is the golden hour for all who would be thrifty. Let a Liberty Bond be the key that shall open for you the gateway to the Land of Thrift, wherein dwell contentment, property and success.

"WHAT BRITISHER OR CANADIAN," ASKS COL. DENNIS "IS WILLING TO BE A MAN WITHOUT A COUNTRY?"



"You can camouflage a gun or a battery in this war so that it can't be discovered, but after the war there won't be any camouflage clever enough to cover up a Britisher or Canadian of military age in the United States who has not volunteered to fight," said Col. John S. Dennis of the British and Canadian Recruiting Mission today.

"One of the classics of American literature is 'THE MAN WITHOUT A COUNTRY' by Edward Everett Hale, and the story which is full of tragedy and pathos describes the unhappy fate of a citizen of the United States who lost that citizenship and was never permitted for a moment to see his native land again. There are 350,000 Britishers and Canadians in the United States, a very large number of whom have not volunteered for service in the war, and they have also claimed exemption from the American draft because they are British subjects. If these men do not volunteer for the British or Canadian Army within sixty days after the Draft Convention is completed, they will be drafted into the United States Army. They will then be in a very peculiar and unpleasant position—they will be 'Men without a country.' What will their reception be if they attempt to go back to England or to Canada after the war is over?"

"Every one will know that they declined to do their duty by the United States until forced to do so, and that they refused to help their own kin in Canada and Great Britain in this titanic struggle for a civilization worth having. Great Britain, Canada, New Zealand, Australia, South Africa, India and other British possessions have not hesitated to make great sacrifices, why should a Britisher or Canadian in this country, living in the midst of plenty refuse to do his part?"

If these Britishers and Canadians wait to be drafted they will not improve the Allied fighting power at all, because each one who is drafted in the United States will merely take the place of a citizen of this country in the draft. In these days it will be well for Britishers and Canadians in the United States to read 'The Man Without a Country,' and to recall Scott's lines:

"Breathes there the man with soul so dead,
Who never to himself hath said,
This is my own, my native land?"

BLIGH THEATRE



TODAY

CHARLIE CHAPLIN

In **"A JITNEY ELOPEMENT"**

WEDNESDAY

GLADSTONE MUSICAL VAUDEVILLE ROAD SHOW

BLIGH THEATRE



RAILROAD TIME TABLES

SALEM-OREGON LINE

No. 73	Arrive at Salem	9:15 a.m.
No. 74	Leave Salem	3:05 p.m.

SALEM, FALLS CITY & WESTERN

181 Lv Salem, motor	7:05 a.m.
183 Lv Salem, motor	9:35 a.m.
185 Lv Salem, motor	1:40 p.m.
Through car to Monmouth and Astoria	
187 Lv Salem, motor	3:45 p.m.
189Lv Salem, motor	5:00 a.m.
230 Wy frt. Lv Salem	5:37 p.m.
182 Ar at Salem	8:30 a.m.
164 Ar at Salem	11:00 a.m.
166 Ar at Salem	3:00 p.m.
168 Ar at Salem	5:35 p.m.
170 Ar at Salem	7:20 p.m.
240 Wy frt Ar Salem	2:30 p.m.

OREGON ELECTRIC

Train No.	Southbound	Leave Salem	Arrive	Northbound	Leave Corvallis	Arrive Portland
1	6:30 a.m.	8:35 a.m.	10:50 a.m.	9	7:15 a.m.	9:25 a.m.
6 Ltd.	8:30 a.m.	10:11 a.m.	12:25 p.m.	10	7:35 a.m.	9:45 a.m.
7	10:45 a.m.	12:50 p.m.		14	11:20 a.m.	1:30 p.m.
9	2:05 p.m.	4:15 p.m.	6:35 p.m.	18	11:20 a.m.	1:50 p.m.
13 Ltd.	4:45 p.m.	6:40 p.m.	8:50 p.m.	20	1:55 p.m.	4:00 p.m.
17	6:05 p.m.	8:07 p.m.	Salem only	24	4:10 p.m.	5:30 p.m.
19	9:20 p.m.	11:20 p.m.	Salem only	26	6:25 p.m.	7:55 p.m.
21	11:45 p.m.	1:55 a.m.	6:50 a.m.	*North Bank Station (Leave Jefferson Street 15 minutes earlier) *Leave Corvallis Street 15 and 20 minutes later		

CORVALLIS CONNECTIONS

Leave Corvallis	Arrive Salem
8:25 a.m. Northbound	9:45 a.m.
12:12 p.m. Northbound	1:50 a.m.
2:41 p.m. Northbound	4:00 p.m.
4:10 p.m. Northbound	5:30 p.m.
6:18 p.m. Northbound	7:55 p.m.

SALEM-OREGON LINE

8:35 a.m. Southbound	9:57 a.m.
10:15 a.m. Southbound	11:33 a.m.
12:50 p.m. Southbound	2:30 p.m.
4:15 p.m. Southbound	5:40 p.m.
6:40 p.m. Southbound	8:00 p.m.