

EVENING ROSEBURG REVIEW **ISSUED DAILY EXCEPT SUNDAY** **BY** **REVIEW PUBLISHING COMPANY** Entered at Roseburg, Oregon, Post- office as Second-Class Matter.

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FEBRUARY 21, 1913
BUILDING UP INDUSTRIES
IS IMPORTANT FACTOR.

Will Bring Far Greater Results Than
Booster Advertising, Says a
Eugene Citizen.

In a recent letter to the Eugene
 Guard, Will G. Gilstrap, of that city,
 discusses clearly the local industrial
 conditions there, which in almost
 every phase apply equally to Rose-
 burg and Douglas County. He says:
 "The history of manufacturing in
 this and every other country shows
 that its growth and progress has been
 based, not upon the matter of finding
 a market for the products, but upon
 the basis of manufacturing articles
 at a figure and of a class that made
 them in demand with the buying pub-
 lic. It is folly to say that Eugene has
 first got to go out and hunt up a
 market for proposed manufactured

products before we can enter into
 their manufacture. The buying pub-
 lic would tell Eugene at once: 'Show
 us your product first, and if you can
 compete with other manufacturers
 we will buy your goods upon their
 merits and not upon basis of popu-
 lation upon the farms or in the
 cities.' People do not stop to count
 noses when they want a manufact-
 ured product, neither do they care
 where it comes from provided it is
 what they want.

"Down at Santa Ana, Cal., there
 are five beet sugar factories. Did
 the builders of these factories wait
 to see if the residents of Santa Ana
 and Santa Ana County would buy all
 the millions of tons of sugar manu-
 factured there? Of course not.
 Santa Ana manufactures sugar that
 the people of the United States buy in
 competition with a like product man-
 ufactured elsewhere, and that could
 also be manufactured in Lane Coun-
 ty, for we all remember the test made
 of sugar beet growing in Lane Coun-
 ty, and experts told us our river bot-
 tom soil raised beets of the highest
 saccharine quality.

"Now it is not a question of build-
 ing up the surrounding country, al-
 though, in a general way, that has
 its importance for the more consum-
 ers we have the more demand for
 manufactured products, but every
 citizen must know that the population
 of any given section does little to-
 ward governing the output of manu-
 factures in that section. Take it
 here in Eugene, there ought to be
 several flouring mills in this city for
 the city and surrounding country
 consume carload after carload of
 flour shipped here every month in
 addition to the home product, and
 that flour comes from various sec-

tions. Why is this so? The country
 around us demands the outside prod-
 uct. Is manufacturing a matter of
 competitive demand or does com-
 petition enter largely into the mat-
 ter of output? We believe the ques-
 tion is easily answered.

"Take the woolen mills and ex-
 ceptor factories in this city. Is their
 output governed by the surrounding
 country? Certainly not. It is gov-
 erned by their ability to compete in
 the markets of the country.

"We do not seem to have our eyes
 opened to the importance of our po-
 sition as a manufacturing center as re-
 lated to the coming traffic through
 the Panama Canal. The day is rap-
 idly dawning when we shall look to the
 east for nearly all of our manufact-
 ured products that could be just as
 well made in Oregon instead of pay-
 ing Eastern manufacturers millions
 annually as tribute to their energy
 and progressiveness in making for us
 the things that we are too lazy or too
 indifferent about to make for our-
 selves because of the strenuous ef-
 fort it would be necessary to put
 forth in order to launch manufac-
 turing industries and fight their way
 into the competitive markets of the
 world.

"The spirit of the club meeting
 banquet was best shown in the plea
 for more people on the farms and
 the real keynote was struck by Sam
 Hill, who said good roads for the
 farmers is the first requisite to more
 people on the farms and more man-
 ufactures in this city. We have
 not yet any more of them on Wil-
 lamette Valley farms until we have
 better roads for them to travel over
 in getting to the local markets.

"But for a greater Eugene, it will
 not come until we inaugurate a wide-
 spread manufacturing campaign. We
 ship our excelsior, manufactured
 away to other markets and it
 comes back to us in mattresses. Why
 not make the mattresses here? We
 raise thousands upon thousands of
 bushels of potatoes here annually,
 and this year especially, they are a
 drug upon the market. Why not a
 starch factory to consume the sur-
 plus? We can compete with other
 markets with this product, because it
 would help us to keep a stiff upper lip
 in fighting our battle of progress.

"The East is crazy about our fir
 lumber in the finished product. Lane
 has billions of feet of it, and of the
 kind that would compete anywhere
 with like product in chairs and fur-
 niture of every description. We do
 not need to 'build up the surrounding
 country' to find ready markets for all
 the furniture we can manufacture
 with our cheap municipal power and
 competitive railroad rates that will
 be still more competitive when we
 begin to manufacture as we should
 and have millions of dollars worth of
 manufactured products to be carried
 into the world's markets. It is then
 we can secure low rates incident to
 the traffic of the railroads for the
 business we have to offer.

"By the way, as the means to an
 end in building up the surrounding
 country, a cream condenser would
 be a potent factor. Think of the
 reputation Carnation cream and cre-
 am product has throughout the
 whole country. They did not have to
 build up the country around Forest
 Grove in order to start their Carnation
 cream factory. They started the
 factory and built up the country by
 making a product that called for the
 development of the dairy industry of
 that section, the primary object of
 every legitimate manufacturing en-
 terprise.

"The day is coming when a tannery
 in Eugene will not only tan the hides
 of the cattle on the thousand hills,
 but we shall have our own shoe fac-
 tory and our own shoe store. We shall
 see the day when breakfast foods will
 be made from the products of Lane
 County and adjoining farms and this
 help build up the surrounding coun-
 try. We shall also, some day, see
 flour mills in operation in this valley
 and make our own flour goods.
 Proof positive of the high quality of
 Oregon flax has long been in posses-
 sion of the Oregon public. The day
 should not be far distant when we
 shall be consuming thousands of tons
 of straw from the fields of Lane
 County at our paper mills, as they
 have been doing for years at Leb-
 anon instead of the farmers' fields.

"There is just one way to make
 your cakes rise high and keep an
 even surface. Have your oven
 moderate at first, until the cake is
 fully risen; then increase the heat,
 so as to brown it over quickly.
 Extreme heat stiffens the dough.
 If you stiffen the outside of the
 cake before the rising is complete,
 you stop the rising process. Then
 the leavening gas, forming inside,
 will bulge up the center, where
 the dough is still soft, and spoil
 the shape of the cake.

Normal loaves or other pastries
 made from soft dough, that are cut
 into shapes for the oven, bake in a hot oven.
 This is because the cut surfaces of the
 dough do not seal over, but rather
 leave the pores open, allowing the
 leavening gas to escape and the heat to
 penetrate readily. Small ovens cool
 quickly, therefore they should be made
 several degrees hotter than a large
 oven, and the less the door is opened
 the better. Do not attempt to bake
 bread and pastries together. Bread re-
 quires moderate, moderate baking—
 just the reverse.

Have a strong underheat for baking
 powder preparations, especially pastry.
 These are only a few of the many
 baking helps found in the K. C. Cook's
 book, a copy of which may be secured
 by sending the enclosed certificate taken
 from a recent issue of K. C. Baking Pow-
 der to the J. C. M. Co., Chicago.

What's The Matter
With Your Baby?

The young mother—and many an old
 one, too—is often puzzled to know the
 cause of her child's ill nature. The
 loudness of its cries does not neces-
 sarily indicate the seriousness of its
 trouble. It may have nothing more than
 a matter with it that is headache or a
 line of general dullness. It cannot, of
 course, describe its feelings, but as a
 preliminary measure you are safe in
 trying a mild laxative.

Nine times out of ten, you will find it
 is all the child needs for its restlessness
 and peevishness are perhaps due to ob-
 struction of the bowels, and once that
 has been remedied the headache, the
 sluggishness and the many other evil
 will quickly disappear.

Don't give the little one salts, cathar-
 tic pills or nasty waters, for these will
 set up purgation, and they are too
 strong for a child. In the families of

Mrs. R. R. Slaughter, 1225 Spruce St.,
 Pueblo, Colo., and Mrs. J. A. Brinker, 75
 So. Grant St., Denver, Colo., the only laxa-
 tive given is Dr. Caldwell's Syrup-Pepsin.
 It has been found to answer most perfectly
 all the purposes of a laxative, and its very
 mildness and freedom from griping
 recommend it especially for the use of
 children, women, and old folks gener-
 ally—people who need a gentle bowel
 stimulant. Thousands of American
 families have been enthusiastic about it
 for more than a quarter of a century.

Anyone wishing to make a trial of this
 remedy before buying it in the regular
 way of a druggist at fifty cents or one
 dollar a large bottle (family size) can
 have a sample bottle sent to the home
 free of charge by simply addressing Dr.
 W. H. Caldwell, 495 Washington St.,
 Monticello, Ill. Your name and address
 on a postal card will do.

will be entered according to the
 prayer of the application and you will
 be forever barred from disputing the
 same.

E. H. LENOX, Clerk.
BINGER HERMAN,
 Applicant's Attorney.
 First publication Jan. 31, 1913.

NOTICE OF FILING
PLAT OF LAND SURVEY.

Notice is hereby given that sections
 27 to 34, both inclusive, and frac-
 tional sections 19, 20, 21, 22, 26 and
 35, in Township 26 S., Range 2 W.,
 Will. Mer., are surveyed and plat of
 survey will be filed in this office on
 April 5, 1913, at 9 o'clock a. m., and
 on and after such day we will be pre-
 pared to receive applications for en-
 try of the unreserved and unappro-
 priated lands therein.

B. F. JONES, Register.
G. W. RIDDLE, Receiver.

NOTICE.
 A number of people are under the
 impression that in selling our livery
 business we also disposed of our
 blacksmith shop. This is a mistake,
 as we are still doing business at the
 old stand and are prepared to care
 for your work now in the same effi-

cient way that we did before the fire.
 Shop on Main street.
 Also have sand and gravel; will de-
 liver to any address. Phone your
 orders to 190-R.
 B. W. BANKS & WELKER.

The shoemaker that knows how,
 C. P. Haddock, maker of ladies' and
 gentlemen's fine shoes, now located
 at 335 North Jackson street. Repair
 work done while you wait. Call and
 see me.

TYPEWRITERS
 New Machines \$5 Down and
 \$5 a Month
A. S. HUEY Co., Roseburg, Or.

STANDS FOR
DAILY BREAD

Fresh, Light
 and Brown!

No better bread than ours, we claim,
 ever came to town.

The Best of Flour
 we employ; the latest methods, too.
 We're positive that you'll enjoy the
 bread we bake for you.

OREGON BAKERY

Good Trees
 cannot be grown, re-
 gardless of the quality
 of the soil or care, un-
 less you have the right
 kind of trees to begin
 with

Come and See
 the kind of trees we sell
 before you buy. We
 guarantee you never
 saw any better.

Prices Right
Roseburg
Nursery Co.
KITCHIN & BLACK
Proprietors

Watch Cass Street Grow This Year
Special Lenten Sale

Prices That Will Tickle
Your Pocketbook This Week

Fancy Canned Shad, regular price 20c 15c
 Columbia River Salmon, regular price 25c 20c
 Alaska Pink, regular price 15c 12½c
 Fancy Sardines, oval, regular price 25c 20c
 Finnie Haddock, regular price 35c 30c
 Barantine Shrimps, regular price 15c 12½c
 Norway Sardines, regular price 12½c 8c
 F. R. Lobster, regular price 25c 20c
 Fancy Holland Herrings, former price each 5c 4c
 Large Norway Mackerel, former price 15c 12½c
 Holland Herring in Kegs, regular price \$1.25 \$1.10

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The Money Back Store.

R. STUBBS, The Grocer
 Corner Cass and Pine Streets.

WE MAKE GOOD EVERY PROMISE WE ADVERTISE

"ALLER TRIO"
Monday, February 24, at Armory
CHARLOTTE BERGH
 The girl soprano of the North west will please all.
HERR NELSON
 The 'cello player is winning a high place in the musical world.
Miss Jessie June Elliott
 The reader is an entertainer of ability.

Admission 25 cents and 40 cents. Seats on sale at
 Marsters Drug Store. Reserve your seats free
 ROSEBURG MINISTERIAL UNION.

The
 stock of fancy and staple groceries always on hand at the

WEST SIDE GROCERY

is the best money can buy and in addition to right prices we guar-
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DOWELL & FOSTER
 PHONE 29 WEST ROSEBURG, ORE.

FOR
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Harvey-Eastman Grocery Co.
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Commercial Abstract Co.

Abstract of Titles Blue Prints
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WE WILL GO ON YOUR BOND

Insurance
 206 PERKINS BUILDING

Conveyancing
 ROSEBURG, OREGON

Baking Helps
 Learn to Regulate the Heat of
 Your Oven

By Mrs. Janet M. Kowalski, Editor of
 The Modern Cooking School Magazine

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 business we also disposed of our
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 as we are still doing business at the
 old stand and are prepared to care
 for your work now in the same effi-

cient way that we did before the fire.
 Shop on Main street.
 Also have sand and gravel; will de-
 liver to any address. Phone your
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