

ROSEBURG NEWS-REVIEW

Issued Daily Except Sunday

B. W. BATES President and Manager
BERT G. BATES Secretary-Treasurer

SUBSCRIPTION RATES	
Daily, per year, by mail	\$4.00
Daily, six months, by mail	2.00
Daily, three months, by mail	1.00
Daily, single month, by mail	.50
Daily, by carrier, per month	.50
Weekly News-Review, by mail, per year	2.00

Member of The Associated Press.
The Associated Press is exclusively entitled to the use for republication of all news dispatches credited to it or not otherwise credited in this paper, and to all local news published herein. All rights of republication of special dispatches herein are also reserved.

Entered as second class matter May 17, 1920, at the post office at Roseburg, Oregon, under the Act of March 3, 1879.

ROSEBURG, OREGON, THURSDAY, OCTOBER 13, 1932.

QUICK RESULTS.

A famous English writer once said that the American people reminded him of an army that went into battle with all its reserves, but leaving behind no reinforcements. He referred to the tremendous energy that our people show, but also to a certain tendency to quit if quick results are not obtained.

A gentleman who teaches school in a progressive city, was asked the other day what was the characteristic of the young people of that community as he had seen them for many years. He replied that they had one fault, that they were very changeable. They expected to get ahead fast in their work or business after quitting school. But if they found the going pretty slow, they were apt to quit before long and try something else. This led them to change around too much from one thing to another, so that many of them never accomplished much.

A famous newspaper editor, who was one day giving advice to a young man who was to take the editorship of a journal in a smaller city, offered this suggestion: "You should strive for a long, steady pull. Don't strike such a fast pace at the first that you can't keep it up, but hit a gait that you can keep up year after year."

These are suggestions that will apply to many people, particularly to young folks starting in life. It takes an unlimited amount of patience to make a success. There must be many years of persistent, careful work. Not many climb rapidly by short cuts.

The majority have to demonstrate for many years that they can do big things, by the fidelity with which they perform small tasks. The American temperament has superb energy, but it is apt to be impatient of slow and steady processes by which results usually have to be achieved.

People have generally noticed that a Fire Prevention week was being observed, but many have not thought much about it. It would be a fine thing if every home owner and occupier could ask himself these questions today: Have my smoke pipes and flues been inspected by a competent man lately to know if they are in good condition? Do the same ever get overheated? If I or other members of the family smoke, are cigar, cigarette ends, and matches put where they will be safe? Are live ashes and oily waste put in fire proof receptacles? Is rubbish kept cleared up in attic and basement? Are children kept from playing with matches? If people everywhere would look out properly for these and a few similar matters, insurance rates should go down.

Recent figures state that one person out of 12 over the age of 16 is employed by federal, state or municipal governments, and that they receive \$3,500,000,000 in pay. The average rate received by all these workers is not large, being only \$1300 a year, but perhaps many of them have other arrangements for earning money. But the great cost of these public services will lead many people to feel that the expense of running them ought to be less. If there was the same chance for promotion, that exists in private business, a lot of this work would be done more efficiently, and not so many workers would be required.



Dear Folks:

Ben Lindsay used to walk the streets when others used to ride. They drove along in motor cars with high and haughty pride. "Some day I'll own a Ford," said Ben. "And when I do, I guess there's nothing else I'll ever want to bring me happiness."

Ben Lindsay drove a shiny Ford that rattled like the rest. He didn't like its moans and groans, they made him much depressed, for other cars went smoothly by which cost but little more. Said Ben: "A Dodge is what I want, this flivver makes me sore." So by and by, Ben bought a Dodge yet often he would sigh, when motor cars of other makes would honk and pass him by. Said Ben: "This car's not what I want, it lacks the proper speed. To make me wholly satisfied, a Buick's what I need."

Ben Lindsay bought a Buick car, all shiny and new, but soon he said unto himself: "This car will never do. I want a car that has some class, a Packard or a Pierce. Compared with either one of them, this thing of mine is fierce."

From Packards Ben kept moving on to cars of foreign make, with every modern known device including four wheeled brakes. But now when other want to ride, says Ben with much surprise, "Why use a car when walking will give you exercise?"

PRUNE PICKIN'S
BY BERT G. BATES

GOOD EVENING FOLKS—

After all
Speed cops are
Regular fellers
Cause Pete Thurber
Called at our sanctum
Yesterday and
Left us a
Chinese pheasant.

DUMBBELL DORA THINKS

Gold hoiloon is a new kind of soup.

A LOST ART

(For the benefit of those people who do not live in the "pie belt" we are printing the following article to show what they miss through their lack of knowledge concerning the gentle art of pie-making.)

Of all pies, the best is the last one that excels all others that ever were built. Rosb'ry, Blueb'ry, Storb'ry, Gooseb'ry; what's the odds—all berry pies, all meat pies, all vegetable pies, all fruit pies—all good. I can't eat 'em as I could once; but all the same they are as good as custard. I'd as soon have pie as regales to a certain pie, for what's the use of discussing a subject in 500 words as to Pies-in-General that would require a volume of 60,000 words to exhaust their excellences? Nobody knows who invented pie. The etymology is from the Gaelic "Pighe," a pot; there is a word "piggie," also a pot. Our old Irish friends know those sweet old words. There is another use of the word "pie," viz., to paint; to flick over, as the pied horse, the pied piper. Maybe the pie was so beautifully ambered, browned, dealt with lovingly by transcendental hues of angels brown and tawny angels molting, that they gave it this sweet name from its alterations of gold and brown and sunset hues, as of the gods leaning against the bars of heaven to let the golden glory in.

Now I have directly in mind this moment a certain form of pie construction that was once esteemed as the ambrosial limit of goo-goo-googliness in succulence and mouth-wateriness. I water my typewriter with tears for lack of it. But don't send me one. Nobody can restore the Temple of Saturn; nobody can build one of these pies, for who knows is dead; forty years the flowers have bloomed where the same to rest, it might disturb her also to have competitors.

This pie was made of apples. I will not say dried apples, for you will not understand; but so it was, and I will not lie. But dried apples that we used and carved and hung amid sweet rhyme and herbs in rows under the eaves of the lavender attic are not commercial—they are aliyasin. They were as big and ruby as good French winter potatoes and as sweet inside as winter Sopsey-Vines—if there were ever such a thing.

It was made early in the morning, I warrant; and when it was made there was arbor in the crust, and sweetness was in the disposition of loving tenderness that entered into its architecture. It was fluted and beaded outwardly; inwardly it was high, full, made like a feather bed in retundity and leveled off into a terrace of flaky crust that swept downward to the rim like silver seas on coral shores. When the substructure was founded and the roof was ready to be tipped on by deftness into a position as secure as a bridge, then the butter and the cinnamon and the spices and the butter again and the cinnamon and the salt and the little evidences of added forthrightness, of which I am not so certain as I am of the certain pie, were laid tenderly with benedictions in the casket of perfected cookery, and over it as gently as "a soft ear is laid" upon the violin was poured—what? Not sugar—but molasses. That's the secret: good old Hibiscusarbo. Golden syrup; New Orleans molasses—best cooking stuff ever devised and now, a test art, as I see cookery.

The top went on, of course; the pie went to the oven; it was estimated to the fraction of the shake of a lamb's tail as to timing; it emerged—juiced just trickling to the edges to make sugar candy of ruby on the periphery; bubbling and frothing in pride at its own excellences through its red-lipped loveliness; articulate pie! Alert and ravenous pie! Certain pie! Alegant and summer gardens; ripe as a summer sweetling; attar of roses through in-house.

"Oosh that pie article makes me mouth water."

Cap's Pickins says

"Oosh that pie article makes me mouth water."

Cap's Pickins says

Cap's Pickins says

Cap's Pickins says

Cap's Pickins says

Cap's Pickins says

Cap's Pickins says

DEADLY OPTIMISM

(By Wilkes Wamboldt)

There is a great deal of optimism being done for optimism and the characteristic is praised in all sorts of anecdotes such as the one about the optimist seeing the drought and the pessimist seeing the hole, and the old lady who said she had only two teeth, but was thankful they hit, and so on.

Optimism is much like mushrooms—there are two kinds, wholesome and deadly. I know a man whose optimism has ruined him. He has the deadly kind of optimism. He has what I call complacent optimism, which has the effect of a shot in the arm or a glass of bootleg. No matter what the condition is, he says in a cock-sure way that it will come out all right. And he lets it go at that. He depends upon the thing to come through by its own efforts. And it doesn't do it.

Now, that kind of optimism is false and fatal, just like the wrong kind of mushrooms. There is an optimism that will lead a man to success. It is the kind that will make him about "Excalibur!" and climb the heights of snow and ice and not stop for the jolly company and refreshment.

It is the optimism that is born of courage that is the right sort. After all, I don't know but what "courage" is an good definition of optimism as anything else.

Give me the man who thunders his optimism with a certain amount of concern. I do not believe a man can put his best into a thing that he is not seriously concerned about.

It is all right and highly commendable to express one's heart's sincere desire in the declaration that everything is coming out all right. That is a very constructive attitude, provided we work like a Trojan meanwhile.

We can draw quite a lesson from the two little girls on their way to school who were a block off when the last bell rang. One said, "Let's stop and pray." The other said, "You can stop and pray if you want to. I'm going to run and pray."

The optimist said, "Oh, it will come out all right," and then he went on to say, "I'll get nowhere," and then he said, "It will come out all right," and then he took a microscopic survey of every detail to see that no stone was left unturned, and who works for all he is worth, is the kind who will find his optimism justified.

DAILY NEWS LETTER

Gossip of Staff Correspondents at World Centers of Population.

TODAY:

Paris Shops Regain Favor
Random French Notes

By ALICE LANGELEIER
International News Service Staff Correspondent

PARIS, Oct. 13.—The coming year promises to be one of the most brilliant ever known in the history of the large Parisian designers. Reports from the Rue de la Paix say that foreign buyers have never been so numerous, and never have their orders been more bountiful than this season.

Since 1920 there has been a decided disposition in the exports for America. In spite of favorable exchange, buyers complained of prohibitive prices and went home to content themselves with home products, which evidently have not been so satisfactory, for they have returned this season in greater numbers than ever before.

Premet, one of the largest designers on the Rue de la Paix, says that this pleasant revival is also due to the success of the different collections. Clothes that are being shown are wearable as well as beautiful. The silhouette is graceful for both young and old, fat and slim—for the Paris dressmaker is an artist of long standing.

The system's annual return in Paris was celebrated at Premier's famous fish restaurant when the "Club of 100" gave a large fish dinner to the leading stars of the Paris stage. Nothing but fish was eaten—della-lion sea-foods which made the merry guests entirely forget the butter and the high prices. Some of them expressed themselves by going behind the bar to serve oyster cocktails to relieve the over-laced waiters. It is thought that "Maurice" will be more plentiful this year and somewhat dearer. The "Petroleuse" suffered not a little from the heat wave.

You can rely on an umbrella if a shower surprises you without one in the city of lights. An umbrella is just the last best thing which is waiting on simple but satisfactory lines. There is a modest subscription box and the subscriber gets a number of metal pens, which he can wear as an amulet in return. When the rains come he can rely on the article to save him from the rain and as a check back for future use.

It is an ingenious system which appeals to people who cannot persuade themselves to carry an umbrella when the sun is shining as well as to those who are forever forgetting theirs.

Practically no automobile for ex-

every one hundred citizens—figures which account for the congested traffic, the perils of crossing the street and the bad holes along many of France's great highways, which were once the pride of the nation. In 1914 the number of registered vehicles was put at 100,000, but the number fell to 50,000 during the war. By now the 100,000 mark has been left far behind, in spite of increasing taxes and expenditures.

About twenty new almond-green taxis made their entry into Paris this week. They are the first of a series of 1,500 which are to replace the little old red taxis of Marne fame which saw their best days long ago. The new taxi is a four-cylinder one, 10 horsepower, with brakes on all four wheels, which, if anything, can lend some feeling of security to the passenger riding behind the famous Parisian chauffeur.

This is not a fairy story. A Paris taxi-driver has just refused a tip! American tourists who have paced the streets after the theatre trying to persuade some chauffeur to pick them up will surely believe it, but the paper vouches for the story. Madame Sobloff, a Russian actress, recently left a bag of jewelry worth \$5,000 in a taxi cab. She offered a reward of 50 per cent of the value to the finder. When the good chauffeur brought back the lost gems he not only refused the \$3,000 tip, but asked that his name be withheld.

Youth is the period of life between 20 and 35, according to the new dictionary being prepared by the members of the French Academy. "Citizens who are more than 35 years old," says "V—" in Le Temps, "will certainly protest energetically against this conception, which prematurely shatters their illusions." The Academy has really dealt a cruel blow.

This is a Studebaker year.

FARM NEWS

Hints On Marketing Turkeys

Turkey time's a-coming! If you want top prices for your birds, here's a few tips from the United States Department of Agriculture.

Range fattening is more satisfactory than pen fattening, the department says. Begin fattening about three weeks or a month before marketing, and proceed gradually by feeding lightly on corn in the morning and again in the evening a short time before the turkeys go to roost. Increase the quantity of corn fed until the birds are getting all they will eat. Be careful not to feed new corn too heavily until the turkeys have become accustomed to it, to prevent digestive troubles.

Good sized, well matured birds in good condition for fattening can often be marketed to best advantage at Thanksgiving. Small, immature turkeys should be held until Christmas, for further fattening, but if the birds are unattractive, market them at once. Sales outlets to rubbers within express shipping distance of good markets are local consumers, local buyers and dealers, more distant buyers or dealers and carlot shippers, and receivers or commission merchants of live or dressed poultry in the large cities. To determine the best available outlet study shipping charges and keep in touch with local and distant buyers as to prices. Distant buyers will mail quotations on request.

Most producers market their turkeys alive. Shipping dressed turkeys to markets is limited only when making local sales or there is an unusually favorable outlet for the dressed product. Shipping costs should be high enough to enable the birds to stand up a coop three feet long, two feet wide and twenty inches high will accommodate five or six turkeys. Overcrowding may result in bruising which detracts from the market value; overcrowding may also cause death and complete loss.

If the birds are on the road only a few hours, do not feed before shipping. If they are on the road a longer time, water and feed liberally to prevent shrinkage in weight. Ship in time to place the turkeys in the market a day or two before the holiday.

Most producers market their turkeys alive. Shipping dressed turkeys to markets is limited only when making local sales or there is an unusually favorable outlet for the dressed product. Shipping costs should be high enough to enable the birds to stand up a coop three feet long, two feet wide and twenty inches high will accommodate five or six turkeys. Overcrowding may result in bruising which detracts from the market value; overcrowding may also cause death and complete loss.

If the birds are on the road only a few hours, do not feed before shipping. If they are on the road a longer time, water and feed liberally to prevent shrinkage in weight. Ship in time to place the turkeys in the market a day or two before the holiday.

Most producers market their turkeys alive. Shipping dressed turkeys to markets is limited only when making local sales or there is an unusually favorable outlet for the dressed product. Shipping costs should be high enough to enable the birds to stand up a coop three feet long, two feet wide and twenty inches high will accommodate five or six turkeys. Overcrowding may result in bruising which detracts from the market value; overcrowding may also cause death and complete loss.

If the birds are on the road only a few hours, do not feed before shipping. If they are on the road a longer time, water and feed liberally to prevent shrinkage in weight. Ship in time to place the turkeys in the market a day or two before the holiday.

Most producers market their turkeys alive. Shipping dressed turkeys to markets is limited only when making local sales or there is an unusually favorable outlet for the dressed product. Shipping costs should be high enough to enable the birds to stand up a coop three feet long, two feet wide and twenty inches high will accommodate five or six turkeys. Overcrowding may result in bruising which detracts from the market value; overcrowding may also cause death and complete loss.

If the birds are on the road only a few hours, do not feed before shipping. If they are on the road a longer time, water and feed liberally to prevent shrinkage in weight. Ship in time to place the turkeys in the market a day or two before the holiday.

Most producers market their turkeys alive. Shipping dressed turkeys to markets is limited only when making local sales or there is an unusually favorable outlet for the dressed product. Shipping costs should be high enough to enable the birds to stand up a coop three feet long, two feet wide and twenty inches high will accommodate five or six turkeys. Overcrowding may result in bruising which detracts from the market value; overcrowding may also cause death and complete loss.

Everything for the Home

Whether you need a maid, a chauffeur, or a house—you are sure of getting it by using our classified advertisement columns. You can pick up some astounding bargains, too, in furniture, silverware, in fact everything in house accessories from pins to pianos. A wonderful way of doing business with (circulation) people—quickly, conveniently and inexpensively.

In Our Classified Ads

YOU CAN BUY 'EM!
YOU CAN SELL 'EM!
YOU CAN RENT 'EM!
YOU CAN TRADE 'EM!

You can do most any old thing by making your wants known in this column. It is the market barometer for miscellaneous buying and selling and trading. Wonderful results are attained. Five cents line (five words make a line) and four cents a line for each additional insertion.

ALL NEW ADS ON BACK PAGE

WANTED

WANTED—Turkey, large or small. Phone 14 F 14. Boyer Bros.
WANTED—Good milk cow. Write P. O. 865.
WANTED TO RENT—4 or 5 room house. Phone 5923.

WANTED—Girl to do housekeeping. Write "123" News-Review.
WANTED—Children to care for at 227 W. Douglas. Phone 581.

WOMAN WANTED—To do general housework by the hour. Address Housework, care of News-Review office.

MISCELLANEOUS

CAR OWNER—Don't forget to call 553 when in need of auto parts. Swift's Auto Wrecking House.
RECORD Exchange open all day and early part of the evening. 328 N. Kane Street.

BUILDING LEASED—Closing out stock. Everything reduced. Moors Music Store, 324 No. Jackson.
WHY not try on Oxo Gas burner, burns kerosene in your stove or heater. They are convenient, clean and economical. For immediate delivery call 429Y.

FOR RENT

FOR RENT—4 room house with bath and garage. Call 328 W. Lane.
FOR RENT—Safely deposit boxes. Roseburg National Bank.

FOR RENT—Heated sleeping room, also housekeeping rooms, 318 W. Lane.
FOR RENT—Two housekeeping rooms. Address only. 302 West Washington.

FOR RENT—157 acre farm, 2 mi. from town. M. Howe, Rt. 1, Box 29.
FOR RENT—Furnished apartments. Call mornings. 221 West Washington St.

FOR RENT—Fifty five acres of land, joining the Kinney Addition. Apply to Mrs. P. Sinner.
FOR RENT—Five room house. Mostly furnished. Permanent couple. 211 W. Washington.

FOR RENT—Furnished apartment. 2 rooms and sleeping porch. Phone place for children. Phone 388R.
FOR RENT—Two nice clean furnished housekeeping rooms. Use of phone and piano. 235 Miller St.

FOR RENT—Business location at 50 North Jackson. Apply in rear of building. Rent reasonable. Will give loan.
FOR RENT—New easily furnished three room apartment. Hot and cold water. No children. Call 949 Winchester. Phone 1931.

FOR RENT—Garage. Call at 544 So. Pine.
28 and 31 degrees, or by immersing in cold running spring water or ice water.

Wash thoroughly chilled. The car is ready for shipment. A barometer is convenient shipping container. Phone 444. Layer of cracked ice in the bottom of the barrel, then a layer of turkeys, followed alternately by layers of ice and turkeys, and topped off with a layer of ice. Tuck burlap over the top of the barrel.

Caution: If you are building up a substantial turkey business be sure to reach as many of the finest, largest, quickest growing young birds needed to rear the next year's flock and send the rest to market.

The first business girl will soon become pale and faded looking unless she exercises. Consult Miss Adams at the Conservatory.

Building Specialties

Denn-Gerretsen Co.

221 N. Main St.

221 N. Main St.

221 N. Main St.

221 N. Main St.

221 N. Main St.

221 N. Main St.