

Trained Nurses Praise the Merits of Tanlac

Outstanding features in the Tanlac treatment of a number of professionally trained nurses who have found the wonderful merit of this medicine in the treatment of the public generally. Owing to the experience of nurses with Tanlac in the care of the public generally, the following tributes are given:

long experience as a nurse, I can testify to the fact that Tanlac is a most perfect remedy. I have used it for seven years in the treatment of my patients, and have found it to be a most reliable and effective remedy. It has helped me in many cases of indigestion, constipation, and general weakness. I have used it for my own family, and it has been a most reliable and effective remedy. I have used it for my own family, and it has been a most reliable and effective remedy. I have used it for my own family, and it has been a most reliable and effective remedy.

Take Tanlac Vegetable Pills. MEXICO TO REBUILD NAVY BY POPULAR SUBSCRIPTION. MEXICO CITY, Nov. 5.—The Mexican navy, which has declined virtually to the status of the Swiss, is to be rebuilt by public subscription. The Pro-Navy committee has launched a campaign to raise a fund of \$5,704,000 pesos with which it hopes to buy four transports, 15 coast guard cutters, 12 river gunboats, two tankers, and one school ship. Later the purchase of another school ship for officers and a few destroyers and submarines is contemplated. The committee says its program is admirably adapted to the republic's modest naval necessities and that destroyers and submarines should form the backbone of Mexico's defense against an invasion from the sea.

who wants to a grass-hopper. Other day a young man we all know was commended for a good position. He had right—his experience was right—there wasn't a thing about his character. He looked like a cinch all "the old man" himself asked, "Has he any money?" No, he didn't. "Any life insurance?" Very little, "Well," said the old man, "the man we want must be able to look after himself—we don't want a grasshopper!"

NOTICE. All barber shops in Roseburg will be closed on Monday, Nov. 12, Armistice Day. SPIRELLA CORSETS. Made to Measure. Bell Case, Phone 391-L. Job Work with pots of personality at the News-Review.

GOOD EATS THE BEST 45¢ MEAL IN TOWN GRAND GRILL. Oregon Life. S. McELHINNY District Manager. Oregon.

HEATERS. We have a full line of Wood, Coal and Wood Combination Heaters, all cast lined, cast top and bottom. Doors are fitted to the opening, making them tight—means fuel economy. Our line is complete. Now is the time to buy. 2 used Wood Heaters, in good condition—A real bargain. ADGLEY & ZIGLER HARDWARE CO. PHONE 25

LAUNCH CAPSIZES CROSSING THE BAR

(By Associated Press.) PORTLAND, Nov. 5.—The launch Phoenix No. 10 capsized while attempting to cross the bar at Tillamook today and all hands were lost, according to a report to the office here of the coast guard service, by Captain Robert Farley commander of the life saving station at Bar View, at the entrance to Tillamook Bay. Farley said the lifeboats were out seeking the victims. The look-out saw the launch make three attempts to cross the bar and it was turned back each time. At the fourth attempt the small craft foundered. It later came ashore bottomside up. The launch was chartered to the Anderson Fishing Company of Astoria. Carried Four Men.

ASTORIA, Nov. 5.—(A. P.)—The launch Phoenix left Tillamook carrying four men, Gust Makela, of Astoria, Captain Wilbur Coolbaugh of Waldport, Fred Lugnet of Astoria and Steve Jarvi of Astoria. Makela was the only married man in the crew. The launch left Astoria Sunday for Tillamook. It carried no freight.

THREE COUNTRIES REACH AGREEMENT. (By Associated Press.) WASHINGTON, Nov. 5.—State department advice today indicated that Great Britain, Italy and Belgium have reached an accord favoring a free and full reparations inquiry by an expert committee. In effect the position of these three governments as understood here coincides with that taken by the United States and opposes a stand for the restricted inquiry taken by France.

TIRE BLOWS OUT; YEGGS LEAVE LOOT. (United Press.) TACOMA, Nov. 5.—The thieves who stole a 400-pound safe containing currency and papers valued at \$4,000 from the Button Veterinary hospital Sunday were obliged to abandon their haul when a tire blew out on a stolen automobile they were using to transport the safe.

NEW FANCY WORK IS IN. New line and new patterns of stamped goods now in at Carr's. Scarfs, pillows, centers, towels, aprons, gowns, etc., in dozens of patterns. Also the line of embroidery cottons and silks, fringes, etc., are complete at Carr's. Our line of stamped goods now displayed on main floor, bigger variety than ever.

See the new Hardie Mogul 15 spray outfit at Wharton Bros. LOCAL NEWS. Mrs. Easter Wilson, a resident of Riddle was in town today visiting with friends and shopping.

Mrs. C. L. Brannon, a resident of Dixonville, was in town Saturday shopping and visiting with friends.

Mr. and Mrs. Jesse O'Neal, residents of Oakland, spent several hours in Roseburg Saturday visiting and attending to business.

Mrs. G. F. Hosford left today for Eugene where she will visit for a couple of weeks with friends and relatives.

Pam Crouch who has been spending several days in Seattle with his son, Volney, returned home Saturday night.

Mrs. W. W. Willis and her mother Mrs. Kimmel, spent a few hours in Roseburg today shopping and visiting. They are from Canyonville.

Dewey Holmquist who spent the week end in Corvallis attending the homecoming game, returned to this city last night.

Mrs. G. D. Daugherty and son who have been spending the past few days in Roseburg visiting with Mrs. Scott Weaver left this afternoon for their home in Salem.



Thought for a Child's Welfare Always Includes SCOTT'S EMULSION

time to make an investigation of liquor violations in another county. Mr. and Mrs. Harry Stapleton left yesterday for California where they will spend about a month. Mr. and Mrs. Stapleton expect to go as far south as Los Angeles and are making the trip by automobile.

E. R. Borch who has been in Portland for the past week visiting with friends and relatives, returned to this city last night. Mrs. Borch who also was in Portland, went on to Pendleton where she will spend some time visiting before returning to her home in this city.

While on the way home from Portland J. R. Chambers had the misfortune last night to drive his car into the railing of a concrete bridge near Wilbur. The fog was so dense that it was almost impossible to see the road, and he went too far to the right hand side and struck the concrete railing of the small structure. The front axle of the car was badly bent.

Dr. C. R. Wade today received a letter from Dr. George E. Houck, who is spending a few weeks in Rochester, Minn., where he is taking special work at the Mayo Brothers' surgical clinic. Dr. Houck states in his letter that it is very cold at Rochester and he is anxious to get back to Oregon. He expects to return about the 20th. Mrs. Houck accompanied the doctor on his trip to the east.

Who is Gabriel? In Christian and Jewish tradition, one of the seven archangels—the other six being Michael, Raphael, Uriel, Chamuel, Zophiel and Zadkiel. Gabriel is mentioned in the Old and New Testaments, generally as a minister of sympathy and hope to man. He interpreted the vision of Daniel, and as the "Messenger of the Messiah" bore the glad tidings of the "Annunciation" to the Virgin Mary. Gabriel is held in great reverence by the Mohammedans. He is called by them the "Spirit of Truth" and is said to have dictated the Koran to Mohammed. He is often mentioned in Milton's "Paradise Lost" and is placed at the "eastern gate of Paradise" where, as chief of the angelic guards, he keeps watch. Go, Michael, of celestial armies prince! And thou in military prowess next, Gabriel; lead forth to battle these my sons. "Paradise Lost."

Let us demonstrate to you the quality of our work, promptness of our service and the economy of regular dry cleaning.

Imperial CLEANERS. TRY OUR WAY. Phone 277—Our Auto Will Call.

The Hair Net That Wears "LADY LOIS" We guarantee Lady Lois Hair Nets to give you satisfactory wear. Scores of Roseburg women are wearing them. Don't pay more, you can't get a better net.

10c each For Sale and Guaranteed by CARR'S STORE Just Try One and See.

RESUMPTION OF RUHR WORK PLANNED. (United Press.) PARIS, Nov. 5.—The negotiations of the German industrialists led by Hugo Stinnes, is continuing with the French occupation authorities today at Dusseldorf with a view towards resumption of work in the Ruhr. It is expected that an agreement will be ready for signing Thursday.

BASKET SPECIAL. A very strong Chinese basket with handle. Makes a splendid shopping basket. Three sizes, priced 49c, 59c, 69c. See them at Carr's. Makes a dandy basket to decorate for your own use or as a gift.

STUDENTS EXPRESS RELIGIOUS FAITH. UNIVERSITY OF OREGON. Eugene, Nov. 5.—(Special.)—Out of 218 students registered at the University of Oregon this year 1745 have expressed a religious preference, which is represented by 26 different creeds and denominations. Of those expressing a religious preference, 435 are Presbyterians; 285 Methodists; 187 Christians; 168 Episcopalians; 135 Catholics; 90 Christian Scientists; 87 Baptists; 86 Congregationalists; 50 Lutherans; 18 Unitarians; 12 Jewish; 7 Evangelical; 5 United Brethren; 4 Friends; 4 Latter Day Saints; 2 Universalists; 2 Ethical Culturists; and one each of the following: Greek Orthodox, Church of God, Church of Truth, New Thought, Sylvanist, Minneanotic, Theosophist and one Solaranite.

Only one man declared that he was an atheist while another declared that he was an individualist. The statistics were compiled by a joint effort of the campus Y. M. C. A. and Y. W. C. A.

CLOTHES ARE EXPENSIVE. But—Suits, Coats, Pleated Skirts, Silk Blouses, Dresses and Gloves. In fact your entire wardrobe can be thoroughly cleaned, pressed and repaired for a small part of the original cost.

ROSEBURG CLEANERS. 308 N. Jackson St. Phone 472.

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Hilton Coming Back—Rev. C. H. Hilton, pastor of the Christian church of this city, is expected to return tomorrow morning from Tillamook where he has been conducting a revival service. The Tillamook church was badly in debt and was about to lose its fine new church building because of inability to meet the payments, but as a result of the highly successful meeting which Rev. Hilton has held, the financial obligations have been met, the building saved, and the church and bible school placed on a firm and active basis.

The Vaughan drag saw has the best motor. Don't overlook this if you are going to buy a saw. Wharton Bros. agents.

Carnation Home Cooking Lessons. This series of lessons on milk cookery is appearing weekly. Mrs. Blake's counsel will be helpful and stimulating, because of her practical experience in home cooking. She will answer any question on cookery asked by her readers. Address Mrs. Mary Blake, care Carnation Milk Products Co., Stuart Building, Seattle, Washington.

Lesson No. 6. Vegetable Dishes Enriched With Milk.

DIETITIANS claim that the majority of people do not eat sufficient vegetables—that these should constitute a much larger part of the menu than is the common practice in most homes.

Whether they are brought to the kitchen fresh from the garden or in the canned form, most vegetables require some sort of preparation and many of them are vastly improved by being creamed or cooked with milk.

For creaming vegetables Carnation Milk is especially convenient, both because it is ready at an instant's notice and because its richness adds much to the quality of the dish.

The basis of all creamed vegetables is the cream white sauce. I make it this way.

Cream White Sauce. 2 tablespoons flour, 1/2 cup Carnation Milk, 2 tablespoons butter or better substitute, 1/2 teaspoonful salt, 1/2 cupful water. Melt butter or butter substitute, add flour and stir until thoroughly mixed. Add the milk and cook about five minutes or until the mixture thickens, then add seasonings. This recipe makes one cup of white sauce.

Carrots and peas make almost as good partners as the well known firm of Ham and Eggs, and many people who do not care for carrots by themselves will eat this nourishing vegetable when served in this combination.

Creamed Carrots and Peas. 1/2 teaspoonful salt, 2 tablespoons butter, 1/2 cupful Carnation Milk, 4 medium sized carrots, 3 tablespoons flour, 1/2 teaspoonful pepper, 1 small can peas, 1 cup carrot stock. Wash and scrape carrots; cut in fine strips. Cook until tender in boiling water to which 1 teaspoonful salt has been added. Drain, saving 1 cupful of the water in which the carrots have been cooked for the cream white sauce. 1 small can of peas, drained thoroughly, rinsed in cold water, then scalded quickly in boiling water and drained.

Melt butter, add flour, stirring constantly until thoroughly blended; add the liquid and seasonings. Let boil until thickened, stirring occasionally. Add cooked carrots and peas. This recipe serves six people.

Cauliflower has been called "a cabbage with a college education," and it makes an excellent change from some of the more common vegetables. Either the summer variety or the winter broccoli can be prepared in this manner: Creamed Cauliflower. 1 head cauliflower, 2 cups cream white sauce. Remove outer leaves, soak thirty minutes in cold water with the head down and cook with the head up, twenty minutes or until soft, in boiling salted water. Drain and heat in the cream white sauce. This recipe serves six people.

When the family tires of mashed or fried potatoes, try scaling them this way: Scalloped Potatoes. 1 medium sized potato, 1 1/2 cups water, 1/2 cupful Carnation Milk, 1/2 tablespoonful butter. Wash, pare and cut potatoes in thin slices. Put a layer in buttered baking dish, sprinkle with salt and dredge with a small amount of flour. Add milk and butter and bake until potatoes are soft. This recipe serves six people.

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