

ROSEBURG NEWS-REVIEW

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ROSEBURG, OREGON, MONDAY, SEPTEMBER 21, 1925.

U. S. SENATORIAL OUTLOOK.

Political wisecracks throughout the state are beginning to prophesy the political doom of Senator Stanfield as the result of an escapade in a cafe at Baker several nights ago, which terminated in the forfeiture of \$50 bail in the police court when the Senator failed to appear to answer to the charge of resisting an officer.

Simultaneously with the appearance of this cloud on the Stanfield political horizon comes the early symptoms of a boom for Bert E. Haney as a democratic candidate for Stanfield's seat in the senate. As a member of the U. S. shipping board, Haney has come into prominence by his clash with President Coolidge in blocking the sale of government ships to New York capitalists and insisting that they continue as government carriers until congress provides a subsidy.

Another formidable candidate, and one in which this state would take a just pride in electing as United States senator from Oregon, is Frederick Steiwer, of Pendleton. Friends of Mr. Steiwer are responsible for the statement that he is far the peer of any candidate so far suggested for United States senator, and while no definite assurance has come from Mr. Steiwer that he would be a candidate, it is a well known fact that he is in a receptive mood and his many friends are urging him to seek the nomination.

The producing facilities of the country are now at their peak, according to a bulletin issued by the Mechanics and Metals bank of New York. Some authorities claim that this producing capacity has been developed so far as to create a tendency to overproduction. Thus, it is said that the country is equipped to produce 500,000,000 pairs of shoes annually, where only 350,000,000 are needed, with similar conditions in many lines.

A Chicago dispatch says that a survey of building operations in the states of the middle west shows a very active condition in that trade, with heavier outlays than last year. It has been said that the recent activity in the building trade was due to the work being done to make up for the lack of construction during the war. But recent building operations would seem to have gone a good deal beyond that.

An Oklahoma wife says she shot herself to please her husband. Perhaps if more wives were given to studying their husbands like this one did, it would help greatly to solve the question of marital happiness.

A convicted writer has been sentenced to work on a farm. There are enough writers in the world to solve the farm help problem, but not enough of them have been convicted.

Autoists are agreed, in the case of the man who is going over Niagara Falls in a rubber barrel, that a puncture would be just as serious as a blow-out.

It was a real estate deal in which Ananias got caught, but there is a big field for speculation on what he might have done in this diversified age.

When another woman says that a woman "would be pretty, if"—the latter is pretty.

If the son is a "cut-up" the rest of the family has to cut down on expenses.

PRUNE PICKIN'S

BY BERT G. BATES

GOOD EVENING FOLKS—

Havin' just returned from British Columbia we are naturally subjected to a great many questions. And among them we have been asked if we have held up at the border line.

DUMBELL DORA THINKS

A marked woman is one who has been tattooed.

Now that they picked the national beauty at Atlantic City we suppose we will soon see her smiling in the tooth-paste advertisements.

Saw the Pendleton rouncup Friday and trimmed our finger nails with our molars while watching those buckaroos bulld-dog the steers. When it comes to throwin' the bull those boys even have this colyum beaten.

Divorced are Mr. and Mrs. Shedd. She wore her beauty mud in bed.

Market news today tells us that nuts of all varieties are in demand. At last somebody loves us!

The watermelon stands along the highway will soon close for the winter but they will soon reopen as palatial hotdog stands.

School started today and the drain pipes were badly clogged up as the mothers of the village rinsed the ears of their offspring.

Little Dumbell Dora has put away her one-piece bathin' suit and she tells us it will make a dainty hour's d'ouvre for some hungry moth.

If the high school football team wants to get in trim for the season they oughta try the new Charles-ton dance.

Now comes the winter of our discontent—our pay on the woodpile must all be spent!

The dancels have all returned from their vacations and they look awful. Some of 'em have a three weeks growth of eyebrows.

After the wife has used your razor to sharpen a pencil and open a can of sardines she has no complaint comin' when she asks you to shave the back of her neck.

Now that the sheiks and shebas have started to school again, father's gasoline bills should be much lighter.

These quiet autumn days with the waters of the Umpqua as calm as a millpond, with a grey mist hangin' over the hills, and the cawin' of the crows in the corn stocks made the wearin' of the red flannels a distinct pleasure.

The deer season has been on for some time and as yet we haven't even been presented with a set of horns, let alone a ham.

GOOD CROWD AND INTEREST AT REVIVAL

A tent full of very interested people listened last night to Evangelist Pippin and his sermon, "The Parable of the Lost." Preceding the preaching service was a good live song service which everyone seemed to enjoy.

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The world today was that they were trying to reconcile God to them instead of them being reconciled to God. He spoke of the scribes and Pharisees, how they found fault with Jesus because He commended and ate with sinners and that they were lots of scribes and Pharisees in the world today doing the same thing. He states that he was an ordained Baptist preacher and that he was out to preach the full gospel whether the folks liked it or not. Mr. Pippin is a mile-a-minute preacher and alive from the word "go." He preaches very earnestly yet very rapidly, moving quickly across the platform, sometimes leaving the platform entirely and going down with the audience, sometimes standing, sometimes sitting. But always "delivering the goods." It was remarked several times at the tent yesterday that he was a second Billy Sunday. He is a very pointed and plain speaker and says just what he has to say without any bouquets. He made it very plain to the people that he had no time for the Devil or any of his bunch, and that he was here to get a crack at the Devil and give him a real black eye.

It was announced that there would be services every night at the tent at 7:30.

State Press Comment

Crime and the Law.

In the lawless days of the middle ages, merchants hired companies of mercenary soldiers to accompany and guard their caravans.

In Portland, an armored car has been provided for the transportation of money and valuables. Express companies provide armed guards in their gun proof cars.

The American Bankers' Association estimates that bandits, crooks and burglars cost the American people last year the enormous sum of three billion dollars, and the association urges greater vigilance on the part of its own members in protecting their own property.

So far has private enterprise found it necessary for its own protection to assume functions properly belonging to the government. Murder has lost the dignity of a capital crime and degenerates into mere misdemeanor.

Arguments upon the deterrent effect of capital punishment lose their point, since the percentage of murderers actually caught and hanged is so small as to be negligible. Capital punishment works in England and Canada. In this country it has not been fairly tried.

The great fundamental purpose of government is to protect the life and property of its citizens. We are forced to believe that our governmental energies are being frittered away in the multiplication of trivial and conflicting laws, and that in the simple essentials of safeguarding life and goods we are slipping back to the conditions of the dark ages.

Oregon has prided itself on its progressive spirit. Suppose we inaugurate a movement to take theft and murder seriously.—Portland Telegram.

School Marks

Some of our school and college students feel the consciousness of a higher wisdom than the slow old timers possess. Hence out of the superiority of their perceptions, they evolve the theory that it makes little difference how high marks they get, provided only that they pass.

If 60 is a passing mark, they say, then that is just as good for their purposes as 90. Also, they think they should select from their lessons the things that will be particularly beneficial in the kinds of careers they want and let the rest go a little slow on book knowledge, oral flunking. And that they should so as to obtain time for the "broadening" contacts of student activities.

With a new school year beginning, it is a good time for the students of Ashland to make a choice between such conceptions of their lessons, and the ambition for high scholastic achievement.

Social activities will come as fast as they want them in later years, but the swiftly passing and golden student days will soon be gone. Better make the best of them.

The value of lessons is not so much the things learned, as the discipline gained in learning them. Slack application must tend to enfeeble the mental powers rather than strengthen them.—Ashland Tidings.

Our Foreign Debtors

A French delegation is enroute to the United States to take up the funding of the French debt. Joseph Caillaux, finance minister and head of the party, has made the statement that he hopes for a settlement of the debt question.

Mr. Caillaux hopes for a settlement of the debt question.

We hope that Mr. Hawley will stick to his desire to have foreign nations pay the debts they owe.—Grants Pass Courier.

KITCHEN CUPBOARD

By NELLIE MAXWELL

Things for the Table

A DELICIOUS pie which may be made with other fruit but is especially good with currants is as follows: Bake the pastry shell and fill with the following mixture—crush one cupful of currants, add one cupful of sugar, the yolk of two eggs slightly beaten and mixed with half a cupful of cold water and two tablespoonfuls of flour; cook until smooth, add a tablespoonful of butter and cool slightly before pouring into the baked shell.

Cover with a meringue, using the two egg whites and three tablespoonfuls of sugar. Brown in a moderate oven and chill before serving.

Canfield String Beans.—Slice the beans and put to cooking using a tablespoonful of butter for each pint of sliced beans, cook until well heated through, brown and arrange on a deep platter. Set in the oven to heat while a white sauce is prepared, using one cupful of rich milk, two tablespoonfuls each of butter and flour cooked together before the milk is added. Pour while hot over the eggs, sprinkle with finely minced green pepper or chives and serve hot.

Macaroni and Egg.—Cook until tender one cupful of macaroni broken into inch pieces. Put a layer into a buttered baking dish, cover with a layer of hard cooked eggs, cut into eighths, sprinkle with a little grated cheese, cover with a thick white sauce, repeat and top with buttered crumbs. Put into the oven and heat until thoroughly hot and the crumbs are well browned. Serve from the dish.

Stuffed Eggs.—For a supper dish on a hot night or for a luncheon dish, eggs are especially good. Cook in the shell and when cold remove the shells, cut into halves, remove the yolks, mash and season them with salt, cayenne, butter or cream, refill the halves and arrange on a deep platter. Set in the oven to heat while a white sauce is prepared, using one cupful of rich milk, two tablespoonfuls each of butter and flour cooked together before the milk is added. Pour while hot over the eggs, sprinkle with finely minced green pepper or chives and serve hot.

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PIRATES NEED BUT 4 WINS, SENATORS 5 TO CINCH PENNANTS

(Associated Press Local Wire.)

NEW YORK, Sept. 21.—Settlement of the major league pennant races this week is probable. The Pirates need only four victories out of their remaining ten games to capture the flag and the Senators five of their 12 contests.

Irish Meusel had a big day in helping the Giants top the Cubs 6 to 2 yesterday. He banded out four safeties, a homer, two singles and a double, scoring twice himself and driving in two other tallies.

Washington emerged on top in a 10-inning struggle with the White Sox, 6 to 5, Zachary relieving Walter Johnson in the eighth with the score tied at five all. Manager Eddie Collins of Chicago returned to the lineup as a pinch hitter after being laid up for several weeks with a sprained leg. Johnson twisted a leg muscle sliding into third base, but is expected to be able to pitch when his turn comes.

Arundel, piano tuner. Phone 189-L.

U. S. SAILORS DYING IN CHINA TYPHOON

(Associated Press Local Wire.)

MANILA, Sept. 21.—A typhoon, described by officers aboard the United States destroyers Ford and Pillsbury as the worst in their experience, swept three sailors overboard off Swinhao, China. Two were drowned. The third, a negro, was rescued after swimming through the disturbance for 45 minutes. The dead are: B. E. Stewart and M. C. O'Sullivan, both residents of South Carolina.

The destroyers were caught in the typhoon while enroute from China. The vessels arrived here today and sailors gave details of the encounter. The master waves swept over the ships and the funnels almost touched the water with every roll. Observers said that the same wave washed overboard both O'Sullivan and Stewart.

F. L. Hunt, negro, was swept over the destroyer Pillsbury, but after struggling in the water for 45 minutes he succeeded in reaching the ship and was pulled aboard.

Studebaker builds no yearly models.

Reginald Denny becomes the "1925 pioneer" of the open road in "California Straight Ahead," his latest starring Universal-Jewel feature, which opened last night at the Antlers Theatre for three days.

In this picture, which first night audiences hailed as one of the state's best, Denny sets forth for a motor trip across the continent in an elaborately constructed trailer. The trailer had been built for his honeymoon, but the honeymoon didn't come off because he showed up late for his wedding and his bride wouldn't marry him because she thought he'd been drinking.

That starts Denny off on a picture packed full of strange situations, mishaps, adventures, thrills and laughs, which makes "California Straight Ahead" one of the funniest light comedies of the season.

Though the motor trip and the attendant adventures may be a bit more stirring than the usual tourist's journey, at least more people would be tempted to set forth in the automobiles, if they were sure of going through all the things Denny did.

Liberty Theatre.

Although directly from Dublin, Charles Gerard has not lost any trace of brogue during his extensive travels. Furthermore, his portrayals of many different nationalities on "The Stage and the Screen" have perfected his training as a cosmopolitan.

In "Off the Highway," now playing at the Liberty Theatre, for instance, he interprets the part of a suave Englishman of disagreeable proclivities. He is willing to admit that it is the best role of a very interesting career.

In fact, Mr. Gerard was on the stage for many years before he became attracted to the screen. He even played for Jesse Lasky in the days before the invention of that funny little machine that took moving pictures. Henry D. Harr, Praloe, Schubert and Frohman.

His picture experience has been equally diversified, but not until he was cast for "Off the Highway," Hunt Stromberg's latest all-star special, did he have so adequate an opportunity for displaying his gifts for subtlety. As crafty, smooth-tongued Hector Kintolon, who is "nothing if not honest," Mr. Gerard achieves a finesse which is as rare as it is delightful.

Majestic Theatre.

One of the finest characterizations Milton Sills has yet given on the screen.

That is our opinion regarding "The Making of O'Malley," which opened last night at the Majestic Theatre with Sills in the stellar role. Incidentally, it is the first time in his career that Sills has been officially "starred" in a moving picture, and he amply supports by his performance the wisdom of the First National executives in starring him.

Thrills, love interest, pathos, suspense, unusual dramatic situations, real comedy—all are found in this picture. For genuine entertainment, which includes the proper amount of tears and laughter, "The Making of O'Malley" is all that could be desired. It is a striking romance of a

How to Iron Everything

From the smallest ruffle to the table linen or bed spreads without a Crease or Wrinkle

See us about this wonderful labor saver. This Ironer is electrically heated, electrically operated and the operator sits while at work. Unit replacements are inexpensive when needed.

Churchill Hardware Company

The Iron Mongers

New York policeman and a society girl who has renounced the ballroom for civic welfare work. The girl's refining influence lifts this burly, awkward "cop" to a newer and higher plane, as the action unfolds and the threads of a love plot are woven.

We sell woollens by the yard. Bernier the Tailor, 2 doors north Liberty theatre.

Y. M. C. A. CONVENTION TO DISCUSS PROPER MEMBERSHIP BASIS

NEW YORK, Sept. 21.—Evidence of the opportunity and power of youth to unite in combating "alarming tendencies affecting the lives of young men and boys on every hand" will be given when representatives of the Young Men's Christian Association of the United States and Canada meet in Washington, D. C., the last week of October. The international convention, which represents the common meeting ground of the associations from both sides of the border, will continue from October 24 to 26, and will be followed, October 27 to 31, by the annual meeting of the national council of the Y. M. C. A. of the United States.

Laymen and employed leaders from many of the 30 countries in which the associations of the United States and Canada are at work will be present at Washington.

To meet the problems of the day, young men must work in closer cooperation than ever before. Dr. the national council and the international committee, suggests. Speaking particularly of the problems in the United States and Canada, he said:

"When have the forces of crime and lawlessness, of bitterness and strife in social, racial and international relations, of materialism and of naturalistic philosophy, together with the perils resulting from the growing love of luxury, extravagance, ease and softness, and from a general spirit of compromise with down-grade tendencies, more beset and endangered the

life of our youth? We must present an impressive, visible unity to meet such a situation."

Dr. Mott also makes an appeal for the strengthening of the ties between the "English-speaking, Christian nations" of North America, and urges leaders of Church and State to concerted planning "in the interest of the right impact of the two countries on the non-Christian world."

An important issue at Washington will be the long-discussed question of the proper basis for active membership in the Y. M. C. A. Whether membership in an evangelical church should be required is an important point involved.

Finances will be in the foreground during much of the national council's meeting. Budgets for 1925, covering the work at home and abroad of the national council and state and training agencies, totaled \$3,324,929, of which \$2,422,813 had to be raised in contribution. The total was divided into two parts, \$1,510,911 for work in the United States, and \$2,324,019 for service in foreign countries. This does not include the sum raised each year by local associations for use in their home communities.

School supplies—tablets, pencils, pens, ink, pen points, Palmer and note book paper, Lloyd Crocker.

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