

ROSEBURG NEWS-REVIEW

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

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ROSEBURG, OREGON, THURSDAY, SEPTEMBER 24, 1925

STARTING A BUSINESS.

Every year a certain proportion of people start doing business for themselves. They are not satisfied to accept the status of a wage or salary earner, but they desire the independence and chance for expansion which success in business gives. The great majority of course, try out by starting some kind of a retail store. It is a fine spirit of initiative, but there are certain principles of success that will commonly have to be complied with, if the aspirant for profits expects to obtain the results he seeks.

According to reports submitted by the state prohibition department the month of July was a lamentable period for violators of the Eighteenth Amendment in Oregon. Commissioner Levens, state enforcement officer, has crowded the bootlegger at various points, and during that month his assistants located and confiscated sixteen stills and seized 400 gallons of bootleg liquor, which was destroyed. In connection with these seizures and other activities of the officers, 192 persons engaged in criminal operation of illicit stills or in possession of liquors, were arrested.

The network of rural free delivery routes which encompass the United States was enlarged by the addition of 498 new routes and the extension of 4228 existing ones during the fiscal year ending June 30, 1925, according to figures announced by Postmaster General New.

The value of a man's services cannot always be measured by the salary he receives. For example take the American aviators serving in the French army against the Riffian rebels. Their pay is about one franc a day, but Abd-El-Krim, the Riffian chief, has such a high appreciation of their ability that he has offered \$5,000 a head for them dead or alive.

The Umpqua Chiefs and Squaws are rarin' to go to the state fair at Salem next week, and their efforts to put this old county on the map at that time is an assured fact.

Here's hoping present weather conditions tide over until the curtain has been drawn on the festivities at the Oregon State Fair.

PRUNE PICKIN'S

BY BERT G. BATES

GOOD EVENING FOLKS—

Today was naturalization Day in the circuit court. And after supper the list of historical questions fired at the applicants and their answers.

DUMBELL DORA THINKS

A Mud Hen lays China eggs.

I dread the winter's snowy blizzards. It makes me cringe and shiver to think of snow and ice that lasts on lake and pond and river. I dread to think of buying coal to keep the fire going, and dreading down my little red I dread to see it snowing. Some look on winter as immense, with coating and with skating, I only look at the expense which I'm anticipating.

Ye ed. attend a community fair yestiddy and Guv. Pierce had one of his ambassadors on the program and he started talkin' and we got tired and besides we hate to hear politics discussed by a feller who's tryin' to grind his own ax, and so we sneaked out the side door and when we left, the feller was still talkin' and we wonder if the farmers at the meetin' got home in time to pat their cows?

Don't be too optimistic folks. All this money we're savin' on taxes will be spent on something else.

The land products show will start at the armory tonight. Ye ed. was over there this a. m. lookin' around and a feller took us by the arm and asked us to come over in the corner to see his corn. We didn't know whether it was on the stock, his foot or in a bottle so we stood pat and refused to budge.

The state fair opens next week and the Umpqua Chiefs and Squaws will visit the event Friday. The Squaws are goin' for the purpose of seein' that the Chiefs perform the real purpose of the trip—boostin' the county.

Heat with gas.

CHIEF ENGINEER OREGON CAPITOL, DATH VICTIM

SALEM, Ore., Sept. 24.—Jacob Warner, 54 years old, who for 13 years has been chief engineer at the state capitol, died suddenly early today from a heart attack.

LAURELWOOD IMPROVEMENTS

The new paving will soon be completed, and with the high school erected, lots are sure to advance in value. For a short time lots will sell at \$200 for forty feet. Some of the choice lots are still available.

CHARLES McVEAGH NEW AMBASSADOR TO JAPAN

WASHINGTON, Sept. 24.—Charles McVeagh of New York today was appointed ambassador to Japan.

Mr. McVeagh had been submitted to Tokyo and has been found acceptable. He is a lawyer of wide experience and the son of a former cabinet officer. The ambassadorship has been vacant since the death several weeks ago of Edgar A. Banoeroft of Chicago.

Mr. and Mrs. F. L. Schneider, of Medford, motored here yesterday, and Mr. Schneider attended to business matters.

THANK YOU

Roseburg Rebekah Lodge No. 41, wishes to thank all who donated roadbeds to send to Portland to the Sovereign Grand Lodge, the Fern for packing and shipping and the News-Review for publicity given.

PRICES OF GRAIN SLUMP AS EXPORT MARKET WEAKENS

(Associated Press-United Wire.)

CHICAGO, Sept. 24.—In every grain pit on the Chicago Board of Trade, new low price records for 1925 were chalked down today. General selling upon the part of owners was the rule, and the consequent fall in values forced into operation many standing orders to stop losses at various pre-arranged limits.

Weakness of prices was the most acute for the bread grains, wheat and rye, neither of which at present has any export outlet from this country.

Winnipeg, Man., Sept. 24.—Sustained weakness brought about a further recession in the prices of all grains here today. October wheat declined 4-8 cents with the deferred months sharply lower.

All members and friends of the Fullerton P. T. A. are requested to be present at the first meeting of the new year on Thursday, Sept. 24 at 7:30.

MURDER TRIAL OF CONVICT MURRAY OPENS OCTOBER 5

(Associated Press-United Wire.)

SALEM, Ore., Sept. 24.—Subpoenas have been issued for 21 persons who will appear as witnesses for the state in the trial of Jim Murray, Ellisworth Kelly and James Wilcox, who escaped from the state penitentiary August 12, after killing J. M. Holman and John Sweeney, two guards.

The persons whom the state will call as witnesses are: Lloyd T. Rignold, county coroner; George Weigel, a photographer; Dr. W. Carlton Smith, Dr. G. E. Prime, J. S. Murray, chief clerk of the prison; Robert Crawford, flax superintendent at the prison; A. M. Dalrymple, warden; Peter J. White, guard; J. L. Nesmith, turnkey who was knocked out with a cudgel by the escaping convicts; John Davison, guard who killed Oregon Jones during the break; Charles McKinley, W. E. Gardner and S. B. Sandeter, guards; Lute Savage, guard who was wounded by the fugitives; Zisa J. Zinn, taxicab driver who was kidnaped and whose car was commandeered by the escapes; Leo Wilde, Otto Luchter and N. W. Miller, three Monitor youths who were kidnaped by the fugitives and who took them to

the Newman home near New Era, George Robison, Alice W. Osborn and W. H. McElroy.

GERMAN UNIVERSITY SHATTERS THE AGE-OLD EDUCATION TRADITION

LEIPZIG, Sept. 24.—The first German professor of soft bread specialties has been conferred by the Leipzig University on Dr. Hermann Altrock, who has been an instructor of gymnastics at the Bismarck Stadium. His appointment virtually revolutionizes the time-honored tradition of a thousand years, that graduates were solely intended for mental education.

For the new professor of calligraphy is not a mere appendage, but a fully accredited member of the faculty.

15c CANS OF PAINT

When you want just a little paint, varnish, enamel, stain, etc., go to Carr's and get a 15c can. Quality goods. Also gold and aluminum paint and shellac at 15c. Paints come in 20c size also. Carr's.

A Distinct Advantage in Buying Two-Trouser Suits

We are offering the very best Washougal Woolen Mills Men's Two-Trouser, Pure Virgin Wool Suits, faultlessly made, late style, popular weaves, at the very moderate price of only

\$40.00

Very many Roseburg men make a practice of buying two-trouser suits, as they give a most satisfactory service. Prices range from

\$32.50 to \$40.00

Harth's Toggery

Stetson Hats and Florsheim Shoes

KITCHEN CUPBOARD

By NELLIE MAXWELL

Different Foods

HERE are a few suggestions which will add variety to the menu:

Potato Soup With Stock.—Pare and slice six potatoes. In a frying pan melt two tablespoonsfuls of butter and slowly cook the potatoes in it with one sliced onion and half a cupful of celery.

English Beef Soup.—Take two and one-half pounds of lean beef, cut off and reserve a quarter of a pound and put the remainder through the meat grinder. Pour over it three pints of cold water, let stand for half an hour, then heat to the simmering point, simmer three hours, then strain.

Roast Pork With Cherry Sauce.—Parboil a loin of pork, then place it in the roaster with a little water, three sliced carrots, two chopped onions, a sprinkling of powdered thyme, parsley and cloves. If covered tightly it will not need basting.

Green Stuffing for Fowl.—Mix together two cupsful of soft bread crumbs, one-half cupful of melted butter, the grated rind of a lemon, one-fourth of a cupful of finely chopped parsley, a teaspoonful of thyme and marjoram, one-half teaspoonful of salt and pepper, two tablespoonfuls of finely chopped green pepper and a tablespoonful of minced onion.

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EVENTS GROW ON PROGRAM OF THE STATE FAIR

American Legion to Open Activities With Stunts in New Pavilion.

MARSTERS WILL TALK

Local Member of State Fair Board to Accept New Building—Roseburg Band to Play.

SALEM, Ore., Sept. 24.—(Special to the News-Review.)—A large crowd upon events in the tentative program just announced by officials for the state fair, which opens in Salem, Monday, September 28th. The initial date will be marked as American Legion day.

The formal opening of the floral show in the new pavilion, with an address by Governor, Walter M. Pierce, will mark the midway, this show to be put on by all the leading florists of Oregon. Races will follow and in the evening Legion men will take over the stadium for their competitive events.

The Klitte Band of Tacoma, will arrive on Tuesday to remain during the week. This will be Grange and Woman's Day, and will mark the opening of the Horse show, featured by the appearance of Mrs. Hallie Parrish Huges, Salem vocalist.

Wednesday, Salem day, will witness the closing of stores and houses of business and the exodus of everybody toward the state fair grounds. In honor of Governor Pierce, the derby will be a feature of the racing program. It will also be the 2188 race, carrying a purse of \$2,000. The dedication of the new industrial club building will be of general interest. F. E. Lynn, of Perrydale, president of the fair board, will make the introductory address, followed by Governor Pierce. A. C. Martens, of Roseburg, will accept the building for the fair board. The G. A. R. Rifle and Drum Corps will make its initial appearance on this date and will remain during Thursday and Friday.

Wednesday evening will take place the annual meeting of the Puredbred Livestock Association members in the committee room of the industrial club building.

Thursday, Portland, Elks' and G. A. R. Day, is expected to reach the high water mark in attendance, with a special train, arriving from Portland at 9:30, bringing hundreds of Portlanders to the fair. A guest of the fair board on this date will be Miss Virginia Ringler, queen of the recent Grubham fair and her princesses. Thursday afternoon a fast racing card is scheduled, with the 2:12 trot outstanding. This carries a purse of \$2,900. Between races 100 homing pigeons will be released by the Flying Pigeon Club of Portland, the time of their arrival in Portland to be announced later. In the evening members of the Puredbred Livestock Association will banquet, this to be followed by a special horse show program in the stadium.

Hospital Day, Friday, will attract members of Boosters' clubs from all parts. The Mt. Angel band will come over for the occasion, and hoister stunts will be interspersed throughout the various events of the day, with prizes awarded on the following basis: A first cup to the organization which puts on the most spectacular stunt in the stadium at night, regardless of the nature or character of the stunt; a second cup to the organization whose parade and stunts best advertise the locality from which they came; a third cup to the organization which has the largest ratio of its active members at the fair in proportion to the number of miles travelled in order to reach Salem.

A meeting, arranged in the industrial club building, by the Salem Garden Club, in which Jesse Curry and Frank Riggs, well-known floral authorities of Portland, will talk, should prove of interest to all garden lovers. This will be at 1:30 o'clock, Friday night, the Oregon Jersey Cattle club will hold its annual meeting.

Saturday, Shriners' Day, will feature stunts and music by the Shrine band and chorists of Portland. The automobile style show and parade will attract more than ordinary attention, the parade forming a noon in front of the Marlow Hotel and passing through the streets of Salem out to the fair grounds, where judging will take place, and awards given out. A special horshow in the stadium in the evening will close the week's events.

Heat with gas.

IRISH FINGER PRINT BABIES.

DUBLIN, Sept. 24.—An increase in the number of deserted babies prompted the Union Commissioners to order that fingerprints be taken of babies under three months of age who are dis-

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

PITTSBURG TEAM GETS OVATION AS PENNANT IS WON

(Associated Press-United Wire.) NEW YORK, Sept. 24.—The National League pennant race is over with the bunting nailed firmly to the Pirates' mast. Washington could settle the American league controversy today if it should win its double bill from the Indians and the Athletics should bow to the Browns.

Pittsburgh has been chasing the championship for 16 years without success. Manager McKeechie, his assistants and players were given an ovation by fans who swarmed the field yesterday after the Corsairs defeated the Phillies, 2 to 1. President John A. Heydler of the National league, at the game, extended his congratulations.

Egger Peckham, Washington shortstop, has been chosen as the American league's most valuable player in 1925 by a committee composed of one veteran baseball writer in each city of the circuit. He received 45 points out of a possible 64. Al Simmons of the Athletics was given the next best rating, with 41 points.

The Giants concluded their appearance at St. Louis by taking a double trouncing from the Cardinals, 8 to 0 and 5 to 2. Sotheron blanked the New Yorkers in the first fray. The second game was called after six innings to allow the Giants to catch a train.

Chicago took the final game of a series from Brooklyn, 2 to 1. The Robins have lost 10 straight. The victory gave the Cubs an even break in the 22 games played this year with Brooklyn.

The Braves annexed both sections of a double header from the Reds, 6 to 1, and 2 to 1, the last game going 12 innings.

While the Senators were without a game due to cold weather, the Mackmen whipping the Browns twice, 4 to 3 and 7 to 2, cutting Washington's lead to seven and one half games. Hale's circuit smash with two on base, sowed up the first game, while successive homers by Welch and Holt in the fifth inning decided the second fracas.

Garland Braxton, recruit from the Springfield eastern league club pitched his first game for the Yankees and defeated the White Sox, 7 to 6.

Detroit topped the Red Sox 15 to 1. Fred Haney third sacker for the Tigers, sustained a slight concussion of the brain after being hit by a pitched ball by Howard Egan in the fourth inning. Haney was taken to a hospital.

Heat with gas.

ADA LEWIS, NOTED ACTRESS, PASSES

(Associated Press-United Wire.) NEW YORK, Sept. 24.—Ada Lewis, prominent on the stage as a comedienne for almost forty years, died today at her home in Hellis, Long Island, following a nervous breakdown last January.

The veteran actress had been in a state of coma during the last four days.

Miss Lewis, who in private life was Mrs. John Farr, was 52 years old.

While she was in her teens she originated the stage character of a "tough girl" with which her name and fame were always associated. She boasted of never having missed a performance during her stage career of more than 35 years.

NOTICE BIG DIFFERENCE IN THE WAY YOU FEEL

Quit Poisoning Yourself Today; Feel Better in Few Hours or No Cost.

Make this test! End suffering from indigestion, Pimples, Pains in Back and Sides, Constipation, Headaches and tired, rundown condition. Due to Self-poisoning because of sluggish liver and clogged intestines.

Take a pleasant spoonful of Dr. Thacher's Liver and Blood Syrup

after the next two meals. In less than 14 hours notice the quick difference in the way you feel. Contains pure vegetable ingredients approved by physicians. Helps nature cleanse and tone your liver—strengthen your digestive tract—soothe the tired and overtaxed nerves, brace up your system and purify your blood and restore your energy again. You, too, must be satisfied, or no cost.

Dr. Thacher's is sold and recommended under his guarantee by Nathan Fullerton, Roseburg, Ore.; Drain Pharmacy, Drain, Oregon.