

ROSEBURG NEWS-REVIEW

Issued Daily Except Sunday by The News-Review Co., Inc.

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

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

Entered as second class matter May 17, 1920, at the post office at Roseburg, Oregon, under the Act of March 2, 1879.

SUBSCRIPTION RATES

Table with 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 .40; Weekly News-Review, by mail, per year 2.00

ROSEBURG, OREGON, FRIDAY, SEPT 25, 1925.

VERY CREDITABLE SHOWING.

Successor to the annual county fair that passed into history years ago and more widely representative of the county's soil resources than the berry carnival, the land products show, which is being held at the Roseburg armory this week, is a highly creditable exposition of the very best that is produced from Douglas county's fertile soil, amid the blessing of unexcelled climate and through the application of intelligent and progressive husbandry.

Four cabinet officers, as well as several of their aides, have gone to the bat for the government in the match against Colonel Mitchell and declared that the federal air service should remain subordinate to the army and navy bureaus, instead of being transformed into an independent department.

The difficulties at Kelso, Washington, are likened to two cats with their tails tied together—then thrown over the clothes line. And the city is certainly getting a lot of abominable advertising that good citizenship does not relish.

The duck hunting season opens on October 1. This form of sport should be much safer for human life than deer hunting, although it would be advisable for airplane pilots to main high altitudes until the season is over.

The land products show at the armory is conclusive evidence that Douglas county can produce the best in the west—when it comes to all sorts of fruits and vegetables.

Looks like old Jupe is getting ready for the usual sprinkle during the state fair.

A lot of fellows make a plaything of their work. That's the reason they play out.

Lest you forget—take in the Land Products Show to-night.

DID YOU EVER STOP TO THINK

(By E. H. WAITE, Secretary, Shawnee, Okla., Board of Commerce.)

THAT the most despicable creatures are the home-city-knockers. Many cities have many of these pests.

THAT one can find excuse and even charity in his heart when circumstances seem more to blame than the knocker, but no one can have patience with a deliberate knocker.

THAT knockers not only hold back progress, but use every effort to hold back development for those cities who do not deserve to be the object of their disordered brains.

THAT it speaks little for the advancement of a city that is supposed to be on the road of progress when they allow a bunch of pin-headed, rattle-brained ignoramuses to try to sap the life blood out of it by continual knocking.

THAT in many cities there are a lot of men who have nothing to do and wouldn't do anything if they had a chance; they hang around the streets or any public places where loafers are allowed.

THAT these "misfits" spend their time in knocking the home city and especially everything that is being done to make it a better business city.

THAT they knock the city government; they kick at the way the business men run their business; they beef and stew about anything they can think of; they are long on tongue and short on brains.

THAT they won't ever try to see the bright side of anything, but always see the dark side.

PRUNE PICKIN'S

BY BERT G. BATES

GOOD EVENING FOLKS—

Ye ed, spent the evinin' At the Land Products Show Yastiddy eve. Kenny Quine was Standin' by an Empty booth and We suspect that It contained what He grew in his Backyard garden.

DUMBBELL DORA THINKS

A Home product show is not complete without an exhibit of home brew beer.

It makes a feller feel good to take a look in at the armory this week and see what the good ol' farmer is spendin' his spare time doin'.

Judgin' from the size of the punks on display we'll have very few insipid piss durin' the comin' season.

Those grangers certainly make the city feller look sick when they display their products of the soil. There is no wonder to us they look healthy.

"MORE DEADLY, ETC." One meets a lot of nuts and boobs As through the world one chugs; Just now the orchard men declare They want some lady bugs!

What a lot of perfectly good ocean will be wasted if they reduce all the flouts!

THE LIGHT OF LOVE

They say there's no romance in modern business. How about that North Side shop calling itself "Love's Sunlight Bakery" and selling "Honey-Crust" bread?

Motto in the wrestlers' club:

"Say it with cauliflower."

HE ISN'T

They coin a lot of foolish talk— Some snappy, bright and witty; Yet sudden death awaits the bird Who first said "sittin' pretty."

There are three kinds of powder—face, bug and gun—and the most deceitful of these is face.

THE PRIGGLING'S BACK

Famous sayings of unknown men: "Say, bo, can you slip us the price of a place to flop?"

Isn't it strange?

The fellows who solve all the world ills in the pieces they write for the papers are never asked to sit in at the conference table.

ON THE SQUARE

Fidelity's a priceless gem And loyalty's true blue. We thrill to read in lumber ads That even planks are true.

Sometimes preparedness is the only assurance of permanent peace—nobody wants to fight Jack Dempsey.

Having received the proposals to trim down the navies, the delegates can now proceed to trim down the proposals.

The surest way to get a bad spell of weather is to write a laudatory editorial telling how ideal it really is.

Cafe Pickins

"Very few milk ads show the milk's color as blue."

The Movie Studio is now open at 225 N. Jackson St. Phone 502.

EUGENE STAGING 30 DAY DOG SHOW

(Associated Press Leased Wire.)

EUGENE, Ore., Sept. 25.—With some of the finest dogs on the Pacific coast entered, the annual three-day trials of the Oregon field trials club will open here today with the derby. Hatters from Oregon, Washington and California met last night for the drawing of places.

Clark Day of Eugene is field marshal. The trials are to be held seven miles west of Eugene. Chinese pheasants and Hungarian partridges are to be used in the events.

BENSON P. T. A. MEETING

Don't forget that Benson P. T. A. meets at Benson school this evening at 7:20 o'clock. Parents are urged to be present. Refreshments will be served and a good time is assured.

LANE CO. FAIR POPULAR.

(Associated Press Leased Wire.)

EUGENE, Ore., Sept. 25.—All attendance records for the Lane county fair were broken here yesterday. Eugene day, when 17,000 paid admissions were recorded, an address by Governor Pierce was a feature of the day's program.

Today is Cottage Grove day and marks the closing of the four-day fair.

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

State Press Comment

Rail Safety and Autos

During 1924 American railroads carried 931,000,000 passengers with only 149 fatalities. That is an average of one passenger killed for every 6,244,000 carried. That is almost equivalent to carrying the entire population of Canada and on by killing one Canadian.

It is strangely in contrast with the record of American automobiles during the same 12 months. More than 18,000,000 passenger and commercial automobiles use the public highways. In 1924 they were responsible for 19,000 deaths and 450,000 injuries.

Railroads properly take pride in their fine record. It has not been achieved without effort. Railroads for years have been pioneers in the "safety first" movement. Employees have been trained to regard safety of passengers as paramount and to safeguard their own lives and limbs in the operation of trains. Intelligent and persistent efforts along these lines are yielding fruit in the low mortality among passengers.

There is still much gross incompetence and reckless operation of automobiles on the highways—probably a preponderous of carelessness.—Spokane Review.

The Only Relief.

NAPA, Cal., Sept. 21.—A stolen automobile with an alleged drunk driver, careening wildly down the wrong side of the road near St. Helena yesterday, crashed into a car containing four persons, killing one of them, Mrs. Emma Louise Spiras of Myrtle Point, Ore. All of the others in both cars escaped injury.

Here is a routine paragraph culled from the news of the day, as transmitted by the Associated Press. There is nothing unusual about it, for similar things are happening all the time. But it is interesting because of the tragic injustice of the woman's death.

Here she was, driving peacefully along the public highway, on her own side of the road, within the speed limit, and observing carefully all the numerous laws made and provided for the guidance of those who travel, when she was crashed into and killed by a maniac who was breaking about all the laws in sight. The death of Mrs. Spiras, under the circumstances, was a crying shame, and something ought to be done about it.

One's first natural reaction is that a law ought to be passed forbidding such things. But what good would another law do? The killer was drunk, which was a violation of one law. He was exceeding the speed limit, which was a violation of another. He was on the wrong side of the road, which was a violation of still another. Passing more laws will be a waste of time until we force what we have.

About the only remedy that offers any prospect of relief is greater caution on the part of the sane and sober drivers who so upon the roads. If one would be safe in these days, he must drive always as if he expected to meet a maniac or a fool at the next turn.

That sounds silly, of course. The easy way—the popular way—would be to pass a law that would cover the whole subject and relieve us all of further responsibility. But what good would that do us after we are dead? We might just as well admit that there are some things that can't be accomplished by passing a law, but must be left to the judgment, caution and good sense of the individual.—Eugene Register.

The Trigger Again

A young man was shot near Hillsboro while stealing grapes from a vineyard.

He had no business stealing grapes. He had no business in somebody else's vineyard. He was

TRIMMED HATS \$5.00

Very newest fall hats, quality in looks and wear. Buy them for \$5.00 Carr's. Other cheaper styles also in stock. Or if you wish to make your own we have a big line of materials. Carr's.

"Brackens"

One of the New Fall Colors

Brackens are rich shades of brown from the dark Scotch brambles to the lighter fawn shades. Other good ones are Antwerp and bottle blues.

The Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

Label means new color, new style, new fabrics and always—fine quality—

Duds for Men, Inc.

QUINE BROTHERS

© 1925 Hart Schaffner & Marx

KITCHEN CUPBOARD

By NELLIE MAXWELL

Summer Dishes

GREEN vegetables are especially good for you during the spring and early summer, they should be served often.

Peas in Apple Jelly.—A pint of shelled peas will make six individual molds. Cook the peas in just enough water to keep them from burning, adding a teaspoonful of sugar and a slice of onion when tender, drain and cool. Soak one tablespoonful of gelatin in two tablespoonfuls of water, then add one and one-half cups of rice seasoned meat stock, boiling hot. Stir until the gelatin is dissolved, then strain and chill; add the peas and a tablespoonful of chopped red pepper, stirring until the jelly begins to thicken. Pour into molds, wet with cold water and place on ice. Serve, turned on sliced cucumbers dipped in French dressing or on water cress. Garnish with roses of mayonnaise.

Mousse of Peas.—Cook a pint of peas until tender, then put through a sieve. Add one cupful of thick white sauce, one tablespoonful of gelatin softened with cold water, one beaten egg, paprika and white pepper to taste. When cool fold in one cupful of whipped cream and pour into small ramekins to chill. When serving, garnish with a pint of whipped cream topped with minced parsley.

String Beans With Sour Sauce.—Cook a quart of string beans cut into halves, then slit one lengthwise. Cook in boiling salted water until tender. Drain and rinse in cold water. Shred a small can of plumpets and mix with the beans, then add one-half cupful of cream beaten with two tablespoonfuls of vinegar, half a teaspoonful of salt and a dash of pepper. Serve with sliced corned beef or ham.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla. This makes two dozen. Drop by spoonfuls on baking sheet.

Macarons.—Take one cupful each of corn flakes, sugar and coconut. Beat two egg whites until stiff; add the sugar, then two tablespoonfuls of flour, the other ingredients, a little salt and a teaspoonful of vanilla