

ROSEBURG NEWS-REVIEW

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ROSEBURG, OREGON, TUESDAY, DEC. 22, 1925.

IMPATIENCE FOR WEALTH.

The question is asked what must be the effect on the ordinary run of young people, when they learn about those who have in a short time been able to acquire some large amount of money. They read about a football hero who picks up hundreds of thousands of dollars in a few weeks after leaving college, about moving picture actors and actresses who earn sums far greater than is paid the president of the United States, etc. The question is asked, as to how far such dazzling successes must create discontent with the ordinary slow processes of work.

Soon be time for a Merry Christmas—and a Happy New Year.



THE REFUSAL.

It takes some courage to refuse to give the coins that gleam and shine, to help a cause some friends may choose to boast as being high and fine. To me came Mrs. Jigsmith Jones, the relict of two plutocrats; she wants to raise ten thousand bones to build a home for alley cats.

Advertisement for Globe-Wernicke Sectional Bookcases, McKean, Darby & Baldwin Complete Housefurnishers, Roseburg.

PRUNE BEAUTY PICKS

BY BERT G. BATES

GOOD EVENING FOLKS—We still believe That the feller Who wrags about Gittin' outa bed These cold mornin's And hopin' into A tub of cold water Is a gal dang liar.

DUMBELL DORA THINKS The Sheridan street bell ringers oughta be hired to handle the Salvation Army kettles durin' the Xmas season.

A love affair can't be served warm but once. The height of foolishness is a dumb girl turning a deaf ear to a blind man.

A man is also known by the lawyers he keeps. If all the headlines about income tax reduction come true, the government will be paying us all money in about two years.

THE HUNGRY BRIDE! She wore a grey hat and carried a bouquet of sweet peas.—Michigan State Journal.

The riches that once took wings now take wheels.

NO EXCUSE FOR JOINING Mrs. Sweetly: Are you going to join the Parent-Teacher Association? Miss Minerva: No, I'm not a teacher, and no one has invited me to be a parent.

"Just put yourself in my place!" exclaimed the man as he rose to give the woman his seat.

The longer the nights the longer to sleep and forget the troubles of the day.

The particular kind of culture the world most needs, just now is agriculture.

This war against rum Makes intelligence flicker, For both sides are trying To help us down liquor.

Illuminated deep sea fish have been discovered near American shores. If found within the two-mile limit, no wonder they are all lit up.

SAVES TROUBLE! The solution to next Friday's crossword puzzle will be found below.—Denton Okla., Record.

Many a modern girl would rather attend a hopfest than work on a hopchest.

Would-be: If I didn't tell you that I only paid \$19.98 for this suit you'd think I paid \$60.00 for it, wouldn't you? Prince: Yes, if you told me over the phone.

Probably more men fall from lack of ability than from lack of honesty.

A man married a blonde, now he is living with a brunette because the blonde dyed.

Electric lights 60 and 40 watt, 50 cents at Parslow's.

COPEO FORUM HOLDS BUSINESS AND SOCIAL MEET

The Copeo Forum, an organization of the employees of The California Oregon Power Company, held a business and social meeting at the Moose Hall last night. The business session was followed by a demonstration of first aid methods and resuscitation after which a Christmas party was held.

COOLIDGE PLANS REPLY TO BID TO NON-WAR CONGRESS

(Associated Press Special Wire.) WASHINGTON, Dec. 22.—President Coolidge is working on a reply to the League of Nations invitation to a preliminary disarmament discussion in an effort to find a way to accept.

Advertisement for I. ABRAHAM THE SILK STORE, featuring a portrait of a woman and text about Christmas shopping and quality of goods.

ANNOUNCEMENT Barnes Barber Shop, Cass street, wishes to announce the opening of a modern, thoroughly equipped beauty shop.

MASONS, ATTENTION The annual election of officers for Laurel Lodge, No. 15, A. F. & A. M. will be held Wednesday evening, Dec. 23rd.

SEAWEED IS TABLE DELICACY IN JAPAN—DECLARED NUTRITIOUS TOKYO, Dec. 22.—Seaweed in Japan is a dinner delicacy.

WINTER SCHEDULE of STAGES Effective Dec. 15, 1925 SOUTH BOUND

BEAUTY OF CASTEL NUOVO TO BE REVEALED TO TOURISTS NAPLES, Dec. 22.—After thirty years of intermittent efforts on the part of the successive mayors of Naples, supported by prominent art lovers, it has been decided to raise the curtain on the building which as long has marred the superb beauty of the famous stronghold known as the Castel Nuovo.

PACKING CRATING and SHIPPING SERVICE We attend to all of these details with expert ability. Having specialized in the execution of such work we are adept at it. Let us quote this by a trial.

Advertisement for Efficient Housekeeping featuring an illustration of a woman cleaning and the name Laura A. Kirkman.

NEW DISHES THIS WEEK

TOMORROW'S MENU Breakfast: Orange Juice, Scrambled Eggs, Bacon, Toast, Luncheon: Coffee, Griddlecakes, Syrup, Fruit Salad, Doughnuts, Cocoa, Dinner: Corned Beef, Rice, Cold Slaw, State Cake Pudding with Liquid Lemon Sauce, Coffee.

Baked Ham with Apples: Put a one and one-half pound slice of ham into a baking pan, and cover it with six pared, corad and sliced Mackintosh apples; add one cup of light brown sugar and two cups of cold, sweet milk and bake for one and one-half hours in a medium oven. Serve hot.

Pop-Overs: Butter pans (white cold will do) with cold butter. Sift together one and one-half cups of pastry flour, one-half teaspoon of salt, and one teaspoon of granulated sugar. Add one-half cup of cold, sweet milk, stir well, then add one cupful more of milk and beat. Now add one teaspoon of melted butter and, when this is mixed in, break one egg into the batter and whip with a silver fork.

Onion-Pepper Ketchup: Put through your food chopper 12 green sweet peppers (seeds and stems removed) and 12 medium-sized onions with skins removed. Add one and one-half cups of granulated sugar, two teaspoons each

of ground all-spice, cloves and cinnamon, and two cups of elder vinegar. Shimmer all for one and one-half hours and then turn, while still hot, into hot jars which you have sterilized by boiling in clear water, empty, for 15 minutes. Put on a fresh rubber ring and seal airtight at once. This recipe makes a very little over one quart jar. The remainder may be eaten on the table.

State Cake Pudding: Crumble any kind of stale white cake. You will need three cups of it (not packed down). To this amount of crumbs add the juice and grated rind of two lemons, one cup of cold sweet milk mixed with one beaten egg, and three-quarters of a cup of granulated sugar mixed with a pinch of salt. Mix well and let bake in a buttered pudding dish for 10 minutes in a moderate oven. Serve with an ordinary liquid vanilla sauce.

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ELDER SON OF PRINCESS MARY STATES MOST BORROWED BABY. (Associated Press Special Wire.) HARROGATE, Dec. 22.—George Henry Hubert, elder son of Princess Mary, has become the most "borrowed" baby in England.

King George and Queen Mary, the grand parents, are particularly fond of the boy, and when he isn't romping about Buckingham Palace or Windsor Castle, George is "loaned" to Lord and Lady Hereford, parents of Viscount Lascelles, at Harwood House near here where a playground has been fixed up for his especial benefit.

Now and then George Henry goes to Curzon House in London, the residence of the Duke and Duchess of York. Ever so often he is taken to St. James Palace to pay his respect to his uncle, the Prince of Wales, and Prince Henry.

Goldborough Hall, between York and Harrogate, is really the home of George Henry, but he has been so busy making kin visiting tours this fall that his parents have seen but very little of him. Two nurses accompany Master George on his tours in a powerful limousine which the young man, who will be three years old February 7th, already claims as his alone.

Stedsbaker builds no yearly models. Put that personal touch to your Xmas greeting cards by having your name printed on each card. See the News-Review office for a nice line of samples at a reasonable price.

Advertisement for GRIMM'S MILK BREAD, IDEAL BAKERY, featuring an illustration of a woman and a child.

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