

ROSEBURG NEWS-REVIEW

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

ROSEBURG, OREGON, FRIDAY, JAN. 29, 1926.

THOSE WHO ARE DROPPED OUT.

It was remarked a few days ago at a certain noted college, that 50 students were going to be dropped out at once. Probably there are many of these institutions that are letting more than that number go.

Ike Patterson, republican candidate for governor, according to authentic information coming from various parts of the state, is the strongest candidate so far mentioned for the important office.

Now that the United States has joined hands with the world court it is in order for Uncle Sam to junk all war ships, eliminate the big overhead of our navy and reduce our fighting forces to the limit.

Here's hoping the income tax jugglers at Washington, D. C., will get this important matter adjusted before 1925 incomes are due.

If you want to "step high and pretty" tomorrow evening there's a regular old-fashioned country dance to be held under the direction of Charley Lockwood at his new business home.

Those Coos Bay Elks who visited Roseburg last evening were a lively bunch. There's nothing quite so stimulative as a salt air diet—mixed with the delightful ozone of the Umpqua Valley.

Italy has declared against the "wicked hip shaking dance." This is a sign that the Italian government is not to tolerate the Charleston.



OLD HOME TOWN.

I'm visited by many wights who come from Hicktown-on-the-Heights, which once was my abode; to see my self-worn face again these patient and determined men walk weary miles of road.

PRUNE PICKINS BY BERT G. BATES

GOOD EVENING FOLKS— We've about decided That the druggists Are the only folks Who keep that Schoolgirl complexion.

DUMBELL DORA THINKS Red Orange is a farmers' organization.

On acct. of a flock of Marshfield Eufuka visitin' in the village until quite late yestiddy p. m. many of the wideawake business men weren't so much that way today.

A DUFFER'S SUPPLICATION Oh, Lord, I shoot a ragged game, My stance is bad, my form is lame, I cannot use my putter;

Oh, Lord, but I am feelin' tough, My spirit's in the gutter, Take from me that awful slice (I've thrown my driver once or twice);

I always top my ball Oh, guide my clubs, Lord, straight and true, And teach me how to follow through

I am a dub, that's all. Oh, Lord, I must confess that I Occasion'ly improve my lie

When no one else is looking; And sometimes, Lord, I claim a four

When I have taken six or more (That's when I do the booking). A golfer, Lord, I'll never be Unless I get some help from thee.

That is my only chance; But one thing, Lord, I will admit, I do that well—I'm proud of it—I SURE CAN WEAR THE PANTS!

—C. K.

All around us comes reports of freezing weather, snow storms, blizzards, floods, etc., but here in the Umpqua valley we bask in the sunshine while the pussy-willows purr and the daffodils daff.

Mister Frank, formerly a paste-board peddler for the local Elks, but who later made his livin' kickin' checks in the southern state, has been apprehended in Chicago.

Which proves that in the stockyard town, it's an ill wind that doesn't blow somebody good. The Windy City ought to be a swell place for a check-kiter to sail his kite.

When one of the town damsels appeared on the main stem this p. m. wearin' her new Spring outfit with the skirt barely reachin' her knee, we knew right away that not all of the family skeletons are kept in the closet.

We'll never be a big town feller until we get over regadin' spats with suspicion.



"The feller who waits for the soft snaps has a hard time usually."

WHEN WE WERE KIDS

Happenings Back in the Early Days of Roseburg.

(From Roseburg Plaindealer March 11, 1897).

Mr. J. W. Wright's young friends gave him quite a pleasant surprise last Wednesday evening at his home in North Roseburg in honor of his birthday.

The peach trees on the river bottom to Dr. Hamilton's orchard are beginning to bloom and our praying is that no frost will nip the luscious fruit while yet in embryo.

Conductor Pat Tynan has returned from his trip to California but has not yet resumed his run on the Overland.

LOCAL BOYS GIVEN PLACE ON MEMORIAL COMMITTEE

OREGON AGRICULTURAL COLLEGE, Corvallis, Jan. 29.—Virgil Woodcock and Maurice Newland of Roseburg, have been named members of the executive committee of the memorial union building.

A few answers from exams: The pilgrims sailed and sailed over hills and vales.

Daniel Boone was born on the hills of Kentucky.

Pittsburgh and Philadelphia are noted for their cold beds. (Send them some blankets).

Petit jury tells whether a man should be hung or put to death.

MIN. Tavenner is home from the mountains for a couple of days.

The young people's class of the Cleveland Sunday school sponsored a party pull at the Tjomsland home last Saturday night.

The party was a huge success with the exception of the fatty which crystallized instead of "puffinized." The cooks, viewing the results, immediately disappeared.

Kitchen-cabinet, base only. This is only \$6.50. The money's worth it. Powell's.

DR. NERBAS DENTIST

Painless Extraction Gas When Desired Pyorrhea Cured

Phone 458 Masonic Bldg.

LEGION MEETS TUESDAY

An important meeting of the Umpqua Post will be held on Tuesday night. Every member should be there and bring along a new one.

EARLY SHIPMENTS OF BROCCOLI NOW BEING SENT OUT

Fifty to One Hundred and Fifty Crates Expresed Daily—First Carload Next Week.

Shipment of early strains of broccoli is starting in the county this week, and it is estimated that there will be from 50 to 150 crates daily shipped from Roseburg by express to Oregon points.

The ordinary strains will not mature until the last of next month, but there are a number of growers who have planted early strains, who will have a portion of their crop ready for shipment during the early part of February.

It is estimated that the daily receipts will increase to 200 or 250 crates the first of next week, and that the first carload will be shipped probably about the 4th or 5th. Carloads will be shipped out almost daily after that time, if weather conditions continue favorable.

Present climatic conditions are classified by growers as "broccoli weather de luxe." The warm rains of the few weeks in the past, tempered with warm, foggy weather, have been absolutely ideal for the growing and ripening of broccoli. The plants have an unusually luxuriant growth and give promise of big heads of extraordinary quality.

Shippers and railroad officials are holding almost daily conferences regarding the handling of the crop. It is estimated that there will be between 1,000 and 1,500 carloads for shipment during the season, which according to present indications, will reach its peak about the first of March.

According to Foster Butler, the manager of the Umpqua Broccoli Exchange, the shipment of early broccoli depends entirely upon the weather conditions. If the warm showers continue or the weather is warm and foggy, the crop will mature with astonishing rapidity. On the other hand, a few days of cold weather will set it back considerably. The misty weather is preferred to sunshine, as it gives a better quality. Sunshine tends to discolor the heads.

Mr. Butler states that at present the market conditions are more favorable than at any time this year. He states that he has been receiving messages from all over the country inquiring about the crop and that he already has a great many orders for cars to be delivered at the earliest possible moment.

Around the County

SOUTH DEER CREEK NEWS

Mr. C. H. Bailey was in town Tuesday attending to business.

Mr. Jack Melton spent a few hours at his parents' Tuesday evening.

Mr. and Mrs. Melton and family, H. P. Melton and family, Bill Melton and family, Bill Bailey, and Mr. and Mrs. Blood and family spent Sunday evening at the home of Sherman Conline.

South Deer Creek people are enjoying the weather this week.

Mr. Dee Kelly spent Tuesday in town attending to business and visiting friends.

X. X.

CLEVER AND ITEMS

Walter Peet and family of Edenbower spent Sunday with Mr. and Mrs. E. G. Trogelle.

Rev. and Mrs. Murphy motored to Portland on business last week. Mrs. Reynolds accompanied them for a visit with her daughter, Mrs. Fred Durham of that city.

Leona Moreland and Lucy Becker of Roseburg, spent the week end with the latter's home folks.

Vivian Bridge of Wilbur was a visitor here last Saturday night.

C. C. and W. H. Long are entertaining their friends and neighbors these nights with their new radio.

Amy Churchill of Coles Valley spent the week end with Beulah Tjomsland.

Carl Becker and Buster Reynolds made a special business trip to Roseburg last Saturday afternoon.

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Don't forget, you cannot buy a copper boiler every day for \$4.95 at Powell's.

BEAUTY CHATS

FINGER NAILS

The problem of keeping the finger nails not only presentable, but as pink and artificially perfect as present fashion demands, has been largely solved for the modern woman by the invention of cuticle solvents, polishes that stay glossy for weeks, bleaches that take off any sort of stains and similar quick aids to smartness.

There are dozens of ways of manicuring the nails, and my best advice is for you to try them all, and decide which of the quick methods suits you best. If your cuticle is "tough" or grows fast, undoubtedly the cuticle solvents will help you. There are about 20 varieties of these. Probably you use some variety already, for I am told that of a canvass of women readers of magazines, something like 90 out of every hundred said they did their nails at home, at least most of the time, and of the 99, an enormous percentage, well over three-quarters of them, said they used cuticle solvents of one sort or another.

It's quick and easy, of course, to run a little nice looking lotion around your nails with an orange wood stick or a little cotton wool rub it off or wash it off and have clean, neat looking nails as a result. In using various kinds, I've never yet found that scissors weren't needed, for little bits of cuticle are brought up that have to be clipped off. Still, they do make the scissors less necessary.

But there is one warning. What ever you use for removing unwanted cuticle from around the nails, follow it by cold cream or some solvent for all solvents are drying. Wash off the nails after using it, and then rub on cold cream. Push back the cuticle with the blunt end of an orange wood stick, and wipe off what is left of the cream.

Polish with paste or powder to finish up your manicure.

Beauty Seeker: It is not necessary that you have your nails manicured by a professional, for you can learn to do it yourself, and home manicuring can be very satisfactory. Follow the professional method as far as you can, but invent all sorts of little ways to help yourself when you must do it.

If you cannot use your two hands equally well (and most people cannot) there will be one hand that cannot be cared for easily. In that case use the orange wood stick thickly covered with cotton, for pushing back the cuticle, instead of the quicker method of using the file. All loose edges of skin will have to be cut off by another person, or there is danger of cutting too deeply and causing irritation.

Every other part of the manicure can be done by yourself. A few professional treatments will show you all you need to know in order to keep your finger tips looking as dainty as any of the other girls you think are more favored than yourself.

Tomorrow — Astringents.



BRINING MEATS AT HOME

meats with boards and weight down with a stone so that all will be below the brine.

Proportions: For 100 pounds of meat allow eight pounds of salt, two pounds of brown sugar, and two ounces of saltpeter. Dissolve all in four gallons of water; this mixture should be boiled and then cooled, after which process it is ready to be poured over the packed meat. Seven days after the brine is put on, the meat should be repacked in another container in reverse order (that is, the top meat put now at the bottom and bottom at the top). The brine is poured over as before. This process is repeated on the fourteenth and twenty-first day, to insure an even cure to all the meat-pieces.

Bacon should remain in brine from four to six weeks, depending upon the size of the pieces. When cured each piece should be scrubbed with tepid water and hung up to dry for several days before being smoked, no two pieces touching each other. For curing use dairy salt, not table salt, as the latter contains starch to keep it dry and the starch may cause the meat to spoil. Many people do not smoke their cured meats, but use them direct from the brine. But smoking helps to preserve the meat.

Smoking: Hang meat in top of an inverted box or barrel over smoke from burning green hickory or any other hardwood inside the box on the ground. Start with a slow fire, and smoke 48 hours.

Tomorrow — Readers' Contributions.

A Reader Friend has written to ask if it is possible to brine meats at home. Yes, indeed, and many women do it. Mine is seldom cured and preserved, but the tougher cuts of beef (such as the plate, shoulder and chuck rump and cross-ribs) are satisfactorily home-cured, as well as the commonly cured ham, shoulder and bacon pieces from pork. The ham should be cut off at the hock joint, and the spare ribs taken out of bacon, and ragged edges trimmed smooth.

All formulas for the sugar-brine curing of meats are about the same, varying only a little in the proportion of salt, sugar, and saltpeter. Scald the container well (either a stone crock or a hardwood barrel), then sprinkle a layer of salt over the bottom and pack each layer of meat as you pack it in, skin-down. When full, cover the

meats with boards and weight down with a stone so that all will be below the brine.

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Diet and Health By Lulu Hunt Peters, M.D.

Author of "Diet and Health" and "Diet for Children"

IT WON'T BE ANY EASIER TOMORROW!

There are probably quite a number who should have joined our reducing class and who would like to, but have not done so because of the fatal habit of postponing until tomorrow. It is for that class that I am reproducing today's article. I ran it last year during the Reduction Course, and from the letters I have received, I know it was the means of starting these procrastinators. So here it is again with some additions:

No one likes to be fat. I use the short and ugly term because it gives a definite picture more expressive than the term overweight. No one likes to be fat. You don't like to be fat. You plan to diet—tomorrow. Now tomorrow is today and you are invited to a luncheon or a banquet or a picnic, and so you don't diet today. Still you are going to diet tomorrow. It is to those of you who are going to diet tomorrow that I address this article. I am going to tell you something that will start you dieting today.

It is this: You plan to diet today. You are hungry. A very tempting, fattening meal makes you think again that you will diet—tomorrow. When that thought comes, say emphatically to yourself: "It won't be any easier tomorrow!" Picture yourself tomorrow going through the same struggle with the desire for the fattening foods, and then say again to yourself: "Won't it be any easier tomorrow—unless I begin today." I have found that that thought has been a very helpful deciding force with me many times.

Now, after you have controlled your appetite today, you can say it will be easier tomorrow. That is an absolute fact. It will be ten times as easy tomorrow. What you do today from force of will, you are able to do tomorrow from

force or will, plus a little help from the force of habit. After a while you will find that the force of will occupies a minor place. And you are an example of the maxim—what you do at first from force of will you do later from force of habit.

While I am talking of these psychological helps in reducing, let me tell you of some other helps. Plan the day before just what you are going to eat and write it down. Then it is settled in your mind and you won't have to be holding debating societies with yourself and making decisions the next day. If it is impossible to plan the day before, plan before the meal. If you should overeat one meal, omit the next.

Don't allow your thoughts to dwell upon forbidden foods. Don't look in candy or pastry windows, don't read food ads or recipes, and don't "taste." The second taste is always harder to resist than the first.

When you see a pound of candy you would like, don't think of it as candy but as a lump of fat. When your friends eat ice-cream sodas (500 to 600 C's) drink your plain seltzer water with the same gusto.

Have pictures of women with beautiful figures, whose proportions you want to approach, on your dining table and dresser where you can see them when you are tempted to overeat and to omit your exercise.

If you go on 1200 calories a day, which is a reducing number for most anyone, and if your meals are properly balanced and arranged you will not suffer from hunger.

Plan to have your meals at definite times. If you should feel uncomfortably hungry before they arrive, drink a glass or two of

Stock Up at these Prices. Illustration of a woman shopping. Text: The careful housewife always has a supply of ready-to-serve foods on hand for luncheons or parties. At the prices quoted, we are offering buyers a splendid opportunity for saving.

SATURDAY PRICES

Table listing various grocery items and their prices, such as Good Lard, Bacon, Butter, etc.

North Side Grocery GROCERERIA FREE DELIVERY TWICE A DAY

New Crason Bldg. Phone 158

water—hot or cold—and you may have a little lemon juice or vegetable extracts in it to make it more palatable. Drink the water whether you are hungry or not. You need it and it is not fattening.

Begin to diet today. It won't be any easier tomorrow—unless you begin today.

Men's suits cleaned and pressed, \$1.50. Roseburg Cleaners, phone 472.

MANUFACTURE SHORT LINEN FROM HUMAN HAIR MIXTURE

AMIENS, France, Jan. 27.—(P.)—The manufacture of strong linen for the filtering of extra heavy oils and other fats is the latest use found for Milay's beautiful hair.

The supply of woman's hair being demanded of the manufacturers, it is now being mixed with hair obtained in China from the fast disappearing "queens" of modern Celestials.

The carding, spinning and weaving of human hair for the manufacture of cloth is an industry just established here, but which has made great strides. The cloth or linen obtained from very close weaving of hair is virtually untearable and is in demand by refining plants and distillers of heavy oils, which require that the cloth used as filters be subjected to a very high tension.

Several washing operations are required before the hair can be sent to the carding room. There after it is handled just like wool and woven on special looms.

Come in and get our price on the best bed, bedding and mattress. The price will surprise you. Powell's Furniture.

Advertisement for Ford cars with text: GUARANTEED Ford used cars. 1 1922 FORD TRUCK, 1 1924 FORD TRUCK, 1 1920 FORD TRUCK, 1 1922 FORD TRUCK. C.A. Lockwood Motor Co.