

ROSEBURG NEWS-REVIEW

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ROSEBURG, OREGON, FRIDAY, FEB. 19, 1926.

ADVENTURE AND ACHIEVEMENT.

The public is sick and tired of sex pictures. This was the united opinion of moving picture producers, distributors, and exhibitors, as expressed at a meeting at Detroit for the formation of the American Cinema association. It was felt that the public wants old fashioned melodrama, with plenty of funny stuff and the whole thing to be clean. This has been the opinion of many picture fans for a long time. Probably the two elements that interest the American people more than anything else, are Adventure and Achievement. People like stories where the characters are bold and courageous, where they take risks to accomplish large things, where they are willing to disregard their own comfort and do not mind hardship and difficulty, but surmount these with cheerful faith. They like to see about men and women who have removed obstacles and have contended with difficulties and struggled and striven for success, where they show fine and generous qualities and accomplish big things. The great novels and plays of a former generation won their success along these lines, and were read and seen with fascinated interest by multitudes of people. Plays of this type used to pack the theaters. Human nature has not essentially changed, and such things will draw the crowds today. It has seemed a decadent development that some writers and producers of movies and pictures have felt they had to subordinate these motives, and emphasize the idea of loose sex relations to win their crowd. There are always some who are looking for that kind of thing. But the great majority of the American people are clean and decent, and they would like pictures that portray fine and manly men and high minded women who are loyal to the ideals which the race cherishes.

Quite frequently one reads of fires caused by hot ashes. Some folks can't seem to get it through their heads that ashes are very apt to contain coals that are still burning, and that if they are taken out from a heater or stove while still warm and placed in a wooden barrel or box, the firemen are quite likely to obtain some exercise soon, and the owners of the property may have to take a fire loss which may not be wholly covered by insurance. In their comfortable feeling that their buildings are well insured, many families neglect the necessary precautions. And then a great national fire loss occurs, and we complain because we have to pay insurance bills, taxes for fire departments, and supplies of water for fire purposes, and occasionally take a loss not wholly covered by insurance. Proper care of ashes is one way to begin reducing these losses right now.

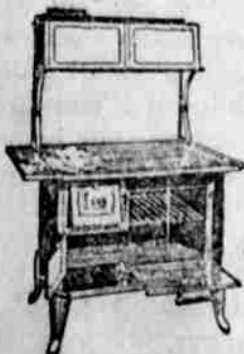


CRIME BOOKS.

I like detective tales which picture futile sins, in which the law prevails, and Sherlock always wins. The youthful reader notes when comes a story's end, that sinners lose their goats and to vile durance wend. The authors need not preach or moralize on guile; their moving chapters teach a lesson worth the while. The youthful readers say, when they have closed their books, "This crime stuff doesn't pay—we'll surely not be crooks. Instead of robbing trains or rustling some one's steers, we'll strive for honest gains as clerks or auctioneers. We will not join the mob that passes phony coins, but get a butcher's job, and hand out steaks and loins. We do not wish to pass the golden years in jail, we care not to amass a roll of tainted kake. These books, in which the sleuth brings scoundrels bold to bay impart the vital truth that crime stuff doesn't pay." I hold that book is fine which makes boys sympathize with law, which would align in jail the erring guys. But now there is a flood of books of "Raffles" brand; the Sherlock's name is Mud, the crooks triumphant stand. The crooks are men of brawn, of intellect and grace; the Hawshaws blunder on, and lose in every race. I would not let my niece, her leisure to adorn, read tales in which police are jeered and laughed to scorn; in which the sinners flout the law at every turn; from these the youthful scout no helpful truths will learn. And those who write such trash to feed the infant crew, are, for some paltry cash, discrediting the law.

The LANGWOOD

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The LANGWOOD is positively guaranteed by us to cut fuel costs one-half. Built for wood only, this model has won a reputation as the world's premier wood burning range, built particularly for fuel conditions of the Pacific Northwest.

Parslow Furniture Co.

111 North Jackson St. Phone 116 Roseburg, Ore.

PRUNE PICKIN'S

BY BERT G. BATES

GOOD EVENING FOLKS—

One thing can be said about the Eighteenth amendment, it sure took away our breath.

DUMBBELL DORA THINKS

Tuna is a radio fish.

Ye ed. caught a fierce cold last Saturday p. m. durin' the weekly dip. Just after we'd got into the aqua pura one of the neighbors tuned in a band on the radio and they played the "Star Spangled Banner."

They danced cheek to cheek And none protested, But without the music, They'd be arrested.

One of the town boys in a conversation with ye ed. defined in gripps as a disease which keeps you sick for three weeks after you get well.

J. Double Perkins is still scarin' in the heavens and this a. m. accented a feller near the p. o. and said, "Congratulations me, I just had an addition to the family." And the feller said, "Him or her?" And Perk answered, "Them!"

Durin' a game of casino last eve we held some beautiful poker hands. An' when we play poker we have some marvelous casino hands.

Eddie Kohlhaugen won't let his butcher boys have any money to buy soap to remove the meat stains from their aprons. He claims they're askin' for "blood money."

It must have been a bootlegger who muttered the epigram, "Eat, drink and be merry for tomorrow you may die."

In readin' about Suzanne Lenglen's defeat of Helen Wills the press dispatches, we note, state that Suzanne took frequent sips of champagne between the sets. If we'd had some of the Douglas county brew on hand for Helen they'd have run that French gal ragged.

They wasted an awful lot of material on some of the self-made men around the village.

"Hefty" Fulcher, the smoke dispenser, had a fire safe yesterday and disposed of his stock of Xmas segars which'll be glad news to the hen-pecked husbands of the village.

Saw a feller on the corner of Cass and Jackson today and we asked him who he was in mourning for and he got mad. If fellers don't want to be insulted they oughta wash their necks now and then.

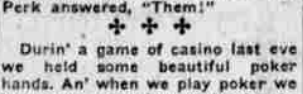
She: Did I ever show you where I was tutored?
He: No.
She: Well, we can drive around that way.

Some fond subscriber brought us in a flock of blossoms for the sanctuary today and if it's just the same to her we'd rather she'd wait till the fruit ripens.

Some folks are ever on the alert to say unkind things about an organization. Yesterday p. m. a half a dozen members of the town band gathered at the armory to play a song accompaniment and fluffed. This same band has delighted us for years and years with marvelous renditions but it takes a breakdown before some folks can open their traps about the fellers. Instead of pointin' out one defect, let's shout about the wonderful music they've dished out to us and will keep on dishin' out as long as we show appreciation. Put the hammer away, folks, you might hit your own finger.

A travelin' man walked into a local hotel this a. m. and the clerk said, "Have you a reservation?" And the drummer said, "Once again, please," and the clerk repeated the question and the peddler said, "Votell do you think I am—an Indian?"

Outside of Coolidge there's only one other feller we take our hat off to and that's the barber.



"It's possible to call folks down without hurtin' their feelin's. It's like the rooster who got his hens together around an ostrich egg. He pointed to the egg and said: 'Ladies, I do not mean to criticize I merely want to show you what is bein' done elsewhere.'"

NOTICE OF DISSOLUTION OF PARTNERSHIP

Roseburg, Oregon, February 9th, 1926.

The partnership heretofore existing between G. M. Marksbury and Alma Harness, conducting the business known as The Marksbury Company at Roseburg, Oregon, has this day been dissolved by mutual agreement, Alma Harness having purchased the interest of G. M. Marksbury in said business. All accounts are payable to Alma Harness, who also assumes all bills against said business.

ALMA HARNESS.

TALL MEN THINK WORLD IS GIVING THEM UNFAIR DEAL

Spokesman Avers Comforts Are Designed Only for Medium and Short Stature Men.

(Associated Press Special Wire.)

SAN FRANCISCO, Feb. 19.—

The world has less love for the man who grows vertically than it has for the man who grows horizontally.

Civilization has passed the tall man by and he is going to find out about it.

This is all according to Benjamin B. Ostlund, six feet five inches, of Marshfield, Oregon, president of the Tall Men's association of the United States. He is a visitor here today.

"This association of tall men is no joke," Ostlund says. "The tall men of the country are tired of sleeping like a bunch of animated cork screws in beds made for ordinary sized people. It's no fun to hit your head against a six-foot awning. The world has been made standardized to meet the needs of the man of medium height and shorter, and the tall man is half inside and half outside of the scheme of things."

Ostlund said that there were 109 branches of his order in the United States and that he is going to start another one here.

Eat barbecue sandwiches and live forever. Brand's Road Stand.

HANEY UNDECIDED ON PRESENT PLACE AND SENATORSHIP

WASHINGTON, Feb. 19.—Bert E. Haney, Democrat, Oregon, in a statement today denied published reports that he would resign as a member of the Shipping Board in a day or two.

"I have not resigned," he said. "As to whether I shall resign future circumstances will determine. I am going to New York today and will not return until next week."

The resignation of Mr. Haney was requested by President Coolidge last August, after he had opposed Leigh C. Palmer as president of the Fleet Corporation, and demanded his removal. The request was refused, however, Mr. Haney contending it was so worded as to carry the implication that as a candidate of his party being given a recess appointment he had entered into an understanding with the President to support Mr. Palmer.

Mr. Coolidge has let it be known that he would not send Mr. Haney's name to the senate this session and has given considerable attention to the selection of a successor.

If Mr. Haney should resign soon, it is understood he will return to Oregon where he is being urged to enter the race for the senate, but he is said also to have reached no definite decision in this matter.

Strutmaker battles no yeast models.

AMERICAN TASTE FOR TEA GROWING

(Associated Press Special Wire.)

WASHINGTON, Feb. 19.—Americans drank more tea in 1925 and paid more for it than ever before, the commerce department announced today, giving imports as 100,962,326 pounds valued at \$31,454,181.

Per capita consumption for the year was calculated at .58 of a pound compared with .51 for 1924, while the 1925 price per pound based on import value was 51.2 cents as against the 1924 figure of 29.3 cents.

TRAIN HITS TRUCK; 3 DEAD, 5 INJURED

MILWAUKEE, Wis., Feb. 19.—A. H. Schackler, Bernard McKenna and William Gunderman were killed and five others injured this morning when the truck on which they were riding was hit by a Chicago and Northwestern passenger train at White Fish Bar.

It is M. Powell, driver of the truck, and J. E. Burke, who was riding with him in the driver's seat, was not seriously hurt.

DR. NERBAS DENTIST

Painless Extraction Gas When Desired Pyorrhea Cured

Phone 488 Masonic Bldg.

BEAUTY CHATS

THE HAIR BRUSH

The first function of a hair brush is to clean; when that is understood, there will be less scalp itching, for then people will take better care of the brushes and combs they use and never allow them to get dirty. The second function is to stimulate the scalp, gently, not too hard, start blood-ine more harm than good.

The hair brush should be made with easily washed, long, flexible bristles. When you use it, you should feel the bristles against the scalp—if the brush is "thin" the bristles may not reach through thick hair to the scalp; if the bristles are too soft, they'll bend and clean only the surface of the hair.

Some brushes have wire bristles which rounded ends so they cannot tear the hair or scratch the scalp. These have the advantage of being easy to clean but the disadvantage of not cleaning the hair so well as the regular hair brushes.

Some brushes are made of splints of horn, very fine and quite flexible; these wear well, wash well, clean the hair, and are stimulating to the scalp; but again, they do not cleanse the hair of dust and surface oil as the closely bunched hair brushes. A good brush for very thick hair combines both kinds of bristles.

Forget that old saying about a hundred strokes a day being a cure

for all hair ills. It isn't, it would induce a lot of ills if the brush happened to be dirty and used so much. Brush the hair, yes, and daily, but never mind counting strokes. Brush till your scalp feels stimulated and then stop. Too much brushing induces too much oil, and that means too frequent washing. But some brushing, some thorough brushing, is necessary every day, or rather every night, to cleanse and to stimulate.

And don't forget to give your hair brush a weekly bath with soap and hot water and a drop or so of antiseptic in the rinse water.

Myrtle and Fannie—Unless you can be sure that glycerine is pure, you had better not depend upon it for healing a chapped skin; in fact, better not use it for any purpose. A teaspoonful of pure glycerine in a cup of water will serve as an antiseptic, and it will also soothe and whiten the skin when it is irritated from exposure to wind or sun.

If you should get any of the impure forms that are on the market, you would dry out the skin and increase the irritation. You can be quite sure of relief if you massage a little olive or almond oil into the skin before going out into the wind.

Tomorrow—Precaution Against Colds.

Efficient Housekeeping

COOKING BEETS, TURNIPS AND SPINACH

enough water for cooking. Put it into a large pot over the fire; cover and cook ten minutes. Press down and turn the spinach over several times during this cooking and, at the end of the ten minutes, place it in a chopping bowl and mince it rather fine. Return it to the pan and add seasonings to suit individual taste (about one teaspoonful of salt to one-half peck of spinach). Also add at least two generous tablespoons of butter to one-half peck of spinach. Simmer ten minutes and serve. This is a particularly good way of cooking the vegetable when it is very young and tender.

Turnips: The flat, white summer turnip, when sliced, will cook in 30 minutes and if cooked beyond this period of time, it will begin to grow dark in color and strong in flavor. The winter turnips, however, require from 45 to 60 minutes. Peel and slice them. Drop the slices into a pan containing enough boiling water to cover. Cook till tender then drain. Put them back into the pan and, with a wooden potato-masher, mash them thoroughly. Season with salt to suit individual taste and add a teaspoon on two of butter. (Pepper if liked.) Serve at once.

Beets: Wash carefully so as not to break the skin. Put into a saucepan and cover with boiling water. Boil gently till tender. Young beets cook in one hour. As they grow older, the cooking period must be lengthened. In winter often two hours are required to soften them. When done, rub off the skins, cut in thin slices, and serve with butter and salt.

Spinach Cooked Without Water: Spinach when washed holds

several weeks and I spoke about the proper cooking of cabbage, cauliflower and Brussels sprouts. Today I want to tell my bride readers how to cook beets, turnips and spinach correctly.

Spinach—Clean it well, discarding roots and all imperfect leaves, and putting the vegetable through several waters. If it is at all wilted, let it stand in clear cold water till it becomes fresh and crisp. Then drain from this water. Put it in boiling salted water (allowing three quarts of water and one tablespoon of salt to one-half peck of spinach). Let boil ten minutes, drawing the cover of the saucepan a little to one side the minute it begins to boil. This is merely blanching it, to serve chopped and cooked in a cream sauce. If, however, you wish to serve it in butter, use the following method of cooking:

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