

ROSEBURG NEWS-REVIEW

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ROSEBURG, OREGON, FRIDAY, APRIL 16, 1926.

BINGER HERMANN.

Death, long resisted in hopeless illness by a constitution inherited from hardy pioneer stock, has taken Binger Hermann from the city in which his home was maintained for nearly sixty years and from the commonwealth which he served so faithfully and efficiently in various official capacities for almost half a century. Coming to Oregon in 1859—the year of its admittance to the union—and entering upon his long public career seven years later—at the age of 23—as a state representative, thereafter serving successively as state senator, deputy collector of internal revenue, congressman, commissioner of the general land office, then congressman again, Mr. Hermann was directly identified with the progress of the state from its early existence to its modern era of development. He was one of the very few survivors of the former lawmakers of the western states who constituted personal links between the struggling period of pioneer days and the expansive greatness of the present time.

Mr. Hermann's sixteen years' service in congress was for the most part concurrent with that era of the state which required for its growth the most liberal aid from the federal government. That such aid was neither stinted nor tardy attests the efficacy of Mr. Hermann's labors, which were characterized at all times by conservative, patient and systematic methods through legislative and official channels and wholly without the unnecessary and generally worthless adjunct of specious oratory. His position as chairman of the rivers and harbors committee of the house for several years gave him an advantage in legislation affecting appropriations for waterways that was employed to the fullest measure for the benefit of the state which was so fortunate in having such a capable representative.

However it was not alone his individual work in congress that won Mr. Hermann the gratitude of his constituency. He shared with his one-time colleagues in the upper house, Senators Mitchell and Dolph, the honor of securing, through cooperative legislation, aid of the most vital importance to the state. It was as a member of that unexcelled triumvirate of representatives that Mr. Hermann gained his highest distinction in the halls of congress.

Long experience in public life and intimate knowledge of western conditions well qualified Mr. Hermann for the commission of the general land office. His published work dealing with the Louisiana purchase, the early period of the Oregon country and the acquisition of Alaska is a valuable literary product of his six years' administration.

Roseburg in particular keenly feels the loss of her distinguished citizen, who was beloved as much for his splendid personal character as for his record as a legislator. It is worthy of note that Mr. Hermann was the second citizen of national prominence in the public service to honor Roseburg as his place of residence. His predecessor in that respect was General Joseph Lane, who first settled within three miles of Roseburg in 1851, the same year that settlement was made by the city's founder, Aaron Rose. General Lane's death, like Mr. Hermann's, was in the month of April—on the 19th—and in 1881, three years before Mr. Hermann was elected to his first term in congress.

Mr. Hermann was the last surviving member of the Oregon state senate of 1868 which authorized the establishment of the Oregon Agricultural college. Hon. John G. Flook, a former lumber mill operator of Roseburg, introduced the bill for the college. He passed away at Corvallis only a short time ago.

One of the most beautiful traits in the character of Mr. Hermann was his love for his fellow man. Toward the lowly to the most exalted he held the same degree of respect and no utterance ever came from his lips that cast the slightest reflection on the character of friend or foe. He was loved and respected by a multitude of people—loved for the beautiful character exemplified in his daily life.



INJUSTICE

It seems Heck Hamstring took a higher while he was acting as a cop; and when denounced by the police tribe, and said this grafting work should stop. The members of the synagogues, they stood beneath the givings of their "fine country's going to the dogs," they cried aloud, "what a thing be." The cops are paid to guard the law, and to make the law-makers go, and they should strive to gain renown as being like the driven snow. A hundred jokers, pined their hearts, and they were straight as any men; they drove the thieves from their retreats, and pinched the parasites; again. With danger always in their path, they did their work with skill and grace; they battled with the men of wealth, and made the town a decent place. The darker it grew, they strode along, and no one praised them as they went out when a godless cop went wrong, the people were aghast and silent. Two students swiped a can of beer, and got into things a brilliant red; the people rent their garments and swore, "The schools are on the blink," they said. "We give our colleges support, or say they fill a want long felt, and every student has a quart of tanglefoot beneath his belt. Why give the seats of learning chink, to pay the high-brow teachers' wage, when learning causes boys to drink, and gives them ten days in the cage?" But where one pickled youth is, there a thousand study, days and night, and find in volumes red and green the truths that lead them to the heights. Was this that we select the thin abnormal when we'd want ignore the good and circumspect, and swear the evil things prevail.

PRUNE DICKIN'S

By BERT G. BATES

GOOD EVENING FOLKS

Havin' just hopped out of Johnny Thorne's Gas buggy after a Flynn trip to Reedport with a Flock of Kiwanians. Our nerves are not yet Calm enough to Say anything that'll Sound coherent.

DUMBELL DORA THINKS

A sea food banquet is food for the fishes.

But those Reedport fellers can sure provide some real entertainment and it's tick to haffa return to the daily grind after a day spent enjoyin' the sea breeze and the cooin' of the sea-gulls.

An' so here we are back tryin' our dermest to dash out a few brilliant squibs to fill up the of column and all the cute things we that of on the way down and back have been jotted out of our jogged brain and we're still spittin' dust.

When we returned we expected to see a fine mess of trout hangin' on the of gossip mill but all we found was a battered can of sardines. So we're gonna extract the oil and comb our hair real cute.

Over in Drain they are warnin' motorists to slow down or get pinched. That's a good way to nang crepe on a town.

What Oregon needs is more baid-faced calves and fewer bald-faced politicians.

Doc Shoemaker lost his prepared speech while on the way to Reedport yesterday and as a result was forced to read some Latin to 'em off. His duplicate prescription blank. We got one of the blanks later but couldn't get a dern thing on it except some pink pills, which proves that even a prescription won't quench a feller's thirst.

Leon McClintock, Doc Church and Doc Dillard sang a trio last night at Reedport and it seemed to us as though there oughta been some time to go with it.

This marvelous weather has more to do with the lack of energy which the townsfolk are showin' in the backyard gardens than anything, but then why worry—it's too dern hot to eat.

An' besides we're too tired to pen any more squibs for the co-yn.

Let's take a siesta, folks! S'long!

It Will Be Costly.

Plus hundred and sixty electrical companies were involved in mergers in 1925, reports the Electrical World. Of those, 152 were absorbing companies and 162 were acquired companies.

The total capitalization of the acquired companies was nearly \$2,000,000,000, or about one-fourth the aggregate capitalization of the electric light and power industry. There was one merger of over \$200,000,000; there were three of more than \$125,000,000 and 21 of more than \$25,000,000.

The movement was national and in several instances, the acquired companies were operated in several states.

Conservative Pinchot warned a few time ago of the attempt of big power to gain control of the electrical energy of the country. Now, says the Electrical World, the electrical energy of the country is being controlled by a few big companies.

The people have just voted in New York a state constitutional amendment which will give the state control of the electric power.

It is a pity that the people of the other states have not followed the example of New York.

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ELKS, ATTENTION

Meet at lodge room 1:15 p. m. Saturday, to attend funeral of our late brother, Binger Hermann.

SECRETARY.

Roseburg Radio Club meets tonight at the City Hall at 7:30. Come and bring a friend.

State Press Comment

Getting Results.

The Rev. Gay Fitch Phelps, formerly well known here, is holding revival meetings in Portland and chasing devils out of the motorists. As might be expected, he is using some very plain language, calling other ministers "baptized infidels" and "orthodox crooks."

The "loud-mouthed infidels" today have their tongues out, and are charging Mr. Phelps, referring to ministers who refuse to submit themselves or try longer to humiliate their congregations with fundamentalism. Go it, Guy! Your kind of stuff will bring the worst of the world to the door of the modernists, right the they are. —Corvallis Times.

Tired Of Shams.

Declaring that he was so tired of "go-get-em" philosophy that he could not stand it any longer, Dr. Curtis, 35 years head of the philosophy department of Western Nevada university, has announced his intention to resign.

It is too unequal a struggle to try to teach ethics in a world so saturated with the only of dollars, progress, individualism and things like that, according to Dr. Curtis. It is not hard to understand his viewpoint. Everything is running in high gear. It is a day of specialists. Everything must be done on high power.

The modern salesman, for example, must be a high powered salesman. He must think and act in a high powered groove. He may not know what the Monroe doctrine is, or who discovered America or who was the first president of the United States or who shot Abraham Lincoln, but he must know how to sell.

Dr. Curtis does not want to see a country full of one-track minds. He does not want to see high to gear specialists leading out their stuff, but silent as grave-stones, when the wheels of the world or the status of the masses or relief to the farmers is involved.

There are times, he says, in life when the world goes on in high gear, and he knows his stuff and does it. Get some of them out of their high power groove and they are as dumb as a punctured drum.

When that kind of life is over and there who live it know of the gate, none will be able to find a front on St. Peter. —Portland Journal.

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BEAUTY CHATS

A COLD IN THE HEAD

Spring and warm weather colds are often the very hardest to shake off. The longer they last, too, the worse you look; they spoil the complexion, both as to color and quality; they make the nose swollen and red and the eyes puffy. They bring on cold sores around the mouth, and completely ruin your voice.

Of course you'd do everything you can to get rid of the cold. Take plenty of cream on your face, neck and hands, for the cold dries the skin. There are any number of oils and ointments to rub on the nose, or to sniff or to use as a nasal packing, that

will clear out these congested breath passages. Antiseptic gargles of course must be used, and sniffing them down the nose into the throat will do wonders toward restoring normal breathing.

Vanishing cream is helpful when the skin is dry; use it before you powder. Use a hair tonic too, for a cold takes all the life and lustre from even the healthiest hair. Rub cream into the finger nails at night, even those suffer from a cold. Rest and keep warm, that is important too.

Mrs. F. B. C. —Fabric gloves cannot take the place of kid gloves, but you can wear them at times if you purchase a good quality. Personally, I do not use any economy in wearing fabric gloves, as they fit quickly and require constant washing and renewing. If it is a case of having more comfort in fabric rather than kid gloves it is commendable. As soon as they become stretched or otherwise out of shape they should not be used—at least, not used when kid ones are necessary.

Tomorrow — An Imitation Turkish Bath

Efficient Housekeeping

By Laura A. Kintner

RECIPES FROM READERS

TOMORROW'S MENU

Breakfast

Stewed Rhubarb
Oatmeal
Fried Eggs and Bacon
Coffee

Luncheon

Creamed Asparagus on Toast
Rolls
Cocoa
Dinner

Hamburg Meat Balls with Brown Gravy
Boiled Potatoes
Lemon Cornstarch Pudding
Coffee

The following splendid recipes have been sent in from Readers. Friends to help their readers:

Mrs. J. P. —"Here is a recipe for 'Inexpensive Baked Cakes.' Put in the top of a double boiler a very little of a cup of granulated sugar, the white of one egg and three tablespoons of water. Have the water boiling rapidly in the lower part, and heat this mixture for seven minutes as it cooks. This being never fails and is ever so much easier than the old-fashioned way of making a cake. The cake is made by adding a cup of sugar, one egg and a little of the mixture to the top of the boiler. Bake for ten minutes in the lower part, and heat this mixture for seven minutes as it cooks. This being never fails and is ever so much easier than the old-fashioned way of making a cake. The cake is made by adding a cup of sugar, one egg and a little of the mixture to the top of the boiler. Bake for ten minutes in the lower part, and heat this mixture for seven minutes as it cooks. This being never fails and is ever so much easier than the old-fashioned way of making a cake. 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