ROSEBURG NEWS-REVIEW

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ROSEBURG, OREGON, TUESDAY, JULY 20, 1926.

BURNING THE FORESTS.

Neither public nor private welfare has a more dangerous enemy than the person who deliberately sets fire to a forest. He is at once a threat not only to private property and the public treasury but to human life as well. From the activities of this pernicious type or criminal several timbered districts in the southern part of Douglas county have suffered the past two weeks, according to statements issued by the county forest patrol office. Most of the timber destroyed is reported to have been part of the original O. & C. R. R. land grant, from the eventual sale of which the county would have realized an appreciable amount of money. Obviously it is difficult to obtain evidence that would convict in cases of this nature, hence the fact that no arrests have been made so far occasions no surprise nor warrants criticism of the authorities. No possible efforts nor reasonable expense should be spared, however, to bring to justice these dangerous incendiaries and to make of them such an example as will have a deterrent effect on others of their ilk.

Forest fires due to carelessness are hardly more excusable than those of incendiary origin. The full danger to life and property exists just the same. An aggravated case of "accidental" fires is reported from Camas Valley where nine different blazes were started along a trail evidently by some careless person, with either matches or live cigarette butts. Patience with such persons as these in the face of repeated and widespread warnings is hardly warranted. An example in a case of this nature might have a good general effect. Most certainly it would meet with general public approval.

DESOLATION.

There are only ice and water in the region of the Pole, wastes that make the reason totter and send anguish through the soul; there is only desolation, there is not a filling station where a car may get a ration of the gas that makes it roll. And the Pole itself is missing; there is not an upright shaft, with some bunting on it kissing all the breezes fore and aft; there is nothing there but breakers beating on the frozen acres of the ice which even fakers could not handle in their graft. There is nothing good, inviting, in that waste of fog and floe, yet more people at this writing, plan to sail above the snow; Byrd and Amundsen went soaring, bravely, dauntlessly exploring where the ice is grinding, roaring, and a legion more will go. Now we have all knowledge needed—knowledge that's beyond all price, since those famous heroes speeded in their airships o'er the ice; now we know the Pole is hidden in a sea by icebergs ridden, where the blizzards come unbidden, and the knowledge should suffice. It is idle now to hover over that unholy shore, for there's nothing to discover that will add to polar lore; and of those who go a-sailing, some will perish, sadly failing, and the people will be wailing since they journey back no more. Now the curtain has been severed and we've seen the empty stage which the strong men have endeavored to discover for an age; since this triumph has been tasted, let it in our hats be pasted that no further lives be wasted taking up the polar gage.

Hot Biscuits

Fluffy, luscious biscuits! That's the test of a baking powder. Nothing else can make them quite like a *cream of tartar* product. Try it yourself!

Schilling Baking Powder

TEA coffee baking powder facts SPICES

PRUNE PICKIN'S

By Bert G. Bates

GOOD EVENING FOLKS—

Perspirin' over a
Colyum like this
When all the folks
Are beatin' it to the
Seashore for the
Annual vacation is
A heluva job
But when a feller
Gits his snoot to
The Grindstone
He hasta jam out
A giggle or two
Whether he feels
Like it or not.

✣ ✣ ✣

DUMBELL DORA THINKS
Hollywood is knotty.

✣ ✣ ✣

Ed "Pink Whiskers" Weaver was in our village today shakin' hands with the populace and predictin' a bumper prune crop. In his time, Ed has seen more wrinkles in prunes than any old timer of the county.

✣ ✣ ✣

The Kiwanis club had a meetin' today noon and souped and supped with much gusto.

✣ ✣ ✣

Lather Barnes's antagonistic army of Prune Pickin's Protesters, is gradually assumin' large proportions, and as a result of last night's colyum several more were added to their fold. Soon our sanctum will be placed under pleece guard and we will go right on writin' cute cracks as per usual. Until we can gain the confidence of Chief Ketch, we will refrain from issuin' insultin' insinuations from this department of moral uplift.

✣ ✣ ✣

Nap Rice has a flock of old timer photographs and tintypes in his window today but not a one of 'em show Nap out on the hillside pluckin' wild flowers.

✣ ✣ ✣

Guy Cordon, the blonde dist. atty. havin' now made it possible for the county to collect a large sum from Uncle Sam, will go fishin' and let the rest of the world roll by.

✣ ✣ ✣

The noon whistle is blowin' and we'll hafta hit for the lunch counter. See ya tomorrow folks.

✣ ✣ ✣

Lafe Perkins Sez:

"The sheik with a flat tire in and outside of his auto is in dern hard luck."

MACKEREL IN UMPQUA

REEDSPORT, Ore., July 19.—For the first time in the memory of oldtime fishermen on the Umpqua river, a school of mackerel has been reported in the lower part of the river. The mackerel are similar to species found in western waters, according to fish experts here. In addition, large schools of smelt and herring are at the mouth of the Umpqua river, with more expected to arrive. The coming of the smaller fish usually indicates a good run of salmon.

The last big run of small fish in the Umpqua river was in 1916 when the waters were crowded with a species known as pelcher. At that time gill netters were able to pick up several tons of the catch without being able to secure anything else.

Can you imagine what would happen if we strike oil in Sutherlin Valley?

The Right Breakfast for Workers

Eat Food that Supplies "Balanced" Ration After Night's Fast

IF YOU feel tired, hungry, "fidgety" hours before lunch, don't jump to the conclusion of poor health. Thousands have unenergetic mornings because they start days with breakfasts lacking in certain food elements.

To feel right, you must have a well-balanced, complete breakfast eaten. At most other meals—lunch and dinner—you get it. But breakfast is a hurried meal, often badly chosen.

Thus Quaker Oats, containing 16% protein, food's great tissue builder, 56% carbohydrate, its great energy element, plus all-important vitamines and the "bulk" that makes laxatives seldom needed, is the dietetic urge of the world today.

It is food that "stands by" you through the morning.

Quick Quaker cooks in 3 to 5 minutes. That's faster than plain toast. Don't deny yourself the natural stimulation this rich food offers you.

Quick Quaker

BEAUTY CHATS

by Edna Kent Forbes

CLEANSING THE SKIN.

If you are treating wrinkles you want a heavy nourishing cream, but if wrinkles have not yet begun to worry you and you want cream only to cleanse the skin, you should use a very light quality. I think the following is the best cleansing cream formula.

Spermaceti	1 ounce
White Wax	1 ounce
White Mineral Oil	5 ounces
Rose Water	1½ ounces
Borax	30 grains
Perfumed Oil	15 drops

This will be even lighter in quality if you use two ounces of rosewater instead of one and a half. The method of making is very simple, for you simply melt the wax and spermaceti and perfumed oil in the mineral oil until they just blend. Then you beat in the borax and rosewater which have been made lukewarm, until the whole mass is ready to congeal, when it is poured off into jars. The whole trick is in heating the oil and waxes slowly and taking them from the heat the moment they have blended, otherwise there is danger of the cream curdling; it is just as effective, but not so pleasant to use.

If you are treating blackheads or any similar skin trouble, steam the face first rather lightly by holding a cloth wrung from hot water over it for a minute or two. This opens and relaxes the pores of the skin so that a great deal of cream can be rubbed in. After a thorough rubbing the face should be rubbed over with a cloth wrung from hot water and a little fresh cream applied. If the skin has been very much neglected even this second coating of cream will come out gray.

The ordinary treatment for keeping a good complexion is much simpler, for you simply rub the skin full of cleasing cream, wash it off with hot water and soap and use an astringent or a cold rinse.

Maybell — The tendency to superfluous hair is not apt to increase with years, and if you continue to discourage it by extracting it whenever it shows, the growth will lessen with time.

Anxious — Try cucumber juice as a simple skin bleach during the summer months.

A light cream is the most cleansing

M. E. — Bleaching superfluous hair is done just as you suggest, by applications of peroxide and ammonia in equal parts repeated every few days until the effect is accomplished.

Tomorrow—A Doctor's Shampoo.

Efficient Housekeeping

By Laura A. Kirkman

NEW DISHES THIS WEEK.

TOMORROW'S MENU

Breakfast
Plums
Cereal
Boiled Eggs Toast
Coffee

Luncheon
Vegetable Salad
Wholewheat Bread
Peanut Butter Cookies
Iced Tea

Dinner
Pot Roast of Beef
Potatoes Carrots
Lettuce Salad
Berry Pie Coffee
Baked Apple Betty: Crumble

four large white-sugar cookies into a baking dish measuring seven inches across the top, five inches across the bottom with sides three inches high, then cut four pared apples into the dish (discarding cores), and sprinkle generously with ground cinnamon (using one teaspoonful in all). Stir in one cup of brown sugar, wet all with one and one-half cups of cold water, and slip the dish into a fairly hot oven to bake for 30 minutes, or till the apples are tender. Serve hot with a hard sauce made by creaming one cup of confectioner's sugar with one tablespoon of butter, then stirring in two tablespoons of cold water and flavoring the mixture with a drop or two of vanilla.

Italian Soup: The Sunday Night Supper menu will call for this hearty soup—a meal in itself. To make it, simmer one-fourth cup of the raw uncooked rice (brown rice is the part of unhulled rice) to be mixed with one quart of meat stock, till the rice is tender. Then add one cup ful of cooked lima or kidney beans, one-half cup of cooked diced carrots, one-fourth cup of chopped (peeled) partly-cooked onions, and one-half cup cooked and chopped cabbage. Let simmer for a few minutes, then season to suit your individual taste with salt and pepper. Serve with or without grated Parmesan cheese. If you wish, you may use a small can of red kidney beans instead of soaking and boiling the dried variety. The imported Parmesan cheese is expensive, yet if one expects a guest for supper, one is justified in providing this delicacy. This is a thick soup and when it is served for supper or lunch, it needs few accompanying dishes—merely a salad, hot biscuits, berries and cake. (Bouillon cubes may be dissolved to make the meat stock, for this recipe.)

Inexpensive Ice Cream: In the top of your double boiler cook till thick and smooth, one pint of sweet milk, one-half cup of flour, one cup of sugar and two beaten eggs. Cool the mixture then add to it one quart of cold, sweet milk, one smallest-size can of evaporated milk, one additional cup of granulated sugar, a pinch of salt and one cup of thick cream. Flavor with one tablespoon of vanilla extract (or any desired flavoring) and freeze in three parts of ice to one part of salt till stiff (about 15 or 20 minutes with the ordinary hand-freezer). Then remove dasher, cork hole, and pack in four parts of ice to one of salt, cover with newspapers, and let stand at least one hour to ripen before serving.

Tomorrow—Answers to Inquiries.

Diet and Health

By Lulu Hunt Peters, M.D.

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

HOW ABOUT THIS DIET FOR GAINING?

C. is underweight, about 10 pounds, and he wishes to know why I recommend a diet of one quart of milk, with one-half pound of meat and fish, plus salads and vegetables, but nothing else—he says it would not be good for any length of time, but he thinks it would serve for a couple of months.

I could not recommend this diet for any length of time, although it is quite adequate in calories, perhaps with a little fresh fruit and other food value, if supplemented with fruit, is one of the best methods of gaining weight. While you would be getting sufficient calories and protein, you would lack many important elements and vitamins. You might get enough protein to form the new tissue of the body, but you would be lacking in the iron and copper necessary to the making of blood, and the vitamins are lacking in this diet. Another objection to this diet is that you have your digestive tract and body working on too much concentrated food and milk together, as one of the best methods of gaining weight is to eat a variety of foods, such as meats, eggs, fruits, vegetables (the tomato is classified as a fruit).