

ROSEBURG NEWS-REVIEW

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ROSEBURG, OREGON, TUESDAY, JAN. 25, 1927.

OLD MEN AND WAR.

One of the ideas that got started out of the war, and is often expressed at this time, is that the old men of politics and diplomacy cause the wars. The soldiers came home from the World War, with the idea that they had done a good job in fighting, and they fought to end wars, and thought they had done so. But they felt that when the statesmen and diplomats of the various nations, who are largely old men, got to wrangling over these questions, they continued in the same old spirit that has made wars in the past, and may make them again. If these old men of politics could experience themselves all the horrible features of war, it is claimed they would never consent to have any more of such conflict. There is some truth in this, but it is not so much the fault of politicians and diplomats, whether old or young, as because they reflect the desires of the people. The politicians of all nations pursue the courses that they think the people want. If they felt that their constituents were determined to have no more wars, there would be no more of them. The people of any nation are determined to seek the welfare of that country alone, without much regard to the well being of the world. So the politicians give the people what they want. But these courses are selfish, and when the people of one nation insist on policies that do not regard fairly the interests of neighbor nations, then the people of such nations become angry, and they also insist on selfish courses. Pretty soon the two come in conflict, and there may be war. The politicians may be to blame for not standing out against these courses that lead to war, but in the main it is the selfishness of the mass of the people that causes these terribly destructive outbreaks of human passion.



ON DUTY.

As I proceed from shop to shop, to buy some popcorn or a pin, I'm pleased, where'er I chance to stop, on finding that the boss is in. The boss is there with balmy smile, with shining eyes and mouth ajar, and he escorts me down the aisle and shows me where the corkscrews are. I buy a lot of three-quart pails and coffee grinders from the shelf, and blow myself for tacks and nails because the boss is there himself. The clerks would treat me just as well, and put as balmy smiles across, and they'd be glad enough to sell the stuff I'm buying from the boss. They're fine young men of moral lives, and if they came around my way to choose my nieces as their wives, I doubt if I would say them nay. I do not know why I am glad to have the boss display the works, and hand to him the shining scud that I might tender to the clerks. But there it is; some foolish whim makes me look round with eager eyes, to find the boss, I'd deal with him, when I go forth to purchase pies. And there are countless other birds who think that system is the best; they'd hear the boss's friendly words in every store they may infest. But off they look around in vain, and harsh and bitter things they say; the boss is choosing in his vain some ninety parangas away. The boss pursues a little ball beyond the clubhouse, up the glen; he has employees, large and small, to wait on old disgruntled men. Methinks the boss is doubly wise who hangs around his store at times, to greet the old and cranky guys who blow around to spend some dimes.

LETTERS FROM THE PEOPLE

MORE CANNERIES NEEDED IN WESTERN OREGON

Editor News-Review: The possibilities of western Oregon soils for the production of berries, vegetables and tree fruits are in no wise measured by the number and capacity of the few small canneries scattered through this part of the state. The writer spent about twelve years in several counties contiguous to the bay districts in California, where canneries, packing houses, fruit drivers, and vinegar factories are to be seen in almost every town and village, thus creating a steady and lucrative demand for all kinds of vegetables, berries and tree fruits.

Western Oregon valleys, the Umpqua, Willamette, and Rogue river, are in a general way preferable to the northern California valleys. Our soils are stronger, and our climatic conditions more favorable inasmuch as we are less liable to sun-scorch and do not need the expensive irrigation systems that are indispensable in the valleys of our southern sister state. I do not disfavor artificial moisture on some of our lands during extreme dry season, but it is a well known fact that most vegetables such as potatoes and other root vegetables also melons are without irrigation, much better flavored, and keep longer than those grown in irrigated ground.

The city markets of Oregon and

Washington invariably discriminate in favor of northern grown supplies, most of which are grown without irrigation.

But, with the advantages of our favored products our canneries are too limited in numbers and capacity to properly care for the limited crops now produced, not considering the amount that could and would be grown were there an adequate number of manufacturing plants, including driers, vinegar factories, etc., to handle the expansion of our easily grown produce.

The past year my splendid crop of Bartlett pears was refused by a local cannery because of the crowded condition of their limited capacity. Thus the would-be producers are handicapped if not actually barred for their soil production that would otherwise largely increase their bank accounts and add much to their comfort and profits.

Thousands of the tourists annually passing through our favored state would become welcome adjuncts to our too limited populace were the above mentioned avenues opened for the placing of our vast possibilities on the world markets.

—FRANCIS S. BARZEE

Mrs. F. L. Board of Eugene is spending a few days in Roseburg visiting with friends and relatives.

PRUNE PICKIN'S

By BERT G. BATES

GOOD EVENING FOLKS—

The folks up in the metrop are on their Bended knees this week prayin' that ol' Jupe Pluvius will send down a warm rain to Wash away the snow drifts while down this way We continue to bask in the well known sunshine.

PULCHRITUDE

John Barrymore wet plays in Don Juan Is amorous in knee britches; An' Ramon in the great Ben Hur A trick cloak 'round him pitches, While Gilbert as a hoppin' frog A sword about him hitches, But if they jest must wear 'em short Give me Mack Sennett's—witches.

The most pitiful thing about ownin' a fur skin coat is makin' the payments durin' the torrid summer months.

The feller who is always walkin' round with a chip on his shoulder sometimes has a block fer a done.

Bein' big-hearted may pay dividends but when your jack is gone its dern hard to find a feller who'll even give ya a lift to the poor farm.

There has been some rumors to the effect that a flock of local Legion fellers went to Glendale yestiddy eve to stage a show. As no one was shot in that village last night we doubt whether the local aggregation ever arrived.

The Kiwanians lunched at noon today, the sippin' of the soup bein' completely drowned out by the wailin' of Dock Church's saxophone, Charley Stanton's slip horn and Lyman Spencer's kettle drums.

"Peaches" Browning in her testimony today claimed that her sugar Daddy made her walk around in her school gal complexion on the first night of her wedded life. Omigosh, she shoulda had a restrainin' clause in her marriage contract.

There should be an age limit on damsels who persist in referin' to "we girls."

Didja ever let yer temper git the best of ya and spend a month or two puttin' at yer best friend. That proves we're all just kids at heart.

LAFE PERKINS SEZ—

"There hasn't been a first-class murder in the village since the last mess o' haws were slaughtered."

WEEKLY INDUSTRIAL REVIEW

Klamath Falls—Oregon suspension bridge over Klamath river opened for use.

Woodburn—Fruit Growers' Co-operative association paid out \$181,829 to members last year.

La Grande—Old Foley hotel may be razed to make room for modern hotel.

Southern Pacific seeks to buy 628 miles Oregon & California and other Oregon lines, and issue \$61,294,000 of 50-year bonds for redemption and improvement.

Klamath Falls district shipped 4290 head beef stock during 1926, worth \$200,000.

Klamath Falls—Plans ordered for new union high school to be built next fall.

Astoria—Sanborn cannery puts up its last run of sauerkraut.

McMinnville—New \$75,000 Baptist church dedicated.

Jacksonville city levy is 51 mills, where it was 66.4 mills last year.

Cathy—Fifth bulb farm in this locality established on Knight estate.

Portland—Apple shipments to Europe reach 135,000 boxes in one week.

For every \$5,000 invested in Oregon factories, one new employe is added to payroll.

Medford—California Oregon Power company starts new power plant on Rogue river, 22,000 h. p. initial and 66,000 h. p. ultimate capacity, to cost \$3,250,000.

Moro—Farmers elevator to be rebuilt after recent fire.

Hood River—Campaign started to interest orchardists in diversified farming, especially in feeding call apples to hogs.

Tillamook had only \$7,817 fire losses during 1926.

Bend—Hirose-Seaton mills ship car of lumber to Cape Town, South Africa.

Portland—Enke Dye Works, recently burned, will build \$20,000 plant.

Astoria—Columbia & Nehalem Railway will be extended to tap H. W. timber holdings.

Since May 21, 1915, federal hunters in Oregon have destroyed 39,383 predatory animals.

Federal measures now pending

allow \$643,000 for Oregon river and harbor service.

Portland—Sprouse-Reitz buys \$20,000 site for \$75,000 factory building.

Portland—New \$400,000 recreational building may be built here.

Corvallis—Oregon Agricultural College gives three-weeks' intensive course for professional cannermen.

Bend posted receipts for 1926 were \$43,318.

Klamath Falls bank clearings for 1926 reached \$20,591,290.

Portland—Federal land office sells timber worth \$129,811, January 24.

Medford—Medford Center office building sold for \$135,000.

Newburg—High school will hold 10-weeks night farm school here.

McMinnville—Plans made for new cannery to be built for 1927 season.

Four big logging camps at Knappton, Goble and Vernonia will employ 1200 men.

Portland—Zinc concentrates shipped from here last year totaled 25,000 tons.

Portland in 18th city in U. S. 1926 building construction, with \$62,588,875.

Springfield—Booth-Kelly company reopens two logging camps.

Klamath Falls—Oil seepage

Your Boy and Your Girl

BY ARTHUR DEAN, SC. D.
The Parent Counsellor

Dr. Dean will answer all signed letters pertaining to parents' problems with their boys and girls. Writers' names are never printed. Only questions of general interest answered in this column, but all letters will be answered by mail if written in ink and a stamp, self-addressed envelope is enclosed. Address Arthur Dean, in care of The News-Review.

The Guiding Hand

"I have a boy," writes "Fuzzled Mother," who has just passed his birthday. He has been questioning me closely for the past few months about the origin of life. I must shamefully confess that I have evaded him although I knew I was doing wrong when I did so. But he has seemed so young to be puzzling his brain over these matters. Isn't he?

"I am afraid the trouble is that he has associated somewhat with boys who are two or three years older than he is. There is a boy of seventeen who, I am sure, has told to my ten-year-old, about—well, what shall I call them—the facts of life? I have always taught my son that he could come to me with everything, and he does. But spinless me (Oh, I wonder, Dr. Dean, if I am the only faint-hearted mother in the land) when the crisis came, I couldn't just couldn't meet it. But I feel that I cannot tell him to go away and not talk to me about such things when I know that he is learning everything there is to know—and, in the wrong way. Last night he told me things that shocked me so I felt I could not put it off much longer and have come to you for help."

I can well believe, Fuzzled, that the youngest has a bigger vocabulary on this matter than you have. I am glad you have the good judgment to be his teacher, rather than have him talk to companions do the work for you in a most bungling fashion.

Only this morning I had a letter from a very earnest high school boy who wanted me to send some helpful material to his father. This is the way he put it: "I have heard a lot of this rot from my school fellows and I have read about sex in the 'Outline of Knowledge.' Nine-tenths of the stuff I have discarded and now I want father to give me the facts. I guess Mother and Dad are taking it for granted that I know everything or nothing."

This whole question, my dear mother, is too big (and there is another reason too) to handle in this column. I have never favored the idea of handing over any sex instruction books or pamphlets to any youth of any age saying, "Now you read this and get it straight."

Along Lost River near Bonanza interests investors.

California-Oregon Power company receives federal permits to develop five power sites on North Umpqua and Clearwater rivers, Douglas county.

Springfield—Contract will be let January 27 for new Hayden steel bridge.

Due to the fact that business has caused the absence of Promoter McPherson from the city during the past week the boxing card which had been planned for Jan. 28 has been postponed until Feb. 11.

Between Pat Padelford of Roseburg and Pete Santos of Portland, Santos holds a knockout over Padelford following their recent fight here. Padelford punished Santos severely in the opening rounds of their fight, but the Portland boxer absorbed the punishment and kept driving in and finally landed a victory on Padelford's midsection that put the local boy down for the count.

The other matches on the card have not yet been definitely arranged, but it is planned to secure a couple of light heavyweights if possible for the other main event.

"This is Miss Hardin talkin'. I saw your advertisement in the paper last evening, and I was wonderin' if you wouldn't let me come up and see you about it this mornin'."

That business man, happening to be one who respects the final 5, replied that the position was not open.

Why do so many persons completely disregard the fifth commandment when it ends in -g? "Slottfulness," says one. Carelessness," says another. "Laziness," says a third. "Raisins," says a fourth. The man who has so much to say about "turkey raisins" is not slovenly, he is not careless and he is as full of pep as pepper. I don't know anything about his "raisins." But he has no more use for the final 5 than has the average minister for the third stanza.

We are indebted to the Romans for the search letter of our alphabet. At the time they took the Greek alphabet in the third century B. C. the letter 5 was doing the work of both e and z. The letter 5 very much helped out the Romans in England; they could not sound w but they could sound g. They could not say warranty, but they could say guarantee. Hence today we have these doubts in our language. The letter 5 is of ancient and honorable origin. When it appears at the end of a word, it is entitled to enunciation.

All the same, I have not noticed that turkeys are any cheaper even though the Northwest is raising 3,000,000 a year.

TURKEY RAISIN'

By Wickes Wamboldt

Do you know what a turkey raisin is? The other evening I listened to a speaker talk at length about "turkey raisins." It was turkey raisin' this and turkey raisin' that. Every other word was "turkey raisin'." Move and shake the speaker said, the farm through this country are raisin' turkeys. In the Northwest, he declared, turkey raisin' has jumped from 60,000 to 3,000,000 birds per year. That showing, he proclaimed, is not only interesting but amazing!

The speaker made me think of the little boy reading from his composition book before the class: "I love to go fishin'," quoth he. "Wait, Billy," corrected the teacher. "Don't forget the g. Read that again." And Billy read: "Gee, I love to go fishin'."

There are a great many persons who always junk the final 5. Also there are many persons who have a strong aversion to having the final g junked.

A young woman rang up a business man:

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BEAUTY CHATS

ANSWERED LETTERS

E.—The coloring you mention is no worse for the skin than any good preparation of a rouge. None of these things are harmful unless used to excess. Any rouge should be applied very sparingly and only at such times when it is imperative.

Itching Elbows—Consult the doctor about the condition, as it appears to be one of the forms of eczema. You can relieve the itching somewhat if you use witch hazel, but this is only for temporary help.

L. B.—A large bust will be less noticeable if there is a very low girdle worn. Cold water bathing and friction from a coarse towel to stimulate the circulation will help reduce it.

V. H.—Bathing the hair has no effect whatever upon the coloring. Discouraged—You may need a tonic to help you through while you are so confined in the school work. Try one in which there is cod liver oil as this will fatten you in addition to building you up in every way.

D. T.—The hair tonic you have been doing should be helpful as it is an antiseptic, but since your hair is so dry, you had better use a little oil when you massage your scalp each day.

Hine Eyes—The cream you are using in making your skin more sensitive, and also increasing the trouble. Try olive oil or a cream made from olive or almond oil and see if your skin does not lose the tendency to chafe and become blotchy over the cold months.

Peggy—The oval shaped nail helps to give the impression of tapering fingers. All the nails should be trimmed in the same way no matter what the difference is in the shape of your different fingers.

B. G.—As your hair had the tendency to curl all you need to do now is to train it again even though it is short. Dampen it each day and turn the curls so they form into curls; let them dry this way before you comb the hair again.

Mrs. C. B.—The tendency to the whole system is in need of attention. Your friend should be advised by her doctor and not depend upon local applications, which may cause the cause for them even though they do help to bring the style to a head.

Tomorrow—Scalp Diseases.

hour, keeping the liquid at one pint by adding a little more water (if necessary) as the original amount boils away. Strain the mixture, taste and add a little salt if you wish to, then stir into it one tablespoon of lemon juice, one-third tablespoon of sugar, and one tablespoon of granulated gelatin previously softened in cold water to cover (a very little water). When it begins to congeal (that is, begins to clump to the sides of the bowl when bowl is tipped), stir into it one cup of additional celery diced, not cooked. Pour all into individual molds and let continue to stiffen. Celery jelly makes a good garnish when served on the meat platter with sliced cold meat. Or it can be used as a salad, topped with a dash of mayonnaise dressing, on crisp lettuce.

Pepper Steak (requested by "Mrs. B."): Put three tablespoons of either butter or bacon drippings into a hot frying pan and in it cook three sliced green sweet peppers (seeds discarded) which you have previously parboiled by cooking 15 minutes in water to cover then drained. Let fry gently till the pepper slices are tender (about ten minutes, possibly longer), then add one and one-half pounds of beef from the upper round (or lower round may be used instead) cut in one inch cubes. Put a pan cover and let fry 30 minutes, then add boiling water to cover the meat, cook 20 minutes, add flour to make a rich gravy, and serve, seasoned with salt and pepper.

Celery Jelly (requested by "Florence"): Put two and one-half cups of boiling water in a saucepan and in it simmer two cups of chopped celery (stalks and leaves), one generous slice of raw onion, one generous slice of raw carrot and a small pinch of thyme for about one hour.

Jelly (requested by "Florence"): Put two and one-half cups of boiling water in a saucepan and in it simmer two cups of chopped celery (stalks and leaves), one generous slice of raw onion, one generous slice of raw carrot and a small pinch of thyme for about one hour.

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Tomorrow—Answers to Inquiries.

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