

ROSEBURG NEWS-REVIEW

Issued Daily Except Sunday by The News-Review Co., Inc.

Member of The Associated Press.

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Entered as second class matter May 17, 1920, at the post office at Roseburg, Oregon, under the Act of March 2, 1879.

SUBSCRIPTION RATES

Daily, per year, by mail	\$4.00
Daily, six months, by mail	2.00
Daily, three months, by mail	1.00
Daily, single month, by mail	.50
Daily, by carrier, per month	.50
Weekly News-Review, by mail, per year	2.00

ROSEBURG, OREGON, FRIDAY, FEB. 18, 1927.



POISONED BOOZE.

If you decide to take a dram, your life you'll doubtless lose; for now it seems that Uncle Sam has poisoned all our booze. The delegate who fills his craw with bitters pink or red, no more will violate the law, since he'll be good and dead. Our Uncle Sam has spiked the gin with drugs that fairly smoke, and anyone who pours it in will then curl up and croak. Indignant statesmen now arise, and ask: "Where do we drift?" While anger, horror and surprise are in the tones they lift. "Is this the country of the free," they ask, and shed some tears, "where government is doping tea to lay men on their biers? How can the government get by that's deadlier than rats, that dopes our panmunks of rye with caustic rough on rats? How shall historians describe a government so raw that it will slay the human tribe to save a tinhorn law?" It does look frightful, I admit; no wonder statesmen weep; but since the booze I do not hit, I am not losing sleep. The man who's bent on being corned cares not for Uncle's crimes; he has been warned and warned and warned some forty million times. It's his lookout if he is bound to drink and blow the foam, and then to slumber underground until the cows come home. Our Uncle Sam, he doesn't try to boost his poisoned wares, to urge that in his gin and rye there are no deadly snares. Instead, he says: "The stuff is rot, unfit for human craw, and every time you take a shot you violate the law." Our Uncle Sam, he may be right, again, he may be wrong; but I'm the prudent sort of wight who drinks no liquors strong. And so I do not care a red what Uncle Sam may do, though statesmen mourn above his dead, and curse his evil brew.

ARNOLD BENNETT HALL'S SPEECHES IN DEMAND

(Associated Press Local Wire)
EUGENE, Ore., Feb. 18.—Dr. Arnold Bennett Hall, president of the University of Oregon, is back at his desk after an absence of more than a week in Salem and Portland. Dr. Hall is planning a brief vacation trip into California soon. Attempts for speeches by organizations in all parts of the state, a state-wide tour in December, two trips to the east and regular university business have given him no rest since October.

LOCOMOTIVE WHISTLE EXCITES EUGENE FOLK

(Associated Press Local Wire)
EUGENE, Ore., Feb. 18.—A slight accident to a locomotive whistle stirred Eugene last night.

DR. NERBAS DENTIST

Painless Extraction
Gas When Desired
Pyorrhea Treated
Phone 438 Masonic Bldg.

OUT OUR WAY

By Williams

TH' FELLER WHO INVENTED TH' NAME "LICK" FER SYRUP DIDN'T HEFTUH DO MUCH TH'INKIN' DID HE?

GO A HAIID STIFFY, TAKE IT ALL! THER'S ENUFF ON TH' ENDSIDE O' TH' CAN FER TH' REST O' US!

OH COOKY, I HAND ME TH' RUBBER GLOVES FER TH' LICK CAN! I'M AGOIN' TUH START ON MY DESSERT NOW!

HEAH JAMES, PULL THIS CAN OFF MY HANDS AN' GIT MY BAWTH READY!

WE'VE SET AT BANQUET TABLES FULL O' CLASS AN' FINE DESSERTS, WORKS OF ART TO TICKLE PALATES, OF TH' BOYS IN STIFF FRONT SHIRTS. WE MAY BE SORT O' LOW BROW, BUT IT SOMEHOW LACKS TH' KICK O' A TABLE FULL O' SPLINTERS AN' DESSERT—A CAN O' LICK.

J. WILLIAMS
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MARKET RATINGS

(Associated Press Local Wire)

PORTLAND, Ore., Feb. 18.—Butter and egg prices held steady and unchanged on the local dairy boards today with top grade cubes still at the 46 1/2 cent level and best eggs at 27 cents. Receipts from the country amounted to 13,566 pounds of butter and 1406 cases of eggs.

Trading in poultry continues quiet with trading values barely maintained. Light hens are quoted at 18 cents with heavies at 24 cents. Fancy dressed turkeys are easier at 40 to 42 cents.

Receipts of country dressed meats were only moderate on the market, but supplies sufficient for the light call and the market is barely steady at 17 cents on choice light veal and hogs.

PORTLAND, Ore., Feb. 18.—Butter steady, wholesale prices, extra cubes 46 1/2 cents; standard 45 1/2 cents; price firsts 45 cents; firsts 44 1/2 cents; prints 50 cents; cartons 51 cents.

Milk steady bids to farmers, best churning cream 48 cents in valley, 49 cents net shippers' truck in zone 1. Cream, delivered Portland, 50/52 cents per pound. Raw milk (4 per cent) \$2.50 cwt. f. o. b. Portland.

Eggs: Steady, current receipts 24 cents dozen; fresh medium 21 cents; fresh standard firsts 25 cents; fresh standard extras 25 cents.

Poultry slow, (less 5 per cent commission); heavy hens 24/25 cents; light 18/19 cents; springs, nominal; broilers 30/31 cents; pekio white ducks 30 cents; colored nominal; turkeys live 35 cents; dressed 40/41 cents.

Potatoes steady; onions slightly firmer; onions local \$3/3.50; potatoes \$1.25/1.50 sack.

Nuts steady, walnuts 27/28 cents; filberts 19/20 cents; almonds 22/23 cents; Brazil nuts 11/12 cents; Oregon chestnuts 17/18 cents; peanuts 11/12 cents.

Cascara bark nominal steady; 8 cents lb.; Oregon grape root nominal.

Hops steady, 1926 futures 25 cents; clover 21/22 cents; one-year contract 20 cents; two-year contracts 19 cents.

BOSTON, Feb. 18.—The Commercial Bulletin tomorrow will say:

"The eastern seaboard wool markets have been quiet this week on the whole. Medium worsted wools have been in best request, with prices fully firm. The situation is now awaiting the goods market, mills with light weight orders in many instances finding heavy weight lines are developing cautiously."

"In the west contracting on the sheep's back has gone on ahead and probably close to 5,000,000 pounds of wool have been taken already, with prices again slightly against the buyer and very close up the eastern market parity."

"The foreign markets are buoyant and if anything better. Mohair is moderately active with prices fairly steady."

"The Commercial Bulletin will print the following wool quotations tomorrow:

Scoured basis:
Oregon: northern \$1.05 and \$1.07; fine and f. m. clothing 90c and 95c.

Mr. and Mrs. Robert Finley have left for Salem where they were called on account of the death of Mr. Finley's niece, Josephine Morley, the 12 year old daughter of Mr. and Mrs. D. W. Morley, former residents of this city. The child died at a Salem hospital Wednesday after more than a year's illness. Mrs. V. T. Jackson of this city is an aunt and Mrs. Bertha Masters and Mrs. Margaret Marty, also a former resident of Roseburg are half-sisters. The funeral was held today with burial at Salem.

Garden seed at Wharton Bros.

BEAUTY CHATS

WAVY HAIR

A very soft wave would be coming to eight women out of ten; a real wave to less than five out of ten. Yet the permanent waving business thrives and more and more women are turned out weekly with curly hair.

When I say a very soft wave, I mean a wave so light it is hardly noticed. I know a woman, rather small and slim and boyish looking, who wears her hair about four or five inches long all over her head, and done so it looks like the slightly tousled head of a curly hair boy. It is ever so carefully waved, that slightly tousled effect is achieved by the most expensive of permanent wave specialists and a highly competent lady's maid. It is wonderfully becoming, and it looks natural.

Now it is possible for you to give your own hair that very slight wave, if you'll experiment a bit. You can't do a real marvel yourself, someone must stand above you and use the iron, you simply cannot get your own hands and arms into the proper position to make the sharp edge. But when an occasion comes that makes a wave necessary—perhaps because you are tired and want to break or soften the draggy lines of your face, you can take a moderate hot iron, turn under the ends of your short hair, holding the hair

loosely in the iron and turn it round and round, which will make the soft turning you want.

Also, you can take separate strands, and twist them in the iron, turning the ends under after you have combed the hair out. If you do this very lightly and the iron is barely warm enough to make the curl, the result will be a natural looking. All you do is to break the straight up and down lines of the hair, giving it a little variety.

But don't make the amateur's mistake of over doing it. The iron must not be very hot, and the curling of the hair must be so slight it almost is not curled at all.

D. O. T.—If you omit most of the starch and sugar from your diet you can lose the 70 pounds in six or eight weeks; however, it is better for your health to lose about five pounds a month, as you build up tissue then as you consume fat. Weigh yourself daily and omit or increase starches and sugar as your needs will be indicated each day by your weight.

B. E. L.—You omitted your name and address so the pamphlet could not be mailed to you. Send again and include a self-addressed stamped envelope and mention the incident.

Tomorrow—Looking Fresh and Pretty.



CROQUETTES FOR LUNCH

TOMORROW'S MENU		
Breakfast		
Stewed Dried Apricots		
Cereal		
Dropped Eggs	Coffee	Toast
Luncheon		
Beef Croquettes		
Wholewheat Bread		
Apple Sauce	Cocoa	Jam
Dinner		
Tomato Bisque		
Lamb Chops		
Potatoes	Celery	Pears
Prune Whip	Coffee	

The experienced housekeeper will find it hard to believe that a pretty young bride came to me not long ago with this worrison tale: "I planned nice meat croquettes for my husband. I mixed potatoes with chopped meat in equal parts and seasoned them well and then rolled them in croquette shape. And when he ate them, he said: 'What nice hash!' Now, weren't they croquettes?"

She had never heard of employing a thick white sauce in making croquettes, in fact she had never cooked ten consecutive meals in her life at the time she came to me for recipes. So, on the chance that other girls who are new at housekeeping may like to know just how to make good croquettes, I am today going to give a few recipes for this dish:

Thick White Sauce for Croquettes: Into a saucepan put two

and one-half tablespoons of butter and when it melts stir in either one-fourth cup of dry cornstarch powder or one-third cup of bread flour mixed with one-fourth teaspoon of salt and a dash of pepper (if liked). When well blended, stir in one cup of cold, sweet milk very gradually, bring to the boil point and let boil two minutes, then remove from fire and use hot as follows:

Lobster Croquettes: Flake canned lobster meat and measure; you will need two cups of it, well minced up. To it add one-half teaspoon of salt, a few grains of pepper, a dash of ground nutmeg, one teaspoon of lemon juice, the yolk of one egg and one cup of thick hot white sauce. Cool the mixture, then shape in the form of cylinders. Dip in crumbs, in raw egg and again in crumbs, and fry till golden brown in deep hot fat. Drain a moment on crumpled paper before serving.

Chicken Croquettes: Into a bowl put one and three-quarters cups of cold, cooked and diced chicken or fowl (or you can use the canned boned chicken chopped). To it add one-half teaspoon of salt, a dash of celery salt, a little pepper if liked, one teaspoon of lemon juice, one-half teaspoon of onion juice, one teaspoon of chopped parsley and one cup of hot, thick white sauce. Cool, shape in croquettes, and dip in egg and crumbs before frying.

Beef Croquettes: Use left-over cooked beef, chopped, instead of the two cups of lobster in the Lobster Croquette recipe given above. Tomorrow—Requested Crochet Directions.



A LITTLE MORE ON HEART DISEASE

Do you think you have heart disease because you have palpitations of the heart, shortness of breath or pains in the heart region?

You must not try to make your own diagnosis; but you should consult a good physician, for there is not a single sensation associated with heart disease which may not be caused by some other disturbance, such as indigestion, lung trouble and nervousness. Even though you have been told by some life insurance company that you have a heart murmur, it does not necessarily mean that you have a diseased heart, for a great many persons, particularly young people, have heart murmurs but still healthy hearts. In the draft examinations, there were many who had slight heart murmurs and no other evidences of heart disease, and were accepted for army service.

Those of you who want some literature on the subject of heart disease may write to the Heart Committee of the N. Y. Tuberculosis and Health Association, 244 Madison Avenue, New York City. They have leaflets on: "What to Do if Your Child Has Heart Trouble"; "Heart Disease—Do You Think You Have It? What to Do if You Have a Specific Disease of the Heart"; "What to Do When You Leave the Hospital: Marriage and Pregnancy in Those with Heart Disease, etc."

Falling From Grace.
"Do you remember the follower Mrs. R.—a dress designer—who weighed 265 pounds and had to

give up her business because she looked so bad and could not walk; then was improved so much by the loss of 45 pounds? Alas and alack! She has gained back 10 pounds of it during the holidays and is thoroughly discouraged."

Perk up, Mrs. R., and congratulate yourself that you didn't gain 20 pounds, as one of our followers did. In fact, probably half of them gained over the holidays.

You must not be discouraged when you have little lapses from grace. Try not to have them, for they just set you back, and if you have them often enough, of course you lose your habit of dieting. James, the great psychologist, advises, in taking on a new habit, to allow no breaks until the habit is thoroughly well established, as forming a new habit is like rolling a ball of string; if you allow the ball to drop, it may unwind more than you have wound.

Better go on a liquid, or semi-liquid diet, Mrs. R., taking not more than 600 to 800 C. for at least a day after a fall from grace. Those of you who haven't the booklet on losing (and gaining) weight, may have it by sending ten cents in stamps with a self-addressed, stamped envelope. Allow two weeks for its receipt.

The Ultra Violet Ray.
Mrs. M.—Sunlight filtered through window pane loses probably all of the ultra violet rays which are of such vital importance to health. The rays go through quartz glass, but this is so very expensive that its use is largely

My Dear Followers:
When sending for material which we offer you, please remember to enclose a stamped, self-addressed envelope bearing your full name and address. The pamphlet on reducing and gaining is the only one for which you must enclose ten cents in stamps extra. Address your letters to me in care of this paper. Make them as brief as possible, not over 200 words, and type or write legibly with ink. Please sign your name as evidence of good faith—we will not use it in any way. Remember it is impossible for me to diagnose for you or to answer you personally. I appreciate very much the beautiful letters you send me and regret it is impossible to give you individual advice. The questions you ask will be answered in the column as soon as possible, if they are of general interest. Don't forget the stamped, self-addressed envelope if you expect me to send you the information I have offered.



STETSON HATS

New Styles for Spring

If the style of your hat is a factor in its purchase, if quality appeals to you, if service counts, then we need only call your attention to the new Stetsons for Spring.

Smart styles, bright colorings, all in that dependable quality that means so much to the wearer, ready now for your selection.



limited to the therapeutic lamps. There is now being manufactured a window pane containing a large element of this quartz, which is not so very expensive.

A London schoolroom and the London Zoo have been fitted up with windows of this quartz, with much benefit to the children and the monkeys. Some of the New York hospitals are fitting up rooms with it.

Meanwhile, remember that you get the ultra violet rays in the good old-fashioned outdoor sunshine, so get a plenty of it.

Mrs. M.—Send for our article on the Menopause (change of life). Enclose self-addressed, stamped envelope with request.

Tomorrow—Answers to Mothers.

Fertilizer for garden, lawn or hot bed use at Wharton Bros.

WOMAN WORKER



Mrs. Rose Knott, Seattle, not only is a member of a contracting firm, but works in concrete with the men. While she cares for two children like any mother, her husband says "God help the masher who starts something."

Abe Martin



Everbuddy I meet likes Mussolini. They don't know what he's doing, and what it's all about, but they're for him 'cause he's a hustler. Never take your business troubles home; an' never bring your domestic troubles downtown.



Just call us up and tell us what you want—your order will be on its way practically at once. We'll make selections just as carefully as you would, and the prices will be right.

Come in and get your garden seeds while we have a full line all new stock. Buckeye Brooders and Incubators.

Also we have a nearly new Westinghouse Electric Stove, 3 burner with oven and automatic oven control. Will sell cheap for cash.

For Special Sale Saturday We Offer

Fancy Black Figs, new crop, 2 lbs. for	25c
White Figs, new crop, per lb.	10c
Hard Wheat Flour, per sack	\$2.00
Pure Cane Sugar, 15 lbs. for	\$1.00

Quality Meats

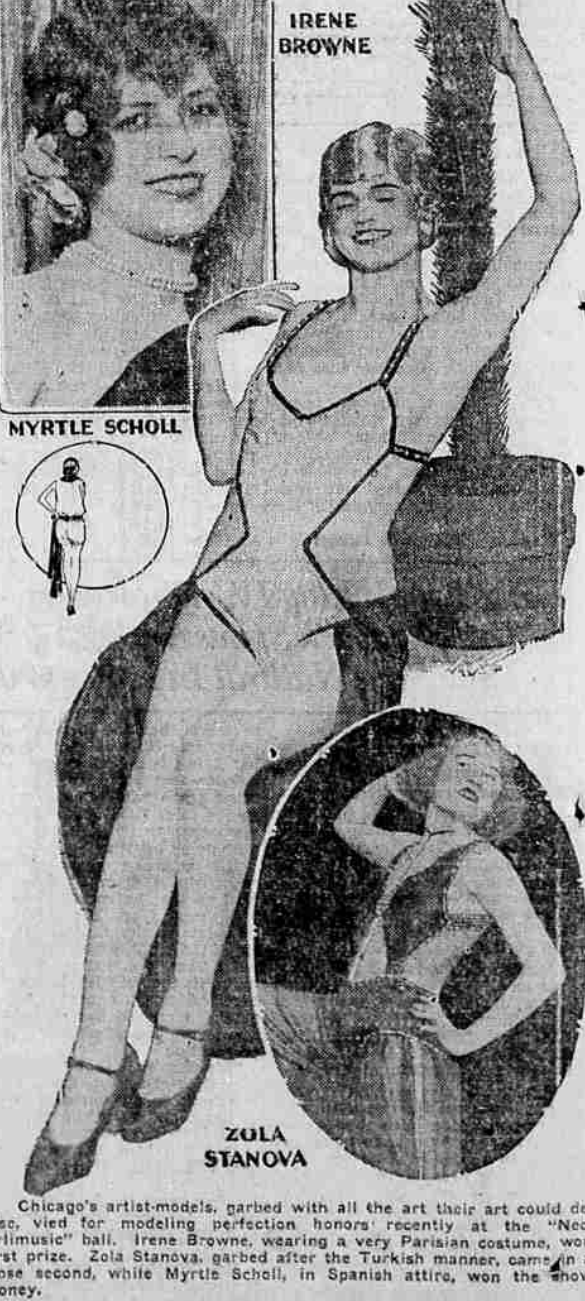
Boiling Beef, lb.	12 1/2c
Beef Roast, lb.	15c
Sirloin and T-Bone Steaks, lb.	20c
Hamburger, 2 lbs.	35c
Pork Sausage, 2 lbs.	45c
Picnic Hams, lb.	22c
Bacon, fancy, medium, lb.	35c
Bacon Squares, lb.	25c
Heavy Bacon, half or whole	32c
Light Bacon Backs, lb.	35c

FANCY HENS AND FRYERS



PERFECTION

Chicago Finds It In These Models



Chicago's artist-models, garbed with all the art their art could devise. Vied for modeling perfection honors recently at the "Neob-Artistic" ball. Irene Browne, wearing a very Parisian costume, came in a first prize. Zola Stanova, garbed after the Turkish manner, came in a close second, while Myrtle Scholl, in Spanish attire, won the show money.