

CHRISTMAS SEAL WORKERS PREPARE TO LAUNCH SALE

Plans for selling tuberculosis Christmas seals are now being completed, according to Mrs. H. E. Coleman, city auditor, Mrs. Coleman and several volunteer workers are busy preparing envelopes to carry the seals into the homes of Roseburg. The sale will be conducted by mail in Roseburg and persons will be asked to reply promptly to the envelopes.

The money received from the sale will be used to aid the campaign for eradication of tuberculosis by the early discovery and treatment of tuberculosis, especially in juveniles, chiefly in Douglas county.

Mrs. John Runyan, president of the Douglas county public health association, which sponsors the annual sale, urges this liberal buying of the tuberculosis Christmas seals.

"I feel confident that we will sell our quota of Christmas seals in the 1929 sale," Mrs. Runyan says. "The people of Roseburg and of Douglas county have contributed liberally to the sale and this excellent support attests their interest in the suffering from tuberculosis."

"Not only Roseburg, but nearly every community in the county has known during this year of the work accomplished with the money raised from the sale of seals. Thus far in 1929 patients from Tenmile, Yoncalla, Middle, Myrtle Creek, Drain, Elkton, Oakland, Reedport, Glendale and Roseburg have been sent to the Oregon state tuberculosis hospital in Salem through the efforts of the county health nurses and with the aid of this money. Many of these patients were far advanced cases, but some were only in the early stages. The ease with which a cure is effected is self-evident," states Mrs. Runyan.

"PAT" KELLEY GETS ONE TO TEN YEARS

(Associated Press Local Wire)
LOS ANGELES, Cal., Nov. 25.—Lee "Pat" Kelley, butcher boy who was convicted of the slaying in August, 1928, of Mrs. Myrtle Mellus, Los Angeles society matron, today says the climax of his fight to escape a death sentence when the superior court resentence him for one to ten years on a manslaughter charge following instructions from the California supreme court.

WOMAN WINS \$1,250 IN 1ST PRIZES AT CANNING CONTEST

(Associated Press Local Wire)
CHICAGO, Nov. 25.—Mrs. Mary Hyatt of Kenosha, Wis., was awarded the title of America's champion home canner today, her entry of a quart of green peas winning the \$1,000 grand acceptance prize for the finest jar of food submitted in the national canning contest. Another \$250 prize was given her for the best jar of vegetables.

Mrs. Hyatt is 50 years old, the mother of two grown sons. She preserves from 500 to 800 quarts of food annually for her home. A special \$1,000 prize offered

Come Into The Kitchen



Ella M. Lehr

By ELLA M. LEHR
"Come into the kitchen," Gay English chintzes, quaintly decorated Britany bowls, wash once upon a time—now charmingly agreeable in a yellow dress—this corner of outside a part of a jolly red gown—this is the kitchen. It is the heart of the home, the place where the world outside comes to rest, the place where the world outside comes to rest, the place where the world outside comes to rest.

The children troop off to school, a little "house" calls out daily disaster headlines, the postman brings letters on amendment voting and club activities. Mrs. Jones phones about her bridge party. The world outside is coming into the kitchen.

Half-acre kitchen, where our grandmothers daily ran the mart, are going. Black, glaringly white cooking laboratories, passionately following on the heels of Pasteur's discovery of germs—put a fence between the home and the world.

But our modern glorified kitchen fairly chirps a gay welcome, and as we chop the nuts and mince the meat for a luscious prime cake—we invite the outside world to come in.

Three meals a day—diligent? Some one has said: "The kitchen is a country in which there are always discoveries to be made." Think of the trips you can take—Hungarian goulash, spice cake of Arab, Bavarian cream, Creole frites, Napoli spaghetti—and home again to good of American "ham and eggs!"

Pounding cold typewriter keys does not begin to hold the enchantment of creating a gorgeous fluff of agency gold from presale eggs and flour and can products. Taking hectic dictation in untellable hieroglyphics with your head wreathed in clouds of tobacco smoke finds its joy only in smarting eyes and on often scrawny pay-check—but whirling an eggbeater in a gay pottery bowl can produce a conviction for the gods with an equal gustatory delight!

If we'd just put the same sort of efficiency into the kitchen that

to the county home demonstrator whose canning activity brought the largest number of entries from her county was awarded to Elizabeth D. Barnard of Lake county, Ind., which had 317 entries.

The content attracted entries from 25,000 women and girls throughout the country.

we do into business. Up-to-date equipment means much to the use of the kitchen—more to the sanctum of the cook, from which health and happiness should be radiated.

And I wonder if perhaps a bit of the romance—while we too often lose in packing the day with the business of hatching in our kitchens, wouldn't turn "kitchen drudge" into "kitchen artist."

To the woman who sees life through gaily-curtaled kitchen windows, we dedicate this section. Won't you slip into your gayest creosote apron and "come into the kitchen" with us?

Corn and Oyster Scallop
(A luscious dish from your emergency shelf.)

1 can corn, 1 can oysters. 15 crackers, prepared mustard, butter, seasonings.

Arrange in casserole 1-2 of a can of corn, 1 of the oysters; 5 crackers crumbled in your hands. Dot with butter and about a teaspoon of prepared mustard. Repeat.

Finish with the remaining third of corn and the crackers. Top with butter, mustard, seasonings and pour over all the liquor from the can of oysters. Bake in moderate oven (350 degrees) about 25 minutes.

Fresh oysters or cooked chicken may be used. Fresh corn may be used instead of canned corn.

Auntie's Oatmeal Cookies
(For the flower cook.)

1 cup sugar, 1 cup shortening, cream well, add 2 eggs, well beaten, 2 cups oatmeal, 2 cups flour, 1 teaspoon soda, sifted, 1 tablespoon cinnamon together, 1-8 teaspoon salt, add alternately with 1 cup milk and 1 cup raisins, 1 cup chopped nut meats.

The batter must be stiff. Drop by teaspoonfuls onto greased tin. Bake in quick oven, 425 degrees, for about 11 minutes.

Doughnuts in Rhyme
One cup of sugar, one cup of milk. Two eggs beaten fine as silk. Salt and nutmeg—lemon will do—Or baking powder, teaspoon two.

Lightly stir the flour in. Roll on pie board, not too thin. Cut in diamonds, twists or rings. Drop with care the doughy things.

Into fat that swiftly swells. Every the spongy cells. Watch with care the time for turning.

Fry 'em brown, just short of burning. Roll in sugar; serve when cool. This is a never failing rule.

FRAMES FOR PHOTOGRAPHS, 95 CENTS
Swing frames in assorted sizes, gold or silver finish. Just what you want, at the right price. Carr's. Adv.

Arundel, piano tuner, Phone 189-L.

A complaint, like food, should not be swallowed in one bit.

OAKLAND PREPARES FOR TURKEY SHOW DECEMBER 13-14

An enthusiastic meeting of the Oakland committee and others interested in the first annual North-western Turkey Show, to be held in Oakland on Friday and Saturday, December 13 and 14, was held at the bank last Thursday, with many business men as well as many ladies being present, says the Oakland Tribune.

Chairman Ed Young presided at the meeting and informed those present of what had been done up to that time. He also appointed a general committee, consisting of Blady Barnett, T. B. Garrison and Edwin Stearns, to have general supervision. This committee is to appoint other committees as the need arises.

A committee of women was present to get information about the banquet, which will be held on Friday evening, December 13, and to ascertain in what manner they could be the most useful.

A suggestion made by W. H. Richardson that a special effort be made to have the streets, alleys and store buildings brightened up, met with instant approval. He said that as Oakland would be entertaining many strangers during the two days, it is up to the citizens to present as fine an appearance as possible.

Since the meeting of Thursday, the committee reports that everything is running along smoothly. The show will be held in the jobbers' hall and arrangements have been made for coops to be secured at Portland. These will be hauled to and from Portland on a conveyance furnished by T. B. Garrison. Mr. Garrison will make no charge for the use of the driver or truck. There will be a small rental charge for the use of the coops.

BOXING FANS ARE EAGERLY AWAITING TOMORROW'S CARD

Considerable interest is being shown in Wednesday night's boxing card, to be given at the Roseburg armory, according to City.

ward, the local promoter. Despite the fact that nearly all of the principals are local boys, fans are anticipating plenty of action and excitement, as at least one bout is a real grudge fight, while the others are to demonstrate superiority between well-known local boxers. As their arena, the promoter is expected to put forth his best efforts. Mr. Ward has received a great deal of favorable comment on the program, and there is every indication of a good attendance tomorrow night.

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

BEDROOM SLIPPERS, 45c to \$1
New styles in ladies' bedroom slippers. Inspect our line of felts, suede, and leather slippers in plain and fancy designs. Also our slippers for men and children. Carr's. Adv.

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ROY HUFHAM
109 Rose St. Roseburg, Ore.

**BIG
Thanksgiving
Dance**
THURSDAY, NOVEMBER 28

at
Rice Hill Community Hall

Snappy Dance Tunes By
THE UMPQUA FIVE

Personnel:
Sammy Brawn, violin Other, Helland, banjo
Del Lutz, piano
Jimmy Knight, sax Cecil Arms, drums

Thanksgiving Dance

AT GLIDE

Thursday Night, Nov. 28

Good Music—Free Lunch—Everybody Welcome

TIRES! TIRES! TIRES!

MR. MOTORIST:

We are Overstocked on Mohawk and Goodyear Tires

Big Discounts for Ten Days to Clean Up Our Stock

It Will Pay You To Get Our Prices

WE CARRY QUALITY TIRES ONLY

THE ROSEBURG GARAGE

Camels have
made smoking
a national

pleasure!



With years of steady growth behind them, Camels continue to grow. They are smoked today by more millions than ever before.

The increasing popularity of smoking in the United States exactly parallels the growth of Camel Cigarettes. Camel has given smokers a cigarette of genuine quality . . . a marvelous blend of choicest tobaccos . . . mild, fragrant, satisfying. This is the quality that smokers depend upon, and they can rest assured it will never be sacrificed. Taste in smoking, as the real pleasure of smoking is experienced, leads directly to Camel quality.

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Duds for Men
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With every suit or overcoat sold this week we will give an all-wool Auto Robe free. You may select a Hart Schaffner & Marx or Clothcraft or an Oregon Woolen garment from our complete stock at prices that spell real economy. Prices ranging from \$14.85 to \$34.50.

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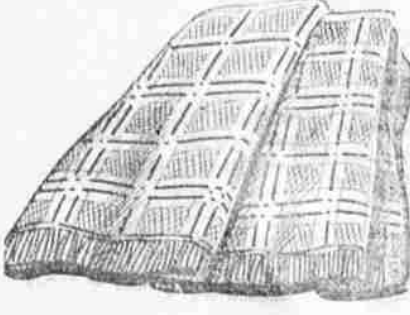
Substantial Savings

\$4.50 Shoes, wear-flex soles **\$2.95**

\$6.00 heavy work shoes, full double soles **\$3.95**

\$12.50 Boots, 16 inch tops, full oil tan leather, two full soles **\$8.95**

\$13.00 Aviator's Dress Boots, tan calf leather, 17 inch top, Goodyear welt **\$10.35**



Remarkable Blanket Values

Part Wool Plaid, extra weight, full double size 66x90 **\$3.65**

Dark Gray, all wool, full double size, 4 pound blanket **\$3.95**

Fine Cotton Sheet blanket, 66x74, double **\$1.69**

Part wool Indian Robes, large size **\$1.95**

All wool, extra heavy fancy plaid, satin bound **\$8.95**

Fancy Mercerized Dress Hose, large assortment of patterns 25c

Port Shirt, good weight Jersey cloth, all colors 98c

\$3.00 Buckskin Shirt **\$1.95**