Classified Section

RATES: Per word, each insertion, 1 cent. By the week, 5 cents a word. Minimum per advertisement, 25 cents. Mail your ads—count the words and enclose stamp, check or money order.

FOR SALE

FOR SALE—Wood, oak grub and fir block. Phone 24F24 or phone 365.

FOR SALE—Good pack or work mule cheap. W. D. Schutt, Elkton, Oregon.

CAR OWNER—Don't forget to call 668 when in need of auto parts. Sam's Auto Wrecking House.

FOR SALE—Cheat seed, 2c a lb. Will trade sheep for good milk cow. R. W. Alspaugh, Myrtle Creek.

FOR SALE—Westinghouse electric range, also Chevrolet coach, both nearly new. E. R. Boyce. Phone 472.

FOR SALE—Good work horse, 8 years old, in good condition. Jake Nichols ranch, Addule, Ore.

FOR SALE—Nice 2-year-old Jersey heifer, fresh 2 months. Nice flow of milk; high test. 1148 Umpqua Ave., opposite West Side store.

FOR SALE—Fine White Holland breeding turkeys, hens and toms. Eugene Helms, Rt. 1, Roseburg, Oregon. Milton road.

SACRIFICE upright mahogany piano, like new in every respect, $100 terms, or $125 cash. 242 S. Pine St.

FOR SALE—Good gravel bed. $25. Fits either Ford or Chevrolet. Write Ray Jordan, Lookingglass, or call 23F35.

SACRIFICE FOR QUICK SALE—Eight acres close in on county road, all tillable; 4-room house; outbuildings; well house, engine and pump. Buildings in poor repair. Owned by non-resident who must sacrifice account sickness. $1600 cash for quick sale. G. W. Young & Son, 116 Cass street. Phone 417.

FOR RENT

APARTMENTS FOR RENT—The best in town. Rents reasonable. Steam heat, electric stove, Frigidaire and modern throughout. Phone 550 or 58.

WANTED

WANTED—When you need a tow car, call Chambers. Phone 649 or 679.

WANTED—2 woodcutters to cut 200 cords of 4 ft. wood. Phone 31F2.

WANTED—250 head of sheep, twos and threes. Give kind and price. Address Box 86, care News-Review.

WANTED—Middle aged woman to care for invalid lady and do housework. Steady work for right party. Phone 286-J.

MISCELLANEOUS

SEWING machines repaired. Phone 487.

WILL give free use of piano for storage or will sell very cheap. Write A. E. Porter, Gen. Del.

FOR TRADE—House in Spokane for small place at Roseburg. A. L. Fairchild, 1832 S. Beloit, West Los Angeles, California.

ATTRACTIVE durable trespass notices printed on either cardboard or sign cloth are sold by the News-Review office.

MEDFORD HOUSE TO TRADE FOR ROSEBURG—5-room modern home, fireplace, built in book cases, breakfast nook, built in kitchen, cooler, sleeping porch, oak floors, laundry trays, garage, woodshed. Located on one of the best streets. Trade for 6-room house in Roseburg. Furnished preferred. Give complete description in first letter. E. C. Corn, Box 84, care Roseburg News-Review.

NEW TODAY

FOR SALE—Hand sorted English walnuts. F. M. Curtis. Phone 8F4.

WANTED—A good Jersey heifer, fresh or coming fresh soon. Inquire Ward's Cafe.

DO YOU want to trade for Santa Ana, California, income? Write Harry Barr, Gen. Del., Eugene.

LOST WED.—In or between Sanitary beauty parlor and Piggly Wiggly store on Jackson St., $20 bill. Finder please phone 143-Y.

EXPERIENCED corsetiere wanted. Refined experienced saleslady to demonstrate the popular "Famous Form" garments. Phone 429-R.

RUMMAGE SALE—At Roseburg Woman's club every Saturday. Choice of hats, 25c; shoes 25c to 50c; women's and men's warm coats and overcoats.

SALESMEN WANTED—Salesman with auto to travel handling advertising calendars and novelties. Experience not essential. Season starts December 26th. We are now alloting territories. Salesmen make big money first months of year on calendars, steady income all year around on calendars and novelties. Commission basis—checks mailed weekly. Your connection with long established Pacific coast house means prompt service to you and customers. V. S. Walsh, 595 Million St., San Francisco.

TODAY'S MARKETS

(Associated Press Leased Wire)

PORTLAND, Nov. 27.—Portland's turkey supply for Thanksgiving was pretty well cleaned this morning. With the mailing of further country shipments Saturday, jobbers and wholesalers were able not only to maintain stable prices, but to shove values ahead a little bit as the supply began to be eliminated Tuesday.

Egg and butter prices were steady. Further reductions were not expected immediately.

Reviewing the fruit and vegetable situation, the Portland Bureau of the United States department of agriculture says:

"Carlot celery sales show further price-declines, to as low as $2.25 per crate in the rough, on account of poor quality. Outside demand is slow, but the market is about steady for good stock. Locally, a few supplies of fancy celery are bringing a slight premium.

"Receipts of local, ungraded apples have greatly declined during the last week. Supplies of this stock are cleaning up, and generally improved market tone, for all classes of apples, is the result.

"Daily shipments of potatoes have averaged less than consumption, during the last two weeks, but track supplies of 70 cars at Portland, are too many to be readily assimilated by the trade—and the market is barely steady.

"Too much warm weather, is the explanation given by the trade, accounting for the quiet cranberry market that has prevailed all fall. Even now, with Thanksgiving directly upon us, demand for this holiday fruit is far from active.

"California tomatoes, which have been selling to retailers, repacked, at about shipping-point prices, are showing a slight advance today."

Country dressed meats, onions, potatoes, nuts, hay, cascara bark and hops steady and unchanged.

Quotations

BUTTER—Cube extras 45 cents; standards, 44 cents; prime firsts, 42 cents; firsts, 38 cents.

EGGS (quality producers' prices)—Fresh extras, 47 cents; standard 43 cents; fresh medium, 38 cents; medium firsts, 36 cents; fresh pullets, 32c; fine pullets, 30 cents.

BUTTERFAT (direct shippers' track No. 1 grade, 44 cents; No. 2 grade, 40c; stations No. 1, 44@45c; No. 2, 40@41c; Portland delivery prices; No. 1 butterfat, 47@49c; No. 2, 42@44c.

MILK—Buying price, 4 per cent, $2.50@2.85.

LIVE POULTRY—Heavy hens, over 4½ lbs., 26@27c; do 3½ to 4½ lbs., 22@24c; do under 3½ lbs., 20@21c; broilers, light, 28c lb.; colored, lb.; stags, 10c lb.; ducks, 18@22c.

TURKEYS—Fancy dressed hens, 27@28c; young toms, 31 cents; alive, 15@21c.

TOMATOES—Local, hot house, $3.75@4.50; California, $2.50 repacked.

ONIONS—Selling price to retailers: Sets, 8@9c lb.; Yakima Globe, $1.50@1.60; Oregon, $1.85@2.00.

FRESH VEGETABLES — Selling price: Lettuce, local, $2.50@3.00; The Dalles, $2.50; cabbage, local, 2@2½c; string beans, 20@22c. $1.50@2.00 sack of six dozen; peas, 5c pound.

HUCKLEBERRIES — Fancy 12@$6.25; Cape Cod, $5.75 bushel box; eastern, $20@21 barrel.

TABLE POTATOES — Deschutes gems, $2.00@2.10; Yakima, $2.75@2.85 cwt.; Western Oregon, $2.25@2.50.

CRANBERRIES — MacFarlane $6.50@6.75; jumbos, $6.75@7; bushel $6.75; jumbos, $6.75; bushel box eastern, $20@21 barrel.

NUTS—Oregon walnuts, 23½@28c; California 20@28c; peanuts raw 10c; Brazils new crop 22@24c; almonds, 24@25c; filberts, 19@20c; pecans 24@25c.

HOPS—Nominal, 1928 crop, 11@15½c.

WOOL—1928 crop nominal Willamette valley, 28@32c; eastern Oregon, 18@27½c pound.

SWEET POTATOES — California, 4½@5 cents a pound; Southern Yams, $2.50 crate.

COUNTRY MEATS—Selling prices to retailers: Country killed hogs, best butchers, under 150 pounds, 15@17c; lambs, 20@22c; heavy mutton, 15c.

DAILY WEATHER REPORT

U. S. Weather Bureau Office, Roseburg, Oregon. Data reported by E. H. Fletcher, Meteorologist in charge.

Barometric pressure (reduced to sea level) 5 a. m.	30.38
Relative humidity 5 p. m. yesterday (per cent)	80
Highest temperature yesterday	50
Lowest temperature last night	35
Average temperature for the day	42
Normal temperature for this date	44
Precip. in Inches and Hundredths	
Precipitation for 24 hours, ending 5 a. m.	0
Total precip. since 1st mon. a.	.25
Normal precip. for this month	4.66
Total precip. from Sept. 1, date	1.49
Normal precip. from Sept. 1 to date	8.16
Total deficiency since Sept. 1, 1929	6.67
Normal seasonal precip. Sept. to May, inclusive	31.16

Forecast for interior southwest Oregon: Mostly cloudy tonight and Friday; moderate temperature.

GOOD-NIGHT STORIES

By Max Trell

The Pear-Worms' House Was Not So Secure, at That!

When you're standing near a basket of fruit, you don't expect to hear a voice coming from the middle of it.

Neither did Mij, Flor, Hanid, Yam and Knarf—the five little shadow-children with the odd, turned-about names. But hear it, they surely did. It was a thin, piping little voice.

"Come right in," it kept saying, apparently to THEM, although they couldn't see anybody, only fruit.

Then Mij looked at Flor, puzzled. And Flor looked at Yam and Yam looked at Hanid, and Hanid looked at Knarf. Poor Knarf, not having anyone else to look at, had

"Come Right In," the Worm Invited.

to look at the fruit. In a way this was fortunate, for his eye happened to fall on a pear which was lying atop of the pile, and he caught a glimpse of a tiny head. He looked again and saw that it was a worm, which was gazing out of its hole in the pear.

"Come right in," the worm invited cheerfully.

"Oeh, so it was you talking!" the shadow-boy exclaimed.

"Of course! Whom did you think? But won't you come in? I'm sure you'll like my little house. We can have a party."

By this time the others were staring at it, too.

"Yes, do come right in," the worm urged. "We can take a long walk, and then stop for a bite to eat, if you don't care to have a party."

There didn't seem to be any reason why they shouldn't accept the kindly worm's invitation, so making themselves as small as the head of a pin (a thing which shadows have not the least difficulty doing) they followed the worm inside the hole.

Picture to yourself, if you can, a long corridor, the walls of which are formed of the juicy inside of a pear. It was a pleasure to walk down it, especially for Mij, who was exceedingly fond of the fruit.

"How do you like my home?" the worm asked proudly, after they had proceeded quite a ways into the interior. "It's quite the best I could find—or I should say, my mother could find, for it was she who put me here. I was born here, you know. Of course it wasn't as big as it is now. It was just a tiny hole. But I've eaten my way around, and now it's quite comfortable."

The shadow-children all nodded, to show that they quite agreed with it.

"It's a pleasure," it went on, "to have a home like this. You never have to bother about going to the grocer's or the butcher's. Everything you need is within reach. If you feel hungry, you will just take a nibble of the wall, or the floor, or the ceiling."

"Are you going to live here a long time?" inquired Yam. They had reached the center of the pear. Here the corridor opened into a large high-ceilinged room decorated here and there with the brown, shining pits.

"I plan to spend the winter here. In the spring, I shall grow wings and go for a flying trip, probably into the country."

"But suppose," said Knarf, looking very thoughtful, "suppose your pear should be eaten. The people in this house eat pears for dinner every day."

"They wouldn't dare!" the worm exclaimed anerrily. "They wouldn't dare! The pear belongs to me, and nobody dares touch it!"

Just then an extremely odd thing happened, which shows how mistaken some creatures can be, especially worms. The sound of gnashing teeth suddenly drowned out the worm's voice. They could make out huge portions of the house being bitten away. The worm drew back in terror.

"T-they'll p-pay for this!" it quaked.

All at once the teeth bit through the corridor itself and laid bare the worm, all curled up in a knot and turning away from the glaring light.

"Ugh!" boomed a tremendous voice, just above the fragment of pear. "Ugh, a worm!"

The next instant the worm and what was left of its fine house were dropped hastily into a saucer and carted off into the kitchen.

"See" it boasted to the shadows, "I told you they didn't dare."

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Come Into The Kitchen

By ELLA M. LEHR

"Find the turkey."

"Thanksgiving, sez the Muchly Married Man to me, "means cold sliced turkey tomorrow, turkey hash the next day, turkey soup the day after—and probably the remains of the poor bird will be found in stuffed peppers the following week. Ugh—how I hate stuffed peppers—I'm never quite sure what the wife has stowed away in those things," and a murderous glint appeared in his eye.

"Too bad," I sighed with him. "Better be glad her life—and yours—doesn't revolve around a can-opener. Oh, I say, I saw you at Pierro's today. Have a good lunch?"

"Say—if my wife could cook like Pierro can, I'd buy her that mink coat today. The best curried chicken I ever set my teeth in—boy!" Mr. M. M. M. breathed great sighs of gustatory joy. "And ragouts and chicken pie—oh!"

"Here," remarks I to myself, "is a true lover of the manly mulligan—the typical American dish—hash!"

"Good day," sez I, murmuring unintelligible nothings about an appointment, and scribbling on my clean white cuff hieroglyphics which, translated, will enable you to extract a new dress and possibly a hat to accompany it. A man is never so docile, you know, as after a perfect dinner.

I happened to know that Pierro's curried chicken and captivating ragouts were the disguised "left-overs" of yesterday's fowl and lamb joints! He uses his imagination, along with cheese, and onion—the grand old onion—and garlic gently insinuated into stew. "Ragout" is the French name.

Hash!!

Leftover meats—or fresh bits seared, plus leftover vegetables—or fresh, cubed, immersed in good rich gravy and allowed to slowly become acquainted—that is the stew Friend Hubby scorns at his own table, but fights for over the counter. It must be well seasoned— peppercorns, bayleaf, a sprig of thyme, a garlic clove, always good, but no two stews should taste alike.

If his love is waning, try curry, a tiny bit, with veal, lamb, chicken or rabbit—cut in cubes and simmered in a gravy. Serve always with rice, and confidence.

Turkey or chicken may be served the day after in a casserole with gravy and a few vegetables added. A roof of mashed potatoes browned gives it the name of "shepherd's pie." Topped with a rich biscuit or pie crust and popped in and out of a hot oven brings memories of mother's chicken pie. Other meats may be used in the same way and varied by adding mushrooms, cooked macaroni and various seasonings.

If the pieces of meat or fowl are large enough, roll them in bread or cracker crumbs, egg, then the crumbs again, and fry them quickly in deep fat or brown them in a hot oven.

Plebian creamed mixtures—an easy way to disguise and "stretch" leftover fowl, take on an air of distinction when served in timbale cases or patty shells, dipped first in egg white or melted butter, then in parsley, chopped fine.

Club Sandwiches

Club sandwiches require a layer of sliced fowl in the building of the double decks. Three slices of bread or toast are used, providing two spaces to be filled. A typical club sandwich contains lettuce, dressed with mayonnaise, a slice of chicken, seasoned; tomato, a strip of ham or bacon hot. It is a meal in itself—from starch to vitamines.

Meat Croquettes

Meat Croquettes served with peas or asparagus or shaped as cutlets are most tempting, and an excellent camouflage. Ingredients:

Three and one-half cups chopped chicken or cooked meat, onion juice, 1 tablespoon parsley, 2 teaspoons lemon juice.

Make 1 pint of very thick cream sauce: 1 pint milk, ½ cup butter, ½ cup flour, 1½ teaspoons salt, ¼ teaspoon white pepper, 1 teaspoon celery salt, cayenne.

Method: Add the sauce to the chopped chicken and seasonings. Cool, form into balls or cutlets, roll in sifted crumbs, shape, dip in egg and reshape in crumbs. Chill, fry in deep fat. Use poultry seasoning instead of lemon juice in meat croquettes.

Just one more for leftover fowl, truly a [illegible] paradise:

Scalloped Chicken

One cup buttered crumbs, 1 cup cubed cooked chicken, 1 cup scraped corn, 1 teaspoon salt, dash of pepper, 1 cup thin or medium white sauce.

Cover the bottom of the baking dish with half the crumbs. Add the chicken, then the corn (if canned, drained), sprinkle with the salt and pepper. Pour sauce over, cover with rest of crumbs. Moderate oven (dish uncovered) 25 minutes.

Variation 1—Use instead of white sauce, milk or cream, veal or chicken stock, or part stock and part milk or cream.

Variation 2—Add 2 to 4 tablespoons minced green pepper or pimento. Or omit corn and increase pepper.

Variation 3—Instead of corn, use 3 hard-boiled eggs, chopped.

Variation 4—Instead of corn use tomato pulp or sliced tomato. Brown chicken in bacon fat (about 5 minutes.) Add tomato and ½ cup minced celery with ½ teaspoon salt and dash of pepper. Cover with ½ cup rice, (uncooked.) Pour over chicken stock, cover close, bake slowly 1½ hours. Uncover, stir up well, add salt, if needed, and if liked, a dash of Worcestershire sauce.

Variation 5—Instead of corn use cooked macaroni (cut in 1 inch lengths) or cooked rice. Add grated cheese—1-3 to ½ cup.

Vegetables—into salads and stews you go.

For the leftover cranberry jelly and bits of jams and other jellies, we know you'll like this:

Cranberry Spice Cake

One-half cupful of butter or fat, 1½ cupfuls sugar, 3 egg yolks, 1 cupful sour milk, 2 cupfuls pastry flour, 1 teaspoon baking powder, 1 teaspoon soda, 1½ teaspoons cinnamon, teaspoon cloves, 1 teaspoon nutmeg, 1½ cupfuls cranberry jelly, 3 egg whites.

Cream the butter or fat with the sugar. Add the egg yolks, well beaten, and then alternately beat in the sour milk and the flour which has been twice sifted with the baking powder, soda and spices. Whip in the jelly, float the egg whites stiffly and then fold them into the batter. Pour into a greased and floured loaf pan and bake for an hour in a medium oven—350 degrees F. When cool, ice with a little fruit juice mixed with enough confectioner's sugar to make it stiff and smooth and add 2 tablespoons of melted butter.

Leftover Cake

Leftover cake or irregular pieces may be used in puddings, rubbed through a coarse sieve, or when dry forced through a food chopper. These crumbs may be substituted for one-half the flour in hermits, spice cakes and Boston brown bread.

ATTENTION, TAXPAYERS

The annual meeting of the Douglas County Taxpayers' league will be held, at 10:00 A. M. Saturday, November 30th, at the Court House, Roseburg, Oregon. The annual election of officers will be held and committees on budget will report. Special consideration will be given the matter of high school tuition fund and county health unit.

All taxpayers are requested to be present.

DOUGLAS COUNTY TAXPAYERS' LEAGUE.

JUNIOR CLASS OF ROSEBURG HI WILL STAGE 3-ACT PLAY

"So This Is London," a three-act comedy by Arthur Goodrich, is to be presented by the junior class of the Roseburg senior high school on December 13. This play has been popular with professional companies for several years, and since a company toured the coast with it a short time ago, it has been a favorite among amateurs.

The scene of the play is laid in England, and the characters are an American and an English family. The pre-conceived ideas which these people have of each other furnishes the humor; the disproving of these ideas furnishes the plot of the play. There are many amusing situations, and the clever lines promise many laughs for the audience.

The members of the cast are unusually well suited to their parts, and their interpretations of the characters are very good. The play is directed by Miss Kate Buchanan.

The cast is as follows:

Hiram Draper, Jr. ..... John Green
Elinor Beauchamp ..... Mildred Koenig
Hiram Draper, Sr. ..... Daniel Entler
Mrs. Hiram Draper ..... Maxine Laird
A Flunky ..... Robert Harding
Lady Ducksworth ..... Norma Winston
Sir Percy Beauchamp ..... Tom Ness
Alfred Honeycutt ..... Robert Hellwell
Lady Beauchamp ..... Dorothy Main
Thomas ..... Paul McGowan
Jennings ..... Phillip Schiefle

PARACHUTE LEAP FATAL TO FLYER

SAN ANTONIO, Texas, Nov. 28.—Sergeant L. J. Pallaye, of the medical section, Brooks field, was killed yesterday when his parachute failed to open on a leap from a five ship formation during parachute practice. He failed to pull the rip cord until he had almost reached the ground.

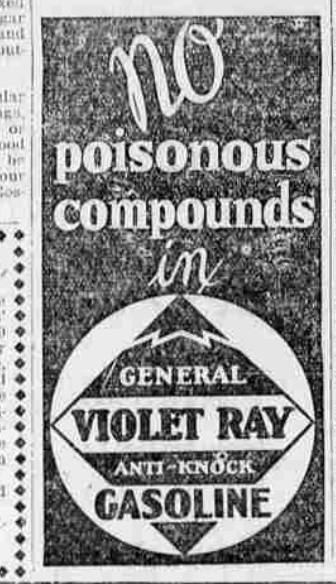
NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been by an order of the County Court of the State of Oregon for Douglas County, duly appointed administrator of the estate of J. R. Gilham, deceased.

All persons having claims against said estate are hereby notified to present the same, verified as required by law, to the undersigned administrator at the law offices of Rice & Orcutt in Roseburg, Douglas County, Oregon, within six months from date of this notice.

Dated this 28th day of November, 1929.

SAM BALL,
Administrator of the estate of J. R. Gilham, deceased.



Rat Increase

Government Figures

1 pair to 1130 per year
2 months more to 3000
3 years to 253,726
6 to 16 per litter
6 to 8 litters per year

Damage per year per rat $6.00

We have the traps to rid your premises of rodents and stop the damage. Can't give the figures for mice but clean them out with the little wire traps at 35c per dozen.

Churchill Hardware Co.
The Ironmongers

THIEVES STEAL AND BURN BULBS AT GRANTS PASS

(Associated Press Leased Wire)

GRANTS PASS, Ore., Nov. 27.—A drying shed containing several hundred thousand gladiolus bulbs was burned near here last night after thieves are said to have loaded trucks with sacks of the choicest bulbs. The shipment was to have been sent to eastern markets next week.

How One Woman Lost 20 Pounds Of Fat

Lost Her Double Chin—Lost Her Prominent Hips—Lost Her Sluggishness.

Gained Physical Vigor—Gained in Vivaciousness—Gained a Shapely Figure.

If you're fat—remove the cause! KRUSCHEN SALTS contain the 6 mineral salts your body organs, glands and nerves must have to function properly.

When your vital organs fail to perform their work correctly—your bowels and kidneys can't throw off that waste material—before you realize it—you're growing hideously fat!

Try half a teaspoonful of KRUSCHEN SALTS in a glass of hot water every morning—in 3 weeks get on the scales and note how many pounds of fat have vanished.

Notice also that you have gained in energy—your skin is clearer—your eyes sparkle with glorious health—you feel younger in body—keener in mind. KRUSCHEN will give any fat person a joyous surprise.

Get an 85c bottle of KRUSCHEN SALTS at Nathan Fullerton's (lasts 4 weeks). If even this first bottle doesn't convince you this is the easiest, safest and surest way to lose fat—if you don't feel a superb improvement in health—so gloriously energetic — vigorously alive—your money gladly returned.

Thanksgiving Dance

AT TENMILE

Thursday, Nov. 28th

Music by Rice's Dance Players

There will also be a dance here Saturday, Nov. 30th.

RED ARROW FAST FREIGHT

E. S. SKINNER, District Manager

NEW EQUIPMENT—EARLY DELIVERY

Fast Thru Service between Portland, Roseburg, Myrtle Point, Coquille, Marshfield. Connecting lines other points.

Furniture moving to any place a specialty.

BONDED AND INSURED CARRIER

Creason Warehouse

North Jackson, Phone 593 Roseburg, Ore.

POLLY AND HER PALS

A Lucky Bird

TILLIE THE TOILER

Mac's Wandering Mind