

Roseburg News-Review

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

Member of The Associated Press.
The Associated Press is exclusively entitled to the use for republication of all news dispatches credited to it or not otherwise credited in this paper and to all local news published herein. All rights of reproduction of special dispatches herein are also reserved.

HARRIS ELLSWORTH

Editor

Entered as second class matter May 17, 1920, at the post office at Roseburg, Oregon, under 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

ROSEBURG, OREGON, THURSDAY, JAN. 2, 1930.

A CITY REPORTER STUBS HIS TOE

THE New York Times, usually impeccable in its news, has been having a little trouble lately in its natural history department. The young reporter who writes its animal stories brought in the other day a tale that fairly throbbed with heart interests about the pursuit and slaughter of a helpless little deer in the streets of Brooklyn. The story told how the animal, rushing out of the nowhere into the hence "was not a large deer as deer go," that it had no antlers and that "it had a manner that plainly showed it expected very little from life." Even less than that the poor little thing seems to have realized when it got into Brooklyn, for children screamed and ran in all directions at its approach and a stuffy policeman pursued and shot it dead.

The story, a gem of news writing, was prominently displayed in the Times and the heart of the city was wrung with pity. There was indignation, too, and the society for the prevention of cruelty to animals started an investigation. The animal reporter's grief, aroused when he viewed the mangled corpse and so well communicated to the Times' readers, was impossible to withstand. There was stern resolve that something must be done. So the cruelty investigators started as the reporter had done by taking a look at the body. And what they found and were able to identify through their superior endowment of animal lore was not a deer at all but a steer.

Now the moral of all this for the Times ought to be very obvious. In hiring young reporters to cover the animal stories it ought to look a little farther west than the New York City limits. Let it write to Dean Allen and ask him to recommend somebody. The dean can give it offhand a list of 20 names of young men any one of whom knows the difference between a deer and a steer at sight and who would be a competent all-around reporter besides. But if the Times prefers not to pay railroad fare across the continent for a new man there is an alternative suggestion. Let the Times' own animal reporter spend alternate days at the zoo and the stockyards for a few weeks and just put in the time in seeing what he will see. Without some such course as that no New York-bred reporter can be expected to be familiar with any animal other than the blind pig.

George Neuner, former Douglas county attorney and legislator, is visiting in Roseburg today and tomorrow. Mr. Neuner, who is now United States district attorney in Portland, has been very seriously mentioned as a possible candidate for governor in the republican primaries. What his final decision regarding his candidacy will be is not known. Only one thing is certain and that is he has not said that he was out of the race.

Football fans in California yesterday saw the crack college team of the east slaughtered before the superior football prowess of a western team. One of these days people of the Atlantic coast are going to awake to the fact that instead of ending with Chicago, the west only begins there.

POEM FOR THE DAY

By LOUIS ALBERT BANKS

WELSH SONGS BY RADIO

This laughable story was sent out by the Associated Press November 26th, 1929, from Washington, D. C.:
Secretary Davis' Welsh singing proclivities are netting the telephone companies considerable money.
"He sang in Welsh last night over the radio. At the white house cabinet meeting today he said apparently most of the 2,000,000 Welshmen in the United States heard him."
"And every mother's son of them sent me a telegram," he added.

I take it this was said in joke.
In answer to some comrade's poke.
If we could see his twinkling eye,
We'd know his answer's geared in high.
These Welshmen are a prosperous lot
To keep electric wires so hot;
But after we've allowed for fun,
There's more than powder in this gun.

Where Welshmen thrive there's always song—
The music swells where'er they throng.
Each race will love its native tongue,
Will spring to life when that is sung.
This gallant son of ancient Wales
Has filled his clan with hero tales,
And every Welshman sprang to go
When Davis sang o'er radio.

James Davis—long a labor chief—
Has story most beyond belief.
If you should think this rhyming loose,
Just ask some honest Lloyd Moore!
When these proud Moors heard "Jimmy" sing,
They set the humming wires awing;
Each Welshman in the middle west
Could naught but telegraph his zest.

No doubt "two million's" going strong—
Would stretch the count a little long.
But Davis' habits run to length—
Three presidents have loved his strength.
And now he's joined the nation's choir!
He has the stuff that might climb higher.
Alas! he's reached the very top
Since he was born outside our shop.

DIES LIKE FATHER

WICHITA, Kans., Jan. 2.—On the same old lease where his father was killed five weeks ago, 11-year-old Charles Edmond Spur was asphyxiated late last night by fumes from cast-iron kerosene.

BRINGING UP FATHER

THAT'S A FINE DOCTOR I GOT HE TOLD ME I'D BE UP AND OUT BY TO-DAY ANY BY GOLLY MY FOOT HURTS WORSE TO-DAY THAN IT DID A WEEK AGO



Maybe I'm Wrong

By J. P. MEDBURY

Several night clubs in New York have gone out of business. A fool and his money are soon parted, but they probably couldn't find enough fools.

SUPREME EGOTISTS
The fellow who wanted the Carnegie Foundation to give him a medal for saving his own life.

AUTO-SUGGESTION
Chicago is planning to erect a monument to the Unknown Pedestrian.

TAKE IT OR LEAVE IT
Heart balm is a jilted woman's soothing syrup.

NULL AND VOID
The guy who thought that Camille was a cigarette.

MATRIMONIAL MARTYRS
When a self-made man gets married, his wife usually puts on the finishing touches.

YOU'RE WRONG
A knapsack isn't a night gown.

JUSTIFIABLE HOMICIDE
When the new parlor maid sweeps the bear rug with a lawn mower.

TODAY'S TIGHTWAD
The fellow who's so stingy that he won't even tell you the time without taking ten per cent off.

OUR OWN VAUDEVILLE
Mother: Has that young man of yours any social connections?
Daughter: Yes, he sells safety pins to the "400".
Copyright, 1930, King Features Syndicate, Inc.

Good Manners

By MRS. CORNELIUS BEECKMAN

Conversations at Formal Functions

DEAR MRS. BEECKMAN: Here are some things which are confusing to me and I wonder if you could help me?
1. The receiving line at the formal ball. Should one give one's hand and then the name of one's escort?

2. What is the general subject for conversation?
3. If my father is absent and my young man friend is dining with us, should I mention his name?—does he help my mother or me to be seated?
4. And what do you think of my stationery and handwriting?
DOROTHY.

YESTER. And pronounce the names distinctly.

2. The weather. The charm of the decorations. The music. The beauty of the girls and the general charm of the room and its brilliant appearance. The topics of conversation on such formal occasions must necessarily be of the most objective kind.

3. He helps your mother first, and then, if he is agile, he will be behind your chair, to help you next.

4. Your letter-paper would be very good-looking if the sheets were double. But single sheets of this kind lose, I think, all their "social charm," giving more the impression that they are adapted for business letters than for social ones.

5. Your handwriting is pretty good, and would be better if it did not give such a loose-jointed appearance. Tighten it up, by forming your letters more carefully. Then, too, make a margin around all four sides of your pages.

Shower Party Amenities
DEAR MRS. BEECKMAN: When giving a shower, when does the bride open her gifts, before refreshments are served or after?

2. Does one ever put an R. S. V. P. on the invitations to a shower when a large number of guests are invited?

3. Can you suggest some sort of entertainment?

4. Does the hostess suggest

Penalty of Late Hours

Loss of Sleep Bound to Bring on a Physical Let-Down and Its Accompanying Painful Ills, Says Authority.

By ROYAL S. COPELAND, M. D.

United States Senator from New York.
Former Commissioner of Health, New York City.

WHEN you have something wrong with you, some bodily ailment which is so painful that you wonder if anything could be worse, you don't feel like taking the matter lightly. Boils belong to this class of ailments. They are all too common.

The worst thing about a boil is the thought that others will follow. They almost never come singly. There are some special varieties of boils. It is not uncommon, for instance, to have a boil in the ear. This is a very cruel experience.

I have noticed that aural boils, that is ear boils, are frequent in the Spring of the year. Persons who indulge during the Winter in late hours, loss of sleep, midnight suppers and other midnight diversions are prone to a "let-down" afterward. No matter what the cause may be, just as sure as your powers of resistance are lowered your system is ready to pick up any infection that may happen along.

Boils are caused by some form of germ. The skin is never free from germs, although it is so constructed as to be a pretty reliable covering and protection to the underlying tissues. Any injury, such as a scratch or a hard rubbing of the skin may permit a pus-producing germ to penetrate. Under the right conditions the germ soon becomes a boil.

One may have an itching ear and a scratch brings to the part one of the many germs flying about in the air, or the germ lodges in some congested place, and that terribly painful thing, a boil appears. So many diseases are conveyed by the hands that you should cover your hands with soap and water after every use. Clean hands and clean finger nails are a protection against infection of the skin and particularly ear boils.

Sometimes, at the very beginning, the ailment may be checked. Hot water applications may be used, or applied with a cotton swab. A ten per cent solution of carbolic acid in glycerin applied to the sore may give relief.

In case a second boil should make its appearance it is well to look into your general health. Your doctor should be consulted to see what is wrong. It may be trouble with the bowels, constipation or some other difficulty. Where a series of boils appear, it may indicate diabetes. Be careful of the diet and eat simple foods, including fresh fruit. Especially good for such a condition is drinking lemonade or lemon juice every day. Pastry should be shunned.

A general bath should be taken every day. Drink plenty of water. Get out daily into the fresh air and sunshine. You should get enough exercise daily to produce a good sweat. There is nothing better to carry off the impurities of the skin.

Answers to Health Queries
C. S. Q.—What are the early symptoms of cancer of the stomach?
A.—Symptoms of indigestion, distaste for meat, hyperacidity. It would be wise to see your doctor for examination.
R. E. S. Q.—How much should a girl aged thirteen, five feet three inches tall, weigh?
A.—She should weigh about 112 pounds.
J. T. G. Q.—What should a boy weigh who is fourteen years old and five feet seven inches tall?
A.—What should a boy weigh who

when the gifts be opened and displayed?
A. G.

USUALLY the gifts are opened before the refreshments are served.
2. It depends on the form of the invitation. If it is the convenient way of requesting an answer, it will be correct.
3. The shower may be in the form of a luncheon, or a tea, or a bridge, or a bridge-luncheon.
4. Yes.
A Hat for the Informal Dinner.
DEAR MRS. BEECKMAN: Will you please advise me whether or not it is proper to wear a hat at an informal dinner given by our superintendent of the honor of his anniversary? The dinner is to be given at one of our prominent hotels in the near future at six-thirty.

R. E.

If you are sure that the dinner is to be informal—and it does sound as if it were to be, since the hour is such an early one—I think that you would be fairly safe if you decided to wear a hat.

(Mrs. Beeckman will be glad to answer questions on etiquette submitted by readers.)
Copyright, 1929, by Premier Syndicate, Inc.

EDITORIALS ON THE DAY'S NEWS

(Continued from page 1)

absent advertising for new population.

THIS you get an idea of why it is that California has five million people and is still growing rapidly, while Oregon has only one million people and is not growing so rapidly. California goes after them hard. WE DON'T.

In this world, you are mighty apt to get only that which you are willing to GO AFTER HARD.

IF WHAT has been here said were more evincible glorification of California and apologetic running

Powers to Make Fifth Attempt to Reduce Competition in Arms

London Conference to be Held January 21 Will Deal With Most Questions That Failed of Settlement at Four Previous Parleys, the First One Dating Back to President Harding's Administration.

(Associated Press Special Wire)

WASHINGTON, Jan. 1.—The fourth attempt since 1921 to eliminate all competitive building among the five chief naval powers will be undertaken at the London conference January 21.

Each of the preceding efforts failed because of conflicting views among the governments as to the type and number of cruisers of submarines each felt it needed.

The strongly held French view that naval armaments cannot be treated separately but must be considered for limitation purposes in any final treaty in conjunction with land armaments, was an added complication.

At the original Washington naval limitations conference, called by President Harding in 1921, the five powers—Great Britain, the United States, Japan, France and Italy—found little difficulty in negotiating a treaty to curb competitive building in battleships and airplane carriers.

Only Great Britain, the United States and Japan had or planned extensive battleship fleets. The ratio of relative strength in these heavy ships was then fixed at 5:5:3:1.75 for the five countries in the order named.

The only part to become effective upon ratification was the 5:3 ratio in battleships between the United States and Japan.

Reduction of the British battleship fleet to reach parity with the United States was provided for after a term of years. It would be arrived at through working out of the schedules for replacement of obsolete battleships.

Replacement Is Problem

Both France and Italy were far below the relative strength in battleships provided for them. Neither country as yet attempted to build up to its 1:75 ratio in that regard.

British invitations to the five powers for a new attempt to apply both relative limitation of fleets and reduction of tonnage to other types of war craft, such as cruisers, submarines and destroyers, reopen only one phase of the subjects covered by the Washington treaty.

That is the question of replacement of capital ships. It is proposed, as a result of preliminary conference between Great Britain and the United States to postpone battleship replacements beyond the dates for each country set down in the Washington treaty and now rapidly approaching for Great Britain, the United States and Japan.

No objection on the part of the other three powers to his suggestion has been indicated.

The effort of the Harding administration to obtain complete naval limitations in 1921-22 was halted by a dispute between Great Britain and France.

France announced her intention of building 500,000 tons in cruisers

down of Oregon, based upon an inferiority complex, it would be inexcusable. But it is NOT.

It is a plain statement of the plain fact that if we are going to go ahead in Oregon in the future, as most of us want to go ahead, we must GET IN AND DO SOMETHING.

One of the things we must do is advertise our own fine, naturally rich, climatically splendid, potentially great state in a more effective way than we have advertised it in the past.

Attractions AT THE MOVIES

ANTLERS—Last time's today, Joan Crawford in "Our Modern Maidens," with Anita Page, Rod La Rocque, Doug Fairbanks, Jr., Friday and Saturday, George Bancroft in "The Mighty," with Esther Ralston, Raymond Hatton, Warner Oland, all-talking.

LIBERTY—Today, William Haines in "A Man's Man," Friday and Saturday, "Smoke Belows," Jack London story.

THE most sensational and thrilling picture in a long, long time in "George Bancroft, Paramount's deep-chested star, in "The Mighty."

This all-talking hit is a study in men. Bancroft starts off as the gunman who has much contempt for the law, so much contempt in fact that it takes four M. P.'s to put him in the army when he disregards a draft notice. He goes overseas a private, his valor acquires many decorations and promotions for him and he emerges a full fledged major and a national hero. On his way back to his old family he stops off to see the family of one of his buddies and is offered the position of chief of police, which he accepts.

Esther Ralston is the sister of his old pal, and knows his past, but he does not know this. They are in love. A big police picnic is given in honor of Bancroft and his successful cleanup campaign. The gang prepared to strike in the middle of the celebration he learns of their plans. The gang sends an old sweetheart of Bancroft's to tell his new love about his past, if he interferes, thinking this will stop him.

He decides to cast his lot with this new "game" and leading over two score of mounted officers he speeds to stop the wholesale robbery.

The rest of this thrilling story you can see for yourself in "The Mighty" at the Antlers theatre Friday and Saturday.

Use prunes, chopped instead of raisins in cakes or cookies.

Nectar raisins or thin slices of

ors and 90,000 tons in submarines. Great Britain countered that in view of the French program, she could accept no limitation upon construction of anti-submarine craft, which means cruisers, destroyers and all smaller types of combat vessels.

At that point the Washington conference abandoned the effort to limit by treaty any other form of naval construction than battleships and airplane carriers.

It did, however, write treaty definitions affecting other categories of ships. Under the Washington treaty no vessel other than a battleship may carry guns larger than 8-inch bore and no combat vessel other than a battleship or airplane carrier, whether for surface or sub-surface use, may exceed 10,000 treaty standard tons in displacement.

It also provided that no merchant ship could be equipped in peacetime to carry guns larger than 6-inch bore.

Italy and France Balk

President Coolidge took office in 1923, finding the effort to limit all types of naval construction but his chance to move directly did not come until 1927.

He then invited the five powers to reassemble, but France and Italy found themselves unable to accept his invitation. Rather than abandon the effort completely, Mr. Coolidge reduced his project to a three-power conference between Great Britain, the United States and Japan.

That met in Geneva and made no progress, due to a conflict between Great Britain and the United States as to the size of the cruiser fleet each would retain on a parity basis.

The United States wanted reduction to 250,000 tons; Great Britain wanted upward of 500,000 tons. The question of a Japanese cruiser ratio was never reached.

Two Reach Accord

Following failure of the Geneva conference, the Baldwin ministry in London negotiated a naval accord with France.

That accord called for limitation on a relative ratio of construction of cruisers of between 6,000 and 10,000 tons displacement, but for no limitation as to cruisers of less than 6,000 tons.

It also called for limitation of submarines of 600 tons up to the Washington treaty maximum size of 20,000 tons, but for no limit

orange and tangerine rind are a change from the conventional lemon in serving tea. There are now tea drops which look like gumballs but are hollow and filled with a rum flavoring which may be served.

Leftover hot chocolate and coffee may be combined in equal parts, sweetened and served either hot or chilled topped with whipped cream.

Stale bread and toast should be slowly dried in the oven until brittle, then ground in a meat chopper and put away in a glass jar for breading different things—croquettes, veal, etc., cakes, steamed bread, bread pudding, and many other uses.

Dried cornbread—added to bread dressing for fowl or meats greatly improves the dressing.

Leftover boiled rice may be mixed with a little meat or vegetable with seasonings and used for croquettes or as a filling for baked tomatoes or baked green peppers. It may also be used in puddings served with the meat course or used as a meat extender.

Using gelatine, one is enabled to use up small pieces of meat into a meat loaf and vegetables, leftover berries, fruit and fruit juices into salads and desserts.

Tapioca added to leftover fruit juices makes a delicious dessert.

Leftover applesauce used for a cake is more than good. (We have the recipe!)

Do not waste skim milk—make it into cottage cheese. Use sour milk in baking. One-half teaspoon soda is required for 1 cup average sour milk. One half teaspoon soda is equal to two teaspoons baking powder.

In a custard recipe calling for several eggs, one or more may be left out if one half tablespoon cornstarch or 1 tablespoon flour is added for each egg omitted.

Leftover fruit juices may be used in lemonade.

Pieces of hard soap too small to use placed in a small bag about four by six inches is good for cleaning out the bathtub.

Chicken fat—rendered out—is a mighty good substitute for butter in browning. Leftover boiled cauliflower browned in butter makes a new dish for dinner.

All leftover boiled vegetables may be freshened by heating through in boiling water.

If soup is too salty, add slices of raw potatoes and boil a few minutes, remove them. If still too salty—repeat. The potatoes may be used later.

In a small family, a can of salmon may be divided and used for a salad, creamed for an entrée, minced on toast and used for croquettes.

A plain lemon jelly leftover from dessert may be cut in cubes and mixed with fruits for a salad.

In cooking vegetables that grow beneath the ground, cover them—and leave uncovered all vegetables that grow above the ground.

If canned plums is placed after opening in a glass and covered with water—chanced every day—the plums will keep a long time.

"Common sense is good to have—but never let it master you. For then it might deprive you of the fun of things that are fun to do."

Happy New Year—may this be the best one you have ever known.

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. 30.10
Relative humidity 5 p. m. yesterday (per cent) 87
Highest temperature yesterday 51
Lowest temperature last night 40
Average temperature for the day 48
Normal temperature for this date 48
Precip. in inches and hundredths: Precipitation for 24 hours, ending 5 a. m. .7
Total precip. for this month, 5.37
Total precip. from Sept. 1, 1929, to date 9.43
Normal precip. from Sept. 1 to date 14.21
Total deficiency since Sept. 1, 1929 4.82
Normal seasonal precip. Sept. to May inclusive 31.16
Forecast for interior southwest Oregon: Rain tonight and Friday; warmer tonight.

MARRIAGE LICENSES

Several marriage licenses were issued Tuesday evening for New Year weddings. Permits were granted to Hontz T. Johnson of Hornbrook and Ida Lawrence of Roseburg; John M. Foster and Samantha Courtney, both of Eagle Point, and J. M. Kreier and Agnes Montgomery, both of Canyonville. A marriage license was granted to Eugene to Charles L. Applegate of Eugene and Clara Alma Ryan of Davis.

THE UNFAIR SEX

A smart girl is one who makes a fellow think he has kissed her without really doing so.

Come Into The Kitchen

ELLA M. LEHR

Happy New Year—Everybody

"To be honest, to be kind, to earn a little and spend a little less, to make upon the whole a family happier for his presence, to respond when that shall be necessary, and not to be embarrassed, to see a few friends, but this without capitulation, above all—on the same grim conditions—to keep friends with himself—here is a task for all that a man has fortitude and delicacy!"—Stevenson.

Here at the approach of a brand new year, this little quotation comes to mind, for it seems to honor most all of the high and mighty resolutions that somehow spring to life when one looks back on the embus and ashes of a dying year. Far be it from us, my dears, to preach, but we can but hope and wish that your set of new or renewed resolutions will include coming in to the kitchen with joy in your heart and efficiency in your fingers, for upon that depends even the safety and welfare of our nation.

And now, that we've cast our wild and idle delusions of the rejection of our grand old gods, it seems only fitting in these few leftover days after Christmas that we should chant about left overs and such.

Incidentally—not long ago a gentleman gave us a nice little tip of course we Eves have always known it—

"When we on simple rations sup most easy is the washing up—"

But heavy cooking complicates. The task by ending many planes!"

How's that for a starter? Cake which has become a bit dry may be served with a hot pudding sauce and gives a flare to the dessert of course. Left over meat has untold possibilities and may be disguised in many ways.

If made into croquettes they are delicious baked in the oven instead of fried in deep fat. Left over cooked vegetables may be added.

The scrap pieces of a roast of beef may be combined in a casserole dish by placing first a layer of left over mashed potatoes and then a thick layer of pieces of roast beef, season well with salt, pepper and finely chopped onion. Moistened with left over gravy or milk. Top with a layer of mashed potatoes. Bake in a hot oven until heated through and a golden brown.

Leftover ham, fish, chicken and meat may be added to a white sauce along with vegetables and served on toast points in croquettes, cream puff or patty shells.

Meat balls made of ground leftover meat and vegetables baked in parboiled cabbage leaves are most delicious.

Leftover baked potatoes may be creamed, hashed, browned or