

News of Douglas County

GLENDALE BEATS CRESCENT CITY IN HECTIC BALL GAME

(News-Review Douglas County Special)

GLENDALE, Aug. 4.—The Glendale ball team won from the Crescent City team here yesterday by a score of 15 to 5, coming up with a 5 point lead against them in the eighth inning and then in one of the wildest innings ever seen on the Glendale diamond running up a 1-point lead during which time the Glendale fans went entirely loco.

The Crescents started by scoring 1 run in the first inning, Spahn scoring after making first on a poor throw by Wunsch to Bates. Spahn scored again in the third when he hit the ball for a homer. In the eighth inning the Crescents added 3 more runs, making the score Crescent 6, Glendale 6, and all quiet in the Glendale rooting section. Then Glendale came to bat in the last half of the eighth and pandemonium broke loose.

Paige started with a homer. Tucker's hit was fumbled. Wunsch followed with a 3-bagger. Santos, Schleich and Bates followed with infield hits that were safe through a series of errors. Chaney fanned. Bishop's grounder was muffed by Matz; Pernoll's hit was fumbled by Spahn. Paige followed with a single. Tucker's fly bounced out of the center fielder's glove. Right here Koskela, the Crescents' south-paw, was relieved by Tinsman. Wunsch hit one too hot to handle. Santos was out at first. Schleich's fly to center field was dropped. Bates' grounder was fumbled. Chaney singled and Bishop cleared the bases with a homer. Pernoll singled and Paige struck out just in time to save the fans from becoming speechless wrecks.

Farmer who struck out 11 men, was relieved by Pernoll in the ninth inning and with two infield plays and one strike out he ended the game.

Koskela pitching for the Crescents had 6 strikeouts to his credit and was going good until his teammates blew up in the eighth inning. Bill Willis, Canyonville's mayor, umpired.

REEDSPORT

(News-Review Douglas County Special)

REEDSPORT, Ore., Aug. 3.—Mr. and Mrs. Ed Leavitt, accompanied by Mr. and Mrs. George Davenport, and Dr. R. B. Miller, spent the week-end at Leona lake, where they fished very successfully, bringing back well filled baskets, including a rainbow trout measuring 27 inches.

Dr. H. C. Eastland and J. A. Elmer got away early start Thursday morning for Winchester bay, and they returned with two dandies. Dr. Eastland had a 23 pound chinook, and Mr. Elmer a smaller one of the same species.

Not to be outdone by more populous neighbors, Reedsport is to have a miniature golf course sponsored and constructed by Ed Cornell, Stanley Cochran and O'Neil Goddard on the first lot west of Cochran's store. Work on the new course began today, and the sponsors hope to have it ready by August 10.

Reedspott's water department is installing two new high pressure valves which will make it possible to repair breaks in the main line without so much delay as has been suffered in the past.

The Steamer Dan P. Hanlon crossed the Umpqua bar at noon, reached the Umpqua mills and timber company's dock at 1:30, where she was loaded with 350,000 feet of lumber, proceeded to the dock of the Winchester Bay company, loaded there with 625,383 feet, weighed anchor at 4 p. m. and crossed the bar at 6:35, bound for San Diego and San Francisco. Captain P. M. Clark of the Umpqua life saving station reports that the bar is very smooth and favorable to navigation.

YONCALLA

(News-Review Douglas County Special)

YONCALLA, Aug. 1.—Mr. and Mrs. Harry Cook of Astoria spent Tuesday in town. Mr. Cook returned home that evening, and Mrs. Cook proceeded to Portland, where she will receive medical attention.

Miss Selma Forbes left Tuesday for Corvallis, where she will attend summer school.

Mrs. E. V. Leach, who has been visiting her mother, Mrs. Clinton in Corvallis for the past two weeks, returned to her home here Sunday.

Mrs. Nichols and two children of Corvallis are visiting at the Dare Kliggery home this week.

Jack, Charlie and Arne Bjork left Monday for a few days outing at Winchester Bay.

Frederick Applegate spent a couple of days last week receiving dental attention and visiting relatives in Eugene.

Miss Lillian Foss spent Tuesday in Cottage Grove.

Mr. and Mrs. Luther Daugherty, Alta Daugherty, Mrs. George Edes, and Marion Edes motored to Portland, Friday, for the week-end.

Mrs. Grace Reasler and Miss Lois Reuch of Springfield spent several days last week visiting at the Bob Thompson home.

The members of Mrs. Thompson's Sunday school class enjoyed a picnic Tuesday afternoon at the Huntington swimming pool. A very pleasant afternoon was spent in swimming and playing games, after which supper was served to the following: Misses Mary Clark, Esther and Barbara Traver, Dorothy and Marion Edes, Alta Louise Daugherty, Martha Lee, Nona and Maxine Glover and Miss Alice Hummel.

Mrs. Hazel Hanan entertained

Record Can't Be Broken



Vice President Charles Curtis examines one of the new flexible phonograph records which, although it is itself a record-breaker, can't be broken itself! The recording is of "Anchors Aweigh," the official Annapolis song, and copies were sent to Uncle Sam's navy ships throughout the world. The records were recently put on sale on news stands in Washington, D. C., and other cities.

Come Into the Kitchen

"Dinner Accessories"

"The melancholy days have come, the saddest of the year— The kiddies to get off to school. And lunch for Hubby dear. The pickling's crying to be done. The house is all a clutter— If cousins come I'll turn and run. And—

There the songs ends—but the work doesn't eh, what? Yet I plead with you—don't neglect pickling. Better have friend husband eat in town—he'll come back appreciating your concoctions—and following the ways of the art—fill up the ladder for winter.

Mustard Pickle

(With baked ham or juicy roast beef—yum, yum!)

To one huge cauliflower allow a sufficient number of large green cucumbers to make one quart when sliced, one quart of tiny cucumbers, one quart of button onions and one quart of green tomatoes, measured after they have been skinned and cut into quarters, also four green peppers. Break the cauliflower into small flowerets and cut the tomatoes into bits. Then put all the ingredients together in a huge wooden tub or stone jar and cover with a brine made of one pint of salt and two gallons of cold water. Let the mixture stand for 24 hours. At the end of that time put all the ingredients together in a kettle and let the water boil until they are thoroughly scalded. Then drain free of the brine and stand aside until needed.

Mix six tablespoonfuls of ground mustard and a cup of flour into a paste with a little vinegar. Then add one cup of sugar and stir the whole into two quarts of vinegar. Pour into a preserving kettle and stir constantly until it boils. Add the pickles and boil up once again. Pack in jars. One tablespoon of tumeric may be added.

Bread and Butter Pickles

1 quart cucumbers—cut and let stand in salt 2 hours or more.

1 bell pepper, 1 slice of onion, 1 cup sugar, 1 teaspoon tumeric, 1 teaspoon mustard seed, 1 teaspoon celery seed and a few cloves.

Stir all dry ingredients together, then add 1½ cups vinegar. Pour over cucumbers and boil 5 minutes.

Chili Sauce

12 medium-sized ripe tomatoes, 1 pepper, finely chopped.

1 onion, finely chopped, 2 cups vinegar, 3 tablespoons sugar.

1 tablespoon salt, 2 teaspoons cloves, 2 teaspoons cinnamon, 2 teaspoons allspice.

2 teaspoons grated nutmeg. Peel tomatoes and slice. Put in a preserving kettle with remaining ingredients. Heat gradually to boiling point and cook slowly two and one-half hours.

Tomato Catsup

1 gallon tomato juice, 1 quart vinegar, 1 pound brown sugar.

4 ounces salt, 1 ounce pepper, 1 ounce allspice, 1 ounce cloves, 1 ounce celery seed.

The whole spices in cheesecloth bag. And all ingredients to juice and cook to desired consistency.

Sweet Tomato Pickles

1 peck green tomatoes, 6 large onions, 1 cup salt, 2 quarts water, 2 pounds sugar, 3 quarts vinegar, 2 tablespoons cinnamon, 2 tablespoons cloves, 1 teaspoon pepper, 2 tablespoons allspice, 2 tablespoons ginger, 2 tablespoons mustard.

Picilli

One-half bushel green tomatoes, 1 peck green peppers, 3 peck onions, 2 medium-sized cabbages, 11 cups salt, 3 pounds brown sugar, 2 pounds white mustard seed, 6 ounces stick cinnamon, 3 ounces

and sons, whom she has not seen for a number of years.

TILLER COUPLE

WED SATURDAY

Miss Clara Rondeau and Philip M. Hart, both of Tiller, were married Saturday morning at the local Christian church. Rev. W. B. Baird, pastor of the church, reading the ceremony in the presence of only the necessary witnesses.

After a short honeymoon the couple will make their home in Tiller.

India elish

3 quarts green tomatoes (measure after slicing.)

1 pint sliced onions

6 large peppers

Put all through food chopper; add

3 tablespoonfuls salt

2 tablespoonfuls mustard seed

1 pound sugar

2 tablespoonfuls ground mustard

2½ cups vinegar

1 tablespoonful tumeric

Boil all together 25 minutes. Seal hot.

Songs of Mrs. Solomon

Stir a smile into the pudding. Plain cooking—handsome children. Gues and ruin the cake.

A merry heart makes light pastry. Clean hands and light bread. The hand that stirs the batter rules the world.

LUMBER MAGNATE DIES AT K. FALLS

(Associated Press Lead Wire)

TACOMA, Aug. 4.—Funeral services will be held here Thursday for George Smith Long of Tacoma, vice-president and chairman of the executive committee of the Weyerhaeuser Timber company. He died in Klamath Falls Saturday night from a heart attack. Until a month ago when he retired, Long had been general manager of the timber company. He was 77 years old.

FOREST HEARINGS DATED FOR FALL

SALEM, Ore., Aug. 4.—A total of \$2,544.18 acres of timber land in Columbia, Washington and Yamhill counties, proposed for classification under the reforestation act of 1929, will be subject of hearings at St. Helens, Hillsboro and McMinnville September 22, 23 and 24. Members of the state board of forestry will conduct hearings, and owners of the land or any other persons will have the right to present arguments for or against the classification.

The rule is similar in making chocolates to that in roasting HILLS BROS COFFEE

The finest chocolate creams are dipped one at a time by hand. The finest coffee ever—Hills Bros. Coffee—is roasted a few pounds at a time by the patented, continuous process—Controlled Roasting. No other coffee has the same delicious flavor that Hills Bros. Coffee has because none is roasted the same way.

Fresh from the original vacuum pack. Easily opened with the key. Look for the Arab on the can.

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