Roseburg News-Review

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HARRIS ELLSWORTH ..... Editor

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The Tiller-Trail Road

By a vote of seven to one, residents of the South Umpqua and Tiller country voted to form a special road district taxing themselves to the extent of about $12,500, for the purpose of completing the road from Tiller to Trail. This is a most positive indication that South Douglas residents believe in progress and that they have faith in the future.

The financial set-up of the project is exceedingly simple. The district just voted is not a continuing affair; it merely exists for one year unless voters thereof again approve it a year from now. The county will match the funds raised by the district, and it is expected that forest road funds will match the $25,000 thus raised giving a total of $50,000 which will be ample to complete the road, making it the same general type of construction as is now found between Union creek and Diamond lake.

Only 4.3 miles of the road between Tiller and Trail is ungraded. Even as it is, it is quite easily passable in dry weather and the ungraded portion offers definitely easier opportunity for construction than the already completed portion along the creek. When the new grade is completed the road from Tiller to Trail will be a most interesting drive.

The new road surmounts but one hill. The grade is approximately six miles up to the summit of the ridge and six miles down on the Jackson county side. The summit of the ridge is the dividing line between Douglas and Jackson counties and is also the dividing line between the Umpqua and Crater lake national forests. On the Jackson county side a good grade has been completed right to the Douglas county line. A little surfacing will make it a very good forest road.

As a result of the formation of the road district and the completion of the road we shall very soon have a good passable road from north Douglas points to Crater lake, Diamond lake and eastern Oregon points with a saving of 50 miles in distance. There is another possibility in the completion of the project and that is a reconstruction of the Pacific highway over the Tiller-Trail route. Two things would be gained if such a thing should ever be done: A few miles would be saved and there would be but one summit to go over, whereas we now cross three summits between Roseburg and Medford.

It is extremely doubtful if this latter conception, that of making the Tiller-Trail section a Pacific highway cut-off, will ever be seriously considered. In the first place the present Pacific highway is fairly good, it is paved and serves us well. There is no real need for building another expensive section of road way as a substitute for one that we already have, and there is no need for NEW road construction into every town that needs opening up. So a Tiller-Trail cut-off in the Pacific highway would eliminate Grants Pass. Such elimination would violate one of the essential principles of highway building, which is that highways should be connecting link between centers of population. Grants Pass is such a center and an important one.

The point in which we are interested is that as a result of the completion of the Tiller-Trail road we will be some 50 miles nearer the Klamath country and to Diamond and Crater lakes.

A Great Newspaper Passes

Tuesday morning of this week the last final edition of the Eugene (Oregon) Register was published. The Register was sold to the Eugene Guard and the combined newspapers are now under the one name: The Eugene Register-Guard.

For the past several years the Eugene Register has been the outstanding, the leading upstate newspaper in Oregon. Within the past two months the Register has pointed out in advertisements of its own that it annually carries more advertising than any other Oregon newspaper except the three largest newspapers in Portland. It has led its field in circulation for several years.

Now, at the very peak of its career, the Register is united with the Eugene Guard, also a great newspaper. The consolidation will doubtless give to the Eugene territory an outstandingly fine newspaper.

Newspaper consolidation is the order of the day. There is no longer any genuine necessity for the existence of more than one newspaper in cities of less than a hundred thousand population. In every case where a consolidation has been made—and there have been hundreds such in the last few years—the result has been a better paper and a more satisfied community. Newspaper fights are not wholesome things.

Only three cities in our state now have more than one daily newspaper—Portland, Salem and Medford. Within the past eighteen months consolidations of newspaper properties have been made in Astoria, Marshfield, Burns, Baker and now Eugene. In every case the subscribers, advertisers and community as a whole are better served.

Although connected with the Register publishers, the News-Review was not involved in the sale of the Register and no change has been or will be made in the ownership or management of this newspaper.

Oregon Editors' Opinions

The new racket

THE agitators for the return of legal wine and beer will turn their eyes to the grape industry of California.

Government aid, military if necessary, has been asked by cooperative growers who market a juice concentrate that may be made into wine in the homes of its purchasers.

The growers have asked Uncle Sam to swing a club on antagonists who threaten the destruction of their product. They say that threats have been received at their marketing agencies in Milwaukee, Chicago, New York, Boston and Philadelphia. They charge a "country-wide organization operating against the marketing of our products unless we pay a commission on the purchase."

This is evidently racketeering by gangsters who have flourished by means of terrorism while they carried on a colossal activity of national liquor law violation.

But the other feature is that the growers who distribute grape juice with directions telling purchasers how properly to convert it into wine feel themselves entitled under existing law to government protection. They ask further for an official federal declaration that their business is legal. They have so far prospered without government molestation.

With near beer and wine made at home rather than at the winery and all under the jurisdiction of national laws as they are, and with a formal ruling that a man's home is still his castle, not to be violated by officers unless search warrant declares that illegal commercial sales are going on, what will there be left for the agitators for the return of light wine and beer to ask for?—Portland Journal.

Buy Christmas Seals

MISS WAINSCOTT IN BEAUTY CONTEST

Bernice Wainscott, of Roseburg, has been entered in the campus wide beauty contest to select the girl with the most beautiful back and the one with the most beautiful legs. Scheduled as one of the highlights of Health week here, the contest will reach the finals on Friday afternoon.

Each women's living organization on the campus is entitled to have two representatives in the beauty contest. Keen interest is being displayed by women since this is the first contest of its kind to be held here.

Miss Wainscott will represent Alpha Delta Pi sorority.

Editorials on News

(Continued from page 1)

ed to it, you heard E. A. Britton decline the word "Umpqua" as [illegible]

I said REALLY is the meaning of Umpqua. [illegible] is known [illegible] it. It is as soon as possible.

People who are [illegible] NATIONAL [illegible] Umpqua valley.

DOUGLAS county is every bit as [illegible] Western Oregon county. It is greater in potential resources.

Listen to this and [illegible] DOUGLAS CAN BE MADE the greatest of Oregon's counties with the [illegible] exception of Multnomah, which contains Oregon's only metropolitan city.

[illegible] WILL [illegible] TERMINATION and BEGINNING of the [illegible] of the people of Douglas county.

BUT we can't make Douglas the greatest county of Oregon if we sit back and fold our hands and say [illegible] "I am satisfied."

HOSE FOR 25c PR.

Brok[illegible] line of styles but all sizes and colors. Ladies hose 59c for 25c a pair. Cat's—Adv.

POLLY AND HER PALS

Maybe I'm Wrong

By J. P. MEDBURY

A CLEVELAND woman wants her marriage annulled. She says she eloped on a dark night and couldn't see what she was doing.

Ace of Cads—The father who told his kids that Santa Claus is the boogey man.

Momentous Moments—When a couple of tough eggs go out looking for a love nest.

Auto-Suggestion—A pedestrian is a motorist who couldn't keep up the payments.

Fashion Hint—Husbands may wear the pants next year, but wives will continue to go through the pockets.

You're Right — Home is where the mortgage is.

Pitiful Cases—A centipede on his last legs.

Social Errors—The absent-minded forger who signed his own name to a check.

Our Own Vaudeville—Willie Pooper Father: Yes, sonz? Willie: What's the horse power of an elephant.

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Talks on Health

By DR R S COPELAND

RECENTLY I met a man on the street with a black eye and jokingly asked him if he had run into a door knob. He told me that he had fainted and in falling had struck the corner of a table. Of course all his cronies laughed at this explanation. When it come to a black eye no excuse is a good one.

I believed the story because an unusual and sometimes disastrous injuries result from fainting. The wonder is there are not more accidents.

Of all health subjects that are broadly discussed in newspapers and magazines, fainting is the favorite topic. Yet when it comes to helping someone who is about to faint, or who has fainted, we usually do the wrong thing.

Fainting may be caused by one of many things. Seeing or hearing unpleasant things may bring it about. Weakness as a result of hunger and excessive work are common causes. Exposure to heat or cold is another reason for fainting. Fright particularly at the sight of blood, causes many persons to faint.

Some are more prone to faint than others. Many women faint there may be [illegible] who will faint at the slightest provocation. Fainting may become a habit. If one has experienced a fainting spell the fright at a time like this and in the near future there may be another fainting.

When one faints the blood vessels from the head to other parts of the body fail to maintain their tone. Consequently the blood in all these have a good tendency rush to the brain. When the blood rushes out of the head one is shock in a faint or become unconscious. Until the heart action becomes strong enough to pump the blood back into the head one is in an unconscious condition.

Care and Patient

The fainting person becomes pale and [illegible] perspiration appears on the face. Have him lie on the back with the head lower than the feet. Do not place the head up with a pillow as it will be in the way. Apply cold compresses to the face.

Make sure that there is no difficulty in breathing. Loosen all clothing particularly at the waist line and about the throat.

If you have a bottle of smelling salts handy use it, although I believe it does not help very much.

A teaspoonful of aromatic spirits of ammonia in half glass of water, is very helpful. If the victim is unconscious, do not force any liquids down the throat, but wait until consciousness is regained.

An attack of fainting may often be warded off by gently slapping the face two or three times. Often instruct the patient to sit with the head lowered and bent down between the knees.

Above all never get excited. And assure the patient that everything is all right.

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Advice to Girls

By NANCY LEE

DEAR NANCY LEE:

Having read your articles, advice to girls, for a long time, I am writing to you for advice. And I certainly hope you can help me. I am almost 19 and of course I am in high school. There is a boy in the same semester as I am who is in love with me, but as yet he hasn't met me, nor does he speak to me. I, too, am as anxious to meet him, as he is to meet me. How should I go about making his acquaintance? He told my girl friend that he liked me but he doesn't make any effort to meet me.

ANXIOUS.

ANXIOUS: Since the boy has made a confidante of your girl friend, it would be quite in order to have her effect the necessary introduction. You are all schoolmates and so it is not necessary to stand on ceremony.

DEAR NANCY LEE:

We certainly get a lot of help and advice from your column.

We are two girls in our teens and would like very much to have some of your good advice. We like a certain couple of boys very much. They don't seem to even notice us. How can we have them on our best friends?

BUBBLES AND BOOTS.

BUBBLES AND BOOTS: Even if I could dispense the advice you ask for I would refrain from doing so. For surely life and love would be a very sad affair if one could obtain a set recipe for winning a person's heart. Because you have set your heart on the two men, does it follow that they must reciprocate your sentimental interest, and would you feel better if you could force them to care for you. No, love and affection must be spontaneous, other else they defeat their own purpose.

Buy Christmas Seals

FALLS ON MOOSE HEAD'S ANTLERS

(Associated Press Leased Wire)

SAN MATEO, Cal., Nov. 20 — Miss Nora Cluff was in a critical condition after falling through a skylight while hanging out clothes and landing on the horns of a stuffed moose head decorating a wall in the living room below. She suffered a fractured skull, punctured lung and critical internal injuries.

CURTAIN SETS SPECIAL 59c

Five piece set, voile, colored edged ruffle and scalloped [illegible] valance, special 59c pr. Net panels and valance 79c pair. Cross stripe curtain sets, self ruffle and [illegible] valance, plain marquisette 75c pr. Dotted fine white marquisette, $1.29. Also fine [illegible] marquisette panels with silk bullion fringe plain and [illegible] styles 49c, 59c and 69c. Rear floor of Cat's—Adv.

Buy Christmas Seals

When you see the new 1931 model Chevrolet now on display you will know the reason for the bargains we offer in used cars and trucks. Call and ask a salesman to show you our stock. Hansen Chevrolet Co.—Adv.

New midget radios, $39.50 complete. Umpqua Radio Shop.—Adv.

Arundel piano tuner. Phone 1[illegible]

Around.... The County

By R. R. WOOD

Following the discovery of gold in Southern Oregon in the forties, miners and prospectors flocked into the country, and beginning with 1850, those adventurous spirits had found their way into the valleys and mountains of what is now Douglas county. Some of those pioneers found homes along the Umpqua and tributary streams, paving the way for others to come in. Many of those men came in by way of the Umpqua river, which had been opened up by Hudson Bay company trappers. The river was found to be navigable for 20 miles or more, and coastwise schooners came up as far as Scottsburg, which at that time was one of the three important places in the Oregon country. The other two were Astoria and Oregon City. Portland was hardly on the map, although there was the beginning of a settlement at that time which later outgrew all rivals. Supplies for the entire southern Oregon country were brought in via Scottsburg and distributed throughout the mining region of Jackson, Josephine and Douglas counties, and way down into northern California camps. Scottsburg continued to be the shipping point for much of the merchandise that came in up until 1870, but when the railroad was built lost its prestige and in the course of years was almost forgotten as the port through which merchandise for interior points came.

Business was brisk in those early times, and Scottsburg consisted of the Old Town and South Scottsburg, a mile or two down river. Each of these towns had nine stores and wholesale establishments in 1852, and for more than 20 years those concerns were all prosperous and growing. Pack trains of 50 to 150 mules and horses carried the goods to mining camps and towns in the Umpqua valley as far north as Lane county, and to the south at Yreka. Those were lively times, and no man had to travel the highway in search of a job.

Old Days May Return.

Residents of Reedsport, Scottsburg and some others even in the upper river country are now visioning a return of those days of gold—and it appears to a lot of far sighted people not merely as a vision—a pipe dream, or an impossible thing. A high school boy over in Oakland has had this thought in mind, as well as the older business men in different localities. The wonder seems to be that his thing has not become universal, and that is why freight continues to come at local rates for 200 to 500 miles from San Francisco, Seattle or Portland, and at an immense loss or cost, which is the same thing, to the consumer, when tide water shipping is only 60 miles from Roseburg via a river grade road. Douglas county producers and consumers have the solution to many of their economic problems in their own hands, is the way these progressive thinkers put it. Revealing that Oakland high school boy. The solution is briefly this—Ship merchandise where they will, but ship it via water to Reedsport and Scottsburg. Then truck east from it in over a river grade highway to Roseburg points at a saving of from 100 to 150 miles haul. The annual savings would total hundreds of thousands, it is believed.

The road to Drain from Reedsport and Scottsburg is to be completed as fast as the state and government can do the work. That will give the northern part of Douglas county a water grade road to the coast. It is approximately 90 miles from Roseburg via Drain to Reedsport, and 70 miles to Scottsburg, head of navigation on the Umpqua. From Roseburg via Umpqua river road it is around 56 miles to Scottsburg and 74 miles to Reedsport. From Oakland, via the Dodge canyon road, it is only 46 miles to Scottsburg or 64 miles to Reedsport. This is a fine road at the present time. The grade over the divide at the head of Dodge canyon is easily negotiated by any sort of truck in high gear with a load. There would be some improvements necessary in widening grades at a few places. The road along the Umpqua river to Kellogg is on a water grade. It is nearest route to the coast. It is well graveled now, and with comparatively small expense could be developed into a magnificent highway, both from scenic and utility viewpoints. It is nearer along this route to coast points and tide water than by the Drain route. Most of the way this road could be developed into a broad highway by work of that big 60 Caterpillar tractor and road machine, owned by the county.

Whole County Eligible

Deepening of the channel at the mouth of the Umpqua river and building of the south jetty are enterprises the government is now undertaking. This will provide for entrance of the larger ships coming into the harbor. The railroad bridge at Reedsport was built with a draw, looking forward to the time when shipping from any part of the world could enter the Umpqua harbor.

The only thing yet to be accomplished is the development of the roads from Scottsburg to the interior. There is a beautiful highway between Reedsport and Scottsburg, and a marvelous bridge spanning the river at the latter place. With business men, professional men, farmers, mechanics and laboring classes standing together on these road projects, for which government and state aid may be received, Roseburg, Oakland, Sutherlin, Wilbur, Drain, Myrtle Creek, Canyonville, Glendale and all country tributary to these civic centers are eligible to a freight rate from tide water that will put untold wealth into the pockets of consumers throughout southern Oregon. Under such a system as suggested by the people at Reedsport, Scottsburg, and interior points, there will be no "local" rate from Portland. It will merely be tide water tariffs plus the modest truck rate to up-river localities.

Scottsburg, shorn of its glory prevailing in the fifties, and Reedsport, both on the lower river, will profit immensely in the restored activity in freighting, and consumers, with development of these highways to the coast, will prosper, it is alleged, under the savings, to say nothing of the tourist travel that will be attracted to Douglas county.

Summing up the matter of distances, the motorist from Reedsport, Scottsburg and Elkton, traveling either of the three routes mentioned, is nearer to central points in Douglas county than to Eugene in Lane county. More than this, either of the three roads to their intersection with the Pacific highway offers the minimum in traffic baards, and when developed as suggested by people all along those arteries of travel will be well worth to the public more than the initial costs.

Come Into the Kitchen

By Ella M. Lehr

"Room for the Pudding"

Thanksgiving — feast of feasts! And did you leave room for the pudding?

Too often in this beefsteak-and-gravy gobble-and-run prosaic old life of ours we snatch for the necessities, the fillers, the hunger-appeasers, and, missing the true joy the naive bit of flavor, we fail to leave room for the pudding.

Call it what you please, smirk at it as you may, yet go along through life omitting the pudding, the "Angel Wings", the fluffy ruffles, and see what happens. Even one's soul warps without that thrilling bit of reflex flattery. Oh, do I say, leave room for the pudding, especially at Thanksgiving, and more meat on the drumstick for the dog.

And there are puddings — and puddings! Each to his own choice, each in his own tongue, varying from the Indian pudding redolent with history of Priscilla and John Alden days, to the steamed fruity concoction aglow with the flame of yester year and good to the last roly-poly raisin.

"Puddings hot — puddings cold —puddings simmering in the pot —ninety days old."

For the wise housewife has made her plum pudding with the first downward rustle of the falling maple leaf, when the crisp tang of autumn has just come in the air and raisins, currants and walnuts are fresh on the market. Made before the happy hectic hurrying of the holidays has hemmed her in — made and stowed darkly, away while the flavors and spices, fruits and home intermingle for the joyous enthroning.

But for the hurried soul and the simpler way there are many substitutes all of the type that we bow reverently in praise of mother earth and her bounties and the goddess of the hearthside — the homemaker.

English Plum Pudding

(This resembles the old-fashioned plum pudding but is much less expensive and does not lean so heavily on the digestive system).

Beat well 4 eggs
Add 1 cup sweet milk
1-4 cup sherry wine seasoning
1 cup sugar, rounded.
Add then 2 cups fine bread crumbs
1 cup ground suet
Sift together 1 cup sifted flour
1 teaspoon each salt, cloves and nutmeg
2 teaspoons cinnamon
1 teaspoon soda.
Sift 1 more cup of flour over fruit and nuts
1 cup of seedless raisins
1 cup currants
1-2 cup citron
1-2 cup candied orange and lemon peel
1 cup chopped walnuts.

Add to first mixture. Turn into well greased mold. Cover tightly and steam four hours. Serve hot with hot pudding sauce and a garnish of hard sauce.

Secrets of the Pudding Pot

1. Never fill molds more than 2-3 full.
2. Keep water boiling. Do not cover mold. Have water only to rim of cover.
3. Season well for tantalizing tempingness.
4. Serve hot on hot plates.
5. Use plenty of sauce.
6. Orange or lemon extract may be poured over the pudding and a match applied just before it is to be carried flaring to the table.
7. Fruit cake may be steamed and served instead of a pudding.
8. Fruits may be many and varied. Flouring prevents fruit going to the bottom.
9. Prunes added to the pudding keep it moist and flavorsome.

Pudding Magic

Hot pudding sauce. Mix together 1-2 cup sugar, 1 tablespoon of flour, 1-8 teaspoon salt. Add gradually 1 cup boiling water. Stir smooth and boil 3 or 4 minutes. Add 1 tablespoon butter and season to suit taste. Serve hot.

Variations

1. For a thicker and richer sauce use 2 tablespoons flour and 2 tablespoons butter.
2. Lemon. Add 1 to 2 tablespoons of grated lemon rind and 1-2 teaspoon lemon extract.
3. Vanilla. Use 1-2 teaspoon vanilla extract.
4. Nutmeg. Add to lemon or vanilla flavored hot pudding sauce 1-4 teaspoon grated nutmeg.

Orange. Add 1-2 teaspoon orange extract, chopped candied orange peel and a few drops of orange color if desired.

Hard Sauce. Cream together until light and fluffy 1-4 cup butter, 3-4 cup powdered sugar. When white and creamy add 1-2 teaspoon vanilla, 1-8 teaspoon nutmeg. The secret of creamy hard sauce lies in long beating and a subtle delicate flavor.

Harlequin Hard Sauce. Divide hard sauce in 3 parts. Add a bit of green coloring to preparation and a drop or two of Pistachio or almond extract. Scarlet color to another portion. Flavor with raspberry or rose, leave the third portion plain and flavor with vanilla or lemon extract or both. One flavor may be used throughout if desired. Pack in layers in small deep sided pan, chill and cut, and place a slice on each serving of steamed pudding.

Nun's Butter. Add to hard sauce 1 stiffly beaten egg white. Chill.

Thanksgiving Pudding

Soak in 1-4 cup cold for 5 minutes, 1 tablespoon granulated gelatin.

Mix together 1 1-4 cups prune juice
1-2 cup sugar
1-4 cup ground chocolate (or 1 square)
6 cloves
Small stick cinnamon.

Come Into the Kitchen Gal. Two Heat through, strain, and add to gelatin. As it thickens best well and add

3-4 cup chopped cooked prunes
1-2 cup pecans or walnuts
1 cup cream, whipped.

Turn into a mold. Chill. Unmold when ready to serve. Garnish with whole nut meats and prunes stuffed with maraschino cherries and pineapple. Serve with whipped cream, plain or frozen.

Figs and raisins may be added, as well as bits of maraschino cherries and pineapple.

Indian Pudding

(From the homes of our Pilgrim Mothers.)

Scald in double boiler 3 pints of milk.

Sift into it gradually, stirring constantly, 1 cup cornmeal, white or yellow.

Add 1 cup finely chopped suet
1 well beaten egg
1 teaspoon salt
1-2 cup butter

Powdered cinnamon and ginger to taste.

Mix all well. Pour into a buttered baking dish, place in very moderate oven (300°) and bake 3 1-2 hours. After the pudding has been baking 1-2 hour pour 2 additional cups of milk over it, but do not stir. Serve hot with vanilla ice cream. Sliced ray apples, 1-2 dozen, may be added to the mixture (Why not plan in baking beans at the same time to utilize your oven heat?) This is a large pudding, incidentally.

Now, aren't you glad you saved room for the pudding?

SKELETON ECHOES NORTHCOTT CASE

(Associated Press Leased Wire)

SAN BERNARDINO, Cal., Nov. 20 — The skeleton of a boy found by a trapper on the Mojave desert near Hesperia may be that of one of the victims of Gordon Stewart Northcott, officials here said. Northcott was hanged at San Quentin, Oct. 2, for the murder of several boys at his chicken ranch at Wineville.

SENT UP FOR LIFE FOR KILLING MOTHER

(Associated Press Leased Wire)

HARRION, Mich., Nov. 20—Albert Gruno, 21-year-old farmer, confessed yesterday that he shot and killed his mother to obtain $400, and was sentenced to life imprisonment at hard labor by Circuit Judge Ray Hart.

Buy Christmas Seals

NOTICE

Notice is hereby given that all warrants of School District No. 4, Douglas County, Oregon, up to and including No. 13,540, protested for non-payment, May 29th, 1930, and prior thereto, are this date called for payment, and all interest thereon ceases from this date, November 19th, 1930.

Mrs. A. J. GEDDES, Clerk.

Buy Christmas Seals

Now is the time to buy that used car as there never were such bargains offered as now. See us for real value. Hansen Chevrolet Co. —Adv.

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AMOS
'N'
ANDY

For Quick Economical Heat....

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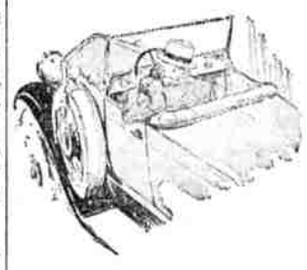

SPARES

You wouldn't be without an extra tire on your car. Apply the same good judgment to clothes—and you will buy a suit with a "spare" pair of trousers.

And, while you're about it, you might as well buy the best—for the extra trousers are just one more advantage added to the good-looking, long-wearing fabrics, the genuine custom-quality workmanship, and the distinctive Lord Rochester styling which makes Michaels-Stern Two-Trouser suits absolutely the biggest and best values you can find. > > > >

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