

Roseburg News-Review

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HARRIS ELLSWORTH.....Editor

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THIS is cooking school week in
Roseburg. It has been a long
time since this newspaper has
sponsored an event of this kind.
Just by way of letting you in on a
trade secret, cooking schools con-
ducted by newspapers are expen-
sive luxuries—expensive, that is,
for the newspaper. But they are
interesting for the ladies, who
seem to enjoy them thoroughly,
and the advertisers get a big
money's worth.

Perhaps (and we surely hope
so) the interest in home appli-
ances and the necessities and,
shall we say, niceties of home
making that is thereby aroused is
a good general trade stimulant.

In the curriculum of the current
culinary university will be a dis-
cussion of one product that is so
common most of us never even
think of it, but one that is, when
given consideration, extremely in-
teresting. That product is sugar—
plain ordinary sweet, white,
crystalline sugar.

Sugar may be extracted from
many things—it can be made from
sugar beets, sugar cane, palm trees,
maple trees, sorghum, watermel-
ons—and a number of other
plants.

But sugar—regardless of its
source, is sugar—identically and
exactly the same.

Beet sugar is the most interest-
ing to us because it is the one su-
gar that is produced in quantity in
Oregon. The new sugar refinery at
Nyssa, Oregon, is one of the
modern wonders for cleanliness
and efficiency. The sugar from
that refinery will be used in the
cooking school this week.

The farmers in the Nyssa area
received \$1,500,000 for their sugar
beets in 1938—with a larger
amount in prospect for this year.
So beet sugar is important to us
in Oregon for it represents not
only an important manufacturing
industry but an important source
of farm income as well.

There is an ancient belief or
superstition or something of that
order, that holds beet sugar infer-
ior to other sugars for canning
and some domestic purposes. The
department of agriculture (bulletin
525) if you want it for the re-
cord) says "by no chemical test
can the pure crystallized sugar
from these different sources be
distinguished."

There will be some who hold
sternly to the contrary opinion.
Let them attend the cooking
school sessions. Let them see and
hear for themselves. They will
learn, for example, that sugar has
no direct bearing on the jellifying
properties of a fruit mixture. Jelly
jells because the fruit contains a
substance known as pectin. But
we divulge inner secrets which
are to be told from the cooking
school lecture platform. To re-
quest: Ladies attend the school
and learn for yourselves.

KRNR

Mutual Broadcasting System
1500 Kilocycles

REMAINING HOURS TODAY

4:00—Matinee Symphony.
4:15—Let's Play Bridge, MBS.
4:30—So This Is Radio, MBS.
5:00—Elbert Lauchelle, Organist,
MBS.
5:15—Johnny Murray, MBS.
5:30—KRNR Children's Hour,
Henninger's.
5:45—Viking Accordion Band.
6:00—Copco Cavalcade.
6:05—News, Calif. Utilities Co.
6:10—News—Review News
Flashes.
6:15—Singing Strings, MBS.
6:30—Address by Secretary of
State Hull, MBS.
7:00—The Phantom Pilot, MBS.
7:15—Mutual Maestros.

OUT OUR WAY

By Williams



SALESMANSHIP

J. R. WILLIAMS

RAMBLINGS

by
Paul Jenkins

SUNDAY was about as pleasant a
day as I ever have spent at the
beach. The sky was heavily over-
cast, occasionally
a fine mist drift-
ed lazily earth-
wards, but there
was no wind, and
the weather was
warm. A carload
of us, frankly
seeking pleasure,
found it. The lo-
cale being at and
in the neighbor-
hood of Siltcoos
Outlet, some ten
miles north of Gardiner.

Not that we spent much time at
the beach, proper; the wide strip of
dune-land bordering it was so much
more attractive. The only reason
we journeyed to the water's edge
at all was to satisfy the yearning
of one of the girls for a drink. She
had gotten thirsty and, not having
visited the ocean for some time,
had forgotten just how salty sea
water really is.

The dunes are a lot of fun. The
sand is so clean, and dry, and deep,
and lends itself readily to the en-
joyment of acrobatic sports. The
little ravines or valleys between
the dunes, with their usual dress-
ing of stunted pines, sometimes
conceal delightful little freshwater
baker, which intrigue the fancy. In
the moist spots will be found tracks
of deer, and of jack rabbits and of
birds galore. It must be an awfully
nice place for these wild folks to
live.

The government, I suspect

INDIAN LEADER

HORIZONTAL

1,8 Pictured

13 Journey.

14 Uneven.

16 God of love.

17 Driving

18 Force.

19 Small child.

20 Insane.

21 Promise.

22 Eucharist

23 Feather quill.

25 Indefinite

26 Russian

28 Musical note.

29 He protests

32 Cavalry corps.

33 Peasant.

34 Jumbled type.

35 Channel.

37 Southeastern.

38 To rot flax.

40 You and I.

41 Behold.

Answer to Previous Puzzle

43 Violent

47 Sun god.

48 Sleepers'

50 Pathway be-

51 Mythical tale.

53 Agreeable.

55 Betroths.

57 This—

leader lives a

simple life.

58 He is the most

famous of

present day

Indian—

VERTICAL

1 Mountain.

2 Large wind

instrument.

3 Rain.

4 To imitate.

5 To exile.

6 In line.

7 To plant.

8 Microbe.

9 Fishing bag.

10 To let fall.

11 Large inn.

through the agency of the Civilian
Conservation Corps, is planting
large areas of this dune land to
pine, and to certain types of
grasses with vast spreading root
systems, to prevent the drift of the
sand in the wind. We discovered
row after row of little seedlings,
less than a foot high, which had
been freshly set.

The sand-cuts in the highway
long have been planted to Scotch
broom, and at about this season of
the year these shrubs are gorgeously
beautiful with their masses of gold-
en blossoms. They are not at the
peak of blooming yet—perhaps in
another week they will be.

Incidentally, the rhododendrons
are commencing to bloom, and by
the middle of May should be in full
blossom. I believe someone told me
that the town of Florence is going
to hold a rhododendron festival
again this year. If so, you must
plan on attending it. If you like
these beautiful wild flowers. There
used to be more rhododendrons
in the square foot in Florence than at any
place I know. It's an easy day's
drive to Florence, and back to
Roseburg, with loads of time left
over for picnicking and enjoyment
of the festival.

CREAMERYMEN O. K.
FEDERAL GRADES

SALEM, April 25.—(AP)—It will
be all right with 30 creamery op-
erators who attended a statewide
public hearing yesterday if the depart-
ment of agriculture brings state
cream and butter standards into
conformance with the stringent fed-
eral butter requirements.

Frank Hetwer, Mt. Angel co-
operative creamery operator, said
that Oregon would lose \$100,000 a
year if its out-of-state butter busi-
ness unless it made its standards
conform with the high federal
standards, which become effective
May 1.

TOMORROW

First Day in the

HAPPY
KITCHEN

Don't miss it!

Roseburg News-Review

FREE COOKING SCHOOL

Wednesday
April 26Thursday
April 27Friday
April 28

2 P. M.

ROSEBURG ARMORY



The Cooking School will be
under the personal supervision of
BARBARA MILLER,
noted "Happy Kitchen" expert

THE EVENT for which we have been preparing for
weeks is almost here—your Cooking School. We
have taken a long time to plan a superlative three-after-
noon program of cookery. New ideas, new food fashions, new time-savers,
entertaining short-cuts—all will be combined in something we know you'll
like—a real, practical "Happy Kitchen." And we know your kitchen will
be a great deal happier, too, after you see it.

Every item on the Happy Kitchen cooking school program will be
prepared and cooked before your very eyes, from start to finish. Each one
of the three two-hour sessions is a complete unit in itself—yet the three
afternoons are a combination which you shouldn't miss. Every single minute
of the Happy Kitchen hours will brighten and lighten your household tasks
for months. Each individual dish is built around the theme of *less work—
more fun*. There are secrets old and new, keys to the most intriguing meals
you've ever cooked or tasted. And most important—the key to the way
your kitchen can be turned into a real Happy Kitchen.

There is no charge—no obligation whatsoever at the Cooking School.
Your presence is the only thing that's required to get you the biggest batch
of kitchen time-savers you ever imagined. Come early and bring paper and
pencil, or you'll miss lots of marvelous suggestions. The Happy Kitchen
comes to town but once a year—it's here now!

Remember—the "Happy Kitchen" school
is YOUR cooking school—we
heartily invite you
to make it so



Less work—More fun