

SOCIETY NEWS

Campfire Girls On All-Day Hike

Members of the Sacajawea and Tatopchan campfire girl groups enjoyed an all-day outing at Mountain lake yesterday. Ten girls made the trip and left their home here at 5 o'clock in the morning, accompanied by Mrs. L. J. Awe, guardian of the Sacajawea group, and Mrs. I. J. Ebert.

On the way to the lake the girls studied birds and flowers. The girls remained at the lake all day, cooking their own meals and doing other things to earn honors in their campfire work.

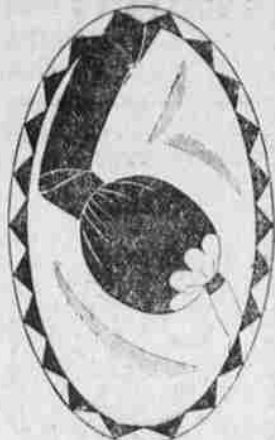
Four student teachers of the summer normal school here, Mrs. Fay Christensen, Miss Gladys Heimlich, Mrs. Mayme Johnson and Miss Mary Sigman, gave a picnic luncheon for their critic Monday at noon at the high school.

Their critic is Miss Anna Haliburton, who is a regular faculty member of the Oregon normal school at Monmouth, but has been working here during the summer normal school period.

Miss Charlotte Skeens, of Prusdale, and Joe Keown, of Imbler, were married last evening at the country home of Ted Henriksen in the presence of a few relatives and friends.

Both Miss Skeens and Mr. Keown have many friends in Union county, who wish them every happiness. They plan to make their home here.

Puffed Sleeve



A sleeve with a large puff between the wrist and elbow and finished with a hand cuff and petals is a new detail of the coming fall mode.

HEALTH

SHALL WE BECOME A NEAR-SIGHTED NATION? NEAR SIGHT CAN BE PREVENTED NOT CURED

By William Thornwall Davis, M. D., Washington, D. C.

Member Gargus Memorial Inst., Von Blomberg, conceiving the idea of a Germany that would be mightily appreciated the necessity of universal education, so an intensive schooling system was established. The youth of the land was crowded into school buildings which were inadequate as to room or space, ventilation, and light. The hours of the day were too long, the months of schooling too extended, and the vacation period too short, and as a result, the eyesight of thousands of children was damaged.

Immature tissue should not be subjected to strain or over fatigue. Particularly in this case of the line of such a delicate organ as the eye. Long hours of school, and prolonging the school year well into the summer as we do, subject these tender young tissues to a strain and over fatigue they are not strong enough to withstand. The result is that the coats of the eye-ball give way and the eye-ball stretches and becomes elongated. Sitting inside a house or school and using the eyes for too long a time is destructive to the little pupil's health and strength, and the result of this devaluation of the child is to make him puny. All this reverts upon the eye, of course, and the youngsters are bent and use their eyes almost all the time when they are in school, this is the organ which gives way; it has most of the work to do.

The near sight, once started, has a strong tendency to grow worse. This tendency is strongly hereditary; near-sighted parents are apt to have near-sighted children. A near-sighted child invariably loves to read. Why? Because he can not see well and hence cannot compete with those in the active school life. The same thing occurs later in life. He is handicapped by his near sight and is condemned to

Unshorn Mermaid



(NEA, Washington Bureau) One of the few unshorn beauties remaining in high rank among women aquatic stars is former swimmer, Washington debutante, and her long golden tresses are expected to impede her water speed but one into in the forthcoming South Atlantic Championships.

OUT OUR WAY



MOMENTS WE'D LIKE TO LIVE OVER - OUR DANDY OL' SOFA. REG. U. S. PAT. OFF. ©1927 BY NEA SERVICE, INC.

By Williams

Sweets Is Dish For King in Eyes Of the Children

SHEFFIELD, Eng. (AP) — Ice cream, jam rolls and custards to be eaten off golden plates is the ambition of most of the school children of Yorkshire who were invited to write essays on "My meals if I were king."

Grace Gorton, just past 12, had the most exacting list of all the essays. She would eat at dinner time in a great golden chair, filled with gold and diamonds, and eat her fill of turkey and spinach from pearl dishes and ice cream and custard pudding from dishes of pure silver.

Frank Holmes 10, wrote: "My dinner would have to be very nourishing, because if it were not the servants would know that I should give them the sack—especially if they did not give me plenty of sweets."

Lottie Edith Reever, wrote: "For breakfast I would have the delectest cocoa and chocolate cake with chocolate being one inch thick." All of course served in golden dishes.

Walter Fretwell, age 11, described his fancy thus: "In came a servant in livery and he sat meals before me. There was a pork chop, with which to make it tasty. There was whisky and sugar to put in my tea and after that I had a stroll round the palace gardens with my little fairy queen."

Salem Pioneer, 91, Instantly Killed

SALEM, Ore., July 27 (AP)—Mrs. Elizabeth Elliott, 91, who had lived in Oregon 62 years, died instantly last night at the home of her daughter, Mrs. Hugh Kay, of Salem, when she tripped over a porch rug and fell headlong to the sidewalk five feet below the porch. She received a fractured skull and deep lacerations.

Mrs. Elliott was a lifelong friend of Professor J. B. Bremer, noted Oregon historian and professor at Oregon Agricultural college. Professor Bremer had lived with the Elliotts 50 years ago when he taught his first school term. The aged woman was well known

Hourly Movements And Prices Of Produce Are Told To The Farmer

WASHINGTON (AP) — Every farmer in the United States has access to a million dollar information bureau.

It is Uncle Sam's market news service, operated by congressional appropriation. Daily, throughout the country, it circulates the radio, ocean cables and miles of telephone and telegraph wires in distributing quotations.

Allied with the Titanic system, co-operative "listening posts," clearing houses of information, are supervised by the Bureau of Agricultural Economics. The newest such institution has been established in San Francisco, at request of the California Vintner Association. It will gather data on prices, supply and distribution of grapes.

The information will show the number of varieties of each variety and grade sold at different prices. Statistics will supply figures on the number of cars of each variety of grapes moved to the market. Eastern points will send supplemental reports every 24 hours on shipments received and distributed.

Similar plans for the citrus industry were discussed at a conference here between Secretary of Agriculture Jardine and Florida representatives. Georgia peach growers and producers of other material crops in all parts of the United States may likewise avail

themselves of governmental cooperation during the market season. "These clearing houses for market information," economists say, "insure an even distribution of products and an even tenor in prices. By knowing where his produce is needed, the shipper is a flooded market one day and a skimmed one the next. Steady flow to the market solves the problem of individual over-production, and works to a better average price for each grower."

"Through the market news service, any part of the country may know exactly how many barrels, bushels or pounds of farm products are rolling to market every hour in the day, and the prices offered at all terminal points.

"Completion of such knowledge is made possible through uniform operation of 7,351 miles of government-owned telegraph wires, working 12 hours a day. More than 2,000 market reporters supply detailed information from all principal centers in the United States and abroad. Cabled information is obtained from the International Institute of Agriculture at Rome, to which 94 countries subscribe.

"By telephones at 28 relay points and through more than 100 radio stations, every individual or institution in the land interested in any manner of produce market reports, has constant access to the most complete quotations in the world."

A human skull with horns has been unearthed in Oregon. The old vessel apparently was a bit wilder than we thought.

A mile-high vacation at Banff

Up above the world and its cares lies Banff, nestled in the heart of the Canadian Pacific Rockies. Here you'll find ever delightful sports and recreation to entertain you; a hotel of metropolitan magnificence; a scenic region famous the world over. Mountain Resort literature is yours for the asking; Low Summer Rail Fares assure a vacation of moderate expense!

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LEAVES HER NOTHING

WASHINGTON (AP)—Says the will of Henry White, former diplomat, regarding Mrs. White: "There is nothing that I could leave her, that would adequately compensate her for my love and affection for her." The will, disposing of more than \$1,000,000, leaves the widow nothing. Provision was made for her during her husband's lifetime.

Announcements

The Ladies Aid society of the Lutheran church will meet Thursday afternoon at 2:30 o'clock at the home of Mrs. Charles Ward, 2112 Cedar street.

MENUS

By Sister Mary

BREAKFAST — Chilled cantaloupe, scrambled eggs with dried beef, graham muffins, milk, coffee.

LUNCHEON — Summer vegetable chowder, apple dumplings with sugar and cream, milk, tea.

DINNER — Roasted perch with black, new potatoes in cream sauce, buttered new turnips, tomato salad, raspberry water ices, moque cake, milk, coffee.

The early, quick-cooking apples are particularly good for dumplings. The fruit bakes or steams as quickly as the dough. Consequently the dough is not overcooked or overdone, and the apples are not the apples under-done on account of the dough.

Summer Vegetable Chowder

One slice fat salt pork cut 1/2 inch thick, 1 cup tiny onions, 1 cup diced new carrots, 1 cup new peas, 1 1/2 cups diced potato, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, 1/2 teaspoon salt, 1/4 teaspoon pepper.

Cut salt pork in dice and fry until light brown. Add prepared onions and carrots and enough boiling water to cover vegetables. Cook covered for 20 minutes. Add peas and potato and more boiling water and simmer about 20 minutes longer, until vegetables are tender. In the meantime melt butter, stir in flour and slowly add milk, stirring constantly. Strain the water in which the vegetables were cooked into the sauce and bring to the boiling point, stirring constantly. Add vegetables and serve at once with fingers of hot toast covered with grated cheese.

DEAUVILLE SEASON BRINGS OUT COLORS

DEAUVILLE, France (AP) — After a season of dark blues, black and pale pastel tints, fashionable crowds at Deauville seem glad to break out their brightest clothes.

Bright reds, banana yellow, cornflower blue and emerald green flash among the sport clothes. One even sees scarlet sleeveless jackets worn with banana yellow dresses.

Church for Deaf

CHICAGO (AP)—Chicago has an Episcopal church where hymns are never sung and sermons never spoken. It is attended by 200 deaf and dumb parishioners. Rev. George Fieck, pastor since 1908, preaches in the sign language. The church carries on a regular program of religious, missionary and social work. It was founded 52 years ago.

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 —the concentrated sap of the Maguey plant obtained in Mexico, has been giving wonderful results in the treatment of high blood pressure, diabetes, stomach troubles and Bright's disease.

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INCREDIBLE but TRUE

Had she made the French Dressing before they came they would never have believed it was her handiwork, for it was a very exceptional dressing.

But she waited until they sat down to dinner. And then, right at the table, expertly, assuredly, she stirs and blends and seasons. They watch. They taste. They exclaim.

Your salad is twice as interesting, twice as much admired if you dress it yourself at the table. And your dressing is so much more appetizing when it is freshly blended.

If you like a mild-mannered French Dressing use three parts of Wesson Oil to one of lemon juice or vinegar. For a tart dressing try two parts of vinegar. Let your own taste, and the strength of your vinegar or lemon juice decide it. Salt and pepper—paprika to make it gay.

Then, if you like, vary it. Add a bit of hard-boiled egg—for a vegetable salad. Or bar-le-duc—this for fruit salads. Or a sprinkle of grated cheese—on green salads.

You will find Wesson Oil an important part of this recipe. It is delicate in flavor and blends just as you want it to. And, as everybody knows, Wesson Oil is good for you. Three excellent reasons for its popularity.