

Cottage Grove Sentinel

Monday and Thursdays
Bede & Smith Publishers
Editor H. F. Edwards
News Editor H. F. Edwards

A first-class publication entered at Cottage Grove as second-class matter

Business Office...25 North Sixth

SUBSCRIPTION RATES

By mail (Cash in advance)
One year...\$2.75
Three months...\$.80
Six months...1.50
One month...\$.50

BY CARRIER

One month...\$.30
Four months...1.10
Six months...1.60
One year...3.00

Member of National Editorial Association Oregon State Editorial Association Oregon Newspaper Conference

THE OREGONIAN HAS DIAMOND ANNIVERSARY

The Oregonian has reached its seventy-fifth anniversary. That is about the best thing that it has done during three-quarters of a century, which is not saying that it hasn't done many other notable things.

The Oregonian is truly and in the fullest sense of the word an Oregon institution. Because of what it has been in the past, as much as for what it is now, it occupies a dominant position among Pacific coast newspapers.

Its editorial page often evokes much damning of the newspaper, as editorial pages always do when the editor or editors speak out in meeting, but there is no editorial page on the coast where it is possible to get a more liberal education, and none which better presents its side of the case, or more surely sets the other side thinking.

During 75 years The Oregonian

has seen the entire development of Oregon. It has seen changes that its first publisher in the early days and in his most optimistic moments would not have predicted.

We compliment The Oregonian upon its long life of usefulness, and we shall have more kind words to say when it passes another 75 years of life.

It is noted by an association of trade experts that women are governed as to the styles they wear by what is displayed for them to buy.—The Oregonian.

We are inclined to believe that what the styles display afterward is what governs the buying.

If you have a heart, and 25 cents, 50 cents or a dollar, buy Christmas seals. They are the big Christmas bargain you are likely to find during this joyous holiday season.

A dispatch from Paris says that changing of animal sexes has been accomplished. If such wonders continue, we may yet hear that it is possible to make a mother out of the flapper.

Secretary Goes to Convention

F. E. Mendenhall, secretary of the Cottage Grove chamber of commerce, left Sunday morning for Seattle to attend a three-day convention of the western division of the United States chambers of commerce.

Society

Mrs. O. M. Miller was hostess Friday evening at her home to the Joker club. The evening was pleasantly spent in five hundred, after which a tempting two course luncheon was served.

Mrs. C. H. Boslough was hostess Friday night to the Choral club. The major portion of the evening was devoted to the study of etiquette and the remainder spent in social pastime.

The Research club met Tuesday afternoon with Mrs. W. J. White. Mrs. A. R. Spearow was leader. The meeting was devoted to a study of the lives of Emerson and Torneau and a book review of "The Iron Woman," by Margaret Deland.

A number of friends surprised Mr. and Mrs. Stanley Damewood Thursday evening with a house warming party at their new home on Pacific highway south of the city.

The auxiliary of the American Legion will entertain legion members Monday night at a taffy pull at L. O. O. F. hall.

Mrs. Byron Reed was hostess Tuesday afternoon to the Ad Libitum club. The afternoon was spent in pleasant needlework and a dainty luncheon was served.

Several girl friends of Miss Lois Compton surprised her Thursday at her home with a handkerchief shower. The occasion was her birthday anniversary.

The Epworth League held a party Friday night in the Methodist church. Refreshments were served at the close of an evening spent in games and social entertainment.

Mrs. George Scott will be hostess Tuesday afternoon to the La Comus club.

KITCHEN CUPBOARD

By NELLIE MAXWELL

Lemon Pies

AS MOST people enjoy a well-made lemon pie, the following recipes will prove a change from the usual lemon pie.

Queen of Lemon Pie.—Cream two tablespoonfuls of butter with one cupful of sugar; add one tablespoonful of flour, the juice and rind of one lemon, one cupful of sweet milk and two well-beaten egg yolks.

Lemon Whip Pie.—Line a medium-sized pie plate with pastry, with a fluted rim, and bake twelve minutes in a hot oven.

Lemon Prune Pie.—Line a pie plate with pastry and bake in a hot oven. Mix two tablespoonfuls of cornstarch with one cupful of sugar and one cupful of water and cook twenty minutes in a double boiler.

When the filling is cold pour it over the prunes and top with a meringue made from the egg whites, beaten stiff, adding six tablespoonfuls of sugar. Place in a slow oven to brown the meringue.

Two lime-loving Oregon crops are not grown in succession even after liming, unless the lime applied has been excessive, says the experiment station.

Early sowing has been found to be most desirable in the planting of Oregon spring grains.

Liming soils contributes to the efficiency of manure and also protects inoculation and substantially adds to the capacity of the bacteria and plants to utilize free atmospheric nitrogen.

Soils of Oregon that are deficient in lime possess poor "tilth," the experiment station has found.

Lime makes more friable and mellow and establishes good granulation.

Gifts
The appropriate Christmas gift frequently seems unattainable, like the pot of gold at the end of the rainbow. And the more extended the search the harder it sometimes becomes—the vast variety of suggestions, each one good in itself, confusing rather than clearing the mind.

KEM'S for DRUGS
C. J. KEM Prop. The REXALL Store Cottage Grove Sixth and Main
De Luxe Loose Leaf Ledger Binders
The De Luxe Steel Back Binder has stood the test of time and has made good under the most exacting conditions of the modern accounting department.

KITCHEN CUPBOARD
By NELLIE MAXWELL
More Good Eating
AN UNUSUAL apple dumpling is easily prepared in the following manner:
Potato Apple Dumplings.—Boil six potatoes and mash fine; add salt and butter the size of an egg; roll this out with a little flour, enough to make a good pastry crust—into this put peeled chopped apples; roll up and steam for an hour.

Warmth that's always on call
Warmth is so handy—with a portable oil heater and Pearl Oil—necessary heating auxiliaries! A warm living-room, hallway, nursery or bath—at the touch of a match!

PEARL OIL
(KEROSENE) HEAT & LIGHT
PEARL OIL is refined and re-refined by the Standard Oil Company's special process—so it burns clean! No odor—non-corrosive. Order by name—"Pearl Oil."

This Newspaper is Your Market Place
THE old-fashioned market place that our grandfathers knew has just about become a matter of history. But the market idea is more effective today than ever before.
This newspaper is your market place; it is the modern means of displaying goods before the whole community. With your paper spread before you, all the necessities and luxuries of life are ready for your selection.

Christmas Cards
Printed to Order in Colors
Printed to order from copy furnished by the customer, giving each person the opportunity to express his sentiments in his own way.
Printed in three colors—red, green and black. The Sentinel furnishes appropriate illustrations, to be printed in red and green, and the reading matter will be printed in black.