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LEGISLATIVE EXTRAVAGANCE.

Figures compiled in the secretary

of state's office show that so far as

the returns are now in the expenses

of the recent legislative session

were \$24,293.22 less than for the

immediately preceding item. The

savings was made in the item for

expenses of members, for which 1927

solons expended \$20,210. As the

recent session passed a resolution

providing for payment of expense

money in an amount probably

slightly larger than that paid in

1927, payment having been stopped

through legal proceedings started

by the senate, the members can

hardly be given credit for the sav-

ing, and expenses of interim com-

mittees probably will take up the

remaining \$4,000 difference in ex-

penses of the two sessions.

Items of expense of the recent

session, as listed by the secretary

of state's office are interesting:

Senators, salaries, \$3,680; repre-

sentatives, salaries, \$7,280; sena-

tors, mileage, \$1,327.80; representa-

tives, mileage, \$2,464.75; clerks and

stenographers, \$24,786.80; clerks

and stenographers, house, \$36,901;

printing of bills and calendars, \$21-

900; and stationery and supplies,

\$10,003.70. Added to these items

should be about \$25,000 for mis-

cellaneous expenses.

These figures are probably a fifth

to a tenth of what the ordinary per-

son reading the newspapers and

hearing the charges of extrava-

gance would expect, and the amount

per \$1,000 added to the taxpayer's

burden is infinitesimal, yet there is

room for some economies, more as

an example to other departments

of the state and to do away with

talk of extravagances than for any

other reason.

It will be noted that senators and

representatives drew about a quar-

ter of the amount paid clerks and

stenographers. This writer believes

that a majority of thinking voters

would be willing to pay members

more, but this writer also believes

that the majority of thinking vot-

ers believe there is a chance for

economies that would make up for

the amount that should be added to

salaries of members.

But what the thinking voters

don't realize is why it is so difficult

to do away with little extravagances

that in the aggregate amount to a

tidy sum.

It must be borne in mind that the

great majority of legislators, before

leaving for Salem, have to give

personal affairs such close attention

in preparation for being away from

business for 40 to 50 days that no

advance program can be outlined.

Both houses must organize, employ

their assistants and enact legisla-

tion for two years in approximately

six weeks. They are anxious to get

going and they let little details such

as employment of help, printing

and miscellaneous expenses take

their course.

Add to this the fact that all the

unemployed of the state seem to

be there looking for jobs, that many

of these bring influences to bear

that it is difficult to resist and that

every member has the opportunity

to make happy one or several of

the seekers for jobs, many of whom

have pitiful tales to tell of what a

few hundred dollars of state money

would mean to them.

As the session proceeds those

whose lives depend upon getting

on the payroll find that their ser-

vices are worth more than the legal

wage provided by the constitution,

or by law, and then come the pleas

for overtime allowance, which seem

just as difficult to resist as the

original pleas for jobs. Each mem-

ber who has placed someone on the

payroll wishes his appointee to be

as well treated as the appointee of

some other member. In many cases

the subterfuge is to make it seem

just the way that adequate pay can

be given some valuable employee, and

is in every way justifiable, but it

often is the case that those most

worthy of overtime do the least

valuable work.

One who has been an attendant

at several sessions readily under-

stands why presiding officers who

have tried to put over an economy

program have been only moderately

successful.

Even if the entire cost of a ses-

sion were saved, the individual tax-

Dr. P. O. Riley—those initials

don't stand for postoffice, and are

not used to camouflage an original

name of P. O. Riley—has entered

the contest for senator for Marion

county. For his own amusement

and the edification of others Dr.

Riley is editor of the Hubbard En-

terprise. Despite infirmities that

would sour the disposition of an

ordinary person, Doc is an inspi-

rational speaker who can make the

welkin ring, and would fear no

competition in a body where foren-

sic ability is abundant. If he should

be successful in defeating the four

or five others who will contest

with him, Marion county would

have the first orator it has had in

the senate in many sessions—and

Doc is an orator who usually knows

what he is talking about.

Captain R. H. Caughen of the

steamer Chardas was at the Mult-

nomah hotel Saturday. Captain

Caughen's name is pronounced

"Call"—Portland Oregonian. A foot-

baughen game will be caught

near 3:30.

Through the kindness of the

sporting editors of the esteemed

dailies, we learn that the colleges

of the country are open for another

season of snappy football. —Port-

land Spectator.

A woman who was spanked by

Harry K. Thaw has been awarded

damages of \$75,000. Add to that

the value of the spanking and she

was pretty well paid.

When your wife comes home and

tells you what a dream of a gown

she saw for only 300 simoleons, just

remind her that dreams seldom

come true.

A person without hands has a

hard time holding his own in this

world.

The school of experience has not

yet awarded any diplomas.

Too much to eat has caused as

much misery as too little.

Come Into the Kitchen

Ella M. Lehr.

Do your Christmas baking early

—it's already Thanksgiving.

It's easier on the holiday pud-

ding and it's easier on you. Do it

now!

Fruit cakes and plum puddings!

In the old days they reposed on

the festive board along with the

regal turk, huge platters of wild

game, sweet potatoes and cran-

berries, great golden pumpkin pies

and their forty-second cousins—the

mince family—no wonder the tables

groaned and we did we later!

Luscious chunks of "sugar and

spice and everything nice"—nuts,

raisins, citron, candied cherries,

whatnot—the contracted essence of

stomachache—after such a meal!

Now—we save the plum pudding

till evening when the air outside is

nippy, and a huge log sputters and

glows in the old stone fireplace.

Then we bring it, in all its glory—

stop a huge platter garnished with

red berries—a flaming ball of lus-

ciousness! (We achieved the flame

of yester-year by pouring lemon ex-

tract over the pudding and touch-

ing a match to it. It's really a

good substitute for the brandy of

olden days. Incidentally, we use

elder or fruit juice in the making

instead of the ostracized relative.

(There are now on the market a

number of extracts which impart

the sherry flavor.)

And now that we're speaking of

plum puddings, just between us,

we've found out that any boiled or

steamed pudding with raisins may

be given this name. The richer

puddings are traditional for hol-

iday feasting—probably because we

feel that we can "break training"

(eat, drink and be merry—for to-

morrow we die). Plum pudding—

average helping 350 calories, plus 2

tablespoons hard sauce—260 calori-

es, plus, well—tomorrow we count

em!

Plum puddings are usually made

with suet—recipes vary greatly in

the amount used. There are hun-

dreds of other variations.

Any dried fruit cake may be

steamed and used for plum pud-

ding.

Sauces there are galore. Hard

sauces of some species are usually

used, though vanilla or coffee ice-

cream, or lemon curd, or a slice of

hot plum pudding—yum yum!

Small tin pails or one pound bak-

ing cans filled about two-thirds full

are excellent molds. If made too

large the plum puddings will not

bake evenly. They should be

steamed about 30 minutes before

serving.

Incidentally, did you know that

the modern oven with its tempera-

ture regulated to a degree is a de-

lightful labor-saver in steaming

your pudding. Pour the mixture in

to a greased mold and place in an

oven of 250 degrees to 275 degrees

for two to three hours—the time re-

quired. At the same time, brown

bread and butter beans and occupy

the rest of the space in your oven.

We know you'll like this recipe

which may be varied to suit your

originality and pantry:

Simple Plum Pudding—2 cups

bread crumbs, 1 cup suet, 1

cup sugar, 1 tablespoon almond

extract, 1 teaspoon baking powder,

allspice, cinnamon, cloves, salt 1 cup

raisins, 1 cup currants, 1 orange

citron, 1 cup milk, 2 eggs. Mix

and sift dry ingredients, add suet,

milk, eggs, fruit. Steam 2½ hours

in large mold. Serve with pudding

sauce.

Sauce—1 egg, ¼ cup butter, 1

tablespoon brandy (or lemon

juice), 1 cup sugar, 6

tablespoons hot water. Cream but-

ter and sugar, add egg yolk and

hot water, then brandy or extract,

and beaten egg white.

Carrot-Potato Pudding—1 cup

grated carrot, 1 cup grated potato,

1 teaspoon soda, 1 cup brown sugar,

1 cup flour, ¼ teaspoon salt, ½ cup

milk, 1 cup raisins. The vegetables

are raw. They may be ground fine

in the food copper. Add soda to

potato. Mix vegetables with sugar,

flour and salt. Add milk, add

floured raisins. Steam 3½ hours.

Serve hot with hard sauce.

Variation. 1. Add 1 cup ground

apple and ¼ cup melted shortening.

Only dark rich fruit cake may be

added.

Variation. 2. Add 1 teaspoon cin-

namon, ¼ teaspoon cloves. Other

spices if desired. Citron may also

be added.

Applying the Moral

Probably the funniest thing about

the modern Pharisee is his inabil-

ity to see that what the Bible

says about the ancient one applies

to him at all.—Olio State Journal

Typewriter ribbons, Sentinel

Typewriter Bargains, Sentinel.

UNIVERSITY OF OREGON

RIFLE TEAM RATES HIGH

The national rifle matches held

at Camp Perry, Ohio, last August,

Harvey Wright, senior in the Uni-

versity of Oregon, and for third

place. He was also individual high

point shot in the R. O. T. C. at the

university last year.

University of Oregon, Eugene.—

Competing for the famous trophy,

"The Warrior of the Pacific," the

University of Oregon R.O.T.C. rifle</