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CHURCH AMATEUR NIGHT
DRAWS MANY TO SERVICE

The Methodist church was well filled last Sunday night for the "Happy Sunday evening service," "Amateur night," which featured four sermons by high school students. Miss Frances Mackin spoke on "The Unruly Member" (the tongue); Victor Goff, "The Upward Urge"; Dorothy Stewart, "The Heaven of the Bible"; and Miss Collins of Dorena, "The Value of a Soul." The congregation heartily applauded the efforts of each.

Miss Melba and Miss Gertrude Cochran sang a duet, Miss Evelyn Smith was pianist for the service and the Misses Helen and Ruth Aldrich sang as a duet a bacchante hymn composed by Miss Helen Aldrich for a recent commencement at Gooding college. Mrs. N. E. Compton read an original missionary poem. Bruce A. Cole, principal of the Dorena schools, led in prayer and Robert Grannis read the scripture lesson.

After the service the young people gathered around the piano in the church parlors and sang popular and favorite songs until 9:30, many of the congregation staying to visit and enjoy the music.

The service was declared by many as the best of any of the services thus far held.

A man is something that can see a pretty ankle three blocks away while driving a motor car in a crowded city street, but will fail to notice, in the wide, open countryside, the approach of a locomotive the size of a school-house and accompanied by a flock of forty-two box cars.



"Not if I know Mrs. Brown—she'll never miss the chance to serve some cold meats from the Quality Market, even if it is Halloween."

QUALITY MARKET

Fred J. Anderson, Prop.
Free City Delivery
Phone 46

Candidate for Senator
Has Had Busy Life

Dr. Joel G. Booth.
QUAKER SOLDIER SURGEON.
(Oregon Voter, March 29.)

Quaker born in Iowa near Quaker Herbert Hoover's birthplace, Joel G. Booth left military move of University of Oregon students into Spanish-American war. In graduating class of '98 when war was declared two months before commencement date, young Booth asked Prof. Strickland to give him 77 after 52 years teaching Greek at U. of O. to convince faculty that students with work up should be permitted to go to war without sacrificing their standing in their classes. Faculty acquiescing, Booth left that day and joined his national guard company at Albany. There were fewer than one hundred male students at the university, but 25 went to war under this permission, seniors being graduated in absentia, lower classes being advanced.

Two lost their lives.

Born 1872 on farm near Newton, attended Hazell Hall academy and two agricultural college, taught school in Iowa and Oregon, having arrived at Waterville in Lincoln county in 1896; carried torch as member Lebanon McKinley club of which he was secretary; awarded his B.S. degree at Eugene in 1898; served through Philippine expedition of famous 2d Oregon on return, entered "Physicians' and Surgeons' college at San Francisco, graduating 1900, entered practice at Lebanon; attained recognition as surgeon; in 1911 was president Central Willamette Medical society; commissioned as captain in medical corps during world war; after war was major commanding only national guard hospital company west of Chicago, with headquarters at Lebanon; with members organized stock company which financed construction of their own armory, achievement unique in annals of national guard in United States; is president of company; now in 162nd infantry with headquarters at Portland, but continues residence and practice at Lebanon, where he is president of Lebanon National bank. Active in civic affairs. Two daughters have graduated from University of Oregon; one son now a freshman there. Widower; remarried. (Space contributed.)

Lauding Man Who Made
Fist Honorable Weapon

Since the first man snote with clenched hand, fists have been his most natural and least murderous of weapons; had he but been content with such, this had been a far more comfortable world, writes Jeffrey Farnol, the author, in London Magazine. But the genus homo, being a destructive animal, betook him to the careful fabrication of weapons ever more deadly; he formed them painfully of flint, of molded bronze, of hammered iron, of tempered steel—so that the fist, being comparatively harmless and, above all, the poor man's weapon (since serfdom was permitted no other), sank from disfavor to scorn—until one day came a man who showed how the fist, properly managed, was satisfactory as any sword ever forged, though less deadly, and might as any lance ever couched. For this man schooled ruthlessly fists into a clean science; he taught how a man might hit a man off his legs and then, waiting for him to get on them again, honorably do him. And this man's name was John Broughton. He it was who thought out and set forth those laws of fair play which made the fist an honorable weapon; it was sturdy John who by these same laws taught the world what he justly named "the Noble Art of Boxing," and how the roped arena might be a place of combat illustrious as any knightly tournament, or of a knightly joust, if less resplendent.

Museum Gets Relic of
Days of Ancient Rome

The British museum has acquired a fine relic of the days when England was garriboled by the Romans—a discharge certificate issued to a Roman auxiliary soldier—over 1,800 years ago.

This man, Gemellus the Pannonian, was serving in this country in A. D. 122—the year in which Emperor Hadrian crossed the channel to inspect the great wall which bears his name.

Only about 100 of these diplomas of discharge are known to exist, and seven alone have been found relating to soldiers who were stationed in Britain. This new acquisition, in a wonderful state of preservation despite its 1,800 years of existence, is far finer than the few others in the Bloomsbury collection.

It was found at Ossonoy (the Roman Brigetio), in Hungary, Gemellus having been one of the Pannonian (or Hungarian) auxiliaries who were sent to Britain in accordance with the Roman principle that a conquered country should be garrisoned with troops raised in other lands of the empire.

The diploma will be exhibited in the room of the museum devoted to relics of Greek and Roman life, where there are already three other specimens, none of them anything like so well preserved as this one.

Red Cross Organization

The Red Cross societies are the outgrowth of an international conference which met in Geneva, Switzerland, in 1864, to devise a code of hospital and ambulance rules and safeguards for use in warfare. A symbol and flag were needed to mark hospitals, ambulances and the persons carrying on this sort of work. The flag of Switzerland is red with a white cross. As a compliment to the nation in which the conference was being held it was decided to adopt as the international relief symbol this same device with the colors reversed—a red cross on a white field. The cross, therefore, is heraldic rather than religious in origin, and it has never had any religious significance so far as the Red Cross organizations are concerned.

The American Red Cross was formed in 1881.

Ireland's "Fairyland"

Queen Victoria said "Killarney is Fairyland." Even Wordsworth, who loved nature easily said it was "the most beautiful spot on the British Isles." It is one of the few spots on earth unspoiled by tourists. Macgillivray's reeks are too majestic to notice visitors. Clothed in the purple of kings, with their heads in the clouds, what is an American tourist to them? One sees the best, if it must be done in a hurry, by doing the prescribed tour through the Gap of Dunloe and back by the lakes. The gap is a dark, deep dell several miles long, overhung by cliffs and splashed with many tiny lakelets.—Boston Herald.

Ladybird's Good Work

In England the finest fighter of the green fly is the ladybird, whose wingcases are decorated with two black spots.

When oranges were first grown in California some of the trees did not bear so goodly a golden crop as was expected. A scientist who studied the matter suggested the importation of an army of ladybirds, and ever since the beetles have fought valiantly for the fruit grower and added immensely to his wealth. In the United States ladybirds are bought by the pound.

Uses for Breadfruit

The common method of preparing breadfruit in the South Sea islands is to bake it entire in hot embers and scoop out the inside, which should have a smooth consistency, with a taste comparable to boiled potatoes and sweet milk. With sugar, milk, butter or molasses, it makes a delicious pudding. Breadfruit is also cut in strips and dried. From the strips a flour is made, which is used for bread, biscuits and pudding, or the slices are baked without grinding.

The Subject at Hand

There is no use speculating what the people of any area thought about sex or any other problem. Minds in any age will be occupied with whatever there is to be occupied about.—Woman's Home Companion.

To Quench Oil Blaze

Never throw water on blazing oil. It will only spread the flames. Earth, flour or sand will extinguish the fire, but if these are not at hand a thick rug or curtain should be thrown on the burning oil.

Splinter-proof glass for spectacles is now being made that will resist the impact of the discharge from a shotgun without breaking.

SOCIETY

Members of Creswell Star chapter of Creswell and Cascade chapters of Springfield were guests of Cottage Grove chapter of the Eastern Star Friday night. More than 150 were in attendance. Mrs. Jeanette Wright, worthy matron, and Tom Schwartz, worthy patron, of Cascade chapter, and Lida Davidson, worthy matron, and C. W. Dixon, worthy patron, of Creswell, gave short talks. A number of others also spoke. Two vocal numbers were sung by Cecil Caldwell, Dr. H. A. Hagen, L. E. Sanford and Bert Traak, accompanied by Mrs. Cecil Caldwell. Degrees were conferred upon Mr. and Mrs. George Hewitt. Refreshments were served and those whose birthdays were in October were seated at a special table. Mrs. W. E. Lebow, worthy matron, being guest of honor.

Cottage Grove assembly. Order of Rainbow for Girls celebrated its second anniversary Monday night. A large number of Masons and Eastern Stars attended. Degrees were conferred upon Zeima Lafont. Betty Jacobson was installed as confidential observer. The assembly was given an anniversary present of \$5 from the Eastern Star with which to buy two white Rainbow bibles. Several short talks were given. Dainty refreshments were served. Flowers were popcorn. Lida Davidson made in the shape of corn cobs. Dorothy Humphrey was chairman of the refreshment committee.

A round table discussion on measures and amendments that will be voted upon at the November 4 election was held at the Tuesday Evening club's meeting this week. Mrs. S. L. Mackin was leader and each member gave affirmative and negative arguments on the measures. It was decided to postpone the next meeting because of Armistice day. The club will meet November 25.

La Mercedi Pont club was entertained Wednesday afternoon at the home of Mrs. Sam Yeatch, who invited as special guests Mrs. Inez Meeks and Mrs. F. H. Allison. Bridge was the diversion of the afternoon and Mrs. Fred Anderson held high score. A dainty luncheon was served. The course luncheon was served. The club will meet in two weeks with Mrs. Harold Whitlock.

The Tuesday Bridge club was entertained with a 1 o'clock luncheon Tuesday afternoon at the Colonial by Mrs. W. E. Lebow. The luncheon table was attractive with pink chrysanthemums, snapdragons and smilax. Following the luncheon the group went to the Lebow home for an afternoon of bridge. Mrs. Schofield Stewart held high score. Mrs. H. A. Hagen and Mrs. George Matthews were additional guests.

The junior department of the Methodist Sunday school held a party Friday afternoon in the church parlors under the direction of Mrs. Omer Moore, superintendent of the department, and the department teachers. Games were played and refreshments served. Miss Helen Aldrich as a witch created fun by telling fortunes.

The Social Twelve club was entertained Thursday afternoon at last week at the home of Miss Esther Sisby. Additional guests were Mrs. Dan Hamant and Mrs. Clara Burkholder. A pleasant social afternoon was spent with needlework. A dainty luncheon was served. The club will hold its next meeting with Mrs. Bessie Sutcliffe.

Miss Pearl Elizabeth Spears and Carlton Ray Raymond were married at 2 o'clock Saturday afternoon at a quiet ceremony at the Presbyterian parsonage, Rev. Duncan P. Cameron officiating. After a short honeymoon, Mr. and Mrs. Raymond will make their home on east Main street.

Mrs. H. A. Miller entertained Friday afternoon for the O. L. H. club, inviting Mrs. T. C. Wheeler, Mrs. A. W. Kime, Miss Geneva Kime, Mrs. George Morgan and Mrs. W. B. Johnston as additional guests. Mrs. Morgan held high score and Mrs. James P. Graham second high. The club will meet in two weeks with Mrs. A. W. Swanson.

Santa Anna, Cal., house guest of Mrs. Burkholder's mother, Mrs. Clara Burkholder, was a dinner guest Tuesday night of Mr. and Mrs. Victor Chambers. Mrs. H. A. Hagen entertained Thursday night with a bridge party, honoring Mrs. Burkholder.

A number of unique postal card invitations have been issued by the Gleaners class of the Methodist church to members, old members and prospective members for a Halloween party to be given tonight in the Epworth League room of the church.

Degree of Honor will hold a covered dish supper November 5 in I. O. O. F. hall. Military work for a class of 15 will follow. Entertainment is being arranged. Plans are being made for a Degree of Honor dance to be held November 8 in the armory. The Cascadians, an 8-piece orchestra, will play.

The M. P. G. club went to Eugene Tuesday to meet with Mrs. Charles Adams, who had prepared a surprise for them in the form of a 1 o'clock luncheon at the home of Mrs. Harry Titus, a former member. An afternoon of needlework followed.

The Constellation club will meet Thursday, November 6, in Masonic hall and the hostess committee will be Mrs. T. C. Wheeler, Mrs. N. E. Glass, Mrs. C. A. Bartell and Mrs. L. L. Harrel.

The Ladies Golf club met at the golf course club house for a 12:30 luncheon Wednesday afternoon. Golf followed the luncheon and prizes were won by Mrs. Schofield Stewart and Mrs. Earl Hill.

The S. O. S. club will meet November 4 with Mrs. Clyde Butler. The afternoon will be spent quilting.

Mrs. Earl Garoutte will be hostess for the Elmaries club Monday afternoon. She will entertain with a 1 o'clock luncheon at the Colonial.

The Mothers' club will be entertained Thursday afternoon at the home of Mrs. Newton Land.

Mr. and Mrs. I. B. Morris entertained Sunday with a chicken dinner. Covers were laid for Mr. and Mrs. Morris and family, Mr. and Mrs. Walter Morris and family, Mr. and Mrs. Smiley Morris and son Jackie.

Mrs. William Bartels entertained Wednesday afternoon with a 1 o'clock luncheon honoring Mrs. Fred Bennett and Mrs. Peter Nelson. Covers were laid for eight.

Mr. and Mrs. D. H. Hemenway celebrated their forty-first wedding anniversary Thursday night with a dinner party. They were married in this city in 1889.

Mrs. H. A. Hagen entertained Thursday night of last week with two tables of bridge. Mrs. W. J. Moyer held high score.

Rally day was observed Wednesday by the Methodist ladies' aid society when they met in the league room of the church. Forty members and guests were present. Entertainment for the afternoon included a vocal duet by Mrs. Armored Monson and Mrs. A. G. Sprankle; two vocal selections, Mrs. Ira Aldrich; games and contests of Halloween nature. A short business meeting was held and plans for the annual dinner, to be given November 19 at the church, were completed. At the tea hour dainty refreshments were served. The room was made especially attractive with quantities of autumn flowers and foliage.

The Bona Tem'o club was entertained last week at the home of Mr. and Mrs. Wilbur Spray. Additional guests were Mr. and Mrs. W. J. Moyer, Mr. and Mrs. Elmer Neet.



"Carnation Lavender" B. M., 15 1/2, 7 years, of Carnation Farm Stables, Pomona, California, owned by E. A. Stuart, Seattle, President Emeritus of Pacific International.

A return entry in the Horse Show of the 20th Annual Pacific International Livestock Exposition, Portland, Oregon, Oct. 25 - Nov. 1, will be one of the outstanding harness horses of this country and a consistent stake winner in the premier shows each season—"Carnation Lavender."

This year's Horse Show with its Premium List of \$35,000 promises to attract the greatest aggregation of entries ever recorded. In the seven evening and three afternoon programs will be provided spectacular and sterling performances, including the contests for Six-Horse Teams. Here, too, will be seen for the first time recent importations by the Aaron M. Frank Stables. The provisions made for amateurs are sure to create increasing interest in this popular division of the Exposition.

"I Raise Them—
You Eat Them"

"Just think how immense this town would suddenly become if all the people who eat Brookfield Butter, Brookfield Eggs and Premium Milked Chickens were to crowd in every day for their supplies."

"But that's not how it works. Nobody has to go outside his town for Swift & Company goods. I'm one of the 200,000 producers who deliver supplies to the Swift & Company produce plants and receive cash for my products. There are more than 80 of these plants. 400 branch houses and 600 car routes carry the Swift products to every community in the country and prevent local gluts or shortages. That's the marvelous organization that carries the life stream all through your body. It's a mighty fine thing to have contact with an organization which can thrive on an average margin of less than 2 cents on every dollar of sales."

"Of course I've more than ordinary interest in Swift & Company. I'm one of the 45,000 shareholders, besides being a producer, and in addition to having a ready cash market for all I can raise."

"I receive a return on my investment. Thousands of Swift & Company employees are shareholders. Many of the 50,000 employees who receive just wages live right in this town. They spend their money with our merchants, build their homes here, pay taxes like you and me. I can tell you, there's something more to being in the Swift family besides delivering butter and eggs."

Swift & Company
Eugene, Oregon

Come Into the Kitchen

Ella M. Lehi.

"My wife, sez Mr. Muchly Married Man to me 't'other day in a gorilla voice, 'knows only three ways to cook eggs—hard boiled, scrambled and fried. When she comes home from Mrs. Inez Sum's bridge party after consuming crab Louis, chicken a la something, and chocolate eclairs, poor papa—if he gets something at all—sides? Or the multi-colored radiance of a vegetable plate with the white and gold of a posh egg salad. In the morning the eggs are as hard boiled as a pugilist's fist or scrambled into an unrecognizable nothingness."

"I say, if you know anything about cooking, for Pat's sake tell Pierre does"—and he strode off ominously in the direction of the Bachelor Grill.

"Oh, ho"—I cried—"and there are at least 300 ways to cook the humble henfruit. Let's pass 'em on."

Eggs should have a prominent place in the family meal plans. Being rich in protein and fat, they serve as a delicious meat substitute.

They contain mineral matter (notably iron) and vitamins—recognized health builders and in addition to being a valuable food, they are easily digested.

Using our own feminine good judgment we never feed the family anything because "it's good for you"—oh, no, instead we'll serve it so attractively that they'll beg for more.

Can you feature anything more appetizing than a puffy golden brown omelet with the rich red of a Spanish sauce oozing out its fat sides? Or the multi-colored radiance of a vegetable plate with the white and gold of a posh egg salad? What rhapsodies and "mammy" songs have been written around the good of "ham an'—!" Hurrah for the humble eggs!

Omelets

Four eggs, one-half teaspoon salt, one-eighth teaspoon pepper, four tablespoons hot water or milk, one tablespoon butter (for frying).

Puffy Omelet.—Separate eggs, beat yolks with salt, paper and milk or water until light. Beat whites stiff and fold into yolks.

French Omelet.—Beat eggs together until mixed, but not foamy (about 20 times), adding other ingredients. This makes a more solid omelet with a bit more flavor.

than the above. Mixture must be cooked immediately.

Methods of Cooking.—Melt butter in a skillet scoured smooth with salt. As soon as it bubbles, pour in mixture. Cook slowly (about 10 minutes), pricking the bubbles with a fork, shaking and lifting the sauce occasionally with a fork to insure even cooking. Cook until firm. It may be set in the oven a minute to dry top.

Turn one-half over or so the other half, by making with a spatula or case knife a slight cut across the omelet a little more than half way back from the handle and about half way through the mixture. Tip the pan slightly, run broad spatula around to loosen edges, and with the help of the spatula and by shaking the pan, fold over and let slide onto a warm platter. Serve at once.

An escaped convict, giving his name as Clarence Malone, who said that he was wanted in Illinois for theft of an automobile and in Washington on a bad check charge, surrendered himself to Chief of Police Pitcher Friday. He said he would rather face the penitentiary than the coming winter without work. He said he had escaped from Illinois while employed as a trusty.

MACMARR STORES

Canned Foods Sale

Canned Foods Prices Effective Friday, October 31 to Monday, November 10, Incl.

SALMON Happyvale Pink 3 CANS 29c
1-lb. Tall DOZ. \$1.15

PEACHES Libby DeLux Halves or 3 CANS 59c
Sliced Y. C.—No. 2 1/2 DOZ. \$2.29

MILK Libby or MacMarr Tall Cans 3 CANS 23c
DOZ. 90c

CORN Country Kist or Tested Brand 3 CANS 33c
Golden—No. 2 DOZ. \$1.29

HOMINY, Van Camp 3 CANS 33c
No. 2 1/2 DOZ. \$1.29

PEAS, Twin Peaks 3 CANS 33c
No. 2 DOZ. \$1.29

TOMATOES, Silverdale or 3 CANS 33c
Island—No. 2 1/2 DOZ. \$1.29

BOOTH SARDINES—1-lb. Oval 3 CANS 27c
(Tomato, Mustard, Spiced) DOZ. \$1.05

PINEAPPLE, Hillsdale 3 CANS 55c
Broken Sliced, 60. 2 1/2 DOZ. \$2.15

OYSTERS, Gulf Kist, 3 CANS 39c
5-oz. cans DOZ. \$1.49

TOMATO SAUCE, Del 3 CANS 15c
Monte or Libby, 8-oz. DOZ. 59c

PINEAPPLE, Libby, or Sweet Treat 3 CANS 69c
Fancy Sliced or crushed—No. 2 1/2 DOZ. \$2.65

CORN, MacMarr Del 3 CANS 49c
Maiz—No. 2 DOZ. \$1.85

CORNED BEEF, Libbys 3 CANS 69c
No. 1 cans DOZ. \$2.65

CRAB MEAT, Geisha, 3 CANS 98c
1/2-lb. cans DOZ. \$3.85

TUNA, White Star 3 CANS 63c
1/2s DOZ. \$2.45

TUNA, White Star 3 CANS 39c
1/4s DOZ. \$1.49

TUNA FLAKES 3 CANS 39c
Mission—1/2s DOZ. \$1.49

LIBBY FRUIT FOR 3 CANS 63c
SALAD—1-lb. Tall DOZ. \$2.45

GRAPEFRUIT, Polks 3 CANS 59c
Fancy—No. 2 DOZ. \$2.29

GRAPEFRUIT, Vero 3 CANS 49c
Broken—No. 2 DOZ. \$1.85

PINEAPPLE, Libby 3 CANS 35c
Sliced or Crushed, No. 1 DOZ. \$1.33

ASPARAGUS TIPS, R. C. 3 CANS 49c
Green No. 1 Picnic DOZ. \$1.85

WHOLE BEETS, Libby 3 CANS 59c
Small—No. 2 DOZ. \$2.29

PUMPKIN, Del Monte 3 CANS 35c
No. 2 1/2 DOZ. \$1.33

Asparagus R. C. Natural—No. 2 3 CANS 69c
DOZ. \$2.65

NIBLETS Del Maiz 10 1/2-oz. cans—(Off 3 CANS 49c
the Cob Corn—Vacuum DOZ. \$1.85
Pack)

BEANS Calendar Brand Cut Refugee 3 CANS 33c
DOZ. \$1.29

PEAS, Salt Air Extra 3 CANS 65c
Sifted—No. 2 DOZ. \$2.55

PEAS, Ocean Breeze 3 CANS 53c
Fancy Sifted—No. 2 DOZ. \$2.09

PEAS, Mt. Vernon 3 CANS 39c
Sifted—No. 2 DOZ. \$1.49

PEAS, San Wan 3 CANS 37c
Sugar—No. 2 DOZ. \$1.45

WHOLE BEANS, Allens 3 CANS 65c
Pride Fancy—No. 2 DOZ. \$2.55

BEANS, Allens Pride or 3 CANS 49c
Santiam Cut Refugee—2 DOZ. \$1.85

SAUER KRAUT, 3 CANS 39c
Libby—No. 2 1/2 DOZ. \$1.49

SPINACH, Libby 3 CANS 47c
No. 2 1/2 DOZ. \$1.80

SPINACH, Libby 3 CANS 39c
No. 2 DOZ. \$1.49

TOMATOES, Del Monte 3 CANS 49c
Solid Pack—No. 2 1/2 DOZ. \$1.93

TOMATOES, Mission 3 CANS 29c
Standard—No. 2 DOZ. \$1.12

CATSUP, Del Monte 3 BOTTLES 49c
Large Bottle DOZ. \$1.90