

Cottage Grove Sentinel

Established 1890.
Published Every Friday by Cottage Grove Publishing Company.

Editor: Albert Smith
Business Office: 23 North Sixth

Subscription Rates:
(Cash in advance)
One year \$2.00 Three months \$0.65
Six months \$1.10 One month \$0.40

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

JULIUS' WELCOME.

Editors of Oregon were guests last week of the state capital. One session was held in the capitol building. It was particularly appropriate, under these circumstances, that the address of welcome should be given by the governor.

And it was given by the governor. And what a welcome!

Here was an opportunity for the governor to show that he is broad-minded. Here was an opportunity for him to show that he does not harbor petty grudges. Here was an opportunity for him to make the editors feel that possibly he has been badly treated in some of the news stories that come from Salem.

But what did he do?

Editors are rather proud of their annual conventions.

Julius characterized them as silly. That was the way he opened his address of welcome. He said that had he had his way he wouldn't have been there to give the address of welcome. It would have been better if those close to him had not pursued him that he would be silly not to give the address.

The governor might have made some of the editors believe that the stories of how he is "riding" Secretary of State Hoss are exaggerated, but did he do so? Yes he did not.

Secretary of State Hoss, custodian of all state buildings, acting within the law, had given the editors use of the hall of representatives for one session, just as he has done with other organizations. It is the customary thing to do for conventions held in Salem. The

governor, as part of his cordial address of welcome, said that he would not have given use of any state property.

The governor stated that his welcome was given "with reservations."

Those reservations probably were for editors who have not approved all his actions, or who have the temerity to offer criticism.

Governor Julius is likely to learn that he can not forever keep bumping heads in this manner and remain the idol of the people. If he had remained with the editors he would have learned that Secretary of State Hoss, despite some errors of judgment, despite the attacks of the governor, has gained in popularity with his old comrades, the editors.

SMITHSONIAN "INSTITUTE."

A few days ago the Oregonian pleasantly panned an up-state paper for its misuse of "literally" in saying that Sam Koser had been literally kicked out of office.

This writer does not know which up-state paper was the object of the Oregonian's facetious comment, but it does know the up-state paper has missed a splendid opportunity for revenge if it did not read the Oregonian's reference, in its Sunday issue, to the Smithsonian "institute."

This is the first time this writer has seen the Oregonian leave itself wide open for a razzing by the up-state press, and those who have been pilloried by the state's greatest newspaper exponent of correct usage of English should not overlook this chance to even all scores.

Correcting the Oregonian for its misuse of "institute" in this instance is particularly apropos. The Smithsonian "institute" was founded with funds provided by James Smithsonian of England, whose wish was that there should be used for the increase and diffusion of knowledge among men. Possibly some of the funds should have been expended in the editorial rooms and proof rooms of the Oregonian.

Wonder whether the heavenly milky way has any competition from the butter substitute people?

HOMES ARE DANGEROUS.

Accidental deaths in the homes of America during 1930 were greater than accidental traffic fatalities. This is astonishing, for there must be more people in automobiles than in our homes, and almost none of the deaths in our homes came from collisions.

Falls were the leading cause of home deaths. These falls may have been contributed to by such things as rolling pins and flatirons. Surely no woman was accidentally killed from tripping on her skirt. One or two deaths may have resulted from girls falling from their sweethearts' laps.

Other leading causes of accidental home deaths were burns, scalds, explosions, asphyxiations, improper use of poisons, cuts and scratches. Nothing is said about the men that were talked to death, but maybe that wouldn't be considered accidental death.

We have safety campaigns for our highways, for our industries, for our schools. What we seem to need more than anything else is a safety campaign in our homes. This married life is altogether too hazardous.

Thieves broke into the domestic science department of a high school and ate all the cooked food. The mean chief of police, searching for the thieves, inquired of every physician's office whether any cases of acute indigestion had been reported.

Five thousand dollars has been paid for a single copy of the Bible. The Old Book has been worth that much to many who were not able to pay that price.

SOCIETY

Mrs. B. R. Job entertained last Friday afternoon, honoring her granddaughter, Miss Adelaide Adams of Eugene, who spent the week here. Those present were Frances Mackin, Madeline Beidler, Isabelle Safley, Dorothy Humphrey, Louise Wynne, Evelyn Smith, Margaret Shore and the guest of honor. A pleasant social afternoon was spent with sewing. Dainty refreshments were served.

At the Saturday meeting of the women's relief corps, Mrs. Nettie Saling, chaplain of the local corps, gave a report of the state convention held recently in Portland. General orders relating to the national convention to be held in August in Des Moines, Ia., and the hundredth anniversary of George Washington to be observed next year were read. The corps will hold its quarterly dinner at its next meeting on July 11.

Miss Violet Bowden of Salem and Stanley Pieser of Eugene were married at 9 o'clock Monday morning at the Catholic church. Rev. B. T. Curley of Eugene performed the ceremony. Florence and Carl Keibelbeck were the attendants. Mr. and Mrs. Pieser left immediately on a brief honeymoon to California. On their return they will make their home in Eugene. Mr. Pieser is a brother of Mrs. John Keibelbeck of this community.

Ray Bickford of this city and Miss Marguerite DeWitz of Salem were married Tuesday in Salem. They will make their home in this city, where Mr. Bickford is employed as a clerk in the Safeway store.

Miss Ruth Aldrich entertained Wednesday night of last week, honoring her house guest, Natalie Ebert of LaGrande. The evening was spent playing rook. Prizes for high score were won by Genevieve Meranda and Kenneth Goff and consolation by Dorothy Stewart and John Clark. Those present were Frances Randolph, Frances Mackin, Pearl Monroe, Genevieve Meranda, Dorothy Stewart, Kenneth Goff, John Clark, Harold Mackin, Dayton Clark, Elbert Smith, Howard Taylor, Victor Goff, Wayne Monroe, Helen Aldrich, the honor guest and the hostess.

A social evening followed the regular Eastern Star meeting Friday night. A musical program was given by a group of children under the direction of Mrs. Bert Traak and refreshments were served. Mrs. T. H. Moody was chairman of the refreshment committee and Mrs. Traak of the program committee. At the business meeting Mrs. H. B. Griggs was named general chairman for the Eastern Star picnic to be held July 24.

The marriage of Miss Ruth Nowell and Edward Cyrus Leum was solemnized at 10 o'clock Sunday forenoon at the home of the groom. Rev. W. V. McGee officiated. Members of both families were present. The couple left at once for Gold Beach, where Mr. Leum is employed.

The W. C. T. U. will meet Friday July 10, at the home of Mrs. Carrie Hemenway. Mrs. Ethel Applewhite and Mrs. S. S. Thomas will assist Mrs. Hemenway in entertaining.

A surprise party, honoring Mrs. Delbert Brown, a recent bride, was given Thursday night of last week at the home of Mrs. Fred Langston by the girls of the telephone office. Bridge was the diversion of the evening. Those present were Mildred Dugan, Mrs. L. P. Sanford, Mrs. Armorer Monson, Mrs. L. S. Crawford, Evelyn Grove, Elizabeth Dardland, Mrs. Langston and the guest of honor. At the close of the evening Mrs. Brown was given an attractive gift. Dainty refreshments were served.

The annual Baptist Sunday school picnic was held Tuesday afternoon and evening in the forest grove, the former Methodist camp ground. A baseball game was played between the married men and the single men, the married men winning. A picnic supper was served. A bonfire was held in the evening and singing was a feature. Arrangements were in charge of W. Leonard, superintendent of the Sunday school. Eighty-five were present.

Road Oiling Is Completed.

HEBRON, July 1.—(Special.)—Lane county road crews completed the oil program for the London road this week. The distance between the N. W. White place and London was covered. Road equipment used on the work and the county rock crusher have been moved from the district.

Mimeograph Supplies, Sentinel.

Attitude Toward Tim

All That Really Counts

Time is passing so quickly that there is need for us to push on with the job we have in hand. We must not think that time passes more quickly at one time than another. It moves always at the same rate, our attitude toward it is the thing that counts. If we are busy, if we are happy, if we are concerned in the affairs of life, we do not notice the passing of time. It is then we say that it passes quickly. When we are bored and discontented and gloomy, we think that time hangs heavily upon our hands. And it does.

The right attitude in the matter of time should be something different. Time and therefore experience, must come and go. Are we being intelligent enough to utilize every second of time in the best possible way, and are we directing our lives to the best possible advantage? We are not, we are not pushing on. Valuable days are passing, and people are suffering; many physically, some mentally; many in both ways. There is no time to lose. If we are economists of time and effort, as we should be, there is need for a closer and a more intelligent understanding and grasp of our jobs; not only of our personal task, but the business of caring for others.

We must push on. There must be no faithfulness. If we would, there must be courage and determination.—Exchange.

Queer Designations Given

Animal and Bird Groups

Perhaps the ingenuity of the sportsman is a result of the illustration that by the use of which he puts the English language in designating particular groups of animals. Here is a list of terms which have been applied to the various classes.

A covey of partridges; a nide of pheasants; a wisp of snipe; a flight of doves or swallows; a muster of peacocks; a seige of herons; a building of rooks; a brood of grouse; a plump of wild fowl.

A school of herring; a herd of swine; a skulk of foxes; a pack of wolves; a drove of oxen; a sounder of hogs; a troop of monkeys; a pride of lions; a sleuth of bears; a gang of elk.

Mankind's Average Height

It is estimated by the United States public health service that the average height of a man in this country is about 5 feet 8 inches and the average height of a woman about 5 feet 4 inches. Whitaker's almanac gives the average heights of natives of the British Isles as follows: Scotsmen, 5 feet 8 1/2 inches; Irishmen, 5 feet 8 inches; Englishmen, 5 feet 7 1/2 inches; Welshmen, 5 feet 6 1/2 inches. Books dealing with anthropology, such as that by E. B. Taylor in the Popular Science Library, give average heights of other races. Thus 5 feet 4 inches is given for the Chinese laborer, 5 feet 7 inches for the Swede, 5 feet 10 inches for the Patagonian of South America, 4 feet 6 inches for the Bushman and other South African tribes.

Co-Operative Farming

In an arid country, so rocky that it compares favorably with the slope of the Rocky mountains, a rancher has tried to eke out a living for more than 50 years. With him lives his hired man who has been with him that length of time also. One day a visitor asked the old rancher how he managed to pay the old hand his wages.

"It's this way," said the rancher. "I hired him for two years and gave him a mortgage on the ranch to guarantee his wages. At the end of two years he got the ranch, and I went to work for him on the same terms. For 50 years the ranch has passed back and forth every two years and neither of us has drawn a cent of wages. So we made it pay."

Youth Must Be Served

A Pittsburgh man addressing a local luncheon club the other day said the eighty-one-year-old grandmother of the family lives at his home.

Not long ago, he related, she came back from a shopping trip with a package and took it on up to her room. There was considerable curiosity as to what was in the package, but grandma seriously objects to being questioned. A little later, however, she came down with another bundle, and handing it over to her daughter, remarked: "There are all my old nightgowns, get rid of them, for I've just laid in a supply of silk pajamas that I sport from now on."—Cincinnati Enquirer.

Canning Factory in Arctic Within a few hundred miles of the North pole a fish-canning factory has been established, worked entirely by Eskimos. The plant, financed by the Danish government, is in Holstenberg, Greenland, a town beyond the Arctic circle. Modern in every detail, the factory makes use of electricity derived from the swift rivers, and employs up-to-date mos and oil engines for power. It is operated mainly by Eskimo women. The whole population of the district, numbering approximately 250, is devoted to the new industry. A fleet of modern motor fishing boats, recently shipped from Denmark, keeps the establishment supplied.

Slow Production

The first individual bathtub was built around 2000 B. C. A bathtub dug from the ruins of the palace of King Minos on the buried island of Crete is dated by historians around this time. If the tub is regarded as an invention, it took 4,000 years to produce the modern home.

"Chemistry"

The word chemistry is derived from the Egyptian word "chemi," meaning the land of Egypt, especially with reference to its black soil. Originally chemistry signified simply Egyptian black magic.

Typewriter Ribbons, The Sentinel.

DELIGHT VALLEY.

(Special to the Sentinel.)

July 1.—Mr. and Mrs. R. C. Barfield and family were Eugene visitors Saturday.

Box Connor of Lorane visited at the Charles Connor home one day last week.

Mrs. Harold Wolfard of Eugene spent Wednesday at the home of her parents, Mr. and Mrs. Lee Nixon.

Sunday guests at the E. J. Sears home were Milton Greenfield of Eugene, Mr. and Mrs. Lee Nixon and son Donald, Mr. and Mrs. Ralph Blank, Mr. and Mrs. Paul Morgan and daughter, Miss Viola Strong and Miss Alma and Gail Lindamood.

Mrs. John Walden of Eugene and Mrs. M. Smith and Eleanor Warren of Walker spent Wednesday with Mrs. M. A. Horn.

The E. J. Kent family visited with Mr. and Mrs. Harold Wolfard in Eugene Sunday evening.

Mrs. Wheeler and daughter of Cottage Grove were callers at the R. C. Barfield home Monday evening.

C. F. Volgamore and sons and Carl Smith of Vancouver, Wash., spent Tuesday night at the Lawrence Brown home.

Mr. and Mrs. Richard Miller of Eugene spent Sunday with Mr. and Mrs. W. A. Witchee.

Mrs. Searns of Bradwood visited her parents, Mr. and Mrs. E. J. Sears, from Friday evening until Sunday evening.

The Social Neighbors' club met with Mrs. Rudolph Hanson Wednesday. This was the last meeting of the club until fall.

Visitors at the Lawrence Brown home over the week end were Mr. and Mrs. C. A. Thompson and Mrs. Cora Hileman of Vancouver, Wash., Mr. and Mrs. H. Volgamore and children and Miss Verlie Smith of Eugene and Miss Eleanor Smith of Cottage Grove.

Mr. and Mrs. E. J. Sears and son Max spent Saturday in Eugene.

R. C. Barfield has had 26 sheep killed either by dogs or coyotes in the past three weeks.

Mrs. Hiser and daughter Laura of National City, Cal., are guests at the C. H. Hartman home.

Mr. and Mrs. Frank Stanley and daughter Lois of California, Mr. and Mrs. W. A. Witchee of this place and Miss Juanita Allen of Sutherlin returned Saturday from a several days' visit with relatives in Tillamook. Monday the Stanley family left for their home in Oakland, Cal. They were accompanied as far as Sutherlin by Juanita Allen.

The Ivan Witchee family returned Sunday from spending several weeks in Bradwood.

Miss Elita and Ruth Hohman entertained the young folks of this community with a lawn party and weiner roast on the school house grounds Thursday evening.

Mr. and Mrs. F. E. Witchee visited Sunday afternoon at the W. A. Witchee home.

Egotism's One Value

Egotism is the anesthetic which nature gives us to deaden the pain of being a fool.—Herbert Shofield.

NOTICE OF SHERIFF'S SALE

OF REAL PROPERTY.

Under and by virtue of an execution issued out of the circuit court of the State of Oregon, for the County of Lane, on the 27th day of June, 1931, in an action wherein Harry W. Neet was plaintiff, and Mrs. R. G. Brown and R. G. Brown, defendants.

That I, the undersigned, Sheriff of the County of Lane, Oregon, do hereby give notice that I will sell at public auction, to-wit: Beginning in section 9, T. 21 S. R. 3 E.,

her husband, defendants, upon a judgment rendered on the 24th day of July, 1928, in favor of said plaintiff and against said defendants, for the sum of one hundred thirty-seven and ten one-hundredths dollars (\$137.10), current lawful money of the United States of America, with interest and costs, I have this day levied upon all the right, title, claim, and interest of said defendants in and to the following described real property, to-wit:

The undivided one-fourth interest in that part of the following described tract of land lying on the east side of the Coast Fork river to-wit: The south half of the donation land claim of Henry W. Taylor and C. Taylor, being in section 9 and 16 T. 21 S. R. 3 E. in Lane county, State of Oregon, the tract of land hereby conveyed containing about 25 acres.

The undivided one-fourth interest as follows, to-wit: Beginning in section 9, T. 21 S. R. 3 E., at a point 41.79 ch. north and 28.86 ch. east of the S. W. corner of the H. W. Taylor and wife donation land claim No. 48, notifi No. 779 which said point is in the middle of the present channel of the Coast Fork River, running thence east 8.25 chs. thence north 13.90 chs. thence west 17.5 chs. to the center of the present channel of Coast Fork River, thence up the center of the present channel of said river to the place of beginning, all in Lane County, State of Oregon, all of our right title in and to the undivided one-fourth interest in the premises.

The undivided one-fourth interest as follows, to-wit: Beginning at a point 29.74 chains north and about 30 links east of the southwest corner of the H. W. Taylor, D. L. C. No. 48 and running thence east 31 chs. to the center of the channel of the Coast Fork River, thence south 10 degrees 25 minutes east following the center of the channel of said river 3.58 chains, thence west 29.70 chains to the center of said place of beginning, containing 16.50 acres of land all in section 9, T. 21 S. R. 3 E., west in Lane county, Oregon, and

Notice is hereby given that I will, on the 31st day of July, 1931, at 1 o'clock p. m. of said day, at the south entrance of the county court house in Lane county, Oregon, sell at public auction, for current lawful money of the United States of America, all the right, title, claim, and interest of said defendants in and to the above-described property, or so much thereof as may be necessary to satisfy said judgment, with interest and costs, and accruing costs, to the highest bidder.

Dated this 29th day of June, 1931.

H. L. BOWN, Sheriff.

July 3-31-c-hn.

ON GREENS

Salads made with light, simple greens seem to find their ideal complement in a dressing like Vinaigrette Dressing. It gives them a touch of subtle flavor while allowing all their natural deliciousness to assert itself.

To make Vinaigrette Dressing: In a bowl put one teaspoonful of salt and one teaspoonful of sugar, then add one-quarter teaspoon of pepper and a little paprika. When these seasonings have been mixed together, pour in twelve tablespoonfuls of Wesson Oil. Then add three tablespoonfuls of vinegar. Add two tablespoonfuls of chopped dill pickle, and one teaspoonful of chopped parsley. Stir well until all ingredients are thoroughly mixed.

ON FRUITS

Fruits, on the other hand, don't go very well with a tart, sharp dressing. They respond best to a dressing to which a little cheese or some nuts have been added. Or one that is slightly sweetened... like Bar-le-Duc Dressing.

To make Bar-le-Duc Dressing: Beat together six tablespoonfuls of Wesson Oil, two tablespoonfuls of lemon juice, one teaspoonful of salt, one-quarter teaspoon of paprika and one-eighth teaspoon of white pepper. Into this mix six tablespoonfuls of red Bar-le-Duc or currant jelly.

ON SEAFOOD

If your salad is going to be something hearty and substantial, made with seafood, serve it with Lemonaise (mayonnaise made with lemon juice). The flavor of the salad will be improved, however, if first you marinate the ingredients.

*To marinate: Mix twelve tablespoonfuls of Wesson Oil, three tablespoonfuls of vinegar. Add one teaspoonful of salt and one-quarter teaspoon of pepper. Pour over the fish and let it stand in the refrigerator for several hours. Serve with garnish of Lemonaise.

We would like to send you, with our compliments, a little book on appropriate salad service, written by Mary B. Murray. It suggests what dressings go best with what salads and contains many hints and ideas as to correct salad service. Send your name and address to the Wesson Oil People, 210 Baronne Street, New Orleans, La.

Light salads made with simple greens or vegetables suggest a tart dressing like Vinaigrette Dressing, Bachelor Club Dressing, or French Dressing.

Fruits should be served with a dressing to which a touch of sweetness or a dash of cheese has been added. Bar-le-Duc Dressing, Cheese Dressing or Nut Dressing.

Seafood should be marinated* in French Dressing before being made into the salad. It gives it firmness and flavor. Then serve with Lemonaise.

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mix a dressing appropriate to the salad

Each different salad has a different flavor. That is why we like them. Then don't smother their individualities of taste under a blanket of heavy dressing like mayonnaise. There is a right kind of dressing for each different kind of salad.

ON GREENS . . .

Light salads made with simple greens or vegetables suggest a tart dressing like Vinaigrette Dressing, Bachelor Club Dressing, or French Dressing.

ON FRUITS . . .

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