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NICE WEATHER

The weather is generally the subject of a good conversation. You can talk lots about the weather, but up until the advent of air-conditioning, not much could be done about it.

While we are writing this we are holding thumbs up, but up until now twenty-three above zero is the coldest we have had, just recently there, has been snow and freezing weather as far south as Florida. The Japanese current is credited with the unusually mild weather prevailing on the coast of the northwest and a possible shift in the current is credited with dry weather and the absence of snow in the high places by some sources.

At any rate, one could find little to grumble about in the sort of weather which has prevailed here practically all winter.

THIS IS WHAT WE DIDN'T HAVE 10 YEARS AGO

(From The Wall Street Journal)

If you are looking back with regret to the good old days of 1929, and feel that the United States is getting old and that its future is behind it—here are a few of the things that industry and science have created in 10 years. Some are just being hatched from their scientific eggs—some we knew about 10 years ago but had not begun to use fully.

Here they are—still growing:
Transoceanic passenger air traffic across both the Atlantic and the Pacific.

Thirty passenger, four engine sleeper planes for transcontinental travel with 2,000 horsepower motors instead of 400 horsepower.

Hundred octane gasoline for airplane motors and large production of 70 to 80 octane gasoline.

A whole new technique of oil refining and processing that is going to turn the oil industry into a synthetic organic chemical industry, and which will mean plant expenditures of many hundred million over the next decade.

A completely new synthetic organic chemical industry, in the incubator stage in 1930, which has created a thousand new chemicals and new tank car business.

The new synthetic textile fibres, Nylon and Vinyon, in some ways much better than silk, and unlike rayon in composition.

Industrial felts and textiles made from acetylene gas. Synthetic rubber in variety, better than natural rubber in withstanding oil and oxidation, ready for industry when needed.

Half a dozen new plastics and resins, such as Styrene, the best insulator in the plastic field; various types of vinyls; duPont's Lucite with the properties of rock crystal; others under way.

Organic chemicals, including synthetic vanilla and plastics from the waste liquors of the paper industry.

New plywoods with plastic glues, sufficiently strong and resistant to the elements so that they can be used for building houses, boats and airplane wings.

Sulphanilamide and sulphapyridine, drugs that cure the deadly streptococcus germs, pneumonia and perhaps many other diseases.

Synthetic vitamins and hormones, once thought to be mysterious products of living plants and animals and now just new organic chemicals, helpful to health.

Tank car shipment of liquid oxygen which has revolutionized use of this gas in the steel industry.

Record use of ferro-alloys to make record amounts of fine steels in an infinite variety for specialized uses.

Continuous wide sheet steel mills.
New metals for alloys, including columbium, tantalum and beryllium.

Multi-million-volt X-ray atom smashers that are enabling the research man to know the structure of the molecule and how to make it do tricks. New devices using infra-red light and electric current to make diagrams of organic molecules—which sounds pretty theoretical, but which is being put to highly practical use.

Fluorescent lighting—using new chemicals to coat light tubes which use a fraction of currents now required and give better light in colors if desired. Some day we may paint our walls with fluorescent paint.

Modulated frequency radio broadcasting that does away with static and gives "clear as a bell" reception.

Television, coming slowly, but rapidly improving in quality and use.

Colored movies in widespread use.
Better safety glass using new plastics as a binder.

Polarized glass and invisible glass.
Fibre glass for insulation and a hundred industrial uses, also glass textiles.

Glass building blocks for homes and factories.
Streamline, light weight diesel-powered passenger trains, made of new steels and aluminum.

Deepest Canyon

The deepest gash in the North American continent is not the Grand Canyon of the Colorado, as most people believe, but the canyon of the Snake river in Idaho. At its deepest point the Snake river canyon is 7,900 feet. The canyon of the Colorado reaches only 5,650 feet.

Custer's Sleigh to Be Shown

Gen. George A. Custer's sleigh is to become a museum piece at Fort Leavenworth, Kan. Custer, with part of the Seventh United States Cavalry, was killed by the Sioux at the Battle of the Little Bighorn, in Montana, June 25, 1876.

Valuable Pennies

If the burglars who stole 2,500 cents from a liquor store at Wheatland, Wyo., looked through them carefully they found one or two worth a lot more than their face value. Henry Sommer, the store owner, said some of the pennies were of issues valuable to collectors.

Imperfect Score

Mother Shipton, early in the Fifteenth century, predicted modern steamships, trains and airplanes, telegraph, radio, automobiles and submarine travel. The good woman went sadly astray on one point, however: she predicted the "end of the world in 1881!"

U. S. School Enrollment

The United States office of education classified 1938 American school enrollment as follows: Elementary schools, 22,400,000, including over 650,000 in kindergarten classes; secondary schools, 6,750,000; colleges, 1,350,000.

White Mahogany

The so-called "white mahogany" is really prima vera, a light colored wood resembling mahogany in grain, but entirely unrelated to it. Prima vera should not be confused with "blond" mahogany, a light colored finish obtained by the use of bleaches.

Ten Recipes for Serving Eggs

Here are ten recipes for serving eggs, one of the best foods at this season of the year. The recipes arranged by Frances Clinton of the Oregon State college extension service is presented herewith, in the hope that the recipes will stimulate the use of more eggs:

Poached Eggs

Break an egg into a saucer, then slip gently into boiling salted water, deep enough to cover the egg. Repeat until all the eggs are in the water. Remove the pan from the fire, cover, and leave until the eggs are set to the desired degree. Remove with a perforated ladle to a thin piece of buttered toast.

Variations: Bouillon, milk or tomato juice may be substituted for the water.

Scrambled Eggs

4 eggs
1/2 cup milk or cream
1/2 teaspoon salt
Few grains pepper
2 tablespoons butter
Break washed eggs; beat slightly with a fork. Add liquid, salt and pepper. Melt butter in iron frying pan or double boiler. Pour in egg mixture. Cook slowly until creamy, scraping mixture from bottom and sides of pan. Serve on toast; garnish with parsley.

Variations: When the eggs are removed from the stove add 1/4 cup ham, chopped; 1/4 cup cheese, grated, 2 tablespoons jelly or 2 cups peas.

Bacon Rings

6 eggs
6 slices bacon
1 teaspoon butter
Few grains salt
Few grains pepper
Pan broil the slices of bacon until cooked but not crisp. Arrange around the inside of muffin rings or ramekins. Break an egg into the center of each. Season with bit of butter, few grains of salt and pepper. Place in moderate oven, 350 degrees F. and bake until eggs are set. Serve immediately. Garnish with parsley.

Plain or Puffy Omelet

6 eggs
1/4 cup water
Few grains pepper
1/2 teaspoon salt
2 teaspoons butter
To yolks, beaten until thick, and lemon-colored, add seasonings. Fold thoroughly into whites, beaten dry, to which water has been added when whites of eggs were half beaten. Pour mixture into hot iron frying pan, in which butter has been melted. Cook omelet as (A) or (B). (A): Cook over low fire and cover after two minutes, when well puffed, light brown lower crust, 5 to 6 minutes; finish in slow oven, 325 degrees F., until the top is firm to touch. (B) Bake twenty-five minutes in a slow oven 325 degrees F., crease the omelet at right angles to the handle of the pan, fold over; invert platter over the top, garnish with parsley and serve immediately.

Variations: 1/4 cup chopped ham; 1/4 cup grated cheese; 2 tbs. jelly; 1/2 cup peas; 1/4 cup tuna fish; or slices of orange, may be spread on the omelet before it is folded.

Cheese Gouffle

2 tbs. butter
2 to 3 tbs. flour
1/2 cup milk, scalded
1/2 tea. salt
Few grains cayenne
1/2 cup cheese, grated
3 eggs
Make sauce of first five ingredients. Add cheese and remove from fire. Beat until cheese is melted. Add yolks of eggs beaten until lemon colored. Cool mixture. Cut and fold in whites of 3 eggs beaten dry. Pour into buttered baking dish. Bake twenty minutes in a moderate oven, 350 degrees F. Baking dish should be placed in a pan of hot water while cooking. When done, inserted knife comes out clean. Serve immediately for luncheon or supper.

Variations: Substitute chopped meat, fish, or vegetable pulp for the cheese of the above recipe.

Egg Timbales

1 tablespoon butter
1 tablespoon flour
2/3 cup scalded milk
1 tablespoon chopped parsley
3 eggs
Salt and pepper
Cayenne
Celery salt
Make a white sauce of the butter, flour, milk and egg yolks slightly beaten. Add all the seasonings, then fold in the stiffly beaten egg whites. Fill greased baking dishes two-thirds full of the mixture. Set dishes in a pan of hot water and poach in a moderate oven until firm. Arrange on a hot platter and serve with tomato sauce or creamed peas.

Variations: Add 1/2 cup chopped ham, fish or vegetable pulp before baking the timbales.

Custard

4 cups scalded milk
4 eggs or 6 egg yolks
1/2 cup sugar
1 teaspoon vanilla
1/4 teaspoon nutmeg
1/2 teaspoon salt
To eggs blended with fork, add sugar and salt, stir constantly while adding slowly the hot milk. Cook in either of the following ways:
SOFT CUSTARD: Cook over hot water, stirring constantly, until the mixture coats a clean spoon.
BAKED CUSTARD: Pour mix-

ture into buttered custard cups or baking dish. Sprinkle with nutmeg. Set in pan of hot water, bake in a slow oven 30 to 40 minutes, 320 to 350 degrees F. The custard is done if a sharp pointed knife inserted in center of the custard comes out clean.

Variations: Add 12 washed and stoned dates chopped to the custard before baking. Add 1 ounce of melted chocolate to the mixture before baking. Caramelize 1/2 cup sugar and add to the scalded milk in the above recipe. Add 1/2 cup coconut to either the soft or baked custard.

Prune Whip

1 cup thick prune pulp (dry fruit cooked)
6 tablespoons sugar
1 egg white, unbeaten
Juice of one lemon
Few grains salt
Put ingredients in deep bowl and beat with wire whisk until mixture hangs from beater and holds its shape, about 30 minutes. Chill 2 hours. Serve piled in a dish, garnished with pieces of fruit or as a cake filling.

Variations: Dry apricot, peach, or apple pulp may be used by increasing the sugar to 3/4 to 1 cup.

Egg Salads (6 servings)

(A)
6 hard boiled eggs
French dressing
Lettuce leaves
Separate yolks and whites, chop whites finely. Marinate, that is, cover the egg whites with the French dressing and allow to stand in a cold place one hour. Drain well and arrange on lettuce leaves. Force yolks through a strainer, season well, pile in the center of the whites. Use a main course at luncheon. Finely minced green pepper or parsley may be mixed with the yolks.

(B)
6 hard cooked eggs
Cooked salad dressing
1/2 cup cooked chopped chicken
Lettuce
Combine the salad dressing with the chicken and place in the center of a lettuce leaf. Cut eggs in 8 lengths and arrange around the chicken petal shape.

(C)
3 hard cooked eggs
2 tomatoes
2 tablespoons celery
Lettuce
Cut sections of egg lengthwise; arrange with slices of tomato on lettuce leaves. Garnish with celery.

Egg Sandwich Fillings

(A)
Hard cooked eggs, minced, moistened with salad dressing, seasoned with chopped green pepper and salt with lettuce or tomatoes.
(B)
Slice the eggs and lay them between thin buttered slices of bread, seasoned with salt, pepper and paprika.
(C)
3 hard cooked eggs
2 tablespoons cream
1/2 cup chopped ham
1 teaspoon mustard
Pinch of mace
Pinch of cloves
1/4 teaspoon lemon juice
Mash the yolks of eggs in cream enough to make a paste, season with salt and pepper, and add an equal quantity of minced ham seasoned with mustard, mace and cloves and a few drops of lemon juice.

Lynx Hollow

Word has been received by friends of Mr. and Mrs. Wayne Carter of the birth of a girl at their home in Saginaw. They recently moved from the Hollow.

Mr. and Mrs. Walter Pentico were guests recently at the home of Mr. and Mrs. Bertie Kellogg of Santa Clara.

Mrs. L. Morris and Mrs. George Sheldon visited recently with Mrs. Arthur Haight in Turkey Run.

Mrs. Frances Grubbe, primary teacher, has been ill the past week. Mrs. Len Culver assisted in her absence.

The Home Economic pupils of the Cottage Grove high school entertained with an afternoon tea. The mothers from the Hollow attending were Mrs. Bart Perini, Mrs. Howard Stout, Mrs. W. M. Moore, Mrs. L. Morris, Mrs. Geo. Sheldon and Mrs. Lawrence Fisher.

Miss Marion Fisher and Mildred Fisher, Miss Bessie Sheldon and Billie Sheldon were guests recently of Miss Wilma Moore.

Mr. and Mrs. Theodore Simpson and Mr. and Mrs. Herman Glazer of Mosby Creek were guests recently at the home of Mr. and Mrs. Lester Lebow.

Bernie Gay of Brownsville is a house guest at the home of Mr. and Mrs. Lester Lebow.

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Arcade Theatre

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FRIDAY, SATURDAY, FEBRUARY 2-3:

"BEWARE SPOOKS," Joe E. Brown, Mary Carlisle, Clarence Kolb, Don Beddoe, Marc Lawrence, George Lewis.

SUNDAY, MONDAY, TUESDAY, FEBRUARY 4-5-6:

"DAYTIME WIFE," Tyrone Power, Linda Darnell, Warren William, Joan Davis, Binnie Barnes, Wendy Barrie.

WEDNESDAY, THURSDAY, FRIDAY, FEBRUARY 7-8:

"REMEMBER," Robert Taylor, Greer Garson, Lew Ayres, Billie Burke, Reginald Owen, George Barbier, Sara Haden.

Diane Theatre

Admission 10c and 25c; Bargain Nights Admission 10c

THURSDAY, FRIDAY, FEBRUARY 1-2:

"THOSE HIGH GREY WALLS," Walter Connolly, Onslow Stevens, Iris Meredith. BARGAIN NIGHTS, Admission 10c.

SATURDAY, SUNDAY, FEBRUARY 3-4:

"CHIP OF THE FLYING U," Johnny Mack Brown, Bob Baker, Doris Weston, Saturday Matinee 2:30 p. m. Admission 10c and 15c.

MONDAY, FEBRUARY 5—CLOSED.

TUESDAY, WEDNESDAY, FEBRUARY 6-7:

"JEEPERS CREEPERS," Weaver Brothers and Elviry, Roy Rogers, Maris Wrixon.

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Pineapple JUICE
Pure, Natural, Unsweetened
46-oz. tin 25c



Dole
Pineapple GEMS
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Quick Tricks for Your Party...
"Frisco" French Bread
Blend into one-half cube of butter, one quarter onion, chopped very fine. Makes spread for long loaf of French Bread. Cut into thick slices, taking care not to cut completely through the loaf. Generously spread mixture between slices. Toast in moderate oven until bread is thoroughly heated.

OLEO Silver Lb. 10c



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Ritz **Crackers** Large pkg. 19c

Soft Shelled **Walnuts**... 2 pounds 25c

Royal **Gelatine Dessert** Pkg. 5c

Salad **Dressing**... Quart 23c

Lemons Large Sunkist Dozen 25c

Potatoes U. S. No. 2 50-lb. bag 47c

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Onions Oregon No. 1 10 lbs. 15c

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