

Mr. and Mrs. H. B. Lee and Mr. and Mrs. Leon Berge and family of Springfield and Mr. and Mrs. A. B. Cochran were Easter Sunday dinner guests of Mr. and Mrs. James Bridges.

BIRTHS

GILMAN - At the Butler maternity home, Thursday, April 6, 1950, to Mr. and Mrs. Don Gilman, Curtin, a son, Robert Lee.

HUFFMAN - At the Butler maternity home, Friday, April 7, 1950, to Mr. and Mrs. Raymond Huffman, Route 1, Cottage Grove, a son, James Ray.

BLACK - At the Butler maternity home, Monday, April 10, 1950, to Mr. and Mrs. Arvin Black, Curtin, a son, Clinton Arvin.

EASTBURN - At the Butler maternity home, Monday, April 10, 1950, to Mr. and Mrs. Darrell Eastburn, Cottage Grove, a daughter, Ethel Ann.

ROSENBAUM - At the Butler maternity home, Tuesday, April 11, 1950, to Mr. and Mrs. Roger Rosenbaum, Route 4, Eugene, a daughter, Susan Katherine.

MARTIN - At the Butler maternity home, Wednesday, April 12, 1950, to Mr. and Mrs. Albert Martin, Culp Creek, a son, Gary Albert.

Mr. and Mrs. George York and two sons, Bill and Dick of Portland spent from Thursday to Sunday with her parents, Mr. and Mrs. A. C. Spriggs, Mr. and Mrs. Harold Spriggs and three children were Easter dinner guests of Mr. and Mrs. A. C. Spriggs.

CITY BRIEFS

Mr. and Mrs. Byron Foster of Las Vegas, Nevada, who were married recently, are visiting his parents, Mr. and Mrs. George Foster, of Thornton Corners. From here they will go to Houston, Texas, where Lt. Foster will receive further training in the U. S. Air Corps.

Mr. and Mrs. Ruddle Kirst of San Antonio, Texas were week end guests of Mr. and Mrs. George Foster of Thornton Corners enroute to their home after attending the wedding of their daughter Yvonne to Lt. Byron Foster at Las Vegas, Nevada and the graduation and commission in the U. S. Air Corps of Lt. Foster at Las Vegas. They also made a trip to British Columbia, and are returning home through California.

Bob Grewelle spent the Easter holidays in Portland with fraternity brothers, and attended an Easter breakfast at the Ray C. Hansen home.

Mr. and Mrs. George Foster and Mr. and Mrs. Bill Pruitt attended the wedding of Lt. Byron Foster to Miss Yvonne Kirst at Las Vegas, Nevada and also his graduation and commission as lieutenant in the U. S. Air Corps. Lt. Foster is the son of Mr. and Mrs. George Foster and brother of Mrs. Pruitt.

Floyd Githens was a business visitor in Seattle the first of the week.

Miss Millicent Horning of Carvallis spent the Easter vacation with her grandparents, Mr. and Mrs. A. H. Beagle.

Mr. and Mrs. V. M. Lomax of Spokane, Washington are visiting at the home of their son, Mr. and Mrs. V. C. Lomax. They are enroute to their home after spending the winter in Arizona.

Miss Lois Weldon of San Francisco is spending a 10-day vacation here with her father, M. V. Welden, her brother and sister-in-law, Mr. and Mrs. John Welden and with friends. Miss Welden is employed as secretary in San Francisco.

Mrs. Pate Mostachetti spend from Wednesday to Sunday with two of her daughters and families, Mr. and Mrs. C. F. Guggisberg and children Bob and Elaine at Lebanon and Mr. and Mrs. L. Miller and son Darrell at Sweet Home. She returned home Sunday with another daughter and son-in-law, Mr. and Mrs. Harry McDole, and son Jimmy.

Easter dinner guests at the home of Mr. and Mrs. Albert Adkins were J. S. Markham, Mrs. Florence Mills, Mrs. R. C. McNew, Mr. and Mrs. H. L. Browning, Mr. and Mrs. Warren Ness, children Patty and Byron and Miss Marge Shepherd.

Easter dinner guests of Mr. and Mrs. W. A. Hemenway were Mr. and Mrs. Ed Keitzer, Mr. and Mrs. G. E. Finnerty, Mr. and Mrs. Ray Holliday and son Mark, all of Cottage Grove; Mrs. Ruth Holliday of Eugene; Mr. and Mrs. William F. Norris and son Paul, Springfield; Mr. and Mrs. Read Hemenway and children, Marjorie, Edie and Donna and Mr. and Mrs. James Hemenway, children David and Ruth Ora.

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Mr. and Mrs. Charles Hall took their daughter, Mary Ann back to Willamette University Monday after she had spent the week here. The Halls went on to Portland and visited Monday night with Mrs. Hall's niece and nephew and returned home Tuesday.

Mr. and Mrs. L. M. Shepherd have moved into town from Disston to manage the apartment house and trailer park at 1308 East Main. The former managers, Mr. and Mrs. J. A. Sheard, are on a vacation and plan to locate in Eugene on their return.

Easter dinner guests of Mr. and Mrs. S. L. Godard were Mr. and Mrs. Louis Waske of Eugene. Mrs. Waske is a niece of Mr. Godard.

Ralph Monroe and Miss Ina Monroe of Portland, Mr. and Mrs. Frank Kausehe and two children Edwin and Donna of Kellogg, Mr. and Mrs. J. D. Monroe and Mr. and Mrs. J. G. Grimes were Easter dinner guests of Mr. and Mrs. Wayne Monroe and family.

Dr. and Mrs. R. D. Merrick left Wednesday for a two weeks vacation which will be spent at Victoria, Vancouver and other parts of Canada. During their absence Major and Mrs. R. Dickenson of Seattle will be at the Merrick home and care for their children. When the Merricks return, Major and Mrs. Dickenson will embark for Japan, where he will be stationed. Mrs. Dickenson is a sister of Dr. Merrick.

Mrs. Earl Balch spent the Easter week end at home with her son-in-law and daughter, Mr. and Mrs. Clifford Carlson and grandchildren, Leslie and Janice Irene.

Superintendent and Mrs. H. B. Fernin of Lakeview were Wednesday overnight guests of Mr. and Mrs. C. E. Dilman.

Miss Marie Lombard and Herb Lombard, students at the University of Oregon, spent the Easter holidays here with their parents, Mr. and Mrs. Herbert Lombard.

Miss Shirley Allen and house guest, Miss Leihulu Kealoa, of Hilo, Hawaii, returned to Willamette University, Salem, after spending the spring vacation here with Miss Allen's parents, Mr. and Mrs. Donnell Allen. Miss Allen will be in the spring graduating class and Miss Kealoa is a sophomore at Willamette.

Miss Mary Ann Hall, junior at Willamette University, was home last week for spring vacation, which was spent at the home of her parents, Mr. and Mrs. Charles Hall.

Mr. and Mrs. Jack Dixon of Gerabaldi, former residents of Disston were transacting business and visiting friends here over the week end.

Mrs. Nancy Ewing returned home from Merced, California where she had spent nearly four months with her daughter and granddaughter.

Mary C. Stoneburg Services Monday

Mrs. Mary Caroline Stoneburg passed away at her home in Cottage Grove Friday, April 7, 1950. She was born in Black River Falls, Wisconsin February 11, 1864, the daughter of Martin and Carrie Mathison. On October 27, 1882 she married Bert Stoneburg at Greenwood, Wisconsin. She had been a resident of Cottage Grove since 1920 when she came from Greenwood. Mr. Stoneburg preceded her in death in 1930.

Surviving are two sons, Clarence Stoneburg, Eureka, California and Harry Stoneburg of Cottage Grove; five daughters, Mrs. Bertha Milligan of Lewiston, Idaho, Mrs. Inez Hoyt, Mrs. Elsie DeYoung, Mrs. Annie Gates and Mrs. Fern Anderson, all of Cottage Grove; 15 grandchildren; 15 great-grandchildren; two brothers, John Mathison, Portland, and Albert Mathison of Greenwood, Wisconsin, and one sister, Miss Annie Mathison of Greenwood.

Services were held Monday, April 10, at 2:30 at Mills Mortuary with the Rev. Frank Brown officiating. Interment was in the IOOF cemetery.

Perry A. Guilliams Funeral Is Friday

Perry Allen Guilliams, 62, of Black Butte route passed away Monday, April 10, at a Eugene hospital. He was born in Norfolk, Nebraska July 7, 1887, and was married in Iowa to Alice Pease in July 1911. He had been a resident of Cottage Grove for the past six years, coming from Coos Bay, where he had resided for 30 years. He was a member of the Hebrew grange and an active member of the P.O.E. Aerie No. 538 of Coos Bay, and was employed by Lorine Valley Lumber Company.

Besides his wife, he is survived by one daughter, Mrs. Grace Cooper of Cottage Grove; one step-son, John W. Lickiss of Coos Bay; seven grandchildren; one brother, Grover Guilliams of Roseburg; and one sister, Mrs. Viola Rice of Cottage Grove.

Services will be held Friday, April 14, at 3:00 o'clock at Mills Funeral Home in Coos Bay with interment in Sunset cemetery, Coos Bay. Mills Mortuary of Cottage Grove is in charge of all arrangements.

J. W. Kirk Dies At Havre, Montana

Mrs. George Curran received a telegram Sunday conveying news of the death of her father, J. W. Kirk, of Joplin, Montana, who passed away Sunday, April 9, 1950 in a hospital in Havre, Montana. He was 87 years and 11 months old.

Mr. Kirk was born at Oregon City, May 26, 1862, and was a resident of Cottage Grove for many years.

He is survived by one son and two daughters, R. L. Kirk of Eugene, Mrs. Frank Turner of Salem and Mrs. George Curran, Cottage Grove; several grandchildren and several great-grandchildren.

Services will be held at Havre, Montana, Mrs. Turner left Sunday night to attend the services. Mrs. Curran was unable to attend due to illness.

Spending the Easter holidays here with their parents, Dr. and Mrs. J. W. Tarr, were John Tarr of Portland, Mrs. Gertrude Potts of Jefferson and Miss Barbara Tarr, who is a student nurse at St. Joseph's hospital at Vancouver, Washington.

Services Held for John K. Sampson

John K. Sampson died April 4 at Manzanita. He was born at McKenzie, Tenn., Jan. 6, 1891, and married Clara Lebow in 1917.

Surviving are his widow, children, June Mennes and Jack Sampson; two brothers, Arthur, of Salem, and Oscar, in Montana; five grandchildren. He was a member of the Masonic Lodge in Portland.

Graveside services were held at 11 a.m. Saturday at Shields Cemetery in Cottage Grove, with the Rev. D. Hugh Peniston officiating. Mills Mortuary of Cottage Grove was in charge.

J. F. Roy attended to business matters on the coast Monday.

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FISHER'S NEW FLOAT DOH Angel Rolls

FLOAT DOH ANGEL ROLLS

Besides 3 1/2 cups Fisher's Blend Flour, sifted and measured, you'll need:

- 1 cup lukewarm water
- 1/2 cup melted shortening
- 2 teaspoons salt
- 1 tablespoon sugar
- 1 egg
- 2 cakes compressed yeast or 2 envelopes dry yeast
- 1/4 cup melted butter
- 1 cup sugar
- Grated rind of 2 oranges

SENSATIONAL "Float Doh" Triumph by Mary Mills

Fisher's home economist has done it again... given you a new, better-than-ever variation of treasured Old Country "Float Doh" baking. Float Doh Angel Rolls made with Fisher's Blend Flour are light as a feather from an angel's wing!

- Sift and measure Fisher's Blend Flour.
- Mix lukewarm water, melted shortening, salt, sugar, and yeast. Add egg and mix well. Add 1/2 of flour. Beat. Add rest of flour. Do not knead this dough.
- Take a clean tea towel or food-saver plastic bag. Dip towel in cold water and wring dry. Lay it flat on table and dust with flour. Put dough in center, bring corners up and tie loosely. Leave plenty of room for dough to expand.
- Put 3 quarts lukewarm water in large mixing bowl. Drop dough in carefully. Set aside to rise. It will float when ready. Lift dough out of water carefully and turn it into a bowl.
- Mix sugar and grated orange rind. Cut off a piece of dough with a teaspoon and dip quickly into melted butter, then in sugar-and-orange mixture.
- Butter bottom and sides of an angel-food cake pan. Sprinkle bottom with sugar mixture.
- Place balls of dough in bottom leaving spaces between them by staggering them. Place second layer of balls in pan with balls covering air spaces left by the first. Continue until pan is a little more than half full. Cover and let rise until double in bulk.
- Bake 60 minutes in 350° oven. Turn out carefully onto a cooling rack or serving plate. Serve with 2 forks to be used in breaking off the little rolls.

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