

Neighborhood News

HEBRON.

(Special to The Sentinel.)
Nov. 25.—Miss Lamb spent the week end with her parents at Goshen.
J. A. Powell killed a coon one day last week.
Mr. and Mrs. G. A. Small and family, of London, and Mr. and Mrs. G. J. Kappauf were Sunday guests at the J. A. Powell home.
J. A. Powell marketed 33 fine dressed turkeys Monday.
Among those in the Grove during the past week were George Taylor, W. L. Kimble, J. P. Miller, Miss Ruth Powell, Miss M. J. Pigg, J. A. Powell and son Norval, Rhy Murray and Mr. and Mrs. J. Q. A. Young.
Miss Lents, of London, spent the week end at the C. C. Gilham home.
Zelma and Dorothy Abene, of the Grove, spent Sunday night with their aunt, Mrs. J. G. Murray.
Mrs. Emma Kelley and children, Ivan, Zelma and Dorothy Abene were at the C. C. Gilham home Sunday.

ROW RIVER.

(Special to The Sentinel.)
Nov. 25.—Mrs. J. B. Mosby and daughters Bernice and Letta went to Marcola Tuesday for a week's visit.
Bob Haase spent the first of the week in Portland.
Mrs. Art Childers shopped in the Grove Saturday.
A taffy pull and party was given at the Harry Hodgson home Tuesday evening.
Alice Tanner returned Wednesday from the Grove.
Wade Watts and E. L. Wheland were in the Grove Saturday.
George Mosby, of Walden, and Alex Garoutte, of Dorena, visited Sunday at the J. B. Mosby home.
Frank Jones, of Upton, spent Sunday with relatives here. His niece, Mary Harrison, accompanied him home for a visit with her grandparents, Mr. and Mrs. J. E. Jones.
Clarence Coulter is ill at the Art Childers home.
Glen Gillespie, of the Grove, is visiting this week with his parents, Mr. and Mrs. G. L. Gillespie.

LYNX HOLLOW.

(Special to The Sentinel.)
Nov. 25.—School is closed this week and the teacher, Miss Ivy Porter, is attending the institute at Eugene.
Mrs. Huntsman and Mabel were in Creswell Tuesday.
Joe Wolford is moving into a house on the Frank Jackson place.
Henry Hemme was thrown from a wagon Monday and severely injured.
Mr. Clock sold quite a bunch of sheep to Mr. Johnston, of Saginaw, the first of the week.
Mrs. W. A. Renne and Mrs. Neal were in Eugene Saturday.
Mr. Marquette, whose family arrived last week from North Dakota, has reached here with a car of stock and household goods. They are staying at the home of Mrs. Marquette's sister, Mrs. Hemme, and will locate in Oregon.
The Marquette baby was very ill the first of the week.
Mr. and Mrs. Fletcher England and Mr. and Mrs. Marion Lobow motored to Dorena Sunday and visited relatives.
Mrs. I. N. Dresser was a week-end guest of Silk creek friends.
Mrs. Slater went to Portland Wednesday to be with her son, who has been ill for some time.
Mr. Ogram, of the Fruitgrowers bank at Creswell, was in Lynx Hollow Sunday.

SAGINAW.

(Special to The Sentinel.)
Nov. 25.—Lee Leonard, of Dayton,

Ohio, is visiting a few days with his brother, W. L. Leonard.
Mr. and Mrs. K. B. Moody, of Santa Clara, visited Sunday with Mr. Moody's parents, Mr. and Mrs. C. C. Moody.
Mr. and Mrs. Judson Allen and son Donald motored to Eugene Sunday.
A large crowd attended the entertainment at the school house Friday evening.
Mr. and Mrs. Harley Shifflet, "Chub" Shifflet, Harvey and Vance Dill and Lee Leonard were in the Grove Saturday evening.
Chloe Whiteley and Merle Scott spent Saturday and Sunday at Star at the home of Chloe's father, C. E. Whiteley.
Mrs. A. E. Scott was in Eugene Saturday.
Mrs. Dewey Fogle and baby, of Brownsville, spent the week end at the home of Mrs. Fogle's mother, Mrs. Taplin.
A number from here attended the funeral of Mrs. Ray Myers at Cottage Grove Sunday.

Household Hints

Clean vacuum cleaners and carpet sweepers with a curry comb.
Cotton the same shade is better to mend gloves with than silk.
Hard-boiled eggs and peas can be made into delicious croquettes.
A cupful of ripe olives may be added to graham bread dough.
A pleasing way to use up substitute flour is to make pan bread.
Cake tins may be greased with paraffin and the cake will not stick.
Wash clothes through one water as usual. Put on line and with the hose rinse thoroughly. This saves handling them two or three times, and they look better than when rinsed in a tub.
Leftover rice, if combined with hot milk, molasses, raisins, margarine and salt, makes delicious pudding.
Try kerosene oil for washing windows. Dampen a cloth with it, clean the glass and then polish with a dry cloth.
Irish linen is again being used a great deal for underclothes.
If a fabric crushes easily do not select it for long, hard wear.
Pouring tea over a few drops of cinnamon will give a delicious spicy flavor to the beverage.
Placing salt on a tea stain immediately will insure the washing out of the stain.
Eggs may be dipped in melted suet and packed in salt with the small end downward to preserve them.
Curry sauce is made by adding one teaspoonful of curry powder and one of onion juice to drawn butter.
Parchment, painted in pretty design and fastened on the frames by hand, makes attractive bulb shades for the shades of the bracket lamps.
The silhouette that was formerly in style for evening gowns and is coming back is the bouffant of balloon effect.
A pretty tunic to be worn with a white dress or white waist and skirt is made of colored linen, cut like a sleeveless sweater.
There's hardly anything a Sentinel wantad won't do, but if one doesn't do it, try two.

DOUBLE BARRED CROSS ADOPTED 17 YEARS AGO

The double barred Red Cross is seventeen years old this month. In October, 1902, the International Anti-Tuberculosis Association, then meeting in Berlin, adopted the cross as the emblem of the world-wide fight against tuberculosis. It was proposed by Dr. G. Serstrom, of Paris. It is a combination of the Croix de Lorraine and the cross of the Greek Catholic church. Both crosses are symbolic of charity and help to humanity. Their combined features were selected and adopted as the symbol of the hope of civilization. Four years later, in 1906 the double barred Red Cross was carried into this country. It was in 1906 the National Tuberculosis Association was formed, and for the three intervening years the cross has been carried over the United States by the National Tuberculosis Association and its affiliated bodies, which now number one thousand.
The work of these organizations is financed chiefly by the Red Cross Christmas Seal sale.

WORKERS NEEDED TO FIGHT WHITE PLAGUE

National Tuberculosis Association, Which Sponsors Red Cross Seal Sale, is Conducting Intensive Educational Campaign.
A call for volunteers to fight under the standard of the National Tuberculosis Association and its 1000 affiliated bodies throughout the country against tuberculosis—humanity's most vicious foe—has been sounded.
A recent health survey, made by the experts of the National Tuberculosis Association, brought to light some startling statistics with regard to the prevalence of the disease. The findings of this survey have revealed a national menace, which must be eradicated. The figures show that each year 150,000 persons die of the disease and that there are approximately 2,000,000 cases of tuberculosis in the United States today.
The untaught consumptive—one who does not know the rules of health, is an indefatigable spreader of the disease. Wherever he goes, he leaves behind him a trail of the deadly germs.
The National Tuberculosis Association and its affiliated bodies have entered upon an intensive nationwide educational campaign. The campaign will be localized and within a short time there will be ample work for many thousands of volunteers.
The National Tuberculosis Association and its affiliated bodies are financed largely by the annual sale of Red Cross Christmas Seals. To make possible the carrying out of this campaign, more than 650,000,000 seals will be offered for sale during the holidays. State and local tuberculosis associations have at hand valuable local data regarding the disease and actual conditions in the communities where they are located. The officers of these bodies eagerly welcome inquiries.

AMONG THE CHURCHES

Methodist Episcopal Church—Simpson Hamrick, pastor. Sunday school at 9:45 a. m. J. I. Jones, superintendent. Morning service at 11. Dr. James Moore, district superintendent, will preach the sermon. Epworth League in the evening at 8:30, with Miss Lillian Lewis, leader. Evening service at 7:30. The pastor will preach on the subject, "The Sweet Singer of Israel." The choir, under the management of Mrs. Leon DesLarzes, is furnishing some very fine music. If you are a lover of music come and hear. The first quarterly conference will be held Saturday evening at 8 o'clock. Dr. James Moore will preside. The public is invited to all the services.
Methodist Church—Rev. Simpson Hamrick, pastor. Sunday school, 10 a. m. Regular preaching services at 11 a. m. and 7:30 p. m. Mid-week prayer meeting, Thursday evenings at 7:30 o'clock.
Baptist Church, corner of Adams and Eleventh. E. G. O. Groat, pastor. Sunday school 10 a. m.; preaching 11 a. m. Prayer meeting Thursday at 7:30 p. m.
Presbyterian Church—Rev. Cromley, pastor. Sunday school at 10 a. m. Regular services at 11 a. m. All are cordially invited.
Christian Science Church—Services in chapel at 242 Second street each Sunday at 11:00 a. m. Regular testimonial meeting Wednesday evening at 7:30 o'clock. All are cordially invited to the services as well as to make use of the library and literature.
Gospel Mission—W. B. Finney and wife leaders. Services Tuesday and Friday at 8:00 p. m. Sunday services at 3:00 p. m. Half block east of bridge on Main avenue.
Church of God—Long's hall east of S. P. Depot. Rev. S. B. Kern, pastor. Preaching Sunday at 2:30 and in the evening.
Pench Melba—This delicious dessert may be prepared with either fresh or canned peaches. If the latter use large fruit well drained. Place in a wide-rimmed sherbet glass a layer of French vanilla ice cream, on this place a halved peach, cover with another layer of cream and pour over a little of the thick peach syrup that has been mixed with half the quantity of Maraschino cordial. If the fresh fruit is used, peel, cut in halves, remove the pits and cook in a thick sugar syrup until tender. Sprinkle with chopped nuts.

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A BARGAIN IN FLOUR

AUMSVILLE FLOUR, MADE FROM SELECTED WALDO HILLS WHEAT. A FANCY PATENT FLOUR THAT TOOK FIRST PRIZE IN COMPETITION AGAINST ALL OTHER FLOUR IN THE UNITED STATES AT THE CENTENNIAL EXPOSITION. EVERY SACK GUARANTEED TO GIVE SATISFACTION.

\$3.10

per sack

POWELL & BURKHOLDER

At the Corner of Fifth Street and Main Avenue

MOUNT VIEW.

(Special to The Sentinel.)
Nov. 25.—Mrs. Alma Sears, of Cottage Grove, was a guest at the C. W. Sears and Mrs. Kate Sears homes two days of last week.
Mrs. L. R. Long, of the Grove, was out to the W. D. Heath home Friday afternoon. Carrie Heath accompanied her home and returned Sunday afternoon.
Mr. and Mrs. Waldo Miller were in the Grove Friday.
Mrs. V. Kundson left Saturday for

San Francisco, her future home.

Lyle Lowry spent Sunday at the W. D. Heath home.
Claude Arne was in the Grove Friday.
Mr. and Mrs. F. J. Helliwell were out from the Grove Sunday and called on a number of their former neighbors. Miss Lobertha Miller returned with them for a week's visit.
Mrs. Mary Ishamel returned Saturday from Koseburg.
Among those in the Grove Saturday were Mr. and Mrs. W. D. Heath, C.

W. Sears, Clarence Sears, Lewis Mendel, J. R. Cooley and George Cooley.
Mrs. Kate Sears is suffering with a severe cold.
Mrs. Tilda Jones and son Arch were in the Grove Friday.
Mr. and Mrs. Wm. Hands spent Sunday at the Al. Elliot home at Fairview.
Mrs. B. G. Crowe was in the Grove Saturday.
A nine-pound son arrived at the S. E. Lowry home in Cottage Grove Saturday morning.



VIOLA DANA IN "PLEASE GET MARRIED"

They were on their honeymoon. "Now that we're married, dear," said he, "Let's spoon a little." "All right, Lovekins," said she. Then they learned they were not married at all!

Viola Dana

IS THE KISSLESS BRIDE IN THE MIRTHFUL FARCE OF EMBARRASSED NEWLYWEDS

"PLEASE GET MARRIED"

Metro's adaptation of the hilarious stage success of James Cullen and Lewis Allen Browne, as produced by Oliver Morosco. Directed in seven sparkling acts by John Ince.

Arcade, FRIDAY, Nov. 28



They Win You On Quality!

Your enjoyment of Camels will be very great because their refreshing flavor and fragrance and mellowness is so enticingly different. You never tasted such a cigarette! Bite is eliminated and there is a cheerful absence of any unpleasant cigarette after-taste or any unpleasant cigarette odor!

Camels are made of an expert blend of choice Turkish and choice Domestic tobaccos and are smooth and mild, but have that desirable full-body and certainly hand out satisfaction in generous measure. You will prefer this Camel blend to either kind of tobacco smoked straight!

Give Camels the stiffest tryout, then compare them with any cigarette in the world at any price for quality, flavor, satisfaction. No matter how liberally you smoke Camels they will not tire your taste!

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