

The Photoplay With an Amazing Soul

Mayflower Photoplay Corporation Presents
George Loane Tucker's Production

THE MIRACLE MAN

From the play by George M. Cohan, based on the story by Frank L. Packard, "Out of the Underworld"

Imagine the worst sharks that exist in New York's Chinatown—a daring cracksmen, a beautiful girl as tough and wicked as a snake, a faker who counterfeits any deformity, a dope-fiend as sly as a weasel. Imagine such crooks in a little village, invading the lives of other human beings as

good as these are bad—the acid of sin striving to bite into the gold of pure hearts.

Imagine!

Imagine all you've known of good and bad in this world, and even then you can't begin to imagine the wondrous appeal of "The Miracle Man."



THOMAS MEIGHAN and BETTY COMPSON
"THE MIRACLE MAN"
A Paramount Picture

THE RENTAL PRICE OF THIS PICTURE IN SEATTLE WAS \$9000, AND IN PORTLAND \$5000. AND THIS PICTURE WILL BE SHOWN IN COTTAGE GROVE THE NEXT DAY FOLLOWING ITS APPEARANCE IN EUGENE—TWO NIGHTS ONLY

Thursday and Friday, December 18-19, at Arcade Theater

Children's Tickets—Twenty-five Cents

Don't Forget These Dates

Adults' Tickets—Fifty Cents

Subscribe if you can, borrow it if you need to, steal it if you have to, but read The Sentinel

Do You Have Headaches?

You may say that you never saw better in your life and doubt that your headaches are caused by your eyes, but if the headaches occur frequently you should have your eyes examined to make sure.

It is not poor eyesight that causes headaches as much as it is the extra muscular effort and nerve strain required to produce clear vision.



Moody's Deep-Curve Kryptok Lenses Are Better

SHERMAN W. Moody

EYE SIGHT SPECIALIST AND OPTICIAN

Bring Your Prescriptions Here
Factory on Premises

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EUGENE, ORE. PHONE 362

Tested Recipes

Olive Omelet—Chop one tablespoon each of plain olives and mushrooms and add enough hot cream to make a smooth paste. Fold into a plain omelet (three eggs), garnishing with parsley and whole stuffed olives.

Nut Pastry—Take equal weights of nut meats and flour sifted with a small amount of salt. Put the flour and nut meats through a food grinder together until the nuts are finely ground. Mix with just enough cold water to make the mass hold together. Roll thin, in rounds or strips, and bake. These may be spread with cream cheese and used as a salad wafer or they may be served as a tart spread with jelly or lemon filling.

Stewed Carrots—Cut one quart of carrots into one-inch lengths, then into thin slices, boil slowly in one quart of stock for 30 to 35 minutes, or until tender. Add one teaspoonful of grated onion, two teaspoonfuls of salt, pepper to taste and one tablespoonful of flour mixed with cold water. Boil for five minutes, and add one tablespoonful of chopped parsley. The rice stock adds much to the carrots. Add one tablespoonful of butter just before serving.

Veal Sandwiches—To one cupful of chopped veal and one hard-boiled egg add two ounces of butter, two tablespoonfuls of catsup, salt and pepper to taste. Mix well and spread on thin slices of bread.

Cabbage Salad—Chop cabbage fine. Salad dressing. Put together in order given: One cup sugar, one teaspoon mustard, mix thoroughly, add a small piece of butter, cream as for cake, one egg beaten, one-half scant cup milk or cream; beat all together; lastly one-half cup vinegar. This salad dressing can be made in two minutes, as it needs no cooking, and will keep. Fine on lettuce.

Two good kitchen hints are these: Rub tough steak with cut lemon, and serve fried apples with liver or kidneys.

Heavy fabrics are sometimes very hard to sew when new and needles will break or bend. This difficulty may be overcome by rubbing the hem or seam with dry soap and the needle will penetrate with ease.

To bleach handkerchiefs, towels, etc., soak overnight in a solution of half a teaspoonful of cream of tartar to each quart of water.

Blotting paper bought in large sheets and cut to fit bureau and dresser tops makes an excellent protection to the wood from spots. Select a color that corresponds to the room and put it under a scarf. The effect is very pleasing.

Every kind of jobprinting promptly done by The Sentinel.

FIRST LOGANBERRIES PLANTED AT SALEM

Senator LaFollett Has Been Growing Them for 22 Years.

Salem, Ore., Nov. 26.—The honor of starting the loganberry in the Willamette valley may rightfully be awarded to Alex M. LaFollett, Marion county's veteran senator, successful farmer and orchardist. The first loganberry plants in the Willamette valley were planted

on his farm, and they came directly from the farm of Judge Logan, the originator, at Santa Cruz, Calif.

Mr. LaFollett relates that while Dr. Richardson, a former Salem physician, was visiting at Santa Cruz, Judge Logan gave him a number of loganberry plants. When Richardson returned to Salem he gave them to Mr. LaFollett and asked him to plant them. Mr. LaFollett planted the loganberries on his Mission bottom farm and in due time they began to produce amazing yields

of the new fruit. That was 22 years ago.

The following spring new plants were set out and the plants have been yielding heavily every season for 20 years. One crop a few years ago averaged 13,200 pounds to the acre, the record yield up to this time. The yield last summer was nearly four tons to the acre.

Every kind of jobprinting promptly done by The Sentinel.

WATCH YOUR LABEL—IT WILL PAY YOU

"Some Men Don't Know It Yet" says the Good Judge

This class of tobacco gives a man a lot more satisfaction than he ever gets out of ordinary tobacco.

Smaller chew—the good taste lasts and lasts.

You don't need a fresh chew so often. Any man who uses the Real Tobacco Chew will tell you that.

Put 'Up In Two Styles

RIGHT CUT is a short-cut tobacco
W-B CUT is a long fine-cut tobacco



CAMELS are in a class by themselves—easily the most refreshing, the most likable cigarette you ever smoked. You can prove that! Simply compare Camels puff-by-puff with any cigarette in the world at any price! Put quality, flavor and cigarette satisfaction to the utmost test!

Made to meet your taste, Camels never tire it, no matter how liberally you smoke them! The expert blend of choice Turkish and choice Domestic tobaccos makes Camels delightful—so full-bodied, yet so fascinatingly smooth and mellow-mild. Every time you light one you get new and keener enjoyment!

Freedom from any unpleasant cigarette after taste or any unpleasant cigarette odor makes Camels as unusual as they are enjoyable.

In fact, Camels appeal to the most fastidious smoker in so many new ways you never will miss the absence of coupons, premiums or gifts. You'll prefer Camel Quality!

Cigarettes

Camels are sold everywhere in scientifically sealed packages of 20 cigarettes or ten packages (200 cigarettes) in a glassine-paper-covered carton. We strongly recommend this carton for the home or office supply or when you travel.

R. J. Reynolds Tobacco Co.
Winston-Salem, N. C.