

ARCADE THEATER WEEKLY PROGRAM

Fri., July 16—"Go West, Young Man," Tom Moore.
"Mongrels," comedy.

Sat., July 17—"The Firing Line," by Irene Castle. A brilliant picturization of the famous novel by Robert W. Chambers.
"Don't Shove," by Herold Lloyd.

Sun., July 18—"Sporting Chance," Ethel Clayton.
"Was She His Wife?" Mutt and Jeff.
Pathe Review, motion pictures in colors.

Mon., July 19—"Smashing Barriers," William Duncan.

"Tempest Cody Turns the Tables."
"Lion Special," comedy.

Tues., July 20—"The Trap," by Olive Tell. Taken from Richard Harding Davis' Alaskan stories.

Wed., July 21—"Broadway Cowboy" by William Desmond—one of his latest pictures.
"Losing Weight," comedy.

Thurs., July 22—"Heartstrings," William Farnum.

International News, giving details of the G. O. P. convention in Chicago. The latest current events of the day.

Tales of the Town

H. T. Selde, who had spent his vacation at the home of his uncle, Henry Selde, left Monday for his home at Spokane.

Mrs. E. W. Lemer arrived Monday from Roseburg for a visit at the home of her sister, Mrs. John Runk.

Mr. and Mrs. Joseph Rinard, of Portland, who are on a motorcycle trip to Baker, expect to return home by way of Cottage Grove and spend a few days at the home of Mr. Rinard's parents, Mr. and Mrs. B. F. Rinard.

J. F. Hazel arrived Monday from Oroville, Calif., to join his family, who are visiting at the home of Mrs. Hazel's parents, Mr. and Mrs. Eli Cochran.

Mrs. Edith Evans and daughter Ethel, who had been visiting with Mrs. Evans' cousins, Mrs. J. I. Jones and Mrs. Chas. VanDenburg, left Tuesday for their home at Napu, Calif.

Mr. and Mrs. G. H. Roberts, of Eugene, spent Sunday at the homes of Mr. Roberts' sisters, Mrs. J. I. Jones and Mrs. Chas. VanDenburg.

Chester VanDenburg returned Monday to Yacolt, Wash., after a visit with his parents, Mr. and Mrs. Chas. VanDenburg, and his sister, Miss Eunice, who is here from Klamath Falls for a two weeks' visit.

Professor G. E. Goodspeed, of the mineralogical department of the University of Washington, is the guest of Fred Bartels.

A. L. Monroe, who went to Portland Tuesday for a few days' work at the photographers' post graduate school, is expected home today or tomorrow.

Mrs. Leon DesLarzes and daughter Alice Elizabeth returned Saturday evening from a week's visit with relatives and friends at Ashland, Grants Pass and Wolf Creek.

Miss Margaret Cramer arrived Saturday from Oakland, Calif., to spend the summer at the home of Mrs. G. A. Proctor.

Miss Venetta Bodine is here from

Albany for a visit at the home of her sister, Mrs. Frank Safley.

H. E. Salton and family, of Minnesota, are visiting at the home of Mr. Salton's uncle, George Salton.

Earl Arthur returned Monday from a trip to Portland.

Mrs. C. E. Jones returned Monday from an extended visit at the home of her daughter, Mrs. Roy Bellows, at Roseburg.

Mr. and Mrs. Charles Valentine and little daughter left Saturday by motor for Randon, where they will make their home.

Mrs. Ben Groff, of Prineville, who is visiting at Creswell, was here Sunday visiting at the home of her uncle, I. H. Veatch.

Mr. and Mrs. T. G. Sudtelt returned Wednesday from a visit of two weeks in California.

SOCIETY

Redifer-Walker.

At a simple ceremony which took place at the Christian church at Ashland, Miss Lola Clarice Walker and Aubrey Lutheran Redifer were united in marriage at 8 o'clock Wednesday evening, June 30, Rev. John S. Bean officiating. The bride was beautifully gowned in a simple creation of white satin with over tunic of georgette. She wore a picture hat of white tulle and carried a shower bouquet of pink and white carnations. After the ceremony a wedding supper was served at the home of the groom's parents, Mr. and Mrs. E. W. Redifer. Later a reception was given them by a large circle of friends and acquaintances.

The bride is the youngest daughter of Mr. and Mrs. Chas. F. Walker, of San Jose, Calif., and is a former resident of this city, where she has a host of friends. The groom is the eldest son of Mr. and Mrs. E. W. Redifer, and has recently received his discharge from the navy, in which he served three years. He is now in the employ (Continued on third page.)

The KITCHEN CABINET

Nothing so needs reforming as other people's habits.

SEASONABLE GOOD THINGS.

A novel iced-tea combination which we will like to try some of these warm summer days is this: Prepare tea in the ordinary fashion, sweeten it and let it cool.



When ready to serve put a spoonful or two of lemon ice or lemon sherbet in a glass and cover with the iced tea.

Cherry Betty.—Butter a deep dish and cover the bottom with pitted cherries. Sprinkle the fruit with sugar, nutmeg and coconut with sufficient cherry juice to moisten. On top of this spread a layer of fluffy bread crumbs; repeat until the dish is full. Finish the top with the crumbs. Cover and stand in the oven one hour, then uncover and brown quickly. Serve hot with sweetened cream as a sauce.

Currant Catsup.—Take five pounds of currants, three pounds of sugar, one tablespoonful of cinnamon, one tablespoonful of allspice, one teaspoonful of black pepper, one teaspoonful of salt and half a pint of vinegar. Mash the currants and rub them through a sieve; then add the other ingredients and boil for twenty minutes. Bottle as you do any catsup. This catsup has an especially delicate flavor and is quite worth the trouble of making.

Macaroon Cream.—Soak one-fourth of a box of gelatine in one-fourth of a cupful of cold water. Make a boiled custard of a pint of milk and the yolks of three eggs, one-half cupful of sugar, salt and vanilla to taste. Pour this custard over the softened gelatine, then add one cupful of macaroon crumbs and set away to cool. When this begins to thicken, add the whites of the eggs beaten stiff. Mix well, pour into a mold and set in a cool place for three hours. Serve with small cakes.

Frozen Macedone.—Drain the juice from a cupful of canned or preserved cherries. Add a cupful each of canned pears, plums and pineapple, put through the meat chopper; add the cherry juice, sweeten to taste. Add one-fourth of a cupful of water and two teaspoonfuls of lemon juice. Freeze the mixture except the cherries which are stirred in when ready to pack. Let stand several hours to ripen.

Nellie Maxwell

The KITCHEN CABINET

Children are the lifeblood of the state. They are better producers of energy than coal or wood; they are better than steam or electricity. So, surely, they are much more worth the study and consideration of the most eminent scientists and engineers than the wings of moths or some improvement in a differential. Judge Ben Lindsey.

SEASONABLE GOOD THINGS.

Eggs are such nourishing food and at this season quite plentiful, so the housewife who wishes to avoid monotony will be looking for new ways of serving them.



Curried Eggs.—Cut three hard-cooked eggs in eighths, lengthwise. Melt two and one-half tablespoonfuls of butter. Add two tablespoonfuls of flour and stir until well blended, then pour on gradually, while stirring constantly, one cupful of milk. Bring to the boiling point and add one-third of a teaspoonful of salt, one-eighth of a teaspoonful of pepper, one-half teaspoonful of curry powder and the eggs. Turn into a shallow buttered dish, sprinkle with one-fourth of a cupful of grated cheese, cover with three-fourths of a cupful of buttered crumbs and bake.

Savory Eggs.—Cook hard as many eggs as there are people to serve. Make the same number of pieces of toast; butter and place on a serving dish. Cut the eggs in halves lengthwise and take out the yolks. Put the two halves on each piece of toast. Have ready some bits of tongue which have been minced and with it cream the yolks of the eggs, adding softened butter, salt, pepper and cayenne to taste. Pile the stuffing high in each egg white, making a little mound, sprinkle with fine buttered bread crumbs and set in a quick oven to warm through and brown the crumbs. Have prepared a cupful of white sauce, or thickened canned tomatoes. When the eggs are hot turn the sauce over the eggs and serve at once.

Scotch Eggs.—Remove the shells from perfectly cooked eggs, roll in egg white then in crumbs and fry in deep fat until a golden brown. Serve on a platter of crisp green watercress.

Breakfast Eggs.—Put an egg for each person in small buttered egg shirrs. Add a tablespoonful of cream, sprinkle with salt and white pepper and bake in a moderate oven until the eggs are set.

Nellie Maxwell

New This Week---

An especially fine selection of
Hair Bow Ribbons

For Canning

We have a full stock of Mason, Economy, Kerr Self Seal Mason and Easy Seal Glass Jars. We wish to call attention to the Easy Seal Jar, the best now on the market.

We have jar rubbers and tops for Mason, Wide Mouth Mason, Kerr Mason, Kerr Self Seal, Economy and Schram Jars. Parowax, Fruit Wax and all kinds of Spices.

Powell & Burkholder

Corner of Fifth and Main

Phone 70

Card of Thanks.

We wish to extend our heartfelt thanks to our neighbors and friends for their many acts of kindness and assistance during the illness and death of our beloved mother.

MRS. R. Y. PORTER,
MRS. F. MACKIE,
A. HORN,
M. A. HORN,
W. A. HORN.

7-16p

Clean blackened pots with newspaper before putting them in the dishwasher. Burn the paper and half the work is done.

Violet ammonia is splendid in the foot bath. It should be used with quite hot water.

There is nothing better to use under carpets and rugs than newspapers, because mats don't like printers' ink.

Use a sponge to wash cane furniture. It gives better results than a cloth. Some salt in the water will help to stiffen the sagging cane. Dry in the air.

If crumbs are always saved from the bread plate and put in a glass jar

you will have a surprising lot in a short time. Bake in a moderate oven

Put matches in a covered tin box as soon as they are brought home from the store.

To remove old putty from window frames, pass a red hot poker over it slowly and it will come off easily.

Custard can be kept from curdling if the cups in which it is baked are put into a pan half filled with cold water instead of hot.

UNIVERSAL BODIES Built to Endure

From the raw material to the finish on the body, utmost skill, engineering progress and careful construction are evident in Universal Bodies.

Universal Bodies are designed and built in our new factory, which provides ideal facilities for the maintenance of Universal Standards.

Universal Bodies prove in service that they are basically sound, truly good and trustworthy throughout. If your dealer does not handle our line, write us.

Universal Body Corporation
900 Sandy Boulevard Portland, Oregon

Meat Prices All Shot to---

Next week in this space you will find an announcement that will make your eyes pop out. We will quote prices that you will recognize at once as lower than any meat prices you have heard of during the past ten years. We are notifying you in advance so that you may not be affected by heart failure by having the news broken to you too abruptly. We have three 700-pound beeves that we are going to move and we are going to make prices that will move them quick. If you are not afraid of injury to your eyes, turn to our ad the first thing you do when you get next week's paper.

City Meat Market
BARTELS & SAFLEY, PROPS PHONE 89

As sure as you
are a foot high—

you will like this Camel Turkish
and Domestic
blend!

Camel CIGARETTES

YOU never got such cigarette contentment as Camels hand you. Camels quality and expert blend of choice Turkish and choice Domestic Tobaccos make this goodness possible—and make you prefer this Camel blend to either kind of tobacco smoked straight!

Camels mellow-mildness is a revelation! Smoke them with freedom without tiring your taste! They leave no unpleasant cigarette aftertaste nor unpleasant cigarette odor!

Give Camels every test—then compare them puff-for-puff with any cigarette in the world!



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

R. J. REYNOLDS TOBACCO CO.
Winston-Salem, N. C.