

**Neighborhood News**

**DORINA.**

(Special to The Sentinel.)  
 Jan. 9.—Mrs. Stanley Damewood spent Sunday night at the Frank Kelly home in the Grove.  
 Lottie Van Schoick returned to her school at Drain Sunday.  
 Hal Jennings spent the week end at the home of his parents, Mr. and Mrs. C. H. Jennings.  
 Reta Kelly, of the Grove, spent Saturday night at the Stanley Damewood home.  
 Miss Belle Van Schoick returned home Saturday from visiting at the Cellers' home in the Grove.  
 Mr. and Mrs. Marion Lebow, of Lynx Hollow, and Mr. and Mrs. Fletcher England, of Walker, were Sunday guests at the D. L. England home.  
 Mr. and Mrs. Robert Wisert, of Row River, spent Sunday at the Lee Thomson home.  
 Mae Van Schoick returned to her work at Portland Saturday.  
 Mrs. Clay England and children, of the Grove, spent several days visiting at the C. H. Jennings home.  
 Glen Cellers, of the Grove, spent the week end at the C. A. Van Schoick home.

**MOUNT VIEW.**

(Special to The Sentinel.)  
 Jan. 8.—Alfred Bigelow, of Springfield, was up Friday making the arrangements at the Sears' cemetery for the burial of his mother-in-law, Mrs. Ferguson, whose funeral was held here Saturday. They were both former residents here.  
 Frank Sears is home from Wendling for awhile owing to a temporary closing down of the camp where he was employed.  
 Mr. and Mrs. John Phillips, of North Port, Wash., are visiting Mrs. Phillips' brother, F. B. Phillips, while enroute to Los Angeles, Calif.  
 Miss Pearl Layng visited two days last week with Mrs. Wadsworth Miller.  
 W. D. Heath was in Cottage Grove Wednesday.  
 Mrs. Kate Sears and son Frank are visiting at the C. W. Sears home this week.

**HEBRON.**

(Special to The Sentinel.)  
 Jan. 5.—Mr. and Mrs. W. P. Huff, of the Grove, and their son, J. P. Huff, with his family, of Dufur, spent last Wednesday with Mr. and Mrs. W. P. Huff's daughter, Mrs. R. B. Lackey.  
 Mrs. L. D. Huff and two daughters visited a part of last week with Mrs. Huff's parents at Lynx Hollow.  
 The G. M. Keibelbeck family spent Saturday with the G. J. Kappaus.  
 Mr. and Mrs. T. J. Clark and family motored to the Grove and visited with Mrs. Clark's sister Sunday.  
 L. D. Huff went to Walker Sunday.  
 Mrs. J. Q. A. Young and nephew, Johnnie Carlile, spent last Thursday with Mrs. R. B. Lackey.  
 Mr. and Mrs. G. L. Carlile and four children and Mr. and Mrs. E. A. Doolittle, of the Grove, spent Saturday with Mr. Carlile's and Mrs. Doolittle's sister, Mrs. J. Q. A. Young.  
 Jan. 10.—The E. E. Hale family, of Dunsmuir, Calif., visited a part of last week with Mrs. Gilerist.  
 Mr. Jenkins and family, of Junction City, have moved into the G. O. Gilerist house.  
 Mr. and Mrs. L. D. Huff and daughter, Helen, visited Sunday afternoon at the S. R. Piper home.  
 Mrs. Wm. Mayben and daughter Myrtle and son, of the Grove, visited Sunday with Mrs. Mayben's daughter, Mrs. Judd Doolittle.  
 Mrs. L. G. Markham and Mrs. Judd Doolittle visited one day last week with Mrs. Gilerist.  
 Mrs. J. J. Sphikien, of Walker, is visiting at the home of her sister, Mrs. T. J. Clark.  
 Miss Jessie Winecoff has been visiting the past week at Latham with her sister, Mrs. W. T. Garoutte.  
 Miss Agnes Taylor is on the sick list.  
 Mrs. G. M. Keibelbeck and children and Mrs. John Keibelbeck and children spent the week end in the Grove.

**DIVIDE.**

(Special to The Sentinel.)  
 Jan. 12.—Jack Robinson was a business visitor in the Grove one day last week.  
 Mr. and Mrs. Fred Patten, of Coast Fork, visited Monday at the D. Dugan home.  
 Mrs. C. E. Burkett returned to Roseburg after several days visit with her parents.  
 D. D. Roberts and family were shoppers in the Grove last Tuesday.  
 Mr. and Mrs. A. Soderstrom went to the Grove last Thursday.  
 A surprise birthday party was given in honor of Mrs. N. Lewis last Saturday evening. The following were present: Mr. and Mrs. F. M. Chapman, Clara and Sherman Chapman, E. L. McReynolds, and daughter Kathleen, Ruby Ellis, Mr. and Mrs. George Alteman, Mrs. A. E. Foster, Mr. and Mrs. A. Soderstrom and Mr. and Mrs. Lee Dugan.  
 Clifford McGee and wife, of the Grove, visited several days at the W. N. McLaughlin home.  
 The S. P. evening train carried Mr. and Mrs. McReynolds by the station as far down as the overhead crossing, it being very dark Mrs. McReynolds walked into a cattle guard and fell. She received several painful bruises and scratches, but fortunately was not seriously hurt. Mr. McReynolds had to walk back to the station where he had left his lantern in the morning and walk back to meet her.  
 Mr. and Mrs. Roy Foster, of Thornton Corners, visited at F. M. Chapman's Sunday.  
 Mrs. Ellis left Divide Tuesday, going to Springfield. Miss Ruby Ellis left Wednesday, meeting her mother in Eugene and they then go to Dallas, Oregon to live.  
 Mrs. Ernest McReynolds and Kenneth have both been quite ill with severe colds.  
 Virgil Richardson returned home from Leona Tuesday.  
 Mrs. Lewis and Mrs. Foster visited at Mrs. Geo. McReynolds' Tuesday with Mrs. Ellis and Miss Ruby.

**LONDON.**

(Special to The Sentinel.)  
 Jan. 12.—Mr. and Mrs. Howard Cox and children spent a few days at the W. T. Jones home in the Grove the first of the week.  
 Arthur Combs left Sunday for Corvallis.  
 Mrs. Nola Banton was in the Grove Tuesday having some dental work done. Herbert Shortridge went to Eugene Sunday.  
 Sunday visitors at the J. E. Banton home were Mr. and Mrs. J. N. Hogue, Mr. and Mrs. Geo. Bailes and daughter Reta, Mr. and Mrs. H. C. Cox and children.  
 Mr. and Mrs. Harold Abeone and W. T. Jones and Mr. and Mrs. W. G. Massey were guests at the Mr. Prutte home Sunday.

**DE VERE & LOUCKS SELL SECOND-HAND STORE**

DeVere & Loucks have sold their second-hand store at the east end of the Main street bridge to C. B. Jacobs, who will continue the business. DeVere & Loucks will devote their entire attention to their Farmers' Exchange store located a few doors farther east on the same side of the street.

**Railroad Slide Was Bad.**

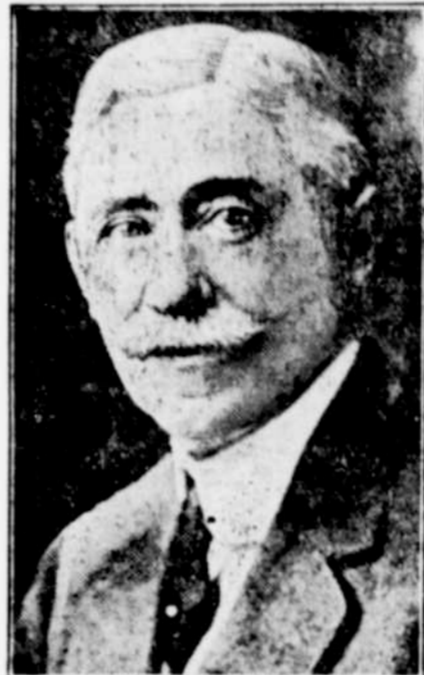
Eugene Register Jan. 6: A large number of passengers from Coos Bay who were compelled to scramble over the slide of mud and rocks near Cushman arrived in Eugene last night about 6:45 o'clock. A stub train was run out of Marshfield as far as the slide and the regular train that left here this morning took its load of passengers to the slide and came back with the others.  
 The passengers coming in last night say this is the worst slide that has ever occurred on this branch and that it will take a long time to clear it. The company is building a trestle around it so that trains may make the through trip without transferring.

Don't have any slackers. Keep track of what each hen does by using egg record cards. For sale by The Sentinel at \$1.75 the hundred.

**HEMPHILL EXPLAINS ORGANIZATION OF NEAR EAST RELIEF**

**Prominent New York Banker Says Aim Is 100% Relief of Starving Peoples.**

"Just what is the Near East Relief? Is the question that many people are asking whose interests have been awakened to the terrible conditions existing in the Levant today," says Alexander J. Hemphill, President of the Guarantee Trust Company and well known New York banker and financier. "In prosaic facts, the Near East Relief is a body incorporated by act of Congress the object of which is to provide relief and to assist in the repatriation, rehabilitation and re-establishment of suffering and dependent people of the Near East and adjacent areas; to provide for the care of orphans and widows and to promote the social, economic and industrial well-being of those who have been rendered destitute or dependent, directly or indirectly, by the vicissitudes of war, the cruelties of men or other causes beyond their control."



ALEXANDER J. HEMPHILL.

fare of those who have been rendered destitute or dependent, directly or indirectly, by the vicissitudes of war, the cruelties of men or other causes beyond their control."

**100 Per Cent Relief.**

"The aim of the organization is 100 per cent relief, the relief which puts those aided on a self-supporting basis, which instills in them a confidence for the future, places in their hands the means with which to begin life anew, and in their hearts the courage to go on. Work, that is the prescription subscribed and provided by those loyal men and women who have journeyed into perilous places for the sake of their fellow men; to make these people independent for the future, to encourage the flickering fire of national pride."

"There are 82,291 workers employed in the industrial establishments of the Near East Relief, where wool is furnished for the women to spin and weave, and all the girls who are strong enough are washing wool, sewing beds, grinding and sifting wheat, tailoring and learning to make lace. The big problem is to make these women independent."

"About 500 American men and women, Near East Relief workers, are now in the field, including 36 eminent physicians and surgeons, 76 nurses, 7 mechanics, 15 industrial experts, 16 agriculturists, 14 bacteriologists, 197 relief workers, 25 supply and transport workers, 19 teachers, 20 administrators, 34 secretaries, 7 engineers and 45 army officers."

**Where Money Goes.**

"Funds for relief purposes are distributed in two ways: First, the various relief centers are authorized by the Executive Committee to draw sight drafts on New York for specific amounts each month; second, by supplies purchased in America, the major portion of which are shipped to the committee warehouses at Derindje, and the remainder either to Beyrouth or Batoum."

"The relief is rapidly expanding and meeting the situation, but the future depends on the continuation of American support."

"According to Mr. Hemphill, the need for American help to see the destitute peoples of the Near East through the crisis of present conditions is greater now than ever before on account of the uncertainty as to the future, the treachery of the Turkish government and the danger of bolshevism from Russia, which threatens to engulf the whole of Armenia."

**Who Direct the Work.**

Mr. Hemphill is the Chairman of the Executive Committee of the Near East Relief. Other members are Dr. James L. Barton, Secretary of the Foreign Department of the American Board of Commissioners for Foreign Missions; Edwin M. Bulkeley, banker, of Spencer Trask & Co., New York; Judge Abram I. Eikus, former United States Ambassador to Turkey; Harold A. Hatch, a well known New York cotton man; Herbert Hoover; William B. Millar, one of the Secretaries of the Interchurch World Movement; Henry Morgenthau, United States Ambassador to Mexico; Edgar Rickard of the American Relief Administration; Charles V. Vickrey, who is Secretary of the Near East Relief, and Dr. Stanley White, Secretary of the Board of Foreign Missions of the Presbyterian Church.

**A Golden Opportunity for You to Learn to Sew**

Before—the Pattern stood in the way of many women—not every one could figure out the puzzling circles and perforations. Learning to sew meant really "studying out" the Pattern—and a good many women couldn't take the time for it.

**Now—the New McCall Printed Pattern!**

Where the circles and perforations used to be, printed words that tell you how to proceed step by step. Not a Pattern that some women can use, but a Pattern for every woman. So simple—so easy—so sure—it will help thousands of women to the economy of Home Dress-making.

We are proud to announce a showing of New McCall Patterns at this store.

**Powell & Burkholder**

Corner of Fifth and Main

Phone 70

**The KITCHEN CABINET**

"If thou art worn and hard hearted With sorrows thou wouldst fain forget: If thou wouldst read a lesson that will keep Thy heart from fainting and thy soul from sleep, Go to the woods and hills, no tears Dim the sweet look that nature wears."

**GOOD THINGS TO EAT.**

A salad is always enjoyed and any new combination welcomed.



**Cheese Salad.**—Take half a pound of rich American cheese, one cream cheese, one tablespoonful of cream, two green peppers and one Southern onion chopped fine. Rub the cream cheese, cream and grated or minced American cheese to a smooth paste. Add the finely chopped onion, a stalk of celery and the peppers all finely minced. Season with paprika, add salt and cayenne and mold into a loaf. Place on ice to harden. Serve with hot toasted crackers.

**Lobster With Rice.**—Cut the white meat of one chicken and one lobster into dice. Put two tablespoonfuls of sweet fat into a shallow frying pan and one sweet green pepper and one sweet red pepper chopped fine; stir until they are soft. Add the lobster and chicken, one teaspoonful of salt; heat slowly, while a cupful of seasoned tomato sauce is prepared. Put two cupfuls of hot seasoned rice in the center of a platter, put the meat mixture over the top and pour over the tomato sauce and send to the table.

**Cadillac Codfish.**—Pick over salt codfish and separate into small pieces. Measure two-thirds of a cupful. Cover with lukewarm water, cook until soft and drain. Cut four medium-sized cooked potatoes into slices, arrange a layer of potatoes and a layer of fish sprinkle with salt and pepper; repeat. Pour over one and one-half cupfuls of tomato sauce, sprinkle with buttered crumbs and brown in a moderate oven.

**Venetian Sauce.**—Melt one-fourth of a cupful of butter, add four tablespoonfuls of flour and stir until well blended; then pour on gradually white stirring constantly two cupfuls of boiling water. Bring to the boiling point and add the juice of half a lemon, one-fourth of a cupful of capers, one tablespoonful of finely chopped parsley and two tablespoonfuls of finely chopped pickles. Again bring to the boiling point, season with salt and add two tablespoonfuls of butter bit by bit.

*Nellie Maxwell*

**Speed Costs Driver \$50.**  
 Eugene Register: George R. Hayden attempted to turn the corner at Tenth avenue east and Oak street while driving his car at a rapid rate of speed and as a result the car skidded on the wet pavement and crashed into the curb on the opposite side of the street, demolishing a wheel.

Deputy Sheriff George Croner, who happened to be passing nearby saw the accident. He noticed that Hayden was driving very fast on Tenth avenue and stopped to get his license number but did not think for a moment that he would try to turn the corner at such speed.

Hayden was cited to appear in justice court and was fined \$25 for speeding. A new wheel will cost him a like sum.

What do you want? Makes no difference. Try a Sentinel wanted.

**Many housewives will order mayonnaise at the restaurant but not make it at home. Why?**



**PROBABLY** because many still have the idea that mayonnaise is lots of trouble to prepare.

Or that they cannot make good mayonnaise—or that it won't "keep."

None of these reasons keeps the woman who knows Mazola from making her own mayonnaise every week.

Mazola being an absolutely pure vegetable oil, blends the ingredients perfectly and imparts its own delicate flavor to the dressing—which will keep for weeks without separating.

Once you try Mazola you will prefer it to olive oil. It not only equals the finest imported olive oil, but costs about half the price.

Mazola is served by leading hotels, clubs and dining cars throughout America.

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**FREE** The new handsomely illustrated Corn Product Cook Book contains 64 pages of practical and tested recipes by expert cooks. Free—write today. Corn Products Refining Company, P. O. Box 161, New York City.

**MAYONNAISE**

- 2 Eggs, Yolks only
- 1 Pint of Mazola
- 1 teaspoon of Mustard
- 1 dash of Cayenne or White Pepper
- 1 dash of 1/2 teaspoon Paprika
- Have all ingredients and mixing utensils cold. Mix dry ingredients. Add egg yolks and when well mixed, add 1/2 teaspoonful of vinegar. Add Mazola drop by drop until the mixture begins to thicken, beating slowly. As soon as the mixture thickens, add the remainder of the vinegar a little at a time. Now beat in the remainder of the Mazola gradually until all is used. The Mayonnaise should be thick enough to hold its shape. Put in a glass jar and cover close. Place in the ice box to be used when needed. It will keep for weeks. Do not stir it when you open it; take out as much as you need with a tablespoon and close the jar.
- 1 teaspoon of Salt
- 2 tablespoonfuls of Lemon Juice and Vinegar or 4 tablespoonfuls of Vinegar (any flavored vinegar may be used)

**Income Tax Service**

**Income Tax Returns of All Kinds Filed**

**Charges Reasonable**

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