

LAWYERS MUST "CLEAN HOUSE"

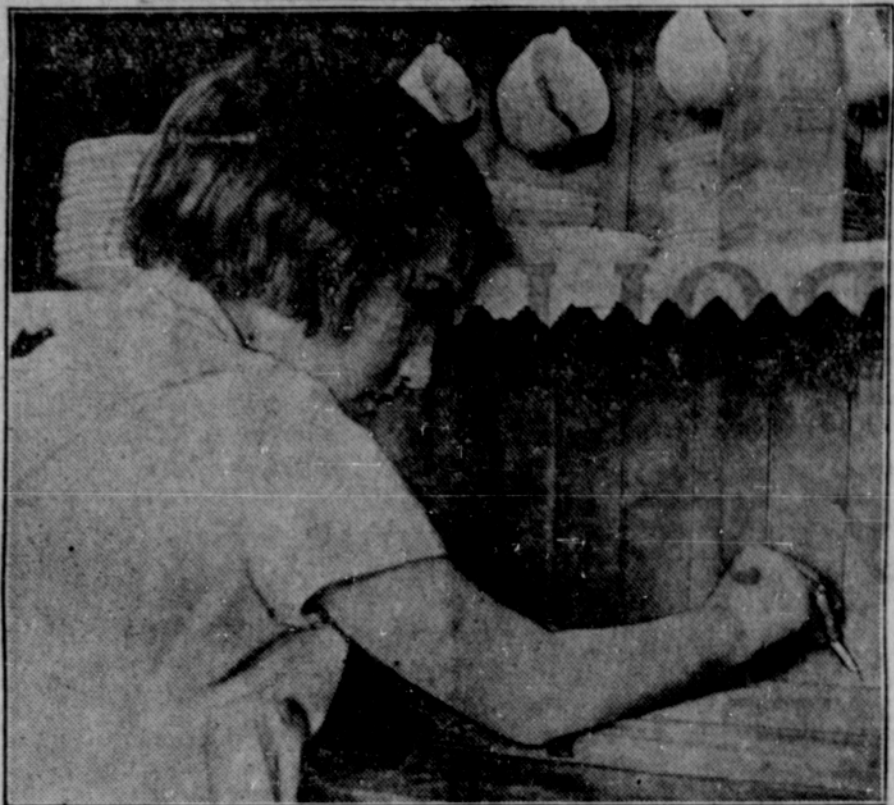
By CHIEF JUSTICE CHARLES EVANS HUGHES

Attempts by lawyers to thwart the administration of justice by delays, sharp practice and chicanery should be unsparingly condemned. They have no place in a profession where skill and honor should go hand in hand.

Even when purged, as it should be, of its delinquents, the bar is only at the threshold of its opportunity to devote its technical knowledge to the effort to adjust the mechanism of justice to the demands of a complex society to which old methods in many respects are unsuited.

While improvement in this direction is necessarily slow, bar associations may immediately perform a great service in strongly insisting on the selection of capable prosecutors, magistrates and judges.

ERADICATION OF PANTRY INSECT PESTS



Cleaning Crevices With a Skewer as a Precaution Against Cereal Beetles.

(Prepared by the United States Department of Agriculture.)

There are more than forty different beetles and moths that infest grains and other dry stored foods. Many of them are chiefly troublesome in granaries and warehouses and on railroad cars used for transporting such goods. Some of them occasionally invade kitchens and storerooms in private dwellings. Among those most frequently found are the cadelle beetle, the mealworm beetle, the confused flour beetle, and the saw-toothed grain beetle. These beetles feed on flour, grain products, dried fruits, seeds, nuts, spices, tobacco and other starchy and woody materials. Some prefer one food and some another, while some are quite general feeders.

The bureau of entomology of the United States Department of Agriculture explains that these beetles can live on very small quantities of dry cereal that they find in cracks, corners, and crevices of flour bins, pantries, and kitchen cabinets. So it behooves the housewife to see that no

food material is lodged in such places to invite these unwelcome visitors. The girl in the illustration is shown cleaning the corners of a cabinet with a skewer to remove any cereal, including flour or bread crumbs, lodged there.

The Indian meal moth is another of the cereal pests that makes a loose webbing sometimes found in cereal boxes. Cleanliness and heat are the best methods of ridding the kitchen and storeroom of meal beetles and moths. All infested material should be burned. All bags and containers in which foods are to be stored should be sterilized. Clean all lint and dust from shelves where the insects might live. Use plenty of hot water and soap in cleaning. If you are closing the house during the warm months, even for a few weeks, it is better to throw away small amounts of cereal than to store it with the likelihood that it may become infested and give trouble all through the pantry or storage closet.

Revival of Business Is Bringing New Life

Eastern Factories Put Men Back On Jobs—Construction Work Revival Will Result In New Buildings

General reports from all over the state of Oregon indicate that business is taking an upward trend. For some time, there has been a seeming loosening of the tight situation we have been in, but no one dared to believe that times were actually going to be better. In fact, practically all reports from eastern sections of the country were to the contrary.

But within the past week, steps have been taken in the large manufacturing centers of the East, which have added materially to the brightening up of the outlook. Several of the large concerns have called thousands of men back to work who have been out of employment for several months. Activities in the auto manufacturing lines have taken on new life, while mines and textiles show a very marked improvement in employment.

In Oregon, this general business outlook for the better, has put new life into the situation. Those who have been holding

ready capital intact, for fear that financial conditions were going to get worse, are now taking a different view of the matter and are definitely planning to invest. Large interests in Portland that have been expecting to build and in other ways improve property, but who, too, have been waiting are now launching out and a number of large undertakings are beginning to take shape.

The situation in the lumber field creates a splendid buyer's market. Their has never been a more opportune time for small owners to purchase lumber for the erection of buildings. There are many persons who own property along our highway who desire to build, but who have been afraid that they had better not tackle the job for fear of harder times ahead, who should now begin at once to plan their buildings and start work on construction. The fall will doubtless be one of excellent building weather, and we are in a most splendid time to build. A wait un-

til another spring will mean that a much higher price will have to be paid for materials.

A number of fine buildings will be erected this fall, and in a near future issue of the News, we will tell of these proposed structures. In the mean time, we urge our people to launch out in courage and faith and erect the home you have been intending to build. The general opinion among financiers is that we have reached the bottom of depression and that the future is going to be much brighter. — Beach Resort News.

EDITOR'S NOTE—The above article is reproduced because it is in line with Willamina's "Build Now" campaign.

Better-Home Movement

The movement for better homes in America was inspired and developed under the personal leadership of President Hoover, who still serves as its honorary chairman. The contributions which the thousands of local committees are making to civic welfare through their contests for home improvement, their demonstrations of the better types of home design and furnishing, and their campaigns for neighborhood protection and development are the product of much thoughtful planning and disinterested and unselfish civic service on the part of community leaders, the professions and the educational groups throughout the country.

Master Mind

Executive ability implies something more than giving orders. It demands a thorough knowledge of what is being ordered. The real executive is one who is the absolute master of every little thing entering into his completed job.—Grit.

Peaches Preferred



A wanderer in tropical America tells the story of his visit to the home of a wealthy planter and the treat which he was afforded there. The traveler and his host sat on the wide veranda looking away the hot afternoon, and looking out over endless fruit trees—some of the most varied which the tropics afford. A native servant brought cooling drinks, and inquired what fruit was preferred with the afternoon tea.

"Open a big can of California peaches," the planter replied. "For good eating, you can't beat them."

More Peaches Consumed

And because that is the general consensus of opinion, more canned peaches are consumed in this country than any other fruit. In 1927, the latest census report,

of a total of 27,564,221 cases of canned fruits, 11,395,057 were peaches.

For afternoon tea, a new tart that you will meet this summer at many porch parties is *Peach and Nut Tart* made as follows: Add two tablespoons of sugar and three-eighths teaspoon of cloves to one No. 1 can of sliced peaches, and cook five or ten minutes until the syrup somewhat thickened. Remove the peaches, and, when cold, arrange in baked tart shells. To the syrup, add one-half tablespoon of cornstarch smoothed with one tablespoon of cold water, and cook again until thick. Cool and pour over the peaches. Sprinkle one-half cup of chopped nuts on top, and garnish with whipped cream. This makes eight or ten tarts.



SUMMER TOURS ON SHIPS

"WHEN my ship comes in" has held much in store for those who like to anticipate. Treasures of happiness, treasures of wealth and treasures of health were all due to come in on that mythical ship. But when your ship does come in, with you aboard, you are almost sure that it has brought you one treasure and perhaps the greatest treasure of them all—health. Supposing, of course, that you have taken your voyage on a present day liner.

Health Builders

For unlike the ocean trips of early days when passengers and crew came back ill with the dreaded diseases of scurvy and beriberi because the ships could not carry enough of the vitamin-bearing foods, ocean trips today are health-builders and prescribed by physicians for that purpose. Whether your wanderlust takes you to the West Indies, to Europe, or to some other part of the world, there are three main reasons why you feel one hundred per cent better on your return than at the start. Those reasons are sea air, relaxation, and good food.

The great steamships of today vie with each other in procuring the choicest and most healthful foods and in preparing them in the most tempting and most healthful forms. With the advent of canned foods and satisfactory refrigeration the problem of providing a perfect menu, both from the standpoint of taste and dietetics, has been completely solved. You may call for strawberry shortcake in Decem-

ber and oyster stew in June—confident of the fact that either will be brought to you without a murmur.

A managing steward once confessed that to him it seemed that people on ship board did nothing but eat—and in fact, on any long voyage, eating isn't difficult after you have breathed in quantities of salt-laden air and walked the deck the prescribed number of times. Knowing this inclination which passengers are apt to show for the good things of the table, the Stewards Account of Stores of any good line will show an enormous stock.

One, recently examined, showed eighty varieties of fresh fish, including twenty-two of shell fish; sixty-three kinds of fish, salted, smoked, canned, and in the form of paste; fresh beef, mutton, lamb, veal, pork, and more than a dozen different kinds of smoked meats. It included nine different kinds of corned meats, fifteen kinds of sausage and nine different kinds of canned meats. The miscellaneous kinds of meats, fresh, frozen and pickled, numbered twenty-three and the big ships carried sixteen different kinds of Kosher meats. So much for fish and meats.

Canned Foods Tested

As for the canned foods on this list, in addition to the fish and meats mentioned, there were thirty-five different kinds of fruits, including eleven pie fruits and fifty-three kinds of vegetables. The fresh vegetables carried in season, numbered seventy-seven items, and the fresh fruits thirty-eight. In all, there were approximately 1200 items.

And every food that comes on board must be perfect. The canned foods are all tested by an expert before they are put in stock. A can of Royal Anne Cherries, for example, goes under the following rigid examination. The can is brought in and opened by a steward and its contents placed on a soup plate. The can is first carefully inspected, the syrup tested and the cherries counted. There should be not more than a hundred of this fancy species in a No. 2½ can. The expert then eats some of the cherries, and if he pronounces them perfect, checks that item on his food list—thus passing on Royal Anne Cherries. And a similar careful inspection is made of all of the 1200 varieties of food.

Best Grades To All

Passengers sometimes wonder how it is possible to satisfy almost any whim of the tourist, in the way of rare dishes. One reason is that the big liners stock up with only the very best canned foods for their passengers, and the goodness of these quality grades of canned foods is almost identical with the fresh. The Leviathan, for example, serves only the fancy grade of food, not alone to its first class passengers, but to its second and third class passengers.

So when you order Blueberry Muffins with your breakfast, don't be surprised to find genuine blueberries appearing conspicuously here and there—because it is always blueberry time on the canned foods shelf, whether you are in Greenland or Jamaica.