

OREGON STATE NEWS OF GENERAL INTEREST

Principal Events of the Week Assembled for Information of Our Readers.

The Roseburg senior high school debate team lost a 2-to-1 decision to Medford in the intersectional championship contest.

William Hess died at his home about three miles from Vernonia at the age of 100. He reached his 100th birthday June 4, 1929.

Rapid headway is being made by the Fraser-Mercer company on the construction of the bridge spanning the Rogue river on the Oregon Coast highway at Gold Beach.

According to Superintendent Solinsky of Crater Lake national park, a crew of 30 men will equip at Prospect and start to cut and burn pine beetle infected trees in the park.

W. M. Andres, a farmer of the North Howell Prairie district near Salem, suffered the loss of his right hand when a powder charge which he had gone to investigate exploded.

Fire which started in the varnish room of the H. L. Stiff Furniture company warehouse at Salem resulted in damage to the building and contents estimated in excess of \$5000.

Total fire losses in Oregon for the month of March, 1930, was \$241,217, or \$8687 more than in March a year ago, according to a statement issued by the state fire marshal recently.

Medford sportsmen are making an effort to limit the catch of eastern brook trout in Fish lake from 15 to 10. Over 1000 fine trout were taken from the lake in one Sunday by 100 anglers.

The Farmers' Co-operative Creamery company, with headquarters in Payette, has authorized the erection of a creamery plant in Union county, presumably at La Grande or Union.

A hen egg, broken open for someone's breakfast by Mrs. S. Huovinen in a restaurant in Portland recently, revealed a small egg, about half the usual size and with a hard shell, inside the outer covering.

Curry county sent to the state treasurer a check for \$9100, covering its first half taxes for the year 1930. Curry is the first county in Oregon to remit its first-half taxes in full to the state treasury department.

Arthur T. Yeaton, for more than 61 years a resident of Salem, and owner of some of the Willamette valley's finest early day horses, celebrated his 90th birthday anniversary at his home in Salem a few days ago.

A left to the jaw of Henry Ramsey, young pugilist-road worker of Enterprise, in the eighth round of a boxing match on a card at Enterprise, resulted fatally. The blow, delivered by Herbert Thompson of Wallowa, broke Ramsey's jaw.

The Fort Rock district of the Deschutes national forest, once considered valueless for grazing purposes because of a shortage of water, will provide forage for 18,230 sheep this year. A few years ago only two flocks were pastured in the dry area. In the coming season every allotment will be occupied. Reclamation of the arid district for grazing purposes was made possible through adoption of stockmen of a system of hauling water in tanks mounted on trucks.

THE MARKETS

Portland
Wheat—Big Bend bluestem, \$1.16½; soft white and western white, \$1.04; hard winter, northern spring and western red, \$1.02.
Hay—Alfalfa, \$20 per ton; valley timothy, \$20.50@21; eastern Oregon timothy, \$23.50@24; clover, \$17; oat hay, \$17; oats and vetch, \$17.50@18.
Butterfat—33@37c.
Eggs—Ranch, 21@24c.
Cattle—Steers, good, \$10.75@11.25.
Hogs—Good to choice, \$10@11.25.
Lambs—Good to choice, \$8.75@9.50.
Seattle
Wheat—Soft white and western white, \$1.06; hard winter, western red and northern spring, \$1.05; Big Bend bluestem, \$1.18.
Eggs—Ranch, 25@29c.
Butterfat—38c.
Cattle—Choice steers, \$9.00@10.50.
Hogs—Prime light, \$11.30@11.50.
Lambs—Choice, \$9@10.
Spokane
Cattle—Steers, good, \$10.15@11.50.
Hogs—Good to choice, \$10.75@11.
Lambs—Medium to good, \$9.50@10.

Returns from the intangibles and excise tax enacted at the 1929 legislative session will aggregate approximately \$1,850,000, according to announcement made by the estate tax commission. The time for paying both of these taxes has expired.

Three Baker men caught a 200-pound sturgeon on Snake river near Home. The three, Dr. C. J. Bartlett, W. D. Carter and Bud Blakely, set the bait Sunday and Monday afternoon the giant sturgeon took the bait and was landed after a four and a half hour struggle.

Between 85 per cent and 90 per cent of the taxpayers of Baker who have paid their taxes during the last few weeks have paid them in full despite the fact that they are required to pay only one-half of their taxes by May 5, William Pierce of the tax department announced.

It has been announced that the old Garity blacksmith shop was to be torn down to make room for the construction of a new building. The old shop is one of the early landmarks of La Grande, having been built over 40 years ago. Garity has operated the shop for 30 years.

At a meeting of the Newport Community club plans were outlined to put on an intensified clean-up program. The city park was taken over by the club, and arrangements perfected to spend several hundred dollars beautifying the grounds and painting up the buildings.

To defray the expense of a luncheon to be served farmers of Lane county when they meet June 3 at Eugene at the dedication of the Oregon Electric Railway company's special dairy demonstration the Eugene chamber of commerce has asked the county court to appropriate \$250.

Excavation for the new cell block to be erected at the Oregon state penitentiary in Salem this year was started under the direction of Henry Myers, superintendent of the institution. It is proposed to have the structure completed and in readiness for occupancy late in the year.

Dan Cupid did not fare so well in his battle with the divorce mill during the month of April, according to a report issued by County Clerk Ryan, of Oregon City, which revealed that there were 42 divorce cases filed and 25 decrees granted. Fifteen marriage licenses were granted.

An eight-legged lamb is on display at the First National bank of Heppner. The lamb was born on the Hynd Brothers' ranch at Cecil, below Heppner, and lived a few minutes. It consists of one perfect body, with the hind quarters and front legs of another body attached to this.

Mrs. Mary Gilkey, 84, who lives on the farm where she was born in the Webfoot vicinity, near Dayton, and bears the distinction of being the oldest white child born in Yamhill county, received the honor of being chosen by the Oregon pioneers to act as queen of their annual gathering held at Champoeg May 3.

Jim Rayl and Fred Freeman, after two hours of trolling above the bridge at Oregon City without a strike, had just about decided to give it up. They saw plenty of salmon, as the fish were jumping high out of the water, but not one came near their lines. Suddenly one of the Chinooks shot high out of the water and landed in their boat. They subdued it.

Rhododendrons, wild azaleas, wild lilac and other flowering shrubs and plants in Curry county are now in full bloom. The entire countryside is ablaze with bright colors, and fragrance from the blossoms fills the air. The Oregon Coast highway for many miles is lined with this beautiful flower garden and tourists stop and view the sight in amazement.

New pear blight infections are making their appearance in a number of the orchards of Rogue river valley, according to L. P. Wilcox, county fruit agent. He says that the rain, which has been valuable to all crops in the valley the past week, has created ideal conditions for the spread of the disease, and under such conditions it is difficult to detect new infections before considerable damage is done.

Due to numerous conflicting factors, the committee working on plans for the proposed strawberry festival at Roseburg, announced that a decision was reached to call off the carnival this year. The plans, it was stated, were begun too late to put into effect the homecoming feature, and due to other attractions scheduled for the same time it was decided to devote all efforts to the land products show in the fall.

The Kitchen Cabinet

(©, 1929, Western Newspaper Union.)
There is music for lonely hearts nearly always;
If the music dies down there is silence.
Almost the same as the movement of music,
To know silence perfectly is to know music.
—Carl Sandburg.

A FEW SANDWICHES

Any kind of leftover meat: hamburger, tongue, liver or beefsteak, all make fine fillings for a hearty sandwich.

Hamburg Sandwich.—Broil the hamburger until fairly well done, sprinkle lightly with salt and pepper, add one tablespoonful of grated horseradish to each cup and one-half of steak, one tablespoonful of chutney and one-half cupful of minced celery tops. Spread generously between buttered slices of whole wheat bread.

Beefsteak Sandwich.—Fry one-half pound of steak to a good brown. Grind in a food chopper with one chopped, hard-cooked egg and two medium sized pickles. Moisten with mayonnaise. This makes one dozen sandwiches.

Sweetbread Sandwiches.—Take one pound of sweetbreads, cook and chop them, mix with two hard cooked eggs, chopped, one tablespoonful of lemon juice, four tablespoonfuls of mayonnaise, salt to season and a teaspoonful of finely minced celery leaves. Spread the bread with creamed butter, then the sweetbread mixture.

Summer Sandwich.—Slit finger-long rolls and spread with a dressing of chopped mustard pickle. Broil bacon and slip right from the pan into the opening, add a bit of crisp lettuce and serve at once.

Bacon Sandwich.—Dice and fry brown one-half pound of bacon which has been thinly sliced. Add seven green peppers which have been seeded and chopped. Drain from the fat and mix with mayonnaise and three small chopped pickles. Butter slices of whole wheat bread and fill with the bacon and green pepper. Serve hot.

Sandwich de Luxe.—Mince fine six thin slices of bacon after it has been browned to a crisp. Add one-half cupful of walnut meats and one dill pickle cut fine. Mix well, toast thin slices of bread on one side; on the untoasted side place a lettuce leaf and spread thickly with the above filling.

APPETIZING DISHES

The French masters of the culinary art have applied their art to all the simple foods with results that delight the epicure. These may help the housewife to introduce variety into her menu, using just the everyday things.

Scrambled Eggs Taruffe.—Simmer two cupfuls of canned tomatoes to which two teaspoonfuls of sugar has been added. Fry a slice of onion in four tablespoonfuls of butter. Remove the onion, season the tomatoes with salt and pepper, and add six eggs lightly beaten. Cook until the eggs are creamy.

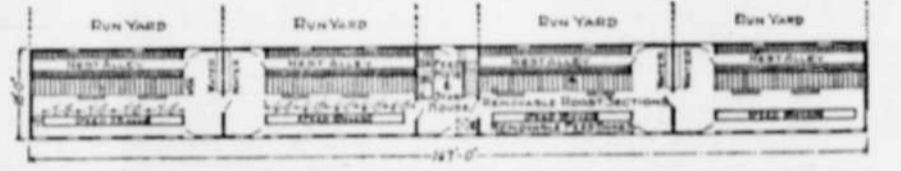
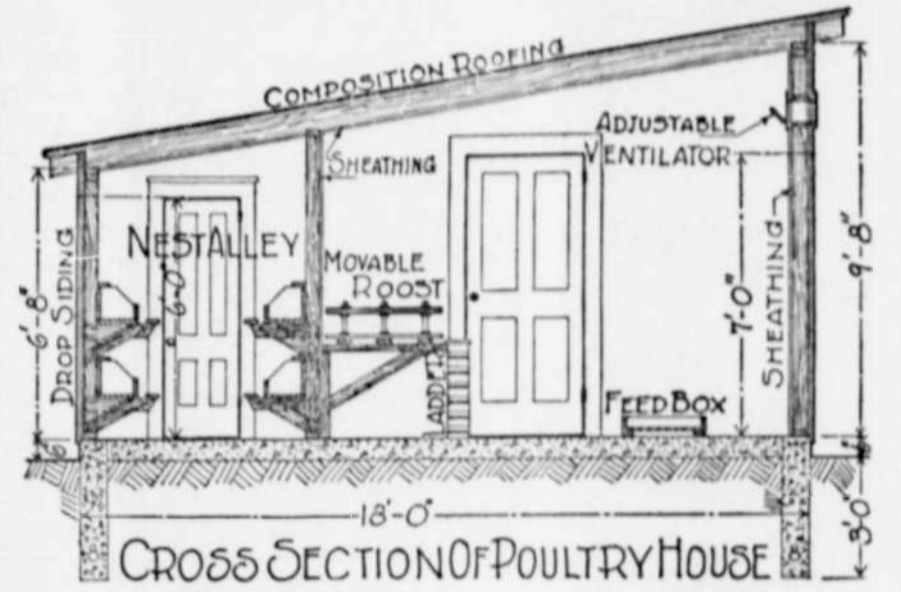
Roquefort Dressing.—This is a delightful departure from the ordinary and is delicious on firm head lettuce, quartered or cut into eighths. Mix six tablespoonfuls of olive oil, two tablespoonfuls of vinegar, one teaspoonful of salt, one-fourth teaspoonful of pepper, a dash of cayenne and sugar and one-fourth cupful of crumbled Roquefort cheese. Beat until smooth. Chill and serve.

Spicy Salad Dressing.—Mix together one-half cupful of vinegar (get the grapefruit vinegar if possible), add two tablespoonfuls of olive oil, one-half cupful of sugar, one teaspoonful of salt, a dash of paprika, one teaspoonful of minced onion, two tablespoonfuls of minced celery and two tablespoonfuls of minced sweet pepper. Chill for several hours, then beat thoroughly and serve with lettuce in a bowl that has been rubbed with a clove of garlic.

Cheese Souffle.—Take three tablespoonfuls each of butter and flour, mix well and add one-half cupful of scalded milk, one-half teaspoonful of salt, a few grains of cayenne, one-fourth cupful of grated cheese, three eggs beaten separately. Add the yolks to the hot mixture after removing from the heat then fold in the stiffly beaten whites. Pour into a buttered baking dish and bake twenty minutes in a slow oven. Serve at once.

Nellie Maxwell

Design for Poultry House That Will Provide Proper Housing for Flock



By W. A. RADFORD

Mr. William A. Radford will answer questions and give advice FREE OF COST on all problems pertaining to the subject of building work on the farm, for the readers of this paper. On account of his wide experience as editor, author and manufacturer, he is, without doubt, the highest authority on the subject. Address all inquiries to William A. Radford, No. 407 South Dearborn Street, Chicago, Ill., and only inclose two-cent stamp for reply.

The accompanying design is for a house for a farm on which poultry is recognized as an important source of the farm income. It is practical and modern in every way.

One of the first principles of successful poultry raising is to have plenty of fresh air for the flock. This house can be entirely opened on the south side. The east, west and north sides are built to keep out all drafts, droppings and tarred paper being used to make a tight wall. The days of the unventilated poultry house are past for the up-to-date farmer. The modern house, with plenty of fresh air, is a sure preventive of roup and the many other diseases that breed in the old type of henhouse.

The scratch room is located along the front of the house, so that the chickens get the benefit of the sunlight while feeding.

The roosts are placed along the back wall, well removed from the front opening so that there is no draft in the roosting quarters. The nest alley back of the roosts makes it easy to gather the eggs; and it is an advantage to have the roosts moved away from the wall, for warmth and to give less surface for the harboring of mites.

The ladder at the front of the roosts makes it possible for the heavier breeds of poultry and the young

stock to get onto the roosts. It also allows them to get off the roosts in the morning without jumping to the hard floor. Every one who has had experience with poultry is acquainted with the troubles from sore feet that very frequently result from jumping off high roosts to a hard floor. As long as the hens are actually suffering from injury, their efficiency will be seriously interfered with. It is true that they may best be obliged to take some exercise in scratching for their feed, but they must be kept from all danger of positive injury and serious discomfort.

The large feed room completes the equipment. The floor and foundation are of concrete, making the house rat-proof and more sanitary. When a concrete floor is used, it is necessary to provide plenty of bedding. It adds to the comfort of the flock, especially in cold weather.

This is an attractive house in external appearance, and of a design that will fit in well with the rest of the buildings of almost any modern farm group.

Attractive Nook for Breakfast Described

In this age of continual rush, especially at the breakfast hour, a small corner attractively arranged will do more to start the day right for the overworked business man who often eats his first meal of the day in the solitary state. What is more depressing than a big dining room with himself as the sole occupant?

In the breakfast nook, built along Spanish lines, there is a small alcove off of the sun porch. It has brown beams—in fact, a continuation of the ones in the dining room and hall. The spaces between are a greenish yellow plaster. Across one end there is a built-in seat stained green and upholstered in yellow fabricoid.

There is a narrow refectory-type table in brown stained wood and a chair to match. You see, provisions are made for the rest of the family to join father, but the head of the house often prefers solitude.

A casement window about fills the end of the alcove. It has quaint inside shutters, also stained green. Between them there is a box-pleated valance of the yellow fabricoid. The window panes are leaded triangles. In summer time a vine drapes itself around them. Several Italian pottery

flower holders are on the walls and also a small electric clock, which stands on a corner cupboard painted a bright yellow.

The floor of the ideal nook is made of multi-colored tiles, six-sided ones that are colorful. On the sun porch there is a wee fountain that trickles merrily, and at night it has an illuminative feature that the guests enjoy, especially when the other lights are turned off.

Breakfast china for the home is so reasonably priced that frequent changes may be made as an enticing lure to the man who has little appetite. Physicians and nurses are realizing what a good influence on the body and mind that pleasing atmosphere has. These authorities on health tell housewives to make their home gay, teach the children to be happy and be gay themselves.

Bath, Kitchen Are Most Neglected Home Units

Too often in planning a home the bathroom and kitchen are neglected. Yet these rooms, almost more than any other places, should possess an air of refinement and sanitation which will leave its impress upon everyone who enters them.