# WALTER EVANS NOT IN RACE FOR JUDGE

Friends Solicit District Attorney to Become Candidate for Judge Morrow's Place.

IS RECOMMENDED

Be Urging Appointment of H. M. Esterly, National Committeeman, as U. S. Attorney.

Evans said yesterday, however, it was improbable he would try for the Judgeship, although he confessed a place on anily, atthough he contensed a piace on the circuit bench offered considerable attraction to him. Besides, he has three years yet to serve as District Attorney, his term of office not ex-piring until January, 1921. "I am not inclined seriously to con-sider the suggestion of my friends that becomes a candidate for Circuit Judge."

at this time," said Mr. Evans yesterday. "Under certain conditions I
might be willing to make the race for
this office, but I still have nearly
three years to serve as District Attorney and am entirely satisfied where

Arthur C. Dayton. District Judge, has let it become generally known that he will oppose Judge Morrow for re-election. Neither Judge Dayton nor Judge Morrow, however, has an-nounced his candidacy to date.

United States Senator Chamberlain has recommended to Attorney-General Gregory the appointment of Bert E. Hansy as United States Attorney for Oregon. This was done just before Senator Chamberlain last week underwent an operation for appendicitis. In the meantime Postmaster Myers and a few other close friends of the late Senator Lane are striving to block the appointment of Haney, say friends of the latter. Those who would keep the the latter. Those who would keep the job from Haney are boosting H. M. Esterly, Democratic National committeeman, for the appointment.

Ralph E. Williams, Republican National committeeman for Oregon, who recently returned from a meeting of the National committee at St. Louis, will announce his candidacy for reelection some time next week.

D. Cusick, State Senator from Linn County, was in the city yesterday in the interest of his candidacy for the Republican nomination of State Treasnomical and businesslike administration of the state government, as a member

rural credit law into effective opera-

Mark W. Peterson, who will ask for a second term as Constable, will be op-posed in the Republican primaries for the nomination by L. E. Beach, a vet-eran of the Spanish-American War. Political gossip is to the effect that

Political gossip is to the effect that Will H. Daly, ex-City Commissioner, who has been considered a probable candidate for County Commissioner, may yield to the wishes of friends and seek the Republican nomination for Sheriff against T. M. Hurlburt, incumbent of the office, who will seek election for the third term.

W. W. Hall, real estate man and ex-County Clerk of Marion County, ex-pects next week to announce his can-didacy for County Clerk against the incumbent of that office, Joseph W. Beveridge. Mr. Hall already is planning a vigorous campaign.

William A. Carter, a lawyer with of Certain Democrats of Oregon Said to ing and a former member of the Oregon Legislature, is seriously consider-ing becoming a candidate for Circuit Judge to succeed Judge Gantenbein. Mr. Carter was candidate for the Re-publican nomination for Governor four years ago.

"Adams Withdraws" was the headline District Attorney Walter H. Evans has been asked several times in the as a candidate for Republican National last two weeks to become a candidate committeeman. Ever since City Treas-for Circuit Judge against Robert G. urer William Adams has been busy ex-plaining to those of his friends who Evers easily vestersiay, however, it was papers that this particular headline did not refer to him or his candidacy for State Treasurer. Mr. Adams says he is still in the race without the slightest idea of quitting.

Another Senatorial possibility from Multnomah County is W. W. Banks, lawyer and president of the Multnomah Club. Mr. Banks is nursing an ambi-

Interior of Cashmere and Furnishings Entirely Destroyed.

WENATCHEE, Wash., Feb. 28 .- (Special.)—Fire early this morning broke out in the interior of the Cashmere Hotel. It originated under the dining-

BAKER FOR WAR BUDGET Committee to Be Named to Take

mercial Club for tomorrow evening for the purpose of organizing a central war budget committee.

Naval Tug Lost With 29 Men Declared Unseaworthy.

ROUSES DANIELS

Secretary of Navy Orders That Official Investigation of Disaster Off Coast of Maryland Be Conducted.

WASHINGTON, Feb. 28 .- Investigaion by a naval board of the sinking of the naval tug Cherokee with a loss of 29 lives was ordered today by Secre-

tary Daniels.

The Secretary said he had called the attention of the board particularly to published reports that the Navy had been warned that the Cherokee was unseaworthy.

Secretary Daniels disclosed that the Cherokee, when she foundered on Feb-ruary 26, was en route to the Washing-ton, D. C., Navy-yard to load guns and supplies for transportation to a South-

ern port.
The missing officers of the Cherokee are: Lieutenant (junior grade) E. D. Newell, U. S. N. R. F., the commanding

Naval Reserve force:
Ensign E. Gehring, New York City.
Ensign D. B. Baxley Jersey City, N. J.
Boatswain Joseph F. McGoldrick,
erth Amboy, N. J. Quartermaster Herbert Martin Biddle, Philadelphia. Quartermaster Ridolph Frank Elbers, Irooklyn, N. Y. Regular Navy:

Chief Boatswain's Mate John Lennon New York.

miral Tappan, commandant of the Phil-adelphia Navy-yard, has begun an inestigation into the sinking of the na val tug Cherokee on orders from Washington. Twenty-nine members of the crew, including Junior Lieutenant Edward N. Newell, the commander of the vessel, were lost when it foundered off the Maryland coast. Lieutenant Newell's wife and Mrs. Elvira Martin, wife of A. A. Martin, a

second-class petty officer, who was rescued from the sea after the disaster, declared here today that their husbands had repeatedly informed them the Cherokee was unseaworthy.

"Many a time my husband told me the Cherokee wasn't safe," said Mrs.

Committee to Be Named to Take

Charge of All Drives.

BAKER. Or., Feb. 28.—(Special.)—
Mayor Palmer, chairman of the council of defense of Baker County, has called a meeting to be held at the Commercial Club for tomorrow evening for the purpose of organizing a central sink," Martin wrote. sink," Martin wrote

urer. Mr. Cusick is pledged to an economittee.

It is proposed to select a committee to take charge of all drives for war of the state government, as a member of the State Board, if elected, and promises to assist in putting Oregon's raise the whole amount.

LONDON, Feb. 28.—The British hospital ship Gienart Castle had 182 perpital ship Giena

gating 38, have been landed at Swan-sea, Milford and Pembroke. None of the others has been heard from. The missing include about seven female

HEARST LIE IS EXPOSED

Britain Still Bars Publisher's Pa pers and Service From Country.

TORONTO, Ont., Feb. 28 .- (By Cathe report that the ban has been lifted on the Hearst publications or the In-ternational News Service," said Colo-nel Chambers, chief press censor for Canada, in reply to a question on this point. "I am aware of the fact that a report of this kind has been circulated, but there is not a word of truth in it. The regulations are still being rigidly enforced, both in Great Britain and in Canada."

The International News Service on February 15 sent out the following dis-WASHINGTON, Feb. 15 .- The International News Service today was of-ficially restored to the mails and cable privileges on all lines controlled by Great Britain, its colonies and its al-

CROP 50 PER CENT LARGER

Baker County Agricultural Agent Makes Survey of 1918 Wheat.

BAKER, Or., Feb. 28,—(Special.)— According to a survey of the wheat acreage in Baker County compiled y County Agricultural Agent Henry weed tonight, this county has 50 per ent more wheat under cultivation in 1918 than it had last year.

Mr. Tweed, who returned this even-ing from a trip over the county with W. B. Oldham, grain expert, from the Government experiment station at Corvallis, says that \$0 per cent of the farmers in Baker County have organized for the purpose of eradicating grain diseases, and that the cleanest crop of wheat ever produced here should be shipped out this year.

### PHILADELPHIA, Feb. 28.—Bear-Ad- PRISONER'S RELEASE ASKED

Friends Circulation Petition in Be half of Aberdeen Realty Dealer.

ABERDEEN, Wash., Feb. 28 .- (Special.)—A petition aiming to secure the release of Curtis Friedlander, Aberdeen realty dealer, held at Tacoma by Fedral authorities on charges of making unpatriotic remarks, was placed in cir-culation today by a younger brother. If a large number of petitioners can be secured it will be forwarded to the Federal judge. The petition sets forth that none of the signers has heard Friedlander make unpatriotic remarks and that they know no reason why he should be interned.

BURGLAR PUTS UP FIGHT

ened by Negro Under Bed.

ing-Back It With Your Dollars.

The Third Liberty Loan Is Com-

A FEW words with you about my \$15 and \$18 clothes.

-These clothes I offer you have not suffered in quality on account of rising costs. My orders were placed long ago, at satisfactory prices, therefore I can and do give you right now the old-time quality at no advance in price.

-So certain am I of the worth of these \$15 and \$18 clothes that I still maintain my offer of your money back if you're not satisfied with them in every particular.

-Men, here are scores of patterns; the range of sizes is complete, and there are models to please men of all tastes. If you want to spend less than \$20 for clothes, you cannot do better than to buy these.

Shown on the Third Floor

was discovered under the bed in the Santa Fe, N. M., of Willard S. Allen, Burlough apartment early this morn-indicted here 15 years ago for embez-ing. After a noisy and violent fracas zlement of \$110,000 for mthe Preachers'

closed the window and, finding the day. Allen, who was treasurer of the room ransacked, investigated to see if his valuables were missing. On approaching the bed Mr. Burlough saw two big eyes glaring at him under the bed. The struggle followed. Frank will will be struggle followed. Frank will saw serverted lates. Williams, colored, was arrested later in the day and was identified by Burlough as the burglar.

Embezzler, Fugitive, Dead.

the negro crashed through a glass door Aid Society, a corporation formed to panel and escaped.

Aid Society, a corporation formed to panel and escaped. aid sick, infirm and aged members of Awakened by a strong wind blowing over her face, Mrs. Burlough found the window near her bed open. She aroused her husband. Mr. Burlough nounced in a letter received here to-

Work on New Hotel Begun.

CAMP LEWIS, Tacoma, Feb. 28 .-Ground was broken yesterday for the new \$500,000 hotel to be built at Greene Park, Camp Lewis' new amusement center. The first spadeful of dirt was at turned over by A. O. Benson, of Seat-

tle and Portland, manager of the com Murderer Gets Life Term

YORK, Neb., Feb. 28.-Louis Wa Chobar was today sentenced to life imprisonment for the murder of Albert Blender. Chobar's defense was the un-

Hirsch Trial to Be Postponed.

ATLANTA, Gs., Feb. 28 .- Mrs. Margaret Hirsch, indicted jointly with J. W. Cook, who was convicted yesterday of attempted blackmail of Ass G. Candler, millionaire Mayor of At-lanta, will not be tried this week.

### Kindly Try Some of These Recipes

# MANY WAYS TO USE

BARLEY BREAD. cups whole wheat flour. cups Cream of Barley. cup water.

teaspoon salt. cup milk. tablespoons molasses. I tablespoons molasses. Ye cake yeast.
Boil milk and water and cool; add molasses, salt and yeast mixed with a little cold water, attr in flour and Cream of Barley which have been alfted together. Kneed to a soft dough, adding more flour if necessary. Cover and let rise until the mixture is double its bulk. Kneed a second time, form into loaves, place in well-greased pans and let rise a second time until dough has doubled its bulk. Bake in a hot oven from one-half to one hour, depending on size of loaves.

BARLEY MUSH BREAD.

2 cups Cream of Barley,
2 cups cold water.
Heat slowly, stirring until mush
boils, cool it and add 2 level teaspoons sait, 2 teaspoons sugar, mixed
with 1 compressed yeast cake. Stir
and kneed into mixture 2 cups wheat
flour previously sifted. Put dough
into well-greased bread pans at
once, set in warm place. When double its bulk bake one hour in moderate oven. 2 cups Cream of Barley.

BARLEY SPOON BREAD. cup sait pork cut in %-inch

erate oven.

cubes.

4 cups boiling water.

2 or I eggs.
I cup Cream of Barley.
Cook salt pork in sauce pan until slightly brown, add water and when boiling sprinkle in Cream of Barley, stirring constantly. Cook in a double boiler one hour, cool and add well-beaten eggs. Turn into buttered dish and bake in a moderate oven a hour.

# BARLEY MUFFINS-L

cup whole wheat flour. cup Cream of Barley.

teaspoon sait. teaspoons baking powder.

I teaspoons baking powder.

I egg.
It cups sour milk.
It teaspoon sods.
I tablespoons drippings or lard.
Sift flour, Cream of Barley, salt and baking powder. Dissolve soda in a little cold water and add to sour milk. Combine flour mixture and add sour milk, add beaten egg and melted fat. Bake in muffin pans in a moderate oven.

## BARLEY MUFFINS-IL

BARLEY MUFFINS—II.

1 cup sour milk.
1 teaspoon sugar.
2 teaspoon sods.
2 teaspoon sods.
2 tablespoons melted fat.
2 tablespoons melted fat.
2 tablespoons baking powder.
Beat egg, add sugar, salt and soda dissolved in a little cold water. Sift flour and baking powder together and combine with first mixture. Add the melted fat and beat well. Bake in well-greased muffin pans until thoroughly done, a bout one-half hour, depending upon the size of the muffins.

## DATE MUFFIXS.

Prepare batter as for barley muf-fins. Add % cup of dates, seeded and cut in small pieces. Noto-Raisins currants, figs, nuts, apples or any other fresh berries may be substituted for dates and make most delicious muffins.



REAM OF BARLEY is a distinctive and delicious cereal manufactured from premium barley grown in certain sections of the Northwest which are particularly favored by climatic conditions for the culture of a perfect grain.

Cream of Barley contains all the nutritious elements of barley, centuries famous as the principal food of conquering nations and sturdy people.

Cream of Barley is made from pure pearl barley, granulated, refined and re-refined for your use. It is thoroughly sterilized by sufficient heat to give it a delicious toasted flavor, which adds greatly to its popularity and made it one of the principal selling breakfast cereals throughout America.

This process removes nearly all the moisture, so that in Cream of Barley you buy almost solid nutrition. For this reason most housewives call it the cereal that "goes farther."

Cream of Barley is the easiest digested of all cereals—its nutritive content is very high it's delicious and economical and every package consumed saves just that amount of wheat for armies overseas. Order a package today. FOR SALE BY ALL GOOD GROCERS.

### Kindly Try Some of These Recipes

### MANY WAYS TO USE CREAM OF BARLEY

BLUEBERRY MUFFIN. Prepare batter same as for barley muffins I, using 2 tablespoons less of milk and 1 tablespoon more of sugar. Drain juice from canned blueberries until there is one-half cup of berries. Add to batter and bake same as ordinary muffins.

Note—Any canned fruit may be substituted for blueberries.

FRIED BARLEY BALLS.

1 quart boiling water.
14 cups Cream of Barley.
2 small eggs.
1 teaspoon salt.
1 tablespoon butter.
Cook Cream of Barley in boiling salted water at least one hour in double boiler. Cool, add butter and well-beaten eggs. Form into balls 115 inches in diameter, roll in flour and fry in deep fat. Serve with syrup and butter.

BARLEY PONE.

I cup hot boiled hominy grits. 2 cups milk. 3 tablespoons butter.

3 tablespoons butter.
2 eggs.
14 teaspoon salt.
1 cup Cream of Barley.
2 teaspoons baking powder.
Add to cooked hominy grits the milk and butter. Cool and add salt.
Cream of Barley and baking powder sifted together, then the well-beaten eggs. Pour into buttered dish and bake in a moderate oven 15 minutes. Cut in triangular pieces and serve in dish in which baked.

BARLEY SCONES. 1 cup whole wheat flour, 1 cup Cream of Barley.

I cup Cream of Barley.

½ teaspoon sola.

½ teaspoons lard or beef drippings
2 teaspoons baking powder.

Sift flour, Cream of Barley, salt
and baking powder together and
work in lard with tips of fingers or
two knives. Dissolve soda in a little
cold water and add to sour milk.
Combine flour mixture and sour milk
to form a soft dough. Turn out on
a well-floured board, kneed slightly,
roll to half-inch thickness; cut in
diamond shapes and bake in a hot
oven.

BARLEY TAPIOCA PUDDING.

5 tablespoons pearl tapioca. 4 cups scalded mflk. 4 tablespoons Cream of Barley.

4 tablespoons Cream of Barley.
½ cup molasses.
1 teaspoon salt.
2 tablespoons sugar.
2 tablespoons butter.
1 cup milk.
Soak taploca two hours in cold water to cover. Pour scalded milk over Cream of Barley and boil three minutes. Add taploca, drain from water, add molasses, butter, salt and sugar; turn into buttered pudding dish and pour over remaining milk, but do not stir. Bake in a moderate oven two hours.

BARLEY PUDDING.

5 cups milk.
½ cup Cream of Barley.
½ cup molasses.
½ teaspoon salt.
½ tablespoons sugar.
1 teaspoon ginger.
Scald the milk, pour this over the Cream of Barley and cook in double boiler 20 minutes; add molasses, salt, sugar and ginger. Pour into buttered pudding dish and bake two hours in a slow oven. Serve either hot or cold with cream.