

### CALIFORNIA FARMERS DEALT A HARD BLOW BY RECENT STORMS

#### Samuel Hill Returns From Trip; Gives Views Upon Roads System.

"The recent floods in southern California did great damage," said Samuel Hill, president of the Home Telephone & Telegraph company of Portland, today. Mr. Hill has just returned from a trip to San Francisco, Santa Barbara and Los Angeles.

"Orchardists and farmers feel though," added Mr. Hill, "that the thorough saturation of the ground will result in wonderful crops. California will recover from the effects of the floods as she always does from misfortune. The spirit of the people is indomitable. A number were drowned in the vicinity of Santa Barbara. One of the saddest events that came under my notice was the drowning of Louis Jones and wife who were walking along the Montecito road. The water passed down the main street of Santa Barbara in such a flood that it was impossible for pedestrians to cross the street."

#### Marooned Seven Days.

"I was marooned there for seven days and was not able to make any automobile trips except over the paved streets of the city."

"I did manage finally to go from Santa Barbara to Los Angeles between the two great storms."

The special object of Mr. Hill's trip was to secure the cooperation of California in having the new highway to be constructed along the coast designated as the "Pacific Highway." It has been so named by Oregon, Washington, British Columbia, Canadian Yukon and Alaska.

"There was an old mule trail," said he, "from Los Angeles running from mission to mission. It went over the Casita pass. The new highway is to go along the Rincon. The old highway

was called El Camino Real, the King's Highway or the Royal Road. Many have a sentimental fondness for the old name, but the modern progressive ones are anxious to join their neighbors on the north and utilize the name "Pacific Highway" which is the proper name to use. A tourist from the east could at once identify the Pacific Highway. The average chauffeur would never know what El Camino Real meant. In other words it is the old against the new.

#### Tourists Will Come.

"A meeting of southern Californians interested in the new highway will be held at Los Angeles March 7, and I would suggest that all those in Oregon who are interested and who have not communicated with the Los Angeles Chamber of Commerce address their communication to Frank Wiggins, secretary of the Los Angeles Chamber of Commerce.

"I do not hesitate to say that with the Pacific Highway finished, north and south, Oregon, Washington and Columbia river scenery will be the mecca for tourists from the west, just as Santa Barbara is for those from the north."

"I addressed several audiences while

in the south, showing pictures of the Columbia river and other northwest scenery. At Santa Barbara I was told I had one of the largest audiences ever assembled there for a like purpose. Among those present was H. S. Pritchett, president of the Carnegie Foundation and formerly head of the Boston Institute of Technology; E. P. Ripley, president of the Atchafalaya road; Miss Edna Rich, principal of the normal school, and many other old travelers.

#### Columbia County Planned.

"I do not hesitate to say that no pictures like these have ever been shown and everybody expressed a desire to go north and see for themselves if the road would permit.

"I am more than pleased over the action of Columbia county in its decision to contribute towards the construction of the Columbia Highway and desire to congratulate not only the counties affected but the city of Portland and the state of Oregon on the early completion of the new highway from Cascade Locks to the sea."

I hope that the people of Hood River, who are clever and progressive, will prevail and that Hood River county will be on the map. It will, of course, inconvenience people coming from California to cross the Colum-

bia river twice, but that can be done and will be done if no other way is provided.

"The Journal can safely say to Oregonians that if they will stand by the present order of things Oregon will in five years have the best and cheapest built roads anywhere in the west."

#### California System Scored.

"My observations carried on from year to year in California lead me to believe that Oregon is moving slowly but surely in getting value received for money spent in road improvement and is getting a class of roads not surpassed anywhere.

"I never saw in the same distance so many examples of bad construction and bad drainage as exists between Los Angeles and Santa Barbara. Literally the mistakes made there have cost a sum so great that I hesitate to state it, and I wish to urge on the people of Oregon that as taxes increase and burdens become heavier they should not change to a make-shift plan of construction of inferior roads. The California engineers know that the roads they are building will not last. They have been called on to spend \$18,000,000 over a given number of miles of road. It is not possible to cover that many miles and build a durable road.

This is no reflection on the engineers, because their work has been outlined and made mandatory for them."

#### WASHINGTON COUNTY JURY LIST DRAWN

Hillsboro, Or., March 6.—County Clerk Luce and Sheriff Reeves have drawn the jury panel for the March term of court. The men selected are scattered all over Washington county, and is getting a given number of miles of road. It is not possible to cover that many miles and build a durable road.

Jury will be selected, the balance to act as trial jurors. Those drawn for jury duty are: Bert L. Doane, farmer, Forest Grove; Charles Farnham, farmer, Hillsboro; Oliver F. Sheridan, farmer, Beaverton; John Olson, farmer, Portland, route 2; William Thornburgh, farmer, Banks; Arthur Flint, farmer, Beaverton; Joseph W. Kyle, farmer, Gales Creek; George Sloan, farmer, Forest Grove; W. P. Brooks, farmer, Beaverton; H. T. Buxton, farmer, Forest Grove; George C. Thompson, farmer, Portland, route 3; Edward H. Morton, merchant, Hillsboro; Harry A. Richards, farmer, Beaverton; John A. Olson, farmer,

Hillsboro; Charles Casteen, farmer, Sherwood; W. P. Vanderzanden, farmer, Forest Grove; A. W. Wright, farmer, Sherwood; John Wunderlich, farmer, Banks; Leo Schwabder, farmer, Mountlake; Ralph Fritz, farmer, Hillsboro; H. W. McDonald, farmer, Tigard; C. M. Schofield, farmer, Timber; Ben Dooley, blacksmith, Banks; Fred Gordon, farmer, Cornelius; Ernest Olson, farmer, Gales Creek; Henry Cop, farmer, Forest Grove; Andrew Anderson, farmer, Hillsboro; Jacob H. Sheerer, jeweler, Forest Grove.

#### STOCKTON CHIEF GETS \$1500 FOR DOING DUTY

Boston, March 6.—The city council of Lynn voted today to pay the \$500 reward offered for the arrest of William A. Dorr, convicted of the murder of James Marsh, a wealthy soap manufacturer of that city, to Chief of Police Briare of Stockton, Cal. This means that the reward of \$1000 offered by Marsh's relatives for the arrest of his slayer also will go to Briare.

## Hundreds of Women Will Leave Home TOMORROW TO DO THEIR BUYING AT THESE RECORD-BREAKING PRICE REDUCTIONS

### SCAN THE LIST

MEAT AND FISH		BUTTER, EGGS, CHEESE		FRUITS, VEGETABLES	
Loaf Steak, lb.	12c	Skamokawa Butter, 2 lbs.	70c	Bananas, doz.	15c
Roast Beef, lb.	12c	Oregon Mist Butter, 2 lbs.	70c	Sweet Oranges, 2 doz.	25c
Rolling Beef, lb.	10c	McMinnville Butter, 2 lbs.	70c	Eating Apples, doz.	15c
Shoulder of Spare Ribs, lb.	10c	Elgin Butter, 2 lbs.	70c	Fancy Lemons, doz.	25c
Veal Breast, lb.	12c	Clear Creek Butter, 2 lbs.	65c	Pineapples, each	15c
Veal Roast, lb.	12c	Corvallis Butter, 2 lbs.	70c	Florida Grapefruit, 4 for	25c
Leg of Mutton, lb.	10c	Oregon Bulk Butter, 2 lbs.	65c	Figs, 3 lbs.	25c
Mutton Chops, lb.	10c	Best Fresh Cube Butter, 2 lbs.	65c	Dates, lb.	10c
Mutton Stew, lb.	10c	Best Ever Butter, 2 lbs.	65c	Green Asparagus, lb.	25c
Hamburg Steak, lb.	10c	Panama Butter, 2 lbs.	65c	Rhubarb, 2 lbs.	25c
Choice Corned Beef, lb.	10c	Lauricwood Butter, 2 lbs.	65c	Cauliflower, each	10c-15c
Picnic Hams, lb.	17c	New Zealand Butter, 2 lbs.	65c	Splitch, lb.	5c
Sugar Cured Hams, lb.	12c	B. & M. Special Butter, 2 lbs.	60c	Celery, bunch	5c
Sugar Cured Bacon, lb.	12c	Gold Bond Butter, 2 lbs.	60c	Lettuce, head	5c
Salt Pork, lb.	12c	Fresh Dairy Butter, 2 lbs.	55c	Radishes, 3 bunches	25c
No. 5 Compound	50c	Fernside Butter, 2 lbs.	55c	Green Peppers, 2 lbs.	25c
No. 5 Pure Lard	50c	Guaranteed Eggs, doz.	25c	Sweet Potatoes, 3 lbs.	10c
Chinook Salmon, 2 lbs.	65c	Eggs, 2 doz.	45c	Fancy Utland Potatoes, sack	30c
Salmon, 2 lbs.	65c	Edoat Cheese, lb.	40c		
Halibut, 4 lbs.	25c	Limburger or Cream Brick	40c		
Smelts, 2 lbs.	10c	Cheese, lb.	25c		
Black Cod or Sole, lb.	12c	Roquefort Cheese, lb.	30c		
Flounders or Herring, 3 lbs.	25c	Domestic Swiss Cheese, lb.	30c		
Crabs, 2 for	40c	Full Cream Cheese, lb.	25c		
Salt Cod, lb.	10c	Honey in 7 lb. pail	90c		
Salt Mackerel, 3 for	25c	Honey, comb	15c		
Crabs, 2 for	40c	1 lb. Canded Honey	50c		
Fresh killed Chickens every day.		1c Jar Honey	25c		
		4 cans Guaranteed Milk	25c		

#### GROCERIES

22 lbs. Granulated Sugar	\$1.00
5-lb. sack Hominy Grits	35c
Large Puffed Wheat	25c
4 lbs. Handy Cut Macaroni	25c
4 lbs. Dry Peaches	25c
3 cans Clams or Oysters	25c
3 cans Peaches or Apricots	25c
2 cans Tomato Soup	25c
New Orleans Molasses, gal.	\$1.00
7 bars Fancy Toilet Soap	25c

#### TEA, COFFEE AND SPICES

Lipton Yellow Label Tea, lb.	60c
Crescent Brand Cut Coffee, lb.	30c
Hoffman House Coffee, lb.	30c
Rose City Coffee, lb.	30c
Postum, reg. 25c, now	35c
3-lb. can Chocolate	80c
3 bottles Extract	25c
All Spices, can	25c
Arm & Hammer Soda	5c

#### BAKERY

Pumpernickel, 3 for	25c
Cinnamon Rolls, doz.	20c
Parker House Rolls, doz.	15c
Boston Brown Bread, 6 for	25c
Sunshine Cakes	25c-50c
Merry Widow Layer Cakes	50c

#### DELICATESSEN

Queen Olives, pt.	20c-qt. 35c
Dill Pickles, doz.	15c-3 for 25c
Sweet Pickles, pt.	15c
Sauer Kraut, qt.	10c
Imp. Noodles, 3 lbs.	35c
Imp. Macaroni, 2 lbs.	25c
Geccian Olive Oil, Laocedemontan Valley brand, pt.	50c; qt. 90c; gal. \$3.00

#### CANDY

Hand Made Chocolate Chips	30c
Saturday only	30c
Home Made Taffy, Sat. only	15c

#### WASHINGTON PUBLIC MARKET

CORNER FIRST AND WASHINGTON ST.

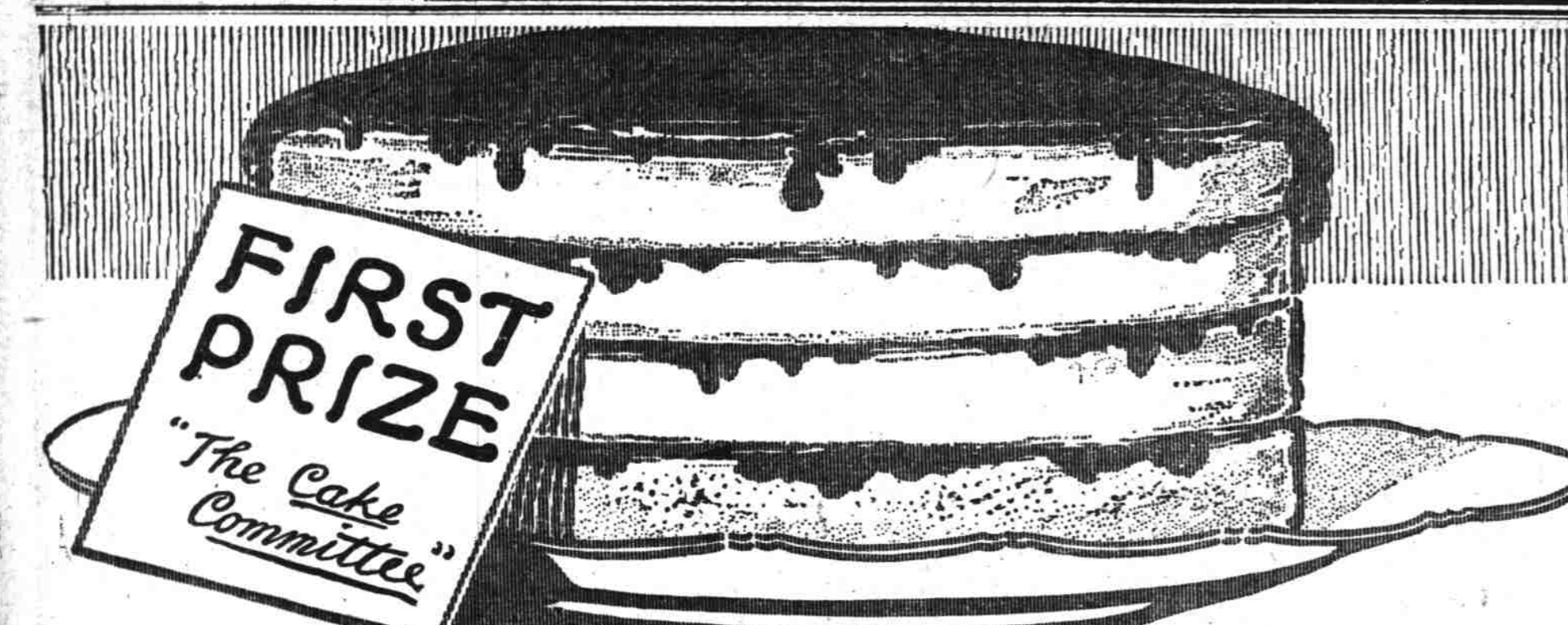
#### Why Don't YOU Madam

Make up your mind today that the very next time you'll say to your grocer send me a loaf of BUTTER NOT BREAD.

Made by L. S. Bakery, Cor. East 11th and E. Planders Sts.



Look for label on every loaf.



This cake, made by the Cottolene recipe, using *only* Cottolene for shortening, won the *first prize* three separate times at the Texas State Fair. Cottolene recipes are all winners, at home or elsewhere.

# Cottolene

Remember, however, that you do not need to use as much Cottolene as you would of butter or lard. Always use one-third less when cooking with Cottolene, for Cottolene goes much farther. You save money, any way you figure, if you cook with Cottolene, and your food is more wholesome and more digestible. If you will give Cottolene one fair trial, you will continue to use it for every-thing except on the table.

This is the recipe for the prize-winning cake, by Mrs. W. J. Stone, Dallas, Texas:

Three-fourths cup of Cottolene, 2 cups sugar, 3 cups flour, 1 cup milk, 2 teaspoons baking powder, 6 whites of eggs beaten to stiff froth, 2 teaspoons lemon extract. Cream 3-4 cup of Cottolene with sugar, add milk and flour alternately until well mixed, then add whites of eggs and extract. Grease tins and flour them; light the oven just as you place cakes in stove. Put all three layers in and cook at once. Let the cake cool an hour or so before icing. FILLING—Two cups sugar and just enough water to moisten, cook until it threads from the spoon. Beat whites of 2 eggs to stiff froth, pour the boiling syrup over the whites and beat constantly, then add 1 teaspoonful of lemon extract and 1-2 package shredded cocoanut, and ice your cake. If icing begins to get too stiff to ice add about 2 tablespoons of boiling water and beat well.

Give yourself the satisfaction of knowing what Cottolene can do. Order a pair of it from your grocer; also send to us for the interesting FREE Cook Book, HOME HELPS, written by five leading authorities. Write for it today

THE N.K. FAIRBANK COMPANY CHICAGO



# 8 SPECIALS 8

## FOR TOMORROW SATURDAY

Meats, Fish, Poultry, Fruits, Vegetables At Reduced Prices

Roast of Beef 12 <sup>c</sup> 1/2 Lb.	Roast of Lamb 8 <sup>c</sup> Lb.	Sirloin Steaks 16 <sup>c</sup> Lb.	Dressed Chickens 20 <sup>c</sup> To 25c Found
Boiling Beef and Sausage Meat 10 <sup>c</sup> Lb.	Very Fine Halibut 6 <sup>c</sup> Lb.	Fresh Oregon Creamery Butter 60 <sup>c</sup> Roll	No. 1 Oregon Potatoes 85 <sup>c</sup> Sack

# FRIEDMAN & GREEN

251 Morrison St. Bet. 2d and 3d. Opp. Roberts Bros.

## MEAT PRICES CUT

### For Saturday

AT FRYE & COMPANY'S CITY MARKET

106 First St., between Washington and Stark One Door North Washington Public Market

TOMORROW (SATURDAY) THE FOLLOWING BIG SPECIALS WILL BE OFFERED

Fresh Dressed Poultry Always on Sale

Choice Shldr. Veal Roast	12 1/2c	Oregon Ranch Eggs, 2 doz.	45c
Choice Shoulder Lamb	10c	Mount Hood Butter, 2 lbs.	65c
Choice Shoulder Pork Steak	14c	Full Cream Cheese	22c
Choice Steer Pot Roast	14c	Imported Swiss Cheese	30c

Wild Rose Hams and Bacon Are the Best

Look for the U. S. Purple Stamp — It Signifies PURITY and QUALITY

## Fairchild's New Market

228 WASHINGTON ST., BET. 1ST AND 2D

Sugar-Cured Ham, lb	16 1/2c
Sugar-Cured Bacon Backs, lb	17c
Sugar-Cured Breakfast Bacon, lb	17c
Pot Roast, lb	10c-12 1/2c
Hamburg Steak, lb	10c
Leg of Mutton, lb	12 1/2c
Leg of Lamb, lb	15c
No. 5 Pure Lard	60c
No. 10 Pure Lard	\$1.20

The Little Wholesale Butcher That Retail at Wholesale Prices

Dressed Poultry, Fresh Fish, Butter, Fresh Ranch Eggs

Yes—it's pure without a doubt, sir—Hops and malt and water, too. All combined by perfect brewing In a beer just right for you.

## Ye Olde Colonial Beer

Brewed by Henry Weinhard Brewery In large or small bottles—Phone for a case today. Main 72; A-1172.

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