

RIDDLE REMOVED AS COMMANDANT

Portland Man Will Be New Head of Old Soldiers' Home at Roseburg

George Riddle, commandant of the old soldiers' home at Roseburg, was relieved of his duties by action of the state board of control Wednesday, who appointed William M. Hendershott of Portland as his successor...

Mr. Riddle has been head of the home for three years. The appointment of Mr. Hendershott was recommended by the state department, G. A. R., providing that the board find it necessary to make a change...

Inmates of the home presented a petition to the board protesting against a change in superintendents. The petition declared that the request for the removal of Mr. Riddle was merely the work of agitators and that affairs were being conducted in a satisfactory manner.

The action of the board Wednesday followed a request made by Spanish War veterans at their convention in Grants Pass, that the case of John Maurer, an inmate who had been denied privileges of the home, it was alleged, be investigated.

PUBLIC SPEAKING CALLED SCIENCE

Dr. Powell Explains Contentions By Means of an Illustrated Chart

Public speaking can be reduced to a science, and is not altogether an art, according to Dr. C. E. Powell of Kimball College of Theology, who spoke at the Wednesday noon meeting of the Rotary club. His talk was aptly illustrated by means of chart diagrams.

"In speaking before the public, it is first necessary to bring the subject into the field of attention," Dr. Powell said. "Thoughts often fall to come in the proper sequence and it is only by linking the thoughts together that the desired effect may be obtained."

Dr. Powell described thought as a constant stream, subject to interruption. All mental objects are made up of sensations, he said. The law of association of ideas was held to be the law governing public speaking. Vividness, recency, repetition, contrast and comparison are the determining factors of this law, he explained. In order to impress an audience with a message, it is first necessary to make a choice of adequate words to express the ideas the speaker wishes to convey.

Dan Langenberg kept his promise and introduced the De Molay quartet, which provided the musical portion of the program. Several excellent numbers were enthusiastically received. Members of the quartet were Leonard Chadwick, first tenor; Harold Socolofsky, second tenor; Clifford Hulsey, first bass, and Charles Anderson, second bass.

Mr. E. B. Fletcher entertained a large crowd at the N. H. church last Friday evening, giving a reading and humorous talk to the young people. All report a fine time.

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Summer Fruits For Winter Dainties



Strawberries, Cherries, Currants, and Pineapples

Utensils Are Most Important For Success

WHAT housewife worthy of the name can watch the fruits of Summer ripening in her garden without a vision of these gifts of Nature imprisoned in glass and bringing fragrance and good cheer into the cold days of Winter?

This harvest cannot be gathered in without hard work, forethought and skill, but by learning from experience the hard work may be minimized, and skill will grow with practice. Forethought suggests that all as prepared in advance as far as possible. The ideal utensil for canning and preserving is one that is light, whose surface is impervious to the action of acids, which is easily and quickly cleaned. In enameled ware all these qualities have been combined and all the housewife has to do is to decide on sizes of preserving kettles. It will be found not only a convenience but an economy to have not less than two sizes and preferably three. The largest size will be used for canning tomatoes, whole peaches and the large plums. The second size is more convenient for small fruits and berries. Also for cooking the fruit down, into jams, or the making of jellies. While the smallest size is most useful for utilizing small quantities of fruit which would otherwise be wasted.

How to Make a Smooth Jam

An enameled ware colander is an acceptable adjunct to the canning campaign. A smooth jam is often obtained by rubbing the well cooked fruit through this colander. All jams need much stirring and long enameled ware spoons will be found especially well adapted to this service. Jellies and canned fruits need much skimming. Therefore be sure to provide an enameled ware skimmer. Last and not least comes the enameled ware ladle for dipping the fruit and jam into the jars or glasses.

The very first candidate in the garden for the honor of canning is that fruit-vegetable, rhubarb, or apple plant. It should be canned soon after it appears as it is then more tender and the acid is less sharp. If, however, rhubarb jam is wanted the stalks left over when the family appetite for rhubarb sauce has abated, may be used. Cut the rhubarb stalks into inch lengths, place in the enameled ware colander and wash very thoroughly by putting the colander under a cold water faucet and letting the water run over the rhubarb until all is clear. Place in an enameled ware preserving kettle with a very little water, cover tightly and put over a slow fire. When the rhubarb begins to get soft add granulated sugar in the proportion of one cup of sugar to one of the cooked rhubarb. Let all cook again, over a quicker fire and without covering the kettle. Stir until all is a smooth mass. By adding sliced bananas to this jam a richer preserve is obtained and one which is not common.

A Pineapple-Strawberry Combination

Pineapples come into market now in the early Summer and late Spring and are sufficiently reasonable in price at that time to be included in the list of early arrivals in the preserve closet.

Parse the pineapples and cut the fruit into small pieces. Put into an enameled ware preserving kettle and let it stand an hour or so. By that time enough juice will have been collected to make it unnecessary to add any water. Put the kettle on the fire, cover closely and cook slowly until soft. Then add sugar in proportion of a cup of sugar to one and a half of the fruit. Cook down, stirring constantly. A very delicious jam is made by combining pineapple and strawberries in equal parts of strawberries to the pineapple.

Strawberries are very good canned whole but even better in a preserve or jam. Best of all perhaps combined with raspberries. Raspberries are a most delicate and delicious fruit but they do not bear transportation well and cooked they are apt to be flat. For that reason they are better in conjunction with another fruit of more decided flavor like the strawberry. The berries should be carefully picked over, but not washed. Put them in an enameled ware preserving kettle, cover closely and let stand over night. In the morning cook briskly for half an hour, then add sugar cup for cup. Return to the fire and stir constantly until the berries are cooked down to a smooth jam. Raspberries can also be used with currants and with gooseberries.

Currant jelly will always be the best jelly made, though it must be admitted that the wild grape jelly is a close second to it, but that arrives at the very close of the canning season and does not come into this story. Every housewife has her own rule for currant jelly but one word may be said

here. The clearness of the jelly depends greatly upon how carefully it is skimmed while cooking. The enameled ware skimmer can get in good work on this process. For people who do not object to the many seeds of currants, the suggestion is made that spiced currants are very good with cold meat. Strip the currants off the stems, but do not wash, put in an enameled ware preserving kettle and cook gently until soft. Add sugar in the proportion of one cup of sugar to two cups of the cooked fruit. Put back on the stove and bring to a boil. Then add one tablespoonful whole cloves, the same of stick cinnamon broken up small and a pinch of red pepper. Let all boil up once again and put in jars while very hot.

The Right Way to Can Cherries

Cherries are one of the nicest and the prettiest of the preserves. For canning, cherries should be ripe but not soft, and the stones are not removed. Cherry jam may be made of the less perfect fruit and the stones are always taken out. The Morello cherry which is too acid for eating makes a beautiful and excellent jam. Pit the cherries and place in an enameled ware kettle, add sugar in proportion of cup for cup. Cook rapidly, stirring often until the jam is well cooked down. If there is a great deal of juice take some of it out with the enameled ware dipper and put in an enameled ware saucepan. Let it boil up quickly, skim carefully with an enameled ware skimmer and bottle while hot. This cherry juice will be found most useful for puddings, sauces in Winter.

In these suggestions the aim has been to bring to the attention of the housewife forms of preserving somewhat out of the ordinary routine. Thought and imagination on her part will readily provide her with schemes for other combinations of fruits. Such experiments are always interesting and often yield most excellent results. The fundamentals must be maintained, the right utensils for handling and cooking the fruit, great attention to straining and skimming, and careful management of the fire, not too hot, not too slow. Another important point is to preserve the color of the fruit, and enameled ware does that because of its acid-proof surface. For the same reason enameled ware is not discolored and it is easy to clean up when "it is all over."

Monday visitors at R. O. Dunne were Mrs. W. H. Baughman and daughter June. Mrs. Nels Johnson and daughter Mabel, Mrs. King and Mrs. Lee.

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NORTH HOWELL

E. C. Wiesner and J. E. Wallman who have been spending a week in Washington, returned Sunday.

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Man and Superman.

"Where are you going, my pretty maid?" "To the barber's, Sir," she said. "Why to the barber's, my pretty maid?" "For the latest thing in bobs," she said.

Forth from the barber's came the maid, "How do you like it, Sir," she said. He answered sadly, "How can I rave? When I've been waiting two hours for a shave!" —J. F. Q.

The Reason.

Jewel (aged five): "Mother, do you know where I got this awful cold?" Mother: "No, dear." Jewel: "Well, I think I got it from going to bed barefooted." —Mrs. J. Sargent.

Help Wanted.

Student stenographers all over the country are sending their practice letters to friends of voting age, their letters consisting of the following sentence only: "Now is the time for all good men to come to the aid of their party."

Reformed.

Lady: "If you don't go away I'll call my husband. He hates tramps. He was down and out once himself, but he didn't stay that way." Tramp: "Nothin' on me, mum. I was a husband once myself, but I didn't stay that way."

An Appeal.

I love my neighbors, yes indeed, I love them all the time, But I wish they wouldn't beat their rugs When my wash is on the line. —Gertrude Watkins.

Historical Notes.

Professor Thayer in the latest and most authentic biography of George Washington has called attention to the amount of abuse he had to live down.

Not the least among the stories concerning Washington is the one about the cherry tree, which has had few rivals in publicity but which has, according to Thayer, done more than anything else to implant an instinctive contempt of its hero in the hearts of four generations of readers.

"Why couldn't George Washington lie?" asked a little boy I know. "Couldn't he talk?"

Keeping Up With Jones.

Jones: "I see by the paper that rents for apartments and bungalows have been reduced fifty per cent." Wife: "John, will you give me the funny sheet when you're through with it?" —Henry Fischer.

His Labor Troubles.

Acquaintance: "Why so glum, Tempus?" Tempus: "I've havin' labor troubles." Acquaintance: "Well, that's too bad. What's the nature of your difficulties?" Tempus: "My folks. Dey is all time pestickin' me 'bout gettin' a job, an' I ain' wantin' no job."

The Jingle-Jangle Counter. "You may shoot, if you like, this empty head, But spare my permanent wave." she said. —Stuart F. Smith.

Many like a boxing bout; Hot dogs lean to sauerkraut. —N. M. L.

Some at work are very happy; Cheese at times is pretty snappy. —Willie Schneider.

Lovers' hearts are all a-flutter; Flapjacks take a lot of butter. —Robert Green.

Flowing Language.

"How is your son getting on at college?" "He must be doing pretty well in languages. I have just paid for three courses—\$10 for Latin, \$10 for Greek, and \$100 for Scotch."

Readers are requested to contribute. All humor, epigrams for humorous notes, jokes, anecdotes, poetry, burlesque, satires and bright sayings of children, must be original and unpublished. Accepted material will be paid for at regular prices. All manuscripts must be written on one side of the paper only, should bear name of this newspaper and should be addressed to the Fun Shop Editor, The Oregon Statesman.

STAYTON

John Mielki and daughter, Cecilia, drove to Portland Saturday in response to a telegram stating Mr. Mielki's mother had passed away at her home in Wisconsin. Mr. Mielki took the early morning train for the east to attend the funeral and will probably be away some time. Miss Mielki returned home in the evening, bringing her mother, who has been in Portland the past two months, home with her.

Deed transfers were made last week on the 76-acre property joining the Fery property on the west, Frank Fery becoming the owner. The sale was made by C. N. Forette the former owner. The Fery farm lies along the new paved highway between Stayton and West Stayton.

Harry Humphreys, local real estate dealer, has sold his Virginia street property to Vincent Mertz. Mr. Mertz expects to occupy the house after August 1.

While returning home from Newport Sunday afternoon the Buick Six owned by Charles Hall, the local jeweler, was crowded off the grade 2 1/2 miles west of

over last week for a 10-day stay. Mrs. Layman, who has been visiting for the past two weeks at the home of Mrs. Horace Lilly, has returned to her home.

William O. Cooper, who is engaged in doing some carpenter work at the Luke Dillard farm, some three miles north of Stayton, was in Salem Saturday on business.

Grain harvest in this locality is getting well under way, many of the near-by farmers having their crops taken care of. In most fields the yield has been fairly good, with some excellent reports from fall sown grain.

The Masonic and IOOF lodges have just completed putting in a pipeline to convey water to the cemetery, which will satisfy a long felt need on the part of those owning lots in the cemetery. James R. Gardner and Byron Denny had charge of the work.

Mrs. C. E. Brown, who was operated on for removal of tumor at a Salem hospital recently, was brought to her home here last week where she is convalescing favorably.

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Eddyville, falling about six feet down the embankment where it overturned and lodged against a wire fence along the railroad property. Mr. Hall and wife, W. O. and Cora Cooper were in the car at the time of the accident but none were injured. The car was slightly damaged, but was taken from the ditch and driven on home.

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The Fun Shop

MAXSON PIANO JAZZ. VERSES AND REVERSES By Samuel Hoffenstein

"Where are you going, my pretty maid?" "Anywhere; I'm not afraid—I am a modern maid you see, And nobody keeps tabs on me."

The goose it is a silly creature, And shows it too, in every feature And yet the man I'd like to see Who'd roast it for stupidity.

We see strange creatures in the zoo, Like emu, zebra, auk, and gnu; But stranger creatures have I seen Riding in a limousine.

Baby has a single tooth, Which indicates excessive youth, And yet a man of eighty-four I know, who hasn't any more.

It was the last night before he was to leave for college. They were seated on one end of the long vine-covered porch. "Dear," began her fool, "I am wondering where we'll be this time next year."

"Who knows, dear," replied the country vamp, "probably on the other end of the porch." —John M. Hampton.

Every fighter will tell you that a pair of socks on the feet is worth one on the jaw. Lucky Escape. First Motorist: "You look cheerful." Second Motorist: "I am. I just beat the train to a crossing." F. M.: "That's nothing unusual with you, is it?" S. M.: "No, but the cop who was chasing me didn't have such good luck." —George Carey.

The Clever Rouge. Fred: "Did Stella have her hand read?" Ned: "No, but her lips were." —Mrs. Roy Hill.

TODAY - FRIDAY SATURDAY ONLY

"THOSE WHO DANCE"

Featuring Blanche Sweet Bessie Love



An entertainment, not a preaching, but a drama that uses the pitfalls set for the weaknesses of the younger generation as a motive, touching on true conditions in our country today.

OREGON

Rasmussen PURE PAINT Summer—a good time to paint. Woodwork is dry. Wood pores are open. Cracks and joints can be more easily filled. Warm days will dry and harden the paint. Don't put it off, put it on. Paint with Rasmussen Pure Paint. We recommend it as the best for you to use. Hutcheon Paint Co. Salem, Oregon. There's a Rasmussen Product for Every Surface

Just the Thing for Your Picnic MARION CHEESE made in LOAVES. A full cream cheese that slices just the right size for sandwiches. No waste from uneven or triangular pieces. Your Grocer handles it. Ask for "MARION LOAF" Marion Creamery & Produce Co. Salem Amity