

VALSETZ GETS BETTER ROAD

50 Men, 4 Teams Turn Out To Improve Mile and Make it Passable

VALSETZ, April 2.—About 50 men and four teams of horses worked on the county road Sunday between Valsetz and the bar which is run by Mr. and Mrs. Bill Stelzer.

Several wagon loads of gravel taken from abandoned logging road beds were hauled and dumped into the low, marshy places on the county road.

All the labor was free and Martin Rudy supervised the entire job. Nearly a mile of road was put into excellent condition, which it is hoped will stand up under travel during rainy weather.

E. E. Davis, chief engineer for the Cobb & Mitchell Lumber company, left several days ago for California and Old Mexico, where he will spend a three or four weeks' vacation.

Visit Their Daughter

Mr. and Mrs. Za Shiere and son John, of Toledo, Ore., spent the week end at the home of their daughter, Mrs. Sam Gaso. Another daughter, Miss Fern Shiere, is attending school here.

Mrs. R. A. Elliott and daughter, Gertrude, spent the weekend in Salem. They returned with Johnny Linquist in his car, which has been in storage at Pedee.

G. T. CLUB WILL BE GUESTS APRIL 10

ROBERTS, April 2.—Mrs. C. W. Brown and Mrs. Carpenter will entertain the G. T. club at Mrs. Carpenter's home, April 10.

Raphael Bettincourt and Tom Bettincourt are clearing two acres of land in which they intend to plant potatoes.

Mr. and Mrs. Dick Carter of Portland and Mr. and Mrs. Will Edwards of Lincoln were guests of Mr. and Mrs. Forest Edwards Sunday.

Mrs. J. B. Parker of Salem is spending a few days with her daughter Mrs. George Higgins.

Ramsden's Are Visitors

Mr. and Mrs. W. P. Ramsden of Salem visited Mr. and Mrs. L. F. Clymer Sunday.

Miss Elizabeth Gray of Monmouth spent the week end with Mr. and Mrs. George Higgins.

Mrs. Cecil Kernes and Mrs. Forest Edwards went to Brownsville Wednesday to visit friends.

Miss Melba Davenport of Portland, spent Sunday with her parents, Mr. and Mrs. S. C. Davenport.

There will be a potluck supper served at the community club Saturday evening after the program.

Mr. and Mrs. Gust Heyden of Salem visited relatives on their farm here Sunday.

Grubbe, Dallas, Takes Charge Oak Knoll Club

DALLAS, April 2.—Bernhard Grubbe of Dallas, will be in charge of the Oak Knoll golf course beginning April 1. He has been connected with the Soehren warehouse for the past two years. Victor Kem, formerly in charge of the golf course has accepted a position with the Dallas branch of the Shell Oil company.

"Joy Givers" Enjoy Picnic

BROOKS, April 2.—A picnic and water roast was held in Gilbert's grove by the "Joy Givers" Sunday school class of the Brooks Methodist church Saturday. Mrs. William Schaffer is teacher of this class.

The group included: Beatrice Wilson, Beulah Otto, Gladys Epney, Marie Kosch, Opal Irene Scheuerman, Kreta Pae Ashbaugh, Patty Wilson, Dusen Sears, Genevieve Chastain, Mitchell Lowery, Clarence Wilson, Theodore Lowery.

Scapoose Folks Visit at Amity

AMITY, April 2.—Prof. and Mrs. A. E. Murphy spent the week-end with Mrs. Murphy's parents, who live at Scapoose.

Helen Massey, a grade school student, has been quite ill with a severe case of tonsillitis.

Mrs. James Payne is very glad to have her mother, Mrs. Elizabeth Southmayd of Sheridan visit her this week.

Eldon Lattimer spent Sunday visiting his parents, Mr. and Mrs. A. Q. Lattimer.

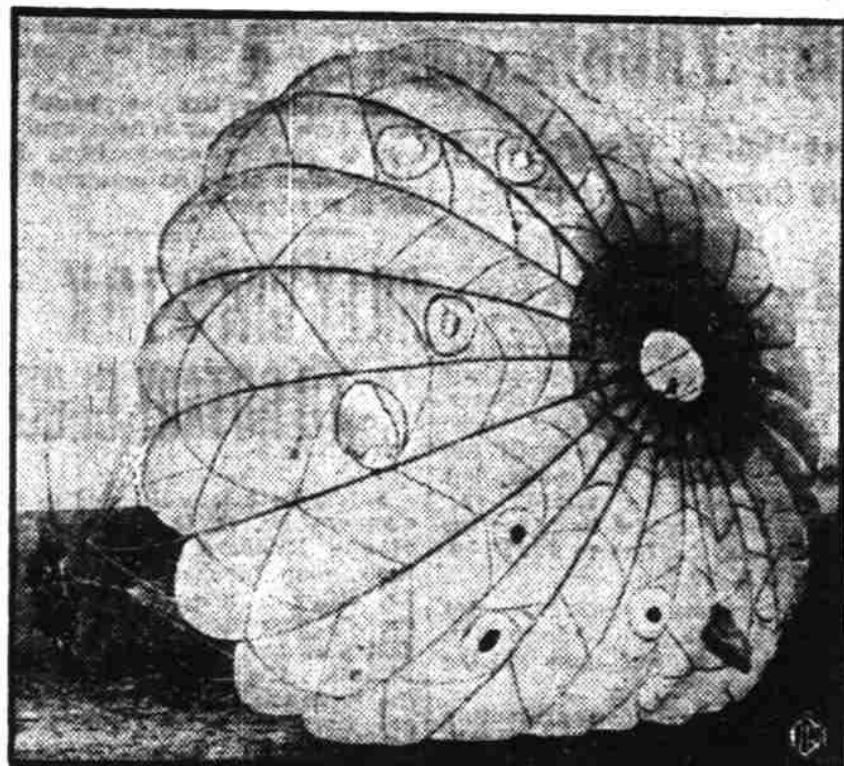
Fire Is Almost Cause of Death

JEFFERSON, April 2.—Mrs. Fred Walter of Toledo was a weekend guest of her sister-in-law, Mrs. Estella Alexander. The Walter's family had the misfortune of losing their home by fire. The family barely escaped in their night-clothes.

Flowers at Cooking Matinees Furnished by Adams

Adams Florist
423 Court Tel. 599

PARACHUTE FOR LOW JUMPS



The new type of parachute developed in Germany and which is admirably suited for leaps of 90 or more feet. This 'chute opens immediately after being released and has thus far proved successful in tests.

300 AIR LETTERS WAIT "The Dalles" Mixed With Dallas, Oregon INTEREST COLLECTORS

DALLAS, April 2.—Air mail letters to be posted at the dedication of the air port have been coming into the Dallas chamber of commerce for the past two months, until 300 from all sections of the United States and a few foreign countries have been received.

The fact that all of these letters are intended for The Dalles instead of Dallas, indicates how little known Oregon geography evidently is, and also how much interest there is in the collecting of the air mail cachets.

The letters are all being forwarded to The Dalles whose airport on the Washington side of the river will be dedicated within a short time.

HAS TONSILLITIS ATTACK

PERRYDALE, April 2.—Miss Alberta Hansen has been at home several days with a severe attack of tonsillitis.

50 Hives of Bees Helping to Make Good Fruit Crop

ROBERTS, April 2.—E. J. Pearce moved 50 hives of bees into Carpenter Bros. Prune and cherry orchard this week.

In addition to helping the pollination of the fruit, the bees will be able to gather honey from the fruit blossoms and from blossoms on the river bottom lands nearby. The hives will be left there until June.

Wheatland Club To Give Drama

HOPEWELL, April 2.—The Wheatland club will present play at the U. B. church Saturday evening, April 5. Lunch will be sold in the basement afterwards.

STATE OFFICERS TO BE CHOSEN FRIDAY

Brush College Urges Full Attendance at Big Grange Meet

BRUSH COLLEGE, April 2.—All Brush College grange members are being urged to attend the regular meeting at the Brush College school house Friday night as election of state officers is to be held. Third and fourth degrees are also to be given to six candidates. Officers have prepared their parts well and the work will be interesting.

J. Ralph Beck, county agent, plans to be present and give a talk. The usual 6:30 o'clock supper is to be served.

MENTAL TESTS ARE ADDRESS SUBJECT

FALLS CITY, April 2.—Following the regular business meeting of the Falls City Parent-Teachers association Monday evening, H. L. Watenpaugh introduced the speaker, Dr. H. R. Lasslett, professor of Psychology at Oregon State college. Dr. Lasslett's subject for the evening was "Mental Tests."

Other numbers on the program were a piano solo, "Polish Dance" played by Willard Hatch, and a vocal solo, "The Gypsy Love Song," sung by Ned Smith.

2 Speakers to Appear at Club Friday Night

HOPEWELL, April 2.—The Fairview community club will meet at the school house Friday, April 3. There will be a short program and two speakers are expected. Lunch will be served following the program in the basement.

Brush Fire Is Cause to Alarm

AMITY, April 2.—Several local men were busily engaged recently fighting fire on the big hill north-east of Amity. Brush and oak trees burned; the fire had threatened several buildings.

Perrydale Woman Ill After Saturday Night Swan Smack

PERRYDALE, April 2.—Mrs. J. A. Campbell is confined to her home, ill from the effects of their excursion on the excursion boat, the Swan, which was hit by a freighter near St. Helens Saturday night. Mrs. Campbell suffered from cold and shock. Mr. Campbell and Adelaide are having severe colds as results of exposure.

HIGH SCHOOL PLAY DRAWS GOOD CROWD

SCOTT'S MILLS, April 2.—The play "Aunt Julia's Pearls" put on by the high school students Friday night in the L. O. O. F. hall was well received. Proceeds taken in were \$42.

Mr. and Mrs. Thad Dwyer of Independence visited Mr. and Mrs. George Haynes Sunday.

Mr. and Mrs. J. O. Dixon were visitors in Portland Sunday. Mr. and Mrs. George Haynes and Mr. and Mrs. W. T. Hogg were in Salem Tuesday afternoon on business.

Mr. and Mrs. Louise Schaecliar visited relatives in Mt. Angel Sunday.

Mr. and Mrs. Reuben De Jardine were Mt. Angel visitors Sunday.

Mrs. Ted Lorenzen left Tuesday morning for Portland where she will visit relatives and friends for a week.

Mr. and Mrs. Marion Crites are rejoicing over the birth of a son born Friday night.

Roland Removes To Salem Home

JEFFERSON, April 2.—Mrs. J. H. Roland moved her household goods to Salem Tuesday to be with her husband, who is employed at the courthouse. Jefferson is very sorry to lose this estimable family from the town.

Change Is Made In Home Site

JEFFERSON, April 2.—Mrs. Kate Spragg was the guest of Mrs. Edwards at Corvallis Sunday. Mr. Oakley and family have moved into the Lineback residence, near the school house.

2 FARMS SOLD IN WACONDA DISTRICT

WACONDA, April 2.—Mr. and Mrs. Homer Eagan were week-end guests in Portland at the home of Mr. and Mrs. Joe Rothchild.

Charles Jackanand recently bought the Johnnie Jones place at Waconda. Another farm recently changed hands in the Jones' property at Waconda Corners. George Shippard is the present owner.

Mr. and Mrs. Arthur Goffin and Mrs. Allyn Nusom were Salem visitors Monday.

Revival Meet On in Brooks

BROOKS, April 2.—Evangelistic meetings are being held in the Brooks Community club house every evening this week. Everybody is invited to attend these meetings.

Louis A. Moisan of Patton, California, has been visiting his mother, Mrs. Mary M. Moisan and other relatives the past week. Mr. Moisan had been to Seattle, Wash., on business for the California state hospital, of which he is superintendent.

How Much Should We Spend For Food?

This question is asked many times and the best answer has been given by the report of the Louisville economic survey in which thousands of persons were questioned. Taking the average for rich and poor and all those in between, the average cost for all food is forty-four cents (44c) per person per day.

Be sure that when you are spending your money for food you get the best for your particular needs. Purchase from a reliable home merchant who supplies you with foods at a profit that merely pays him and his employees fair wages for reasonable hours.

This store was chosen to furnish the foods for the demonstration at the Capitol Theatre because of our known reliability in our line.

Items under the Purity and Elsnore labels are the very best and the U. S. inspected products in our meat department are also the best we can buy.

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A regular 2-oz. tin of Schilling CINNAMON Free with your purchase of Schilling Tea (Orange Pekoe or Japan)

Schilling Cinnamon is the standard of the world.



A regular 1-oz. bottle of Schilling MAPLE Free with your purchase of Schilling Baking Powder.

Enough to make a gallon of that delicious and famous Schilling Maple Syrup

Clever things you can do with

Prepared Mustard

Roast beef acquires a delicious flavor when coated with Schilling Prepared Mustard Sauce, before slipping it into a hot oven.

Spread slices of cold roast beef with Schilling Prepared Mustard Sauce, add a dash of Schilling Cayenne and Onion Salt. Brown in hot fat.

Schilling Prepared Mustard Sauce added to batter in which fish is dipped before frying, will greatly improve its flavor.

A thin layer of Schilling Prepared Mustard Sauce spread on an omelet before folding lends a most piquant touch.

Fish dishes put on a new dress when served with a sauce made by adding 1 tablespoon Schilling Prepared Mustard Sauce to 1 cup medium white sauce. This sauce is a delightful accompaniment for cauliflower, asparagus, and artichokes.

PEANUT SALAD DRESSING
Mix together:
3 teaspoons Schilling Prepared Mustard Sauce,
2 teaspoons peanut butter,
2 teaspoons sugar.

Add cream to make thick enough to pour over salad.

For savory sandwiches, blend equal parts of Schilling Prepared Mustard Sauce and butter, and spread on the bread. Meat, chicken and cheese sandwiches are ever so good this way!

Cinnamon

Artichokes may be baked in oil and water to which 1 teaspoon Schilling Ground Cinnamon has been added.

A sprinkle of Schilling Cinnamon over the top of meringue before baking gives an unusual touch to cream pies.

To vary hot chocolate, add a dash of Schilling Cinnamon to each cup. Or, if topped with whipped cream, shake the cinnamon over the cream.

Before placing muffins in the oven sprinkle the top with a mixture of 3 teaspoons of Schilling Ground Cinnamon and 4 teaspoons of sugar.

Did you ever serve cinnamon honey with waffles? Just honey blended with Schilling Cinnamon to taste.

A dash of Schilling Ground Cinnamon in cranberry sauce gives a new flavor.

Sprinkle Schilling Cinnamon on pan-fried apples.

And when you bake apples—Schilling Cinnamon dusted over each apple is a magic sprinkle.

A bit of pastry rolled out, spread with a little melted butter, sugar and Schilling Cinnamon, and a piece of banana rolled up in it, is baked and served with cream or lemon sauce.

Maple

To almost any plain sugar cookie dough add 1/4 teaspoon Schilling Maple Flavoring and finely chopped nuts.

When milk for the youngsters goes "souring," add 1/4 teaspoon Schilling Maple Flavoring to the glass.

For a sweet dessert, prunes may be baked slowly in Maple Syrup (made the Schilling way—see below). Serve with a tuft of whipped cream.

Home-made Maple Syrup is made by pouring one cup of boiling water over two cups of granulated sugar. Boil without stirring for two minutes. Remove from fire and add 1/2 teaspoonful of Schilling Maple Flavoring. A dash of salt improves the flavor. (This recipe makes one pint of delicious syrup at a cost of less than eight cents.) This easily made syrup has many uses beside the usual hot cakes or waffle accompaniment. It may be used as a sauce for ice cream, pudding and cake, and for favoring frosting and candies.

Malted milk is delicious flavored with a bit of Schilling Maple Flavoring and colored a rich brown with Schilling Caramel Coloring.

Tapioca cream is a long remembered dainty when Schilling Maple Flavoring (1 teaspoon to a quart of milk), and coconut or sliced bananas are added.

Also FREE

with each Schilling purchase

A copy of the 80 page book "Flavor Secrets"

The latest thing in cookery. Thousands of new suggestions in the fine art of flavoring food

You have never seen anything quite like this book. Nothing of the sort has ever before been published. You will find it an adventure into a new realm of cookery which will delight you and those who gather around your board. It takes the monotony out of cooking. It shows how to dress up the "stand bys." You will keep it handy in the kitchen and refer to it frequently. In it you will find little tricks at your finger tips—unexpected touches that will give new zest to old favorites and add many new favorites to your kitchen repertoire.



It will lead you into all manner of intriguing seasoning paths, the perfumed trail of spices and fragrant essences. This book has been three years in preparation. Its material has been gleaned from all over the world, and carefully tested in the kitchen. Everything in it is practical, and easy. You will find many complete recipes for new and interesting dishes. But the important part of the book is in the thousands of suggestions for adding new piquancy, new delights to your every-day recipes.

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