

# THE WAY OUR PEOPLE LIVED

**A DAY IN A VIRGINIA PLANTER'S LIFE (1713)**

The road was merely a lane, or so it would be called today. It was not wide enough for two carriages to pass while going in opposite directions, but this was no hardship, for carriages were so few in Virginia that two of them were not likely to meet on this quiet road. It was a beautiful highway, running under a green arch of trees, and it would take the four riders to Phillips' ordinary on the Pamunkey river. From there another road along the river led to Belmore, which was the name of Swain's plantation.

As they approached tidewater the woods gave way to great fields of growing tobacco. Here and there they saw the huge barns to which the tobacco leaf was taken to dry, and near by were the plantation buildings—a mansion of brick or of heavy timber for the master and behind it a little village of the cabins in which the servants and slaves lived. The huts of the slaves were always separated by a small field or vegetable garden from those occupied by the white indentured servants.

At that period of Virginia history, and for many years thereafter, tobacco was the life blood, heart and bones of the colony. It was an economic error of the most vicious kind for the colonists to turn all their attention to tobacco planting, but their motive may be readily understood. Tobacco was the only agricultural crop that could be sold immediately in Europe for cash on the spot. It was therefore looked upon as ready money. As a result the Virginians neglected every kind of manufacture.

With leaf tobacco occupying such a powerful position in the economic life of Virginia it is not surprising that it became a form of currency. People carried silver coins in their purses and had some more locked up in their houses, but metallic money was used only in small transactions. Substantial payments of every kind were made in tobacco.

A clergyman was paid a yearly salary of sixteen thousand pounds of tobacco; a schoolmaster received about half as much. The wages of carpenters, bricklayers and mechanics were stated in terms of tobacco. But tobacco varied greatly in value from time to time. These fluctuations gave a

gambling uncertainty to business affairs.

The economic pattern of Virginia life was disastrous to the small farmer, and in the end it produced a permanent class of poverty-stricken whites.

Swain and Randall, with their servants, reached the Phillips' inn shortly after noon, which was fortunate since Phillips always had the midday meal served promptly at half-past twelve.

At the dining table there were three men and two women besides Swain and Randall. One of the men was a professor—or teacher, as he was called—at William and Mary college in Williamsburg, and the women were his wife and daughter. He was on his way to his brother's plantation on the Potomac. Both Swain and Randall knew him and his ladies, and there was much friendly conversation.

The party lingered long over the meal. It was not served in courses, but all the dishes were put down on the table at once. There was a vegetable soup, fried oysters with a hot sauce, fish chowder, roast goose stuffed with boiled peanuts, sweet potatoes, carrots, preserved fruit, apple pie and the patrons had their choice of a variety of drinks, such as ale, beer, cider, rum punch, flip, sherry and peach brandy. The ladies wanted coffee after the meal, and it was finally brought in cups as large as bowls. While waiting for it the professor's wife remarked that at home they had coffee every day. "Also tea, mother," said the young lady. "Yes, coffee and tea," the mother agreed, and anyone could see that the professor's wife considered the habitual use of tea and coffee a step upward in social prestige.

The professor paid no attention to the discussion of coffee; he was eager to set forth his views on an important matter. He thought, and said, that there should be a gazette in every colony—a gazette which would print and publish the news of the colony, of all the colonies, of the world.

"Heartily do I agree with you sir," said a stranger who had not, until then, said a word to anyone. "Every colony ought to have at least one gazette—two would be better—for knowledge, and that means news and information, is one of the foundation stones of civilized life. As far as I know there is not a news sheet in any of the colonies."

"Yes, there is," Swain said. "There's one in Boston called the News-Letter. I've seen it."

"Do you call that flimsy little thing a public gazette?" the professor demanded. "It is just one sheet, about the size of writing paper, and—"

"The Boston postmaster gets it out," said the stranger. "All he puts in it is what he hears in taverns and nearly everything in it is a lie."

After much more talk about this and that, the smoking of pipes and the drinking of tonics, the professor remarked that he and his ladies must be on their way.

Swain seemed startled, not at the departure of the professor and his family, but at the flight of time. "Why, it's half-past three," Swain said hurriedly. "We should have been on our way long ago. Landlord, bring our bill."

(To Be Continued)

only son, is serving with the navy in the South Pacific.

Beginning January 10 a farm school under the direction of the vocational agriculture department of Redmond union high school will be held at the Willard Cyrus ranch. Overhauling and repairing of farm equipment will be undertaken and plans for labor saving devices will be worked out.

Charlie Christie has returned home from Indiana where he has been working for the past six months. En route home he was met in Utah by his wife and they spent Christmas with their son, Charles, who is a patient in the Brigham City hospital.

Lloyd Beougher, who has moved to Bend, was a caller in Cloverdale on Saturday and is somewhat improved in health.

George Cyrus, accompanied by his daughter, Esther Cyrus, went to Portland last week, returning home on Saturday.

Miss Ileen Hayes of Redmond was a visitor over the weekend at the E. G. Hammock home.

Mrs. Ray LeBlanc has gone to Bend this week where Mrs. LeBlanc will work for a short time.

Ernest Hammaek returned last week from Mitchell where he had been working for the Spoo mill.

Mr. and Mrs. Dan Robinson have returned to their home in Corvallis after spending a few days at the home of Robinson's parents, Mr. and Mrs. Earl Robinson.

Homer Brown and son, Donald,

### Tower Theater Tonight



Eleanor Parker and Paul Henreid are co-starred with John Garfield and Sydney Greenstreet in the sensational, daring story, "Between Two Worlds."

left New Year's day for southern California where they will visit with Seaman 1/c Edwin Brown.

Mrs. Olga Johnson has gone to California where she will visit her daughters and a nephew who is in an army hospital having been wounded in France. Ruth Johnson who is here from Portland will stay here until her mother returns.

Mr. and Mrs. Lee Goodrich were dinner guests on New Year's day at the home of Mrs. A. L. Goodrich in Sisters.

Mr. and Mrs. Lorin Deerdorfer and family are over in the valley this week.

Mr. and Mrs. George Billingsley spent New Year's day at the home of Mr. and Mrs. Claude Van

### War Briefs - - -

(By United Press)

**Western Front**—Grand-scale allied counteroffensive, spearheaded by First army, bursts through north flank of German salient below Grandmenil.

**Eastern Front**—German bid to lift siege of Budapest is checked 29 miles from capital as Russian forces inside city compress enemy garrison into two pockets on both banks of Danube.

**Pacific**—Action flares on 1,100-mile front as American forces surge inland from new beachheads on Mindoro, count 25 ships wrecked around Luzon, and press carrier-based air offensive against Formosa and Ryukyu islands.

**Air War**—RAF Mosquitoes bomb objectives in western Germany.

**Italy**—Canadian troops hammer out further gains northwest of Ravenna after repulsing four German counterattacks.

**Buy National War Bonds Now!**

Margie Says...  
YUM! YUM!  
MAKES COOKIES  
TASTE EXTRA GOOD!

PASTEURIZED SKIM MILK ADDS TO ITS GOODNESS

**Durkee's TROCO**  
OLEOMARGARINE

SO MILD... SO SWEET...  
SO COUNTRY-FRESH  
IN FLAVOR

**Democrats Plan For State Parley**

Portland, Ore., Jan. 4 (AP)—Democrats will lay their plans for party activity for the next two years at a meeting of the democratic state central committee Saturday afternoon, Henry Aiken,

### WARMING FOODS FOR Winter Meals

Specials Friday and Saturday

Jonathan Apples	.....box 2.59
Cranberries	.....lb. 39c
Walnuts	.....lb. 45c
Mixed Nuts	.....lb. 39c
Peanuts	.....lb. 29c

**Birdseye Frozen Peas** .....pkg. 25c

**Frozen Cut Beans**.....pkg. 20c

**Succotash** .....pkg. 24c

**Frozen Peaches** .....pkg. 32c

**Oven Baked Beans**.....pkg. 20c

**Chicken a la King**.....pkg. 69c  
All Point Free

**Sunsweet Prune Juice**.....qt. 33c

Apple Juice	.....qt. 25c
Tomato Juice	.....No. 5 can 25c
Apricade	.....No. 5 can 49c
Cocomaalt	.....lb. jar 45c
Pickle Chips	.....12 oz. 32c
CHB Mustard	.....40 oz. 25c

**Swans Down Flour** .....50 lbs. 2.29

FREE BAKING DISH  
**Albers Rolled Oats** .....3 lbs. 32c

### A Lot To Do About Ground Meat

There's a difference in the pan-frying and broiling times for the various kinds of ground meat. Beef and veal require the same cooking time but lamb and pork take a bit longer. When two or more kinds of ground meat are mixed together, the time is gauged by the kind of meat in the largest proportion. However, when there's fresh pork in the combination it's advisable to follow the timing given, for pork must be cooked thoroughly.

**GROUND BEEF AND VEAL**

Because of their leanness, ground beef and veal are benefited by the addition of fat or liquid, such as suet, eggs, or evaporated milk. Eggs and evaporated milk also act as binders to help hold the ground beef and veal together after they're cooked.

Tests show the best results are obtained by using 2 eggs or 4 tablespoons of evaporated milk or 4 tablespoons of suet for each pound of ground beef or veal. 1/2 pound beef or veal patty, broiled or pan-fried, should be cooked about 10 minutes—5 minutes on each side.

**GROUND LAMBS**

It isn't necessary to add any binding ingredients to ground lamb for it holds its shape when cooked. However, the addition of a little chopped bacon contributes a delectable flavor and adds the fat that is needed.

For patties and mock cutlets and chops of average thickness that are to be pan-fried or broiled, it is best to allow about 30 minutes—15 minutes for each side.

**GROUND FRESH PORK**

Ground pork is often confused with fresh pork sausage. The difference lies in the fact that sausage contains spices and seasonings while ground fresh pork does not.

A binding ingredient or extra fat is not required for ground pork because it is tender and juicy enough without any additions.

It takes at least 20 minutes for pan-frying or broiling of fresh pork patties of average thickness and it is important that they be well done throughout.

**RECIPE OF THE WEEK**

**CREAMED GROUND MEAT:** Sauté 1 lb. ground meat, 1/2 cup finely diced onion, in 2 tablespoons shortening until meat and onion are browned. Break meat apart as it cooks. Blend in 4 tablespoons of flour, season to taste. Gradually add 3 cups milk, stirring constantly. Cook until thick. Serve on toast cubes, in pastry cases, in noodle ring or over steamed rice. Serves 6.

### SAFEGWAY Guaranteed Meat

<b>BEEF STEAKS!</b>
T-Bone Steak (12 points) "A".....lb. 48c
Sirloin Steak (11 points) "A".....lb. 38c
Round Steak (13 points) "A".....lb. 38c

**Fowl** .....lb. 39c  
N. Y. Dressed

**Roasters** .....lb. 43c  
N. Y. Dressed

**RED STAMPS**  
Q5 through X5  
GOOD NOW  
(For 10 Points Each)

**Fresh Oysters, pint 65c**  
**Sliced Halibut lb. 45c**

**SAFEGWAY'S LOW EVERYDAY VALUES**

The items listed below are just a few of our low, everyday shelf prices, not "specials".... Note how much you save... day in, week out. Buy all your foods at Safeway.

Peanut Butter, Beverly	.....2-lb. jar 45c
Strained Honey	.....5-lb. size \$1.15
Idaho	
Red Hen Molasses	.....18 oz. jar 5c
Marmalade	.....2-lb. jar 25c
Tibbets Brook	
Guava Jelly	.....No. 2 1/2 can 25c
A Tropical Treat	
Apple Juice, New West	.....quart bottle 23c
Prune Juice, Libby's	.....quart bottle 27c
Tomato Juice	.....46-oz. can 21c
Sunny Dawn—(4 Stamps)	
Red Hill Catsup	.....14-oz. bot. 12c
(3 Stamps)	
Potted Meat, Libby's	.....No. 1/4 can 6c
Baby Foods, Heinz strained	.....4-oz. can 7c
Pablum	.....18 oz. pkg. 39c
Karo Syrup, Blue Label	.....5-lb. jar 40c
Potato Chips, Blue Bell	.....5-oz. pkg. 25c

**Edwards Coffee**  
Lb. Jar 28c  
2-Lb. Jar 54c  
Hills, MJB, .....lb. 33c  
Golden West .....lb. 32c

**VAN CAMP'S Pork & Beans**  
In Sauce  
(27-oz. can)  
14c

**NaMade Fresh Mayonnaise**  
You can't buy a better mayonnaise.  
Qt. Jar 47c

**Margarine**  
2 Points Per Lb.  
SUNNY BANK  
Lb. Pkg. 18c  
TROCO  
Lb. Pkg. 24c

### SAFEGWAY NATURALLY FRESH PRODUCE

APPLES	.....lb. 10c; box \$4.29
DELICIOUS—Fancy and Extra Fancy	
APPLES	.....lb. 10c; box \$4.09
WINESAP'S—Fancy and Extra Fancy	
GRAPEFRUIT	.....lb. 10c
TEXAS PINK—Full of Juice	
GRAPEFRUIT	.....lb. 7c
ARIZONA WHITES—Delicious	
CELERY	.....lb. 11c
UTAH TYPE—Green, Crisp	

California Navel  
**ORANGES**  
They're marvelous—full of sweet, healthful juice.  
5 lbs. 49c

SAVE BY BUYING A CRATE!  
Full Crate (65 lbs.) \$5.98  
1/2 Crate (32 1/2 lbs.) \$3.00

**ONIONS**  
LaBish—Yellow Danver  
Medium Size  
3 lbs. 12c  
Boiler Size  
10 lb. bag 28c

**PARSNIPS** .....lb. 12c  
Garden Fresh, Flavorsome

**SWEET POTATOES** .....lb. 8c  
Excellent for Baking

### MEAT SPECIALS

Mock Chicken Legs	.....6 for 29c
Point Free	
Beef Roast	.....lb. 30c
Grade A Shoulder Cuts—(3 Points)	
Pork Shoulder	.....lb. 35c
Steak or Roast—(4 Points)	
Ground Beef (4)	.....lb. 30c

**PELTS SOAP**  
pkg. 23c

### Cloverdale

Cloverdale, Jan. 3 (Special)—Ison Waymire, who formerly lived here, spent several days last week visiting at the home of his uncle and aunt, Mr. and Mrs. George Cyrus. Waymire is now living in Idaho.

Mr. and Mrs. Dale Taylor and family are moving this week to Pleasant Ridge where they have bought a place.

Carl Meek left Monday for Auburn, Wash., where he is attending school, after a week spent here visiting his parents. Meek was a member of Company 1 and served in New Guinea until recently when he was given a medical discharge.

Miss Barbara Durfee of Bend is here this week spending some time visiting her father, Sam Durfee.

Sgt. Dan Beougher was home for Christmas and is now spending a few days in Albany visiting another brother.

Mrs. Ethel Barron died last Sunday at the St. Charles hospital in Bend after a short illness. The funeral services were held Monday in Bend. Scott Barron, her

### Clothing Dept. Specials

Women's Rayon

**Tailored Slips** .....1.79 to 2.29  
Quality rayon slips, all sizes, with or without dainty lace trim.

**Rayon Satin Gowns** .....3.45  
Well tailored gowns of lustrous rayon satin, daintily trimmed, all sizes. A real winter value.

**Bed Jackets** .....2.98 to 5.98  
Several styles to choose from in smart and warm bed jackets. We can't describe them all—come see them.

Owe a belated gift? Choose from our selection of

**HOUSECOATS ROBES**  
A large selection in several materials, thriftily priced.

**Dr. Pauline Sears**  
OSTEOPATHIC PHYSICIAN  
(Graduate under Dr. A. T. Still)  
No. 2 Newberry Bldg.  
Bend, Ore. Phone 410-W

### CONGRESS FOOD MARKET

210 Congress Phone 360

### The Kirby Co. of Bend

KIRBY HOME RENOVATION SYSTEM

Sales and Service of the Kirby vacuum cleaner. Phone or write for a free demonstration.

440 Division Phone 1120

### We think you'll rave over Julia Lee Wright's NEW RAISIN BREAD

What makes a raisin loaf really good? Lots and lots of raisins! Julia Lee Wright's new raisin bread is enriched white bread literally chock full of raisins! If you think you've eaten raisin bread with lots of raisins in it before, get a loaf of this grand new raisin bread and compare! You're in for a happy surprise!

Get a Loaf Right Away! 1-Lb. Loaf 12c

### BUY BONDS!

...and don't forget MRS. WRIGHT'S

Regular white and wheat 1 1/2-lb. bread is delicious, too! Loaf 12c

**SAFEGWAY**