



**Golf Goes to Sea** Corinne Rudolf is helped by ship's pro Neal McGeehan as she tees from driving platform on stern of liner Nieuw Amsterdam. Balls are driven into sea and markers are towed behind ship to record distance of each shot.

## Most of Furniture in U.S. Obsolete but Taste Changes

By HAL BOYLE

New York (AP)—Mohair gives Martin Feinman the shudders. Likewise horse hair and down. And old-fashioned buffets decorated with imitation-carved cupid's heads—they make him nervous in the solar plexus.

"Seventy-five per cent of the furniture in America is obsolete," he said.

Feinman is a pioneer designer and manufacturer of modern furniture who has helped revolutionize the American parlor.

"Before the war only about 20 per cent of new furniture was modern," he said. "Today the taste is in favor of modern."

As a youth Feinman worked as a lumberman in the west and south to learn woods. In 1925 he visited the exposition of decorative arts in Paris—and it changed his life.

He came home and told his father, who had a furniture factory in the old gas house district here he wanted to try out some new ideas. He sketched his designs, and the father took a look at them, and said: "You're young, fresh and crazy."

But he gave his son a small space in the factory. When people like George Gershwin, Claudette Colbert and Fred Waring began to drive up to buy the new furniture, the old man tossed in the towel.

"The business is yours," he said. "But I still think you're crazy."

In the years since then modern furniture has become more than a novelty for the wealthy. "Good taste used to come from the top and filter down to the masses," said Feinman. "Today it begins with the middle-classes—that is the mass market the furniture designers aim at."

"America has become a world cultural center in the last 25 years. A quarter of a century ago we copied Swedish and Parisian designers. Now they are copying us."

Feinman thinks furniture is better built today than ever.

"It has to be—it takes a terrific beating compared to a generation ago. I remember as a boy I couldn't go into the parlor unless guests came. We even used to keep the furniture

## Lebanon Host Oregon Alumni

Lebanon—Arrangements progress for a University of Oregon alumni program for Linn county to be held at Lebanon November 22, local chairman Wendell Gronso announced.

Lebanon's new city hall auditorium has been selected as the place for the extensive program which is being planned. Alumni and friends of the university from Lebanon, Albany and Sweet Home will be invited.

Stated on the program are University President Harry K. Newburn and five leading members of the faculty including Dr. Roy McCall of the speech department; Dr. Raymond Ellickson, physics; Dean Victor, business administration, and Dean Theodore Kratt, school of music.

Local chairman Wendell Gronso stated that he will appoint committee members representing all Linn county communities. Lebanon members named on the committee are: Pat King, Larry Smith, Richard Pollock, Nancy Kirkpatrick, George Van Pelt, Oliver Larson, Roland King and Katherine Harris.

Assisting the committee will be the Lebanon chapter of the University Mothers' club headed by Mrs. Vern Reeves.

## Hubbard Sixth Grade Pupils Organize Clubs

Hubbard—Two 4-H clubs were organized in the sixth grade class. The Spic and Span 4-H Health club chose for their officers Jackie Berkey for president, Nella Barendse for vice president, Suzanne De Armond for song leader, and Jeanette Jones as news reporter. Mrs. Fern Foster, sixth grade instructor, will lead both groups.

The Goody club, a 4-H cooking group, chose for their officers, Johnnie Friend as president, Vera Monnier as vice president, Sandra Holstad as secretary, Stanley Sauvageau as song leader and Kenny Spence as news reporter.

## Church Campaign Closing

Mill City—Evangelistic meetings being held at the Free Methodist church will close November 20, Evangelist Henry L. Rock, of Santa Cruz, Calif., is in charge of the special meetings. Rev. L. C. Gould is the pastor of the church.

## Hubbard PTA Plans Evening of Movies

Hubbard—The executive committee of the Parent-Teachers association met at the school. The ways and means committee reported that there will be a motion picture given in the gym Friday evening, November 18, at 8 o'clock. "The Enchanted Forest" will be shown, a candy sale will be held and Mrs. Harold Colgan will give a reading. The parents of the seventh and eighth graders are responsible for the candy.

The hospitality committee for the P-TA meeting November 21 will be parents of the first and second grade pupils.

The county council meeting in Salem December 14 was announced as was the play "Even Stephen" to be presented in December by the firemen and auxiliary.

## Prayer Session Held

Pedee—Prayer meeting was held at the home of Mr. and Mrs. Frank Sheythe. This was Mr. and Mrs. Sheythe's 47th wedding anniversary. Refreshments were served at the close of the service to Mrs. Lavina Simpson, Mrs. Mollie Lacey, Mrs. Sidney Howard, Mrs. Arthur Clark, Dennis and Coral Clark, Mrs. J. W. McCormack, Mrs. F. M. Dyer.

Mr. and Mrs. Rufus Dodge, Rev. and Mrs. Durdle and the honor guests, Mr. and Mrs. Sheythe.

## Lions Attend Dinner

Dayton—Ten members of the Dayton Lion's club attended a banquet, in honor of the president Lions International, Walter C. Fisher, Queenston, Ontario, Canada, at the Multnomah hotel, Portland. Those attending from

Dayton were club officers and committee members: Adolph Hrabala, Lions president; Gordon King, secretary; Carl Francis; Keith Coburn, Harry Sherman, Dave Ellis, Earle Coburn, Harold Lewis, Pat Carey, Clare Heider.

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## Clear Lake

The young peoples Sunday school class accompanied by their teacher and wife Mr. and Mrs. W. R. Massey motored to Silver Creek Falls.

Rev. and Mrs. Vernon Zornes and children and Rev. and Mrs. Wilmer Browns and girls spent two days at Taft.

Mr. and Mrs. Art Evans had as their guests Mr. and Mrs. Lester Rose and Loraine. They also celebrated the birthday of Lester Rose.

Mr. and Mrs. Ray Staynes and Carol, and Mrs. Joe Stayner of Bremerton, Wash., spent the week-end at the home of Mr. and Mrs. Harvey Evans.

Mr. and Mrs. Delbert Bair, Jackie and David spent Sunday at the home of her parents Mr. and Mrs. Miller in Oregon City.

A child evangelism class is being held weekly at the home of Mrs. Robert Asbury with Mrs. Edgar Sawyer teaching.

The Clear Lake Community club will hold its next regular monthly meeting on the first Friday in December.

Class Tours Fields Hubbard—The second grade class with their teacher, Mrs. J. H. Redden, are planning a field trip. In science they are studying animals and in literature, Indians.

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2 cups rice cooked or canned sweet potatoes  
1 teaspoon salt  
2 tablespoons butter or margarine, melted  
1 egg  
1 cup coarsely crushed corn flakes  
4 to 5 slices fried ham, pressed ham, or Canadian bacon  
4 to 5 marshmallows

Blend rice potatoes with seasoning and melted butter or margarine. If very stiff, add a little milk. Form into 4 to 6 balls. Beat egg with water. Dip balls first into egg, then into coarsely crushed corn flakes. Place ham slices on baking sheet and on each place potato puff. Bake in moderately hot oven (400° F.) about 10 minutes until slightly browned. Then top each puff with a marshmallow and return to oven for about 3 minutes until marshmallow has melted and browned slightly. Yield: 4 to 6 servings.

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Some women still think beet sugar is unsuitable for making jelly. We refer them to America's foremost

food authority, the U. S. Department of Agriculture:

Beet and cane sugar in refined, granulated form give equally good results in jelly-making, canning or cooking. The two sugars are chemically the same.

—U. S. D. A. Report No. 1927-48

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