

**Big 10c
Enamelware
Sale, May 31**

Where? The FAIR

**Big 10c
Tinware
Sale, May 31**

**FRIDAY, MAY 23
Notion Day**
2 papers best pins.....5c
2 papers safety pins.....5c
10c size toilet paper.....5c
Skirt markers, worth 25c.....15c
Face powder, good val.....10c, 15c
Tooth brushes.....5c, 10c, 15c
Thousands of items lower than others ask.
See the new 5c and 10c tables. It pays

SATURDAY, MAY 24
2 to 3 P. M.
Flower Day
On this date for one hour only we will sell all flowers at

**33 1/3%
OFF**

This means a regular 40c value at 17c

**MONDAY, MAY 26
Souvenir Day**

We will offer all our souvenir vases, plates, cups and saucers with photo of Currin's bridge and Cottage Grove at one-half price this date only.

35c vases at.....18c
25c vases at.....13c
20c vases at.....10c
10c vases at.....5c
35c plates at.....18c
25c plates at.....13c
If you want a souvenir of Cottage Grove, call on us on this date.

**Watch For It
Sat. May 24**

**Enamelware Sale
Best White & White Ware.
No better made. All large pieces. Worth up to \$1.35
Choice, each
69c**

1c more gets an Enamel Cup worth 15c
One Day Only :: May 24

Sat. May 31

**Big Combination Sale
Enamelware and Tinware
Dish Pans and Stew Kettles
Worth up to 35c
Choice for
10c**
Large retinned Stew Kettle, worth 25c. For this day only, 10c

**Don't
Read
This**

Mouse Traps
2 for 5c

10c Wire Clothes Pins
at 5c dozen

Common Clothes Pins
2 1/2 dozen for 5c

Tin Cups
2 for 5c

Meat Knives
10c

Chair Seats
10c

Wire Clothes Lines
15c

Cotton Clothes Line
10c

**Children's Toy Glass
Water and Tea Sets and
New Glassware**

on sale next week. See the new decorated glassware.

**TUESDAY, MAY 27
Something New on
this Date**

Showing of beautiful subjects for amateur artist painting outfits at Special prices

**WEDNESDAY, MAY 28
Picture Day**

2 to 3 P. M.—1 hour only
One lot of pictures will be sold at 10c each. During that hour we will place on sale 5 large framed pictures, worth \$2.48. First five wanting them can have one only at \$1.48.

**THURSDAY, MAY 29
Boys, we have the best
base balls**

At 5c, 10c, 15c. Rubber balls, 1c, 5c, 10c. Bats, 10. Catchers' gloves, 29c. Kites, 5c. Knives, 5c, 10c, 35c. Tricycles, Wagons, Sulkeys.

**FRIDAY, MAY 30
Flag Day**

As this is Decoration Day we offer special values in flags. Call before 10, as we will close at that hour.

Remember, Saturday, May 24. 15c Enamel Cups, 1c

Apple Recipes

NORTHWEST FARM AND ORCHARD

The following recipe of Baltimore apple bread is a fine old Maryland recipe and is used in old Southern families as an accompaniment to duck.

Baltimore Apple Bread—Rub thoroughly into two heaping cupfuls of well sifted and heated flour two-thirds of a cupful of butter and three heaping teaspoonfuls of sugar. Dissolve half a cake of compressed yeast in a cup of scalded milk that has become lukewarm. Add this to the flour mixture and beat to a stiff froth and add these to the batter, beating vigorously till it blisters. The batter should be kept stiff. Cover and set to rise over night in a warm place. By morning it will be found to have doubled in bulk. Divide the dough into two portions and roll into cakes half an inch thick. Spread one with tart apple sauce and cover it with the other. Let rise again for another half hour and then bake in a moderate oven till done. When taken from the oven spread over it more well sweetened apple sauce, dredged with sugar, nutmeg and cinnamon and set back in the oven for a few minutes to permit the sugar to melt. This should be eaten piping hot and should accompany either pork or duck.

Apple Slump—Pare and slice large juicy apples and fill an enameled baking dish nearly full. Sift over them a scant cupful of sugar and add half a cupful of water—for these proportions a quart dish should be used. Set in the oven covered and bake until the apples are tender. Prepare a biscuit dough with two cupfuls of sifted flour, some salt and four even teaspoonfuls of baking powder. Rub into the flour a quarter of a cupful of butter and mix with a scant cupful of sweet milk. Roll out to half an inch thick, cut into rounds and fold over each apple. Set back in the oven and bake brown. Serve hot with a hard sauce flavored with vanilla. If one chooses one may serve a wine or brandy sauce.

Mahogany Colored Apple Sauce—This is an old fashioned New England and Southern form, and is richer than the paler sauce. Core and quarter sour apples and place in an earthenware jar with a little sugar, molasses and water. Cover the jar closely and bake in a slow oven for several hours. Remove, and while still hot, beat vigorously and strain, add some more molasses and sugar the juice and grated rind of an orange and some nutmeg. Cook for a short time on the stove. It may be made a little more delicious by the addition of raisins that have been heated in the oven until swollen smooth.

Apple Custard—Peel and core some medium sized apples and cook slowly until tender. Press through a colander or sieve and then add to each cupful of this apple pulp a cupful of thin cream, a heaping tablespoonful of sugar, a lump of butter the size of a small egg, and two eggs well beaten. While the apple sauce is still hot, stir in the butter and the sugar, which has been heated to a syrup. Then add the yolks of eggs and the cream and beat until thoroughly blended. Whip the whites of the eggs until very stiff. Pour the mixture into buttered cups and bake for fifteen minutes. Add the whites of the eggs and return to the oven to brown. Serve cold with or without cream.

Apple and Bread Crumb Pudding—Fill into a buttered or oiled baking dish of earthenware alternate layers of bread crumbs and apple sauce with numerous dabs of butter. Sweeten to taste and spice with cinnamon and nutmeg. Cover the top with a good layer of bread crumbs and butter, and bake covered for half an hour. Then uncover and brown. One may vary this recipe by adding to the layers raisins or nuts or both, and adding to the sugar, sweetening that of a little clear honey or some molasses. This pudding should be served hot with cream or hard sauce, or one may use a wine sauce.

A baked apple is supposed to be a baked apple, but it may be made more elaborate by filling its cored center with various things. One may pack the cavity with orange marmalade or with blanched almonds and raisins or with cream cheese and honey, and one chef that I know packs the pared and cored apples with mashed potato and butter and serves them with pork and duck.

Escalloped Apples—Pare and slice the apples, lay them in a baking pan with a thick layer of bread crumbs and dabs of butter; then another layer of apples and more bread crumbs and butter, sprinkle a little salt over the top and pour into the pan some molasses and water in the proportion of two tablespoonfuls of molasses to half a cup of water. Bake for half an hour or more in a moderate oven. Should be served hot.

Apple Flot—Select tart apples. Pare two good sized ones. Then beat the whites of four eggs to a stiff froth, adding four tablespoonfuls of sugar. Then grate the apples into the eggs, beating constantly. Pour into a dish (preferably of glass because its sets off the desert so beautifully), in which has been placed a cupful of thick sweet

cream. Place candied cherries and there on the top.

Apple Charlotte—Place a half box gelatin in half a cup of cold water and let soak for half an hour. Whip the stiff mass two cupfuls of cream, to which has been beaten half a cupful of sugar and a tablespoonful of orange juice. Then beat in two large spoonfuls of the mass the gelatin, which has been dissolved over hot water. Pour into mould and place on ice.

FARMERS KICK SLOW TO APPLY THE REMEDY

Act as If Afraid of Canning Proposition

With Most to Gain, Growers Said To Be Last to Evince Interest in Own Market.

(Continued from first page.)

yet The Sentinel is informed that to be benefitted by doing this lighten the labors of those who are taking the brunt of the work.

The soliciting committee thought that in a matter of such vital importance the stock would be overruled within two weeks, but instead it has been like pulling teeth to get a vote to put their names down.

A prominent grower said "Why farmers don't deserve to have a canning proposition is because they have been taught in bringing produce to town, only to frequently find the market glutted, they would over themselves to get their produce down for the maximum amount of money. Instead of that, most of them want to take the minimum and if scared to death to do even that, don't wonder that the business have been slow to help those who won't help themselves when the opportunity presents itself as it is now presented."

One farmer interested in the proposition said: "You hear so much people kick because a few people usually run things. How can it otherwise when the great majority leave everything for two or three do. This canning proposition where every man could have just much to say and do as any other. Still the whole business is led by one or three who did not attempt to get out of the work when it was their turn."

There is probably little doubt that the canning will be built up with most at stake in making it a clean task for the subscription committee. The committee plans to do much work the day of the farmers' picnic.

It is impossible to quote one-tenth of our bargains, but we would like for all that have called, to call again and those that have not visited this store to call immediately and get acquainted

THE FAIR J. A. WRIGHT, Prop.

SOCIETY

Woman's Club Elects.
At the annual meeting of the Woman's Club Tuesday afternoon the following officers were elected: President, Mrs. Maude Shinn; vice-president, Mrs. Edith Silaby; secretary, Mrs. Ida Caldwell; corresponding secretary, Mrs. Katherine Scovell; treasurer, Mrs. Ethel Mackin.

Mrs. Adah Jones and Mrs. Eliza Gleason were elected to membership. Annual reports were received from officers and standing committees and several changes were made in the constitution and by-laws.
With the next regular meeting, May 27, the club completes a successful and interesting year of study of South America and Mexico.

The members of the eighth grade were entertained at the home of Mrs. Andrew Brund Friday evening. Light refreshments were served.

Ladies' Aid Elects.
The Ladies' Aid of the Presbyterian Church met Wednesday of last week with Mrs. H. A. Miller and elected the following officers: President, Mrs. Herbert Eakin; vice-president, Mrs.

B. R. Job; secretary, Mrs. C. P. Jones; treasurer, Mrs. Geo. Kerr. After a social time light refreshments were served.

The W. C. T. U. will meet with Mrs. Sarah Knox tomorrow afternoon at 3 o'clock.

Loyal Daughters Entertain.
The Loyal Daughters of the Christian Church will entertain their friends with a Japanese evening Saturday on the lawn at 145 South Sixth Street. The following program will be rendered:

Class Song
Recitation.....Mrs. Helen Ostrander
Recitation.....Miss Kathleen McGavran
Japanese Song.....Miss Helen Price
Reading.....Miss Lucille Morrison
Dialogue.....Why Mrs.
McGaskill Didn't Hire a Servant
Duet.....Misses Mildred Walker and Kathleen Kern
Japanese Drill.....Sixteen Young Women

A marriage license has been issued to Geo. James and Miss Lillie V. Williams, both of Row River.

Miss Goldie Hayes entertained the Dorcas Society at her home last Thursday afternoon. Refreshments of cake, strawberries and cream were served.

The Social Twelve met last Thursday with Mrs. N. E. Compton. After the usual work refreshments of salad, sandwiches, strawberries and cream were served.

CHURCH NEWS

Services at the Christian Science Hall every Sunday at 11 and Wednesday evening at 7:30. All are welcome.

BAPTIST CHURCH
C. M. Cobb, Pastor.
Services for next Sunday: 10 a. m. sharp, bible school, Mrs. Karl K. Mills, superintendent; 11 a. m., morning worship, subject: "Our Heroes and Our Heritage"; 7 p. m., young people's meeting; 8 p. m., evening services, subject: "The Price of Freedom." Wednesday evening at 7:30 o'clock, teachers training class; 8 o'clock, mid-week meeting.

M. E. CHURCH
James T. Moore, Pastor.
Services for next Sunday: 9:45 a. m., Sunday school; 11 a. m., sermon to G. A. R.; 7:00 p. m., Epworth League; 8:00 p. m., baccalaureate sermon to the high school. Special music at each service. Thursday evening at 8 o'clock, prayer meeting.

URGES DOING THINGS THAT COUNT
State Industrial Field Worker Harrington Says Boys Should Welcome Practice With Tools.
(Continued from first page.)
which will be of value to them in future life."
Mr. Harrington urged a closer relationship between home and school, saying that the teacher should know what the boy and girl does at home and the parent should know what the boy and girl does at school. He expressed his belief that the boy or girl who is the most helpful to father and mother is at the head of his or her class at school.

The speaker concluded with a stirring appeal for more interest in agriculture, saying that the land would be left when the timber was cut and shipped away. Agriculture was set forth as the industry upon which depended the ultimate destiny of the state.

Prof. Harrington highly complimented the personnel of the schools, declaring the pupils to be a fine bunch of young men and women.

The
Metsan Shop



Table Delicacies

Notice of Final Settlement.

In the Matter of the Estate of Edward Farman, deceased.
Notice is hereby given that the undersigned, Administrator of the Estate of Edward Farman, deceased, has filed his final account with the County Clerk of Lane County, Oregon, and that Monday, June 9, 1913, at the hour of 10 o'clock a. m. has been set by the Court as the time to pass on the same. All persons having objections to said account and final settlement will present them to the Court on or before said time.

Dated this 13th day of May, 1913.
EDWARD E. FARMAN,
Administrator of said Estate.
WILLIAM G. MARTIN,
Attorney for said Estate.

Why Don't You Use a Guaranteed Flour....

Make Good Baking a Certain

Here's the guarantee that goes with every sack of

Drifted Snow Flour

"If for any reason you are not entirely satisfied with results from Drifted Snow Flour, return the unused flour and receive back full price of the whole sack."

AT YOUR GROCER'S

SPERRY FLOUR CO.

Walker, Ore., April 2, 1913.

Mr. G. O. Walker,
Walker, Ore.

Dear Sir: I am pleased to say I used your patent Insect Exterminator last year and found it the quickest, cheapest and most complete means of exterminating flea beetles and other insects from my garden I have ever seen used, and without injury to the most tender plant.

Very truly,
OSCAR JACKSON.

If your dealer doesn't carry the Exterminators, tell him to get them or order one by mail. Post paid 50c.

G. O. WALKER
WALKER, OREGON