

FREE DELIVERY  
QUALITY

PHONE 89  
ECONOMY

# City Meat Market

MEAT SPECIALS FOR SATURDAY

Pot Roast Beef, per lb. 10c-12 1/2c  
Boil Beef, per lb. 10c  
Beef Shoulder Steak, per lb. 12 1/2c  
Fresh Spare Ribs, per lb. 10c  
Fresh Pork Hearts. 3 for 25c

EXTRA SPECIAL FROM 10 TO 12 A. M.  
Pork Shoulder Roast, per lb. 15c  
BUY GOVERNMENT INSPECTED BEEF AND PROTECT  
YOUR HEALTH—IT SAVES YOU MONEY

## Society

If you know a society item and do not inform the newspaper, it is your own fault if it is not printed

Mrs. Helen Silsby, Mrs. H. A. Miller, Mrs. H. K. Metcalf, Mrs. George Kerr, Mrs. B. K. Lawson and Miss Esther Silsby have issued invitations for an "at home" Tuesday, October 10.

The M. P. G. club royally entertained the Constellation club Tuesday afternoon at the home of Mrs. O. L. Nichols. The afternoon was spent in a social and busy way. A dainty two-course luncheon was served on prettily arranged tables. The serving was done by Mrs. Nichols and Mrs. Frost. An impromptu political debate was a feature of the afternoon. Mrs. Mills, of Ashland, was a guest from outside the club.

Mrs. Frank Knox pleasantly entertained the Emanon club Thursday afternoon, the afternoon being spent in the usual manner, after which refreshments were served. Invited guests were Mrs. Armand Wynne and her guest, Mrs. McMillan, Mrs. A. W. Kime and Mrs. Roy Short.



G. P. SKIPWORTH  
of Eugene, Oregon, present circuit judge for Lane, Douglas, Benton, Lincoln, Coos and Curry counties, and candidate for re-election.  
(Paid Adv.) nov2pd

## EYE GLASSES and SPECTACLES



A WOMAN IS AS OLD AS SHE LOOKS

## KRYPTOK GLASSES

THE ONLY INVISIBLE BIFOCAL remove every objection a woman has to bifocals. They have the smooth even surfaces of single vision lenses and nobody but the wearer would ever know that they were bifocals.

KRYPTOKS do not make the wearer look freakish as the old fashioned bifocals do.

## Sherman W. Moody Optometrist

881 Willamette St., Eugene, Ore.  
Successor to Burgess Optical Co.

Mrs. George M. Hall entertained pleasantly Saturday afternoon for Mrs. N. E. Compton, of Amity, Oregon, who will make her future home in Iowa and who was here for a few days bidding good bye to old time friends while on her way to California to visit her sister, Mrs. Frank Wheeler, a former resident. A dainty three-course luncheon was served. The place cards were unique and bore genuine fall leaves. The guests were: Mrs. H. A. Miller, Mrs. Burkholder, Mrs. Frost, Mrs. Bede, Mrs. Hamloth, Mrs. W. P. Hall, Mrs. E. A. Gleason, Mrs. Van Allison, Mrs. O. L. Nichols, Mrs. C. C. Cruson, Mrs. O. R. Hemenway, Mrs. A. W. Kime, Mrs. George O. Knowles, Mrs. Helen Silsby, Miss Esther Silsby, Mrs. B. R. Job, Mrs. Charles Adams, Mrs. Alfred Jury, Mrs. C. H. VanDenburg, Miss Eunice VanDenburg, Mrs. B. S. Swengel, Mrs. Jennie Fishburn, Mrs. H. J. Shinn, Mrs. A. L. Monroe, Mrs. Ilma Beager, Mrs. Joe Porter, Mrs. Louise Lizar. Out of town guests were: Mrs. N. E. Compton, Mrs. Joe Arnold, Mrs. Mills, Miss Florence Hemenway, Miss Florence Puffer.

Mrs. Charles Adams entertained Saturday with a family dinner in honor of the thirtieth wedding anniversary of her parents, Dr. and Mrs. B. R. Job. The guests were the parents of both Mr. and Mrs. Adams.

The Emanon club meets Thursday of next week with Mrs. Van Allison.

A meeting of the missionary society of the Presbyterian church was held yesterday afternoon at the home of Mrs. George Kerr.

Members of the Tuhabache club gave a miscellaneous shower for Mrs. Ray Baker at her home Monday evening. Refreshments were served and a social evening followed.

Mrs. Clara Burkholder entertained the Social Twelve club last Thursday afternoon. After a couple of hours spent with fancy work, a dainty two-course luncheon was served. Mrs. C. C. Westenhaver and Mrs. J. D. Westenhaver were guests.

Musical Treat Promised. Cottage Grove music lovers will have the opportunity of hearing Professor Henry Paul Filer, one of Eugene's leading tenor soloists, in a recital to be given here by Miss Daisy A. McCluskey at a date to be announced later.

Professor Filer made his first public appearance in Eugene as soloist in the "Rose Maiden," a production presented by the Philharmonic society of that city. He is a graduate of Whitman conservatory, under Elias Blum, the noted song composer, and is spoken of by critics as being the most promising young tenor of the west. He is music director in the First Christian church, Eugene, where Miss McCluskey is organist. Miss McCluskey needs no introduction in Cottage Grove as she has been a teacher of piano here for the past two years. Local audiences have not, however, had the privilege of hearing her in recital, and as she promises to render several of her own compositions the program will prove one of especial interest.

Leona Society. Leona, Ore., Oct. 1, 1916.—(Special to The Sentinel.)—Miss Gladys Purdin entertained Saturday night with a Five Hundred party in honor of her sister, Miss Florence Purdin, who was about to leave for Salem to teach school there. A two-course luncheon was served at 12 o'clock. Those present were: Mr. and Mrs. John Tucker, Mr. and Mrs. Walter Purdin, Mr. and Mrs. W. C. Wilkins, Fred Kinsland, Miss Edna Miller, Miss Minnie Jaska, Miss Florence Purdin, Cordis Miller, Jim Miller, Jim Nielson, Tom Richardson.

## FADS AND FANCIES

Since women are doing much dainty sewing in these days the sewing apron is becoming not a luxury but a necessity to them. Not only does the woman who sews carry her apron out with her when she goes to sewing clubs, but it is useful at home. Some prefer the dark colored bags and aprons because they do not soil readily, but if it is white it is easily laundered, thus keeping the

work always fresh, while the dust will collect upon a dark garment and rub off on anything upon which you are sewing.

To make the apron requires but half a yard of corset waist embroidery with the eyelets at the top, and half a yard of lawn. From the width of the lawn cut off enough to form a butterfly bow. Round off the corners at the bottom and trim needlework to fit, allowing the edge to go to the top to make a finish for the pockets.

Featherstitch two or three pockets four inches up from the bottom to hold the floss, thimble and scissors, but leave the top open to form the bag. Sew a casing on the wrong side of the apron, where the top of the embroidery reaches. Take one piece one and a half yards long and run ribbon all around. Take one the same length and start at the other side and run all around. Tie ends in bows. When the top of the apron is turned in you can then draw up the ribbon and you have your embroidery bag and also the apron to use at any time, always convenient and your work is never lost, since it is kept in the pocket.

In washing, always try to have the water the same temperature throughout the wash.

Before washing, all clothes should be wet thoroughly with cold water, and should be "set to boil" in cold water. In removing clothes from the line, much trouble will be spared if they are pulled into shape and folded smoothly. Especially is this true of table linen and bed linen.

In ironing table cloths and napkins be sure to iron with the warp. They should be ironed first on the wrong side and then on the right.

Cases for individual napery, meaning the centerpieces, side mats and tray cloths, which usually are kept in the sideboard drawers, are made of long strips of plain Irish linen, one end of which must be attached with tiny tacks to a roll of soft wood, also covered with linen. After this linen strip has been wound once about the roll there will be no danger of the tackshead tearing the individual piece of embroidered napery which is rolled about it in company with the long, plain strip of linen. Mats and tray cloths thus rolled will not wrinkle, nor will they accumulate any dust if the loose end of the roll strip is tightly fastened by means of a stout loop fitting over a crochet button.

## AMONG THE CHURCHES

[Every religious organization is invited to use this column for announcement of its services and other news. Contributors are requested to omit exhortations and other editorial matter, and to make the announcement of services as concise as possible. Social functions, etc., and news outside of the weekly announcement may be elaborated upon.]

Presbyterian Church—D. A. MacLeod, pastor; phone 137E. Bible school at 10 a. m. Morning worship at 11 a. m. Junior Christian Endeavor at 3 p. m. Evening worship at 7:30 p. m. Morning subject, "The Man for the Times." Evening, "Hope of the Soul."

Free Methodist Church—Rev. F. W. Oliver, pastor. Sabbath school at 10 a. m. Preaching 11 a. m. and 7:30 p. m. Prayer meeting Wednesdays at 7:30 p. m. All are welcome.

Catholic Church—Father Moran, pastor. Mass every Sunday at 8 and 10:30 a. m. Sermon at 10:30 a. m.

Christian Science—Services in the chapel at 242 Second street each Sunday at 11 a. m. Regular testimonial meeting each Wednesday at 7:30 p. m. The building is open for the use of the circulating library each Wednesday from 1:30 to 4:30 p. m. All are cordially invited to the services, as well as to make use of the literature.

## TESTED RECIPES

Here is an excellent method of using the leftovers of chicken and of cooked asparagus: Make a white sauce by cooking together a tablespoonful each of butter and flour, pouring a cup of rich milk upon them and stirring until thick and smooth. Have ready two cups of diced cold chicken, roast, boiled or fried, and one cup of asparagus tips or of tender asparagus cut into half-inch lengths. When all are hot season with a teaspoonful of salt and a little white pepper. If you wish the dish to be richer, add a beaten egg a drop at a time and cook for three minutes after it is all in, or boil two eggs hard, chop them coarsely, and mix them with the other ingredients. Cold veal or cold lamb may be cut into small, neat pieces and cooked in the same way.

Baked Beans and Brown Bread—Recipe sent in by Mrs. D. W. McKinney. It was taught her in 1877 by Mrs. Augusta Pressey, a Maine woman. This recipe is cooked every Saturday night during the winter throughout New England:

Parboil small white beans until the skins wrinkle, pour off water and wash in cold water. Put a layer of beans about an inch deep in the bottom of the jar; then put in the pork, which should be generously fat, a half pound to a two-quart jar of beans; then fill in around and over with beans, covering meat two inches deep in beans. Add a level teaspoonful of salt and two teaspoonfuls of Orleans or sorghum molasses. (No mustard, no onion juice, and no tomato sauce.)

Fill with hot water until it shows above the beans, cover tightly and bake, from 9 a. m. on Saturday until breakfast time Sunday morning, in moderate oven. Not necessary to keep a fire over night but fill with hot water the last thing at night and keep in closed oven. Beans should be whole, brown and with a rich nutty flavor and the pork perfectly soft and as easily cut as butter. The brown bread to accompany the above is made as follows: Two cups yellow corn meal, one cup flour, one large cup buttermilk, one level teaspoonful of soda, one tablespoonful of molasses. Mix and put in greased pail with cover. Put (uncovered) in kettle of boiling water for an hour, then cover and place in oven with beans. Take out with beans and turn out on cloth; cut in rounds, which should be rich dark red in color and every grain of meal swelled clear and tender.

A good way to make baked custard is to drop the yolk of an egg in a custard cup, add a big teaspoonful of sugar, two gratings of nutmeg, and about five tablespoonfuls of unskimmed milk, put the cup in hot water and bake slowly until it comes out clean. Beat the white stiff, add a small tablespoonful of sugar, beat again and pile on top of the custard and garnish with a maraschino cherry in the center of the meringue. Cool and serve.

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Pheasant Season Shortened. On account of the shortage of the pheasant crop, due to the severe weather last winter, the board of fish and game commissioners has cut the season 15 days short. The season for killing "chinas" will, therefore, close October 15, instead of October 30.

Eggs Bringing High Prices. Those who have laying hens are reaping a rich harvest at the present time. The price during the past week has been 35 cents a dozen in trade. Thirty-two cents in cash has also been paid.

## COUNCIL PROCEEDINGS

(Official Publication.)  
Regular meeting October 2, 1916.  
Minutes of previous meetings read and approved.

Reports of recorder, marshal, night police and treasurer read and ordered placed on file.

The light committee recommended that incandescent light at Tenth and Monroe, incandescent light at Fifth and Washington and are light at Sixth and Quincy be moved so as to give an unobstructed view. On motion the report was adopted and the changes ordered made.

On motion the marshal was instructed to notify property owners that all shade trees overhanging sidewalks must be trimmed to a height of eight feet above sidewalk.

On motion recorder was instructed to ascertain how much was paid city engineer during 1915 and 1916 out of the general fund.

On motion a warrant was ordered drawn on the street fund in favor of the water fund for \$240 for use of water for fire purposes during 1916.

On motion a warrant was ordered drawn on the street fund in favor of the water fund for \$120 for water used on the streets during 1916.

On motion the water commissioner was ordered to see that the flood gate at the intake is opened and the dam cleaned out.

The following bills were read, audited and warrants ordered drawn for their payment:  
G. B. Pitcher, salary and expenses. \$ 75.50  
R. F. Martin, salary. 75.00  
W. W. Oglesby, salary. 10.00  
W. B. Osmon, work on streets. 5.75  
Lewis Groves, cleaning catch basins and gutters. 15.00  
C. G. Transfer, cleaning streets. 21.82  
Frank Woodruff, work on water mains. 1.50  
J. H. Chambers, lumber for bridge. 73.40  
C. G. Electric Co., 232.33  
W. B. Osmon, work on ditch. 5.80  
C. A. Beidler, drainage on north Douglas. 17.10  
Knowles & Graber, hardware. 7.47  
N. H. Martin, assisting eng. 2.50  
Harvey Taylor, assisting eng. 5.00  
O. L. Nichols, engineer. 25.00  
C. G. Sentinel, proceedings two months and printing water receipts. 25.65  
Fire company, salaries. 22.00  
G. G. Warner, salary and expenses. 45.61  
The Gauld Co., pipe connections. 5.00  
Portland Wood Pipe Co., 4-in. wood pipe. 89.19  
Wynne & Kime, hardware. 2.90  
Brown Lumber Co., lumber for st. crossings. 13.89  
On motion council adjourned to October 10, 1916.

J. E. YOUNG, City Recorder.

## R. Y. PORTER Candidate for County Commissioner on the Democratic Ticket

I stand for a common-sense administration of county business, want a dollar's value for every dollar spent and if elected will see to it that the taxpayers receive this. I want an economical administration of county affairs and if elected will do my utmost to see that this condition prevails, regardless of politics.

I reside near Walker, Ore., and have for 38 years. I am a farmer and have made a study of the road question. I favor each district having its allotted amount of road money. If elected will exert my best efforts to see that all parts of the county receive fair treatment at the hands of the county court.

paid adv. 05-nv2pd

## Making the Little Farm Pay

By C. C. BOWSFIELD

Asparagus is one of the greatest of the money making crops and should have a place on almost every farm. This is a hardy product that does not require quick marketing and therefore it can be raised at any distance from a town. With the keenest demand for asparagus that has ever been known, farmers who are studying up a variety of profitable crops should give this vegetable considerable attention.

The day has come when thinking farmers will have large gardens, and they will specialize on fruits and vegetables that are suitable for canning, as well as for marketing while fresh. Any intelligent family can make money from a good garden. One of the main things is to cultivate products that are hardy and will give a little leeway in marketing, for people at a distance from town may find it impossible to go every day. With good shipping facilities and an active family of young people to assist in the marketing there may be a broader program of vegetable growing.

Large yields of asparagus can be made on almost any type of soil, but when grown for early market a light, sandy, well drained loam is preferred. The land should be reasonably free of roots, stones or any trash that will interfere with the growth of the stalks. Plow deeply, and thoroughly prepare the land preparatory to setting the plants. Asparagus is a perennial crop.



PLANTING ASPARAGUS.

and the more time and care given to the preparation of the ground the more profitable will be the yield. Preparation can best begin in the fall, following any crop that has had clean cultivation. A heavy application of well rotted barnyard manure plowed in at this time will help the condition of the soil and afford plant food for the following spring.

Being a gross feeder, asparagus needs rather heavy fertilization. As it is grown for its succulent stems only, the fertilizer should be rich in nitrogen and potash to develop strong and rapid growth. Barnyard manure supplies a certain amount of these elements, but many successful growers add chemical fertilizers. The use of 800 to 1,200 pounds an acre of a fertilizer containing phosphoric acid, 7 per cent; nitrogen, 5 per cent; actual potash, 9 per cent, is recommended. An application of at least 500 pounds an acre of this fertilizer every year will add to the value of the crop. About twenty-five tons of well rotted barnyard manure can be used to advantage every third year. This can best be applied just after the cutting season is over. Chemical fertilizers should also be used at this time.

Asparagus roots stand transplanting better in the spring than later. Early rains and the moisture already in the ground insure against the necessity of watering the plants. Strong one year plants are preferable to older ones. The common practice in large gardens is to set the plants from two to three feet apart in rows four to six feet apart. The crowns are planted from five to seven inches deep in the rows. The cultivation of asparagus is practically the same as that given to other truck crops, except that in the early spring when the stocks are coming up the dirt must be loosened and worked toward them. White asparagus is wanted in nearly all markets. As a rule the blanched stocks are not so tender as the green ones, but as nearly all buyers prefer the white product it is best to cater to this demand.

The acreage value of asparagus may be set down as \$300 to \$500. Any farmer who has town customers or who will establish good arrangements with grocers and commission men can depend on profits amounting to several hundred dollars an acre from a good sized and well managed garden. Such crops as asparagus are so much more profitable than grain that they ought to receive attention from every industrious rural family. The extensive canning of asparagus can be managed by members of the household, thus enlarging the income from the crop and giving a business that will provide cash every month of the year.

## How to Use Poultry Manure.

Do not use poultry manure in a fresh condition. Mix it with an equal amount of sand or soil and apply lightly.

## WATER POWERS NOT GOLD MINES

Steam Plants Compete Closely In Electric Production.

By HERMAN B. WALKER.

There have been few questions before congress concerning which so much misunderstanding and misinformation exists as with reference to the pending water power legislation. The Shields and Myers bills propose terms under which capital will be encouraged to build water power plants. Opponents of these measures would pass laws the effect of which would be to discourage investment in these enterprises.

Nobody denies the importance of our water powers or that it is well to have them put to work. To be told, however, as the country has been told, that water powers are so important and valuable that a great trust is seeking to grab and control them all in order that it may dominate all power using industries in the country, is ridiculous to one who knows anything of the question.

In the first place, water power is not always cheap power. In many sections of the country it is cheaper to generate electricity by steam than to develop the local water powers. The steam turbine and other improvements in machinery in the last dozen years have brought about this situation. The average cost of building a water power plant is from \$100 to \$150 per horsepower. Some very large water powers can be developed for less, but they are the exceptions. A big modern steam plant can be built for \$40 or \$50 per horsepower. Counting interest, taxes, depreciation, obsolescence, etc., on this additional investment, it often happens that it is cheaper to build and buy coal for a steam plant. The actual economy in use of water powers is confined solely to the saving in coal and labor bills.

Then, too, the question of which kind of power is cheaper depends very much upon the use made of the power. Electric current in large quantities cannot be put in storage and kept until needed. It must be generated at the moment of use. Where electricity is used for chemical, metallurgical and other industries which run day and night, water power may be cheaper, even counting larger interest and overhead charges. It doesn't cost much more to run a water power plant continuously than to run it a few hours a day. The more continuously it is operated the less is the cost per kilowatt of the current generated. Where power is needed for general utility purposes—house lighting, street cars and industries that run only eight or ten hours a day—the water power plant is not economical, because its full capacity, which must be used to make the power cheap, cannot be utilized, and it is often cheaper to generate current in a steam plant which can be shut down part of the time without so much loss in overhead charges.

It is like a farmer borrowing money to buy a tractor to do his plowing. If he has a farm big enough to keep the machine busy most of the time, it is a good investment and saves him money. If he has only a few acres to plow, and the machine stands idle most of the time, it would be cheaper for him to do his small plowing with a horse.

For the reasons given a big steam plant is now being built in Buffalo, although Niagara Falls, the biggest water power plant in the world, is only a few miles away. Buffalo's utilities and industries, running only part of the time, can get power cheaper from coal, while big chemical plants which run day and night have located at Niagara because for their purposes the power is the cheapest available.

Where there are water powers that can be developed and operated advantageously it frequently happens that to use them to advantage these water powers have to be supplemented by steam plants. In some cases one stream will have a low water season at a time when another stream is running in flood. If these two water powers can be united in one system it is possible to get a more constant and uniform supply of power than if they are under separate control.

Chief Engineer O. C. Merrill, of the U. S. Forest Service, explains the advantages of monopoly in the power business in a recent report to the United States Senate, as follows:

Monopolization of the supply in any given territory makes possible through interconnection of stations and through diversification of load, economies of operation that would not be possible for isolated independent stations. Interruptions to service may be lessened, the needs of the customer may be better served and rates may be lower with a single power system than with several. No better service is given and no lower rates charged than in California, where, notwithstanding the considerable municipal development, 90 per cent of the total primary power is owned by public service corporations, or in Montana, where 89 per cent is owned by two affiliated corporations.

Water powers are not always gold mines by any means. The records show that something like \$125,000,000 is invested in water power plants in the United States that have been in operation for a number of years without having paid a dividend to the stockholders and in some cases without having earned interest on their bonds. Census figures show that the average net earnings of all commercial power stations in the country, steam and water power combined, are only about 6 per cent on the investment and that the profits of water power companies have been less than 5 per cent.

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