

# NEWS ITEMS

Of General Interest

## About Oregon

### 1917 State Millage Tax Fund Lower Than Last Year

Millage taxes to be raised on Normal School University, Oregon Agricultural College, state road fund show a slump of \$54,873.78 for the tax raised for the same year 1916. The reason for the slump is the approximate \$55,000,000 decrease of the assessed valuation for the entire state.

The following sums are to be millage taxes for the four Normal School, \$33,140.56; Oregon Agricultural College, \$219,690.89; Oregon Agricultural College, \$351,565.58; University of Oregon, \$263,629.18.

In 1916 the following sums were raised for the same funds: Normal School, \$37,379.80; road fund, \$233,633.76; Oregon Agricultural College, \$373,798.01; University of Oregon, \$290,848.51.

While the millage taxes have decreased because of the drop in the total assessed valuation, they do not affect the amount of the levy or state purposes to be raised during the year 1917, and as a result a decrease in the amount to be raised by millage taxes allows a similar increase in the amount of money that might be appropriated for other purposes.

But this applies only to the 1917 taxes. The next legislature is the question of a biennium to consider, and as a result it is faced by the possible contingencies which may arise in 1918. If the assessed valuation increases materially in 1918, the amount that will be raised on millage taxes for that year will show a consequent increase. As a result of such an increase, if it occurred, the amount of money that could be appropriated for other purposes would be proportionately less.

### Control Budget \$15,000.

Salem—The Oregon State board of control asks for \$15,000 for the next biennium in its budget presented to the secretary of state, an amount equal to that given for the preceding two years. This board manages the Oregon state hospital, the Eastern Oregon state hospital, State Institute for the feeble-minded, Oregon state normal school, State penitentiary, its school for the blind, State school for the deaf, State tuberculosis hospital, Soldiers' home, Industrial school for girls, and also has charge of many specific improvements at the Capitol building and Supreme court building.

The appropriation is to cover the salaries of three employees, which aggregate \$9550 for three years, and general maintenance which cost is estimated at \$5450.

### \$20,300 Asked for Forests.

Salem—Three hundred dollars less is asked by the department location for the State board examining for the next two years than was given for the past two years. The total amount asked for the coming biennium \$20,300.

The legislature of 1917 abolished the 34 county boards examining applicants for teacher certificates placed the work in the State superintendent and a state board of examiners. The number of applicants each examination held in June and December of each year.

During the past year about 21,910 certificates have been received relating to certificates and as a result. In addition in the estimated cost of salaries and traveling expenses of employees and general maintenance.

### Irish Flax Bunched.

Salem—Cabled rumors which have been going back and forth between Salem, Or., and Belfast, Ireland, for the past several years relative to the purchase of 2500 shels of flax by the Agnew Hamilton company, of Belfast, came to an all close Monday, when Secretary R. Goodin, of the state board of control received a terse telegram: "Cancel order; shipment too late." What position will be made of the seed not known, but it is likely the board will sell much of it to Oregon buyers. The board instructed Superintendent Crawford to start threshing immediately to be ready for shipment to the Belfast order.

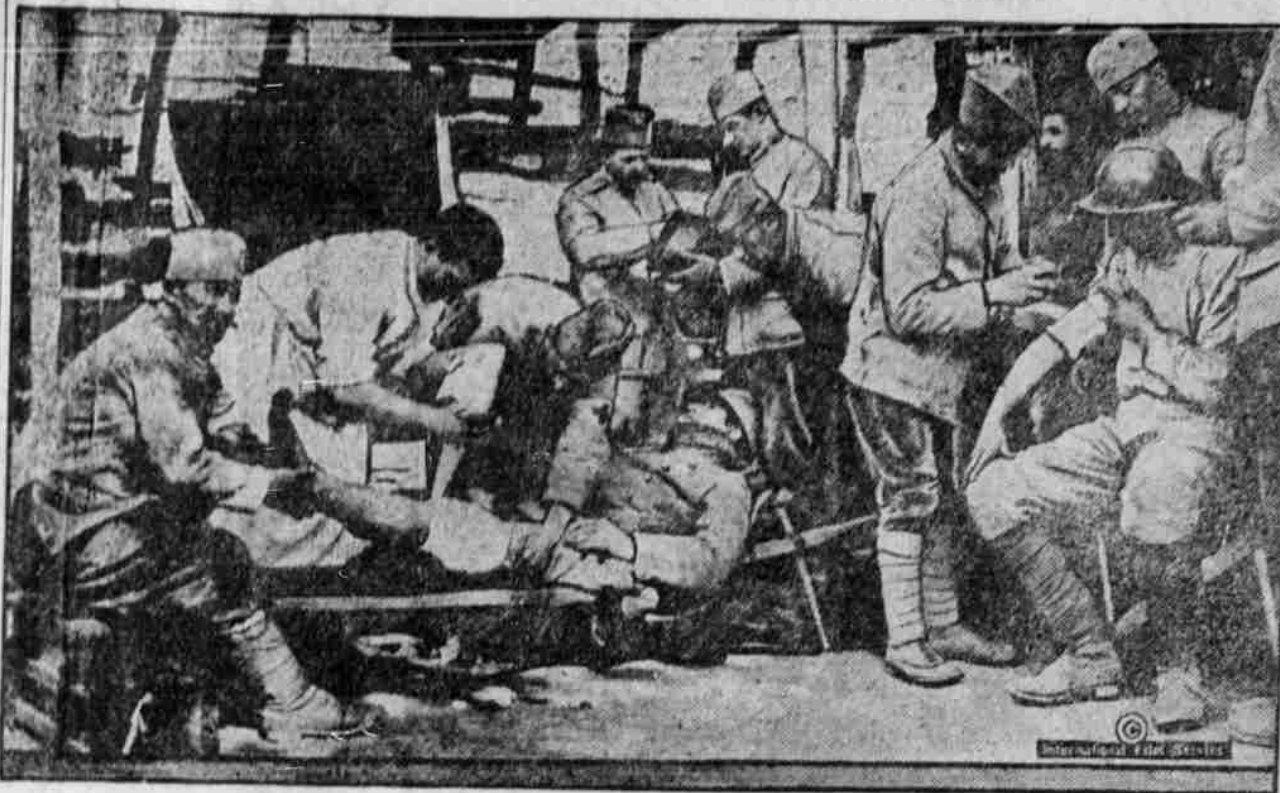
### Final Smokers Enjoyed.

McMinnville—Minnville residents were worried by smoke prevalent in the atmosphere Friday, but investigation showed it to be due to groups of these students at the streets, who, in view of the anti-tobacco-in-all-rules ruling recently made by President Riley, of thlocal college, were enjoying Lady Notine for the last time. Tobacco shops report depleted stocks, due to thanti-weed mandate. The students, however, accept the smoke with thbest of spirits, and smokers havforsworn smoking.

### Bounty Payments Begin.

Salem—A sea or more of persons arrived at the county clerk's office ednesday with a check to collect the 10-cent bounty provided for by the law. The legislature of 1915 directed to county clerk of Minn county to use 1-10 of a mill in taxation for this purpose.

## AFTER AN ATTACK ON THE BALKAN FRONT



Scene at a dressing station close to the battle line in the Balkans. The shack in which the wounded soldiers are being treated is continually under fire.

## FRENCH MOHAMMEDANS AT MECCA



These are the members of the Mohammedan mission to Mecca representing France at the official reception when the new government of Arabia was formed recently.

## PRINCESS HOHENLOHE



Catherine Britton, a Washington belle who recently was married to Prince Alfred zu Hohenlohe-Schillingfurst, an attaché of the Austro-Hungarian embassy.

## HE GOT A FLYING START

No Wonder This Young Man Made Record Time in Crossing a Field.

On the Frankford-Hadaway farm, near Coal Mines Gap, on the Youngtown & Southern suburban electric line is a pugnacious male sheep whose headwork is wonderful.

"Billy" doesn't let his head for his own advantage as such as he does to boost others along.

One afternoon, at long since, a youth who lives in the vicinity left the car at Midway station and was walking quietly across to field when he felt a terrific attack from the rear that lifted him completely off his feet and advanced him a yard or so before he recovered his balance.

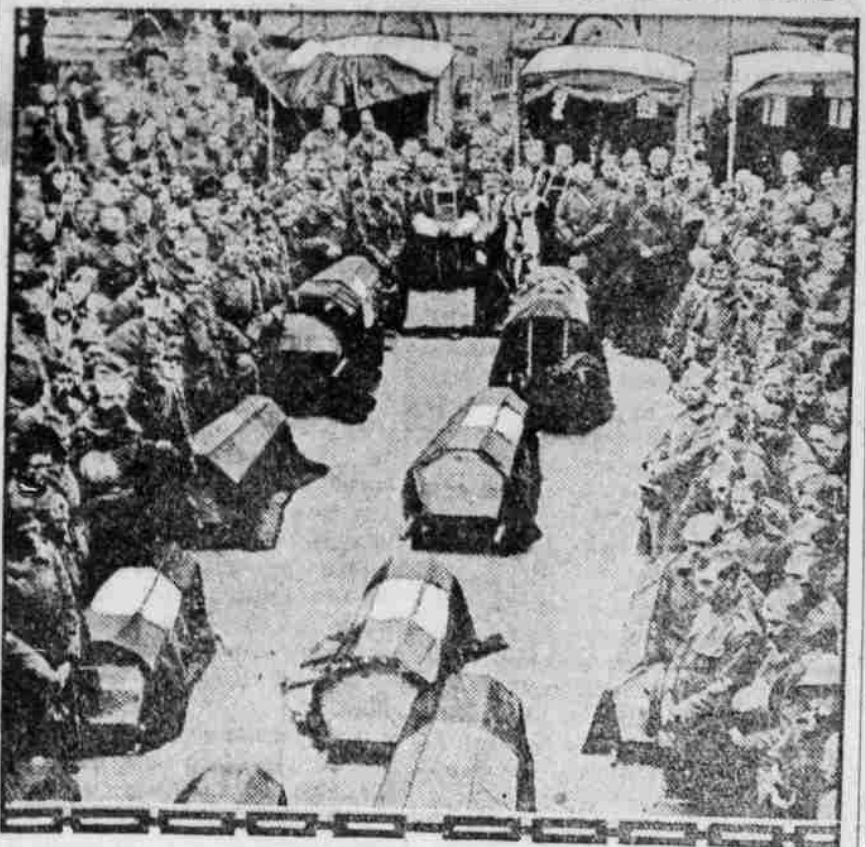
Turning, and recognizing "Billy" as his assailant, the young man started to sprint.

Pursued and pursued a streak through the atmosphere until the youth, some yards in the lead, cleared the pasture gate with single bound.

A farmer, who happened to be passing, said to the young man: "I must say you are a runner."

"Huh!" grinned the youth, "you oughta see the start of it."—Youngtown Telegram.

## SOLDIERS' FUNERAL CLOSE TO FIRING LINE



Funeral of an officer and seven Belgian soldiers killed in a terrific artillery duel. The picture was taken in a village immediately behind the firing line, and every once in a while the bursting of a shell would drown out the voice of the regimental chaplain.

## ROLLING UP A BIG GUN SHELL



English troops on the western front rolling a big shell up to the top of a hill.

## RULES FOR ROASTING PORK

Prepared in This Way, the Meat Will Be Found Both Appetizing and Digestible.

After carefully wiping the meat with a wet towel, lay it on a rack in the dripping pan and place it in a very hot oven, where it will quickly sear over on all sides. Then reduce the heat of the oven and pour into the pan with the fat, which has come from the roast, a cupful of hot water.

Now cut in small pieces two large tart apples and put these into the pan where, cooking, they will give up their acid.

Baste the meat very often with this liquid, adding water when necessary, letting the pork cook slowly and thoroughly. Season with salt and pepper when half done.

A little flour may be dredged over the roast at intervals and a few sage leaves powdered may be sprinkled over it. Sage and pepper sear easily and must be frequently basted.

Apple sauce and horseradish may accompany the roast pork as usual. When the roast is done take it up and pour off all the drippings except two large tablespoonfuls, being careful to retain the brown substance at the bottom.

Add two tablespoonfuls of flour, letting this cook for a minute with the dripping. Add a pint of cold water, stirring well. Add a slice of onion, letting gravy cook a few minutes to extract the juice, then remove the onion. Strain gravy. This gravy is free from grease and has a good flavor.

## EGGS WITH ANCHOVY SAUCE

Method of Serving is Something of a Novelty—Makes Delicious Luncheon Dish.

At most delicatessen shops or large grocery stores may be bought tiny little cans of anchovy paste. These sell, as a rule, for 10 cents apiece.

To make the sauce, melt one rounded tablespoonful of butter and one tablespoonful of flour, heaped high. When thoroughly blended, add one cupful of milk and the contents of the tiny can of anchovy paste.

When the sauce has boiled up, remove it from the fire, stir until very smooth and pour it over hard-boiled eggs that have been shelled, cut in half and laid face down on the plate on which they are to be served. Pour the sauce over the eggs evenly, sprinkle with a little finely-chopped parsley or celery and dust with paprika.

For luncheon, as an entree, it should be served hot and then the sauce should be poured in an individual casserole or, should this not be handy, in a baking dish. Fresh eggs, carefully opened, are dropped in this hot sauce and a little cheese, grated over the top, and paprika, and the whole put in a very hot oven long enough to "set" the egg. This may be served as a course by itself with thin biscuits.

## Pilaf of Rabbit.

Having cut the rabbit in pieces, put it in a saucepan in which you have heated two or three ounces of butter or lard. When the meat is slightly browned, season with salt and pepper and add a medium-sized onion chopped in. Allow it to cook ten minutes, then add six tablespoonfuls of good rice soup. (Rice used in soups is parboiled in water for ten minutes, and after water is drained off clear consommé is added.) Moisten with about one and a half pints of boiling water and reduce by boiling. Cover pan and finish cooking in oven or on a slow fire 20 minutes.

## Roasted Hamburg Steak.

To one and one-half pounds of hamburger steak add two slices of fat salt pork, finely chopped, one-half cupful stale bread crumbs, one egg and three-fourths teaspoonful salt. Shape in loaf, dredge with flour and over top put seven strips of fat salt pork. Roast 45 minutes, baste every seven minutes, first with one-half cupful water and then with fat in pan. To liquid in pan add water to make one cupful. Brown one and one-half tablespoonfuls butter, add two tablespoonfuls flour and the cup liquid.

## Banana Cake.

Make any one-egg cake, or generally make a sponge cake and bake in round tins, two layers; slice banana on cake and cover with whipped cream; simply by another layer of cake on first and cover again with bananas and cream.

Whipped Cream—Take one cupful sweet cream, add the white of an egg to give it body, small pinch of salt and whip all together until thick; sweeten to taste and flavor with vanilla.

## Keep Oven Scrupulously Clean.

An oven that is in constant use should be kept scrupulously clean if you want to get the best results from it. The shelves should occasionally be scrubbed with strong soda water, and, in addition, they should be painted with quicklime two or three times a year. An oven treated in this way never becomes coated with grease, and there is no unpleasant smell when it is being used.

## Broiled Swordfish With Sauce.

Wash and wipe dry and season with salt and pepper slices of swordfish or halibut. Broil ten or twelve minutes over a charcoal fire if possible. Serve with a horseradish sauce. Cream one-third cupful of butter, add two rounded tablespoonfuls grated radish, one teaspoonful made by S.

## EAT INSECT PESTS

BIRDS ARE REAL FRIENDS OF THE AGRICULTURIST.

Investigations Have Proved Beyond All Doubt That Feathered Creatures Take High Place in Ranks of Farmers' Helpers.

There seems never to have been a time when Americans as a people were giving so much thought to birds as now. The sentimental virtues of birds and their economic uses are being written of frequently and extensively by professional and amateur biologists and ornithologists, and even a vast number of bird observers of perhaps limited professional or technical attainments in this department of science are writing and talking at length in behalf of the birds.

The discussion of the economic values of birds is one of the questions of serious importance to the whole country. It has been pointed out by students of this subject that a tree swallow's stomach recently examined contained 40 chinchbugs and fragments of many others, besides ten other species of insects. The stomach of a bank swallow showed that it contained 68 cotton boll weevils, one of the very dangerous and destructive insect pests of the United States. Thirty-five cliff swallows had eaten an average of 18 boll weevils each. Two stomachs of pine siskins from California contained 19 black olive scales and 300 plant lice. The stomach of a killdeer taken in Texas contained more than 300 larvae. A flicker's stomach held 28 big grubs. A night hawk's stomach contained 34 May beetles, the adult form of the white grub. A New York night hawk had eaten 24 clover-leaf weevils and 357 ants, and another night hawk, 340 grasshoppers, 52 bugs, three beetles, two wasps and a spider. A big-tailed grackle taken in Texas had eaten in one meal about 100 cotton boll weevils, besides other insects. A ring-neck pheasant, a bird which the state of New York is taking great interest in propagating, showed upon examination of the crop that it contained 8,000 seeds of chickenweed and a dandelion head. More than 72,000 seeds have been found in a single duck's stomach taken in Louisiana.

The investigations by the United States biological survey and the biological and agricultural bureaus of the various states leave no room for doubt that birds play an important role in agricultural interests, though there often seems a tendency to dwell on the harm that even a much-despised English sparrow has its part to perform in protecting the agricultural interests of the United States, and the bureau of the biological survey has given a great deal of attention to this much-abused bird. It has collected them from all parts of the United States and made an examination of 4,000 stomachs, the results showing that during the colder half of the year the food of these birds consists almost entirely of seeds of weeds.

It has been estimated by entomologists that the annual loss caused in the United States by insects is \$700,000,000 and that were it not for birds the loss would be much greater. Careful students have said that without the aid of our feathered friends successful agriculture would be impossible. The amount of weed seed disposed of by birds, in their depleted numbers, is impressive, and everybody knows that the problem of weed destruction is very important to agricultural interests.—Washington Star.

## New Menace.

An oldtime son of the Fatherland was reading the evening news after the day's work was ended. Glancing over the various headlines, his eyes fell on one which threatened to call for the services of a Sherlock Holmes or a Philo Gubb.

He read and reread, muttering the puzzling words over and over to himself. He wiped his glasses, turned up the light and looked again. But the words read exactly the same.

Some terrible thing had fallen on the front of a street car at Niagara Falls and killed a motorman. The old German's son just then stepped into the room, and was amazed to hear his father say "Well, I'll be hanged—le-kick-le-kick-ke! What in the—is an le-kick-ke!"

The son took the paper and read that a large icicle, breaking from the gorge, had fallen on the passing car and had killed the motorman.

## Plan Monument on Mountain.

The General-Anzeiger of Breslau reports that a gigantic war monument to commemorate fallen Silesian soldiers is to be erected in the heart of the province of the Angels mountain of the Zobten range. This mountain, which is about 3,000 feet high, is a prominent object, and is seen from all parts of the Silesian lowlands. The intention is to cut into terraces about 800 feet of the upper part of the mountain, and to give this portion a regular conical form. On the summit of the mountain, and raised on a mighty base of rock, a colossal building surmounted by a cupola is to be erected. At the four corners of the building on the roof fire will flame out all night long to be visible from all parts of Silesia.

## Desperation.

"Is dis high cost of livin' worryin' you?" asked Meandering Mike. "It's drivin' me desperat!" replied Phloppin' Pete. "I've been thinkin' of...