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Many Prominent Men Sons of Merchants

At a political meeting in England, a nobleman and his supporters ventured to speak slightly of several of his distinguished opponents because either they or their ancestors had been "concerned in trade."

This aspersion excited a young journalist to action, and the next morning there appeared in his paper a list of names so illustrious and formidable as to end all argument on the subject. This was his list:

Euripides was the son of a fruiterer; Vergil, the son of a brickmaker; Boccaccio, the son of a merchant; Bunyan, the son of a traveling tinker; Luther, the son of a miner; Columbus, the son of a weaver and originally a weaver himself; Shakespeare, the son of a butcher and wool stapler; Ben Jonson, the son of a mason; Cowley of a grocer, Milton of a scrivener, Fletcher of a chandler, Pope of a linen draper, Collins of a hatter, Thomas Moore of a grocer, Jeremy Taylor of a barber, Defoe of a butcher and himself a hosier, Rabelais of

an apothecary, Mollere of a tapestry maker, and Rousseau of a watchmaker.

To this list we may add a few more such as Keats, whose father was employed in a livery stable, and John Paul Jones, whose father was a gardener. Nor can we omit Samuel Johnson, Thomas Hood, or Anatole France, all sons of booksellers.—Market for Exchange.

Area of Palestine

Palestine or the Holy Land, the land of Canaan of early times, extends from the Mediterranean sea eastward to the River Jordan and the Dead sea, and from the Egyptian frontier on the south to the French mandatory sphere of the Great Lebanon mountains on the north. The area of Palestine west of the Jordan is about 20,000 square miles.

Chime whistles are being used by some railroads to eliminate the harsh effect of locomotive whistles.

Double Sleeves

Any woman who wishes to laugh in her sleeve finds it easy today. For many of the sleeves are double. That is, one sleeve flares and ends just below the elbow while the lower part of the arm is covered by another of close and tight-fitting design.

Mixed Tweeds

For spring sports, mixed tweeds with or without fur collars, are popular.

Cape on Spring Coats

The coat with a cape is much in evidence, and will be, it is predicted, the favorite for the spring and summer. Some of the capes button on the shoulders, others do not cover the arms, but hang below the waist at the back only.

Last Minute Suggestions

A really gorgeous shawl is of brocaded satin, which has corners of fine silver lace and a heavy silver fringe.

The KITCHEN CABINET

(©, 1927, Western Newspaper Union.)

The true friend embraces our interests as his own. We feel another mind bent on the same end, enjoying it, insuring it, reflecting it.

Reflect upon your present blessings, of which every man has many; not on your misfortunes, of which all men have some.

COOKERY AN ART

We are told that cookery is one of the fine arts. Where can one mix colors giving great pleasure that in an appetizing dish?

The development of cookery has gone hand in hand with civilization. The more intelligent a people, the more attention they pay to the food which they give their families. Being an art as old as history, cookery in its evolution is as interesting a study as evolution is to the scientist.

Probably more people are spending part or all of their time cooking than in any other household occupation. Care exercised in food selection and preparation is the most important factor on which rests the health, happiness and prosperity of mankind.

Cookery has its laws of proportion or right values, its laws of harmony and contrast, its appeal to senses, and do all other arts.

Cookery appeals to the sight and taste as music appeals to the ear. An educated sense of taste is a gratifying and as necessary for good digestion and physical well-being as the indulgence of any of the senses.

The study of cookery should be a part of every young woman's education. She should know when she has prepared a well-balanced meal as well as to know how to cook one. She should be able to feed the sick, care for the food for the aged, as well as for an office man, farmer or baby, intelligently.

To serve a meal that is attractive to the eye, satisfying to the appetite and nourishing to the body, food that is digestible and properly balanced at a cost within the means set apart for food, is an accomplishment which an young woman may be proud of attaining. Such accomplishments come not by intuition, but by practice with training. Few cooks are born cooks most of them have attained their proficiency as other artists attain theirs—by hard work and practice.

A trained cook should command the same respect as any other trained worker, for she keeps people well by providing them with the right kind of food, while the professional doctor takes us only for repairs.

We ask much of our house mother. She must be a nurse, cook, housekeeper, seamstress, and more often than not, the laundress of the family; while meanwhile she is trying to make ends meet with her allowance.

Marketing with a basket, whenever possible, is the best of ways. One often sees food that can be bought at a reasonable price and at saving.

Everyday Good Things. As the warmer weather comes, our appetites need the fresh spring green and lighter foods.

String Bean Salad.—Marinate two cupsful of string beans with French dressing. Add one teaspoonful of finely cut olives. Place in the center of a salad dish and arrange around the base thin slices of radishes overlapping each other. Garnish on the top with a radish cut in the form of a rose.

Asparagus Salad.—Drain the stalk of canned asparagus. Cut rings from bright red pepper, one-third inch wide. Place three or four stalks in the ring and arrange on lettuce leaves. Serve with French dressing to which a tablespoonful of catsup has been added.

Watercress Salad.—There is not more wholesome green which come in the early spring than watercress. Eat with a sprinkling of salt it is a delicious garnish for lamb chops. With French dressing, a dash of onion or a sliced radish. It is not only attractive but satisfying.

Frozen Pudding.—Make a strup of one pound of sugar and one pint of water; after ten minutes boiling strain in forty blanched almonds chopped and pounded fine, two ounces each of citron chopped, raisins and currants one ounce each of candied orange peel and lemon peel, with the juice of one lemon. Freeze.

Apple Snow.—Pare and core six good-sized apples, steam in two table spoonfuls of water with a little lemon peel until soft, add one-half cupful of sugar or more to sweeten and the whites of two fresh eggs. Beat well for three-fourths of an hour without stopping; serve in custard cups or sherbet glasses.

French Toast.—Make a batter of two eggs, a cupful of milk and a tablespoonful of melted butter, add a little grated lemon peel for flavor. Dip the crumbed toast into the batter, turn until both sides are covered, then fry in butter on both sides until brown.

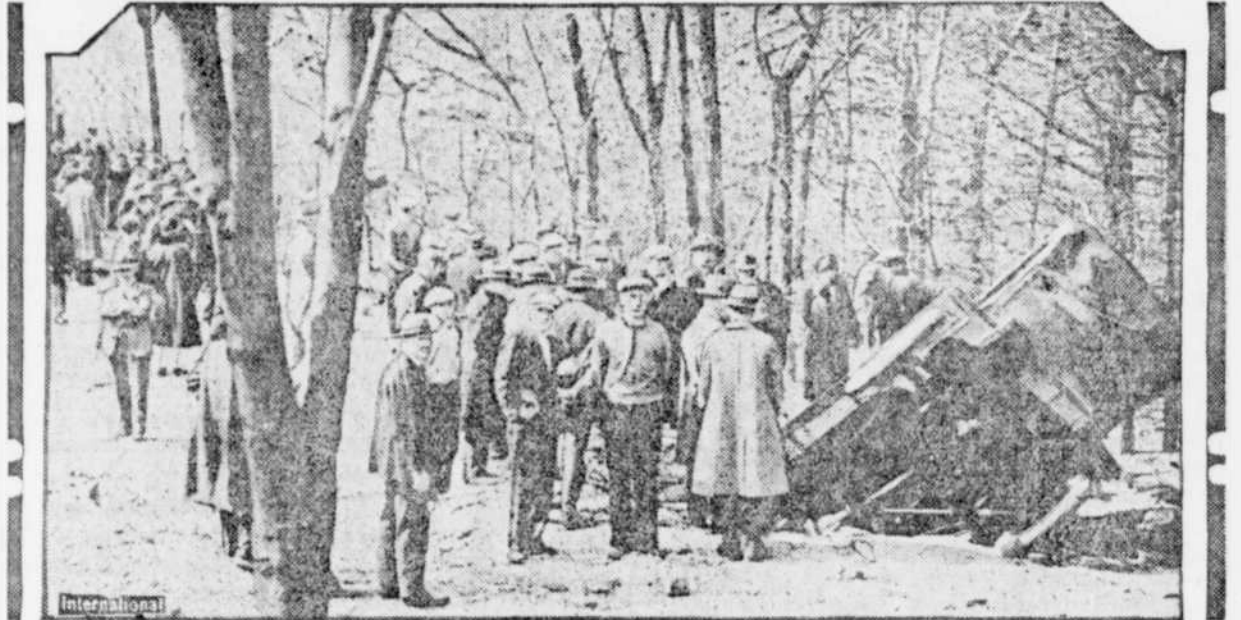
Neenie Maxwell

British Troops Land in China



British troops bivouacked in Shanghai. They are part of a new British defense force that has just landed there.

How Bandits Blew Up Pay-Roll Car



Photograph shows the scene of the \$100,000 pay-roll robbery near Pittsburgh. Bandits planted dynamite charges in a dirt road, which they exploded by electricity. Five drivers and guards were injured.

Dawes Visits Sister in Florida



Vice President Dawes and his sister, Mrs. Harry B. Hoyt, at Jacksonville, Florida.

WEALTHY WIDOW WEDS



Mrs. Edward Russell Thomas, widow of the multimillionaire publisher of the New York Morning Telegraph, whose marriage to Col. L. G. Ament, former chief of investigation for the United States veterans' bureau, has been announced.

IS ARCHBIGAMIST



John Kearny, captured by the San Francisco police after he had escaped from a closet in which he had been locked in by a woman who caught him robbing her home, confessed to having been married at least 14 times.

Load 'Em and Eat

Young Brides—Do you keep ice cream freezers? Hardware Dealer—Yes, we have the exclusive agency for this city. What size do you want? Young Bride—I already have one—a present. What I need now are some refills—half a dozen vanilla, three chocolate and three orange sherbet.—Good Hardware.

Eastern Girl Shows the West



Photograph shows Mabel C. Oggeson, a Buffalo (N. Y.) girl, who never was on a horse before, who rode a broncho 200 miles over the Rocky mountain trails of Glacier National park, setting a new park record for "horsemanship."