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"IF EVER I BECOME A PIANIST, I'LL OWE IT TO YOU!" "OH, YES! MY TERMS ARE IN ADVANCE!"

# SOMETHING TO THINK ABOUT By F. A. WALKER

### LAYING A FOUNDATION

F YOU are a close observer and given to winnowing the golden grain from the sheaves that are falling all about you, you are laying a solid foundation on which to build your structure of success.

You have noticed how carefully masons select stones which are to bear the weight of skyscrapers, with what precision these stones are placed side by side, kept level and plumb, and imbedded in cement.

Every layer, mark you, must be level and plumb. And mark again that no building can be stronger than the base upon which it rests.

What is true of stone structure is likewise true of mental and moral formation.

If the groundwork is weak, the fundamentals slatternly, the corniced and capitaled summit is in danger of falling.

The reason why so many men and women fall in their efforts to reach the apex of their dreams is because they failed to construct substantial supports in early life.

Thère has been much newspaper discussion anent the value of college education, and whether it really fits young men and women for the practical duties in professional and industrial pursuits. In a series of questions, Edison some time ago tested numbers of university graduates. The result, it is alleged, was not satisfactory.

Schools and colleges should not be censured for these shortcomings, but rather the students themselves, who had overlooked the vital importance

thing

work

Sherman

States senate.



FOR THE GANDER-

you're llvin'.

guests.

of laying in their early days a solid foundation on which to build,

Whatever you attempt, begin at the base and build solidly.

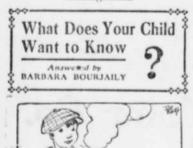
Test the strength of this base at overy stage of your progress. Don't be afraid of hard work and

long hours.

In music you must first master the elementary principles, embodied in the active; in surgery you must ac-quaint yourself with the location of the 263 bones in the human body. And so in all branches of art, science and industry, you must dig deeply and erect an enduring foundation.

Work, work, work and have faith, Dig through the difficulties and if you falter not in your endeavors your building will survive the storms and stand unshaken while the world tumbles all around you.

( by McClure Newspaper Syndicate.)



WHERE DOES OUR BREATH GO?

Our breath goes up, for it is warm,

High up, the wind can make it pure,

And warm things always rise.

(Copyright.

Whale meat is sold as chicken feed.

All nature's laws are wise.

Take dried beef, cut into strips with scissors and fry in a tablespoon ful of butter. Place on a hot platter and surround with haived and quartered bananas also fried, long enough to become thoroughly hot,

Mother's Cook Book

"Are you awfully tired of play, little

girl, Weary, discouraged and sick? Fill tell you the lovellest game in the

Do something for somebody quick."

EVERYDAY GOOD THINGS

PEAS are one of our valuable pro-

Green Pea Soup.

Rub a can of green peas through a sieve; a plnt will be sufficient for

an ordinary family. Season to taste

with salt and pepper and add a table-

spoonful of scraped onlon, or cook a

small onlon minced in a little fat; add

to this one tablespoonful of flour and

a pint of stock or water; use the

stock on the peas with water. Cook

five minutes, add the puree of pens,

heat all together and serve with

croutons or fingers of tonsted bread.

Sour Cream Slaw.

Shred cabbage very fine, plunge

into cold water until crisp, drain and

cover with a cupful of thick sour

cream heated and added to two wellbeaten eggs. Add two tablespoonfuls

of vinegar, two tablespoonfuls of but-

ter, a teaspoonful of salt and a few

dashes of cayenne. Cover the drained

cabbage with the hot sauce and serve.

Cabbage Salad.

of cabbage, add one-half cupful of

chopped almonds which have been

blanched and four or five ripe bana-

nas finely cut; mix with one cupful

of sour cream; If cream is not very

sour add a dash of vinegar. Serve

Different Dried Beef.

with crackers and cheese,

Shred very fine one small firm head

teln foods and when served will

world-

take the place of ment.

Unusual Dessert.

Take a pint can of condensed milk and put into a deep dish, cover with boiling water and keep boiling for two and one-half hours. Remove, cool and slip out the contents by cutting the can carefully. Silce and serve well chilled with a cherry on top. Several cans may be cooked at once and opened when needed. This will serve four to six persons and has a flavor much like maple.

## Sour Cream Icing.

Take two-thirds of a cupful of sour cream, add two cupfuls of granulated sugar, and boil gently until it threads. Cool until tepld, add a tenspoonful of orange extract and beat until creamy. Spread on the cake, or use as filling.

nellie Maxwell (2), 1927, by Western Newspo

#### Sunstorms

How can one, who is bewildered and appalled by the fury of our planet's cyclones and volcanic eruptions, form a conception of the terrible energy of natural operations on the sun? Newcomb suggested that if we call the solar chromosphere an ocean of fire we must remember that it is an ocean Indefinitely hotter than the flercest furnace and as deep as the Atlantic is broad. If we call its movements hurricanes we must remember that our hurricanes blow only about 100 miles an hour, while those of the chromosphere blow as far in a single second. There are such hurricanes as, com ing down from the North, would, in 30 seconds after they had crossed the St. Lawrence river, be in the gulf of Mexleo, carrying with them the whole surface of the continent in a mass not simply of ruin, but of glowing vapor.

They say easy come, easy go. But you'll find the girls that's the easlest to get, is the hardest to get rid of.

The way to a man's heart is through his stomach. But people don't seem to realize how much women is built like men.

A feller oughta know a coupla good eatin' places. Nothin' so completely rubs the bloom off an evening for a woman as havin' to decide where she wants to eat and what she wants to do after that. (Copyright.)

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THE YOUNG LADY ACROSS THE WAY



The young lady across the way say: she'd take more stock in a good American doctor's opinion any day that an eminent alienist's. (@ by McClure Newspaper Syndicate.)

made from olive oil. Olive oil should be fresh, sweet and nutty in flavor. The people who do not like offive oil have probably been

served with inferior and stale oil. Such a prejudice is hard to overcome.

too few enjoy the

French dressing

Tomato and Orange Salad .- Take six firm ripe tomatoes and six oranges, two tablespoonfuls of chopped parsley and French dressing. Peel the oranges and tomatoes and arrange them in alternate slices in a salad bowl. Mix the juices from the ends of the oranges with a bit of lemon Juice or tarragon vinegar, then add three times as much olive oil and pour over the fruit. Sprinkle with chopped parsley and serve.

Dainty Chicken Salad .- To one cupful of cold cooked chicken cut into small pieces, add one cupful each of walnut meats and cooked green peas and one cupful of mayonnaise with a few chopped olives. Mix and arrange on lettuce and garnish with whole olives.

Salmon Salad .- Take one can of salmon, four boiled potatoes, three sweet pickles, two cupfuls of cabbage finely shredded and serve well blended with a good mayonnaise dressing, adding a few chopped olives.

Another good salmon salad is a can of shredded salmon with two or three minced sour pickles, a cupful of fresh grated coconut and a simple salad dressing, either bolled or mayonnaise. Serve on shredded cabbage or lettuce. Cheese and Peas Salad .- Take one-

fourth pound of cream cheese, one can of peas, two small onlons minced, three sweet and three sour pickles also minced, a handful of nuts, all mixed together with a good saind dressing and served on crisp lettuce. Pear and Tomato Salad .-- Cut toma-

toes and ripe pears into quarters. Arrange in alternate colors on lettuce. with a snappy French dressing Serve to which a bit of Roquefort cheese has een added.

Nellie Maxwell 

# A Safe Place to Put Your Money

This Company has invested over \$77,000,000 in this territory.

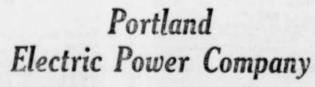
It has 90,000 light and power customers and serves a population of over 400,000.

Its business is growing steadily every day.

We offer you an opportunity to invest your money in this successful and well-managed business at 6.67 per cent interest.

LET US TELL YOU MORE ABOUT IT.

INVESTMENT DEPARTMENT 820 Electric Building



PORTLAND, OREGON