

Confidence By Flo

When Hubby Knows Too Much About Children

Dear Miss Flo:—Please tell me what to do with my husband. Before Junior was born we were very happy. Now all I hear is suggestions as how best to train him. Don't you think that a woman has a right to expect her husband to still know she is alive, and that a mother has a right to raise her children without her husband butting in? Salile.

The only suggestion I can offer is that you go away and turn the job over to daddy for a few days. He will not regard himself as such an authority on the subject when he has wrestled with it for a short time. The cure usually works.

I know a woman who tried it out, and she is quite positive that it was the only thing that saved her marriage from going on the rocks. Her husband had some very admirable theories on child training. She had no few-fangled ideas, but some excellent theories of her own, which she proceeded to put into effect when Junior arrived, and which met with immediate objection from daddy. Father wanted his child to be superior, and he was quite sure that Junior would be, if he were properly trained.

The situation became really alarming. The mother claimed that the old idea that children held parents together was all wrong—that their baby was about to separate them. When Junior reached that mischievous and curious age of three, mother hit upon a brilliant idea.

If my husband thinks he is such a model parent let him prove it. If he thinks his ideas so much better than mine, let him train the child. If he can answer all the questions my inquisitive young son can ask, I'll gladly resign, and turn the job over to him. I'm going on a vacation.

Fortunately, Junior's daddy was able to take a vacation at the same time, and was quite willing, and secretly very happy to have the opportunity of starting Junior's wavering foot steps in the right direction.

After a hectic first day, however, in which Junior asked enough questions to satisfy daddy that his son had a natural curiosity that needed no encouraging; refused to eat the food daddy thought he should have; went on strike when daddy tried to reason;—and then ran on to play with the neighbor's dog, which frightened daddy almost to death, he forgot all about his theories, gave Junior a good old-fashioned spanking. Then he did just what mother would have done—kissed him and made up.

However, when Junior was finally persuaded to retire for the night, daddy again reverted to his theory. He decided that Junior lacked discipline. He was interrupted by Junior, who appeared in night clothes and told daddy to hear his prayers. In the mist of them he suddenly asked, "Daddy, why does that old chicken set on the eggs?" When daddy answered that one to the best of his ability Junior wanted to know how the hen knew there were chickens in the eggs, that they would come out if she sat on them, how the chickens knew when it was time to come out, and who put them there, and did they like it, and if they liked it why did they try to come out. Daddy finally told him if he would go to bed he would tell him all about it in the morning.

Sometime during the next two days daddy found time to decide that some-

body else could do the disciplining—that he was being abused, imposed upon, that his wife didn't love him—that it was her job to take care of Junior. His duty was to provide the where-withal to support the family—not to train the children—all of this, and much more, he told mother, who hastily returned upon receipt of his wire.

Daddy has no more ideas as to how a child should be raised. He thinks Junior is perfect, as is.

CANCER CURES ADVICE BY STATE HEALTH OFFICER

As far back as 1903, a worker at the Rockefeller Institute succeeded in finding, in many cases of cancer, an extremely small germ; so small, in fact, that it could not be seen directly under the strongest magnification of a microscope. Recently, in England, more work has been done along this line, and the findings have been confirmed. In other words, a very small organism seems to occur fairly regularly in cases of cancer.

Whether this germ is the cause of cancer, it is still impossible to say. It might be; or it might have something to do with the real cause; or it might be something entirely secondary, which appears only after the cancer is started. Much more work will have to be done before these questions can be at all definitely settled.

In the meanwhile, even tho this organism should be found to be the cause, we would only be one step farther in our knowledge of cancer. We will have no new light whatever on the treatment of this ailment. Cancer, however, like tuberculosis, is a widespread disease, and many people are interested in anything which looks as tho it might afford a hope for cure. Therefore, with the publicity which has been given the discovery of this germ, it will be odd if a number of cancer "cures" do not spring up which will seize on this pretext to sell their harmful wares to the helpless victim.

For all so-called "cancer-cures" are harmful. Even if they do not make the condition worse, the delay caused by their permits many a cancer to reach a stage where nothing can be done with it. The medical profession would be only too glad to welcome some real cure of cancer other than surgery, but this so far is an unrealized dream. No doubt, it will come true in time. At present, the only hope of cure for cancer is removal at the earliest possible moment, usually by the knife; and everything that delays this removal lessens the patient's chances of getting well.

The best advice that can be given now is this: for every growing lump, unhealing sore or persistent bleeding, consult a reputable physician at once. More than that, have a regular, thorough examination once a year. If the physician finds cancer, and advises its removal, do not delay! Above all, do not try "cancer cures"—they are all useless, and merely give the patient a false sense of security, while the cancer rapidly becomes hopeless. Once a better cure than surgery is discovered, it will immediately be widely known and universally employed. Unfortunately, there are many who are willing to capitalize humanity's persistent hopefulness, and cause untold misery, by exploiting worthless "cures" for the sake of money.

Visit Hughes Home—Mrs. Arthur Sterling and her son and daughter-in-law, Mr. and Mrs. Arthur Sterling, all of Tacoma, visited at the W. G. Hughes home Tuesday evening.

THE POSSIBILITIES OF BISCUIT DOUGH

By Mrs. Belle DeGraf,
Director, Home Service Bureau,
Sperry Flour Co.

Just why so many housewives fail to make a good biscuit seems strange, for this dough is one of the easiest mixtures to make. Perhaps failure is due to inaccurate measurements and too slow an oven. This type of dough requires a hot oven. Too often the amount of ingredients is a matter of guess work rather than of measurement, and unless one is a skilled cook, the results of guess work are usually indifferent.

When sweet milk is used always remember that 2 level teaspoonfuls of baking powder are used to each cup of sifted flour. This never changes, no matter how many cups of flour you are using.

There should be no taste of baking powder in the finished product. If there is, then your measurements have not been level or you are using a very poor quality of baking powder.

When using sour or butter milk, then soda will be your leavening agent. In that case, remember that 1/2 teaspoon of soda is used to each cup of sour milk. Or you can use 1/4 teaspoon of soda to neutralize the acidity of 1 cup of sour milk and 1 teaspoon of baking powder to each cup of flour.

Do not dissolve soda in the sour milk, as that process releases the gases too soon and the dough will be less light. Always sift the soda with the flour for biscuit doughs. Sour milk can be substituted for sweet milk in any recipe if these rules are followed.

Perhaps you have never stopped to consider the possibilities of the ordi-

nary biscuit dough. This mixture is easily adaptable to variety.

It is quickly mixed and baked and has the advantage of being one of the most inexpensive mixtures to make. Many very palatable desserts can be prepared from this dough, besides several varieties of bread.

When the berry season begins come visions of old-fashioned short-cake, the kind made from biscuit dough, covered generously with crushed strawberries. These old-fashioned shortcakes may be made of any variety of fruits, fresh or cooked, but the strawberry is queen of them all.

However, you must bear in mind that biscuit mixtures, to be at their best, should be served while fresh, generally direct from the oven. And please remember that a heavy biscuit is usually due to inaccurate measurements and too slow an oven.

Master Recipe.
Note: all measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

2 cups flour.
1 teaspoon salt.
4 teaspoons baking powder.
2 tablespoons shortening.
3/4 cup milk or equal parts of milk and water.

Mix and sift dry ingredients; work in shortening with knife or finger tips. Gradually add the liquid, mixing it with a knife to a soft dough. Toss on a floured board, pat or roll lightly to one-half inch in thickness, cut with biscuit cutter, place in pan, brush over the top with either melted shortening or milk. Bake in a hot oven, (420 degrees F.) twelve to fifteen minutes.

Surprise Biscuits.

Prepare the Master recipe. Roll out about 1-3 inch thick and cut into 3 inch squares. Place a frankfurter sausage near the edge of each square then fold over remaining dough and press firmly together. Place in a baking pan, brush over with melted butter or substitute and bake about 20 minutes in a hot oven (425 degrees F.). An excellent hot luncheon dish or can be served cold for the picnic lunch.

Butter Scotch Fruit Rolls.
Prepare the Master recipe. Roll dough about 1-4 inch thick. Brush

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with melted shortening, sprinkle with sugar and cinnamon and cover with seeded or seedless raisins. Grease a layer cake pan or muffin tin generously with softened butter. Sprinkle brown sugar over butter so that there is a thin layer. Place rolls on sugar and bake in a moderate oven (375 degrees F.) about twenty minutes. When baked turn up-side down; the bottom will have a butter scotch icing.

Meat Pie Crust.
Prepare one-half the Master recipe. Roll out one-half inch thick and place on top of baking dish containing meat and brush over top with melted shortening. Bake in hot oven (425 degrees F.) Will cover a medium sized pie.

A richer crust can be made by doubling the amount of shortening.

Fruit Roly-Poly.
Prepare one-half the Master recipe, reducing the shortening to 2 tea-

spoonful. Roll one-half inch thick, cover with jam, or any cooked fruit, roll up like a jelly roll, pinching dough together where it joins and at the ends to keep in the fruit. Place on well-greased plate and steam one hour in a closely covered steamer over boiling water. Water must be kept constantly boiling or pudding will be heavy. Serve with a pudding sauce or with sugar and cream.

If you interested in these Master recipes, Mrs. DeGraf will be glad to send you her free booklet "80 Food Delights from 8 Master Recipes." A request to Mrs. Belle DeGraf, Director, Home Service Bureau, Sperry Flour Co., San Francisco, Calif. will bring it to you.

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