

Lane County Farmers Union News

OFFICIAL PUBLICATION LANE COUNTY UNIT NO. 14

COLLEGE FINDS FARM ADVERTISING IS PAYING

Oregon Agricultural College, Nov. 26.—That the use of newspaper advertising for the sale of agricultural products is rapidly increasing because it is one remedy for the wasteful and unsatisfactory methods of the present distributing system, is the opinion of C. J. McIntosh, agricultural press agent of the college.

"Benefits from advertising accrue largely from shortening the road to market and reducing the cost of marketing such as transportation, commissions, and loss from damage in transportation," said Mr. McIntosh. "Farm commodities are handled as often as 16 times when water transportation is used. The result is a loss through damage and handling cost.

"Sometimes growers supply their neighbors with their own surplus production through long, devious, and expensive channels. There are legitimate charges for freight, storage, and commissions which are borne by both producer and consumer. The producer gets less than the terminal price by the cost of haul and storage, while the consumer pays the terminal price plus storage and rehaul. The newspaper is the ideal medium for cutting across lots from grower to table.

"By putting a want ad in a local paper, the farmer may sell in the local market to consumer in town or farmer in vicinity who may be in need of such produce. If there is not sufficient demand in the community,

- Local Reporters**
- Canary J. L. Northup
 - Central Ray Bower
 - Cloverdale Mrs. L. J. Getchell
 - Coast Fork Mrs. Geo. Keibelbeck
 - Creswell Mrs. M. A. Horn
 - Dorena Mrs. Ada Jennings
 - Heceta Mrs. B. Baker
 - Hadleyville Mrs. M. Gillespie
 - Jasper Mrs. Grace Jones
 - Lorane Mrs. C. M. Foster
 - McKenzie Harry C. Jackson
 - Mt. Vernon Mrs. V. A. Reynolds
 - Silk Creek Bulah Smith
 - Trent E. B. Tinker
 - Vida Mrs. W. E. Post

the advertisement is placed in a general farm paper so that the farmer may be able to sell direct to a more distant consumer.

Funeral Held Yesterday.

Funeral services for Wilbur Walker were held at the Pleasant Hill cemetery Wednesday. Mr. Walker, who was born at Pleasant Hill in 1894, died in a hospital at Salem November 20. He is survived by his mother, Mrs. Anna Walker, and one brother, A. W. Walker, both of Springfield. The services were in charge of the Walker chapel here.

PIANO FOR SALE NEAR SPRINGFIELD.

BEAUTIFUL high grade piano must be sold at once. A bargain and terms \$10 monthly to reliable party. For particulars write Cline Music Co., 66 Front St., Portland, Ore. N 26 D 17.

Local Poultryman Creates Sensation at Pacific International Show

An indication of what poultry experts thought of the sensation caused by the exhibition at the International Livestock exposition of the prize-winning White Leghorn chickens by Robert Nelson of Springfield is given in the following article printed in the last issue of the Northwest Poultry Journal:

"SENSATIONAL WINNING AT INTERNATIONAL

The sensation of the recent Pacific International Livestock poultry show, Portland, Oregon, was a comparative new breeder, Bob Nelson of Springfield, Oregon, with his first entry at a poultry show, comprising five White Leghorn cockerels and one pullet, being awarded first, second, third, fourth and fifth cockerels and first pullet, in a class in which were first and grand champions of other Northwest shows. Never has this feat been duplicated by an amateur in a northwest show and some of the old exhibitors could hardly believe their own eyes when they viewed the Nelson exhibit and winnings. Mr. Nelson was tendered \$50 for his fourth prize cockerel which he accepted from a Washington poultryman.

Surprise in Red Winnings.

Notter's Poultry farm, Tacoma, Washington, also gave the R. I. Red

exhibitors an awful surprise by winning first cock, first hen, first old pen, first young pen, second cockerel, second young pen, second cockerel, second pullet, best shape and color male, and best shape pullet. Two of his R. I. hens tied in the Western Washington egg laying contest with 296 eggs each to their credit being high hens in the heavy class. He also won high pen in this class. Mr. Notter was tendered \$50 for first cock at this show which he accepted from an eastern poultryman.

Some Big Entries.

There was hot competition in White and Barred Rocks and also in Black Minorca, as well as Anconas. There was a large waterfowl and turkey entry, and two pair of Peafowl and many rather rare breeds of poultry added increased interest to the show.

The Bantam meet brought out a fine entry of this class and the pigeon exhibit was up to its usual high quality.

The pen egg laying contest did not show up as large as usual nor was interest as keen in this feature for some unknown reason.

The writeup and awards in this big Pacific International show will appear in the December number of this journal.

CREAM FILLING

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

Cream filling can be varied in many ways and is the simplest, least expensive type of cooked cake filling. It is not too sweet as are many of the icing fillings and as it keeps moist it is very good to use between baking powder sponge cake layers or the inexpensive cake mixtures such as was given in the first Master recipe. Milk is used as a base for the Master recipe; by changing the liquid to orange juice, crushed pineapple, lemon juice or coffee, you will be able to make a variety of fillings.

The filling is made by heating the liquid to scalding and adding the sugar and flour combined. This prevents any lumping of the flour. This filling is nourishing as we add beaten egg and one teaspoon butter to the mixture as soon as it thickens slightly. After it has cooled in a double boiler until stiff enough to hold its shape, remove from the fire, transfer to another dish and whip it as it cools. After cooling, add flavoring. This filling has many flavors and each can be used in many ways.

French Cream Filling.

1 cup milk.
1-3 cup flour.
1-2 cup sugar.
1 egg.
1 teaspoon butter.
1-2 teaspoon vanilla.
1-2 teaspoon lemon.

Variations.

Walnut Cream.

Master recipe and 1-3 cup finely chopped walnuts added to milk while scalding.

Chocolate French Cream.

Master recipe and two tablespoons ground chocolate mixed with sugar and flour, or melt one square of unsweetened chocolate and add after filling is removed from fire.

Cocoanut Cream.

Master recipe and 1-2 cup shredded cocoanut added to milk while scalding.

Pineapple Cream.

Master recipe using one cup pineapple juice for liquid, or one cup pineapple juice and shredded fruit combined for liquid.

Cream Filling Royal.

French cream filling, plus one cup whipped cream folded in after filling is cold. Many prefer this filling to whipped cream.

Raspberry Cream.

After spreading French cream filling over one layer of cake cover filling with fresh raspberries slightly mashed and sweetened or use raspberry preserves. Put layers together, sprinkle top with powdered sugar.

Mocha Cream.

Master recipe using for the liquid 3-4 cup strong coffee and 1-4 cup cream.

Orange Cream.

Master recipe using for the liquid 1 cup orange juice and grated rind of one orange.

If you are interested in these Master recipes, Mrs. DeGraf will be glad to send you her free booklet "89 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.

TIME AND PLACE OF LOCAL MEETINGS

- Canary—First Sunday and Third Saturdays, Farmers Union Hall.
- Cloverdale—Second and Fourth Fridays, Cloverdale School House.
- Creswell—First and Third Tuesdays, Creswell, M. W. of A. Hall.
- Coast Fork—Second and Fourth Thursdays, Farm Union Hall.
- Danebo—First Tuesday, Danebo School House.
- Dorena—Second and Fourth Tuesdays, Dorena Church.
- Hadleyville—First and Third Thursdays, Hadleyville School.
- Heceta—First Sunday of each month, Heceta School House.
- Jasper—Second and Fourth Wednesdays, W. O. W. Hall, Jasper.
- Lorane—Second and Fourth Wednesdays, I. O. O. F. Hall.
- McKenzie local, second and fourth Wednesday, 8 p. m. I. O. O. F. hall, Waltherville.
- Mt. Vernon—First and Third Wednesdays, Brasfield Store.
- Silk Creek Meets First and Third Thursday at Cedar School House.
- Spencer Creek—Third Friday, Pine Grove School House.
- Trent—Second and Fourth Wednesdays, Pleasant Hill High School Bldg.
- Vida—Second and Fourth Saturdays at Minney Hall.
- Secretaries will please send in time and place of meeting and changes of date as they may occur.



Tire repairing

Official Goodyear

Tire Repair Service Station, Expert Balloon Tire Repairing

Eugene Vulcanizing Works

957 Oak St. 1020

OFFICERS OF LANE COUNTY FARMER'S UNION

- Ralph Laird, Creswell, President.
- Will Wheeler, Trent, Vice-President.
- Betty Kappauf, Cottage Grove, sec.-Treas.
- N. A. Horn, Cottage Grove, Door Keeper
- H. C. Jackson, Waltherville, Conductor.
- O. L. Clement, Chaplain.

MT. VERNON LOCAL

The basket social given by Mt. Vernon local last Friday evening was well attended and a splendid program enjoyed by all.

The proceeds from the sale of baskets was a little over \$50. and go to help pay for a state organizer of Farmers' unions.

The Ladies' auxiliary will not meet this month but will meet December 9 instead of the last Wednesday in the month.

Mrs. Clara Henderson of Eugene spent the week-end with Mr. and Mrs. Reynolds.

The next meeting of the Mt. Vernon local will be December 2, which is election night. All members should try to be there.

The regular auxiliary dance will be at Thurston hall, Saturday night. Good music, and a good time is promised to those who dance.

Buy Your Christmas Cards from the News While there is a large stock.

Marriage Licenses Issued.

During the past week marriage licenses have been issued by the county clerk: Anthony Krajnc and Mary Koken both of Roseburg; Joe Ernest James and Sylvia Turner, both of Roseburg; Wesley R. McNutt Eugene, and Ruth Ellen Harris, Cottage Grove and John G. Carson and Lucy Chase, both of Eugene.

Estate of Louis Anderson, Deceased.

NOTICE TO CREDITORS.

Notice is hereby given that Leonard Anderson has been by the County Court of the State of Oregon, in and for Lane County, appointed administrator of the estate of Louis Anderson, deceased.

All persons having claims against said estate are hereby notified to present the same, duly stated and verified, at the law office of A. E. Wheeler, in Eugene, Oregon, within six months from 26th day of November, 1925.

LEONARD ANDERSON, Administrator.
A. E. Wheeler, Attorney.
N 26 Q 3 10 17 24

Notice of Change of Name.

Notice is hereby given that the application of Richard Garvin Erickson to change his name to Frederick Garvin Miller will be heard at 10 A. M. January 10, 1926 by the County Court, in the court house, Eugene, Oregon at which time any person may show cause why such change of name should not be granted.

C. P. BARNARD, County Judge.
N 26 D 3 10

FOR SALE—Carbon paper in large sheets, 24x39 inches, suitable for making tracings. The News Office.

The Rainbow

CAFE AND CONFECTIONERY

Admirably located in Eugene at 820 Willamette St., is one of the most artistic Confectionery and Cafes in this section. They manufacture high-grade candies and offer unexcelled cafe service. This popular cafe is the meeting place of many people when driving to town and after theatre suppers and is truly an oasis for pure wholesome food after a long motor journey, which is proof enough that this is a good place to eat.

The well-known cafe has gained a name that has spread far and wide as a place where the local and traveling public can more than satisfy their demands for good wholesome foods. The menu consists not only of the prime necessities of life, but many delicacies are offered that are inviting and tempting to the taste of the

most fastidious. The food is prepared in such a way that to the uninitiated, the thought at once comes, that there never was such a good place to eat. Poor restaurants are not the exception by any means. It is a pleasure to see such a modern and up-to-date place as this to which to refer the stranger, as well as the local people.

The proprietors are people whom have made a study of the restaurant business, and consequently are striving to give the people something just a little better all the time. They have arranged and insist that the service be kept prompt and courteous.

We take great pleasure in complimenting them on the high order of their establishment, and refer our readers without hesitation.

Seivers & Brown

Located in Eugene at 837 Olive St., are specialists in Plumbing and Heating and are equipped to do a large volume of business. In recent years more thought has been given to sanitation than ever before. It has been learned that modern plumbing, correctly installed will lessen the chances for sickness and this compels the sanitary engineer to be a man of advanced ideas and a thorough knowledge of the laws of sanitation.

This concern has given this business the most careful study and by constant application and years of experience has become known as most practical and competent in every way.

During their period of business they have been called to do many difficult jobs and have installed hot water, steam and other heating systems in many buildings and homes. They have complete equipment to do this work as it should be done and pass over nothing. They carry in

stock all fixtures and appliances needed to give their expert service and you can go there and make your selection before you buy.

The time is past when those living in the country and rural communities cannot have the advantages that are offered to city dwellers. Modern and sanitary homes are becoming very common. It is possible to have a country home as modern as any city dwelling and this firm specializes on this work. Have an early consultation with them and let them explain their systems to you and get their prices. They can give as references many places where this work has been done satisfactorily.

We wish to compliment them and to assure our readers that if they are in need of service of the highest character that this firm does work that is reliable and that their prices are right and they need have no hesitancy in calling on them for anything in their line.

Eugene Planing Mill

Whose mill is located in Eugene at 211 Lawrence St., is one of the most valuable firms in this section and are doing an ever increasing business in Eugene and surrounding territory in the manufacture of Doors and Frames and Inside Finish Moulding and general Planing Mill work.

The management and employees of this firm are such that you can place your problem in their hands with the utmost confidence and assurance that you will receive the best obtainable, both in workmanship and material. They are extensive manufacturers of fixtures, and all kinds of high grade cabinet work, also every kind of mill work.

With the business acumen and foresight which has won such popularity and patronage for the company, the management has anticipated the needs and demands of the people of this section of the state and is far

surpassing even their largest expectations. This firm specializes in rendering individual service to every patron. Courteous and efficient to a marked degree, the manager has surrounded himself with employees thoroughly conversant with every feature of the business. Just drop in or call them on the phone and you will get the most painstaking and accommodating service that has won them such an enviable reputation as a metropolitan and progressive establishment.

Those of our readers who desire work of this nature executed, should avail themselves of the services of this firm, and at all times we can assure them of reliable work, while the charges are always right. We compliment them upon the well merited progress and the increasing patronage accorded them, upon their progressive and public spirited policies.

(Paid Advertisement)

Secretarial, Stenographic or Book-keeping Course

Eugene Business College

Enroll Today It's A Good School
A. E. Roberts, President
992 Willamette St. Phone 666 Eugene, Oregon

Seven Days of Specials on Women's and Children's Coats and Dresses Beginning Tomorrow, Nov. 20

Our entire line of women's and children's coats and dresses are ordinarily about 30% lower in price than elsewhere. On top of that extraordinary saving we are adding another for seven days. All women's and children's coats and dresses are reduced to a new low price. Coats are fur-trimmed and plain tailored in a beautiful assortment of styles, patterns, and colors. At the prices offered you can't afford to miss this selling event.

New Styles--New Colors

Dresses of silk, crepe silk, georgette, flannel and serge that include the very latest style has to offer. Their quality is not exceeded anywhere for the price asked. See them! Hurry!

C. J. BREIER CO.

EUGENE, OREGON