

LOGGING CAMPS AND MANY MILLS CLOSED FOR HOLIDAY SEASON

Portland, Dec. 31.—(Special.)—In respect to the number of jobs offered employment last week touched the low point of the year, according to the 4L employment letter issued here today. Fir logging from Coos Bay to northern Puget Sound is at the holiday standstill, and little activity in this industry is to be expected until after January 4. Many of the larger fir sawmills have been closed for repairs and overhauling.

General construction work has been slowed up by holiday lay-offs the letter said, and while this industry is not as active as in the summer months, the present mild weather is permitting an unusually large amount of work being done.

In the inland Empire districts there has been little change in employment

conditions. Mild weather and lack of snow have prevented woods operations from getting under way, reports show, and but few pine mills are operating, a usual condition for this time of year.

Reports from all over the Pacific northwest indicate, that about the usual number of unemployed are wintering in the larger cities here.

Dr. Radabaugh from Goshen visited the office of Dr. Pollard in Springfield Monday afternoon.

Q. J. Radabaugh of near Goshen, who is working in the mill here visited the office of a local physician for medical attention Monday.

A new lighting system has been installed in the offices of Drs. N. W. Emery and W. H. Pollard. It is a marked improvement over the old dim ones.

TOWN AND VICINITY

Mohawk Visitor Here—Frank Stafford of Mohawk spent a few hours in Springfield Saturday.

Here from Donald—Frank Swafford from Donald visited here Saturday on business.

Wedding Man Here—Walter Petersdorf was registered at the Spong hotel from Wedding Christmas day.

Sam Carruthers Visits—Sam Carruthers transacted business here from Waltherville Saturday.

Christians Visit—Among out-of-town visitors registered at the Spong hotel were Mr. and Mrs. John Christman.

Wedding Man Ill—Ben Chilson of Wendling is quite ill at his home, according to Dr. W. C. Rebhan who was called there Christmas day.

Grays in from Thurston—Mr. and Mrs. Ira Gray from Thurston spent some time shopping in Springfield Saturday.

Adams' are Christmas Guests—Mr. and Mrs. Lee Adams spent Christmas with Mrs. Adams' parents, Mr. and Mrs. James Laxton.

Sneed Guests—The A. R. Sneed family had as Christmas guests the James McPherson family and Mr. Sneed's mother, Mrs. E. V. Sneed.

Mrs. N. W. Emery is Away—Mrs. N. W. Emery is spending a few days visiting her sisters in Portland. She left Springfield the day before Christmas.

Adrians Entertain—Mr. and Mrs. W. H. Adrian entertained as guests on Christmas day, Mr. Adrian's parents, Mr. and Mrs. O. E. Adrian, Mr. George Platt, and Charles Taylor of Thurston.

Miss Moe Returns—Miss Hazel Moe, who is employed at the Spong hotel, left Christmas eve to spend Friday with her parents at Halsey, Oregon. She returned to Springfield Friday evening.

Roots Have Guests—Mr. and Mrs. Frank Root had as their guests during the past week Mr. and Mrs. A. E. Herrington and two children, Mrs. Carey Pefley and son, Mr. and Mrs. Fred Jost, all of Portland, and Mr. and Mrs. W. A. Taylor.

Mill Worker Cuts Toe—C. W. Pettijohn, who has been working in the sawmill near Echo Hollow, was in Springfield Monday afternoon to have a toe dressed. Mr. Pettijohn was injured last week when a piece of lumber was using a loading cars slipped and cut through his shoe into his toe.

Portland Girl Here—Miss Doris Graham, a student at the Girls' Polytechnic school in Portland arrived unexpectedly with Mr. and Mrs. C. A. Pohl last Thursday evening to be the holiday guest of Mr. and Mrs. M. B. Huntly. Miss Graham is a cousin of Mrs. Huntly. She will return to Portland January 2.

Dippels Called Away—Dr. and Mrs. S. Ralph Dippel and daughter were suddenly called to Bandon Saturday morning by the critical illness of Mrs. Dippel's father, Mr. Gallier. Mr. Gallier, who is the proprietor of a Bandon hotel had planned to spend the holidays here.

Dr. and Mrs. Rebhan Entertain—Dr. and Mrs. W. C. Rebhan entertained at a dinner in their home on Christmas day. Their guests were: Mr. and Mrs. W. C. Templeton and daughter, Nadine, of Brownsville; Lawrence Templeton, a student at Oregon Agricultural college, and Mrs. Anna Rebhan of Brownsville.

Camp Creek People Entertain—Mr. and Mrs. J. T. Rossman had at their home on Camp Creek, the following Christmas guests: Mr. and Mrs. R. B. Webster and daughter, Marie, Mrs. William Lightfoot and children of Eugene; P. H. Emery, Charles Paddock and son, Wade, and daughter, Bertha, W. M. Paddock of Dawson City, Lloyd Emery, principal of the high school at Santa Clara, and Dr. N. W. Emery.

Guests at Dank's Home—Guests at the L. E. Danks home on Christmas day were John Tate, of Eugene, Grant Barclay from Blue River, Cecil Byerlin from Vida, Mr. and Mrs. Harold Stewart and children, from Fall Creek and Lennie Craft from Eugene. A Christmas tree was a feature of the entertainment.

Mrs. J. M. Thompson Injured—Mrs. J. M. Thompson was painfully injured last Friday night when, as she was leaving the L. E. Thompson home with a stack of dishes under her arm, she tripped on a hose lying across the sidewalk and fell. She was bruised by the jar of the fall and the broken dishes, but her injuries are not thought serious.

Jasper Man Calls—Morris Hills was in Springfield on business from Jasper Saturday.

Thurston Visitor Here—John Endcott was in Saturday from the Thurston district to transact business.

Recovering from Illness—Mrs. T. O. Thomas and baby son have been ill with flu the past week. Both are well on the road to recovery.

F. U. President Here—R. P. Laird, president of the Lane County Farmers' union was in Springfield on business from Jasper Saturday.

Drive to Cottage Grove—Mr. and Mrs. Raleigh Morris motored to Cottage Grove Sunday to visit Mrs. Morris' aunt, Mrs. J. Brumbaugh. They then drove to Oakland, Oregon, to visit Sherman Spong, returning Tuesday.

Have Reunion—E. W. Albers, of the local power plant, spent Christmas with his father and mother in Albany. It was the occasion for a reunion of the Albers family.

Doanes Have Guests—The Doane family had as guests Christmas day, Mrs. Doane's father, Z. T. Kinsey, Mrs. Roy Love and son and daughter of Jasper, Mr. and Mrs. Harold Williams.

Lions Club to Have Party—One of the looked for social events for New Year's Eve will be the entertainment of the local Lions club by their wives. The event will occur in the local W. O. W. hall.

G. D. Moshier Visits—G. D. Moshier and family of Portland were here during the holiday week-end visiting Mr. Moshier's brother, R. E. Moshier of the Springfield Creamery. G. D. Moshier is a dairy inspector in Portland.

W. C. McLagan Visits Father—W. C. McLagan, chief engineer at the Mountain States Electric company power house, spent Christmas with his father, R. A. McLagan, at Tangent. He also spent the first part of last week in the Tillamook district on company business.

CARLETON WILL RUN FOR STATE OFFICE

E. F. Carleton, of Eugene, today announced his candidacy, subject to the approval of the voters of the Republican party at the coming primary election, for the office of Superintendent of Public Instruction.

Mr. Carleton submits his candidacy and will make his campaign on the ground that he is fitted by training and experience for the position. For thirteen years he was assistant superintendent of public instruction, and for two years was field representative of the University of Oregon. Through these positions he has become familiar with the school problems of every section of the state.

His early youth was spent in Linn county, Oregon. After completing all of the work then offered in the public schools, he secured his first academic training at the Santiam academy, Lebanon. After graduating therefrom, he attended the University of Oregon and Pacific university from which latter institution he received the A. B. degree. Since this degree was conferred upon him, he has taken post graduate work at the University of Oregon.

His experience as instructor includes work in the rural schools of Oregon as teacher, and as principal and superintendent of schools at Joseph, Albany and Eugene, in addition to serving three years as instructor at the Lincoln high school in Portland.

Mr. Carleton has had much to do with the planning of the state courses of study, working out a standard for rural schools, inspection of high schools, inspection of high schools schools, and promoting advanced school legislation.

He has written many articles on the educational system of Oregon, a number of which have attracted national attention. One of his recent articles in the Journal of Education, Boston, brought him a letter of commendation from the United States Bureau of Education.

Mr. Carleton served as president of the State Teachers' association, and was for four years a member of its executive committee.

He was director of the Oregon Educational exhibit at the Panama Pacific exposition at San Francisco in 1915, and for eight years was in charge of the educational department of the Oregon state fair.

In the Northwest association of Secondary and Higher schools, he has represented Oregon as its state chairman ever since the organization of the association. Also, he served one year as vice-president of the National Education association.

Mr. Carleton is a member of the First Congregational church of Eugene.

Uncooked Icings and Fillings

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

Uncooked icings and fillings require little time in making and if powdered sugar is on hand the other supplies can usually be found in the kitchen without much effort. These make a delicate confection for cakes. The variations which can be made from the Master recipe are almost limitless.

The uncooked icing is made with fine XXXX Powdered Sugar, a liquid, and flavoring. It can be used on cakes only after the filling is firm from standing and the cake is cooled—otherwise, the filling will melt, and run off the cake and become a transparent icing or soak into the cake. If all free crumbs are brushed off the cake and the icing has been made according to directions, the surface of the icing will have a smooth glaze.

Master Recipe.
11-2 cups powdered sugar.
3 tablespoons to 1-3 cup of hot water.

1 teaspoon butter.
1 teaspoon flavoring.

Chocolate Icing and Filling.
Master recipe plus two squares unsweetened chocolate or 1-2 cup ground chocolate. Melt chocolate and butter over hot water. When melted add sugar and then hot water alternately and gradually, beating until smooth. Then add flavoring. Let stand until thick enough to spread between layers. For icing only, it can be used at once. A dash of cinnamon adds to the flavoring of the chocolate icing.

Chocolate Mocha.
Master recipe, using hot coffee in place of water, and all other ingredients as for chocolate icing.

Caramel Cream.
Master recipe, using hot cream for the liquid. The cream gives a distinctly different texture and flavor from the water icing. Two teaspoons of caramel or burnt sugar syrup may be added for flavoring. This filling is especially nice for caramel cakes.

Lemon Icing.
Master recipe, using the yolk of an egg as the base in place of water

and add 1 teaspoon lemon extract or lemon juice to flavor. Orange extract also makes a pleasing flavoring. If more liquid is needed add cream or water.

Raspberry Filling.
Master recipe, using heated juices strained from berries. In a color scheme for any occasion, this icing carries out lavender very nicely.

Jelly Filling.
Master recipe, using two tablespoons current jelly as substitute for one tablespoon water.

Raisin Fudge Filling.
Master recipe for chocolate filling and one-half cup chopped raisins. Add raisins and flavoring last. Let stand until thick enough to spread.

Fresh Strawberry Icing.
Use proportions for the Master recipe, omitting butter and using the following for the liquid: Crush 5 large strawberries with a little sugar and a few drops of lemon juice, and let stand until juicy. Then mix in the powdered sugar gradually and spread on cakes or cream puffs.

If you are 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, Home Service Bureau, Sperry Flour Co., San Francisco, Calif., will bring it to you.

Butter wrappers printed according to regulations with name, weight and address, \$1.25 a hundred at the

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1926
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COME IS THE NEW
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OUR WISH TO YOU.
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Now and Throughout the New Year of 1926.
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1926

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