

In The Circuit Court of The State of Oregon In and For The County of Linn Department No. 2.

Riley Shelton, Plaintiff,
 --vs--
 Mary E. Schmadeka and Chris Schmadeka, her husband; Florence E. Witherow and Norman Witherow, her husband; Cyrus Holsclaw; Lee Yates and Sarah Yates and his wife; LaFayette R. Yates and Lucille Yates, his wife; William J. Yates and Grace Yates, his wife; Joseph Yates; Maude M. Long and Frank Long, her husband; Stella Fix and T. A. Fix, her husband; J. Edgar Yates and Laura Yates, his wife; Emma Yates, and also all other persons or parties unknown claiming any right, title, estate, lien or interest in the real estate described in the Complaint herein.
 Defendants.

Summons

To Mary E. Schmadeka, Chris Schmadeka, Florence E. Witherow, Norman Witherow, Cyrus Holsclaw, LaFayette R. Yates, Lucille Yates, William J. Yates, Grace Yates, Joseph Yates, Maude M. Long, Frank Long, Stella Fix, T. A. Fix, J. Edgar Yates, Laura Yates and also all other persons or parties unknown claiming any right, title, estate, lien or interest in the real estate described in the complaint herein:

IN THE NAME OF THE STATE OF OREGON; You and each of you are hereby required to appear and answer the complaint of the above named plaintiff in the above entitled Court now on file with the Clerk of said Court on or before the 31st day of January, 1924, that being the last day of the time prescribed in the order for the publication of this summons, and if you fail so to appear and answer the plaintiff will apply to said Court for the relief demanded in said complaint, to-wit:

For a Decree of said Court ordering, adjudging and decreeing that the plaintiff above named is the owner in fee simple of the following described real property situated in Linn County, Oregon, to-wit:

All of Lot No. Five (5) in the City of Scio, Linn County, State of Oregon, as the same appears and is designated on the recorded plat of the original survey of said city of Scio on file and of record in the office of the Recorder of Conveyances in and for said County and State.

Also, Beginning at the Northwest corner of Lot No. Four (4) in the City of Scio in Linn County, State of Oregon, as the same appears and is designated upon the recorded plat of the original survey of said city now on file and of record in the office of the Recorder of Conveyances in and for said County and State and running thence South along the West boundary line of said Lot a distance of Thirty-six (36) feet; thence East One Hundred (100) feet; thence North Thirty-six (36) feet to the North line of said Lot; thence West along the North line of said Lot One Hundred (100) feet to the place of beginning.

That you and each of you will be decreed to have no right, title, estate, lien or interest in or to the above described real property or any part thereof and that you and each of you will be forever barred and enjoined from asserting any claim thereto whatsoever and that a decree will be taken against you for such other and further relief as may be proper in the premises.

This summons is published in the Scio Tribune by order of the Honorable Geo. G. Bingham, Judge of the above entitled Court, made and entered on the 13th day of December, 1923, wherein this summons was ordered and directed to be published once a week for six consecutive and successive weeks, being seven weekly publications thereof.

The date of the first publication of this summons is the 20th day of December, 1923 and the date of the last publication thereof is the 31st day of January, 1924.

HILL & MARKS,
 Attorneys for Plaintiff.

Postoffice Address of Attorneys for Plaintiff: Albany, Oregon

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HOME HINTS

By Hazel Philippi

A dish of tastefully prepared mushrooms is just what the housewife needs to complete her luncheon menu. Many hundreds of mushrooms go to waste every year in the vicinity of Scio, because people are afraid to use them and because they do not know of the many novel and attractive dishes that can be so easily prepared.

Most persons who know the pink gilled mushroom do not know there are many more edible than poisonous forms of fungi. Too much care cannot be taken in choosing your mushrooms. One safe rule to follow is never to gather one that has any indication of a cup at the base of the stem or whitish patches on the top of the cap because practically all the deadly poisonous forms have these characters. Before any new forms are tried it is well to obtain expert information regarding their edible qualities but it is well worth the trouble to have a long list of these delicacies to add to the table.

The first thing to do in preparing a mushroom is to cut off the extreme butt of stem, holding gills downward. Rub off the cap and stem with a rough towel or flannel. Do not peel. Wash in cold water and drain with the gills downward.

Baked mushroom on toast is a novel dish easily prepared and a dish of which the housewife can be proud. Cut into small, even sized squares a pint of the selected mushrooms and stew in a little water until done. Add two ounces of butter and one teaspoonful of salt, and half a teaspoonful of pepper. Wet a teaspoonful of flour with some cream and mix with the beaten yolk of two eggs. Add and mix with the mushrooms. Cut the upper crust from some small french rolls, scoop out the inside of both upper and lower part, brush them with melted butter and brown in an oven fill them, put on the top and serve.

To fry, remove tubes from caps excepting of very young or very short tubed species. Slice the caps as you would egg plant. Fry in butter, dip in egg batter or bread crumbs. Serve with proper garnishings.

Attractive dishes may be made by cutting the caps in cubes, stew in covered saucepan for 20 minutes. When done add butter or cream pepper and salt. A little lemon juice or sheery may be added Parsley tips will add much to the effect.

Pickled mushrooms would be just the thing for a hurried luncheon. Take buttons, and butts only.

Put into jars and cover with cold spiced pickling vinegar. Add a few peppercorns and mustard seeds then seal.

To dry mushrooms remove the butts, string the slices lightly and expose to a current of dry air. A warm oven with the door open is a good place. when quite dry and shriveled pack in tins with spice at top and bottom. When wanted for use soak the slices in tepid water for some hours and cool.

O. A. C. SHORT COURSES

Intensive practical instruction in agricultural specialties varying from one week to 20 weeks as follows
 General Agriculture Jan. 2-March 19
 Horticulture Jan. 2-March 19
 Dairy Manufacturing Jan. 7-Feb. 2
 Herdsmen and Cow

Testers Jan. 2-June 12
 Farm Mechanics, Tractors, Trucks, etc. Jan. 2-March 19
 Farm Mechanics (one week) Feb. 18-Feb. 23
 Third Annual Canner's School Feb. 4-Feb. 23
 Land Classification and Appraisal Jan. 7-Jan 12

Agricultural Economic Conference Jan. 21-Jan. 25
 For further information regarding any course address:
 The REGISTRAR
 OREGON AGRICULTURAL COLLEGE
 Corvallis, Oregon.

State Market Agent Department
 C. E. SPENCE, Market Agent

S. J. Lowell, retiring president of the national Grange, in his talk to the convention at Pittsburg, Pa., last month, urged farmers to organize and run their own business, rather than to depend on legislation to pull them out. "Certain interests," said Mr. Lowell, "are more interested in providing means to make it easier for us to run in debt than they are in finding a way for us to stay out." He pointed the necessity of joint action, not only for higher prices for farm products but protection against exploitation and he gave this warning against increasing taxation, "if they keep on piling on taxation, we won't work on the farms." When the farmers become as well organized as are other industries, state and national legislatures will listen to what they ask for, be it lowered taxation or other demands.

THINK THIS OVER

Many farmers object to grading potatoes in conformity to the U. S. grades. They claim they cannot make any money by grading. They do not seem to realize that only by close grading can they put Oregon back on the potato map. Yakima growers have taken advantage of Oregon's laxness and for a number of years have held the key to the markets of the northwest because they graded their potatoes, while the Oregon farmer was content, and thought he was making money, by putting in to much off-grade stock. It is the history of all marketing that those who put up the best article get the trade. The most important essential in merchandising is grading and standardization. Every manufacturer and distributor knows full well the importance of absolute standards. When the farmers realize this importance they will heartily sustain the potato grading law. Oregon has hundreds of good potato land that could be made to produce abundantly if given the proper care and cultivation.

TOPHEAVY OVERHEAD

A United States senator recently made the statement that there are three times as many retail units in the United States as are necessary, and it is one of the reasons why the low price products of the farm go to the consumer at such high prices. This condition, in connection with the great middle-handling field, makes an overhead expense to great for normal business conditions. Co-operation between producers and consumers would eliminate a big part of this load.

STAND BY

Every poultryman in Oregon, as well as every advocate of co-operation, should get behind the state poultry association, pull it over the crisis period and make it the real marketing association of the state. The contracts for the new drive provide that at least 200,000 hens shall be signed up before they become effective. The association is short of the required number and there remains but a short time in which to get them. The seven years work and experience of the association should not be permitted to die for lack of co-operation on the part of the poultryman of the state. If permitted to, poultrymen will find themselves at the mercy of the middle dealers again and the industry demoralized for want of markets. The association is now on a solid business basis. For the past year it has been remarkably successful. It is now in position to become a power for the producers and it would be folly for the poultrymen to fail support it solidly.

WE WISH YOU ALL
 A Very
MERRY CHRISTMAS

NOTICE

Watch Papers for An
 Announcement of our
 Annual January
 Clearance Sale, Soon



Salem Store Portland Silk Shop
 466 State St. 383 Alder St

Yuletide
Greetings

We Thank You
 for the many favors of the past.

C. E. KENDLE

Scio,

Oregon

Everything in Readiness For Saturday and Monday
LAST DAYS

GOOD CLOTHING—The only kind we sell



Last Minute
Suggestions

A Treasure-Trove of Gifts
For Men and Boys

- | | | |
|-------------------|---|------------------|
| Silk Mufflers | - | Silk Shirts |
| Knitted Ties | - | Fur-lined Gloves |
| Silk Garters | - | Wool Vests |
| Umbrellas | - | Handkerchiefs |
| Sweater Coats | - | Bath Robes |
| Wool Scarfs | - | Madras Shirts |
| Silk Socks | - | Driving Gloves |
| Wool Socks | - | Silk Pajamas |
| Warm Undersuits | - | Cuff Links |
| Belts and Buckles | - | House Jackets |
| Gift Luggage | - | House Slippers |

Everything A Man
 Needs, Wants and Wears

A Ideal Gift

A Pendleton Indian Blanket

Store Open
Saturday and Monday Evenings