

## OREGON STATE NEWS OF GENERAL INTEREST

### Brief Resume of Happenings of the Week Collected for Our Readers.

The season's first carload of asparagus was forwarded from Hood River last week.

The honey season this year in Clatsop county is six weeks behind the usual time.

Last Saturday was Baby day in Corvallis. It was the first baby clinic to be held in Benton county.

Cleanup day was observed last week at the Sandy union high school. Nearly all the students and faculty took part.

Mr. and Mrs. Jacob George, pioneer residents of St. Helens, celebrated their 50th wedding anniversary there last week.

The city of Bandon is preparing to fill a number of streets, last year's experiment having been considered successful.

The sixth annual reunion of the Old Wasco County Pioneer association will be held in the civic auditorium at The Dalles May 7.

The city of Springfield has requested the Eugene chamber of commerce and the Lane county court to help in a flood prevention project.

Approximately two-thirds of the city of Empire, on Coos bay, will be replanted in connection with an industrial project now under way.

Work is again under way at the Leeper Dome oil well near Sutherlin and indications are that operations will be continued indefinitely.

Despite the covering of ice and snow over Diamond lake, rainbow trout are beginning to spawn. Eggs are being taken by the game commission.

Royal Anne and Bing cherries seem to have been damaged more than other varieties, according to F. B. Harlow, an orchardist of Lane county.

Miss Mildred Cole of Albany has been elected queen of the May day exercises of Albany college, which will be held on the new campus May 6.

Delegates from all up and down the Oregon coast were in attendance last week at a meeting of the Oregon Beaches-Roosevelt Highway association.

While some damage was done to the pear crop in the Medford district, the real danger is yet to come, says the government frost expert stationed there.

A city election is to be held at North Bend for the purpose of voting on a proposition to eliminate city taxes from new industries for a period of 10 years.

Due to contamination believed to be coming from an unlocated sewage leak, drinking water from the Central Point water system must be boiled before using.

An evidence of the gradual return to normalcy in the lumber industry of Klamath county is the announcement of the reopening of several logging camps.

Cottage Grove was selected by the Unquapa Valley Baptist association as the meeting place for the 1928 convention. The annual meeting will be held in September.

An English bayonet, 20 inches long, believed to date back to the massacre of the Smith party at East Gardner in 1828, was excavated by workmen at Gardner, near Reedsport.

Students on the University of Oregon campus number 3054, according to registration figures for the spring term. This is an increase of 50 over the same period last year.

Irl I. Blagg, Hood River county tax assessor, narrowly escaped death last week while leveling an orchard tract for irrigation. Mr. Blagg was riding a drag, which tipped over, when striking an obstruction. Although pinned under the cumbersome implement, he stuck with the reins when the team ran away.

Bend is jubilant over the Great Northern extension plans announced last Tuesday. No formal celebration was held but a feeling of general satisfaction was expressed by business men.

Another dividend of 10 per cent will soon be paid by the defunct First National bank of Bandon. This will be the fourth dividend, making a total of 70 per cent since the bank closed two years ago.

More than 2000 Marion county school children, chosen as physically the most perfect in the county, paraded on the streets of Salem last Saturday in the first demonstration of its kind ever held on the Pacific coast.

The property of the Central Oregon Irrigation district is valued at approximately \$2,600,000 and the district's indebtedness is \$262,000, according to a report prepared by the district directors for consideration of the state engineer.

New styles for men are creating some excitement. However, it can be announced that in the best dress circles men's knees will remain covered.

Dogs not over two feet long may ride in Vienna street cars hereafter. There are taxis if a man has to take home a full-length summer sausage.

There is a report from Germany that the former kaiser will soon return to Berlin, presumably just in time to raise an army and start for China to down the yellow (or red) peril.

A cougar measuring nine feet from tip of nose to tip of tail was killed on Cedar creek in Columbia county by Reed Holden, according to word received at the state game commission.

Federal Judge Robert S. Bean has announced that there will be no jury service in the Oregon federal courts during May and June, because the government has no money to pay jurors or witnesses during those months.

A log scaler named Dugan, about 40, employed by the East Side Logging company near Keasey, was instantly killed last Tuesday when a stringer of a trestle gave way and a load of logs, on which he was standing, fell with him.

The annual conference of the Southern Oregon Association of Law Enforcement Officers was held in Roseburg last week. The association includes all state, county and city peace officers, as well as traffic and game officials.

While a big barn, one of two believed to have been destroyed by a firebug, burned just west of Redmond last week, men with rocks and sticks fought back a herd of dairy cows, to keep the animals from running into the blazing structure.

Jefferson Myers, members of the shipping board from Portland, has advised the Portland chamber of commerce that one of the government's new battle cruisers may be named in honor of the city of Portland, if official request is made for such distinction.

Bids for improving the Mount Hood-Wapinitia highway, Mount Hood national forest, and the Salmon river clearing and Piner section grading, Siuslaw national forest, have been requested by the bureau of public roads, United States department of agriculture.

The three landmarks known as Castle, Tourist and Elephant rocks, opposite the town of Seal Rocks in Lincoln county on the Oregon coast, have been withdrawn from public entry by the general land office of the interior department at the request of Senator McNary of Oregon.

The special election for bonding Milton city to the amount of \$150,000 for a new hydro electric project carried by a vote of 439 to 49. The cost of the project will be \$230,000 and will be paid for with the \$150,000 bond issue, \$35,000 cash on hand, and \$45,000 short term warrants.

Proof of the profits in dairying was given on the Union Pacific Dairy-Profits special touring eastern Oregon when Bess, a Guernsey from the Oakgrove dairy at Scappoose, gave birth last Wednesday to a 75-pound calf.

The train at the time was running between Hermiston and Stanfield.

McKenzie river water will flow in Eugene water mains soon after May 1, unless some obstacle arises in the next few days, it was announced recently by Carl McClain, superintendent of the city water board.

Testing of the last section of pipe has been completed and cleaning and painting work is all that remains to be done.

Adjudication of water rights on the John Day river in eastern Oregon will be undertaken by the state engineer as soon as the 3000 settlers along the stream have filed their respective claims. Hearings will open at Condon June 15. Other hearings will be held at Fossil, June 17; Spray, June 20; Dayville, June 21; Canyon City, June 22, and Bates, June 25.

Two suits to restrain the state board of control from proceeding with the construction of the proposed new state office building authorized by the last legislature, and enjoining T. B. Kay, state treasurer, from selling any bonds of the state industrial accident commission to obtain funds to finance the project, were filed in the circuit court in Salem last week.

Hearing of the application of the Wilson River Toll Road company for a certificate of necessity and public convenience has been set for June 2, according to announcement made at the offices of the public service commission in Salem. The hearing will be held in Portland. The road would shorten the distance between Portland and the Tillamook county beaches by approximately 35 miles.

The state fish commission, through the attorney-general's department, resisted in the federal court in Portland a suit brought by P. J. McGowan & Sons, a Washington corporation, to restrain the defendant fish commission and attorney-general from enforcing a law enacted by the voters last November prohibiting the operation of fish wheels in the Columbia river and of traps and seines in the stream above Cascade Locks.

Oregon monthly pensions have been granted as follows: Francis J. McGottigan, Portland, \$30; Robert L. Adams, Portland, \$25; Sarah A. Wintemont, Portland, \$30; Jesse W. Kelsey, Woodburn, \$20; Robert J. Dolan, Rainier, \$30; Edwin Barker, Oregon City, \$20; Smith L. Taylor, Eugene, \$20; Franc Sponeray, Klamath Falls, \$25; Lovina A. Haskell, Beaver Creek, \$25; Elmer Coleman, Milwaukie, \$25; Mary J. Cook, Junction City, \$20; Emily Modoc Faithful, Klamath Falls, \$20.

Monkey glands will not help one to grow old gracefully, says Doctor Mayo. One has only to stroll through the zoo to realize that.

This country, says a Parisian writer, was discovered by French sailors looking for American fish; presumably to arrange a war loan.

The judicial ruling that a woman witness may smile on the jurors so long as the latter don't object should settle the matter for all time. Who is going to find fault with a smile?

## CHEESE TOAST MADE WITH CREAM CHEESE



**Cheese Mixture is Tender and Easy to Prepare.**  
(Prepared by the United States Department of Agriculture.)  
Here's a new kind of cheese toast, made with cream or neufchatel cheese. The cheese mixture when it comes from the oven is golden brown and tender and is easier to prepare than the kind made with American cheese. The bureau of home economics has worked out this delicious recipe:

**Cream or Neufchatel Cheese Toasted.**  
1 1/2 cups cheese  
1 egg  
1 teaspoonful tobacco or worcestershire sauce  
1/4 teaspoonful salt  
1/4 teaspoonful baking powder

Cream the cheese and add the beaten egg yolk, the salt, and enough tobacco, worcestershire, or any other highly seasoned sauce to give flavor. Add the baking powder. Toast thin slices of bread on one side. Cover the untoasted side with the cheese mixture. Brown slightly under slow heat and serve at once garnished with crisp bacon. This is an excellent luncheon or supper dish when served with bacon, or may be used on small rounds of toast or on crackers for afternoon tea.

## RHUBARB SERVED DIFFERENT WAYS

### Good Filling for Tarts, Cobblers and Shortcake.

(Prepared by the United States Department of Agriculture.)  
Many housekeepers seem never to think of serving rhubarb except in pie or in sauce. Rhubarb is a good filling for tarts, cobblers, and shortcakes. A "cobbler" is baked in an earthenware or glass baking dish with the fruit on the bottom and the biscuit dough on top. A rhubarb shortcake is made exactly like a strawberry shortcake. The biscuit dough is baked in a single large round layer, which is split and generously buttered while hot. Hard sauce is better than cream with either of these rhubarb desserts because of the acidity of the fruit.

Try also a rhubarb betty while "pie-plant" is in season. You can make it with either rhubarb sauce or raw sliced rhubarb. To a quart of sweetened sauce or raw sliced rhubarb and sugar, allow a quart of fine dry bread crumbs, combined with three or four tablespoons of melted butter before they are put with the fruit. Fill a greased baking dish with alternate layers of sauce and buttered crumbs, and sift cinnamon over the top. If the rhubarb is cooked, bake for about 15 minutes in a moderate oven. If raw rhubarb is used, sprinkle each layer well with sugar, and cover the

baking dish during the first part of the cooking so that the rhubarb will steam tender. Cook for 25 minutes or more, and then remove the top and allow the crumbs to brown. Serve rhubarb betty hot with or without hard sauce.

The United States Department of Agriculture furnishes the following recipe for making rhubarb pie with a crisp undercrust:

**Rhubarb Pie With Crisp Undercrust.**  
3 cups raw sliced rhubarb  
1 cup sugar  
1/4 teaspoon salt  
1 1/2 teaspoon water. Pastry dough for 2 crusts.

Line the pie pan with pastry dough and bake it in a hot oven until it is delicately browned. Meanwhile cook the rhubarb, sugar, salt, and water together until the rhubarb is tender. Remove three or four tablespoons of juice and when it is cool, mix with the flour, add this and the orange to the cooked rhubarb, and cook until the mixture thickens. Pour the filling into the baked crust, moisten the rim, lay the top crust in place, and tuck in the edge carefully so that the juice will not leak out. Bake the pie in a hot oven (about 450 degrees F.) for 20 minutes. By this method the undercrust is crisp, but some of the fresh flavor of the rhubarb is lost.

**Constituents of Milk**  
The mineral constituents of milk that are especially important to the body are phosphorus, iron and lime. Milk is much richer in lime, the chief constituent of bones and teeth, than are most other foods, and this is one of the reasons why it is an excellent food for children.

**Meat Keeps Indefinitely**  
The federal meat inspection service states that properly sterilized meat packed in hermetically sealed cans will keep indefinitely, provided air is not admitted through breaks or punctures in the cans due to rough handling or erosion from rust or similar cause.

**Food Label Requirement**  
The only positive label requirement in the federal food and drugs act is that all canned food labels shall bear a correct statement of the net weight of the contents of the can. If other statements are made on the label, they must be true and must not be false or misleading in any particular.

**Dutch Cocoa Different**  
Dutch cocoa has a somewhat different color than some of the other varieties. This is because of the addition of a small amount of alkali, which makes the cocoa darker and keeps it suspended in the liquid better. This treatment does not affect in any way the food value of the cocoa.

**Around the House**  
To improve the breakfast muffins, try adding half a cupful of finely chopped dried fruit.

It is said that present fashions offer for all women wider choice of comfortable, convenient and attractive clothes than ever before.

In canning meat, do not hesitate to use the tough cuts, for they usually have good flavor and the long cooking that any meat needs will make them tender.



Men are four:  
He who knows and knows he knows.  
He is wise—follow him!  
He who knows and knows not that he knows.  
He is asleep—wake him!  
He who knows not and knows not that he knows not.  
He is a fool—shun him.  
He who knows not and knows that he knows not.  
He is a child—teach him.

## LET US EAT MORE FISH

As fish as a class are a safeguard against mineral deficiencies in the diet it follows that they deserve more attention than they have had from scientists and dietitians from this point of view. Our country is abundantly supplied with all kinds of fish, and very few fresh or salt water fish are not palatable and good food.

Here are a few things which will be well to remember in regard to this great food.

Slow cooking of fish after it has once started to cook, keeps it tender, sweet as well as retaining the food value of it.

Unwrap fish at once, wash quickly in salted water and wipe dry. Do not allow fish to lay in the water an instant as the cut surface of fish absorbs water very rapidly. This spoils the flavor as well as changing the quality of the meat for cooking.

Sprinkle with salt and pepper (using plenty), wrap in waxed paper (the kind that is wrapped around butter) and put in the ice box, where it will keep for twenty-four hours.

Bits of fish may be added to an omelet, soup or chowder. With various sauces to serve with cooked fish there will never be monotony in serving it.

Where similar varieties of fish are mentioned, one may use the same recipe for any of them. It is not necessary because you have a whitefish to cook, that a recipe calling for white fish should be used.

**Baked Weakfish With Raisins.**  
Split the fish and lay on a well buttered dish. Cover with slices of tomato. Pour over the whole two tablespoons of butter, melted. Season with salt and pepper and cover with finely minced parsley. Strain seedless raisins in the pan around the fish, add one-fourth cupful of water and one-fourth cupful of vinegar. Pour this around the fish, bake in a moderate oven forty-five minutes.

**Salad Greens, Salads.**  
This is the season of the year when the young growing things appeal to the appetite.

The very early salads may include the vegetables which we have always considered as greens.

Look for the blanched dandelions which have been growing under boards or the wood pile; these make the most succulent and wholesome of salad plants. It is well to remember that blanched greens, either lettuce or any other vegetable, are lacking in the green coloring which is so valuable a food adjunct. They tell us that the delicate head lettuce which we so much enjoy is not so rich in vitamins as the leaf lettuce because it has a larger amount of chlorophyll.

French dressing is the simple, easily made and most desirable of all dressings for lettuce, pepper grass or water cress.

Every one should learn to enjoy the dressing made from olive oil. It is so meaty in flavor, so nourishing and appetizing. Be sure that it is fresh and of good quality.

Corn oils and other vegetable oils are taking the place of olive oil, because of their prices. These oils, too, are most nourishing and make tasty salad dressings, but they lack the nutty flavor that is characteristic of the olive oil.

Pepper grass, mustard and sorrel, which the farmer finds so objectionable in his fields, are noxious weeds, make fine salads if well dressed with a good salad dressing.

A good salad green is the top of radishes. These early vegetables grow so quickly and the tops are so full of succulence and mineral matter that together with the flavor they make a most tasty dish. Cook as any greens and serve with butter or bacon and fat.

Cress, when mixed with pepper grass or lettuce and served with French dressing, is a salad par excellence.

A calorie is the term used to denote the amount of heat (that is of fuel) to raise one pound four degrees of heat, or a force to lift one pound three hundred and eighty-seven feet.

Just as an engineer can estimate the amount of energy available in different kinds of fuel for purposes of producing power, so can we determine the fuel value of foods.

Outside leaves of lettuce rolled and cut into strips make very attractive salads and garnish for various other salads.

The artistic taste may well be used to as good advantage in the preparation and serving of foods as in other things.

*Nellie Maxwell*

**Valuable Sea Monster**  
Narwhal is a kind of whale, the male of which is provided with a long spiral tusk, which may attain a length of eight or ten feet, while the whale itself seldom exceeds 16 feet in length. This whale is hunted both for its oil and its walrusbone, commonly called ivory.

**Willing to Listen**  
Money talks, and most of us wish we were in a position to be bored by it.—Boston Transcript.

# Warsaw Since the War



Polish Peasant Woman at Market.

(Prepared by the National Geographic Society, Washington, D. C.)  
THE Poland of today still shows the effects of the World War which freed the country of political dependence on Russia.

This is especially marked in Warsaw, the capital. The porter who meets one at the train was but yesterday a millionaire. Fantastic figures gave birth to fantastic habits. Until recently no one asked for change. With a mass of brain-declaring zeros, it was easier to deal in round numbers. Then came the zloty, worth a gold franc, twenty cents, or 1,500,000 Polish marks.

There were no zeros to toss around from the ranks of millionaires, preference to carry their own bags; hence there are three porters for every job. Each must live from the proceeds of a day, two-thirds of which is taken up in having his services refused.

As a drowsy rolls up the blue-coated driver in a leather cap hangs his number to a policeman, who slips it onto one end of a broken ring. A duplicate number hangs between the shoulder blades of the cabbie. When an arriving passenger wants a carriage a number is slipped off the other end and the driver of that number wins the fare, according to the first-come-first-to-serve principle.

Occasionally, when demand for droshkies exceeds supply, a number never gets onto the ring, and instead of a lot of tags representing idle carriages there is a queue of potential patrons.

At the hotel a long succession of military heels, relief committee boots and suit case salesman's shoes has reduced to paper thinness the carpets in which one once waded through lilies. Exasperated guests have killed flies against the wall paper. Careless bacchantes cooling their brows have broken the bottoms out of the wash-basins. After years of war and deprecation, funds must be found to restore the hotel to its former state. On top of the necessarily high price the municipality imposes an 80 per cent surtax, plus a dollar for a passport inspection each time one returns to town.

**Warsaw Now Dark and Dull.**  
Beautiful parks and gardens surrounded by dull, gray depressing streets are the first impressions which Warsaw, the capital city, makes upon the visitor.

The buildings are huge, impressive because of their size but not picturesque. Coupled with heaviness of construction there is a somberness whose psychological effect is disheartening. There is nothing depressing about a country scene, even on a night without a moon; but in a city, with the sky shut out, darkness weighs upon the heart.

From six to eight every evening young Warsaw parades the thoroughfares between Theater square and the Saxon garden. Polish men are supposedly vivacious. Polish women are reputed beautiful. For want of adequate lighting, what might be a brilliant concourse is a funeral gathering wading through such darkness as would ruin Times square in a single month.

The Poles are said to be the greatest dancers in the world, but the traveler seeking something peculiarly Polish in a public place finds an oily-haired banjoist pursuing a couple about the polished floor and a negro trap drummer tossing his sticks in the air or coaxing a peculiar rattle from his drums with a wire fly-swatter.

Many Ornate Churches.  
The Polish capital has many churches, massive and ornate, baroque outside and rococo within, full of memorials to those Polish exiles who did their work on foreign soil and to whom, under Russian rule, no public monuments could be raised.

In the Church of the Holy Ghost, in accordance with the great composer's wish, the heart of Frederic Chopin is buried. Business men enter with brief

cases under their arms and sit or kneel beside peasant women with milk cans or vegetables protruding from their shawls.

Chic Polish women slide out past some stooping peasant in top boots. On the broad front steps old men and women in rags, a mother with a baby at her breast, await the alms inspired by brief communion with oneself or God.

The streets of the capital are humanized by news stands with papers in several languages, excellent illustrated journals, some innocently gay and much nudity in silk stockings. With the recent deaths of Joseph Conrad and Henryk Sienkiewicz and the Nobel award to Ladislav Reymont's "The Peasants," one might expect a considerable demand for the works of these Polish literary lions, but recent translations of Henry Ford's "My Life and Work," Morand's "Lewis and Irene" and a Claude Farrere novel were among the best sellers.

The Warsaw cigarette stand consists of a box which can be suspended from the shoulders and carried to a location chosen for the number of potential buyers who pass at any given hour. Brighter still are the soft-drink or refreshment booths with pink and yellow sirups, red and russet apples, shiny rolls of chocolate and various types of breadstuffs.

**Scenes in the Markets.**  
There is a certain informality about the markets of Warsaw. The traffic in vegetables and flowers, chaplets of dried mushrooms, milk and eggs, live and dressed poultry, juicy pears and enormous English walnuts overflows from the two market halls into the streets and courtyards on all sides.

The practice of selling live poultry in a county where cold storage consists of a long winter makes for a more even market. If, after having twenty city women finger over her gander, the country woman finds no sale for him, a twist of the wrist ties him up in her shawl and back home she goes.

Near the food markets the fronts of several buildings are draped with piece goods, and across the road is a dimly lighted shambles, where the shoddest of woven goods, comfortless underwear, cardboard suit cases and ugly finery are sold to those too poor to profit from buying hotel goods.

North of these markets, watched over by bulbous-bodied country women with cheery, honest faces, one comes to the Nalewki, where Yiddish is the native jargon.

The Nalewki differs from Polish Warsaw in that its buildings have no fine facades, but two slovenly backs. Between it and the Vistula there remains the Old Town square, once the haunt of fashion. Some of the fine carved doorways still hint of ancient glories. The row of medieval houses is, in its general aspect, as fine as anything Warsaw can offer. Hidden away from casual gaze are narrow entrance halls and staircases that once gleamed with the beauty of ivory shoulders, and where natty officers, emerging from their heavy overcoats, disclosed such a lancer's uniform as made a callow youth look like a man of iron and a breaker of hearts.

There is nothing distinctive about the Warsaw skyline. Until recently the dominating features of the silhouette were the five gilt domes and 240-foot campanile of the Russian church. Within the last three years this has been torn down, carefully and expensively.

Warsaw's citadel, with its overworked execution grounds and infamous Pavilion X, was built to punish the Poles for the November insurrection of 1830. Pavilion X has been torn down. In it was the cell where Pilsudski was imprisoned.

From the citadel walls one looks down upon the Vistula, whose banks embraces most of Poland and on whose banks are more than half of the nation's cities. Sadly neglected until now, it may become as important a waterway as the Rhine or the Seine.

**Marvelous Canyon**  
The Grand canyon is situated in the middle course of the Colorado river. It is 217 1/2 miles long, 4,000 to 6,000 feet deep and from 1 or 2 to 15 miles wide at the top. It is immediately preceded by Marble canyon and ends at the Grand wash.

**Freak World Journey**  
Having completed 4,000 miles of his journey around the world on a wager, Tom Robinson has arrived in London-derry from Glasgow. He has spent a year on the tour in England and Scotland and now is being Ireland. The conditions of the tour are that he was to start penniless, is to neither beg, borrow nor steal, and if he wins he will receive \$50,000. Robinson is twenty-five, and the tour will take