

WIDE RIBBON SASH IS BACK; BEACH MILLINERY NEW TOPIC

GRACEFUL berthas and capelets. Much from froon and flossing of skirts, wide ribbon sashes tied at the waistline, no, this is not quoting from great grandmamma's diary nor is it an extract from Godey's Ladies' Book—simply an enumeration of style "as is" at this very moment.

opaline rose on the other, is enchanting, likewise pale green with maize or baby blue with pink. For Wear at the Beach. Beach millinery presents a new challenge to designers to do and to dare this season, in matter of brims the spirit is to "keep on keeping on" until the limit in width is attained. Perhaps it would be more accurate to say that there is no limit when it comes to dimensions, for the



A Love of a Frock.

Fancy wearing lace mlts, and "sunshade" hats and broad ribbon sashes! Well, for one thing they are ever so flattering and prettily feminizing, we're finding that out more and more as summer comes on apace. There's the model in the picture for proof. A love of a frock this, made of hemburg chiffon in a perfectly gorgeous patterning which silhouettes yellow tulips against a flame colored ground. The sash repeats the coloring of the tulips.

wider the brim the smarter the beach hat. Not only as a matter of protection, for milady's sunshade or parasol serves no better, are these hats of enormous brims winning the favor of the sea vacationists, but from a pictorial standpoint they are injecting a note of breath-taking novelty into the beach style parade.

These flounces! Quaint are they not? Modern, too! Ruffles wide, narrow, single or en suite are flourishing throughout the summer mode. It is really going to be a season of many ruffles, around little capes as you see in the picture, up and down and around skirts, frilling short sleeves. Anywhere ruffles can find the merest excuse to lodge, that will they do, this season.

Beach hats made of linen in past shades are quite the thing this season. The enormous brims of these easy-to-laundry chapeaux are draped



What They Wear on the Beach.

Illustrated, fits into the scheme of things feminine and lovely most pleasingly. Perhaps, however, no more so than the narrower ribbon (preferably moire or belting) in pastel colors, the same brought about the waist neatly to the side front where it develops into flat loops and streamers, perhaps caught with a prim tiny bouquet! Ruffled gowns of chiffon, or flowered, are greatly enhanced with the cunning meshes and ribbon belts now so modish. The broader meshes are mostly of very wide soft satin or tulle ribbons. Two-faced satin meshes, say orchid on one side and larkspur blue or

and manipulated so as to emphasize "style" in their every line. The young woman posing to the left in the illustration is wearing a wide-brimmed straw hat in pale green harmonized with her roquish beach ensemble. This very charming costume makes elegance its outstanding note rather than flashiness. The three quarter length jacket and extremely wide trousers are of a lustrous tricot weave fabric made of hemburg or fish. The broader meshes are mostly of two shades, a medium and very light

THE KITCHEN CABINET

(© 1930, Western Newspaper Union.) No golden shore I seek, but a heart that sings. The exquisite delight of common things. The kingdom of heaven is not there, but here—O for the seeing eye and hearing ear. —Dr. Frank Crane.

WAYS WITH SALMON

As salmon fresh or canned may be found in most markets, it is enjoyed and served freely.

Creole Salmon.—To can of flaked salmon or its equivalent in fresh cooked fish add the following: Two tablespoonfuls of fat, one chopped onion, one green paper and one-half of a pimento chopped; cook five minutes then add a half cupful of strained tomato, heat with the salmon and serve on a hot platter with rice for a border.

Salmon Loaf.—Take one cupful of salmon, three-fourths cupful of crumbs, the juice of half a lemon, four tablespoonfuls of butter, two eggs, pepper to season and add a tablespoonful of finely minced parsley. Mix all together, adding the well beaten whites last. Steam in a buttered mold for one-half hour. Serve with a white sauce to which three tablespoonfuls of chopped pimento have been added; chives or green onion tops finely minced may be used.

Salmon Entree.—Remove the stems and scoop out the centers of six large ripe tomatoes. Sprinkle the inside with salt and pepper and chill well. Steam or cook one pound of salmon until tender, then flake it. To the flaked salmon add three tablespoonfuls of mayonnaise and mix well. Fill the tomato cups with the salmon mixture, piling it well. Top each with one-half cupful of cream that has been whipped and mixed with four tablespoonfuls of mayonnaise. Sprinkle three tablespoonfuls of finely chopped pistachio nuts over the top and serve.

Creamed Salmon.—Melt six tablespoonfuls of butter, add six tablespoonfuls of flour, three cupfuls of milk, and when nicely blended add a teaspoonful of grated onion or onion juice and one and one-half cupfuls of flaked salmon. Heat well and serve with a generous sprinkling of minced parsley. Serve on hot buttered toast flagers.

Clam, Corn Chowder.—Steam two quarts of clams in the shells in four cupfuls of water, remove them from the shells, drain and chop them. Cook three slices of bacon or fat salt pork cut into dice until crisp; add two green peppers seeded and chopped and four cupfuls of the clam broth. Cook ten minutes, add the clams and one pint of fresh sweet corn; season with salt and pepper, cook five to eight minutes and serve.

FISH AND SHELL FISH DISHES

Fish and shell fish are two of our most extensive sources of food, and in some form are found in almost all parts of our country. Where it is possible to get the fresh fish, one may always feel sure of a delightful dish, and even canned fish and shell fish are to be prized.

Deviled Clams.—Take 25 fresh or canned clams. If fresh, chop the hard portions and cook slowly for ten minutes in three tablespoonfuls of butter and add one minced pepper and onion. Now add one-half pound of sliced mushrooms and cook three minutes. Add one-half teaspoonful of salt, one-fourth teaspoonful of celery seed and four tablespoonfuls of flour. Cook until smooth, adding two cupfuls of milk very gradually. Now add the soft parts of the crabs or clams and pour into buttered ramekins. Cover with well-buttered crumbs and bake until brown.

Scallops Croquettes.—Wash one quart of scallops in salt water and drain. Pour boiling water over them, add two tablespoonfuls of vinegar, let stand for two minutes, then drain. Wipe dry, season and roll in cracker crumbs. Lay the scallops close together in a shallow pan. Cut one-fourth of a pound of bacon into narrow strips and scatter over the scallops. Bake 12 minutes in the oven or under a broiler.

Baked Fish With Potato Stuffing.—Pare and cook five medium-sized potatoes with one good-sized onion in boiling salted water until tender. When tender, remove the onion and mash, adding butter, cream or milk, and seasoning to taste. Prepare the fish and salt well on the inside before putting in the stuffing. Sew up and rub the fish well with flour, cut diagonal slashes on each side of the backbone and insert five narrow strips of salt pork. Dust with salt, pepper, and celery salt. Pour around the fish a can of condensed tomato soup, one tablespoonful of Worcestershire sauce, one tablespoonful of catsup and one-third of a cupful of water. Bake until tender, serve garnished with sliced cooked eggs and the tomato sauce poured over all.

Any fresh fish stuffed and baked, if basted with a snappy french dressing a bit of garlic or onion juice several times during the cooking, will be very much finer flavored. Nellie Maxwell

OREGON STATE NEWS OF GENERAL INTEREST

Principal Events of the Week Assembled for Information of Our Readers.

Fire destroyed the building formerly occupied by the Sibley Mills Lumber company at St. Helens.

Donald R. Baker, 23, was injured fatally when he fell from a lumber carrier at the Florence mill, breaking his spine.

North Fork ranchers near Florence report that the tent caterpillar has destroyed a large part of this year's fruit crop.

Approximately \$20,000 damage was done to the Lebanon garage and its contents by fire which started from an undetermined cause.

According to conservative estimates the 1930 pear and apple crop of the Rogue River valley will total 4875 cars, of which 4125 will be pears.

Donald Bellenbrock of Monument fell off of a combine in Heppner and received a cut eyelid, which required several stitches to close the wound.

The Medford city council voted to fight the earwigs this summer. Elmer Oatman will head the eradication work, which will be financed by the city.

Filling silos with oats and vetch for summer dairy feed was begun recently when Dale Fowler at Grand Island and Clark Noble at Unionvale filled theirs.

By a vote of 16 to 2, landowners under the Willow river project at a meeting at Brogan agreed to a plan to secure water from the Burnt river watershed.

A Boy Scout camp to replace the one burned last summer on the Applegate will be built at Lake of the Woods, officials of the organization at Medford have announced.

Tillamook will be represented by the chamber of commerce in the celebration and pageant that will be staged in the dedication of the opening of the Salmon River road, July 19.

As insurance for future salmon runs the state game commission will conduct a campaign for the removal of abandoned dams in coastal streams, or provide adequate fish ladders.

Permission has been granted by the war department for the construction of a bridge across Wilson river on the Oregon Coast highway north of Tillamook. The bridge will consist of three spans.

Preliminary steps to encourage extensive development of the present canneries or the establishment of new plants to handle the produce of the Rogue River valley have been taken at Medford.

A four-week-old buck deer is being fed on a bottle at McMinnville by Game Warden Charles Bratcher, who plans to turn the fawn over to the city park, if the approval of the state warden is obtained.

Because of the depression in the lumber market, the Edward Hines Western Pine company plant at Burns has curtailed its output by cutting down operations to four days and nights each week.

Election of Lynn Cronemiller as state forester to succeed the late F. A. Elliott, who died recently, was announced by the state board of forestry at a meeting held in the executive department at Salem.

A dangerous curve on Pacific highway a mile north of Cottage Grove, often referred to as Deadman's curve because of several fatal accidents at that point, is being straightened by a state highway crew.

An airplane dusted with sulphur the 20-acre clover field of Henry Strixness, located one-half mile south of Redmond. They carried 200 pounds of sulphur at a time. Two hundred people witnessed the operation.

THE MARKETS

Portland Wheat—Big Bend bluestem, \$1.10; soft white, western white, 97c; hard winter, northern spring, western red, 95c.

Hay—Alfalfa, new crop, \$18.50; valley timothy, \$20.50@21; eastern Oregon timothy, \$22.50@23; clover, \$17; oat hay, \$16; oats and vetch, \$16.

Butterfat—25@26c. Eggs—Ranch, 19@22c. Cattle—Steers, good, \$10.75@11.25. Hogs—Good to choice, \$9.50@11. Lams—Good to choice, \$7.50@8.50.

Seattle Wheat—Soft white, western white, hard winter, western red and northern spring, 95c; Big Bend bluestem, \$1.08. Eggs—Ranch, 16@24c. Butterfat—24c.

Cattle—Choice steers, \$10@11. Hogs—Prime light, \$12.10@12.25. Lams—Choice, \$8@9.

Spokane Cattle—Steers, good, \$8@8.50. Hogs—Good to choice, \$11. Lams—Medium to good, \$8@8.25.

This Week by ARTHUR BRISBANE

New Band Wagon Has the G.O.P. Gone Wet? Strange Mania New Sudden Freezing Idea

A new Republican band wagon has started on its way toward 1932, labeled "wet" and Dwight W. Morrow, the first passenger, sits smiling on the top seat. Other seats will be crowded soon, for Mr. Morrow, a "moderate wet," beat his dry opponent in New Jersey more than 3 to 1.

The Republican party wonders about the meaning of this landslide. President Hoover promises Mr. Morrow "every available support on his campaign," and the White House predicts that Mr. Morrow will be New Jersey's next Senator.

Mr. Morrow himself, having satisfactorily attended to his New Jersey job, will attend to something else. He has already returned to his post in Mexico.

In New York, some man, probably a maniac, killed two and wrote to a newspaper promising to kill another the following night, and thirteen more later.

For reasons not clear the killer selects as victims men sitting with women in cars parked in isolated places.

In his district the parking of such cars will probably diminish for a time. Killing without motive, it may be impossible to find him as it was impossible to find the notorious "Jack the Ripper" who had killed so many women in London.

At Perth Amboy, N. J., a powerful explosion injured fifty, killed two women, starting a disastrous fire that destroyed several buildings. Those that write our history a hundred years hence will be interested in the fact that the police sought only two explanations. A private bootlegging still blown up, or "building racketeers" blowing up a building because contractors refused to "come across." A pleasant picture of civilization.

A lady of Westfield, New Jersey, keeps her radio receiver going sixteen hours a day, and writes 1,000 letters a year, telling radio artists how good they are. That seems a little too much radio enthusiasm.

However, it is better than living on the prairie, as thousands of farmers' wives used to do, no telephone, rural delivery, radio, talking machine, many of them going crazy from loneliness.

News important to storekeepers, farmers and the public, describes new process of freezing foods suddenly, at an extremely low temperature, 49 degrees below zero, preserving their quality marvelously and indefinitely. Violently sudden freezing prevents formation of crystals and breaking of liquid cells.

Meat, separate steaks, chops, fish, oysters, vegetables, fruits are instantaneously frozen in transparent packages. California and Florida might try this sudden freezing process in preserving orange and lemon juice.

Concerning the new process, invented by Clarence Birdseye, farmers and merchants may obtain information by writing to Mr. Chester, president of the General Foods Company, 250 Park avenue, New York city.

Sousa said: "Anybody could lead my band as well as I could, for a little while."

Anybody can lead the United States while everything is going cheerfully. Any President can look like a great President, any corporation head like a great corporation head, when the money is rolling in faster than the people can spend it.

Real qualities are shown when times are not so good, values of securities dropping, workers losing their jobs.

To say that not very much has been done to take active charge of discouraging conditions is not criticizing anybody.

The nation has had "wished" upon it a wet-dry problem, and with it such an outbreak of crime as the world has never heard of.

Men may think as they please about prohibition and its wisdom. But they cannot have two opinions about the crime wave. The city of Chicago alone pays gangsters in the bootlegging business a yearly income as big as the total income of the government from beer and whiskey in the old days.

The income of the organized criminal classes in the United States is greater than the income of the United States Government itself, with all its billions.

It would take a Mussolini and drastic Mussolini methods to deal with that crime situation.

Dr. Wu, head of the Chinese Mission to Lepers, says China neglects control of leprosy. He has seen "thousands of lepers leading a dog's life." Eighteen out of 64 districts have leper settlements.

Not China alone is interested in the fact that 1,000,000 of its inhabitants are victims of a dreadful plague.

Where leprosy spreads, other plagues may spread. And some, ten thousand times as dangerous as leprosy, might easily reach out to West coast countries.

Current Wit and Humor

HER OWN LOOKOUT

A nervous old lady was buying a portable radio set. "Now, do you definitely assure me," she asked, looking anxiously at the instrument, "that I shan't get a shock?"

"Madam," said the assistant impressively. "I do definitely assure you that you won't get a shock—until you hear some of the programs."

WHY MONEY GROWS

He—You seem to think money grows on trees. She—Well, the guys who have it are "poplar."

The Aggressive Conversationalist My tears start to glisten, My brain's due to balk, When a man hollers "Lissen!" And corners the talk.

Canned Ones Now Suit Him "My husband used to be crazy about fresh green peas and made a regular pig of himself when we had them," remarked Mrs. Brown.

"Well, isn't he still fond of them?" asked Mrs. Black. "No," smiled Mrs. Brown, "not since my ultimatum that he would have to shell them whenever we had them."

Question Not to the Point "Do you think you will leave office poorer than when you entered upon it?"

"Hain't gone that far into the matter," answered Senator Sorghum. "I haven't the faintest idea of leaving office under any circumstances whatever."—Washington Star.

"If At First You Don't Succeed" Her sire—Out seven nights a week is going it a little too strong, even though I am willing to let you have your fling.

The Flapper—Yes, I know, Dad, but girls fling so badly they have to try it over and over.

ZERO FITS BETTER

He—Ma looks on me as a hero. She—That may be, but it strikes me zero would be better.

Do Not Wait "All things come to him who waits." But here's a rule that's slicker: The man who goes for what he wants Will get it all the quicker.

See America First "Are you going abroad next summer?" "No," answered Senator Sorghum. "What's the use of traveling around among people who don't speak my language, and who couldn't vote for me even if they did?"—Washington Star.

Getting a Line "Joe, I have applied to your dad for a job. He asked me if I played golf." "Well?" "Is he for it or against it?"

Expensive Course Ma Talltimber—I'm afraid Bud's learned to gamble at college. Pa—Well, I hope he's finally mastered the study. His expenses while he's been learning it have been too much for me.

Always at It "I hate those impromptu complexions, don't you?" "What do you mean?" "Those they make up as they go along."

Feena mint

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Where They Get It Construction Foreman—Boss, we need another ton o' sand to finish this job.

Contractor—All right, Boy, run down to the store and get a nickel's worth of spinach.—Chicago Daily News.

Kill Rats Without Poison

A New Exterminator that Won't Kill Livestock, Poultry, Dogs, Cats, or even Baby Chickens

K-R-O can be used about the home, barn or poultry yard with absolute safety as it contains no deadly poisons. K-R-O is made of kail, as recommended by U.S. Dept. of Agriculture, under the Connable process which insures maximum strength. Two cans killed 573 rats at Arkansas State Farm. Hundreds of other testimonials.

Sold on a Money-Back Guarantee. Insist upon K-R-O, the original Squill exterminator. All poultry supply, drug, and seed stores—75c. Large size (four times as much) \$2.00. Direct order cannot supply you. K-R-O Co., Springfield, O.

K-R-O KILLS-RATS-ONLY

Hard Luck Algernon—Yes; for years and years his heart was set on having a real home.

Clarence—Well? Algernon—Well, he married a club-woman.—New Bedford Standard.

Poor Doggy Young Wife—If you don't eat these biscuits I'll have to throw them out to the dog.

Hubbard—What a pity. He's such a nice dog.

In a Nutshell One of the best secrets of enjoyment is the art of cultivating pleasant associations.

BEST MEDICINE SHE KNOWS OF

Says "Take Lydia E. Pinkham's Vegetable Compound"

Ft. Meyers, Fla.—"Lydia E. Pinkham's Vegetable Compound is the best medicine I ever heard of. Before my hair was born I was always weak and rundown. I had nervous spells until I couldn't do my housework. A lady told me about the Vegetable Compound and it strengthened me. Beside my own housework I am now working in a restaurant and I feel better than I have in three years. I hope my letter will be the means of leading some other woman to better health."—Mrs. BERTHA RIVERA, 2914 Folk St., Ft. Meyers, Florida.