

SPORTS

WORK OF IMPROVING COURTS IS STARTED

Tennis Will Be Enjoyed at Willamette University Until Wet Weather Puts Stop to It.

The work of making further improvements on the Willamette University tennis courts was started this afternoon. Errol Gilkey, president of the student body assigned each class a court to keep in repair, and stated that the improvements would be made on a competitive basis, an especially bad court being handed out to the freshmen for improvement.

While it is impossible to estimate how much longer tennis weather will last, there is great enthusiasm over the sport at present, and, weather permitting, tennis will be the diversion of a large number of students for some days to come.

American League.	
Boston	4 2
Philadelphia	4 4 2
Moseley and Thomas; Shawkey and Lapp.	
New York	2 4 2
Washington	5 12 1
Ford, Fisher and Sweeney; Johnson and Ainsmith.	
National League.	
Brooklyn	2 8 2
New York	5 16 1
Ragan, Pfeiffer and McCarty; Marquard and Meyers, McLean.	
Pacific Coast League.	
Oakland	4 10 2
Venice	5 6 3
Stone and Rohrer; Ferguson and Elliott.	
Los Angeles	7 10 0
Sacramento	0 4 4

Check and Boles; Williams and Bliss. R. H. E. Portland 4 6 1 San Francisco 2 5 3 James and Berry; Panning and Schmidt.

National League.		
New York	95	46 674
Philadelphia	84	55 604
Chicago	84	63 571
Pittsburg	76	69 524
Boston	63	80 441
Brooklyn	62	80 437
Cincinnati	63	85 426
St. Louis	49	98 333
American League.		
Philadelphia	95	50 656
Cleveland	83	63 572
Washington	83	63 569
Boston	74	67 525
Chicago	74	72 507
Detroit	62	84 425
New York	53	89 373
St. Louis	55	92 374
Pacific Coast League.		
Portland	94	72 567
Sacramento	87	81 518
Venice	91	86 514
San Francisco	87	91 488
Los Angeles	83	92 474
Oakland	79	99 445

Mr. C. A. Hoyt, who resides near Forest Grove, last week killed a 100-pound bear with a .22 rifle. She was walking down the road when he came sauntering out of the brush. The woman did not scream or run, but drew a bead on the cub and killed him the first shot.

THE ROUND-UP.

President Sproule, general passenger Agent Scott, and several other prominent railroad men are inspecting all the S. P. lines. The party was in Ashland Tuesday and will come back this way in a short time.

A fire starting while the threshing crew was at dinner, burned 1300 bushels of rye belonging to Alden Jones, of Cow Creek, Harney county, last Thursday.

The Josephine county fair opened at Grants Pass Wednesday with a large attendance.

Oregon City will have among her exhibits at the state fair a pumpkin that is three feet in diameter and weighs 150 pounds.

Clover hulling in the Monmouth section is about completed. There were about 800 acres raised near that point.

The Independence Commercial Club favors extending the time in which the Falls City Lumber company can complete its mill at that point, and the

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"GETS-IT," the New Plan Corn Cure, Makes Any Corn Shriveled, Vanish. You'll say, "It does beat all how quick 'GETS-IT' got rid of that corn. It's almost magic!" "GETS-IT" gets every corn, every time, as sure as the sun rises. It takes about



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two seconds to apply it. Corn pains stop, you forget the corn, the corn shrivels up, and it is gone! Ever try anything like that? You never did. There's no more fussing with plasters that press on the corn, no more salves that take off the surrounding flesh, no more bandages. No more knives, files or razors that make corns grow, and causes danger of blood poisoning. "GETS-IT" is equally harmless to healthy or irritated flesh. It "gets" every corn, wart, callus and bunion you've got.

"GETS-IT" is sold at all druggists' at 25c a bottle, or sent on receipt of price by E. Lawrence & Co., Chicago.

city council will probably give the company another year.

Class periods in the high school at Eugene will henceforth be signalled by a clock with an automatic announcing attachment. A saving of time will be one of the beneficial results.

A tragedy of the plains is indicated by this paragraph in the Fort Rock Times: "The big team horse of B. F. Talbot that strayed away last spring, came home a few days ago. He looks as if he had had one h-- of a time."

Appeal to the homeseeker in the Moro Observer: "If you were a young man looking for cheap land and a comfortable living on the farm you would, with modest means, find a farm in Sherman county that would be satisfactory in every way."

Condon Globe: Condon has outgrown the one-day "clean-up" in the spring. The city council ought to make provision for several clean-up days during the year, and the matter of cleaning up the premises should be directed by an officer and orders made causing a real clean-up and cutting of dry weeds.

Recipe Department

By BETSY WADE.



"Betsy Wade" would appreciate it if the ladies of Salem would send in tested recipes for this department.

Maple Lunccheon Cake.
3 cups flour.
2 cups sugar.
1/2 cup butter.
3/4 cup sweet milk.
3 eggs (whites).
1 teaspoonful cream tartar.
1/2 teaspoonful baking powder.
1/2 teaspoonful Mapleine.
Beat thoroughly and bake in good hot oven.

Flank Steak With Tomato Sauce.
One medium sized flank steak, one onion, two tablespoonfuls of butter, one cupful of thick tomato soup and salt and pepper to taste. Score the steak and chop the onion. Melt the butter and fry the onion in it until golden brown, then add the steak and brown it nicely on both sides. Season the meat, cover with water, and add one half of the soup. Bake for one and one-half hours, basting often; when almost done add the remainder of the soup. When finished thicken the dressing and serve on the steak. Mrs. R. Pinger.

Orange Pie.
Grate the rind of one orange, add the strained juice of three oranges, one cupful of sugar, the yolk of three eggs, two tablespoonfuls of flour. Pour into a pan lined with unbaked pastry and bake until it sets like a custard pie. Cover with ameringe made of the whites of the eggs. Mrs. Lelia Munsell.

Graham Gems.
Two cupfuls of graham flour, two cupfuls of flour, one teaspoonful of salt, one-half cupful of sugar, two teaspoonfuls of baking powder, one egg, one-half cupful of melted lard and two cupfuls of milk. Sift the flour, salt, sugar and baking powder together. Then add the milk, egg well beaten and lard. Mix and divide into greased gem pans and bake in moderate oven for 20 minutes. Miss Janet Bryant.

An Appetizing Chowder.
Dice two large potatoes, put them in

to a saucepan, covers with water and boil for five minutes. Slice with two onions, fry them in hot butter, but do not let them brown, add to the potatoes with one can of tomatoes, one can of salmon, one quart of milk, and salt and pepper to taste. Cook for a few minutes and serve hot. The skin and bones should be removed from the salmon. Miss Addie E. Armstrong.

Sea Foam Cake.
Beat up the whites of ten eggs very stiff; then sift one and one-half cupfuls of sugar with one cupful of flour and one teaspoonful of baking powder together five times; stir this gradually into the beaten whites, and add one teaspoonful of vanilla extract. Pour into a buttered and peppered cake tin and bake in moderate oven 40 minutes. Mrs. A. Ehrhardt.

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Speed Away Sponge Cake.

Beat three eggs with one cupful of sugar for one-quarter of an hour, then add four tablespoonfuls of milk, one cupful flour, one teaspoonful of lemon extract. Bake in a square tin and when ready cut in squares. Remove a small portion from the center of each square, fill with cherry jam, and decorate with frosting or whipped cream and preserved cherries.

A Favorite Salmon Salad.

Shred three large heads of crisp lettuce into a salad bowl. Chop one can of salmon and add to the lettuce. Dice four small slices of bacon and fry to a nice brown color; add one-half cupful of vinegar, one tablespoonful of sugar, one teaspoonful of celery seed, and a dash of white pepper. Let come to a boil, pour over the lettuce and salmon, mix thoroughly, garnish with a hard cooked egg, and serve at once.

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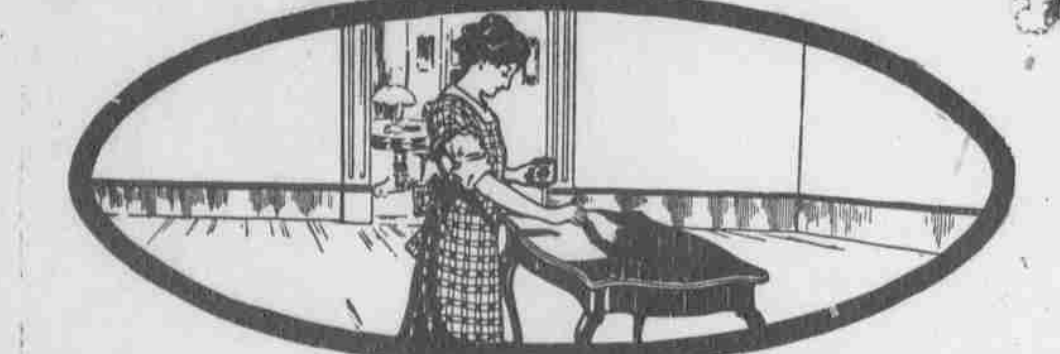
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Monday, Sept. 29—Children's Day. Forenoon. 8:00—Gates open and all departments in full operation. 9:00 to 12:00—Trap shooting tournament in front of grandstand. 9:00 to 12:00—Illustrated lectures by members of the O. A. C. and U. of O. faculty in music hall. 9:00—Eugenics and child welfare exposition in eugenics building (all day). Babies examined from 9 a. m. to 4 p. m. 10:00—James I. Davis, demonstration of handling bees, on grounds. 10:20—Free vaudeville act in large tent. 11:15—James McLay, exhibition of driving sheep with trained dogs. Afternoon. 1:00—Commencement of judging in livestock arena. 1:00 to 6:00—Illustrated lecture in music hall. 1:15—Concert by McElroy's band in grand stand. 1:30—Races: 2-year-old trot, purse \$ 900 2:14 pace, purse 1000 2:24 trot, purse 1000 First heat of relay race, purse 1500 First heat of wild horse race, purse 200 Free vaudeville acts between races in front of grandstand. 2:00—Lecture on child welfare in stockmen's headquarters. 2:00—Free vaudeville acts in large tent. 3:00—James I. Davis, demonstration of handling bees. 4:00—Lecture on eugenics in stockmen's headquarters. Evening. 7:15—Band concert in music hall.	8:30—Boyd & Ogle's one-ring circus, followed by fireworks in front of grandstand. Tuesday, Sept. 30—German Societies' Day. Forenoon. 8:00—Gates open and all departments in full operation. Continuation of judging of livestock. 9:00 to 12:00—Trap shooting. 9:00—Eugenics (babies examined from 9 a. m. to 4 p. m.) 10:10—James I. Davis, bee demonstration on grounds. 10:30—Free vaudeville acts. 11:15—James McLay, exhibition of driving sheep with trained dogs. Afternoon. 1:00 to 6:00—Illustrated lectures. 1:15—Band concert. 1:30—Races: 2:25 pace, purse \$1000 2:18 trot, purse 800 3-year-old trot, purse 2000 Second heat of relay race, purse 1500 Second heat of wild horse race, purse 300 Vaudeville acts between heats in front of grandstand. 2:00—Lectures on child welfare. 2:00—Free vaudeville acts in tent. 3:00—James I. Davis, bee demonstration. 4:00—Lecture on Eugenics. 7:15—Band concert. 8:30—Boyd & Ogle's one-ring circus. Wednesday, Oct. 1—Salem Day. Forenoon. 8:00—Gates open and all departments in full operation. Continuation of judging of livestock. 9:00 to 12:00—Illustrated lectures. 9:00—Eugenics (babies examined from 9 a. m. to 4 p. m.) 10:00—James I. Davis, bee demon-	2:00—Lectures on child welfare. 2:00—Free vaudeville acts in tent. 3:00—James I. Davis, bee demonstration. 4:00—Lecture on eugenics. 7:15—Band concert in music hall. 8:00—Annual meeting of Oregon Purebred Livestock Association, in stockmen's headquarters. 8:40—Boyd & Ogle's one-ring circus, followed by fireworks in front of grandstand. TRY JOURNAL WANT ADS FOR THEY BRING RESULTS
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