

Our Treat All Week!

Luscious "Sunkist" Oranges at Special Prices, at Your Dealer's!

The best part of breakfast is a juicy, thin-skinned, seedless "Sunkist" orange. "Sunkist" oranges are the finest, juiciest, most delicious oranges grown in the world.

Buy them by the box or half-box—they are most economical and keep for weeks. Carefully picked and packed by gloved hands. The cleanest of fruits. Tree-ripened. Use "Sunkist" lemons on meats, fish, poultry and salads. Thin-skinned. The juiciest, finest lemons grown.

Rogers Silverware Premiums for "Sunkist" Trademarks

Cut the trademarks from "Sunkist" orange and lemon wrappers, and send them to us. We offer 27 different silverware premiums—all Rogers A-1 guaranteed Standard silver plate. Exclusive "Sunkist" design.

Buy "Sunkist" Oranges and Lemons at Your Dealer's. Send your name and full address for our complete free premium circular and club plan. Address all orders for premium silverware and all correspondence to:

California Fruit Growers Exchange
139 N. Clark Street (139) Chicago, Ill.

RUFFLES ARE VERY MUCH IN STYLE THIS SEASON

To Be Fashionable, Woman Must Be Ruffled From Top to Toe, Declares Margaret Mason.

SOMETHING ABOUT LATEST SHOWN IN WAY OF STYLES.

New Tulle Halo Is An Idea in Headgear Which May Give Wearer Holier Aspect.

BY MARGARET MASON. (Written for the United Press.)

She ruffles her coats and she ruffles her frocks. She ruffles her hats and they ruffle her locks.

She ruffles her sleeves and her bodice so low. While her temper is easily ruffled also.

New York, March 13.—To be fashionable you must be ruffled up from top to toe. We have been straight lined and slippy and sleek so long that once the break was made there has been a mad revolt from the straight and narrow. The consequence is an amazing eruption of ruffles on all the spring frocks and hats.

While most of the ruffling on the gowns catches you on the hip following the approved hippy outline of the tunic, puff and pannier, others begin at the knee and take a crooked and bias path to the waist line. Some of the ruffles have even dared to break into that narrow zone about the ankles and on some of the newest taffeta models they ripple three deep about the feet so long bunched only by the straight and narrow, plain and uncompromising hem.

For the skirt ruffles, net or the taffeta, from which the entire gown is built, are the approved materials. For the wrist ruffles and those outlining the low bodices the same materials are the thing, although lace is also popular. The neck frills evolved from the taffeta medium are very chic but not as full as those of the thinner fabrics.

New Suit Coats.

The new suit coats are all cut with a flaring circular ruffle around the bottom when the suit is of serge or the heavier twilled silks. When the suit is of the omnipresent taffeta the coats are finished with ruffles as full and flamboyant as the law allows.

Separate silk wraps of flowered or plain silk are very quaint with kimono tops and deep ruffles two or three deep set on from the yoke line to the finish. The loose sleeves of these wraps end in deep ruffles while an upstanding one finishes the neck.

As for the hats the small turban shapes almost all boast an upstanding frill or either taffeta or net while the brimmed ones have ruffles of lace, net or taffeta gathered around their crowns and fluffily veiling their brims.

When you have donned a suit whose short jacket is finished with two fitted circular ruffles and whose skirt is just one fitted circular flounce after another then topped it off with a tiny turban of hemp with an upstanding frill of black net you certainly present a fashionable but scarcely a calm and unruffled appearance.

Halo for All aHts.

Hardly in the hat class but still something that goes to your head is the new tulle halo made up for all fashionable sinners in imitation of saintlier models. It is fashioned of a tulle frill that stands out from the face in most approved halo fashion.

Since we have taken to halos it is no wonder that waistlines are striving to lead the higher life. For evening gowns and in fact for all dressy occasions the high waist is again de rigueur although the normal line still clings triumphant about your middle for middle day wear.

After the surfeit of wide girdles and sashes galore it is a promised relief from monotony that many Parisian dressmakers and designers are now favoring narrow inch-and-a-half girdles or rather bolts and in many instances no girde at all but simply a line of joining between the blouse and skirt. Of course, the girdles will not submit to annihilation without a struggle and so it is putting forth new lures and fascinations to hold its devotees.

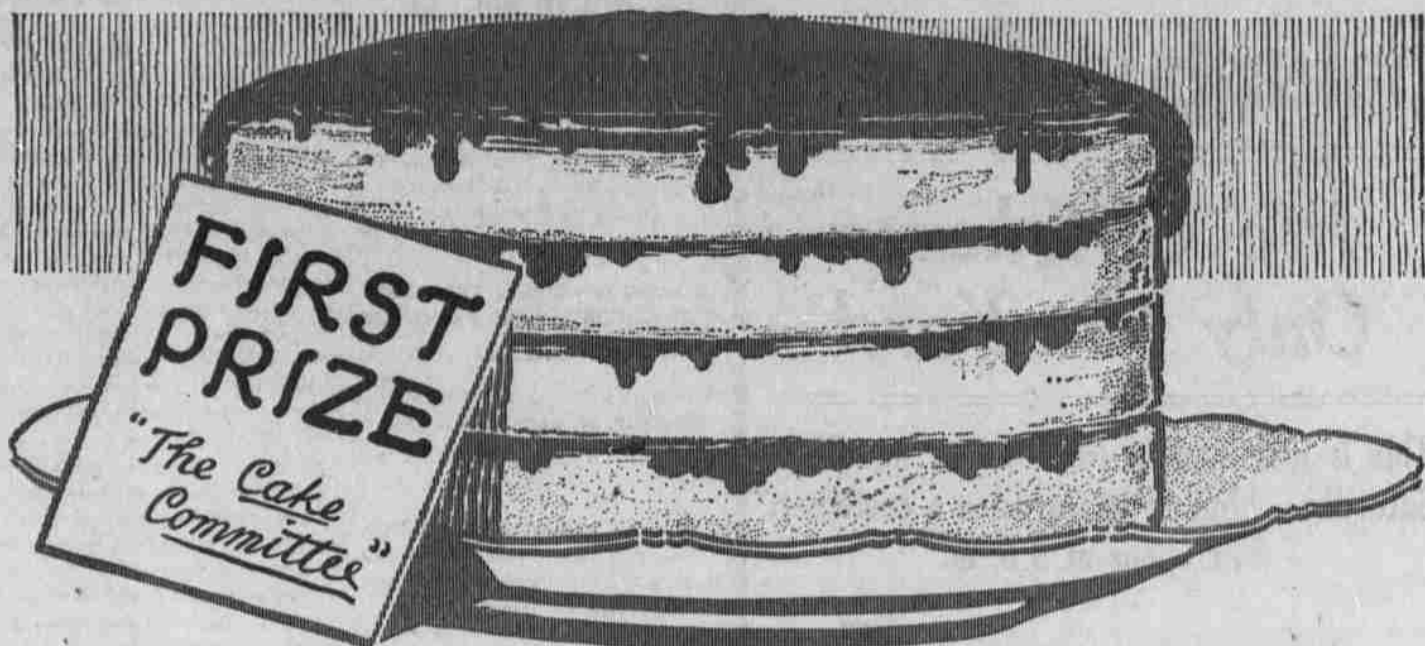
Girdle Is Fetching.

Not the least of these charms is a girde composed of two and three shades or contrasting colors. One in a sweet pea shade of pink is adorable. In three shades of green yellow or American beauty tints these girdles are indeed lovely and it is well to have at least one about you even if the rest of your wardrobe is girdeless.

It is said to relate, but waistlines no sport and top coats absolutely refuse to be elevated like the rest of their ilk. They must have sunk to the lowest depths. Even the bolts that hang around them have fallen into their low depths and slump loosely and discouragingly in the rear.

Horses have hair and no combs; roosters have combs and no hair—yet they say that nature never makes mistakes.

But March can't be all sunshine and balm.



This cake, made by the Cottolene recipe, using *only* Cottolene for shortening, won the *first prize* three separate times at the Texas State Fair. Cottolene recipes are all winners, at home or elsewhere.

Cottolene

Remember, however, that you do not need to use as much Cottolene as you would of butter or lard. Always use one-third less when cooking with Cottolene, for Cottolene goes much farther.

You save money, any way you figure, if you cook with Cottolene, and your food is more wholesome and more digestible. If you will give Cottolene one fair trial, you will continue to use it for everything except on the table.

This is the recipe for the prize-winning cake, by Mrs. W. J. Stone, Dallas, Texas:

Three-fourths cup of Cottolene, 2 cups sugar, 3 cups flour, 1 cup milk, 2 teaspoons baking powder, 6 whites of eggs beaten to stiff froth, 2 teaspoons lemon extract. Cream 3-4 cup of Cottolene with sugar, add milk and flour alternately until well mixed, then add whites of eggs and extract. Cream this and flour them; light the gas just as you place cakes in stove. Put all three layers in and cook at once. Let the cake cool an hour or so before icing.

FILLING—Two cups sugar and just enough water to moisten, cook until it threads from the spoon. Beat whites of 2 eggs to stiff froth, pour the boiling syrup over the whites and beat constantly, then add 1 teaspoonful of lemon extract and 1-2 package shredded coconut, and ice your cake. If icing begins to get too stiff to ice add about 2 tablespoons of boiling water and beat well.

Give yourself the satisfaction of knowing what Cottolene can do. Order a pail of it from your grocer; also send to us for the interesting FREE Cook Book, HOME HELPS, written by five leading authorities. Write for it today

THE N.K. FAIRBANK COMPANY
CHICAGO



SALEM OFFICERS SAY CITY IS ALL RIGHT

Because Greek Halted Here a Short Time Moved on and Was Convicted of Slavery Means Nothing.

SEEN TALKING TO GIRL IN SALEM—THAT'S ABOUT ALL.

City Is Far From Being in Red Dog, Hangtown, or Youbet Class and Slave Talk is Silly Bubbish.

According to Chief of Police Shedd, Officers Galin, Welch, White, Sanders and ex-Officer Fluka, The Journal was eminently correct last November when, in an article appearing, it stated that "Salem is not being made the headquarters for an organized band of 'white slavers' as was claimed by Police Matron Lynch and the morning paper."

"Hah, this talk of Salem being made a white slaver hang-out is all rot," said the chief of police this morning. "Because one case of a very uncertain character is found here, I cannot see any reason for laying such a thing on to the city. You will find that in every little town, much smaller than Salem, that some fellow will succeed in enticing a girl or a woman away, but insofar as white slavery is concerned, Salem is not in that class."

City's Reputation Injured.

To brand Salem as being a nesting place for white slaver traders and a general hangout for that toughest element generally found in metropolitan cities is merely throwing mud at the capital of the state, according to the views taken by certain members of the promotion department of the Salem Commercial club.

The records at the police station are bare of anything pertaining to the slave act and the sheriff has had no occasion to make any arrests under that law. The only case mentioned even is that of the Greek, Gus Karamanos, who is said to have been arrested in Portland at the instance of local authorities who suspected him of being a white slave trader. Now, in fact, this case which was tried in the federal court in Portland and resulted in conviction, did not originate in Salem. The foreigner was seen talking to a girl here and, at the request of a local officer, he was arrested on suspicion in Portland. Later the Greek was turned loose, there being no evidence at hand to prosecute him. Recently, however, the Greek was caught in the real act of transporting a woman from one place to another for immoral purposes and this all occurred in Portland and not in Salem. He was convicted yesterday in the federal court for the crime he committed in Portland and the Salem incident is but a mere matter of testimony given by Officer Jack Welch, who tipped off the Portland authorities in the first instance, and Mabel Gray, whom the Greek tried to induce to marry him here.

Insofar as Salem is concerned, the white slave question over which there is being made such a great fuss, is strictly a Portland affair and not one to dirty the skirts of one of the cleanest cities in the country.

ADMITS HIS GUILT AND WILL SERVE LIFE TERM.

[UNITED PRESS LEASED WIRE.] Portland, Or., March 13.—Admitting his plea of guilty to the charge of murdering Jessie Wilson the night of January 3, Circuit Judge Kavanaugh yesterday sentenced George Hohoff to life imprisonment in the state penitentiary. His alleged companion in the crime, Vadima Bedoff, will make a fight in his own defense.

The Wilson woman, who was a proprietor of a front street lodging house, was found lying across her bed with a ghastly slash across her throat. Two men were seen leaping from her window and a chase led to the arrest of Hohoff and Bedoff.

THIS MAN DOES NOTHING BUT CHASE ECLIPSES.

[UNITED PRESS LEASED WIRE.] Pasadena Cal., March 13.—Following his hobby of chasing eclipses around the world, James Worthington of Oxford, England, is preparing here today to leave for Russia to observe a total eclipse of the sun, which will occur August 21.

Worthington is a young English millionaire who has been doing nothing for eight years except observing the eclipses of the sun. He has headed expeditions into Tasmania, Friendly Islands, Brazil and other countries. At his home in England he has a private observatory for the study of astronomy.

ENGLAND WARSHIP PROGRAM BREAKS ALL RECORDS

[UNITED PRESS LEASED WIRE.] London, March 13.—Such a warship building program as even England had hardly expected was laid before the house of commons by First Lord of the Admiralty Winston Churchill yesterday afternoon.

His estimate provided for four new dreadnaughts, four cruisers, 12 destroyers, submarines and vast stores of munitions. The appropriation desired to cover the construction of the proposed new vessels was \$257,700,000, an increase over last year's naval allowance of \$15,000,000.

The ambitiousness of the admiralty's program was the result mainly of Germany's reception of Churchill's proposal of a "naval holiday."

Don't Be Misled if You Have Lung Trouble

If you have Lung Trouble, do not be misled by reports of discoveries of specific to relieve that affliction. No specific has as yet been found. Eckman's Alternative, however, is a medicine for throat and lung troubles which has been successfully used in many cases. If you are sick, it might be wise for you to investigate its merits and its use may be of lasting benefit to you. Read this case: 353 Seventh Ave., New York. "Gentlemen: Five years ago last August I was taken to St. Francis Hospital to be treated for bronchitis and congested lungs. After several weeks' treatment I was advised by the doctor to go to a convalescent sanitarium, but could not be admitted because the doctor at the hospital, after a thorough examination, declared my case Lung Trouble, and gave me a certificate to that effect. I showed the certificate to Father Stark, and he advised me to take Eckman's Alternative. I took the Alternative faithfully as directed, and soon found myself free from slight sweats and fever, and gradually got better. I have not taken the Alternative now for two years, and can truthfully say I am well. I feel better and am stronger than before my sickness." (Above abbreviated; more on request.) Eckman's Alternative has been proven by many years' test to be most efficacious for severe Throat and Lung Affections, Bronchitis, Whooping Cough, Asthma, Stomach Colds and in upbuilding the system. Contains no narcotics, poisons or habit-forming drugs. Ask for booklet telling of recoveries, and write to Eckman Laboratory, Philadelphia, Pa., for evidence. For sale by all leading druggists.

Recipe Department

By BETSY WADE.



- Crescent eHealth Bread.**
1 1/2 cups sweet milk.
1 cup flour.
2 cups Graham flour.
1 teaspoon salt.
1 tablespoon Maple syrup or molasses.
3 level teaspoonfuls of Crescent baking powder.
Let stand one hour. This makes one loaf of delicious bread.
- Dumplings for Soup.**
1 cup flour.
1/4 teaspoon salt.
1 teaspoon Crescent baking powder.
Sift together. Add 1-3 cup finely chopped suet, and enough milk to make stiff dough. Make into dumplings size of marbles, drop into soup, cover, and boil 10 minutes.
- Fruit Pudding.**
(For Fresh, Small Fruits.)
1 pint flour.
1 teaspoon Crescent baking powder.
1/2 teaspoon salt.
Sift together flour, salt and powder; mix with it enough milk, or milk and water, to make dough enough to drop from spoon. Have ready well-buttered earthen baking cups; fill about 1-3 full berries, pitted cherries or other small fruit; fill cup within one inch of brim with dough; set in steamer over boiling water, cover tightly and cook 20 minutes, keeping water in pot boiling constantly. Serve hot with hard or spicing sauce.
- Suet Pudding.**
2 eggs.
1 cup milk.
1/2 cup molasses.
1/2 cup finely chopped suet.
1 teaspoon salt.
2 teaspoons Crescent baking powder.
3 scant cups flour.
Spices to taste.
1 cup mixed chopped fruit—raisins, citron, currants or almonds.
Steam 2 hours and serve with a soft sauce.
- Apple Dumplings.**
2 cups sifted flour.
1 teaspoon salt.
2 teaspoons Crescent baking powder.
1/2 cup lard.
1/4 cup cold water.
4 apples, pared and cored.
Sugar, butter and mapleina.

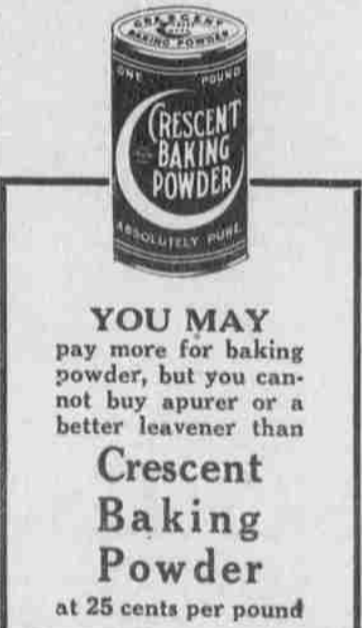
Sift together flour, salt and baking powder, work in lard and mix to a dough with water. Roll into a square sheet 1-3 of an inch in thickness and cut into four pieces. Place an apple on each piece, fill core with sugar and small piece of butter, cover apple with dough. On each dumpling place a small piece of butter, and sprinkle with sugar and cinnamon.

Into 2-3 glass of water put 1-3 teaspoon of mapleine, pour over dumplings and baste several times while baking

Dumplings for Stew of Fricasee.
1 pint flour.
1 teaspoon Crescent baking powder.
1/2 teaspoon salt.
1 1/2 cups milk.
Drop by spoonfuls into stew, being careful not to drop more than will cover surface of liquid. Boil without raising cover for fifteen or twenty minutes.

Poor Man's Pudding.
1/2 cup chopped suet.
1/2 cup s-eled raisins.
1/2 cup currants, washed, picked.
1 1/2 cup grated bread.
1 cup flour.
1 teaspoon Crescent baking powder.
1/2 cup brown sugar.
1 pint milk.
Mix all together well, put into well-greased mold, set in saucepan with boiling water to reach 1/2 up sides of mold; steam 2 hours; turn out on dish carefully; serve with butter and sugar.

Old Fashioned Apple Dumpling.
2 cups sifted pastry flour.
2 teaspoons Crescent baking powder.
1 teaspoon salt.
1/4 cup shortening.
About 3-4 cup milk.
Cinnamon or Nutmeg.
Sugar.
Sift together three times, flour, baking powder and salt, work in the shortening and mix to a dough with milk as needed. Roll in a square sheet 1-3 inch thick and cut into four pieces. Lay a cored apple on each piece, fill the center with sugar and cinnamon, then draw up the paste to cover the apple, make smooth, and bake in a buttered dish. When nearly baked brush over with milk, dredge with granulated sugar and return to oven. Serve hot with hard sauce.



YOU MAY pay more for baking powder, but you cannot buy a purer or a better leavener than Crescent Baking Powder at 25 cents per pound

Ask Your Grocer Crescent Mfg. Co., Seattle Wn.

Miss Nona McAdoo, is Miss Wilson's most intimate friends. Miss Belle Hagner, Mrs. Wilson's social secretary, denied today that any such engagement existed. Secretary McAdoo refused to discuss the matter. Miss Wilson is 25 years old and Secretary McAdoo 30.

Joseph Tunnally, President Wilson's private secretary, refused to discuss a statement from the white house to the effect that President Wilson believed the newspapers were entitled to all available information regarding the president's public affairs, but that the press had no right to pry into family affairs.

INTIMATED MINE OWNERS WILL BE DENOUNCED.

[UNITED PRESS LEASED WIRE.] Washington, March 13.—The congressional committee which investigated the Calumet copper strike indicated yesterday that its report will denounce the mine owners. Insistent demands of the mine owners that the miners give up their union as the price of peace and their action in importing gunmen were roundly scored yesterday afternoon by Chairman Taylor.

"No American corporation should deny a man the right to belong to a union," he said. "The operators are working along lines intended to drive the Western Federation of Miners off the map."

Taylor said the committee would delve deeper into the strike conditions before reporting to the house May 12. A true friends will criticize your at the white house and his daughter, faults.

The Coffee Delectable

For those who desire a higher quality coffee we have prepared our famous Mocha and Java. It is a skillful blend of the genuine Mocha brought from the far-away land of Arabia and the real Java that comes only from the Island of Java. We roast and deliver it fresh to you every day.

A Coffee for Particular People, 45 cents the pound

C. M. EPPLEY
Phone 93. 1800 East State

RELIEF PREVAILS ELEANOR WILSON WILL WED McADOO.

[UNITED PRESS LEASED WIRE.] Washington, March 13.—Despite continued denial from the white house, the belief prevailed here today that Miss Eleanor Wilson, daughter of President and Mrs. Wilson, and Secretary of the Treasury William G. McAdoo are engaged. McAdoo is a frequent visitor at the white house and his daughter, faults.