

NO SUGAR EXCELS THAT FROM BEETS

Product Used in Tastiest
Cooking and Preserving
Grows in Favor.

Science, and the practical experience of food manufacturers and millions of housewives, have dispelled the false belief that sugar from one source is preferable to sugar from another source. European cooking traditions have been based on beet sugar for generations. The tastiest creations of French chefs, the finest English jams and biscuits depend upon its use.

In America, there was once a prejudice against beet sugar, but this no longer is noteworthy. A tremendous volume of testimony proving the interchangeability of pure sugars, regardless of source, has been built up, and it has been demonstrated that whenever difficulties are encountered in cooking, candy-making, jelly-making, etc., they are caused by factors other than sugar. Sugar, for example has no direct bearing on the jelling properties of a fruit mixture. Jelly "jells" because the fruit juice contains a substance known as pectin. Another essential is acid. Jelly failures result from deficiencies of pectin or acid, and not from the type of sugar employed. Sugar, of course, must be used in proper proportions.

The number of authorities might be multiplied who treat cane sugar and beet sugar as interchangeable forms of sucrose, who use the term "cane sugar" for the two most common forms of sucrose.

What Experts Say
Mr. C. O. Townsend, pathologist in charge of sugar beet investigation, U. S. department of agriculture, states:

"There is absolutely no reason why beet sugar, if properly made, should not be as satisfactory for all purposes as cane. The composition of both is exactly the same."

Mr. Albert E. Leach, late chief of Denver Food and Drug inspection department, U. S. department of agriculture, and formerly chief analyst, Massachusetts state board of health: "Sugar is chemically the same whether derived from beets or sugar cane."

No Finer Made
With the Oregon fruit season coming on, no finer sugar can be used for canning and preserving than White Satin sugar. It will aid in making the finest in jellies, jams and preserves and is excellent for putting up all fruits, including berries, pears, apples, plums, etc. Oregon housewives and canneries can become an important factor in supporting this worthwhile Oregon industry, and keeping the dollars in this state, by using Oregon's new sugar which is being endorsed everywhere. The Portland Journal

recently ran two pages in rotogravure showing the industry at Nyssa and the huge factory there. The company has recently put out a fine little recipe booklet giving recipes by leading Oregon clubwomen and home economists which are obtainable free from the company. In this new booklet, the many recipes are given and the industry is shown in pictures.

All that is really necessary to continue the flow of sugar beet wealth to the state is the support of all citizens for this vital industry here which aids the farmer, the merchant, and many allied lines of business.

GRAHAMS USED IN QUALITY RECIPES

It's in the very air—vacation days ahead! And when that feeling gets into the kitchen—oh dear! To the rescue—carefree cookery! The smart little lady keeps a file or scrapbook of quick and easy recipes, last minute put-togethers, made-in-the-morning desserts. Then, if she must cook—and who can avoid it—she has something on which to lean!

Of course, a big box of National Biscuit company Honeymaid Graham crackers on the shelf is a big help. For these honey-sweetened squares—good eating just as they are—may be converted into such quick and easy desserts and dessert accompaniments.

For the fresh fruits and berries of the season, there's a quick and over-so-good little trick of spreading a bit of powdered sugar frosting on a Honeymaid Graham and topping it with another. These little "sandwiches" are a favorite in Junior's lunch box.

Which reminds me of a picnic treat—put a piece of thin chocolate candy bar and bonfire-toasted marshmallow between two Honeymaid Graham in sandwich fashion. Call them what you will—but they're good eating anytime.

It takes just a jiffy to stir up this Honeymaid treat—date and nut torte. Make it up anytime—it keeps well, if hidden! It's a grand dessert for the bridge club or dinner—family or company style.

Date and Nut Torte.
One cup sugar; 3 egg whites, stiffly beaten; 6 Honeymaid Graham; 1 cup chopped walnut meats; 1 pound chopped dates; 1 teaspoon vanilla.

Add the sugar gradually to the stiffly beaten egg whites. Crush crackers fine, combine with nut meats, dates and flavoring and fold into the egg whites. Pour into a well-buttered pie dish. Bake in a moderate oven (350 degrees) for 30 minutes. Break in small pieces with a fork and serve with whipped cream. Serves 6.

You'll like—and so will the family—this simple dessert that's as good for you as it is good for South Sea Roil.

14 Honeymaid Graham; 1 cup

chopped dates; 8 marshmallows, cut small; 1 cup broken nut meats; 1/3 cup heavy cream, 1 teaspoon vanilla.

One-fourth cup chopped marshmallows, if desired.

Roll Honeymaid Graham into fine crumbs and reserve 3 tablespoons. Mix remainder with other ingredients. Place in a roll. Roll this in the crumbs and wrap in wax paper. Chill at least 4 hours. Serve sliced, with whipped cream. Double the recipe to save time, and save half for dessert another night.

Some of these days when you feel in a cooking mood, do stir up this.

Honeymaid Layer Cake.

One-half cup butter or other shortening; 1 cup sugar; 3 eggs, separated; 2/3 cup milk; 1 teaspoon salt; 2/3 Honeymaid Graham; 2/3 teaspoons baking powder; 1 cup chopped walnuts or pecans; 1 teaspoon vanilla.

Cream together the sugar and butter. Add beaten egg yolks. Add vanilla. Combine the Honeymaid Graham, rolled to fine crumbs, with the baking powder, salt and nuts. Add to creamed mixture along with the milk. Then fold in the stiffly beaten egg whites. Pour into 2 well greased 8 inch layer cake pans, and bake in a slightly above moderate oven (375 degrees) 20 to 25 minutes. Turn out. Cool.

Leading
HOME ECONOMISTS
RECOMMEND
NU BORA
Refined Borax
SOAP GRANULES

READ WHAT THEY SAY
NuBora has no superior.
Try it... ANY WAY you
wish... you will find it
does the job BEST!

Check price of NuBora
by WEIGHT against the
cost you now use. The
economy of NuBora
will amaze you.

First, check quality, then
check price BY WEIGHT.
You'll find NuBora your
greatest soap value!

NU BORA
BEST FOR
FINE FABRICS - DISHES - LAUNDRY

Fill and top the cake with sweetened whipped cream or a powdered sugar frosting. Sprinkle with chopped pecans or walnuts.

SPY FACING DEATH PALS LIFE TERMS

NANCY, France, April 26.—(AP)—One Frenchman was condemned to death and two others given life sentences today in a secret military trial on charges of espionage committed during last September's European crisis.

Louis Lucien Franck, 31-year-old blacksmith, was given the death penalty under France's new law

providing capital punishment for spying even in peace time.

He was charged with having sold military information to a foreign power not named in the official announcement of the verdict.

Given life sentences were Marcel Ducler, 25, a laborer, and Lucien Adam, 21, a clerk who at the time of his arrest was serving with troops in France's Maginot line facing Germany. Franck was charged with being leader of the trio.

Ashes of wood, soft coal and hard coal are all valuable to loosen heavy clay soil, but it is best to let soft coal ashes weather for a season, to get rid of toxic substances.

BOY SCOUT WORK OBJECTIVE CITED

EUGENE, April 26.—(AP)—"Make sure the boy gets what he hopes for out of scouting."

This was set as the objective of all boy scout work by E. Turner Goodman, director of program for the national council, Boy Scouts of America, in the opening address today before the state regional conference of "scouters" on the university campus.

"In formulating a Scout program consider these two questions: Does the boy get scouting? and does scouting get the boy?" Mr. Good-

man said. This means, he pointed out, that an efficient organization must be maintained so that the boys in scout work will get the worth-while activities, and the program must be so arranged that it will attract new recruits.

UTNE BROS. ROSE GARAGE

We have our used cars inside, free from sun and rain—Come in and see them.

DANCE

at
BLATTNER'S HALL
CANYONVILLE

Saturday, April 29th
with
Dale King and His Band
Admission
Gentlemen 40c — Ladies 10c

NORTHWEST PRODUCTS

Sale!

WASHINGTON OREGON IDAHO

Prices Effective Friday, April 28 and Saturday, April 29

We Reserve the Right to Limit

AIRWAY COFFEE— 3 lb.	39c
NOB HILL COFFEE— Lb.	19c
EDWARD'S COFFEE— 2 lb.	45c
BEER—Brown Derby, deposit, 1/2-gallon	43c
MILK—Cherub tall cans, 4 for	23c
PEANUT BUTTER— Real roast, 2-lb. jar	25c
JEWEL SHORTENING— 4-lb. pail	47c

Super Suds Red Package Giant	19c
Super Suds Blue Package	20c
Washing Powder Su-Purb, Large Package	18c

FEATURING DOUGLAS COUNTY PRODUCTS			
PRUNES Local Italians, 4 lb.	15c	CHEESE Fine Quality, Lb.	13½c
BUTTER Umpqua or Mel-O-Maid, Grade A, lb.	27c	WALNUTS Med. Franquettes, 2 lb.	29c
EGGS Extras Large, dozen	17c	FLOUR Umpqua Chief, 49 lb.	\$1.09
SUGAR White Satin, Oregon's own product, 10 pounds	49¢		
Tuna Flakes		Fine for Salads or Sandwiches, large tins	10¢
PEACHES		Hillsdale Halves, 2 1-2 tin	10¢
MATCHES		6-Box Carton	14¢

To a Woman, Every Day is "EXPOSITION" Day



Are her stocking seams straight?
In the public eye, one crooked
seam will spoil the entire "Ex-
position" of her spring costume.

A meal is judged by its coffee

Regardless of how many courses you have—how many dainty extras—the coffee you serve is going to be the most conspicuous item in your menu. For coffee is the "Exposition" of the meal—eagerly awaited, critically tasted, and definitely remembered. For 61 years Hills Bros. Coffee has been the choice of millions of women. Its matchless flavor invites these words again and again—"Now that's what I call good coffee!"

HILLS BROS COFFEE



The Correct Grind
FOR BEST RESULTS BY ANY
METHOD OF COFFEE-MAKING

Locally Grown PRODUCE	STRAWBERRIES Delicious ripe fruit, box	10c
ONLY A FEW HOURS FROM GARDEN TO YOU	ASPARAGUS Long tender stalks, 3 lb.	15c
	GREEN ONIONS Fresh from the garden, 5 bunches	10c
	RADISHES Crisp—solid 5 bunches	10c
	RHUBARB Strawberry red, 10 lb.	25c
	LETTUCE Fresh solid heads, 2 for	9c
Pineapples Each		25c

Quality Meats	
Veal Roasts, lb.	15½c
Milk fed, shoulder cuts	
Pork Roasts, lb.	13½c
Tender young pork shoulder cuts	
Pork Steak, lb.	15½c
Lean and tender	
Sausage, 2 lb.	25c
Seasoned to taste	
Ling Cod, lb.	12½c
Fresh ocean caught, sliced	
Bacon Jowls, lb.	12½c
Lean streaked	
Bacon, lb.	25c
Sweet mild cure	
Hams, lb.	25c
Swift, half or whole	

LUX FLAKES For delicate fabrics, large	23c
Comfort Tissue 1000-Sheet	
4 rolls	27c
Del Maiz Niblets Like Fresh Corn	
12-oz. tin, 2 for	21c
Ivory Soap	
Large, 2 bars	19c
Medium, 3 bars	17c
Guest, 6 bars	25c
VAN CAMP'S Hominy	
No. 300 tin	5c
SNOWDRIFT SHORTENING 3-lb. tin	49c
ORANGE JUICE— Libby's 12-oz., 2 cans	11c
TOMATO JUICE— Sunny Dawn, No. 1, 4 cans	25c
CATSUP— 12-oz. bottle	8c
Flour Savings Kitchen Craft, 49 lb.	\$1.33
Harvest Blossom, 49 lb.	\$1.07
Fisher's Blend, 49 lb.	\$1.49
SALAD OIL— Bulk, quart	23c
BROOMS— Sturdy 4-sew, each	25c
PANCAKE FLOUR— Maximum, large pkg.	13c

Tasty DRESSINGS FOR SPRING SALADS	
DUCHESSE Salad Dressing Quart jar	29c
LUNCH BOX Sandwich Spread Quart jar	39c
PIEDMONT Mayonnaise Quart jar	35c

P. & G. SOAP 10 bars	29c
PERKS UP PANCAKES AND WAFFLES	
SLEEPY HOLLOW SYRUP	
26-ounce Size	27c