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For injuries sustained in any manner specified in policy which shall not prove fatal but shall immediately, continuously and wholly prevent the insured from performing each and every duty pertaining to any and every kind of business (as specified in the policy) but not exceeding 15 consecutive weeks.

Emergency Benefit Registration Identification and Financial Aid

The Company will register the person insured, and if insured shall, by reason of injury, be physically unable to communicate with relatives or friends and in a condition requiring identification, the company will, upon receipt of message giving policy number, immediately transmit to such relatives or friends as may be known to it any information respecting the insured and will defray all expenses to put the insured in communication with and in the care of relatives or friends, provided such expense shall not exceed the sum of One Hundred Dollars.

Cottage Grove Sentinel

A class composed of the following was given degree work in the Neighborhood of Woodcraft last night. Mrs. Nellie Blackmore, Mrs. Helen Arnold, Mrs. Pearl and Mrs. Agatha Walker. The following officers were elected: Past guardian neighbor, Mrs. Elsie Currin; guardian neighbor, Mrs. Eleanor Wolford; adviser, Mrs. Mildred Trunell; magician, Mrs. Agatha Walker; clerk, Mrs. Mary Gillispie; banker, Mrs. Mabel Dixon; attendant, Mrs. Mae Ostrander; captain of guards, Mrs. Clara Stevens; flag bearer, Mrs. Ethel Nixon; musician, Mrs. Nellie Blackmore; correspondent, Mrs. Anna Graham. Plans were discussed for organizing a juvenile circle and Mrs. Mabel Wilson was recommended for senior guardian. At the close of the meeting a program was presented and refreshments were served. Mrs. Minnie Willis was chairman of the committee.

Mrs. H. R. Griggs was hostess for a delightful evening of bridge last night at her home on Ninth street. Five tables were arranged and Mrs. William Thum held high score and Mrs. Herbert Lombard low. Chrysanthemums and the fence were beautiful house decorations and at the close of the evening dainty refreshments were served. Guests for the evening were Mrs. Lombard, Mrs. Nixon, Mrs. Chambers, Mrs. Merville Veatch, Mrs. Inez Meeks, Mrs. N. J. Nelson, Mrs. Earl Garoutte, Mrs. A. A. Richmond, Mrs. H. A. Hagen, Mrs. W. E. Johnston, Mrs. Bernice Johnson, Mrs. W. A. Garoutte, Mrs. George Knowles, Mrs. Nelson Durham, Mrs. T. C. Wheeler, Mrs. George Jacobson, Mrs. E. W. Armes, Mrs. C. E. Frost, Mrs. George Matthews and Mrs. O. E. Woodson.

The W. C. T. U. met Friday at the home of Mrs. John Lamson on River road. Mrs. W. L. Leonard led devotionals and Mrs. J. W. Taylor was in charge of the program. She gave a reading, "The Fence or the Ambulance," and Mrs. Lamson told an interesting Sunday school story. Mrs. N. E. Compton gave a splendid report of the state convention of the W. C. T. U. which she recently attended in Pendleton. At the tea hour dainty refreshments were served. Twenty women, including Mrs. Mark Garoutte, Mrs. Susan Root, Mrs. Guy Carr and Mrs. C. P. Johnson as special guests, were present. Mrs. Johnson became a member. The December meeting will be held at the home of Mrs. Traylor.

The Constellation club met Thursday afternoon in the Masonic hall, with Mrs. S. L. Godard, Mrs. E. W. Armes and Mrs. W. A. Garoutte as entertainment committee. The club voted to install a new heater in the banquet room and Mrs. O. L. Nichols, Mrs. George Jacobson and Mrs. D. H. Hemenway were named as purchasing committee. At the close of a delightful session of the club, a dainty luncheon was served. The meeting room was attractive with baskets of autumn foliage and chrysanthemums. Additional guests were Mrs. Victor Kem, Dallas, Mrs. O. M. Kem, Mrs. Gorton and Mrs. J. Ruskin Clark.

Friends of Miss Georgia Raines of Everett, Wash., have received announcement of her approaching marriage. Miss Raines was born and reared here. She is being extensively entertained in Everett. Last week her sister, Mrs. Charles Keniston, invited 25 guests to her home for a shower for the bride elect. The evening was spent socially and at a late hour a delicious supper was served. The honor guest received many beautiful gifts. A color scheme of red, black and green was carried out with decorations of autumn foliage and flowers.

A class of six was initiated into the Fraternal Order of Eagles at their regular session Tuesday night. More than 50 were present for the meeting. Plans were completed for a benefit dance to be given Saturday night at the armory. At the close of the session a program was furnished by the ladies auxiliary. A flag drill put on by the drill team was most excellent in its presentation. Later refreshments were served and dancing was enjoyed for the remainder of the evening.

Mrs. John Finnegan was hostess this week for the Tuesday Bridge club, entertaining with a 1 o'clock luncheon at the Colonial. The table centerpiece was an artistic bowl of chrysanthemums in mixed shades. Following the luncheon bridge was played at the Finnegan home. Mrs. Herbert Lombard held high score. Mrs. Thomas Holleran was an additional guest for the afternoon.

The regular session of the Eastern Star Friday night was followed by a social hour and bridge was played. Mrs. W. E. Armes and C. F. Hoskins held high score. The entertainment committee consisted of Mrs. T. C. Wheeler, Mrs. L. L. Harrell, Mrs. Harry Metcalf and Mrs. H. A. Hagen. Mrs. Bernice Johnson became a member by affiliation.

Mrs. Mary Smith was hostess for the Mothers' club Thursday at the home of her daughter, Mrs. George Matthews. The meeting was an all day session and the time was spent quilting. Luncheon was served at the noon hour. Twenty-four were present. Mrs. Rosa Currin reported that five pairs of shoes and 53 garments were given out during the month of October.

Mr. and Mrs. Carl Witte entertained the Bona Tempo club Thursday evening. At bridge high scores were held by Mrs. Claude Kline and James Dungan and low scores were held by Mrs. Dungan and Wilbur Spry. Following cards Mrs. Witte served delicious refreshments.

Mrs. James P. Graham was hostess for the O. L. H. club Friday at her home. Bridge was played during the afternoon and Mrs. W. W. McFarland held high score. At the close of the card session a dainty luncheon was served. Miss Lulu Currin was a special guest.

The young people of the Christian church will hold a pot-luck supper Friday night at the church. The hour is 6 o'clock. A business meeting will be held and later the group will attend the evangelistic services in session at the church.

The Keepers of the Den were entertained with a luncheon Thursday served at the high school by the domestic science girls. At noon today the women entertained the Lions club with a Chinese meal served at the Baptist church.

The Tillicum club met Wednesday night at the home of Mr. and Mrs. D. H. Hemenway for the first meeting of the winter calendar. Bridge was the diversion of the evening and at its close a dainty supper was served. Guests meeting with the club were Mrs. Lora Hemenway, Glendale, Cal., house guest of the Hemenways, Mr. and Mrs. S. V. Allison, Mr. and Mrs. James P. Graham, Mr. and Mrs. J. A. Wiseman and Mr. and Mrs. S. L. Godard.

The Carnation club was entertained Tuesday night at the Colonial cafe by Mrs. Ivan Barker, Mrs. Earl Garoutte, Miss Bertha Howe and Miss Jessie Frasier. Guest night was observed and special guests were Mrs. Lenora Pyburn and Miss Esther Selken, both of Westfir, Miss Alene Purdeen, and Miss Echo Zysset. At bridge Mrs. Leontine Sparks held high score and Mrs. Eleanor Witte held low. Following cards refreshments were served. The table centerpiece was a basket of white chrysanthemums.

The Presbyterian ladies' aid society met in the church parlors yesterday with an attendance of more than 30. The members brought canned fruit for the Doernbecher hospital of Portland and the committee reported a donation of four dozen jars. At the close of a lengthy business meeting a social hour was enjoyed. Refreshments were served by the following committee: Mrs. Earl Hill, Mrs. George Bjorset, Mrs. Rosa Currin, Mrs. Nora Hunter, Miss Stella Adams and Mrs. Laura McKernan.

Christmas Cards
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The La Mercedi Pont club met Wednesday at the home of Mrs. Fred Anderson for an afternoon of bridge. Mrs. Sam Veatch was a special guest and held high score at cards. At the close of the afternoon a dainty two-course luncheon was served. The club will meet in two weeks with Mrs. George Hewitt.

The Tuesday Study club met in regular session Tuesday night. The evening lesson was a continuation of the study of Spain. Mrs. Elbert Smith gave a history of Spain. Mrs. William Thum talked of the people and their customs.

Mr. and Mrs. Schofield Stewart are entertaining with a dinner party this evening at the Colonial complimenting Mr. and Mrs. A. L. Williams of Eugene. Following the dinner the party will attend Tanglefoot dance.

Come Into the Kitchen
Ella M. Lehr.

The first Thanksgiving!
We've just reread "The Courtship of Miles Standish"—to catch the spirit of the Thanksgiving, which has crept upon us quite unawares. Yes, the scene has changed—the groaning board of yesterday with several aunts and many cousins, hoary grandpas and meek little grey grandmamas, and all the children bowing over their plates in thanksgiving—and expectancy, with the buxom housewife superintending the serving of great platters of turkey and cranberries and pumpkin pies, an afternoon around a huge log fire; and the next day—back to the plowing of the old corn field or sewing crude buttons on Johnnie's homespun vest—all these are gone.

In these days of galloping taxicabs, lurking Indians in the shape of checkbooks, head winds and their pussyfoot attendants, we spend half of the week's pay check for an emaciated bit of dehydrated turkey swathed in pale gravy and dyspeptic dressing, zucchini-cooked potatoes, treacherous French names and a scrawny slice of plum pudding; and the afternoon in viewing a flat sort of modern play which increases the possibilities of indigestion on the morrow.

For the Thanksgiving at home, we offer you these gleanings: If you follow tradition and serve

There's one picture
no artist can
paint.

One Friend
Tells Another

"This is the way a steak from the Quality market looks when it's broiled just to a turn by a good cook!"

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ONE FRIEND TELLS ANOTHER

Christmas Cards. The Sentinel.

the conventional turkey and fixin's, why not be original in the makeup?

Appetizers.
The first course may be a fruit or fish cocktail, or the delicious little appetizers which the French call "hors d'oeuvres." Really "appetite whetters." These are found without end in cookbooks and magazines.

Soup.
Soup may be given "tone" to the meal. Canned soups save time, but the housekeeper can easily save half the cost and produce an infinite variety by making her own stock. A clear soup always for a dinner, cream soups are too "filling" and take from the appetite instead of adding to it.

The Main Course.
Turkey roasted, of course. But did you ever wrap it in paper brushed over with olive oil? (Olive oil stands a high temperature without burning.) This does away with the cover of the roasting pan. Place the fowl in the roasting pan with the breast downward. Instead of upward. This allows the juices to flow into the breast part, making it nice and moist. Of course the temperature of the oven is most important—450 degrees or a quick oven at first, then after about 25 minutes a moderate oven—350 degrees for 20 minutes to the pound. No basting, no cover in the electric oven. One or the other—preferably a cover, with any other type of fuel. Naturally the serving platter should be warm.

In garnishing the fowl—have pity on him who carves, and make it simple. Sprigs of fresh parsley, water cress, celery curls and bright red radishes, cut in fanciful forms, are good.

We can improve upon the historic manufacture of dressing, however, by using a mixture of the fowl. Soggy masses of bread cemented together with many eggs—makes an indigestible death-dealing concoction which as an author suggests "drives men through dyspepsia to crime." Dry bread crumbs serve as the base, seasonings are of vast importance and vary. A microscopic pinch of garlic salt along with a few nuts and a handful of raisins, sweet herbs and salt pork, parsley and lemon rind, celery, sage and onion; oysters, mushrooms—seasoning's the thing! Mix the crumbs with butter and hot water or a bit of soup stock, stuff lightly in the fowl and heil puff and swell out in pompous pride—while friend hubby will decide even if you aren't a screen star for beauty—your cooking is unexcelled.

More modern like gravy—rich brown gravy with giblets jostling each other about. Have enough of it so that they may drown the mashed potato in it and blot up the overflow with fluffy brown crispy sided biscuits. (This is not an article on etiquette.)

Vegetables.—Not the starchy variety—except for potatoes—either sweet or white are at your beck and call. A vegetable ring of carrots, onions and peas arranged all on a deep platter in order make a delightful appearance and simplify the serving. Casserole dishes of cabbage or cauliflower au gratin (scalloped with crumbs or cheese) are appropriate.

Sweet Potatoes with Prunes are different. Parboil sweet potatoes until tender. Remove skins, cut in ½-inch slices, dip in melted butter, arrange in baking dish with alternate layers of cooked prunes with pits removed. Pour over all a mixture of ¼ or ½ cup sugar, 1 teaspoon cinnamon, ¼ cup water. Dot with butter. Bake at 350 degrees for 45 minutes or more.

Cranberries.—May be baked at the same time—1½ hours—350 degrees. Use 1 quart cranberries, 3 cups of sugar and 2 cups of water. Put in covered baking dish. They jell beautifully when cold.

A newer way to serve cranberries, which fills two purposes—is cranberry salad—given below.

Cranberry Salad.
Cook one quart of cranberries in three and a half cups of water until the cranberries have popped and the mixture is a rather mushy consistency. Meanwhile soak two tablespoonsful of granulated gelatin in half a cupful of cold water. Strain the cranberry mixture over it, stir until it is dissolved and let stand until cool. As soon as it is cool add one cupful of chopped nut meats, one cupful of diced canned pineapple and a cupful of halved seeded white grapes. Put into wet molds, either individual or a large one. Chill overnight before serving on lettuce leaves with mayonnaise or bolle dressing. This makes eight to ten servings.

Christmas Cards. The Sentinel.

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Technical Director Gets Liberal Education Here

Cottage Grove is promised some advertising over the radio because of the fact that today J. N. Cope, technical director of KSL, Salt Lake City, paid a fine in police court for speeding past the high school at 1 o'clock at 38 miles an hour.

Mr. Cope explained that he was asleep and that his wife was driving.

The judge explained that \$20 would be about right. Mr. Cope then explained other things and said that he would at once send telegrams to his radio station telling what had happened. The judge explained that that would be all right so far as Cottage Grove is concerned, for it merely wishes those using its streets to observe reasonable speed limits and reasonable traffic laws.

Mr. Cope probably had forgotten that this is a national education week, and this was an unusual opportunity for him to learn a valuable lesson.

CARD OF THANKS.
We wish to thank our many friends and neighbors who so kindly gave us their assistance during the illness and death of our husband and father, Fred A. Green. We are also grateful for the beautiful floral offerings.
MRS. F. A. GREEN,
MRS. MAE MONTGOMERY,
MRS. L. GREEN,
MRS. LYNN GREEN,
MRS. BLANCHE HOLT,
MRS. VERA GRIFFIN.
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(as pictured opposite)

**Now \$75
only** *Less Radiotrons*



The beautiful console

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Maximum brand.	The favorite spread in cold weather.	C. & H. fine granulated.
3 tins.....25c	3 lbs.....45c	10 lbs.....59c
Corn	Peas	String Beans
Cowley's Golden Bantam.	Hiway sifted early June.	Hiway, cut stringless.
3 tins.....49c	3 tins.....49c	3 tins.....49c
Pastry Flour	Syrup	Hominy
Lily White, equals the best.	Safeway pure cane and maple.	Maximum, a high grade hominy. Packed in No. 2½ tins.
8 lb. bag.....39c	5 lb. tin.....79c	4 tins.....45c
	10 lb. tin \$1.55	
Celery	Lettuce	Hams
Large crisp bunches, well bleached.	Crisp, solid heads.	A mild sugar cured ham. Half or whole.
3 bunches.....25c	3 heads.....14c	Per lb.....29c