

Meat Recipes

Stuffed Pork Chops

- 4 double pork chops
- 1 slice salt pork, diced
- 1/2 cup chopped celery
- 1 small onion, diced
- 1/2 cup bread or cracker crumbs
- 2 or 3 tart apples, diced
- 1/4 cup sugar
- 2 tablespoons parsley
- Salt and pepper.

Have pork chops cut double thickness. Make a pocket in the chops by cutting from the side next to the bone. (By cutting the opening from the bone side of the chops, no fastening is necessary to hold the edges together during cooking as the membrane found on this side contracts upon heating, making an effective closing, itself.) Brown the salt pork. Cook celery and onion in fat until they are tender, then add diced apples. Sprinkle with sugar, cover and cook slowly until tender. Add bread crumbs, and season with salt, pepper and parsley. Fill cavity in chops with apple stuffing. Brown chops on both sides in hot lard, then add a very small amount of hot water, cover and cook slowly until done, about one hour.

Bacon Rolls

- Bacon slices
- 2 cups bread crumbs
- 1/2 cup celery
- 2 teaspoons diced green pepper
- 1 small onion, finely diced
- Salt and pepper
- 1 egg
- 1/2 cup milk

Combine bread crumbs, celery, green pepper, and onion, and season with salt and pepper. Moisten with slightly beaten egg and milk. Place a tablespoon of this dressing on a slice of bacon. Roll the bacon slice around the dressing and fasten the ends with a toothpick. Cook these in the oven until the bacon is crisp and the roll is heated through. Serve while hot.

Spareribs in Barbecue Sauce

Brown two sides of spareribs under broiler as oven is heating. When nicely browned, pour barbecue sauce over them and cook, covered, in a moderate oven (350 degrees F.) for about one hour. Here is the way to make the barbecue sauce:

Barbecue Sauce

- 1 medium onion
- 2 tablespoons butter
- 2 tablespoons vinegar
- 2 tablespoons brown sugar
- 4 tablespoons lemon juice
- 1 small bottle ketchup
- 3 tablespoons Worcestershire sauce
- 1/2 teaspoon mustard
- 1/2 cup water
- 1/2 cup chopped celery
- Salt

Brown onion in butter, add remaining ingredients. Let simmer until slightly thickened.

Broiled Tomato Salad

- 6 large tomatoes
- 2 hard-cooked eggs
- 2 cups diced cooked meat
- 1/2 cup cooked peas
- 1/2 cup mayonnaise dressing
- 2 tablespoons butter
- 6 rounds of toast

Choose large firm tomatoes. Cut off the tops, and scoop out the pulp from the center to make cups. Combine the diced hard-cooked eggs, meat, peas, and dressing and fill tomato cups. Dot with butter and place these in a hot broiling oven to heat and brown. Serve on toast rounds.

Spanish Liver

- 2 pounds beef or pork liver (in one piece)
- 1 medium onion
- 1 cup tomatoes
- Salt and pepper
- 4 slices bacon

Wash liver and place in a baking dish. Sprinkle with salt and pepper. Cover with slices of bacon and onion. Pour tomatoes over all, cover and cook in a moderate oven (350 degrees F.) until done, about one hour. Serve with tomato sauce.

Liver and Noodle Loaf

- 1 pound liver
- 1/2 package fine noodles
- 2 eggs
- 1/2 cup cream
- 1 tablespoon melted butter
- Salt and pepper

Pour hot water over liver and let simmer for two or three minutes. Then chop it quite fine or grind it. Cook the noodles in boiling salted water until tender. Beat eggs, add liver, noodles, cream and butter. Bake in an oiled ring mold in a slow oven (300 degrees F.) for about forty-five minutes, or until heated through and set. To serve, unmold and fill center with a creamed vegetable such as creamed asparagus.

JUNIOR LEAGUE

Members of the Methodist Junior League will meet at the parsonage Friday after school to go to Gray's bridge for a picnic. Recently elected officers of this group are: President, Joyce Clark; 1st vice president, Richard Balch; 2nd vice president, Robert Rynearson; 3rd vice president, Joan King; 4th vice president, Elsie Hagen; secretary, Doty Clark; treasurer, Delbert Wells.

We've just heard about the Scotchman who always worked his cross-word puzzles vertically so that he wouldn't have to come across.

ACROBATIC DANCER



MISS SHIRLEY CULVER
Talented acrobatic pupil appearing in Phyllis Charles Dance Revue, Armory, September 27th.

CITY BRIEFS

Mr. and Mrs. G. B. Arnest and family and Mr. and Mrs. Curtis French and Miss Frances French spent the week end fishing on the Umpqua near Scottsburg.

A son was born September 3rd at the Butler maternity home to Mr. and Mrs. Gerald Turpin. He has been named Gary Dennis.

A son was born to Mr. and Mrs. Linn Chapman September 11th at the Butler maternity home. The baby has been named Harry Dean.

A daughter, Viola Joy, was born to Mr. and Mrs. Sylvester Jackson of Elkton, September 17th at the Butler maternity home.

John Cummings, Willie Morelock, Bill Turner and Norman Blackmore left Monday for eastern Oregon on a hunting trip.

Joe Damewood and family of Grants Pass have moved to the B. M. Hawley ranch on Sharps Creek where Mr. Damewood and his son-in-law, Corbett Smith, will engage in stock raising.

Mr. and Mrs. Earl Van Dusen of Black Butte are the parents of a nine-pound son born yesterday at the McFarland maternity home.

The trouble is that a "right to a living" has come to mean the "right" to an automobile and a fur coat.

TAX TURNOVERS LARGE

Tax turnovers made by Sheriff C. A. Swartz to the county treasurer's office during the past two weeks were released Saturday by Treasurer Grace Schiska. The amounts of money and interest in taxes for previous years were as follows: 1939, \$39,122.59 and \$212.72 interest; 1938, \$3,502.47 and \$297.54; 1937, \$3,059.42 and \$471.30; 1936, \$1,423.08 and \$310.49; 1935, \$3,183.37, and \$953.28; 1934, \$1,256.08 and \$327.72; 1932, \$615.73 and \$182.66; 1931, \$297.91 and \$127.56, and 1927-30, \$400.14 and \$140.09.

During the past five years economy in fuel consumption by automobiles has been improved more than 10 per cent through refinements in design and manufacture.

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We are closing out our Cottage Paint stock and offer exceptional values. See us first.

For fall repairing and remodeling we have materials in a price range to fit your budget, whether your plans are modest or elaborate.

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Young eyes are often seriously injured by the strain of studying under poor lights.

The new I. E. S. Study Lamps are scientifically designed to provide the best light for close work—reading, writing and figuring. They are surprisingly modest in price—your dealer will be glad to explain their advantages.

Remember, always keep an adequate supply of lamp bulbs of the proper size on hand. The cost of good lighting is but a trifle more than you pay for poor lighting—but good eyesight is priceless.

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IRISH-SWARTZ Inc.

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Prices Are Low At Your Irish-Swartz Store. Buy your Winter's Supply From Us At Wholesale Prices

Lifebuoy Soap 3 bars 17c	SUGAR 10 pounds 63c Fine Cane 100 lbs. \$6.19
Lux Toilet Soap 3 bars 17c	ROLL'D OATS 9-lb. bag 35c Quick or Regular
Lux Flakes Large Pkg. 23c	Pancake Flour 9.8-lb. bag 45c Fisher's
Rinso Large 20c Giant 55c	COFFEE 1 pound can 25c Folgers 2 pound can 49c
Spry 3-lb. can 53c 6-lb. can \$1.05	Kellogg's Giant Size Package CORN FLAKES .. 2-19c Snap! Crackle! Pop! RICE KRISPIES. .. 2-23c 15 Biscuits 12 ounces Shredded WHEAT 2-19c
	Syrup Lumberjack 5-lb. Pail 43c

Armour's Quality Products

Deviled Meat, 1/4's	3 cans 10c
Vienna Sausage	3 cans 25c
Spiced Ham	12-oz. can 25c
Roast Beef	2 cans 39c
Corned Beef	2 cans 35c
Peanut Butter	2-lb. jar 25c



Corn - Peas - String Beans 3 cans 25c

No. 303 No. 303 No. 2 Cans
YOUR CHOICE

Grapefruit 3 for 25c 16-oz. Can	Irish-Swartz Coffee 1-lb. jar 23c 2-lb. jar 45c
Grapefruit Juice NO. 2 CANS 3 for 25c Unsweetened 46-oz. cans 2 for 29c	Irish's Special Coffee 1-lb. pkg. 20c 2 lbs. 39c
Fruit Cocktail 2 cans 25c H-D Fancy	Irish's Brazilian Coffee 1-lb. pkg. 15c 2 lbs. 29c
Dundee Catsup 2 bottles 19c	Try one of these quality coffees and save money
H-D Jell Powder 6 pkgs. 25c	
Honey Fancy Strained 5 lb. pail 39c	
Wax Paper 2 for 25c 125-foot Rolls	

Salad Dressing or Sandwich Spread Qt. Jar 23c

Lemon Whip Lemon Whip

Irish's Special FLOUR 49-lb. bag . \$1.39 Guaranteed Hardwheat	Peter Pan FLOUR 49-lb. bag . \$1.59 Lane County's Leading Hardwheat	Fisher's Blend FLOUR 49-lb. bag . \$1.79 Blend's Mah Friend
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MEAT DEPARTMENT

BEEF ROASTS Pound 13 1/2c
BOILING BEEF Short Ribs Pound 8c
Pork Sausage 2 lbs. 25c Veal Steak 2 lbs. 29c