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NATIONAL EDITORIAL ASSOCIATION
1947
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In the twenty-five to thirty years we have been privileged to be connected with a newspaper, we have received lots of free advice on how to best operate it and the same could be said of your own profession, if you've been in it long enough.

Readers may not agree with all of our policies, but most of them give us credit for attempting to operate a clean newspaper and we mean by this that in our opinion it pays to print all the news that it is fit to print, leaving the scum to be spread by some other means. In the event of murders or tragedies, unsavory details are necessarily a part of the story, otherwise they have no part on the printed page; at least this is our conception of what a newspaper ought to be.

We have received a good many unsigned communications over the time we have worked in and around the newspaper and some carry the thought that the writer, who does not have the intestinal fortitude to sign his or her name, wants the newspaper to pull his or her chestnuts out of the fire. Naturally we do our best to hit the waste basket with the unsigned letters.

As a matter of policy we are glad to print your "letters to the editor" so long as they are not libelous. It makes the public conscious of the fact that public opinion is not excluded from the columns of the paper. Who was it said: "I don't agree with what you say, but I will fight to death to give you the right to say it." This expresses our conviction with reference to the right of the public to use the columns of this newspaper.

FEDERAL GOVERNMENT COST MORE THAN NATION'S FOOD BILL

A timely editorial by Wheeler McMillon, editorial director of the Pathfinder, appearing in a recent issue of that magazine serves as a reminder that perhaps it would be in order for some sacrifices to be made other than by the individual. Here are some facts worthy of the consideration of our readers.

The price of food here and the hunger in Europe spring from the same basic evil. They trouble men because of the excesses of governments.

Whoever has reason to complain about the price of food may well call to mind that the price of government is higher. Last year, while Americans were spending about \$43,000,000,000 for food, they were spending through their Federal Government just less than \$45,000,000,000. That does not include a few more billions spent by state and local government units.

That huge tax bill is in the price of food. From the time farmers plant the crops in tilled land until a taxed truck fueled by taxed gasoline and driven by a taxed deliveryman brings the groceries and meat into the kitchen, the figuring fingers of the tax gatherers are adding to the cost of breakfast, dinner and supper.

Invisible but always present at every meal, and charged for, are every necessary public servant and every one of the useless payrollers. And along with them are the ghosts of their expensive predecessors who helped roll the public debt up into billions that were fantastic before governments set out to destroy mankind's accumulated savings in a bigger and worse world war.

Governments that had too much power made the war. Governments destroyed the productivity of Europe.

They cannot restore what they have destroyed. Only people at work can make Europe productive again.

Because they have had too much government for centuries the people of the old world never have been very productive. Free Americans have produced three times as much per man as the best of Europe. And nine times as much as the world average.

Poor old England, after supporting the silly burden of royalty for hundreds of years, chose to add the further burden of a Socialist bureaucracy. Incentive has disappeared and effort has failed until she cannot even mine enough of her abundant coal to keep her furnaces hot and her people warm.

Influenced by their human generosity, Americans will take the gamble of trying to keep Europe's innocent, along with her guilty, from starving to death. They will try to block communism with hope.

Along with every parcel and package of food a printed message ought to go. The message ought to say:

"FOOD FROM THE U.S.A. ONLY FREE MEN CAN PRODUCE FOOD TO SPARE."

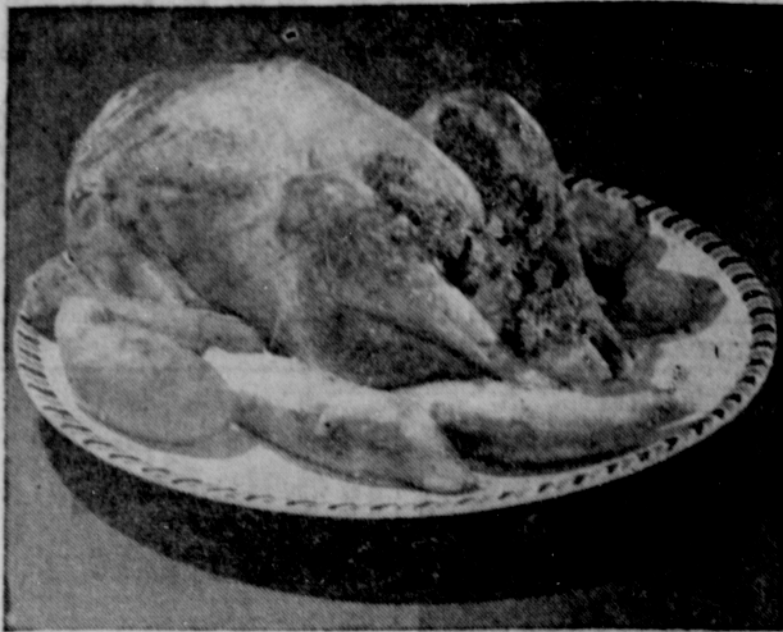
Europe will never become productive enough to take care of her people unless her people become free enough to produce. They will have to quit being suckers for governments they cannot afford.

Nor can Americans expect to remain free and continue to be productive if they go on spending more for government than their food costs. Taxes and power go together, and power is relentless at finding ways to interfere with the initiative and incentive that stimulate production.

The high cost of living has been jacked up to a painful level by the high cost of too much government.

The foremost step toward whittling down the cost of living is to whittle down the cost of government, and to whittle government down to a size that Americans can afford to support.

COOKERY CORNER



Giving thanks on Thanksgiving Day isn't hard to do when we sit down to a table graced with a regal bird like the one pictured above. A golden turkey surrounded with golden yams and the traditional foods of the day is a feast to look forward to.

By FRANCES MARTIN

Once again it's time for turkey talk. Once again we plan on what size bird to buy, what vegetables to serve with it and how the cranberries will be cooked.

Most families have their favorite Thanksgiving menu and year after year it is served in exactly the same way. We have no quarrel with such traditions but would like to suggest a simple menu in keeping with the need for conserving food.

THANKSGIVING DINNER MENU

Chilled Loganberry Juice
Roast Turkey with Sage Stuffing
Candied Yams
Brussel Sprouts or Frozen Peas
Cranberry Jelly or Sauce
Celery and Olives
Pumpkin or Mince Pie
Coffee

You will note that we have left out bread of any kind in our menu because there are stuffing and yams to provide the starch. Celery as a relish supplies another vegetable. We know from experience that even such a simple menu can send those partaking of it away from the table convinced they have dined well and completely.

No dinner on Thanksgiving day is really good unless the turkey is cooked to absolute perfection. Here is our method for making this year's bird the best ever:

ROAST TURKEY

Wash fowl well inside and out; rinse and dry thoroughly. Stuff lightly from both ends and close openings with skewers or by sewing with strong string. Tie legs in close to body and fold wings under back. Place on a rack in open roaster without water. Rub entire surface with drippings and put a piece of intestinal fat over breast bone. Roast according to chart given below. Do not season with salt and pepper until last hour of cooking. (Salt tends to make skin blister.) Parchment paper or a cloth soaked in fat may be placed over bird during first part of cooking period.

Forests Aid Development
Ohio's four million acres of forest land are part of the great central hardwood forests which for generations have contributed to development of the farm areas of this region by producing continuous crops of trees. Two-thirds of the area of Minnesota is forest land. Today, there are more than a thousand forest products manufacturing plants in that state and scientific investigations into wood and its by-products are continually expanding these industries.

Pop up toasters for Christmas.—Community Jewelers. 15-1tc-201

TIME TABLE

Oven temperature — 300 degrees for fowl weighing from 6 to 25 pounds. 275 degrees for fowl weighing more than 25 pounds.

Minutes per Pound	Weight	Time
6 to 10 lbs.	20 to 23 minutes	
10 to 15 lbs.	18 to 20 minutes	
15 to 25 lbs.	15 to 18 minutes	
Over 25 lbs.	15 minutes	

If the stuffing is highly seasoned it is not necessary to salt and pepper the inside of the bird. If you plan on giblet gravy cook the giblets separately in salted water to cover and baste the bird frequently with the liquid. Cut up giblets and add to gravy just before serving.

To have the cranberries at their best try

CRANBERRY SAUCE

Cook 1 quart cranberries and 2 cups water together until almost soft. Add 1 1/2 cups sugar and boil until sugar is dissolved.

For stuffing we suggest

UNCOOKED STUFFING

2 quarts toasted bread cubes (about 16 slices bread)
1 small stalk celery
2 large onions
1 tablespoon salt
2 tablespoons poultry seasoning
2 tablespoons minced parsley
1/2 pound melted fat
Chop onions and celery and mix with bread cubes, add remaining ingredients, moistening with turkey stock from giblets, canned consommé or hot water. Enough stuffing for 14 pound turkey.

The fine, rich flavor of yams from Louisiana is enhanced when they are prepared as follows:

CANDIED YAMS

6 yams, cooked and peeled
1/2 cup sugar
1 teaspoon cinnamon
4 tablespoons butter
1/2 cup water
Slice yams and arrange in a shallow casserole; sprinkle with sugar and cinnamon, dot with butter and pour water over all. Cover and bake in a 350 degree oven for 30 minutes. Remove cover and bake 15 minutes longer. Serves 6.

THOUGHTLETS

By Earl B. Balch

A man may be thoroughly orthodox in his theology and be as crooked as a round house.

This writer does not attempt to know how to bring down the cost of living, but rationing and price fixing is not the answer. It would push the rationed commodities into the black market.

No matter how high the merits of Generals Eisenhower and MacArthur may be, military leaders are not trained or fitted to be the chief executive of this nation.

It is a pretty good idea to have your head in the clouds provided you have your feet on the ground.

There is undoubtedly too much red baiting in the nation but Russian appeasement is certainly not the answer.

Sometimes our private peeve at some one obscures our appreciation of that person's usefulness to his community.

It was stated over the radio recently that private citizens thru clubs, groups and as individuals had sent supplies to Europe to direct addresses to the amount of twelve million dollars.

I believe if we in Cottage Grove knew how many people quietly sent packages abroad in this town, we would be agreeably surprised.

We are not speaking to lessen the value of text books in our schools, but every student both in high school and college gains more knowledge outside his text books than within them.

MOUNT VIEW

P. T. A. club will meet at the school house Friday night at 8 o'clock Nov. 21st. Ladies are to bring cookies. Coffee will be served by the committee.

Neighboring Neighbors club met at the home of Mrs. Frank Van Nortwick. They worked on things for the coming bazaar.

Things are pretty well torn up around the school this week as the construction is underway on the city water system.

There is still a building boom around here. Several new homes and some more being added to the present ones.

Boy and Girl Scouts will hold their regular weekly meeting at the school house Wednesday night. The girls are working on articles for a bazaar which will be held in December at the housing project.

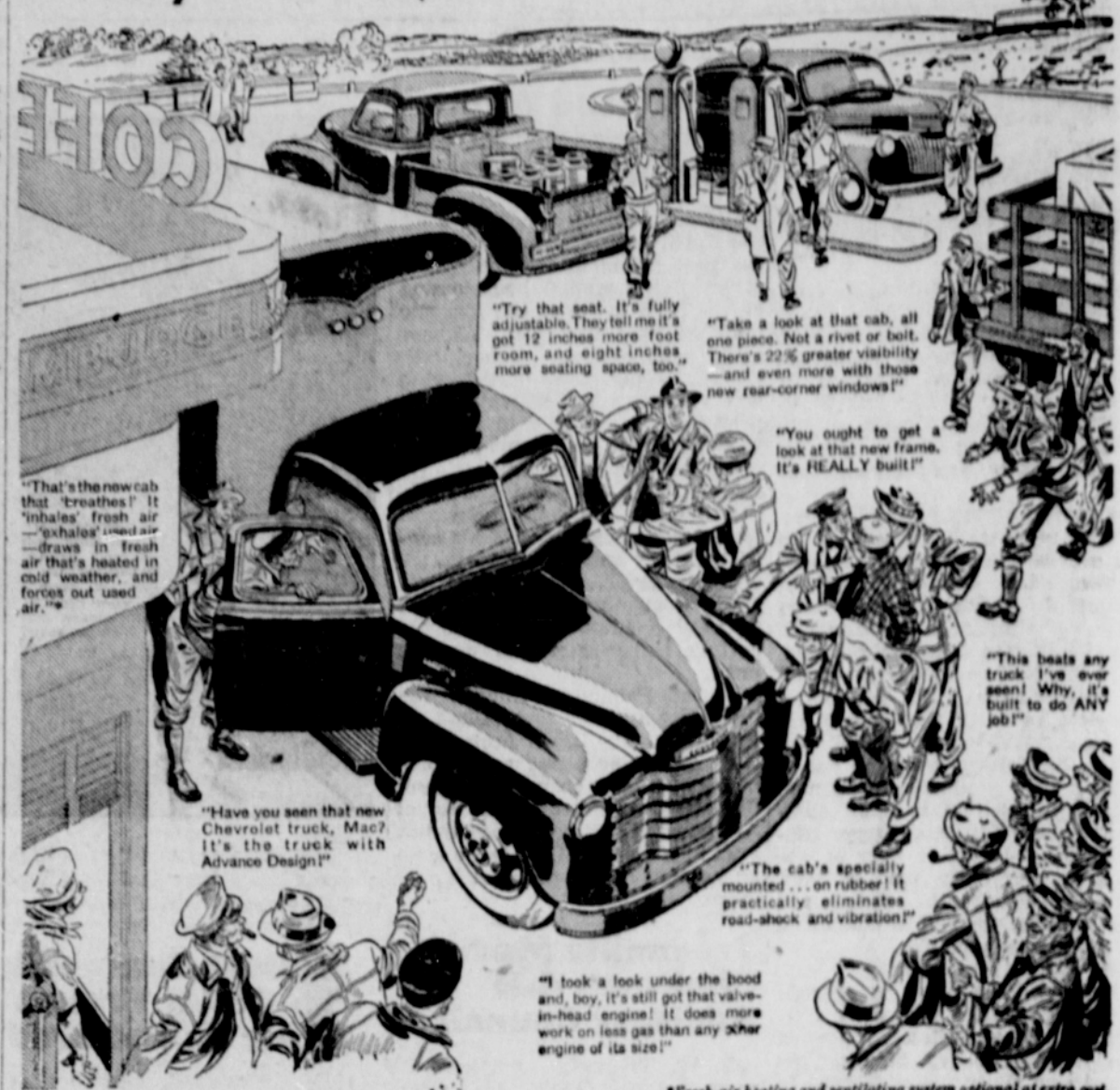
Alfred Pettison has left for the army after having sold his place to S. V. Dudley.

Mrs. Esther Andersen and children of Detroit are here visiting her grandparents, Mr. and Mrs. Chas. Tetzner and also helping Mr. Dudley get settled.

Pop up toasters for Christmas.—Community Jewelers. 15-1tc-201

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THIS IS PRE-LOGGING

Pre-logging is the harvesting in advance of smaller trees which otherwise would be damaged or destroyed if left until the big trees are logged. This isn't as simple as it sounds. To pre-log efficiently meant devising special new and mobile logging equipment.

However, the effort is justified in the recovery of many cords per acre of good clean material, highly desirable in the manufacture of sulphite or sulphate pulp.

Pre-logging fits into the method of "block" harvesting as used in the Douglas fir region, where forest lands are clearcut in a patchwork pattern, leaving blocks of seed trees as a source of regeneration. This is all part of the cycle of growth, harvest and regrowth known as Tree Farming.

Weyerhaeuser's use of the pre-logging method is another step toward more complete utilization of the timber crop; toward placing the industry on a permanent basis; toward providing job stability.

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WANTADS

FOR SALE: 24 1/2 acres, 5-room house, double garage, large barn, equipped for chickens and turkeys, fruit and walnuts; electricity; telephone. L. A. Hammond, 3/4 mile east, 1/4 mile north and 1 mile east of Saginaw. 15-3tp-17

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