

CITY BRIEFS

Mr. and Mrs. Roy Erickson and daughter Dolores of Portland spent the week end at the home of Mrs. Erickson's brother and wife, Mr. and Mrs. Adolph Lindstrom, and attended the anniversary gathering of Mr. and Mrs. J. A. Mackey.

Mrs. Lee Dugan came home from the Sacred Heart hospital Saturday and is recuperating from a recent severe car accident. Her foot is still in a cast.

Mr. and Mrs. W. C. Pynch returned recently from a week's trip to San Francisco.

Mr. and Mrs. James Raeknor spent Christmas day at Albany with a niece, Mrs. Nellie Kelly. Other guests of Mrs. Kelly were Mrs. Raeknor's brother-in-law and sister, Mr. and Mrs. Arthur Heaton, and two sons Summer and William of North Dakota. This was the first meeting of Mrs. Raeknor and her sister in 40 years. The Heaton plan to locate in Albany.

Mrs. Golda P. Wickham, Mr. and Mrs. R. H. Schiska, Mr. and Mrs. E. F. Juddins, Mrs. Blanche Saunders of Eugene, Marcia Davey of Portland and Mr. and Mrs. J. H. Speer of Vancouver, Washington, brother of Mrs. J. A. Mackey, were here to attend the wedding anniversary of Mr. and Mrs. J. A. Mackey Sunday.

Mr. and Mrs. Walter Baker have gone to Los Angeles California for a two weeks visit with relatives. Mr. and Mrs. Lew Markham are in charge of their ranch during their absence.

Mr. and Mrs. Geo. Woodworth and family of Mosby Creek returned Tuesday from Bitter Root, Montana, where they spent the holidays with a sister of Mr. Woodworth.

Miss Joanne Premazzi, student at the Oregon College of Education at Monmouth is spending the holidays with home folks.

Mr. and Mrs. D. D. Boyd of Thornton Corners spent Christmas day with a sister of Mr. Boyd in Seattle. They were accompanied as far as Portland by Mrs. Boyd's mother, Mrs. T. J. Robinson.

John W. Dunn, principal of the Lorane schools and Mrs. Dunn and family spent the Christmas holidays with Mr. Dunn's mother, Mrs. Mary Dunn and Mrs. Dunn's parents, Mr. and Mrs. C. W. Gordon.

Mr. and Mrs. George Dugan of Portland spent the Christmas holidays with relatives and friends in Cottage Grove.

Mr. and Mrs. Leo Dugan and children Danny and Mollie of Yakima, Washington recently spent several days here at the home of Mr. Dugan's parents, Mr. and Mrs. Lee Dugan, of Walden.

LET'S COOPERATE IN '48

Miss Stella Adams spent the week end at Roseburg with her brother, E. C. Adams, and family. Enroute home she visited her niece, Mrs. Royal Abene, at Sutherlin.

James Byron of Spokane, Washington, accompanied by his mother, Mrs. Junia Byron of Roseburg, visited at the home of his sister, and brother-in-law, Mr. and Mrs. Cleal Mackey.

Mr. and Mrs. Tommy Jones and daughter Pamela of Monmouth and Mr. and Mrs. Lee Baldwin of Salem will spend the New Year's week end with relatives, both Mr. and Mrs. Jones' parents and Mr. Baldwin's.

WATCH THE SENTINEL IN '48

Byron Foster, midshipman in the navy stationed at Pensacola, Florida, left for San Diego, Calif., Wednesday after spending the holidays with his parents, Mr. and Mrs. Geo. Foster and sister, Mrs. Bill Pruitt. At San Diego he will visit friends before going on to the base where he is completing a flight course in the PMJ's.

Mr. and Mrs. Paul Berry are spending the holidays at Menlo Park, California with her parents, Mr. and Mrs. George Scott. Mr. Scott had visited his daughter here and returned to California with them.

Christmas dinner guests of Mr. and Mrs. Joe McClernan were Mrs. McClernan's parents, Mr. and Mrs. H. C. Rose, Mrs. Rose's sister, Mrs. Helen Partridge of Los Angeles, Burton Kelly, Tulare, California, Earl Rose, Mr. and Mrs. Donald Kelly of Lorane, Mr. and Mrs. Coda Pentico, Mr. and Mrs. Walter Pentico and Mrs. Mary Everett.

Mr. and Mrs. Ernest Baldwin and daughter, Miss Lois Baldwin, of Baker, spent the Christmas holidays in Washington and Portland with relatives. At Coupeville, Washington they visited Mrs. Baldwin's mother, Mrs. Anna Barrett, and at Seattle with their son-in-law and daughter, Mr. and Mrs. J. O. Chellin. In Portland they were guests of the Nicholas Coothooides family.

W. W. Hughes, who has served as minister of the Monroe Avenue Church of Christ here for the past year and a half or two years has resigned his charge here to accept a charge at Ontario, California, and with his family left for his new home Monday. He will be succeeded by Henry A. Lynch Jr., of Sanger, Texas. Mr. Lynch will take over the duties of minister here on the second Sunday in January.

Mr. and Mrs. Moss Evans have leased the Otto Rogge chicken farm in the Lorane community.

Christmas guests of Mr. and Mrs. Truman Clark were Mr. and Mrs. Lawrence Clark and Miss Sharon Anderson of Portland, Mr. and Mrs. Frank Clark of Seattle, Mr. and Mrs. Verne Dark of Glendale and Mr. and Mrs. Charles Clark, Cottage Grove.

Mr. and Mrs. Earl Balch and son Dick spent from Wednesday until Sunday with their son-in-law and daughter, Mr. and Mrs. Clifford Carlson, and granddaughter Leslie, at Ione. At Vanport they were struck by a car which caused them to be bruised and shaken up and they had to make the rest of their journey by bus.

Miss Belle Burkholder had as Christmas holiday guests Judge and Mrs. D. C. Burkholder and daughter, Miss Dolly Burkholder, from Lebanon. They came Christmas eve and returned home December 25.

Eldon and David Walker of Eureka, Calif. spent the week end with their sister, Mrs. Bud Skoglie and Mr. Skoglie.

Edgar (Pat) Rickard has resigned the position of city treasurer and Geo. Stephen, who will succeed Mr. Rickard in the accounting office has been appointed as the new city treasurer. Ben Heinz, city manager announced Monday.

Messrs. and Mmes. W. H. Bachelder, Mollie Miller and Mrs. Glendia Nokes spent Christmas at the home of Mr. and Mrs. Clyde Nokes in Albany.

COOKERY CORNER



Triumphs for the breakfast table are yours if you serve the family coffee cake. Something like the delectable African Coffee Cake pictured above, for instance. It's a sure-fire winner and water-upper for the sleepyheads. The recipe for it is given on this page.

There's early morning magic in the mixing-bowl if you plan hot coffee cake for breakfast. But, you say, where will I find the time for such things when there is so much to do that first hour in the morning?

We suggest you do a little of the preparation the night before or reach for the package of prepared biscuit mix. After all, biscuit dough is the base of all quick coffee cakes. It's the topping that takes it out of the plain-Jane role.

An example of this is the African Coffee Cake pictured on this page. Practically all the preparation can be done the night before leaving but a small amount of mixing in the morning and the baking. Here's how it's done:

AFRICAN COFFEE CAKE

- 5 tablespoons shortening
- 1/2 cup granulated sugar
- 3 egg yolks
- 3/4 cup sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon lemon juice
- 1/2 cup orange juice
- 1/2 teaspoon grated orange rind
- 1/2 teaspoon grated lemon rind
- 3 egg whites, beaten

Topping:
1/2 cup mixed nuts, chopped
3 tablespoons sugar
1/4 teaspoon cinnamon

Cream shortening, add sugar gradually and stir in egg yolks until mixture is light. Sift flour, baking powder and salt together and add to creamed mixture alternately with fruit juices. Add grated rinds and mix well. Fold in beaten egg whites and pour into well greased glass baking dish. Bake at 350 degrees for 10 to 12 minutes. Topping: Mix chopped nuts, sugar and cinnamon together and sprinkle over top of coffee cake. Return to oven and finish baking about 15 to 20 minutes longer. This makes a delicious dessert as well as coffee cake. Serves 6.

When prepared biscuit mix is

Messrs. and Mmes. M. Miller, W. H. Bachelder and Mrs. Glendia Nokes each received a Christmas card from 1st Lt. Claude Miller, sent from Seoul, Korea. Lt. Miller is stationed at Chu Chon, near the Russian occupation. On Christmas eve he was to act Santa Claus and distribute presents to the dependent children including about 100 Korean orphans on Christmas day.

Mrs. Viola Walker Hanks, Mrs. Lynn Walker and son Charles and Mrs. Minnie Sharp of Springfield attended the anniversary of Mr. and Mrs. J. A. Mackey Sunday, and visited old time friends.

Niel Gwyn, who has served as local manager of the Petersen Auto Parts here for the past year has resigned his position to operate a service station at Riddle, starting shortly after the first. Mr. and Mrs. Gwyn are moving to Riddle probably the 1st. Ken Green, formerly of Springfield and a former company salesman will succeed Mr. Gwyn.

Mrs. Glen Scott of Medford is spending the Christmas vacation with her husband, her daughter, Mrs. Lojeski, and father, W. W. Chrisman. She will return after the first of the year to her school at Medford.

Lee Spangenberg, who has been in a Portland hospital for the past month and underwent a major operation, returned to his home Saturday, and is improving.

Mrs. Edna Raymond has gone to Phoenix, Oregon to spend some time with a daughter and family.

George Matthews returned home Christmas day from the Veterans hospital at Vancouver, Washington, where he underwent a major operation. He spent 10 days in the hospital, and is now recuperating at his home. Mr. Matthews' brother and sister-in-law, Mr. and Mrs. Thomas Matthews of Portland, arrived Tuesday to spend the New Year's holidays at the Matthews home.

Mr. and Mrs. F. W. Bales spent a short vacation in California after visiting relatives in Salem Christmas day. Mr. Bales is time-keeper for the Dorena Construction Co.

used there are almost unlimited possibilities for coffee cakes that may be served for breakfast, lunch and dinner. They double as desserts for the two later meals of the day.

An upside-down variety may be made with apricots and prunes. Simply mix together 1/4 cup sugar, 2 tablespoons melted margarine or butter, 1/2 cup, chopped cooked apricots. Spread in bottom of well greased pan, spread batter over mixture, and bake about 25 minutes at 400 degrees.

Another upside-down version features apples. Put 2 tablespoons melted margarine or butter in well greased pan, add 1/2 cup sugar, 1/2 teaspoon cinnamon, and 2 cups chopped raw apples. Optional but highly desirable from a flavor standpoint, is the addition of cherries here and there. They may be canned, maraschino or candied. Then spread coffee cake batter over the mixture and bake.

The batter is better if enriched with 2 tablespoons of sugar and an egg as part of the liquid.

Now for a few toppings when the coffee cake is served right side up.

Lemon Spice Topping: Mix together 2 tablespoons sugar, 1/2 teaspoon allspice, 2 teaspoons grated lemon rind and 1/4 cup chopped nuts. Sprinkle over top of batter before baking.

Cinnamon Topping: Combine 1/2 cup sugar, 3 teaspoons cinnamon, 2 tablespoons enriched flour and 2 tablespoons melted margarine or butter. Mix until crumbly. Spread half the batter in the pan and sprinkle with half the topping. Cover with remaining batter and sprinkle with remaining topping.

Streusel Topping: Cream together 2 tablespoons margarine or butter and 2 tablespoons sugar. Add 1/4 cup dry bread crumbs, 1/4 cup enriched flour and 1/2 teaspoon cinnamon. Mix to consistency of coarse crumbs and sprinkle over top of batter before baking.

Douglas Veatch, son of Mr. and Mrs. Merville Veatch of Portland, who has been in the naval air force the past two years, arrived in the states December 24, and is now stationed at San Diego. He has spent the past 20 months in the South Pacific islands.

A large group of Members of the Masonic lodge attended the Presbyterian church Sunday in a body in observance of St. John's Day.

LET'S COOPERATE IN '48

FARMER PETE

SOME ACORNS BECOME OAK TREES. SOME IGNORANT BOYS BECOME WISE MEN BUT BEAUTIFUL TAIL FEATHERS WILL NEVER MAKE A PEACOCK OUT OF A CROW



B & H Feed Store
DELIVERY TUES & FRI
6th & Washington - Phone 57

BIRTHS

FOX — At the Butler maternity home, Monday, December 29, 1947, to Mr. and Mrs. Harold Fox, Cottage Grove, a son, Douglas Anthony.

BENCH — At the Smith maternity hospital, Wednesday, December 24, 1947, to Mr. and Mrs. Steven Bench, Cottage Grove, a son, Steven William III.

CHERRY — At the Smith maternity hospital, Thursday, December 25, 1947, to Mr. and Mrs. Robert Cherry, B. B. Route, Cottage Grove, a son, John Allen.

FISHER — At the Smith maternity hospital, Saturday, December 27, 1947, to Mr. and Mrs. Ernest Fisher, Disston, a son, Ernest Gilbert Jr.

HIGGINS — At the Smith maternity hospital, Monday, December 29, 1947, to Mr. and Mrs. Alvin Higgins, Disston route, Cottage Grove, a daughter, Geraldine Joy.

TURNER — At the Butler maternity home, Tuesday, December 30, 1947, to Mr. and Mrs. William Turner, Cottage Grove, a son, Kenneth Albert.

Mr. and Mrs. Sam Warren were dinner guests Christmas day of Mr. and Mrs. Logen Hibbard.

Miss Cecilia Elwood of Portland was a week end guest of her sister, Mrs. Paul D. Clark.

Percentage of Brains
Relative to their respective heights, short persons have larger heads and brains than tall.

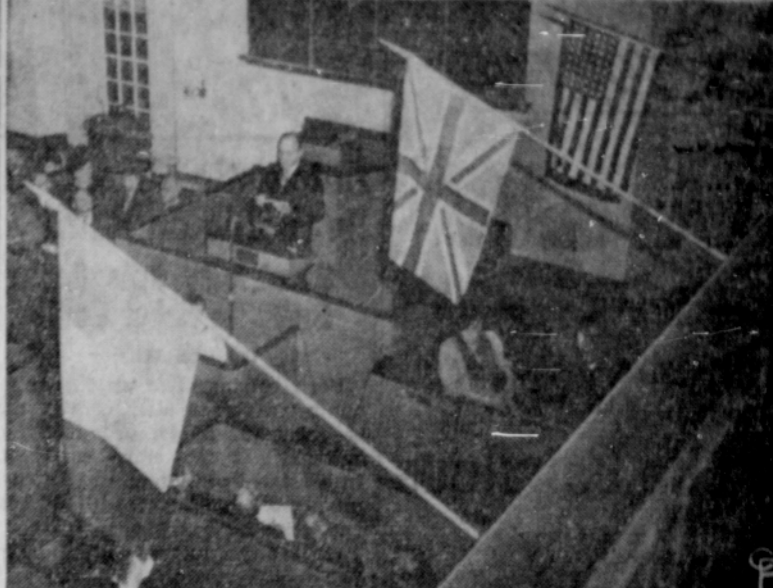
WATCH THE SENTINEL IN '48

SAFEGUARD YOUR POSSESSIONS



J.B. LEONARD
INSURANCE SERVICE
WISER BLDG., 417 MAIN ST.
TEL. 34
COTTAGE GROVE RES. #54

MARK BILL OF RIGHTS ANNIVERSARY



SPEAKING DURING THE SERVICES at St. Paul's Church, Eastchester, New York, in observance of the 156th anniversary of the ratification of the Bill of Rights is Rabbi Roland B. Gittelson of Rockville Center, Long Island, New York. It was on the village green of Eastchester that the "Great Election" of 1733 was held. It subsequently led to the arrest of John P. Zenger, editor; his trial and his vindication. (International)

Walleyed Pike Fish
Artificial flies for walleyed pike must travel almost on the bottom and must be moved through the water at a very slow speed. Natural bait, likewise, must go deep.

A quiet new year is promised here with most of the stores closed. The annual inventory is underway in a number of stores.

LET'S COOPERATE IN '48

Roblee

SHOES FOR MEN

A collegiate shoe with a triple sole good for this winter weather — Styled for comfort — built for wear — try a pair this week —

We want to take this opportunity to thank everyone for their interest and patronage during and since our opening. May we continue to serve you during this

HAPPY NEW YEAR!

GRAHAM and THORP

SHOES

10th street building

NEW YEAR Greetings

It's our pleasure at this time of the New Year to wish you one and all the abundant joys 1948 will bring you. Have a very Happy, Healthy and Prosperous New Year!

Clarks Photo Studio

NEW YEAR Greetings

It's our pleasure at this time of the New Year to wish you one and all the abundant joys 1948 will bring you. Have a very Happy, Healthy and Prosperous New Year!

Clarks Photo Studio

Shorts Grocery

Wishes You

A Happy and Prosperous New Year

FRIDAY AND SATURDAY SPECIALS

SUGAR C & H 10 lbs. 89c	BEETS can 10c
BEANS lg. white 2 lbs. 35c	BEANS gr. Creswell 2 c 25c
BACON ENDS lb. 59c	GRAPEFRUIT JC. #2 cn 10c
PIC HAMS lb. 59c	APRICOTS #2 1/2 can 29c
TOMATO JUICE 46 oz. 29c	CANDY Hard Mix lb. 15c
MIXED NUTS lb. 39c	GUM DROPS lb. 23c
FILBERTS lb. 23c	CHOCOLATE DROPS lb 29c
WASH PWDR bulk 4 lb 49c	FRUIT SALAD gal cn \$1.39
ORANGES lg. size 3 dz 89c	SQUASH Hubbard lb. 3c
CARROTS sack \$1.00	SYRUP Log Cabin jar 29c

FREE Parking Lot at Rear of Store
Items that will advance — Coffee — Chocolate — Cocoa — Matches — Crackers — Coconut.
Limit on Tissue — Tapioca — Tapioca Pudding — Compound

Shorts Grocery

119 South 6th Street Phone 1

January CLEARANCE SALE

40% MARK-DOWN ON

COATS SUITS DRESSES SWEATERS

All new merchandise and tops in fashions. Take advantage of this sale and save real money on your clothes.

Sale begins Jan. 2 for one week only. All sales final. No refunds. No exchanges.

PERRY'S

Quality Store for Women