

Cottage Grove Sentinel

COTTAGE GROVE, LANE COUNTY, OREGON THURSDAY, NOVEMBER 18, 1948 NUMBER 15

SAGINAW

Friendly Neighbors club met with Mrs. Margaret Keene Thursday afternoon. Eight members were present and Mrs. Bart Johnston, Mrs. Robert Durlinger and Mrs. Goodwin were visitors. Prizes were won by Noreen Sells, Edith Lackey and Mrs. Johnston. The next club meeting will be postponed a week and will meet with Mrs. Minnie Keene Dec. 2.

Mr. and Mrs. Dale Thompson and children spent one day last week in Salem.

Mr. and Mrs. Jim Abbott are at San Jose, Calif., on business.

Bart Johnston has gone to California for several weeks and Mr. and Mrs. Robert Durlinger are staying with Mrs. Johnston during his absence.

Mrs. A. P. Woods, primary room teacher, returned from Nebraska Thursday, where she was called two weeks ago by the death of her father.

Mr. and Mrs. Claude Lawson took Mr. Lawson's father to Vancouver, Wash. Monday.

Clay Goyer made a business trip

to Grants Pass last week. Mrs. Zaida Goodwin of Portland visited with her cousin, Mrs. Edith Lackey last week. Lowell Benston took Mr. and Mrs. Howard Keene and daughter on a trip up to the McKenzie summit on Armistice day. Harley Williams and son Jimmy and Harvey Zumwalt spent Sunday at Elkton steelhead fishing. LeRoy Ketcherside of Mount View spent Wednesday and Thursday with Frank Clark.

STUDENT YWCA SECRETARY TO VISIT U. OF O. CAMPUS

UNIVERSITY OF OREGON.—Eugene, (Special)—Gladys Lawther, regional secretary of the student YWCA and World Student Service fund will visit the University of Oregon campus November 17 through 19. She will speak at an open membership meeting and will confer with YWCA leaders as well as attending to WSSF business.

Wedding Announcements and Invitations. — The Sentinel.

GRADUATES FROM NURSES SCHOOL



Miss Kathleen Lane, daughter of Mr. and Mrs. Asa H. Lane, Diaston route, graduates from the Dental Nurses Training School at San Francisco, November 19th.

Order Your Turkey this week at Kelly's Market and be sure of getting the size bird you want.

We sell only birds fresh from the farm.

Roasting Hens

Fresh Killed
59c lb.

Morrell's Pride

Hams

Half or Whole

69c lb.

Beef Roasts

Elade Cut

65c lb.

Fresh Oysters

Medium Size

75c pt.

Sliced Bacon

Best Grade

85c lb.

— Meat Prices Good Through Wednesday, Nov. 24 —



When it comes to baking, these values take the cake — because they're top quality products. Quality is what makes cakes more delicious and pie crusts flakier. So use these products in your favorite recipes for your holiday baking.

We have a complete line of Schilling's Spices — Cinnamon, Allspice, Nutmeg, Pepper, Etc.

- | | | |
|-------------------|------------|--------------------------------------|
| Drifted Snow | | |
| Flour | 10 lb. bag | Always Dependable 93c |
| Calumet | | |
| Baking Powder | 1 lb. | Known for its quality 19c |
| Schilling | | |
| Pumpkin Pie Spice | | Adds zip to a good pie 15c |
| Softasilk | | |
| Cake Flour | | For fine cakes 41c |
| Quixy | | |
| Cookie Mix | | Lemon - Oatmeal - Raisin - Sugar 25c |
| Occident | | |
| Cake Mix | | for any kind of cake 39c |
| Fisher's | | |
| Biskit Mix | | Hot Biscuits make the meal 45c |
| Pillsbury | | |
| Pie Crust Mix | | pie shells of flaky goodness 20c |
| Duffs | | |
| Hot Roll Mix | | Easy to fix and mighty good 25c |
| Duffs | | |
| Ginger Bread Mix | | Top with whipp'd cream 25c |
| Rockwood | | |
| Chocolate Bits | | Use as is or melt for topping 23c |
| Sea Island | | |
| Powdered Sugar | | A must for 2 lbs. 25c |
| Brown Sugar | | holiday baking 2 lbs. 25c |
| Arm & Hammer's | | |
| Baking Soda | | for any baking need 3 for 29c |



DEVILS FOOD
with the HOME FLAVOR from FRESH EGGS
OCCIDENT
DEVILS FOOD
Cake Mix 39c

BIG SAVINGS for a BIG THANKSGIVING DINNER

Extra Fancy Celery 8c lb.
Luscious Red Cranberries 2 lbs. 45c

Copr. Advertisers Exchange Inc. 1948

Everything for Thanksgiving — yes EVERYTHING . . . from savory soups and tender turkeys to tasty pumpkin pies . . . and everything's priced low for big savings for that big meal. So fill your entire menu here where you can save more and serve more at that big Thanksgiving dinner.

- | | | |
|-------------------|---|------------------|
| YAMS | Fancy Porto Rico Red — Delicious Baked and Candied | 3 lb. 29c |
| GRAPEFRUIT | Sunkist and Full o' Juice | ea. 4c |
| ORANGES | Sweet and Juicy for the Holiday Fruit Basket (Any Size) | 1/2 crate \$3.00 |
| APPLES | Crisp Snappy Jonathans for Pies or Swell Eating | box \$2.45 |
| APPLES | Delicious Apples are good any time | box \$2.98 |
| ONIONS | Brown Spanish for Boiling or Garnish | 5 lbs. 25c |

Like Pumpkin Pie? Use Diamond "A" Pumpkin 2 1/2 tin 25c

Is Mincemeat Your Favorite? Pennant Brand Mince Meat 30 oz. jar 43c

Quick Frozen Treats for THANKSGIVING FEASTS

Make easy and pleasant work of preparing your Thanksgiving dinner. Select your needs from our frozen food case. You get real value — and lots less work with easy-to-prepare quick frozen treats for the Thanksgiving feast.

BIRDSEYE FRESH-FROZEN	
Peas	31c
FLAVOR PAK—	
Corn	25c
Mixed Vegetables	28c
Cut Asparagus	39c
Broccoli	33c
Sliced Strawberries	51c
PICTSWEET—	
Green Lima Beans	41c
Brussels Sprouts	41c
Green Beans	31c
RED ROSE	
Ice Cream	qt. 45c
Deluxe Ice Cream	qt. 55c

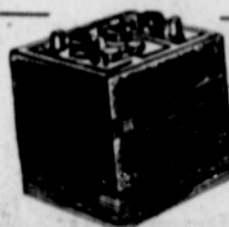
For Holiday Goodness
Serve **OLIVES**

Haas STUFFED	5 oz.	43c
Host GREEN-RIPE		33c
Giant Size		
Rosedale RIPE — Small		19c
South Shore RIPE — Small		10c
Libby RIPE — Jumbo		43c

—BATTERIES—

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Russ Battery Service
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Phone 660

Cooking Turkey? Don't Stab Skin; Just Pinch Leg

If you're one of many impatient housewives who'll be testing a roasting turkey Thanksgiving morning by stabbing it from time to time with a fork to see if it's cooked to a turn—take the word from a specialist, you're doing wrong.

That old housewife custom of pricking the skin of a cooking turkey with a fork's tines is not a reliable test and it allows savory cooking juices to escape. The O.S.C. extension nutrition specialist, Miss Agnes Kolshorn, says a much better test is to press the thickest part of a drumstick between the fingers, being careful to protect the hand with a cloth or paper. The bird is done, she adds, when the meat is soft to the touch.

A second test to use on the cooking turkey is to move a drumstick up and down with the fingers. If the leg joint moves or breaks readily, the bird is ready for the Thanksgiving table.

Correct turkey roasting technique, according to Miss Kolshorn, involves slow cooking with dry heat. For birds that weigh up to 14 pounds, a roasting time of three and one-half to four hours is recommended at an oven temperature of 300 degrees. Larger birds will require up to six hours to roast at the same oven heat.

A home-handy to remember in preparing dressing, Miss Kolshorn points out, is one cup of dressing for each pound of turkey. Do not stuff the bird tightly, as the dressing will expand in cooking, she adds. Extra dressing may be baked in a separate pan.

Trussing the bird by tying wing tips back and securing legs snugly against the tail will improve the appearance of the cooked bird. Using melted fat spread by an open textured cloth, one may see that the bird is thoroughly greased just prior to being put into the oven. Greasing holds the moisture inside the turkey and aids in obtaining a uniform brown appearance.

Trusses may be cut after the bird has cooked an hour.

Avoid dry breast meat by cooking the turkey on first one side, then the other, and finish roasting by turning the breast up, are other suggestions.

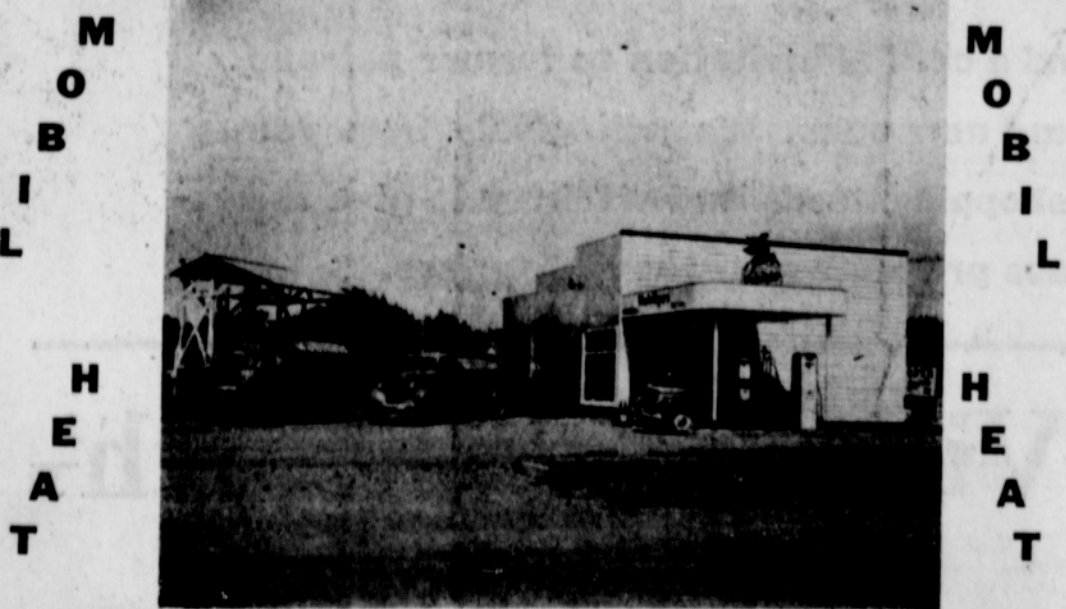
In the two-year period ending September 30, 1944, the officers account division of the Navy's bureau of supplies and accounts wrote 567,552 checks for a total of \$63,524,300.47.

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