

Cottage Grove Sentinel

COTTAGE GROVE, LANE COUNTY, OREGON THURSDAY, NOVEMBER 16, 1950 NUMBER 15

GREET NEW RED CROSS PRESIDENT



A CONGRATULATORY CARNATION is pinned on the lapel of E. Roland Harriman, named by President Truman to head the American Red Cross, by Nurse's Aide Beverly Solomon, during a celebration in Brooklyn, N.Y. Harriman will succeed Defense Secretary George C. Marshall as American Red Cross president on Dec. 1. Watching the ceremony is A. S. Roscoe, Brooklyn Chapter, American Red Cross. (Central Press)

Englishmen Give Coast Property for State Park Site

Messrs James Cerstley and Henry Scott of London, England, are going to receive a neatly prepared letter of thanks and appreciation, duly signed by the state highway commission because they have given a beautiful and scenic two mile stretch of Oregon ocean frontage in Curry County to the commission as a state park site.

The two Englishmen are the officers of "Borax Consolidated, Limited" of London, which company has owned the beach and headlands including Cape Ferrel and Whales Head. They have deeded the property to the highway commission as an outright gift, the first grant made by an alien owner in the history of the commission. The commission ordered the letter of appreciation sent at its November meeting in Portland.

The commission authorized negotiation for the purchase of a wayside tract of Myrtlewood lying between the Umpqua Highway and the Umpqua River two miles east of Paradise school, between Scottsburg and Elkton. It is to be used as a park and picnic site.

The highway commission also made other decisions at a recent meeting:

Traffic signals at the intersection of 6th Avenue (US 99) and "A" street in Grants Pass will be installed by the highway commission, estimated cost \$3,500, if the city of Grants Pass will pay half the bill.

In Eugene a "push button" actuated signal will be installed by the highway commission at the intersection of Mill street and Broadway Avenue, route of the Pacific Highway through Eugene, estimated cost of \$1,000, if the city will pay half of the cost. The "push buttons" for protection of pedestrians and is synchronized with the main traffic signals so that when it is pushed it stops and starts traffic in unison with the main signal system.

HARRY NEET TO REOPEN WALKER AUCTION BARN

Harry Neet announced here Saturday that he would reopen the buildings formerly used as the Walker auction barn at Walker. He will remodel the buildings for office space and move his auto wrecking yard, formerly maintained at 7th and Whiteaker to this location.

Mr. Neet said he also planned to add used logging and farm equipment and other used articles. He said it would be spring, however, before he would be able to open his office in the new location.

Star's Prize Cow



FILM ACTOR Fred MacMurray poses with his 5-year-old Shorthorn milking cow, "Loma Rica Midred," after she was judged senior and grand champion at the Los Angeles County Fair in Pomona. MacMurray's farm won 14 firsts and a junior champion title. (International)

Having Turkey? Here Are Tips For the Cook

Once again it's time for Miss Agnes Kolshorn, O. S. C. nutrition specialist, to "talk turkey" to Oregon homemakers. Here are her suggestions for preparing the holiday bird for the dinner table.

To cook a whole turkey evenly, start it on one side of the breast, turn it to the other side, and then to the back. Turn a small or medium sized bird about every hour, a large bird every hour and a half. Usually no basting is necessary during the first hour and a half of roasting.

Cooking slowly at low temperatures in an open pan means less shrinkage, less loss of juices from the meat, and better flavor and appearance. Miss Kolshorn recommends an oven temperature of 325 degrees F., or moderately low, for the average-size turkey, and 300 degrees F., a low temperature, for larger birds.

An 8 to 10 pound bird will need about 3 to 3 1/2 hours, a 10 to 14 pound bird about 3 1/2 to 4 hours, and a 14 to 18 pound bird, 4 1/2 to 5 hours. The turkey is done when the joints can be moved easily.

If a frozen ready-to-cook turkey is used, thawing before cooking saves oven time. If they are not thawed first, allow one and a half times as long as usual to cook.

There's no better place than the refrigerator for thawing a whole bird. Miss Kolshorn adds. Take off wrappings and cover the turkey loosely with waxed paper. By this method, a large whole bird will take about 2 days to thaw. A small bird, or a half, quarter, or a half breast, will take at least overnight. "Cut-ups" - legs, thighs, drumsticks or wings - need from 3 to 9 hours thawing time.

Sometimes it's convenient to combine room temperature with refrigerator thawing. Allow a large turkey, for instance, to stand in the kitchen (at around 70 degrees) for a day. Then put it in the refrigerator or other cold place overnight, and roast the next day.

Traffic Toll Keeps Going Up

Oregon traffic accidents claimed 41 lives in October to mark the fourth consecutive month in which traffic deaths have reached or exceeded 40, Secretary of State Earl T. Newberry reported today.

October fatalities bring the toll for the year thus far to 333, up 17 per cent from the 275 lives lost at the same time last year. Thirty-nine persons were killed in October of 1949.

Newberry said the traffic death upsurge was first apparent in July when 54 fatalities were recorded. Accident records list 52 more deaths in August and 40 in September, now augmented by October's toll of 41.

"If this trend continues during the remainder of the year," the secretary said, "it will wipe out all of the traffic death reductions earned in 1949 and set Oregon back to its 1948 level."

He pointed out that the early darkness and frequent storm conditions of the late fall and winter consistently make driving more dangerous, mile for mile, than at any other time of the year. It's the wrong season, he added, for continuing to drive at summer speeds.

Worst month on record for Oregon was December of 1946 when 56 motorists and pedestrians were killed.

IF SAVING MONEY IS YOUR WISH

Our LOW PRICES Are Your Dish



Do you wish you could save a little more money every week? Then this is the place to buy all your food needs because our every day low prices will lower your food bills considerably. Yes indeed — our low prices are just your dish if saving money is your wish.

To Help You Fill Your Thanksgiving Table—

Grocery and Meat prices in this ad effective:

Friday - Saturday, Nov. 17 and 18
Mon., Tues., Wed., Nov. 20, 21, 22nd



FRESH Eatmor CRANBERRIES
2 lbs. 35c

Oregon's Finest Pumpkin	No. 2 1/2 tins	2 for 29c
Kerr Brand Mince Meat	24 oz. jar	39c
Pitted Dates	Dromedary 1/2 lb.	25c
Del Monte Pineapple	No. 2 1/2 Sliced	2 for 69c
Hudson House Fruit Cocktail	No. 2 1/2 tin	35c
Elberta Peaches	H & D 2 1/2	2 for 65c
Ocean Spray Cranberry Sauce	303 tin	15c
Assorted Flavors Royal Gelatine		4 for 25c
Kerr's Strawberry Preserves	Pound	39c

THANKSGIVING Values!

The FINEST FOODS at the FAIREST PRICES

**Order Your Turkey Now!**
Place your order now for that Thanksgiving turkey and be sure of getting the very best. We will have top quality birds fresh from the farm.

Nebergall's Hams	Half or Whole	63c lb.
Shoulder Pork Roasts	From Young Pork	49c lb.
Shoulder Beef Roasts	Top Grade Beef	69c lb.
Ground Beef or Pork Sausage	Always Fresh	55c lb.

Roasting Chickens — Fryers
Frying Rabbits

Kelly's Market

"THE FINEST MEATS AT THE FAIREST PRICES"

Self-Service Produce

Fine for boiling or for your Thanksgiving dressing	
Brown Onions	5 lbs. 19c
Celery	Crisp and Green 1 lb. 7c
Chestnuts	for tastier dressing 1 lb. 19c
Apples	Delicious and Winesaps 3 lbs. 29c
Sweet Potatoes or Yams	3 lbs. 25c

Produce Ad Effective Fri. and Sat. Only



Hills Bros Coffee
Drip or Regular
Two Pound Tin \$1.69

FLAVORPAC FROZEN FOODS	
Fresh-Frozen PEAS 29c	SPINACH 29c
Fresh-Frozen CORN 28c	STRAWBERRIES 43c

Exchange Grapefruit	Blended Juice 46 oz. 3/99c
Tomato Soup	Campbell's 3 for 29c

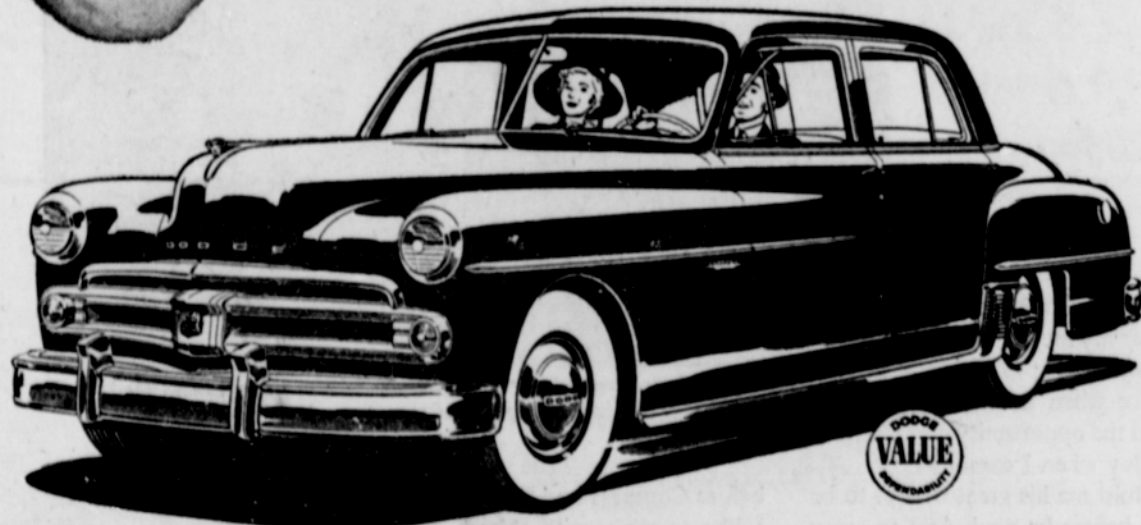
SWARTZ AND WOLFARD
FRIENDLY FOOD SERVICE
637 MAIN ST. - COTTAGE GROVE - PHONE 53

4 to 1 CHOICE

**CH CANE sugar**

THERE'S A REASON!

SEE HOW
5 minutes with us can
SAVE YOU \$1,000!



You could pay \$1,000 more and not get all the extra room, ease of handling, famous dependability of today's big, rugged Dodge!



In 5 short minutes with Dodge you'll discover roominess that, expensive cars can't match—head room, leg room, shoulder room... a bigger car inside, yet a car that's more compact outside for easier handling in traffic, easier parking. And compare the riding smoothness... the new greater visibility... the road-hugging stability of Dodge with cars costing much, much more! Come in today. See how you can save with today's bigger value Dodge.

Bigger Value
DODGE
Just a few dollars more than the lowest priced cars!

CECIL BECK MOTORS

711 So. Pac. Hy.

Phone 405