

Gay, Filled Coffee Cake Answer To Holiday Breakfast Problem

Baking holiday treats is as much a tradition to the Christmas season as carol singing. But in the rush of Christmas shopping and preparing delicate fruit cakes and favorite holiday cookies, giving Christmas appeal and glamour to breakfast is sometimes neglected. A gay and nutritious solution to the holiday breakfast problem is a lusciously filled and frosted coffee cake.

Ideal as an early "morning starter" is this tart apple-filled coffee cake. The unique coffee cake will provide your family with energy each day to meet their busy holiday schedules.

Christmas Lace

Basic Sweet Dough:
2 cups yeast
1 cup milk, scalded and cooled
1/4 cup sugar
1/4 cup shortening
2 eggs
3 1/2 cups sifted enriched wheat flour
1 teaspoon salt

Dissolve yeast in milk. Add eggs, sugar, shortening, salt and 2 cups flour. Beat well. Add remaining flour and mix well. Knead on floured board until smooth and elastic. Place in greased bowl and let rise until double in size. Roll out on lightly floured board into rectangle 12 x 15 inches. Place filling down center 4 inches of dough. At each side of filling make 2-inch cuts into dough. Cross alternate strips across center. Seal

ends. Let rise until double. Bake at 375 degrees 30-35 minutes. Filling:

Cook together for about 3 minutes: Cool before spreading on dough.
2 cups apples, chopped
1 cup raisins, ground
1 cup dark brown sugar
1/2 teaspoon salt
1/2 teaspoon cinnamon

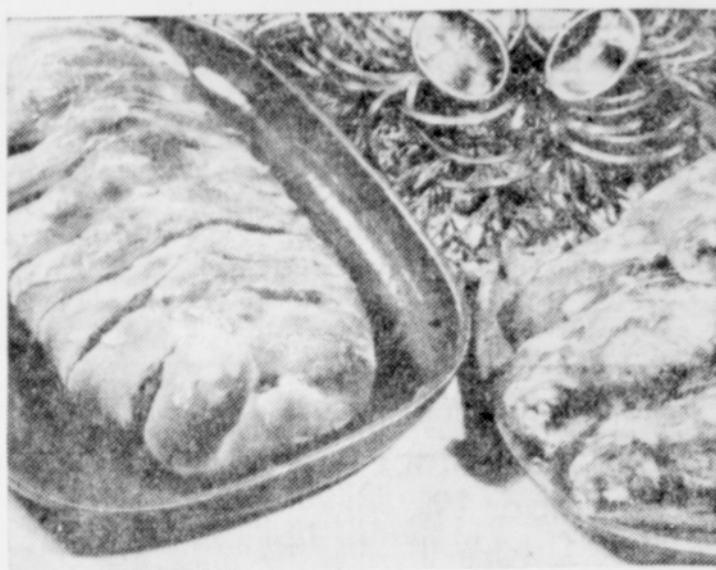
Using the same basic sweet dough recipe used for the Christmas lace you can easily prepare this traditional Slavic holiday bread. The spicy, crunchy filling teams perfectly with eggs, bacon and hot coffee for breakfast.

POTICA

Use one recipe of Basic Sweet Dough. Let rise twice. After second rising, roll into rectangle 8 x 20 inches. Spread dough with filling.

Filling:
Cook for 1 minute and cool
1/2 cup honey
1 cup nuts, finely chopped
1/4 cup butter

1/3 cup cream
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1-1/2 cups cut up raisins
Roll dough up like jelly roll. Seal thoroughly. Lengthen roll by gently stretching. Coil it into a huge "snail" to fit a 10" heavy iron skillet. Let rise until double in bulk. Brush with slightly beaten egg white mixed with a few drops of water. Sprinkle crushed



Breakfast gets a holiday treatment in this wholesome and delicious French Lace Christmas Coffee Cake. Bright and nutritious, it's the perfect start to any day.

Oregon WAC Platoon Opened to Women During January

Due to the large number of women applying for enlistment in the Women's Army Corps, and the approach of the holiday season, it has become necessary for the army to enlist a platoon of women during the month of January. Women who are interested in joining the "Oregon WAC Platoon" should see their local army recruiter at the earliest possible time. Women should do their processing for enlistment during the month of December and early part of January as the platoon will depart by commercial airlines for the WAC center at Fort McClellan, Ala., on the 29th of January. The platoon will have its basic training together after which time they will get specialized training and experience in a job that would be useful in the army and in civilian life upon completion of enlistment.

Women who are interested should be between the ages of 18 and 35, single, high school graduates or able to pass a high school equivalent test and be in good physical condition. The WAC enables you to travel in the United States, Far East, Hawaii and Europe. See your local army recruiter SFC Robert White, post office building, Eugene, Oregon, for further information about joining the young women of Oregon and southwestern Washington who will be the first WAC platoon enlisted from the Northwest.

loaf sugar and cut up almonds. Bake at 350 degrees 45-50 minutes. Serve warm.

DANISH KLYNER

2 whole eggs
6 egg yolks
1/2 cup sugar
2 tablespoons cream
1 tablespoon melted butter or margarine

Grated rind of 1 lemon
1 teaspoon lemon juice
3 to 3-1/2 cups sifted enriched flour

Fat for deep frying
Confectioners' sugar

Beat eggs and egg yolks. Stir in sugar. Add cream, melted butter or margarine, lemon rind and juice, mixing until well blended. Add flour to make a soft dough. Chill. Roll out on lightly floured board or pastry cloth to 1/16-inch thickness. Cut into strips 1 x 3 inches, making a slit in the center of the strip. Pull one end of dough through slit. Fry in deep fat (375 degrees F.) until a light golden brown. Drain on absorbent paper. Dust with confectioners' sugar. Makes about 6 dozen Klyner. Flavoring extracts may be substituted for lemon rind and juice.

MINCEMEAT DROP COOKIES

2 1/2 cups sifted enriched flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 cup brown sugar
2 eggs, beaten
1 cup mincemeat

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs and blend well. Stir in mincemeat. Add flour mixture to creamed mixture, mixing well. Drop by teaspoonsful on greased baking sheet. Bake in moderately hot oven (400 degrees F.) 10 to 12 minutes. Makes about 6 dozen 2-inch cookies.

ALL NATIONS CAKE

Bake a cake in star-shaped mold. Frost top of cake with white frosting and sides with yellow; sprinkle grated unsweetened chocolate 1/4 inch in from edge. Decorate with marzipan dolls and banners saying "Merry Christmas" in several languages. Cut 1 circle of heavy white paper the diameter of cake plate and another 1-1/2 inches larger in diameter. Make cuts 1-1/2 inches deep, 1/8 inch apart, around outer edge of paper circles; then curl cut strips by drawing quickly over edge of scissors. Place on plate and arrange frosted cake on paper frill.

CAROLING CAKE

Bake a cake in a ring mold. Cover with pink frosting and decorate with white frosting angels. Surround with canned flaked coconut. Build a Christmas ball tree by wiring balls together; place in center of ring.

While actions are always to be judged by the immutable standard of right and wrong, the judgment we pass upon men must be qualified by considerations of age, country, situation, and other incidental circumstances; and it will then be found, that he who is most charitable in his judgment, is generally the least unjust.—Southey.



Radio Ray Has This to say:

How'd you like to TRADE today???

Got an old electric heater that doesn't work so well? It's worth \$3 to \$5 in trade on a new one.

Come in and see the new automatic portable heaters. Bring the old one along.

See Radio Ray

at
Nelson Electric Shop

Phone 340
Main and River Road

How to Prepare Holly Christmas Gift to Friends

If you're sending a gift of Oregon holly to your friends in the mid-west or east, or cutting it for your own holiday enjoyment, do as the commercial cutters and packers to retain its beauty and freshness, urges W. B. Parker, extension agent.

"Holly is classified as cut greenery and requires no official certification or inspection or even special treatment for mailing anywhere in the United States," he explained. "But a few methods in handling and packing will assure you that the holly will arrive at its destination bright and fresh, with berries still intact."

And if you're a proud owner of a holly tree, don't prune it with too lavish a hand, he warns. Over-cutting can put your tree out of production for two or three years. Repeated heavy cuttings will dwarf the tree. Moderate cuttings, however, are good for the tree and will increase its size and amount of foliage. Avoid cutting back to the central leader of the tree, he advises and cut sprays rather than just nipping off tips.

After cutting the holly, store it in a cool, moist place. Exposure to direct sunlight, drying winds, or storage in a heated room will take its toll in withered leaves or defoliation. For "keeping quality" of holly, dip it in a hormone mix. The hormone used is alpha-naphthaleneacetic acid. Use 30 parts per million as a minimum. Higher concentrations give more lasting effects and may be needed where defoliating conditions are severe.

Dip, don't soak, the holly in a large pail or vat. Drain it just enough to prevent the package from dripping, Parker said. Pack the moist holly in cartons lined with heavy moisture-proof paper, such as locker paper, and seal it with gummed tape. This type of package is not completely moisture-proof, he explained, but should retain some moisture on the surface of the foliage for at least two weeks under reasonably good storage conditions.

It is not safe to store holly longer than two weeks without the use of cold storage. Nor should holly be exposed to below-freezing temperatures. If the holly should freeze, minimize injury by allowing it to thaw slowly without handling or shaking. And don't store holly with ripening apples, pears, or bananas. The gas produced by these fruits will accelerate defoliation of holly.



513 Main Phone 1465

TO NICK

AND GEORGE

THE ALEXANDERS

each
TUESDAY & THURSDAY

7:45 A.M. KOMB

Cheer up with The Alexanders!
It's a happy habit twice a week!

PACIFIC POWER & LIGHT COMPANY

Save Your Biggest Dollar

Yes, that's right, while other newspapers are raising subscription rates because of increasing costs and increased newsprint prices, we are actually cutting the price as a Christmas Gift to our readers. Here's how you can give one of the most appropriate gifts and save money.

From now until December 25 we will send any two subscriptions for a year in Lane and Douglas counties to any two addresses, either new subscriptions or renewals, for a \$5.00 bill. Or to any address in Lane or Douglas counties for a year and another address in Oregon, outside of Lane county for \$5.50, or to two addresses, one in Lane-Douglas counties and one outside of the state, but in the U.S. for \$6.50 for one year.

Act now. We will start the Sentinel anytime you say, send a gift card and let you pay later. So why not fill in the handy order blank and mail today, or just phone us. No better gift can be offered.

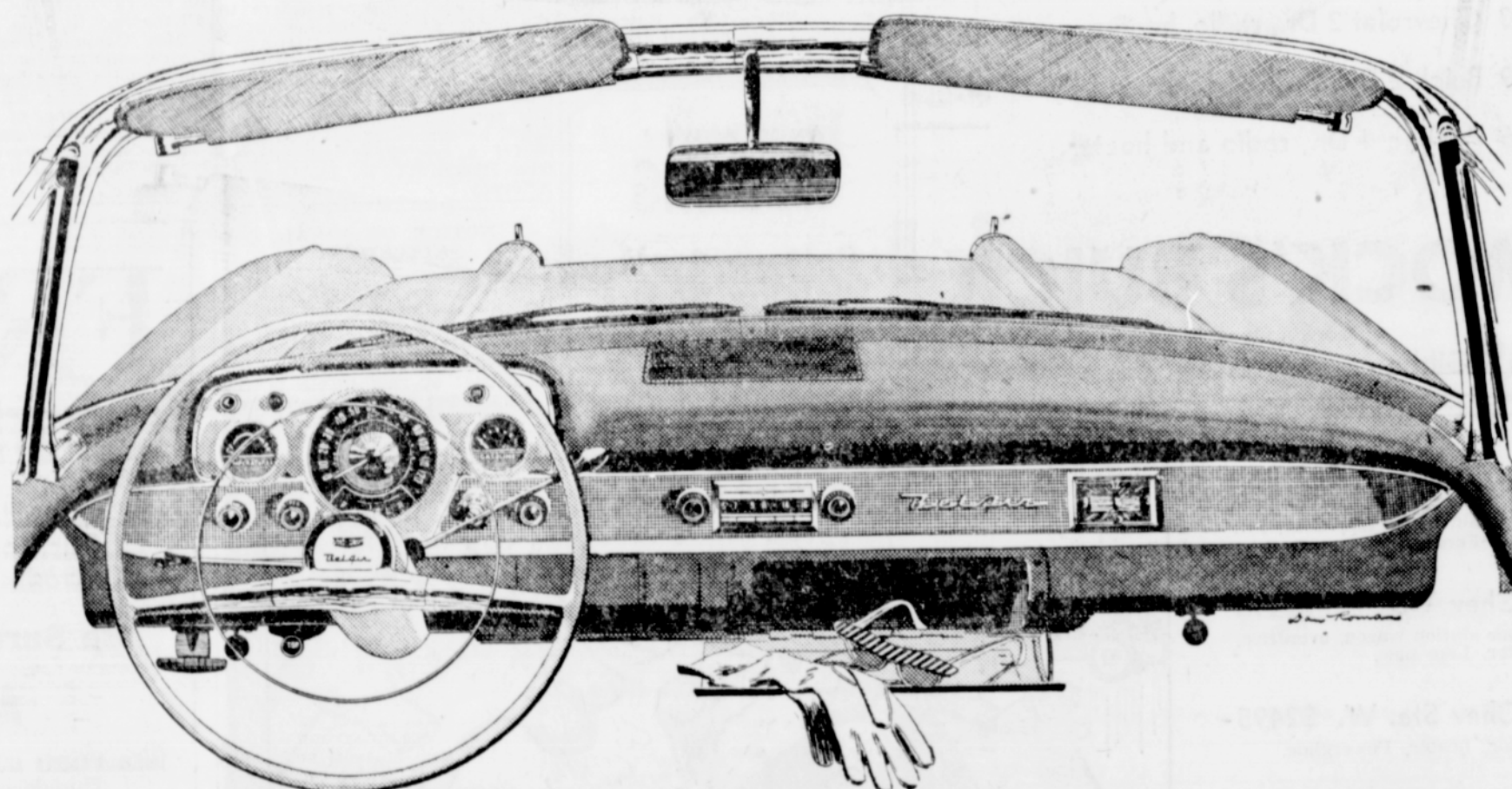
Please send the Sentinel to _____

_____ New () or Renewal ()

Also to _____

_____ New () or Renewal ()

Christmas card from _____



You get better looking in a '57 Chevrolet!

There's a whole new outlook behind the wheel—a bigger view of the road over that sassy hood. And doesn't that new instrument panel also make you want to get in and go!



*270-h.p. high-performance engine also available at extra cost.

You feel for all the world like you're viewing one of these new wide-screen movies when you first look through that '57 Chevrolet windshield. Its new, deeper design gives you better, safer seeing. The whole outdoors seems to surround you in its crystal curve.

Glance down—just a bit—and your eyes rest on the sweetest instrument panel a car ever had.

But the going's even better than the looking! Chevy's full of vinegar (horsepower ranges up to 245*), and so well behaved that it gives you a whole new outlook on driving. Come in and see.



Sweet, smooth and sassy! The Bel Air Convertible with Body by Fisher.

Only franchised Chevrolet dealers display this famous trademark

COTTAGE GROVE MOTOR CO.

Phone 771

112 N. 9th

ARCADE

WED., THURS., FRI, SAT., DECEMBER 12-13-14-15

The Best Things In Life Are Free
CINEMA SCOPE
SCREAMING EAGLES

SATURDAY MATINEE AT ARCADE — 1:30 P.M.
"BADMEN'S TERRITORY"—Serial—2 Cartoons

SUNDAY, MONDAY, TUESDAY, DECEMBER 16-17-18

WALK THE PROUD LAND
CINEMA SCOPE • TECHNICOLOR
AUDIE MURPHY
Also "THE INK SPOTS" A 15-minute Short

Here Are Just a Few
of the Wonderful
Letters Written to

SANTA CLAUS

R & m
513 Main

Cottage Grove, Ore.

Dear Santa,

I want a pink dog for Christmas. And, I want a set of dishes, and a doll that has high heels and it walks with you.

Love,
Jeanette

B.B. Rte., Box 12
Cottage Grove

Dear Santa,

I want a Jewelry box with jewelry in it. My sister wants the same thing. My brother wants a big bag of marbles. I'm 10 years old.

Yours truly,
Dorothy

Dear Santa Claus,

I want a train for Christmas.

Mike
7 years old.
Cottage Grove

KIDS: Just Write SANTA CLAUS

at

c/o R & M, 513 Main