

DAYTON TRIBUNE

A. N. Merrill..... Editor

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EVANGELICAL CHURCH

Frank M. Fisher, Pastor.

FIRST AND THIRD SUNDAYS OF MONTH

11:00 a. m. Unionvale
3:00 p. m. Grand Island
8:00 p. m. Dayton
8:00 p. m. Lafayette

SECOND AND FOURTH SUNDAYS

11:00 a. m. Dayton
3:00 p. m. Mt. Pleasant Church, Pike
8:00 p. m. Unionvale
8:00 p. m. Lafayette

"If America loses her Sabbath, she loses herself."

Methodist Church

Sunday School, 10 A. M., Frank W. Hole, Sup't.

Morning Worship, 11 Sermon by Pastor

Fpworth League 7:00 p. m.

Prayer Services 8:00 p. m.

Prayer Meeting, Thursday, 7:30 p. m.

Service at Webfoot,

Morning Worship, 9:30 A. M.

Sunday School 11 A. M.

Rev. J. F. Franklin, Pastor.

Full Gospel Assembly

Preaching and Divine Healing Service

Sunday—2:00 p. m.

Bible Study Wednesday 7:30 p. m.

All are welcome to come and worship

with us.

Pastor, supplied.

BAPTIST CHURCH

Dayton

Sunday School 10:00 a. m.

Preaching Service 11:00 a. m.

B. Y. P. U. 7:00 p. m.

Evening Service 8:00 p. m.

Prayer Service Thursday 8:00 p. m.

Walter G. Smith, Pastor.

Holidays in Brazil

Come Thick and Fast

The man who covets numerous holidays should move to Brazil. According to a work issued by a trust company of New York, "Bank and Public Holidays Throughout the World," Brazil enjoys eleven public holidays, and augments this allowance by many unofficial holidays which are generally observed. Starting well off the mark on January 1, with New Year's day there is an interval for work until the 6th, which is Epiphany. Follows a period of hard slogging until the 20th, when the state of Rio downs tools. Another state follows suit on the 25th, and still another on the 27th, which is the last holiday in January. Most months are like that in Brazil. In fact one or two months—such as April—are still more bountifully provided with holidays.

Welcome Stranger

A distinguished westerner, subject to severe attacks of indigestion, was traveling with his wife. Late one night in a pullman, he was seized with an attack. His wife slipped on a kimono and hurried to the washroom to prepare a mustard plaster. She rushed back hastily threw aside the curtains, opened his pajamas and applied the plaster securely before she discovered it wasn't her husband, but a strange man. She fled horrified to the right berth and told her husband, who went into such fits of laughter that his indigestion was cured. If they tried to take off the plaster they would awaken the stranger. To avoid a difficult explanation they decided just to leave it on.

At 6 a. m. there was a terrific roar from the stranger's berth. "Porter," he howled, "who the h—l put a porcupine in my bed!"—Everybody's Magazine.

Origin of the Clock

The first clock, according to Harry C. Brearly, was produced about 900 A. D. by Gerbert, the monk, who was the most accomplished scholar of the age. At that time the monks were the only people of learning to whom marking off of a day's time was significant. They used bells to mark off the various periods of the day, much as some churches do today. The sounding of the ancient bells was depended upon by all the people and that is why the word "clock" was taken from the French word "cloche," which means "bell." At the close of the Thirteenth century a clock was set up in St. Paul's cathedral in London, and in 1581 Galileo, an Italian youth, discovered the principle of the pendulum.

Sixteen Inexpensive Desserts Quickly

Made From One Recipe

West's Foremost Authority on Home Cookery Begins This Week, Exclusively in The Tribune, Her Series of Interesting Articles on "Master Recipes."

By Mrs. Belle De Graf,
Director, Home Service Bureau,
Sperry Flour Co.

Perhaps you will wonder just what a Master Recipe means. Well, it is to cookery what a master key is to a building—it opens not a door, but the means of preparing a great variety of appealing dishes.

This method of cooking adds new interest to the daily task of planning and preparing meals. The very simple, inexpensive Master Cake Recipe given below can be used, with some slight variations, for more than a dozen distinctive desserts. It is easy to mix, requires very few utensils, and can be baked in most cases in fifteen minutes, and never requires over half an hour.

Your need may be cake for the lunch box, breakfast coffee cake, individual cream cakes for a company luncheon, fruit cobbler for dinner, or cookies for the children. This Master Recipe can be used for each one of these dishes, and for many other desserts also. Surely it is interesting to be able to make two decidedly different desserts for two days at one time.

Suppose you decide to have cottage pudding for dinner tonight, and cream cakes for tomorrow, or perhaps nut cup cakes for the children's school lunch box. Prepare the Master Recipe. Use half of the cake batter for the pudding (will serve six persons). If nut cup cakes are wanted, add one half cupful of finely chopped nuts and bake the cakes in shallow, well-greased muffin pans in the oven with the cottage pudding. If you want cream cakes for tomorrow's dinner, omit the nuts, baking the cakes in the muffin pans.

When baked remove from pans and set aside until the following day. The little cakes may be iced if you wish, or used plain. Split half way through the center and fill opening with sweetened, flavored whipped cream. If cakes are not iced, sift powdered sugar over the top.

The following suggestions are only a few of the attractive, easily made desserts made from this one Master Recipe. Next week I will give you others equally attractive. Other Master Recipes will also follow.

MASTER CAKE RECIPE

Note: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

2 eggs 1/2 cup milk or water
1 cup sugar 1/2 cup melted shortening
2 cups Sperry 1 teaspoon Vanilla
Drifted Snow Flour
2 teaspoons baking powder

1 teaspoon lemon

Measure sifted flour and sift again with baking powder; beat eggs until very light, then gradually add the sugar, beating it in with an egg beater. When creamy add flour alternately with liquid, mixing until smooth. Add flavoring and melted shortening, beating until the batter is smooth. This amount of batter makes 2 large layers or 1 medium-size loaf cake.

Chocolate Layer Cake

Prepare the Master Recipe. Pour into 2 well greased layer cake pans and bake in a fairly hot oven (about 375 degrees F.) 15 minutes. Cool before adding filling.

Chocolate Icing and Filling

2 sq. unsweetened chocolate 1 1/2 cups powdered sugar
1 teaspoon butter 1/2 cup hot water
1 teaspoon vanilla
Melt chocolate and butter over hot water. When melted add sugar, then hot water gradually, beating until smooth. Then add flavoring. Let stand until thick enough to spread between layers and on top of cake.

Walnut Cup Cakes

Prepare the Master Recipe and add 1/2 cupful of finely chopped nuts after the batter is mixed. Pour into well greased muffin pans and bake in a moderate oven (360 degrees F.) about 20 minutes. Cool and ice, placing a walnut meat in the center of each cake.

Small Cream Cakes

Prepare the Master Recipe. Pour into shallow well greased muffin pans, filling pans only half full. Bake in a moderate oven (360 degrees F.) about 15 minutes. Cool, then cut half way through the center. Place a spoonful of sweetened, flavored whipped cream in the opening. Sprinkle powdered sugar over the top or ice on top before you add the cream. A cooked French cream may replace whipped cream. These cakes resemble French pastries.

Up-Side-Down Cake

Prepare only half of the Master Recipe. Take a deep layer cake pan and add 3 tablespoons melted butter or substitute; over the butter spread a layer of brown sugar; over the sugar arrange sliced pineapple and, if you wish, add 1/2 cupful of chopped walnuts or almonds in between the pineapple

Harvest Days Will Soon Be Over

A call at our store will find us well stocked with seasonable goods for fall seeding and feeding. Seed cleaning and feed chopping or rolling, reasonably and promptly done.

We grind wheat into graham and corn into meal. Fresh supply of old wheat flour now here. We handle eggs and poultry.

An inquiry concerning prices will be cheerfully answered.

Farmer's Warehouse Company,

Phone, Red 67

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I am now adding to my Box Business, a full line of building material of all kinds. Lumber, Doors, Windows, Wall Board and Roofing. When in need of anything in this line come in, I will save you money.

M. R. Cooper

Dayton,

Oregon.

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The famous "SHELTON" cap with the adjustable attachment to fit anyone.

These are the latest styles and the quality and workmanship is the very best priced

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A Big Yank flannel shirt in nifty colors, fine for dress wear only \$5.00 Another one in khaki mixed, built for service only \$3.00

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