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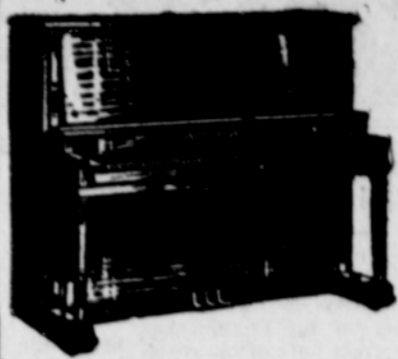
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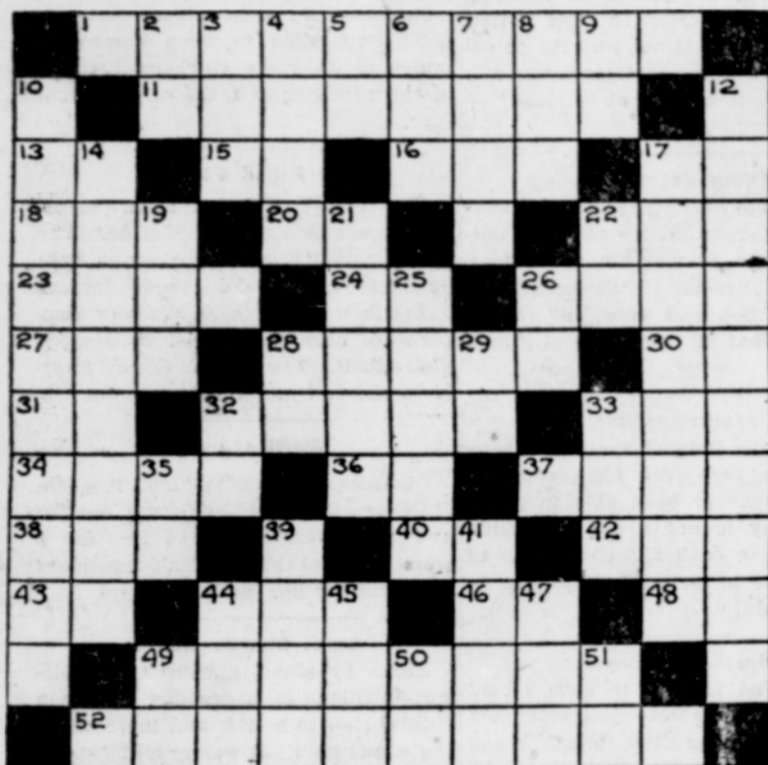
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CROSS-WORD PUZZLE No. 44



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Horizontal.

- 1—Tending to flock together
- 11—Issue from a source
- 13—Nester pronoun
- 15—Skyward
- 16—Through
- 17—European river
- 18—Sink in the middle
- 20—Printing measure
- 22—Metal dish
- 23—Pastries
- 24—For example (abbr.)
- 26—Uttered musically
- 27—Charity
- 28—Dirt
- 30—Initials of a President
- 31—Toward
- 32—Abolish
- 33—Part of verb "to be"
- 34—Apple
- 36—Point of compass
- 37—Ship
- 38—Fold of cloth
- 40—Weight (abbr.)
- 42—New Zealand parrot
- 43—Boy's name
- 44—Native metal
- 46—Note of musical scale
- 48—Roadway (abbr.)
- 49—Birds
- 52—Torn down

Vertical.

- 2—Note of musical scale
- 3—Australian bird
- 4—Yawn
- 5—Indefinite article
- 6—Knock
- 7—Prose paragraph
- 8—Across (poetic)
- 9—We
- 10—Sent off
- 12—Gather
- 14—Made to measure
- 17—Food storerooms
- 19—Jewel
- 21—Methods
- 22—Father
- 25—Thin porridge
- 26—Quiet
- 28—Printing measure
- 29—Symbol for thallium
- 32—Month of Hebrew calendar
- 33—Historic ship
- 35—Part of verb "to be"
- 38—Weight
- 41—Stain
- 44—Ancient Italian goddess of the harvest
- 45—Age
- 47—Shoemaker's tool
- 49—Note of musical scale
- 50—The king's navy (abbr.)
- 51—Point of compass

Solution will appear in next issue.

HOW TO SOLVE A CROSS-WORD PUZZLE

When the correct letters are placed in the white spaces this puzzle will spell words both vertically and horizontally. The first letter in each word is indicated by a number, which refers to the definition listed below the puzzle. Thus No. 1 under the column headed "horizontal" defines a word which will fill the white spaces up to the first black square to the right, and a number under "vertical" defines a word which will fill the white squares to the next black one below. No letters go in the black spaces. All words used are dictionary words, except proper names. Abbreviations, slang, initials, technical terms and obsolete forms are indicated in the definitions.

Waffles and Griddle Cakes

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

The batter for waffles and griddle cakes is of about the same consistency. Many persons prefer a somewhat substantial griddle cake although the very thin ones are considered best by epicures. The griddle cake batter does not require shortening.

Waffles require the thinnest of batters. If it is not thin the waffles will not be crisp. The most efficient

way of putting a batter together is to sift all of the dry ingredients, then combine with the liquids, (this includes eggs) and beat well with an egg beater. For a very light batter the eggs should be beaten separately, the yolks mixed with the milk, then added gradually to the dry materials; the melted shortening is then beaten into the mixture, and the stiffly beaten egg whites folded in last.

Beating the whole egg until light, then adding the milk and combining with the dry ingredients, and beating until smooth with the egg beater is a much easier method and will be just as satisfactory, although not quite so airy as the first method. The Mas-

ter Recipe will make ix waffles. Now with these proportions in mind the housewife need not refer to a recipe but can make any number of waffles desired. If sour milk is used take only one teaspoon of baking powder and add ¼ teaspoon baking soda to neutralize the acidity of the milk. If the milk is quite thick it may be necessary to use a little more than one cup in order to get the batter thin enough.

When eggs are scarce 1 egg only can be used for two cupfuls of milk flour, etc; in that case ¼ cupful more milk should used. Cooked rice or other leftover cereal may be added to this batter to give variety. In that case use ¼ cupful of the cooked cereal, and ¼ cupful of flour instead of the full cup of flour given in the foundation formula.

TO BAKE GRIDDLE CAKES

A soapstone griddle gives the best results. It should never be greased. When new it may be a little difficult but never grease it or you will always have to. An aluminum griddle is the same. A little patience when these griddles are new will be amply rewarded in the absence of smoke and much better cakes. An iron griddle must be greased but very lightly.

Place the griddle over the heat while you are mixing the batter. It should be very hot. If the fat is used rub it on with paper or use a piece of salt pork on the end of a fork. Either of these methods will eliminate excess fat which will gradually burn and cause much smoke. Make small griddle cakes for they are easier to turn and bake. Bake until top is puffed up and full of holes and the edges cooked. Turn and cook on other side. Never turn griddle cakes but once or they will be heavy and tough.

MASTER RECIPE

- 2 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1½ cups milk
- 1 tablespoon sugar
- 1 tablespoon melted shortening.

WAFFLES

Use the master recipe, making these changes: Beat eggs separately. Add the milk to the beaten yolks, combine with sifted flour and baking powder; beat with egg beater until smooth, then add 1 tablespoonful of melted butter. Beat this into the batter, then remove egg beater and carefully fold in the stiffly beaten egg whites. A thin waffle batter will make a very crisp waffle. If you wish that type use 2 cupfuls of milk.

The waffle iron should be well heated, then greased on both sides unless you are using an electric

iron which needs no greasing. This amount will make 8 waffles.

POPOVERS

It is a far cry from griddle cakes to popovers. Yet these are made from the griddle cake Master Recipe with very few changes.

Use only 1 cup of flour, 1 cup milk, 2 eggs, ½ teaspoon salt and 1 teaspoon melted butter. Put flour and milk in a bowl and beat until smooth, add 1 egg unbeaten and beat 1 minute; add another egg and beat again, then add melted butter. While mixing popovers have custard cups or iron muffin pans heating. Grease well just before adding batter. Fill ¾ full and bake in hot oven for 15 minutes, then reduce heat and bake 30 minutes longer. If popovers are not thoroughly baked they will not be dry and hollow and will fall after being removed from the oven.

If you are interested in those Master Recipes, Mrs. DeGraf will be glad to send you her free book "80 Food Delights From 8 Master Recipes." A request to Mrs. Belle DeGraf, Director, Home Service Bureau, Sperry Flour Co., San Francisco, Calif., will bring it to you.

Lafayette

A Halloween party for Katherine Cattle was given at the home of her grandparents, J. F. Scott and wife, last Saturday afternoon. The dining room was tastefully decorated with Jack-o-lanterns and as the guests arrived these were lighted. Eleven children were present and thoroughly enjoyed the party.

The third and fourth grade pupils and their teacher, Miss Elizabeth Snyder, were kindly entertained with a Halloween party at the home Lee Herring and wife Saturday evening. Games were played and radio music enjoyed. Walter Upshaw and wife assisted with the entertaining.

Seth N. Harret of Carlton, was in town Saturday on business. He sold his property here recently.

Rev. G. L. Lovell of Salem, will occupy the pulpit at the Evangelical Church Sunday November 8.

Mrs. Harold Aten is enjoying a visit from her mother, Mrs. Morbeck of Sherwood.

Mrs. Clem McCutcheon is reported as being on the sick list.

W. C. Jones has recovered from his sickness and has returned to Lafayette.

Ray Williams of Carlton was a Sunday visitor in Lafayette. His new Chevrolet car was hopelessly wrecked in an accident Sunday.

George Wise and family motored to Portland and spent Sunday in the Rose City.

Herbert Handville who is a tourist from Newark, New Jersey, made a short visit at the home of W. W. Lunger.

Mrs. Adam Dell and her grandson Weldon Lindroff, have gone to Red Bluff, California.

Mrs. S. D. Nelson journeyed to Portland last Saturday. She was accompanied by her sister, Mrs. J. F. Ridenour, of Newberg.

Milo Blough and wife and Ed Eryan and wife went to Portland Saturday to attend the funeral of a relative.

Margaret Brooks gave a Halloween party for a number of small girls Friday evening. A bonfire on a moonlight October night, roasted weinies and marshmallows made their joy complete. Even the witches envied them.

Clarence Snyder has built a garage for E. Z. Perkins.

Horror of Horrors

She was charming and she knew it. What's more, she knew that the whole car full of north-bound passengers knew it, too. She reveled in their admiring glances although assuming an air of modest unconcern.

Decidedly well groomed she was, from head to foot. Her coat-suit was trim in every detail and modish to perfection. About her there was that air of conscious perfection characteristic of those who are confident of their grooming.

There was nicety in every detail save one. When she arose to leave the car with that languid, graceful air of hers, the whole car saw the flaw. Had she observed it her cheeks would probably have blushed brick red with mortification. Just where her silken-clad ankle entered the black satia slipper, there was—a hole.—Columbus Dispatch.

Made Sure Her Third Husband Was Worthy

Temperament, background, family, are bogies of the imagination, and success or failure in marriage depend on just two things—a man and a woman.

Why was I not afraid to attempt a third marriage? I had every cause to be suspicious, not only of men but of my own judgment of them. But I believe there is only one permanent happiness—the happiness which emanates from an institution that has been the basis of our social system. Yet I was in no hurry to wed when I finally did meet the man who was destined to be my third husband.

I decided to know much more of this man than I had of the two others when I married them. For two years I saw him under varying conditions. I saw him when he was happy and when he was angry; when he was making money and when he wasn't. I saw him when he was well and when he was ill. Most important of all, I was present, watching, when he and my small daughter first laid eyes on one another. After two years of these personal viewings I knew that my prayers had been answered. My husband is an Irishman, a temperamental Irishman, — Avery Strakosch, in Hears's International-Cosmopolitan.

First Known Envelope Is in British Museum

The first envelope of which there is any knowledge inclosed a letter sent May 16, 1696, by Sir William Turnbull to Sir James Oglivie. The epistle dealt with English affairs of state, and, with its covering, is carefully preserved in the British museum.

At that period, and long afterward, it was the general custom to fold letters and seal them with wafers of wax. As a matter of fact, it is still fashionable to use sealing wax on the flaps of envelopes. Many people now living can remember the time when the old method of sealing was still in use.

A reference to a "letter with an envelope" is found in a poem written by Dean Swift in 1720.

Tree Centuries Old

In northern Utah, beside the Logan Canyon highway, is to be seen what is believed to be the oldest juniper tree in the world. Scientists state that the tree is not less than 3,000 years old. Its diameter, breast high, is seven feet six inches and the height is 42 feet. Only a few hundred years ago the tree was growing as rapidly as at any time during its life. A section of the heartwood shows that 200 years were required for the first two inches of thickness, indicating that the tree's struggle for existence was made under adverse conditions. Later the tree was growing at the rate of two inches every 60 years, a remarkable fact, considering its location and age. The forest service has erected a sign near the tree giving the interesting facts about the veteran.

Measuring Sleep

Persons differ very greatly in their mode of slumber. Some awaken at the slightest noise, while others are only aroused with difficulty. These differences have been carefully classified by scientists. When scientists speak of how "fast" a person sleeps they mean how deep is his sleep. Not only is it possible to measure sleep, but there are different means of doing so. One method is by dropping a steel ball. The ball is dropped at increasing distances—four, six, eight, ten, twelve inches, and so on—until the sleeper becomes conscious of the sound and awakens. In this way scientists can find out how "deep" was his sleep. Another method is to touch the sleeper with an electric wire, noting the intensity of the current used.

Out of the Past

Our kind correspondent, H. P. F., sends us a lengthy contribution of clipped anecdotes and jokes from a scrapbook compiled in 1840. We have room for but two:

A beautiful woman said to a general officer. "How is it, having obtained so much glory, you should still seek for more?" "Ah, madame," he replied, "how is it that you who have so much beauty should still put on rouge?"

"Tom, tell me the greatest lie, now, you ever told in your life and I'll give you a glass of cider."

"Me? I never told a lie."

"Boy, draw the cider."—Boston Transcript.

Scotland Forever

Jean entered a butcher's shop in a little town in Scotland and demanded to see a sheep's head.

"Is it English?" she asked when one was shown her.

"No, lass, it's Scotch," replied the butcher.

"Then it'll no do," said Jean. "Mistress is English and she said I was to be sure and bring English meat."

"Here, Jock!" said the butcher, tossing the sheep's head over to his assistant, "take the brains out of that, will you?"—Vancouver Province.

Two Optimists

Two bikers passing a motorist on the road: "How far is it to Rochester?"

"Seventy miles," he replied.

"Not so bad," laughed the optimists, "only about thirty-five miles apiece."—Transportation News.

S. P. Railway Co.

TIME TABLE

Effective Sept. 7.

Trains will arrive as follows:

To Portland	
No. 355	5:53 A. M.
No. 354	8:37 A. M.
No. 358	11:18 " "
No. 352	2:40 P. M.
No. 360	6:32 " "
From Portland	
No. 351	9:33 A. M.
No. 357	11:10 " "
No. 359	2:40 P. M.
No. 353	6:00 " "
No. 355	7:13 " "

Special, Sunday only 8:05 p. m.

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