

McCormick Music Co.

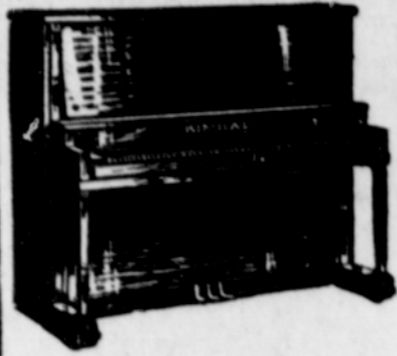
Money Saving
Xmas Club

You can buy new PIANOS 25 per cent off of National Prices

You can buy VICTROLAS and GRAFONOLAS 50 to 65 per cent off National Prices

\$5.00 will set aside your Xmas Radio set
Choice of 5 different makes

You can get easy terms. We deliver in your home
Used pianos \$100 to \$295
Used cabinet phonographs as low as \$20.00



NEW GENUINE KIMBALL PIANOS
from \$420.00 to \$2800.00

Represented By
Ballard's Jewelry Store, Dayton, Ore.

McCormick Music Co., 187 Broadway
Portland, Oregon.

BUY PRESENTS HERE

The Merry Christmas Time

Will Soon Be With Us Again

Make it a season of joy and gladness for the loved ones.

Make it last throughout the year by giving presents that will give pleasure, comfort and happiness long after Christmas is forgotten.

We can supply such presents at prices to suit the times.

E. Demaray's Hardware

U. of O., Eugene, Dec. 17—(Special)—The varsity basketball team will leave on two weeks barnstorming tour through California during the Christmas holidays at the end of the term which is December 18, according to an announcement by Coach Billy Reinhart. The team will return January 4, after playing eight games.

Contests have been definitely scheduled with University of California, Southern Branch, Los Angeles Athletic club, San Jose State Teachers College, Redlands University, and Loyola College of Los Angeles. Tentative games with St. Marys, St. Ignatius and the Olympic club of San Francisco have been arranged.

The team will witness the east-west football game at Pasadena on New Years day.

The six lettermen, Westergren, Jost, Okergerg, Hobson, Gunther and Gillenwaters, are certain to make the trip, but the rest of the squad has not been selected yet.

The stiff competition afforded by these games is believed to be just what the squad needs. Rough spots have developed in early practice, and team work is the aim of Reinhart in order to make Ore-

gon a factor in the championship race.

Early Europeans

The ancient name of France and Belgium was Gallia, and the Romans called the people generally Galli, for which the English equivalents are Gaul and Gauls. The Gauls were a Celtic people, who came originally from central Asia and at a very early time invaded Europe, settling finally in what are now France and Belgium. Their degraded paganism was known as Druidism.

On Cleaning Day

If you want to clean phonograph records never use a damp cloth. Take a soft cloth and rub on it a little vaseline and use this to wipe off the discs on either side. Be sure that it is well rubbed off. This cleans them without doing any possible harm, and is said to improve the tone of old records.

Worthy of High Honor

Sir Joshua Reynolds was the first president of the Royal academy, London. He was chosen in 1768. Sir Joshua, probably the best portrait painter of England, was a friend of Dr. Samuel Johnson, the literary dictator of his time, and of the poet, Oliver Goldsmith.

The Other Half

The stall-fed philosopher takes exception to the old idea that "one-half the people do not know how the other half lives." He has it on good authority that "one-half of the people make a good living by working the other half."—Logansport Pharos-Tribune.

Tuberculosis kills producers—chiefly men and women—between the ages of 16 and 45. Help fight it by buying Christmas Seals.

Tuberculosis costs the United States in economic waste alone, \$500,000,000 annually. Decrease this terrifying figure by buying Christmas seals.

Buying Christmas Seals is a big humanitarian work that confronts Oregonians from now until Christmas.

One of the few things a penny will buy—a Christmas seal.

Your purchase of Christmas Seals will be an investment in health for the State of Oregon and will hasten victory over tuberculosis.

The Christmas Seal Sale is a nation-wide campaign to provide funds to combat tuberculosis, and carry on a constructive health work.

Two and one-half years have been added to the average life expectation of every individual by the decline in the tuberculosis death rate.

The Christmas Seal is conducted by your local Public Health Association for the benefit of your own community.

WHAT PRICE HEALTH



VALUE of health may not be reckoned in dollars and cents. Two thousand years ago there was perhaps some excuse for the gastronome, but today there is none. The way to health lies in a balanced diet. Hippocrates, the father of medicine, figured along the same lines back 450 B. C. He expressed the belief that the science of medicine had its beginning in the efforts of men and women to find better and smoother diets.

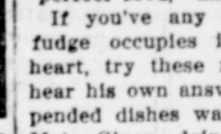
Diet in the home today is becoming a matter of premier consideration. Women are taking cognizance of those important food elements known as vitamins. They have learned, also, the benefit to the human body of such minerals as iron, calcium and phosphorus.

This knowledge has resulted in the housewife planning her menus with an eye open to dietary values, which is the big reason why milk has assumed such a large place in the menu of the American family. Milk contains every structural element for body building. It is an almost perfect food. Despite the best refrigeration facilities, milk will keep sweet only a short time. Millions of American housewives have solved this big problem by using evaporated milk, which is simply fresh cow's milk sterilized in cans to achieve keeping qualities and with sixty per cent of the water removed.

Evaporated milk is not the same as condensed milk, although many persons confuse the two. The condensed product is a combination of milk and sugar cane in a two-fifth cane sugar and three-fifth milk proportion. Evaporated milk has nothing but water taken from it and nothing at all added. Sugar is the preservative used in manufacturing the condensed product, while heat only is the preservative for evaporated milk. For this reason the evaporated product may be used in any way in which market milk is used.

Fudge Making Finds Favor With Co-Eds

Fudge may be classed with pie as a typical American dish. It has a place in every young man's heart and every girl's category of accomplishments. Co-eds swear by fudge and "fudge shiners" in sorority parlors are the very latest wrinkle in collegiate circles. There's a big wallop in a platter of fudge, the co-eds explain, because it's one of the greatest sources of energy, containing both milk, the "perfect food," and sugar. If you've any doubt of the place fudge occupies in the young male heart, try these recipes on him and hear his own answer. Each of the appended dishes was prepared by Miss Meta Given, doing research work in the home economics department of the University of Chicago, and they are the result of much experimentation.



Meta H. Given.

Chocolate Fudge.

2 cups sugar
1/2 cup evaporated milk
1/2 cup water
1 tbs. corn sirup

2 squares chocolate
Few grains of salt
1 tbs. butter
1/2 tps. vanilla

Shave the chocolate so that it will melt more easily. Add the sugar, salt, milk, water and corn sirup. Cook, stirring until chocolate and sugar are melted, and then only occasionally to prevent burning, until the soft ball stage is reached, or a temperature of 234 degrees Fahrenheit. Remove from fire and add the butter. Cool until almost lukewarm, 110 degrees, add flavoring and beat vigorously until when a little is dropped from the spoon it will hold its shape. Pour into oiled tins and mark in squares.

Cocoanut Candy.

1 1/2 cups sugar
1/2 cup evaporated milk
1/2 cup water

1 tps. butter
1-3 cup shredded cocoanut
1/2 tps. vanilla

Put butter into granite saucepan; when melted, add sugar, milk and water, and stir until sugar is dissolved. Heat to boiling, and cook to the soft ball stage. Remove from fire, add cocoanut and vanilla, cool to 110 degrees Fahrenheit and beat until creamy and mixture begins to sugar slightly around edge of pan. Pour into buttered pan and when cool mark in squares.

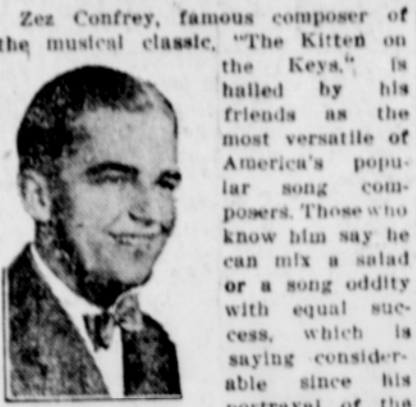
Peanoche.

2 cups brown or maple sugar
1/2 cup evaporated milk
1/2 cup water

1 tps. butter
1 tps. vanilla
2 cups chopped nuts

Boil sugar, milk and water to the soft ball stage. Remove from the fire; add butter, flavoring and nuts. Cool to 110 degrees Fahrenheit, then beat until creamy and thickened; pour into a greased tin and when firm cut.

ZeZ Confrey Mixes Salads and Songs



ZeZ Confrey.

ZeZ Confrey, famous composer of the musical classic, "The Kitten on the Keys," is hailed by his friends as the most versatile of America's popular song composers. Those who know him say he can mix a salad or a song oddity with equal success, which is saying considerable since his portrayal of the delightful pranks of a certain young feline frisking over the ivories has been recognized as the model of American syncopation.

But Mr. Confrey has other "tricks" in his repertoire, his acquaintances declare. Country bred, he is a judge of horse flesh, and also knows a good cigar.

The simple life is Mr. Confrey's idea of happiness. Every so often Manhattan gets too crowded for him and he boards a train for the country and the companionship of a certain murmuring brook. Inevitably he comes back with one of the merry tunes for which he is noted.

A bachelor, ZeZ keeps open house for his friends. If he invites a few of the boys over for a midnight supper, he does the cooking himself. Invitations to his lively little dinners are sought after. There are two dishes to which Mr. Confrey is partial. So are his friends. His recipes for the two follow:

Royal Eggs With Mushroom Sauce.
12 eggs
Salt
Pepper
1/2 pound mushrooms
1 room
1 slice pimento
2 tbs. butter
12 slices toast

1 1/2 cup evaporated milk diluted with 1/2 cup meat stock
1 1/2 cup meat stock (This may be prepared from bouillon cubes)
2 tbs. flour
Parley

Saute the mushrooms in two tbs. butter, taking care not to burn; make a white sauce of two tbs. butter, flour, evaporated milk and meat stock. Cook five minutes. Add the cooked mushrooms and chopped pimento. Break eggs and drop into hot fat, being careful to keep egg in a globular mass. Just as soon as they are golden brown lift out and drain. Place an egg on each piece of toast. Allow two pieces for each serving. Pour over all the mushroom sauce and garnish with parsley.

Pineapple-Cheese Salad.
10 slices pineapple
1 cup cream
1/2 cup chopped nuts
2 tbs. evaporated milk

Crisp lettuce leaves
1 tbs. pineapple juice
1 tps. sugar
Green and red mangoes
Creamy salad dressing

Combine the cheese, nuts, evaporated milk, pineapple juice and sugar, and blend into a smooth mass. Cut pineapple circles in half. Spread cheese mixture on a slice of pineapple and press the other half circle of pineapple on top of cheese as one would a slice of bread in making a sandwich. Cut diamonds or triangles from green and red mangoes and press into the edge of the cheese mixture between the pineapple. Lay two of the prepared pieces of pineapple on a crisp lettuce leaf. Serve with creamy salad dressing. This serves five.

Khedive's Ex-Chef Gives Cooking Tip

Great chefs are born, not made. Rarely if ever do they rise to the heights in their profession by dint of perseverance. In Europe and the East a chef with the true gastronomic instinct is treasured jealously. He expects and obtains the treatment of an ambassador. His dishes are the pride of his master, to be boasted of to friends in the cafes and bazaars.

Such a chef is Haroutoun Gedojian, sometime chef to the family royal of the khedive of Egypt, now the owner of a bizarre gold coast restaurant in Chicago. In his forty-three years as a chef extraordinaire, Haroutoun's word has been law in the cuisines of three Egyptian princes and one princess, the mother of the khedive. When Lord Kitchener was sirdar of Egypt, before the trouble in the Sudan, Haroutoun cooked for him.

One of Kitchener's favorite dishes, according to Haroutoun, was schisch-kabb, a dish made from milk-fed baby lamb. Prince Jamiel, another of his masters, was particularly fond of dried cream and honey, a preparation which is one of Haroutoun's zealously guarded secrets. Prince Sand Pasha was a keen admirer of a confection Haroutoun makes entirely out of flour, butter and nuts.

In many of his admirable dishes, Haroutoun uses evaporated milk, which is simply fresh cow's milk sterilized in cans and with sixty per cent of the water removed. Because of a homogenizing process through which evaporated milk is put, the fat globules in the milk are broken up into microscopic particles and distributed throughout the milk, where they remain in homogeneous suspension.

This breaking of the fat globules gives a distinct buttery flavor to every drop of the evaporated product, a flavor which ordinary market milk does not have. Haroutoun says he uses evaporated milk in preference to market milk in the preparation of all sorts of baked dishes, as well as in cooking.



H. Gedojian.

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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Dayton, Oregon

Tillamook—Gules Crook—Wilson

River highway route survey under way.

Salem—Lake Labish growers have already shipped 300 cars of celery.

Salem hatcheries will export more than 1,000,000 chickens this spring.

Albany—Now Willamette bridge on Pacific Highway opened to traffic.

Beaverton—This district now has more than 1000 acres of English walnuts.

War department appropriates \$1,367,300 to Oregon rivers and harbors for 1926

Christmas Seals are insurance against tuberculosis.