

From page one:

Where has all the sugar gone?

time.

"There's no apparent shortage, but there's only one brand of sugar left at the warehouse right now," he added. "We're looking for it to go up."

Christenson quoted his price on a five pound bag of sugar as \$2.48. That was Friday. The same day, it was \$2.53 at Sharon's Pantry, and \$2.67 at Hoodland AG. A year ago, a five pound sack sold for under a dollar, usually about 89 cents.

"The price has been moving once or twice a week," remarked Al Moore, owner of Mt. Hood Sentry. "We're selling a lot, but no more than usual. People always buy in large amounts here. We've been able to get all the sugar we need."

He may not be having any problems, but he is more complacent than other local grocers. Some feel that this game of "musical prices" could get out of hand.

"I know I'm selling out of sugar quite quickly," reflected Gale Meier, owner of Sharon's Pantry, Sandy. "I'm having some problems getting enough."

He hasn't noticed any real hoarding though, and doesn't think limiting is necessary.

"The most I've sold at one time is two ten pound bags," he added. "We don't

have limits—right not it's first come, first serve."

Up at Hoodland AG, manager Garret Hartke is quicker to put a label on the increased buying.

"A lot of people seem to be hoarding sugar," he declared. "We may have to limit it; it depends on the availability. The warehouse is almost wiped out."

"So far we haven't had many problems, but that's not to say we might not!"

Restaurants in the area haven't had major problems, other than the price of sugar. Neither of the two contacted by the Post had any pilferage, such as Portland restaurants have reported.

"We don't have any packets on the table," said Helen Jadny, waitress at T.J.'s Restaurant. "One sugar bowl disappeared, but that happens once in a while anyway."

"We tried buying pies to avoid buying sugar, but I don't think that's going to work out," she continued. "Of course the price is ridiculous!"

Opal Woodcock, owner of Opal's cafe agreed on that score, and hadn't been bothered with pilferage either.

"There has been no stealing so far," she remarked. "We decided not to fill the

sugar bowls so full."

She hasn't cut down on baking, or raised the prices on her pies, but has a new twist on price raising.

"We raised our price on coffee—people use so much sugar in it," she exclaimed.

The fountain at Sandy Rexall Drugs hasn't had any sticky fingered customers either. Whether that is due to the large pour-spout containers or the innate honesty of Sandy area people is anybody's guess.

"They haven't stolen any yet," confirmed Jessie Anderson, who works at the drug store fountain. For her own personal use, she buys the white stuff ten pounds at a time.

"I cry about that a lot," she said. "How are other consumers coping? Two of them at least, are cutting down."

"We don't use much," advised Barbara Sullivan, Sandy, housewife and part time secretary. "The kids eat their pre-sugared cereals, and I don't bake much."

Baking seemed to be the first sacrifice in the sugar crisis.

"I just quit baking," laughed Dee Logerwell, Sandy housewife and part time clerk.

"Well," she amended, "I just don't bake

things with lots of sugar."

A pair of consumers, Bonnie and Art Caba, Wemme, have given up on sugar entirely. The Cabas decided that there's more than one way to sweeten their coffee.

Their substitute is honey, which they have proved is cheaper at the source, namely a hollow tree. Their investment? Zero (unless you want to count the \$10 for treatment for Caba's bee stings).

"We got two five gallon buckets of honey from the tree," related Mrs. Caba. "It's black, and you've got to boil it then strain it and strain it (and strain it some more) until it's gold."

They netted three gallons for their trouble. That amount would retail for around \$30. So even with the bee sting treatment, they came out ahead.

"Besides, we had a good time," Mrs. Caba added.

If you don't want to climb a honey tree, what can you do about the sugar prices? Above all, don't panic.

Sugar production is not far enough below consumption to cause a real shortage.

As Jack Elmer says, "If you don't need it, it's dumb to buy it! The price may go down."



JESSIE ANDERSON shows off pilferage proof sugar container at drugstore fountain.

(Post Photo)

Rosettes answer to sugar squeeze

You can't have Christmas without cookies.

But mothers are looking for a cookie that appeals to the sweet tooth but doesn't require a second mortgage worth of sugar.

Creative cooks with tight budgets are finding their salvation in rosettes.

The Scandinavian cookies, long popular with both East County kids and cooks, require only one to three teaspoons of sugar for the batter, which makes literally dozens. If you're really feeling flush they can be dusted with powdered sugar after cooking.

Carolyn Spielman, chairman of St. Luke's Episcopal Church's bazaar bake sale and art show, said rosettes are one of the most popular items at the sale.

Carolyn demonstrated the fine art of rosette making to help promote the combination arts and crafts display and sale, which will be Saturday, Nov. 23, from 9:30 a.m. to 5 p.m.

"This is an inexpensive cookie to make," Carolyn smiled as she dipped the rosette iron into hot grease. "I really splurged on this batch—I used three teaspoons of sugar."

Rosettes

1 cup milk
1 cup flour
1 to 3 teaspoons sugar
1 egg
½ teaspoon salt

Beat all ingredients together with an egg beater. Batter will be thin and smooth.

The easy part over, here's where the demonstration

comes in handy.

The cookies are deep-fat fried in vegetable oil which has been heated to 365 degrees.

Carolyn attaches the wooden handle to the rosette iron, which comes in butterfly, snowflake or heart patterns. (The irons are available at stores like Zim's Country Store or Cloudfree and Sun.)

The iron is preheated in the hot fat for a few seconds and drained then dipped into the batter. It makes a sizzling sound.

The batter-covered iron is dipped into the hot fat and cooked until lightly browned. Removed from the grease, the cookie will drop from the iron onto a paper towel.

"Sometimes you have to give

it a little help with a fork or knife," Carolyn smiled as a hot cookie dropped onto the platter.

Another St. Luke's member, Deanna Glidewell stood by to dust the cookies with powdered sugar.

"These cookies are really good with ice cream," Deanna sighed.

Some people also fill the cookies with a cream cheese mixture.

Rosettes will be made all day of the sale with several electric fondue pots kept busy.

"We'll sell them singly or by the dozen," Carolyn said.

"Teenagers really enjoy making them," Deanna added, "and do a lot of the cooking the day of the sale."



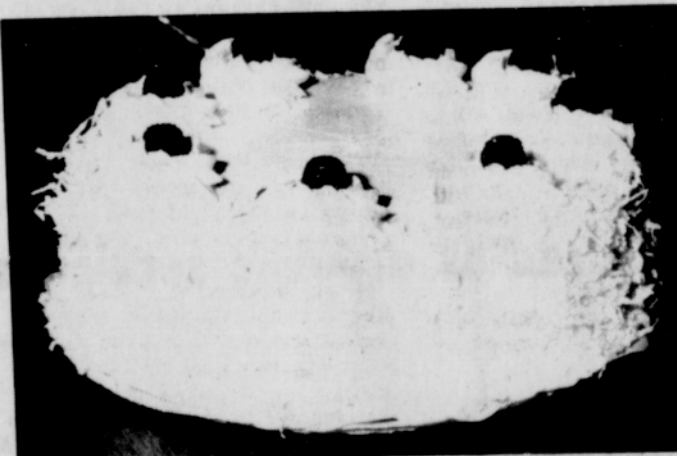
CAROLYN SPIELMAN demonstrates the fine art of making rosettes, which will be demonstrated and sold at St. Luke's Episcopal Church bazaar, bake sale and arts and crafts show Saturday. When batter has been mixed, she dips rosette iron into batter . . .



. . . then into hot oil which has been heated to 365 degrees . . .

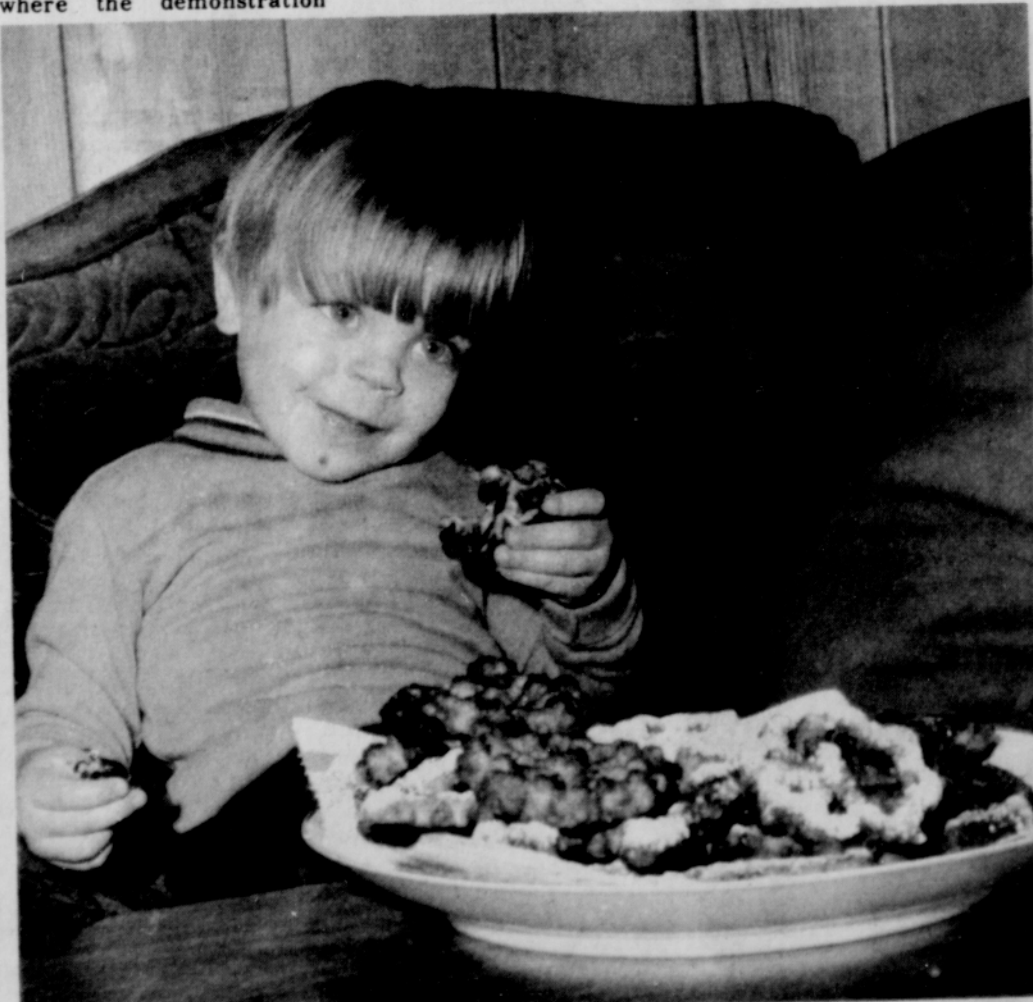


. . . When cookie is lightly browned she removes from grease and drops from the rosette iron with the help of a fork, if needed. The cookies can then be dusted with powdered sugar or served with ice cream.



TEMPTING TORTE used up lots of the baker's sugar supply. Goodies like this may be on their way out if sugar prices continue to rise.

(Post Photo)

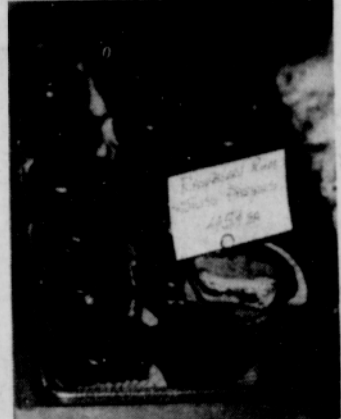


JEFFREY SPIELMAN, 2½, is one of the biggest fans of the rosettes which will be

featured at St. Luke's Episcopal bake sale and arts and crafts show.



BARBARA SULLIVAN



SUGAR PRICE spiral may leave these bakery shelves empty soon.



DEE LOGERWELL



SCRUMPTIOUS LOOKING happy birthday cake required lots of sugar, and therefore, may be a thing of the past soon.

If sugar prices continue to rise, neither homemaker nor baker will be able to afford to bake cakes.

(Post Photo)

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