



POWERS THIRD AND YAMHILL ★ POWERS ★ USE YOUR CREDIT POWERS

Let Your Christmas Gift This Year Be a

ROOM-SIZE RUG

The rug can make or spoil a room. Therefore be very careful in choosing rugs that harmonize in color and design with the style of your home and the other furnishings. Powers has a wide choice of rugs that will add to the attractiveness of any home.

Velvet Carpet
\$1.95 Yd.

Unusually good color combinations in 35 different patterns. If you are fond of rich-looking effects, here is your opportunity.

9x12 Tapestry
Brussels Rugs
\$22.85

For a simple, practical floor covering that will stand wear, we recommend these ever-popular rugs.

9x12 Seamless
Velvet Rugs
\$45.85

Handsome rugs in excellent patterns that are worth much more than the price asked. Superior values.



Use Your Credit

Santa's Advice to Mothers and Fathers This Year Is: "Buy Toys Early"

Happy-hearted children, how they will enjoy the toys that fill this department. There is something for every child's taste, from paper dolls for the quiet little girl to drum and mouth-organ for the budding musician.

PLENTY OF WAGONS AND WHEEL TOYS.

Santa's Specials This Week

Child's Chairs to match at **50c, 75c, 85c**
Child's Rockers to match at **59c, 85c and \$1.00**
Child's Wheelbarrow.....**69c**
Child's Tables in white, red and ivory at **\$1.70, \$2.10, \$2.38**

BRING THE KIDDIES TO SEE TOYLAND TOMORROW

LET THIS BE A HOME-FURNISHING CHRISTMAS!
There are plenty of beautiful and useful home gifts at Powers'. Buy them on credit. No interest charged on gifts.

Use Your Credit We Charge No Interest

Overstuffed Davenport
A Splendid Quality at **\$89.50**
A Very Special Price.

Great, comfortable, luxurious pieces with spring seat and back. Will be a real decorative feature in your living-room.

Your Choice of Two Kinds of Tapestry Covering

Let's Have Music in the Home This Christmas—Buy a Victrola

One of the delights of a Victrola is that anyone can play it, and on a moment's notice you can entertain company or have an impromptu dance. It has a valuable educational influence, too.

A Full Stock of Victor Records, Too

Beautiful Cedar Chests

Every woman longs for a Cedar Chest if she hasn't one already. They are so useful to keep the last season's garments safe from dust and moth.

PRICED VERY MODERATELY

Your Credit Is Good

This Beautiful Ivory or Walnut Finish Bedroom Suite—\$147.75

This dainty Queen Anne Period Suite is an ideal Christmas gift suggestion. It comes in two beautiful finishes—the popular and exquisitely lovely ivory enamel and the much-admired walnut. Priced separately as follows:

Bed, **\$34.75** Chiffonier with Mirror, **\$37.50**
Dressing Table, **\$36.75** Dresser, **\$38.75**

Beautiful Metal and Mahogany Floor and Table Lamps

A softly-glowing lamp is a beautiful thing in itself, and, like a fireplace, forms a center for the family. There are some lovely lamps in this collection. Fine for gift pieces.

All Kinds of Lamps and Silk Shades

Any Man Will Appreciate This Lazy, Comfortable Adjusto Chair at \$26.90

This reclining chair spells comfort in every line. Just fits the curves of a tired body. The back is adjustable at several angles. Frame selected oak, upholstered in Spanish leatherette.

All Kinds of Easy Chairs at All Prices at Powers'

YOUR LIBERTY BONDS ACCEPTED IN PAYMENT OF MERCHANDISE

Any Woman Would Appreciate This Tea Wagon \$15.80

In walnut and mahogany finish. A dainty piece of furniture that will save the house-mother many steps. A good suggestion for Christmas.

This \$20 Opal Wood Heating Stove—Special \$18.45

This Heavy Steel Stove with cast top, bottom, sides and lining. Very handsomely nicked. A very good stove for home use. You will save money by buying a stove like this. It will give better heat and save fuel. Very specially priced at **\$18.45**.

You Can Buy Any Heater at Powers' on Terms of \$1.00 a Week
ALL VARIETIES OF HEATING STOVES

POWERS

USE YOUR CREDIT

THIRD AND YAMHILL

PREPARATION OF MUSHROOMS FOR EATING PURPOSES TOLD

Earth-Stained Base of Stem Should Be Cut Off, and Hairy Coating Scraped With Knife—All Plants Decaying by Means of Inky Fluid Safely Eaten.

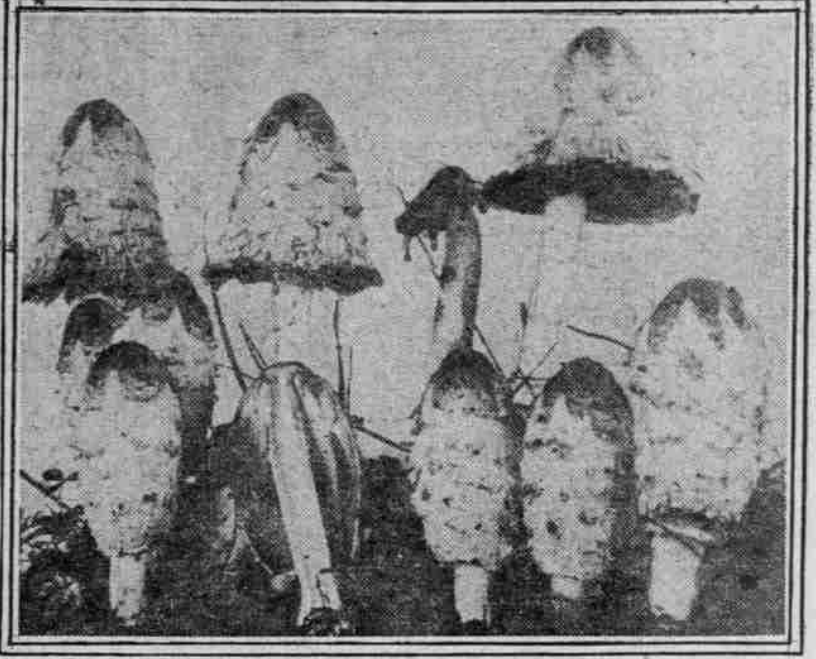


Figure 1.—Shaggy Mane, *Coprinus Comatus*



Figure 2.—Shaggy Mane in Various Stages of Disintegration.



Figure 3.—Inky Cap, *Coprinus Atromentarius*.

BY ALBERT B. SWEETSER, University of Oregon, Eugene, Nov. 22.—(Special)—There is a little group of edible fungi having the peculiarity of disintegrating in the form of drops of black ink. Any mushroom, therefore, which fits this description and disappears, not simply by turning black, but in distinct drops of ink, may be eaten with safety.

Figure 1 illustrates one of the most interesting and attractive forms now coming in abundance, in lawns which have been filled with river loam, or the river bottoms themselves. It is known as the Shaggy Mane (*Coprinus Comatus*). At first it has the appearance of eggs, with rough shells, and in the grass. At length the stem elongates and raises the cap above the ground, and usually a ring separates from the cap and hangs loosely on the stem. The cap never opens up, as is usual in the most of the toadstools, but as it gets old, little inky drops drift away from the margin of the cap, which finally entirely disappears in this manner. The stem is hollow and like a pipe. In Figure 1 we see the plants of various ages, the hollow stem, the separation of the ring and the beginning of the disintegration. Figure 2 shows advanced stages of disintegration, the stems being the last to disappear.

It has been pointed out that it is impossible to confuse this with any other form, and if it is gathered before the gills begin to blacken it is a delicate good eating and satisfying addition to any bill of fare. What is also especially enjoyable is its freedom from insect inhabitants. It may be eaten, stem and all, and is prepared by cutting off the earth-stained base of the stem, washing carefully and scraping with a blunt knife the hairy coating from the cap. It may then be cooked in any of the delightful ways known to the lovers of mushrooms.

Figure 3 is another of these inky caps which, although smaller, becomes conspicuous because of numbers. It is very commonly found growing around trees or old stumps, and is also very good eating. No common name has been given to it, but scientifically it is known as *Coprinus atramentarius*.

By way of summary, then, all forms decaying by means of an inky fluid may be safely eaten.

amount of honey, and just enough carefully made caramel to give a golden brown tint, proved very popular last year, and so did the "imitation maple" syrup made with molasses.

It's a good plan to have the commercial glucose put direct into a large jar so that it is not necessary to have to empty out of another container.

MEDA, Or., Nov. 10.—Dear Miss Tingle: Will you publish in The Sunday Oregonian the recipe for sugar-cured hams and bacon which you gave in October or early in November, and which I used up long ago? I made it up again, but I lost the recipe when we moved. If you cannot publish it again, could you give me the date of the paper and tell me where I could get it? MRS. G. S. D.

I think the following is the recipe you mean. If your sugar allowance will not permit the use of the full amount of sugar given below you could substitute 2 pounds golden syrup for 1 1/4 pounds of the sugar without much difference in the result.

Plain salt pork, cured in brine, may be made as follows: Use the side-meat, and for 100 pounds meat allow 10 pounds salt and 2 ounces saltpeter dissolved in four gallons boiling water. Pack the meat into a clean hardwood barrel or large, heavy stone crock. Pour in the brine after cooling. Use a weighted board to keep the meat under the pickle and keep in this way until wanted for use.

Sugar-cured hams and bacon: Rub each piece with salt and let it drain over night, then pack into a barrel, putting the hams and heavy meat at the bottom and filling up with bacon strips. For 100 pounds of meat allow eight pounds of salt, two pounds of sugar and two ounces saltpeter. Dissolve this in four gallons boiling water, cool and pour over the meat. Bacon strips should remain in the brine from four to six weeks or hams or shoulders six to eight weeks before smoking. After smoking, dust with pepper, wrap in paper and place in boxes of cotton cloth washed outside with a mixture of whitewash and glue.

SALEM, Or., Nov. 10.—Please send me recipe for making mushroom catsup. MRS. T. C. D.

I am sorry to disappoint you, but it is never possible for me to send recipes or to make personal replies, though I am always glad to answer questions in this column.

Several mushroom catsup recipes have been given recently, but here is another one that I hope will suit you. Mushroom catsup—Be sure that your mushrooms are of the best quality and perfectly fresh. Wash thoroughly, trim off the earthy ends of the stems and break or chop up the mushrooms. For catsup, it is usually not necessary to peel them, unless you cannot get them clean by washing alone. Many makers use the choicer mushrooms for canning or drying, and make catsup of the broken ones, together with the stems, skins and trimmings of the choicer ones. This is all right as long as the material used is fresh and clean, but wormy or stale mushrooms should always be discarded, though some people seem to think that "anything will do for catsup."

For five pounds broken or chopped mushrooms allow four ounces salt and let stand 12 to 48 hours, according to the weather and your convenience. Wash and drain through a cloth. For every quart of mushroom liquor obtained in this way, add one ounce bruised stem ginger, 1/2 nutmeg, one teaspoonful horseradish, one-half ounce whole cloves, one-half ounce allspice, one tablespoon peppercorns and two finely chopped onions, one clove garlic, one blade of mace, and one cup vinegar. Cook the mushroom liquor gently with the spices (these may be varied to suit personal taste) for two hours, strain, add the vinegar and seal at once. Soaked dried mushrooms may also be used for catsup.

The residues left after straining may, if desired, be boiled up again with a little vinegar and caramel, strained and bottled for immediate use in small quantities to add color and flavor to brown soups or brown sauces.

If a "hot" catsup is liked a small amount of cayenne may be added just before bottling. Some makers add three or four tablespoons Chinese soy to each quart of mushroom ketchup.

The following recipe was received recently by Mayor Baker and sent for comment in this column:

Mayor Baker: I am going to suggest a plan which only you have the right to put across. You have heard and read much about cottage cheese and to lots of it. After one or two tries I have found that my suggestion is to bottle skim milk as they do fresh milk and label it. I am sure people would buy it. I have a plan which I know is good for cake making, puddings, custards and, in fact, everything skimmed milk is cooking. I am suggesting this plan to waste nothing. It would do good to write a piece for the papers—they would print what they wanted of it. I would be willing to make a cent a quart of a quart for skimmed milk myself. At the present price of fresh milk, a cent a quart is for cooking. I have a son in the Marines and am very anxious to help.

You are quite right about the value of skimmed milk, and I think you will have no difficulty in obtaining it from the dairies at a moderate price if you make inquiries for it. I have known skimmed milk to sell in Portland as low as 15 cents a gallon when whole milk was selling at 15 cents a quart, but I am not sure if this is the price at present. Skimmed milk is one of the best and most inexpensive sources of protein or body-building food, and if it is used freely in cooking very little meat is necessary in the diet. Skimmed milk, however, will not take the place of whole milk for children. Whole milk is absolutely necessary for the proper growth and development of children and fresh whole milk should be the last food to be cut down on when economy is necessary.

Even at present or even higher prices whole milk is a less costly food than meat and a much more important one. The increase in use of both whole and skim milk should be encouraged in every way, both from the point of view of personal and of National health and economy.

I do not agree with you, however, in regard to cottage cheese. It can be used in so many ways that it is possible to serve it often, without getting tired of it. If you are a good cook and know something of how to plan well-balanced meals, moreover, cottage cheese is so easily made that it offers an excellent way of using up extra skim milk that is not needed for cooking.

Frequently it is more economical to buy a gallon of skim milk or buttermilk rather than a smaller quantity, and after using as much as possible in cooking, the rest can be converted into cottage cheese for future use.

There is an excellent bulletin on cottage cheese dishes published by the United States Department of Agriculture, full of suggestions for using cottage cheese to cut down meat and egg bills without sacrificing health or the attractiveness of your table.

This bulletin gives not only suggestive menus in which cold uncooked cottage cheese can be used either alone or in combination with fruit, nuts, cereals, vegetables or salads, but also recipes for its use in soups, sauces, scalloped dishes, omelets, sautés, "toasts," croquettes, salad dressings, sandwiches, pies and puddings—all good to eat, inexpensive and nutritious. You can see (Continued on Page 6.)

LUCCA WALL FAMOUS RELIC

Ancient Thoroughfare on Feudal Fortification Renamed.

LUCCA, Italy.—An ancient thoroughfare which for 400 years has encircled this city on top of the Lucca wall has been officially renamed as "Boulevard President Wilson," in recognition of American aid extended to Italy in the war. The boulevard is so wide that 12 horses can be driven abreast on it. The fortification beneath it was built when Lucca was the capital of a feudal

MANY MORE AIDES NEEDED

Reconstruction Work Calls for an Army of Women.

Every woman whom Reed College recommends on conclusion of the course for reconstruction aides, which will begin December 1 and continue four months, will be needed by the Government, according to information received from the Surgeon-General. Statistics received by the college show that official casualty lists have run beyond 200,000. Assuming that only half of the cases need the services of reconstruction aides and that half of this number would recover within three months, there would still be need of 5000 reconstruction aides in this country and in France. There are not at present 1000 trained women available in the whole country.

The urgency of the need is shown by the fact that 128 Reed College women have been accepted by the Surgeon-General. Fifty-six of these already have been ordered overseas.