

MONTANA STAGING SUGAR CAMPAIGN

Arguments There Much Like Those Used in Acreage Campaign Here

Ray James Elvin, formerly pastor of the First Congregational church of the capital city, and Salem booster, who went from this city to Sidney, Montana, where he helped in getting a beet sugar factory, and who is now pastor of the First Congregational church of Helena, Montana, sends to the Statesman a clipping from last week's issue of the Richland County Chief, Sidney, Montana, in whose territory a campaign is being carried on for a larger sugar beet acreage for the factory there; the factory being owned and operated by the Holly Sugar corporation, with headquarters at Colorado Springs, Colorado.

Good Arguments
A correspondent of the paper quoted uses the following arguments:

ELSINORE One Night Only Monday, Dec. 20

Only Stop Between Portland and San Francisco

MANHATTAN GRAND OPERA CO. of New York

Famous Japanese Soprano TAMAKI MIURA

In "Madam Butterfly"

Andreas Pavley and Pavley Oukrainsky Russian Ballet

Orchestra of 25 Company of 80

Prices \$3.30, \$2.75, \$2.20, \$1.65 and \$1.10 inc. tax

MAIL ORDERS NOW With Self-addressed Stamped Envelope Sale at Box Office Starts December 16

At the Theaters Today

The Elsinore — Fanchon and Marco Stage Spectacle, "Red Robin," with a cast of 20 artists and Gloria Swanson and Eugene O'Brien, "Fine Manners."

Oregon — Dorothy Gish in "Nell Gwyn" by Marjorie Bowen.

Grand — Almes Semple McPherson in "Almes Semple McPherson Kidnapping Story" and "Sweet Daddies" with Charlie Murray, George Sidney, Vera Grodon.

Capitol — Pantages vaudeville.

Bligh — Bob Custer "The Dude Cowboy."

ments in favor of a larger acreage:

"There is no question but what sugar beets are going to become more and more important in this valley. A permanent system of farming requires a cash crop like beets that one can depend on year after year—something you know before hand you are going to be able to market at a certain price and that in case the basic price warrants it the grower will be duly compensated. In fact get his share of the benefits. Most losses are guarded against and absorbed by the company. When the prices go up the growers are benefited along with the factory. When the cash prices go down the factory has to stand most of the losses.

"Looking over the yields produced by the different growers this and previous years, it is apparent that livestock and beets must go together. Take the case of Sam Hardy, Fairview, who produced almost 20 tons per acre. Mr. Hardy goes in for feeding livestock. It shows in the size of the crop produced. Again note that in the territory adjacent to the pulp silos bigger yields are found than where pulp has not been used. This goes to show that the feeding of livestock and the growing of beets go together. Then if you notice the thrifty look of the stock feeding on beet tops. The value of the beet tops in conservatively placed at \$4 to \$10 per acre. Where a person is feeding milk cows it is worth twice that without any exaggeration. Horses allowed to roam in the beet fields and pick up the tops put on flesh rapidly and so do steers, old cows and thin sheep."

Nash Furniture Co. takes the lead with low prices on chairs, rockers, tables, wood and steel beds, springs, mattresses. Saves you 25%. 219 N. Com'l

There's a good reason for our seats being fresh! They're fresh because we keep them fresh. We can't handle old meats. Buy at Ant & Spauler Market and be safe.

Oregon Pioneer Passes Away at Newport Home

Al Cannon, Civil war veteran and Oregon pioneer, died at his home in Newport, Oregon, early last Saturday morning; his death occurred within 24 hours of that of his brother, John T. Cannon, who passed away in Silverton Friday morning. A. L. Cannon was born in Scott county, Iowa, December 6, 1846. When less than 16 he ran away from home enlisting in Co. K, 28th Iowa regiment serving under Sheridan for three years. He was invalided home, being wounded in the battle of Cedar Creek where Sheridan made his memorable ride.

Coming to Oregon in 1871, Mr. Cannon settled in Wallawa county. Later he moved on a farm at Turner, where he lived until a few years ago. Retiring from active life he moved to Newport where he resided until his death. He is survived by his wife Mrs. Lilly Cannon, two sons, George, of Joseph, Oregon, and Charles, of Clarkston, Wash., a daughter, Mrs. Stella Patterson of Baker, Oregon, and several grand children. There is also one surviving brother, C. H. Cannon of this city.

The funeral was held Monday afternoon in Newport.

At Shipley's the ladies of Salem have satisfied themselves that they can get the finest fall and winter frocks, coats and dresses ever shown in this city.

H. T. Love, the jeweler, 335 State St. High quality jewelry, silverware and diamonds. The gold standard of values. Once a buyer always a customer.

Poultry Specialist Speaks in Salem Friday Afternoon

Prof. H. E. Crosby, poultry extension specialist at the Oregon Agricultural college, will address a meeting of poultrymen of Marion and Polk counties in the Salem chamber of commerce building Friday afternoon commencing at 1:50 o'clock. Professor Crosby is well known to the poultrymen of this district and he is recognized as an authority on all poultry subjects and problems. His lectures and addresses are always interesting and instructive.

All poultrymen and those interested in poultry or poultry farming, should attend this meeting Friday afternoon.

The Midget Meat Market never fails to give you the finest meats and fish. There is but one place in Salem to get the finest fish. The Midget Market has it for you.

Rosedale
Lucile Bingenheimer has been on the sick list for a few days. Geo. Johnson has rented his ranch for next year and the ten-

ant, who is from Salem, has been moving on to it this week.
Mr. and Mrs. W. E. Way spent the week end of December 5, visiting friends in Portland.
Rev. H. Porter and wife have been attending the Friends' ministerial conference in Portland the past week.
Albert Cammack returned to Turner Monday to work for his uncle, C. A. Bear.
Mr. and Mrs. Willard Campbell and daughters spent the week-end in Portland.
The S. S. Christmas program will be given at the church Sunday evening. Everybody is invited.

C. F. Breithaupt, florist and decorator, 512 State. Phone 380. Flowers, bulbs, floral designs for all occasions. Pioneer and leader in Salem.

Buy at Director's and save. \$20 men's all wool suits \$9.95 in Director's Downstairs Store. \$2.50 slicker pants \$1.59; \$2.50 slicker coats \$1.59; 60c toe rubbers 10c.

New sweaters! A large shipment just in. New patterns, new shades in the popular pullover and coat styles. Scotch Woolen Mills.

VISITORS REPORTED IN SALEM

Dick Patterson of Waconda was a visitor in this city Monday.
C. C. Russell of Clear Lake stopped in this city Monday.
Among the visitors in Salem on Monday was Ed Jacobs of Sublimity.
Mr. and Mrs. Norris Hunt of Shaw spent Monday in this city.
Mr. and Mrs. George Glover of Sublimity were Salem visitors on Monday.
Otto Zimmerman of Mehama was in this city Sunday.
L. C. Johnson of Mill City was a week-end visitor here.
R. A. Tremayne of Monmouth was among the visitors in this city Sunday.
Mr. and Mrs. W. W. Trigg of Grants Pass were in this city Sunday.
Dennis Lovelace of Newport was a visitor in this city Monday.
Jasper Goodenow of Rickreall spent the week-end in this city.
Winifred Gamble, who is attending Reed college, spent the week-end with her mother.
Mrs. O. E. Lindley of Scio was a visitor in this city Monday.
Jed Nelson and John Nelson spent Monday night in this city. They are residents of Seaside.
Mrs. M. Griffith of Sheridan

arrived in this city Monday evening.
L. Kane of Corvallis is in Salem this morning.
Mr. and Mrs. Ray Wanser of Klamath Falls were Salem visitors on Monday.
Clayton L. Long of Corvallis is a local visitor.
E. O. Stout of Eugene visited this city Monday night.
A. C. Allen of Medford spent Monday night in this city.
Among the out of town visitors in this city today is F. E. Sumner of Eugene.

NEW INCORPORATIONS

Two Linn county communities filed articles of incorporation for community clubs with the state corporation department here Monday as follows:
Harmony Community association, Harmony, Linn county; capital \$100; F. M. Parsons, W. M. Powell and Elmer E. Propst.
Lacomb Cooperative Community club, Lacomb, Linn county; \$2000; Orland Zeek, H. D. Smith, John Wirth, R. W. Nolan and W. L. Burton.

VISITING AT SILVERTON

SILVERTON, Ore., Dec. 15.—(Special)—William Hjorth and his two daughters, Miss Dora and Miss Lulu and his son Clarence, arrived at Silverton Friday for a visit at the home of Mr. Hjorth's sister, Mrs. M. J. Madsen. The party will remain until after the holidays.
The Hjorths left their home in Wisconsin in October. For the past month they have been visiting in California.

Special as long as they last—body powder and bath salts only 89c. regular 75c each. These make wonderful Christmas presents. Crown Drug, 382 State.

MISS JEANETTE BEYER of the Statesman Free Cooking School

Chooses

Our Ideal—THE BEST ONLY Our Method—CO OPERATION

BUTTER CUP

PASTEURIZED

BUTTER

Capital City Co-operative Creamery
SALEM, ORE.

TO USE IN PREPARING ALL HER MENUS
As Butter is one of the main ingredients in good cooking it is a great honor to have Miss Beyer choose Butter Cup in preference to all others.

AT YOUR GROCERS

NOW PLAYING

DOROTHY GISH

in "Nell Gwyn"

A PARAMOUNT PICTURE

OREGON

How I make good pies every time

For a medium size pie I use 2 1/2 cups flour, 3/4 cup Crisco, 1 teaspoon salt. To measure 3/4 of a cup of Crisco I take a measuring cup, put in 3/4 cup of cold water, then add enough Crisco to bring the water to the top of the cup, pour it off and I have an exact 3/4 cup of Crisco. Then I cut the Crisco into the flour with two knives, criss-cross fashion. (If I used my fingers the heat from them would soften the Crisco and blend it with the flour too closely to make a flaky crust.) As the Crisco is cut into small particles each one becomes covered with flour, and when enough cold water is added (4 to 6 tablespoons) the dough will then be composed of these small particles, which when rolled become layers of flour and Crisco. Then if baking is started in a very hot oven to set mixture before the Crisco has time to melt, the result will be a tender, flaky pastry.

Be careful about water
Have the water cold and use only enough to make a paste which will easily clear the bowl and is soft enough so it will not break at the edges when rolled. It is easier to tell when you have just the right amount of water if you use your fingers to mix it. Now take half the dough, dust the board with flour, using as little as possible, and roll the pastry very lightly from the center outward, each motion of the rolling pin ending in the air, not on the board. It should be about an eighth of an inch thick. Fold it over one-half, lay over a Criscoed plate, fold back over the plate, smooth into shape with the fingers and trim the edges.

To keep the juice in
Take a strip of plain cloth about three inches wide, wet it in cold water and put around the edge of the plate, letting one half lie on top of the edge of the pie crust and the other half just under the pie plate. Have the strip long enough so that the ends will lap over each other two or three inches. For very juicy fillings, make a little funnel of paper or take pieces of macaroni and stick into two or three of the slits you have made. The juices will bubble up into these and return to the pie as it cools.
When pie is partly cool remove cloth and funnels.
When juices run out they will burn on the bottom of the oven, causing a smudge which is likely to add a smoky taste to the pie and leaving the oven hard to clean.



Chocolate Meringue Pie
Make the pastry with Crisco and your pie shell will slip off the outside of the plate into the inside without breaking, and be tender and flaky, too.
Cover an inverted pie plate with pastry; turn back the edges to make it firm. Prick well with a fork to prevent bubbles. Bake in a hot oven (450° F.) about 15 minutes. Then fill with Chocolate Cream made as follows:
2 squares from 1/2 lb. 3 egg yolks
1/2 cup corn starch 1 tablespoon vanilla
1 cup milk 1 teaspoon Crisco
Melt chocolate in double boiler. Blend sugar, salt and corn starch. Add milk. Cook until thick, stirring constantly. Add beaten egg yolks, melted chocolate and Crisco. Continue cooking a minute or two. Pour into the baked shell, cover with meringue made by beating the 3 egg whites until stiff and dry, and add 6 tablespoons granulated sugar. Return to slow oven (300° F.) for 15 minutes or until brown. Serve when thoroughly cold. Makes one medium sized pie.

Deep Dish Apple Pie
(a pie without an undercrust)
Serve in dishes they are baked in. Or when they are baked, turn them upside down on plates, cover with sweetened whipped cream, sprinkle with chopped nuts and call them Apple Crow's Nest.
Prepare 3 cups of sliced apples, then mix in 1 cup of sugar, 1/2 teaspoon cinnamon. Divide into 4 or 5 individual baking dishes. Add 1/2 teaspoon salt to each. Dot with bits of Crisco. Cover with the pastry, making slits in the center for steam to escape. Bake in hot oven (450° F.) until pastry starts to brown. Then reduce heat to moderate (350° F.) until apples are done. (About one-half hour.)

Butterscotch Tartlets
Use Crisco in making the pastry for these tartlets and the tender, flaky crust, blended with the delicious filling and fluffy meringue will fairly melt in your mouth.
Take bits of dough about the size of an egg. Roll, cover the bottom of inverted muffin pans which have been greased with Crisco. Prick well with a fork to prevent bubbles. Bake in a hot oven (450° F.) about 15 minutes. When baked, slip shells off, turn pan over and put in a muffin tin. Fill with the following Butterscotch filling:
1 cup brown sugar 1 cup milk
3 tablespoons flour 3 tablespoons water
2 egg yolks 1 teaspoon vanilla
1 teaspoon Crisco 1/4 teaspoon salt
Mix sugar, salt and flour. Add water. Cool until thick, stirring constantly. Just before removing from stove, stir in beaten egg. Add Crisco and vanilla. Cool slightly and fill the tart shells. Cover with a meringue made by beating 2 egg whites stiff and dry; add 2 tablespoons granulated sugar; cover tartlets, return to slow oven (300° F.) for 15 minutes or until brown. This amount will fill 12 tartlets.

An Astonishing Blindfold Test
SEE if this doesn't give you the greatest surprise of your whole cooking experience!
Put a little Crisco on the tip of one spoon. On the tip of another place a little of the fat you are now using; have someone blindfold you, and give you first one, then the other fat to taste.
Now, did you ever imagine there could be such a striking difference in the taste of raw cooking fats? Think what a difference Crisco's sweetness and freshness will make in your own cakes, pies, biscuits and fried foods.

ALL MEASUREMENTS LEVEL
Recipes tested and approved by Good Housekeeping Institute.



CRISCO is used by
Miss Jeanette Beyer
in the Statesman Cooking School held this week at the Grand Theatre

*To test your cooking fat—taste it raw.
Crisco's superiority will astonish you.*

Be sure to see Frigidaire



at the Cooking School

Every woman in Salem and vicinity is cordially invited to attend the Cooking School conducted by The Statesman, on December 14, 15, 16 and 17 at Grand theater. You will see a demonstration of Frigidaire Electric Refrigeration. It will be used in the classes exactly as it is in more than 250,000 homes and places of business in all parts of the country.

Frigidaire is used in the cooking school because culinary experts everywhere demand the convenience, dependability, economy and cleanliness provided by Frigidaire. It eliminates the possible annoyance and inconvenience of outside ice supply. It keeps foods colder, fresher, purer, more wholesome. It

freezes ice cubes and desserts that are a real delight. Frigidaire permits a better kitchen arrangement—makes the preparation of meals much easier—operates without attention at all times—all for an operating cost that is usually less than the cost of ice.

Attend the Cooking School. Note the many ways in which Frigidaire saves time, work and expense. See how it prevents spoilage and waste. You will know—by having seen Frigidaire in actual use—what a real household necessity it is. Then visit the Frigidaire dealer and find out about new low prices and the easy terms of the General Motors deferred payment plan. You'll be surprised to know how easy it is to own Frigidaire.

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Vibbert & Todd, Corner High and Ferry

Frigidaire

PRODUCTS OF GENERAL MOTORS

More than 250,000 users enjoy the satisfaction that only genuine Frigidaire can give