You Will Save By Watching This Issue

The Oregon Statesman

FRIDAY HOUSEHOLD PAGES

The Shopper's Guide

Pages of Buying Interest to Women

The OREGON STATESMAN, Salem, Oregon, Friday Morning, November 22, 1929

SOVIET'S WEEK CALENDAR SEEN

Year Divided Into 72 Periods Instead of 52, Announced

By JAMES A. MILLS
(Associated Press Correspondent)

MOSCOW—(AP)—A new calendar with 72 weeks in the year, six weeks in the month and only five days in each week, has been drawn up here. It is designed to fit the non-stop, round-the-clock, five-day work week recently instituted by Russian industry.

The Academy of Science has gone over the projected calendar and approved it. It has now been referred for further study to the Council of People's Commissaries, which corresponds to the ministerial councils in other countries of Europe.

Saturdays and Sundays are simply done away with in the new calendar. There will be 30 days in each month and each day of the week will always fall upon the same days in each month.

A bit of calculation reveals that this fixed calendar calls for only 360 days in the year. This does not agree with the sun on its course, for Old Sol insists upon taking 365 1-4 days for his annual round, the fraction being enough to bake an extra day every fourth year, calling for February 29 in western calendars and making Leap Year, the delight of spinsters.

A thing like that, however, does not stump the soviet government, accustomed as it is to cutting the Gordian knots of capitalistic civilizations. It simply decreed that these extra five days each year and the added 24 hours of leap years should be celebrated as holidays.

These days are off in a category by themselves. They belong to no one month and are scattered through the calendar.

The day devoted to the memory of Lenin, who is venerated as father of the proletarian revolution, is first on the list. It is fixed to come at the end of January, or rather right after that month. In between January 30 and February 1 Lenin will be revealed for 24 hours but the event will not be allowed to disturb the arrangement making January 30 fall on a Friday and February 1 on Monday, the next official day.

Similarly there will be holidays between May 1 and May 2 and between November 7 and November 8. It is pointed out that this arrangement will always make May 1 the 121st day of the year, which it happens to be in the present calendar.

In Leap Years the extra day will come as usual at the tail end of February, meaning that there will be an extra 24 hours every fourth year between February 30 and March 1.

The scheme works out to make a standard monthly calendar as follows:

Monday	1	6	11	16	21	26
Tuesday	2	7	12	17	22	27
Wednesday	3	8	13	18	23	28
Thursday	4	9	14	19	24	29
Friday	5	10	15	20	25	30

You may call this month what you will. The figures fit any of the 12 divisions in the year.

The five-day work week, already in force, has done away with a general day of rest. A man works five successive days and rests one. Under the present calendar he has no regular day of the week for recreation, but under the new calendar he can tell, by reckoning from his first day of work, just what days he will be off in succeeding weeks each month.

For example, a man who starts on a job on the first day of a new month, would be at rest the following Monday, the second holiday would come on Tuesday of the third week, the others on Wednesday of the fourth week, Thursday of the fifth week and Friday of the sixth week. Then, as the first of the month rolls around he would be starting the same schedule over again.

Similarly a man starting on Friday the 5th, would have holidays regularly on Friday the 10th, Monday the 16th, Tuesday the 22nd, Wednesday the 28th and Thursday the 4th, bringing him back to his Friday starting point.

Back of the whole system is a double desire, to speed up industry and to deal a blow at religion. The general day of rest or Sabbath is regarded as one of the chief mainstays of religion and anything which weakens the hold of faith upon the people is welcomed by the preachers of the communistic creed.

Airlie Ladies to Have Bazaar

AIRLIE, November 21 — The Ladies Aid held their regular meeting Thursday. They decided to hold their bazaar the fourteenth of December. Needle work of all kinds will be for sale.

At six o'clock they will serve dinner consisting of oyster soup, sandwiches, cake, pie, salads and coffee. Every one is invited to attend.

Mr. and Mrs. C. V. Johnson of Salem, daughter Dorthea and son Garth and wife of Portland passed through Airlie Sunday enroute to Corvallis to visit Mr. Johnson's mother. Miss Dorthea is leaving soon for Washington, D. C., where she has employment. The Johnsons formerly were merchants of this place.

COME INTO THE KITCHEN

By ELLA M. LEHR

THANKSGIVING AT HOME!
"Baring his hoary head, the Excellent Elder of Plymouth
Said 'Let us pray!! 'And they prayed
And thanked the Lord and took courage!"

The first Thanksgiving!

We've just reread "The Courtship of Miles Standish"—to catch the spirit of the Thanksgiving, which has crept upon us quite unawares. Yes, the scene has changed the groaning board of yesteryear with several aunts and many cousins, hoary grandpas and meek little grey grand-mammas, and all the children bowing over their plates in thanksgiving—and expectancy, with the buxom housewife superintending the serving of great platters of turkey and cranberries and pumpkin pies, an afternoon around a huge log fire; and the next day—back to the plowing of the old corn field or sewing crude buttons on Johnnie's homespun vest—all these are gone. In these days of galloping taxicabs, lurking Indians in the shape of obsequious head waiters and their pussyfoot attendants, we spend half of the week's pay check for an emaciated bit of dehydrated turkey swathed in pale gravy and dyspeptic dressing, grease-soaked potatoes traveling under French names, and a scrawny slice of plum pudding; and the afternoon in viewing a flat sort of modern play which increases the possibilities of indigestion on the morrow.

Ella Lehr

For the Thanksgiving at home, we offer you these gleanings:

If you follow tradition and serve the conventional turkey and fixin's why not be original in the make-up?"

APPETIZERS

The first course may be a fruit or fish cocktail, or the delicious little appetizers which the French

Soup may follow to give "tone" call "hors-d'oeuvres"—really "appetite whetters." These are found without end in cookbooks and magazines.

SOUP

to the meal. Canned soups save time, but the housekeeper can easily save half the cost and produce an infinite variety by making her own stock. A clear soup always—for a dinner; cream soups are too "filling" and take from the appetite instead of adding to it.

THE MAIN COURSE

Turkey—roasted of course. But did you ever wrap it in paper brushed over with olive oil? (Olive oil stands a high temperature without burning. This does away with the cover of the roasting pan. Place the fowl in the roasting pan with the breast downward, instead of upward. This allows the juices to flow into the breast part, making it nice and moist. Of course the temperature of the oven is most important—450 degrees or a quick oven at first, then after about 25 minutes a moderate oven—350 degrees for 20 minutes to the pound. No basting, no cover in the electric oven. One or the other—preferably a cover, with any other type of fuel.

Naturally—the serving platter should be warm.

In garnishing the fowl have pity on him who carves, and make it simple. Sprigs of fresh parsley, water cress, celery curls, and bright red radishes, cut in fanciful forms, are good.

We can improve upon the historic manufacture of dressing, stuffing or forcemeat interior of the fowl. Soggy masses of bread cemented together with many eggs—makes an indigestible death dealing concoction which as an author suggests "drives men thru dyspepsia to crime." Dry bread crumbs serve as the base, seasonings are of vast importance and vary. A microscopic pinch of garlic salt along with a few nuts and a handful of raisins; sweet herbs and salt pork; parsley and lemon rind; celery; sage and onion; oysters, mushrooms—seasoning's the thing! Mix the crumbs with butter and hot water or a bit of soup stock, stuff lightly in the fowl and he will puff and swell out in pompous pride,—while friend hubby will decide even if you aren't a screen for beauty—your cooking is unexcelled.

Moreover—men like gravy—rich brown gravy with giblets jostling each other about. Have enough of it so they they may drown the mashed potato in it and blot up the overflow with fluffy brown crispy aided biscuits. (This is not an article on etiquette.)

Vegetables—not the starchy variety—except for potatoes—either sweet or white are at your beck and call. A vegetable ring of carrots, onions and peas arranged all on a deep platter in order make a delightful appearance and simplify the serving... Casserole dishes of cabbage or cauliflower au gratin (scalloped with crumbs or cheese) are appropriate.

Sweet potatoes with prunes are different. Parboil sweet potatoes until tender. Remove skins, cut in 1-4 inch slices, dip in melted butter, arrange in baking dish with alternate layers of cooked prunes with pits removed. Pour over all a mixture of ½ or 3-4 cup sugar, 1 teaspoon cinnamon, ½ cup water. Dot with butter. Bake at 350 degrees for 45 minutes or more.

Cranberries may be baked at the same time—1½ hours—350 degrees. Use one quart cranberries, 3 cups of sugar, and 2 cups of water. Put in covered baking dish. They jell beautifully when cold.

A newer way to serve cranberries, which fills two purposes is cranberry salad—given below.

"Cranberry Salad"

Cook one quart of cranberries in three and a half cupfuls of water until the cranberries have popped and the mixture is a rather mushy consistency. Meanwhile soak two tablespoonfuls of granulated gelatin in half a cupful of cold water. Strain the cranberry mixture over it, stir until it is dissolved and let stand until cool. As soon as it is cool add one cupful of chopped nut meats, one cupful of diced canned pineapple and a cupful of halved seeded white grapes. Put into wet molds, either individuals or a large one. Chill overnight before serving on lettuce leaves with mayonnaise or boiled dressing. This makes eight or ten servings.

Forget the relishes redolent of delicatessan stores. Serve pickled peaches, pears, apple butter and home-made jellies. Quince preserves and picalilli would make all dreams of home and mother seem true!

Hot rolls, cheese straws, bread sticks are steps toward the throne of "ideal hostess."

DESSERTS

Save the time honored plum pudding until night and avoid feeling like the overstuffed davenport. Also the mince pie—or you too will have Willie's dream of goblins.

Pumpkin or squash pie are caloric enough, but when seen under a thick roof of whipped cream, or melted cheese the crowning touch of the dinner is found in a deep sigh of satisfaction. Black coffee and fruit confections lends the finishing touches.

• • •

Crown roast of pork, baked ham, young roast pig, chicken pie and wild fowl are worthy substitutes for the regal bird if you want to dispense with turkey. Some folk consider the meal a flat failure without roast goose. Accompaniments vary with the selection of the meat.

But whatever you do—don't spoil the day with an endless round of preparation; early morning stewing and all that. Plan the meal so that the day before finds the salad, rolls and such, all made—in short everything that can possibly be prepared in advance promises a less turbulent morrow.

With the aid of duplicate and triplicate pans much stove space may be saved in cooking vegetables,—may cook along with the roast. Be sure to cover them well, allow very little liquid, as they steam instead of boil. (½ to 2-3 cup of water is plenty) and plan on about twice the time that surface cookery requires. Beware of leafy vegetables, however. This is a delightful time and labor saver, as well as cutting the gas or electric bill.

Here's to your safe and sane Thanksgiving" healthy in the long run and happy for the time being."

Dressing for Turkey"

2 cups dry bread crumbs
½ cup hot water
1-4 cup melted butter
½ teaspoon salt
1-4 teaspoon pepper

Pour hot water over bread, let stand 10 minutes. If it is watery, press out superfluous water. Add other ingredients.

Variation 1.—Add 1 beaten egg or 2 beaten yolks.

Variation 2.—Use hot milk instead of water.

Variation 3.—Instead of butter use 2 slices salt pork or bacon, minced.

Variation 4. Omit salt and pepper, add 1 teaspoon poultry seasoning.

Variation 5.—Add other seasonings to taste (thyme, marjoram, summer savery, minced parsley, minced onion or onion juice.) Hard-cooked egg (or yolks only) chopped is excellent.

Variation 6.—Celery. Add ½ to 3-4 cup minced celery or minced celery leaves and stems.

Variation 7.—Nuts. Add chopped nuts—up to ½ cup.

Variation 8.—Sage and onion. Add 3-4 cup minced onion, and sage to taste (about 2 teaspoons powdered or double that of fresh sage.)

Variation 9.—Raisins. Add ½ to 3-4 cup seeded or seedless raisins, or half raisins, half currants. 1 tart apple, chopped may be added.

We guarantee service if your Statesman fails to arrive by 6:30, phone 500 and a copy will be delivered to you.

Dr. McConnell of Independence was called Sunday evening to see Harold Reeves who is very sick with the flu.

John Cox has treated his Ford to a new top and side curtains.

Mr. and Mrs. Loren Cooper were in Portland Monday.

Miss Winona Finn spent the week end at her home at McCoy.

Miss Barbara Rose and Stanley Daunheur of Balston were visiting in Airlie Sunday.

Glenn Hadley is building a double wall fruit house.

Mrs. Emma Belcher, Mr. and Mrs. William Belcher and children Dannie and Marie of Portland came Sunday evening for a few days visit at the Hadley home.

Mrs. Rex Womer with Mr. and Mrs. C. L. Burbank and daughter Betty of Pedee drove over to the McCoy mill Saturday and visited with Mrs. V. H. Bevins.

Independence Hi Football Team is Honored at Meal

INDEPENDENCE, Nov. 21. — The football squad was entertained at a dinner given by William and Bob Craven at the Presbyterian church Tuesday night at 6:30 o'clock.

In an after-dinner speech Bob stated that the boys deserved the feed for the way they beat Dallas Armistice day. He also said that if they beat them again next year, he would give them another feed.

Mr. Dixon thanked Mr. Craven and Bob on behalf of the team and himself for the interest in the team and the feed. Mr. Robinson and Mr. Parker also attended.

"The Taming of the Shrew," by Shakespeare is being dramatized by the eighth grade at the Independence training school. The children also dramatizing some Chinese plays.

The Soup Kitchen opened this week at the Independence training school. During cold weather this is appreciated by the children who live a distance from school and have to bring their lunch.

BE SURE to include it in today's order
HILLMAN'S Snowflake BUTTER-NUT BREAD
CHERRY CITY BAKING CO.
1029

PHONES 48 and 49 — 155 NO. COM'L. ST.

SIMPSON GROCERY

Pasteurized Creamery BUTTER 2 lbs. 93c
DEL MONTE No. 2½ Size PUMPKIN Per Can 15c 3 Cans 43c
Fancy Seedless RAISINS 4 lb. Bag 28c
America's Most Famous Dessert JELLO Assorted Flavors 3 Pkgs. 19c
Del Monte No. 2½ Size SPINACH Per Can 20c 3 Cans 53c
Fancy New Pack CURRANTS 11-oz. pkg. 2 Pkgs. 39c
Fresh Every Day Whole Wheat or White BREAD 3 1 lb. loaves 23c
Del Monte Golden Bantam CORN Per Can 25c 2 Cans 65c
Fresh New Pack Cooking FIGS 3 lb. bag 41c
Pure Cane Granulated SUGAR 10 lbs. 59c
Best Grade Powdered SUGAR 2 lbs. 16c
S & W Baby Kernel CORN Per Can 20c 3 Cans 55c
S & W Fancy Ripe OLIVES Large Size Fruit 3 Cans 65c

Gold Medal Flour "Kitchen Tested" Barrel Lots (4 sacks) $8.39
No. 10 Sack 59c 24 1-2 lb. Sack $1.29 49 lb. Sack $2.39

Fancy Texas Grapefruit 4 for 29c per dozen 75c
Fancy, Sweet, Juicy ORANGES Medium Size Per Doz. 39c 2 Doz. 59c
Choice Small Size LEMONS Full of Juice Per Doz. 35c 3 Doz. 65c
Fresh Oregon Cranberries 2 Pounds 45c

B-B-B-B-B-B-B-B-B-B-B-B

Busick' in the New Market Building

Busick's, Court Street at Commercial

Thanksgiving Day

The time when we lay aside all else but that which gives us pleasure. A day of feasting, thanksgiving and merriment. For weeks we have been assembling foodstuffs and delicacies for this occasion. Your choice of Meats, Fruits, Candies and Nuts. You will find foods fit for Kings at Busicks. And in unlimited quantities.

(Put your tag on that turkey now)

Sweet Potatoes 6 lbs. 29c
ORANGES Sweet Valincias Large size, per Doz. 49c Medium Size 43c Family Size, 2 Doz. 89c
Texas Grape Fruit Heavy fruit, thin skinned 3 for 29c
Grape Fruit Large Arizonas 3 for 23c
APPLES Large Rome Beauties Per Box $1.19
SPITZENBERGS Per box $1.23
WALNUTS 2 lbs. 35c
BRAZIL NUTS 2 lbs. 35c
SQUASH For Baking Hubbards, Golden Delicious and Bananas 2c lb.
UMECCO MARGARINE 3 for 44c
Canned Milk LIBBY MILK OREGON MILK 3 for 25c
GINGER SNAPS 2 lbs. 25c

Turkey Chickens Ducks Geese Pork Beef Mutton Veal

Frozen Fresh Fruits Our Big New Pack is ready. Strawberries Logans Red Raspberries Montmorency Pie Cherries In Sanitary Cartons

Celery Hearts, Lettuce, Cauliflower, Radishes, Tomatoes, Gr. Onions, Squash, Brussel Sprouts, Cranberries, Pumpkins, Spinach, Oranges, Bananas, Grape Fruit, Apples, Dates, Figs,

Grapes, Walnuts, Almonds, Brazil Nuts, Peanuts,

Fruit Cakes, Pies and Pastries Large, Delicious Loaves of Bread

A nice assortment of Candies, in fact everything your heart desires.

The preparation should start early for this occasion to insure you the choicest of foods.

Livingston Golden Bantam CORN 2 for 35c
Shilling Coffee 1 lb. Tin 49c
Busick's Mellow Blend COFFEE 3 lbs. $1.00
SHREDDED WHEAT 3 for 33c
RICE KRISPIES 3 for 33c
Delmonte Catsup Large Bottles 2 for 35c
Netted Gem Potatoes 100 lb. bag $2.59

B-B-B-B-B-B-B-B-B-B-B-B