

TURNER SCHOOL IS GRATEFUL FOR AID

TURNER, Dec. 12.—Members of the school board, who are C. A. Bear, U. E. Denyer and A. E. Edwards, wish to thank the men who responded to their call for volunteer work on the improvement of the gymnasium.

The big room was receded, rewired, and windows put in first class shape with new wire netting placed on the inside and board protectors on the outside.

Some of the helpers gave four days of their time and the school board about a week. It was all done in a spirit of cooperation for the good of the school and all patrons will appreciate the work done.

The work was finished Wednesday. Hot lunches were served each noon in the "gym" dining room.

Monmouth Farm Group Planning Fire Protection

MONMOUTH, Dec. 12.—A meeting of farmers, city council members and members of the Monmouth fire department was held Tuesday night in the city hall to discuss fire protection for farmers living within a radius of five miles of town.

Mayor Morlan explained that the city has taken the initiative about responding to fire alarms on farms adjacent to town, and so helpful has the chemical squad proved on several recent occasions that it seemed desirable to propose to nearby farmers a plan by which they might better avail themselves of such co-operative fire protection. An additional chemical truck would be needed as water is insufficient on most farms for fire fighting purposes.

Geo. M. Stokes and E. A. Taylor, deputy state fire marshals from Salem, were present and led the discussion.

Stayton P. T. A. Hears C. A. Lyon

STAYTON, Dec. 12.—The regular P. T. A. meeting was largely attended for it was at the time that the losing team on the membership drive entertain the winning team.

Chester A. Lyon, of Portland, made the principal address of the evening. Refreshments, games and stunts were enjoyed, the meeting lasting until a late hour.

3 Squares



Have you found the little cans of fruit that retail for 10 cents? They are of excellent quality fruit and just enough for a desert for two. Also you have a wide selection of varieties and can select the combination you like best for your fruit salad, without having to buy in such large quantities.

The fish markets are showing red snappers today at 15 cents per pound. The white meat of this deep sea fish is excellent, especially when baked and served with lemon or tomato sauce. Good salmon is also shown but it is slightly higher in price than it was a few weeks ago. It retails at 25 cents per pound.

California lettuce is of better quality than a week ago although the Imperial Valley crop is not yet in. This is expected to be much better in quality than that now on the market. The present price averages from seven to 10 cents per head.

Don't you get tired of preparing food to cook, peeling vegetables for example? Then why not serve squash in its natural setting, that is on the half shell. The large Hubbard and banana varieties retail at 3 cents per pound and are at their best at this season of the year.

When the seeds are removed sprinkle generously with sugar and bake until tender. Just before removing from the oven dot the inside with butter. Serve the squash in the shell, dipping the pulp with a spoon. The sugar and butter make a delicious syrup, which adds a great deal to the flavor of the vegetable.

The small Danish squashes may be baked with a strip of bacon over the half shell and have a piquant flavor all their own.

Sweet potatoes are better in quality and are selling at about 6 cents per pound.

Local celery is still obtainable but is not quite so good at the end of the season as it was earlier.

Oregon apples are very good and the price is low for this season of the year. Baked, in salads or as fresh fruit they have many possibilities.

The careful housewife watches the weekend specials which most retail stores feature. On canned

goods, breakfast foods and staples of all kinds good bargains are obtainable.

CLEAR LAKE HOLDS SERVICE SERIES

CLEAR LAKE, Dec. 12.—The weekend and all day Sunday meetings at Clear Lake church, which were conducted by students and faculty members of the Portland Bible Institute were very well attended.

Miss Marie Harold, who has been spending the last four months in and about Los Angeles is leaving for Palo Alto on Tuesday, Dec. 19, where she will visit relatives. She expects to reach home before Christmas. While in Los Angeles she had the pleasure of visiting at the home of Miss Margaret Braun, who formerly taught at Clear Lake, but who for the past four years has been teaching in Los Angeles.

Stayton Reports Various Items

STAYTON, December 12.—Dr. and Mrs. C. H. Brewer entertained at dinner on Sunday Mr. and Mrs. Dave John, Mr. and Mrs. J. F. Potter and Mr. and Mrs. J. W. Mayo.

Mrs. D. Q. Barry and Mrs. A. Brooker, who were injured in an auto accident Monday near Woodburn, are still in the Stayton hospital. Mrs. Barry is suffering from a broken collar bone and Mrs. Brooker from back injuries.

Dr. Brewer operated upon Mrs. Chas. Cramer and Jack Reister at Salem Monday.

Funeral services for Mrs. C. W. Dort were held at the Christian church on Thursday and interment was in the Weisner cemetery near Kingston. Mrs. Dort was the mother of Mrs. George Sunder and passed away suddenly at San Diego, where she had gone to visit another daughter.

Trinity Dorcas Society Elects

SILVERTON, December 12.—Mrs. M. G. Gunderson was elected president of Trinity Dorcas society at the annual business meeting held Tuesday night when Mrs. Samuel Torvold and Miss Doris Moseng were hostesses.

Other officers elected were vice-president, Mrs. Henry Storlie; secretary, Miss Lillian Block; assistant secretary, Gladys Dahlen; treasurer, Mrs. Arthur Gotten-

COME INTO THE KITCHEN

By ELLA M. LEHR

Christmas Cakes

Merry Christmas with never a clean dish in the house, dripping egg beaters, flour from floor to nose of a crabby young cook, and a bubbling uncertain creation in the battered rusty old oven! Is it any wonder the spicy flavors of our Grandmother's Cake remain only a memory?

One of these nice rainy mornings when the mist is on the hills and a gay little breeze made clean by a pattering rain, rustles gladly around the house when Fried Husband won't be home to lunch and garrulous Mrs. Next-door-Neighbor is visiting her step-cousin in Milwaukee—slip into a starched crisp apron, unearth the family cookbook, and go to it. A song in your cake is better than soda, although we don't advise omitting the latter when it's invited to the cake-making. (Only for goodness sake—and that of your cake—treat soda as if it were gold and use not a speck over. You will have a yellow bitter mass which is fit only for those with murderous intentions. Did you ever make a—

Prince of Wales Cake? (A worthy tribute to the charming young man.)

Cream one-half a cup shortening and work into it one cup of brown sugar until the sugar is dissolved and the mixture is velvety smooth. Add, gradually two tablespoons of dark molasses, working this in thoroughly, and then beat in the unbeaten yolks of three eggs. Sift into two cups of flour one teaspoon of ground cloves, 1 teaspoon soda, 1 1/2 teaspoon salt and one tablespoon of cinnamon. Add 1/2 cup sour milk by degrees, to the creamed butter, egg yolks, and sugar alternately, with the sifted flour and spice—adding a little of the flour first, and using the milk only when the batter becomes too stiff. Along with the last of the dry ingredients add one cup of chopped, stoned raisins, or a mixture of raisins and currants. The fruits may be omitted at your pleasure. Pour in a deep pan, well greased and

floured, with oiled paper at the bottom. Make at 350 degrees (moderate oven) for 45 minutes.

While cooking, prepare the second part of this cake as follows: Cream one-half cup shortening, and add one cup of granulated sugar. Sift, together two cups of pastry flour, 1-8 teaspoon salt and 3 teaspoons baking powder; Add this to the first mixture alternately, with one-half a cup of sweet milk, and lastly add 1/2 teaspoon vanilla and fold in the very stiffly beaten whites of the three eggs. When the first part of the cake has baked for three quarters of an hour, pour the second part over it, and continue baking until this is done. The cake may be covered with any desired frosting, although a plain butter frosting is the best.

Butter Frosting
Butter frosting is about the only thing we do "by guess". We

take a small amount of liquid—perhaps 3-8 of a cup of milk, cream, maple syrup, coffee, fruit juice or even water, and melt in it a lump of butter, size depending upon how extravagant we feel! This we pour slowly into a bowl of powdered sugar, add any flavoring you desire, and beat it until fluffy. Spread on cold cake. This is easily used in a pastry tube, also.

Coffee Spice Cake
(A "Boarding-House Lady" of college-days used to bake this in two one-pound loaf bread pans. She used to make up a good supply and they "kept" well—until we found them! It's a bit indelicate but worth a bit of head-work.)

Cream 2 cups sugar with 1 cup fat. Add 2 or three eggs and beat well, spices and vanilla to flavor, a few raisins and nuts if you have them, flour, and 1/2 cup of coffee (left from breakfast) 1/2 teaspoon soda and two teaspoons baking powder, using enough flour to make ordinary cake batter (about 3 cups). Bake in moderate oven—(350 degrees) for 35 minutes or more, depending upon size of pan used. Needs no frosting unless you've

spoiled the masculine portion of the house.

Here is a two-in-one centerpiece for the holiday table—

First-Tree Cake

Cream until fluffy
3-4 cup shortening
1 1/2 cups sugar—Add
1/2 teaspoon almond
1/2 teaspoon lemon extract
Then sift together 3 cups pastry flour, 3 teaspoons baking powder, 1-8 teaspoon salt.

Add alternately with 1 cup sweet milk or water.
Lastly fold in the stiffly beaten whites of 5 eggs. Bake in two layer cake pans—one to be an inch larger in diameter than the other, using the larger one for the bottom layer (375 degrees for 20 minutes).

Frosting for Fir-Tree Cake

Use between layers and to cover top and sides of cake any good white boiled frosting. Have ready ten Christmas trees, fashioned from citron with a free cutter; place "trees on ridge" and against the second layer. Decorate the top of the cake with holly berry candies and sprinkle the entire icing with shredded coconut.

Cake Baking Hints
1. We use good ingredients,

time, accuracy and patience if we expect a good product. "You can't make an omelette out of a bad egg."

2. We prefer pastry flour. Use 2 tablespoons less to the cup if bread flour is used. (Also use your good common sense—because flours vary.)

3. Level measurements—always. Don't be a good step-mother and add "extras".

4. 375 degrees for 20 to 30 minutes is the best temperature for layer cakes, 350 degrees for 35 minutes to one hour for sheet and loaf cakes.

Incidentally—we make the above white cake for a birthday cake—two ten inch layers (2-3 of the recipe, using 3 egg whites, makes 2 good 8-inch layers.) then we put it together with a Lord Baltimore filling, and swatched the whole thing in a fluffy white cloud of boiled frosting, outlining a large block letter on top with a bit of butter frosting tinted with maraschino cherry juice. Little candles of the same color in white and pink (alternate) candle holders all around the outside edge portrayed the age, but the proof of the pudding was—Thanks! The same to you!

Busick's
in the new
Market
Bldg.



Busick's
Court St.
At Com'l.

Busick's Stores are full to capacity of exception- food values this week- end. There's plenty for all.

Pure Lard
No. 5 Pail

65c

No. 10 Pail
\$1.25

DUNBAR
Shrimp

2 cans 35c

Deviled Meat

Small Tins

6 for 23c

UMECCO
Margarine

3 lbs. 44c

BREAD

Whole Wheat, White, Bran,
Graham, French, Rye or milk
loaves.

3 for 25c

ONIONS

Fancies

25 lb. Bags

49c

Netted Gem

POTATOES

100 lb. Bags

\$2.59

Sweet

ORANGES

Family Size

2 doz. 49c

Crystal White

SOAP

12 bars 48c

COFFEE

M. J. B.

Lb. 48c

Hills Red Can

Lb. 48c

Golden West

Lb. 48c

Maxwell House

Lb. 45c

APPLES

Choose your favorite
apple: Starks, Delic-
ious, King, Staymen
Winesaps, Willow
Twig, Rome Beauties,
Black Twig or Spitz-
enbergs.

Hubbard or Banana

SQUASH

Fine Bakers

Per lb. 2c

Corn Flakes

5 for 39c

Bulk Dates

Fancy Quality

2 lbs. 25c

Libby

MILK

Tall Cans

3 for 25c

OREGON

MILK

Tall Cans

3 for 25c

CANDIES

Our supply of Christ-
mas candies is begin-
ning to arrive daily.
Last year it took tons
of candy. This year we
expect to sell much
more. Look at our dis-
play.

Cream Oats

9 lb. bag 45c

Heinz Food Sale at all three stores this week

It's a Merry Christmas for the Whole Family

when you buy an

APEX Radio

We will demonstrate this radio against any set and let you
be the judge.

Priced from

\$110 Up



Beautiful Waffle Iron

A high grade beautifully finished Waf-
fle Iron like this makes an ideal gift for
the whole family. Priced at only

\$6.50

Many Gifts

Our stock is full of use-
ful gifts and they are
priced right. If you want
things that endure, make
the Hardware store your
Shopping center.

Make the Kiddies Healthy and Happy

Just think of a full
ball bearing velocipede
like this for \$11.00.
Make the kiddies
healthy and happy—
it's a good investment.



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