

CONTEST OPEN TO EVERYBODY

Ad Club Issues Request to All Christmas Decorators in City

A general invitation for all home-owners who are planning outdoor Christmas decorations and who are not entered in the contest feature to list their names with the committee in charge was issued yesterday by the Salem Advertising club, sponsors of the lighting contest.

Many persons have been discovered this year who are decorating their homes, but who do not care to compete for the prizes either for personal reasons or modestly. It is the desire of the club that all decorated homes in the city should be listed in order that the most effective route may be selected for the public to view the brilliant lighting displays.

These non-competitive entries should be mailed to post office box 160, Salem, Ore.

Among those who have notified the club that they were decorating their homes but desired to withdraw from the prize competition is Mrs. R. P. Boise, 619 Court street, whose display tied with that of Mrs. Dan J. Fry, Sr., last year for the city-wide sweepstakes award.

Judging of the displays in the contest will be done Sunday night and it is requested that all lights be in place by that time and that they be kept up during the entire holiday season.

Among the new entries for the contest received yesterday were:

Elizabeth L. Scott, 1860 South High street.

Ralph Purvine, 655 University street.

Mrs. L. A. Scheelar, 275 Hood street.

Mary T. Schoettle, 626 North Winter street.

Mrs. Herbert Optland, 909 Market street.

Mrs. H. J. Bean, 917 Court street.

Arthur L. Mason, 942 North Summer street.

Earl R. Adams, service station, High and Chemeketa street.

Mrs. Thomas M. Bare, 185 North Fourteenth street.

Tinkham Gilbert, 750 South High street.

AMITY HAS FESTIVE STREET DISPLAY

AMITY, Dec. 19 — The Amity Commercial club has placed a large Christmas tree in the center of Main street. The tree is decorated with blue, red and green electric lights.

Small trees may be seen on the curbs and a real Christmas spirit is displayed in all of the various business houses.

Nevada residents have contributed 1,000 books to start a prison library.

Why They Prefer Hillman's Butter-Nut Snowflake Bread... PRIZE WINNERS!

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Judges:
Miss Merle McKelvey
Miss Ada Ross
Miss Savilla Phelps

Cherry City Baking Co.
Salem, Oregon

COME INTO THE KITCHEN

By ELLA M. LEHR

"CHRISTMAS FEASTING"
"The special charm of Christmas is the assurance it brings, that we live in the memory of our friends."

MERRY CHRISTMAS!
The best sort of Christmas, we offer to you

- In an old fashioned dinner made easy and new.
- Christmas Salad
- Roast Turkey
- Pecan Dressing
- Giblet Gravy
- Mashed Potato Puff
- String Beans with Pimento
- Cranberry Ice
- Homemade Dinner Rolls
- Currant Jelly
- Sweet Pickles
- Filled Celery Sticks
- Stuffed Olives
- English Plum Pudding
- Hard Sauce
- Coffee
- Mints
- Salted Nuts
- Candied Fruits

THE FEAST
Color scheme—Red and green. Table service—Gleaming silver—the snowiest of linens, cold plates for cold things, warm plates for the main course. Tall red candles, a great bowl of fruit within a wreath of holly for the centerpiece.

First course—Fish or fruit cocktails, soups or canapés may start the meal. We choose—

Christmas Salad of tomato on a crisp bed of finely shredded lettuce. On the tomato place fresh or canned lobster or crab and atop that one or two small artichoke hearts. Sprinkle the lettuce with egg yolk which has been put through a sieve. Served chilled with Russian dressing (mayonnaise to which has been added a bit of catsup and Worcestershire sauce.) Nut bread or pimento cheese sandwiches—tiny ones—are a delicious accompaniment.

MAIN COURSE—Doesn't have to be turkey. Of course not! Ham, roast pork, moka duck, fowl of any sort may be used.

THE ROYAL BIRD
We have the bird all ready the day before—all but the stuffing. This may be done the night before, but we prefer to do it along with the finishing touches—Christmas morning. Brush the fowl—whatever species of bird you choose—with butter, and dust with salt, pepper and flour, turkey baked breast down insures juicy white meat. The baking?—500 degrees for about 1/2 hour uncovered, then 350 degrees for 20 minutes to the pound—uncovered if in an insulated oven, covered otherwise. This method of slow cooking gives a golden brown unbroken skin and a nice juicy tenderness.

The Dressing
There are many types of stuffings—bread crumbs, bread cubes, fresh bread, dried bread—softened. When I was a little girl—just prying into cooking—I learned by grandmother's method of making dressing—which I much prefer for practically all occasions.

She served bread, cornbread, rolls, drying it as it accumulated. When ready to use, she put it all in a great bowl, poured hot water over it, and when well softened, squeezed the bread out as dry as possible. In the meantime chopped onions were browning slowly in bacon drippings and these were

added along with an egg or two, sage, pepper, a bit of salt (be careful. The bread has salt in it you know.) Sometimes bits of celery were added, sometimes raisins, or pecans or oysters. Then into a skillet the whole thing went, to brown slowly, stirred occasionally. When cold, it was ready to use for stuffing. This prevents the soggy indigestible dressing which is so common. Don't pack the dressing in, as this makes for soggy. If there's any left after stuffing the turkey, shape in balls and bake to serve in gravy later.

Giblet Gravy
The giblets we cook the day before. Chopped, they are all ready for the gravy. Save the water in which they were cooked, for the gravy. To make the gravy, allow two tablespoons flour and 1 cup cold water for each two table-spoons of fat. Add flour to fat, brown. Add slowly stirring constantly the cold water. Season with salt and pepper, add giblets. The other method is to add the water to the fat, make a paste of flour and add slowly to the liquid. Cook well, so that it doesn't taste like paste. Make plenty of it.

MASHED POTATO PUFF
Just the usual way, let's a cream and butter and whipping—but don't please—spoil 'em with a cover. If they must wait, place them in a pan of hot water, cover with a tea towel so that the steam will be absorbed. Then puff 'em up pretty on a platter garnished with parsley and pimento stars, gently insinuate a lump of butter atop, and finish it off with a dash of paprika.

And do cook the string beans long enough!

Cranberry Ice
(This is just a different dress for an old standby. Of course, cranberry jelly or great crimson-checked berries in a clear pool of sauce is always in good taste!)

Boil one quart cranberries in 2 cups water until tender. Put thru a sieve. Add 2 cups of sugar and juice of 2 lemons. Freeze to a mush, stirring frequently in the tray of your electric refrigerator. Allow at least 3 1/2 or 4 hours—serve in sherbet glasses as an accompaniment for the main course.

Home Made Dinner Rolls
(Perhaps you'll prefer to buy the rolls, but there's absolutely no peer to home made rolls. Make 'em the day before and heat them through just before serving the meal. This is an easy three-hour method.

2 cups sweet milk, scalded and cooled to lukewarm. Add 2 tablespoons sugar, 4 tablespoons butter or fat 1 cake compressed yeast dissolved in milk. Add 3 cups sifted bread flour. Beat until smooth. Cover and let rise 1 hour in warm place. Add 1 teaspoon salt

and 3 cups flour or enough to make a soft dough. Knead well. Place in greased bowl. Cover and let rise in warm place about 1 1/2 hours. Shape into rolls. Let rise 3-4 hours. Bake 10 to 15 minutes at 450 degrees (hot oven). Brush tops with butter upon removing from oven.

Relishes
These, with the jelly, and parsley and pimento garnished aid in carrying out a red and green scheme, besides adding a dash of tomorrow to the menu.

Filled Celery Sticks
Are made by coloring cream cheese with catsup and paprika, and using it to stuff stalks of celery.

Dessert
(And Oh—do leave room for the pudding!) Plum pudding—any species of plum steamed puddings brimful of fruit—garnished with a sprig of holly and served piping hot with a hot pudding sauce and a bit of hard sauce atop, is most appropriate and delicious. Pimento or pumpkin—is next in favor.

Coffee
Of course—with mints, salted nuts, candied fruit and homemade candles to nibble on, while the men smoke their Christmas cigars!

Soon it'll all be over—the hurried, hectic happiness of Christmas and down we go to the depths of despair as we begin to total the statements of the butcher, the baker, the candlestickmaker! Oh—Oh, cold turkey for all of us—leftovers from the feast!

But a bit of imagination and fresh green parsley can change the most formidable array of leftovers into food for the gods—and husbands!—beside appeasing the wrath of the Christmas-scarred budget—So why worry?

Leftover fruit plus gelatine and molded in fancy little molds makes the most delightful of fruit salads—which incidentally may do double duty as a salad—dessert course. Bits of vegetables may be treated in the same way, chilled and served on crisp lettuce leaves, gelatin—base salads make any meal more than "just another dinner." We like to serve tiny sandwiches with salads—sorta dresses up the course you know.

Leftover turkey or chicken? Shapely brown croquettes, the most toothsome of little "Squab pies." Sandwiches—two or three decks—topped usually; creamed fowl with bits of vegetables or a can of peas and pimento strips by way of extenders and served in a ring of rice, noodles, spaghetti or leftover mashed potatoes. Brunswick stew—adding the leftover chicken—lima beans, corn, okra and often tomatoes—is a delectable dish. Just why, we ask you should the family face turkey

hast three meals a day when there's so many delightful ways to camouflage the "remains" of the Christmas scenery? Meats offer even more possibilities; green vegetables may be freshened by heating through in rapidly boiling water. Others take on a new dress with white

sauce plain or with cheese. Au gratin dishes—either in casserole or individual ramekins—utilize leftover cauliflower, cabbage potatoes and the like. Changing the appearance does add allurements,—ah—you know how even a few pounds off and the dress for snaky hips brings back the fading lovelight—and still you're the same girl!

Leftover cranberry sauce may be converted into cranberry jelly, molded and served from time to time. It turned into sterilized glasses, and paraffined it will naturally "keep" longer. It may also be used in a molded cranberry celery hot salad recipe dependent largely from your own imagination.

Celery—the "remains" after removing the favored heart—may be cooked and served in a cheese sauce made into a soufflé, or chilled and served in vegetable salad.

Tiring of fruit cake—it may be steamed by placing a square or several slices of it in a coffee can or mold with a close fitting lid, steamed and served as pudding with hard sauce (which incidentally, may be fluffed up by the addition of a tiny bit of boiling water or unbeaten egg whites and whipped.) Plum puddings of course may always be freshened. After such an array of heavy desserts—I should urge their disappearance for a few days. Pack puddings and fruit cake with an apple or two and they will keep indefinitely.

Good gracious—what have you done with the turkey bones? I'll feel terribly disappointed if you have tossed them out for—no foolin'—you can make the most delicious turkey soup! (Not Scotch by ancestry my dears, but most surely by instinct!) Here it is—

Turkey Noodle Soup
Bones from left over chicken or turkey.
10 cups cold water
1 onion
1 cup celery
1 tablespoon salt
1 teaspoon pepper
1 1/2 cups noodles
Chop celery and onions, place all ingredients in kettle, except the noodles. Simmer slowly for two or three hours. Strain and again bring to the boiling point. Add the noodles, cook for about 15 or 20 minutes or until the noodles are cooked. Serve with a sprig of grated cheese and parsley.

Again—to you all a **MERRY MERRY CHRISTMAS**

BACK AT WORK
SILVERTON, Dec. 19—O. Larson was able to return to his work of clearing the brush along Paradise Alley this week after an enforced lay-off of several days. Mr. Larson contracted a severe case of poison oak while cutting the brush along this road.

SILVERTON COUPLE MARRIED IN CALIF.

SILVERTON, Dec. 19—Coming as a complete surprise to friends and relatives was the wedding of Milton Knauf, the son of Mr. and Mrs. J. Knauf of the Silverton Hills, to Miss Helen Fischer, the daughter of Mr. and Mrs. William Fischer of Mines, North Dakota.

They were married at Yreka, California on December 11, and returned to the home of Mr. Knauf's parents here Monday evening. They will make their



Shipley's
Only 4 Shopping Days Until Christmas
At last the rain is here—why not give something that is exceedingly useful.

'BRELLAS
3.95 5.95 to 12.48

WE CATER TO MEN
Who Buy For Women

Shipley's
Open Sat. TH 8:30

home in the Silverton Hills for a time. Later they will go to the Silver Falls Timber company camp.

Mrs. Knauf came to Silverton about a year ago.

SILVERTON BOY ILL
SILVERTON, Dec. 19—Wesley Geer, who has been employed in a sawmill near Grande Ronde returned to his home at Silverton the first of this week suffering from a severe attack of bronchi-

tis. Geer is the son of Mr. and Mrs. Ed Geer.

CHILD IS ILL
SILVERTON, Dec. 19—Miss Thelma Olsen, the small daughter of Mr. and Mrs. Elmer Olsen, was taken ill with pneumonia Sunday and has been under the care of a special nurse since. Mr. and Mrs. Olsen are proprietors of the Olsen Pharmacy at Silverton.

Christmas Suggestions

\$3.50 Box Camera	\$2.39
Pictures 2 1/4 x 4 1/4	
\$1.00 Ben Hur Perfume	79c
in neat gift box	
\$1.00 Beads, assorted colors	69c
choker style	
\$1.00 Meloglo powder and 50c	98c
compact in box	
\$1.25 to \$1.00 Compacts	79c
Loose or cake powder	79c
Box Candy	
2 1/2 lb. Brown & Haley	\$1.50
Stationery	50c to \$2.50
in gift boxes	

TOYS

\$1.00 Aeroplanes	79c
26 inch	
\$3.50 Ferry Boat, Runs on floor, automatically reversing	\$2.25
\$1.50 Tinker Toy Set, Double Sided	\$1.19
Ukulele	75c
Banjo	75c
Steel dump trucks	98c
Baby Dolls	98c
Ma-ma variety	98c

Tree Ornaments for Sale

FREE CHRISTMAS CANDY
With every \$1.00 purchase Saturday we are giving one-half pound of Christmas Candy Free!

Market Drug Store

Phone 474 In "The Market"

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Cherry City Baking Co.

Salem, Oregon

We earnestly solicit personal delivery of the dairyman's cream

Advantages over shipping to more distant points.

You save delivery charge. Tested and paid on delivery. Patrons granted special price on butter, cheese and skim milk powder.

We Pay Portland Butterfat Price 41c

Marion Creamery Co.
SALEM, OREGON
Operating more than 16 years, at 260 South Commercial St.

Stop!

Buy your meats at McDowell's where a dollar does its duty. Our new refrigeration counters afford better service and assures you better care of our quality meats.

Sugar Cured Bacon—our own make. Lb. 25c	Hams—our own make. Lb. 28c
Pork to roast. Young and lean. 20c	Pure Lard our own make. Lb. 15c
Beef Roasts, lb 15c	Sirloin Steak. Lb. 25c

McDOWELL'S MARKET
171 South Commercial

PALM GROCERY

476 North Church Street Phone 3434

Many people are taking advantage of the service and low prices at this store. We do not have to be right down town to give you the best there is in groceries, and the lowest possible price. Our prices are as low as you will find anywhere. Come in, see our store or Phone 3434, and we will deliver right to your door, with no extra charge. "Special attention is given phone orders."

Coffee Affiliated Buyers Best, Highest Quality Big Stick Candy FREE with each Pound 38c	Free 1-lb. Pkg. B. J. B. Rice Free with each 2-lb. can M. J. B. COFFEE To-day for 98c	Ginger Ale Canada Dry Sparkling and Seasonable Bottle 20c 1 Doz. Bottles \$2.29	Corn Del Maiz A new breed of Corn, not just another brand Can 18c 2 for 35c
Pumpkin Gold Bar 2 1/2s Finest quality pack 2 Cans 28c	SODA Crackers Fresh and Crisp 2 lb. Box 35c	CANDY SPECIALS Broken Mixed lb 15c Plain Mixed lb 15c French Mixed lb 29c Chocolates lb 20c	Mazola SALAD OIL A pure Salad and Cooking Oil Qt. Can 43c
Instant Postum Large Size Can Can 38c	NUT SPECIALS Fancy No. 1 walnuts lb 25c Large Brazils 2 lbs. 35c Oregon Filberts lb 25c Fancy Mixed Nuts lb 25c	Grape Juice Pure Unsweetened Pt. Bottle 23c	SNIDER'S Catsup Large Bottle Bottle 20c
Hershey's Cocoa 1/2 lb. Tins 2 Tins 28c	Ripe Olives Grogan's Choice 1s Tall The leader since 1898 Can 15c	Karo Crystal White Syrup No. 2 1/2 Can Can 22c	Get the Book "Cake Secrets" FREE with each Package of Swansdown Pkg. 32c
			Raisins Thompson Seed Mission Special 4-lb. Bags Bag 27c

476 No. Church St. FREE DELIVERY HIGHEST CASH PRICE PAID FOR EGGS Phone 3434