

# COME INTO THE KITCHEN

By ELLA M. LEHR

Dreaming of other Thanksgivings—we were—as we sat here seeing with faraway eyes soft white snowflakes piling themselves into a comforting blanket for a brown old earth, thinking instead of the day's grind after bed and beans—of the glowing logs and groaning table of the old home; and with a start we jerk ourselves back to the everyday wondering though, how in the world any of you could plant your feet under restaurant tables on Thanksgiving day when you've a home.

"Course no turkeys strut regally along in your backyard, but there are places to get them, no pumpkins on the vine outside your door but they do grow up at you from colorful vegetable stands crying aloud for their final resting place—pumpkin pie, and though the cranberry road you usta wander is in far off Wisconsin, the scarlet checked berries have hid themselves westward for your sakes.

**Eat at Home**  
So we plead for the traditional Thanksgiving at home! Just what you choose for your meat course decides the rest of the meal and so we build our Thanksgiving dinner by deciding between the traditional turkey with savory oyster dressing fairly bursting his sides, roast duck or stuffed goose, with apple sauce and mashed potatoes, the old standby of baked ham resting peacefully in a pool of raisin sauce, or revert to the roast—a fine rib of beef with Yorkshire pudding or a crown roast of pork with sugary grilled sweet potatoes.

Choosing the Thanksgiving bird is the all-important thing. Don't forget to order it early if you expect to get the choicest; and be sure you know what you want. For six or eight guests order an eight or ten-pound turkey—preferably a hen turkey. For more guests more turkey. Some prefer to use two eight or ten pound turkeys instead of an 18 or 20 pound bird—for the latter being older is never quite so tender.

We always do a bit of detective work on the side—no matter how trustworthy our butcher. It pays!

There are so many different possibilities in planning the Thanksgiving dinner that we offer several menus which may help you. With a bit of thinking ahead much of the preparation can be done the day before.

**Dinner With the Regal Turk**  
(This is our favorite, because to tide us over the first Thanksgiving away from home—we had a dinner of our very own—and this was it.)

- Fruit Cup
- Roast Turkey, Dressing
- Giblet Gravy
- Sweet Potatoes en Casserole
- Creamed Turnips
- Radishes Stuffed Olives Celery
- Cranberry Mold
- Parkor House Rolls
- Stuffed Tomato Salad
- Tiny Sandwiches
- Pumpkin Pie with Whipped Cream
- Salted Almonds Mints
- MENU 2
- Roast Chicken, Oyster Dressing
- Mashed Potatoes Buttered Asparagus
- Cranberry Sauce
- Celery Dinner Rolls Olives
- Fruit or Perfection Salad
- Nut Bread Sandwiches
- Mince Pie
- Nuts Figs Bonbons
- Black Coffee
- MENU 3
- (A Red and Green Color Scheme)
- Cream of Tomato Soup, Croutons

- Baked Ham
- Rosy Apple Rings
- Browned Potatoes Cauliflower au Gratin
- Southern Corn Bread
- Stuffed Olives Currant Jelly
- Sweet Cucumber Pickles
- Asparagus
- Pimento Salad
- Plum Pudding, Hard Sauce
- Salted Nuts
- Red and Green Mints
- Coffee
- MENU 4
- Halves of Grapefruit
- Roast Duck Apple Stuffing
- Baked Sweet Potatoes
- Creamed Onions Hot Rolls
- Celery Olives Cranberry Jelly
- Hearts of Lettuce with Thousand Island Dressing
- Ice Cream Fruit Cake Nuts
- Coffee

"Find the Turkey"  
"Thanksgiving," sez Muchly-Married Man to me, "means sliced turkey tomorrow, turkey hash the next day, turkey soup the day after—and probably the remains of the poor bird will be found in stuffed peppers the following week. Ugh—how I hate stuffed peppers—I'm never quite sure what the wife has stowed away in those things," and a murderous glint appeared in his eyes.

"Too bad," I sighed with him. "Better be glad her life—and yours—doesn't revolve around a can-opener. Oh, I say, I saw you at Pierre's today. Have a good lunch?"

"Say, if my wife could cook like Pierre can, I'd buy her that mink coat today. The best curried chicken I ever set my teeth in—boy!" Mr. M. M. M. breathed great sighs of gustatory joy. "And ragouts and chicken pie—oh!"

"Here," remarks I to myself, "is a true love of the manly mulligan—the typical American dish—hash!"

"Good day," sez I, murmuring unintelligible nothings about an appointment and scribbling on my clean white cuff hieroglyphics which, translated, will enable you to extract a new dress and possibly a hat to accompany it. A man is never so docile, you know, as after a perfect dinner.

I happened to know that Pierre's curried chicken and captivating ragouts were the disguised "leftovers" of yesterday's fowl and lamb joints! He uses his imagination, along with cheese, and onion—the grand old onion; and garlic gently insinuated into stew. "Ragout" is the French name.

Hash!

Leftover meats—or fresh bits seared, plus leftover vegetables—or fresh, cubed, immersed in good rich gravy and allowed to slowly become acquainted—that is the stew Friend Hubby scorns at his own table, but fights for over the counter. It must be well-seasoned—peppercorns, bayleaf, a sprig of thyme, a garlic clove, always good, but no two stews would taste alike.

If his love is waning, try curry, a tiny bit, with veal, lamb, chicken or rabbit—cut in cubes and simmered in a gravy. Serve always with rice, and confidence.

Turkey or chicken may be served the day after in a casserole with gravy and a few vegetables added. A roof of mashed potatoes browned, long realized the life protecting gives it the name of "shepherd's pie." Topped with a rich biscuit or pie crust and popped in and out of a hot oven brings memories of mother's chicken pie. Other meats may be used in the same way and varied by adding mushrooms, cooked macaroni and various seasonings.

If the pieces of meat or fowl are large enough, roll them in bread or cracker crumbs, egg, then the crumbs again, and fry them quickly in deep fat or brown them in a hot oven.

Probian creamed mixtures—an easy to disguise and "stretch" left-over fowl, take on an air of distinction when served in timbale cases or patty shells, dipped first in egg white or melted butter, then in parsley, chopped fines.

**Club Sandwiches**  
Club sandwiches require a layer of sliced fowl in the building of the double decks. Three slices of bread or toast are used, providing two spaces to be filled. A typical club sandwich contains lettuce, dressed with mayonnaise, a slice of chicken, seasoned; tomato, a strip of ham or bacon hot. It is a meal in itself from starch to vitamins.

**Meat Croquettes**  
Meat croquettes served with peas or asparagus or shaped as cutlets are most tempting, and an excellent camouflage. Ingredients: Three and one-half cups chopped chicken or cooked meat, onion juice, 1 tablespoon parsley, 2 teaspoons lemon juice. Make 1 pint of very thick cream sauce: 1 pint milk, 1/2 cup butter, 1/2 cup flour, 1 1/2 teaspoons salt, 1/2 teaspoon white pepper, 1 teaspoon celery salt, cayenne.

**Method:** Add the sauce to the chopped chicken and seasonings. Cool, form into balls or cutlets, roll in sifted crumbs, shape, dip in egg, and reshape in crumbs. Chill. Fry in deep fat. Use poultry seasoning instead of lemon juice for meat croquettes.

**Scalloped Chicken**  
One cup buttered crumbs, 1 cup cubed chicken, 1 cup scraped corn, 1 teaspoon salt, dash of pepper, 1 cup thin or medium

white sauce.  
Cover the bottom of the baking dish with half the crumbs. Add the chicken then the corn (if canned, drained), sprinkle with the salt and pepper. Pour sauce over, cover with rest of crumbs. Moderate oven (dish uncovered) 25 min.

**Variation 1—**Use instead of white sauce, milk or cream, veal or chicken stock, or part stock and part milk or cream.

**Variation 2—**Add 2 to 4 tablespoons minced green pepper or pimento. Or omit corn and increase pepper.

**Variation 3—**Instead of corn, use 2 hard cooked eggs, chopped.

**Variation 4—**Instead of corn, use tomato pulp or sliced tomato. Brown chicken in bacon fat (about 5 minutes). Add tomato

and 1/2 cup minced celery with 1/2 teaspoon salt and dash of pepper. Cover with 1/2 cup rice (uncooked) pour over chicken stock, cover close, bake slowly 1 1/2 hours. Uncover, stir up well, add salt, if needed, and if liked, a dash of Worcestershire sauce.

## Jewell Speaker At Kiwanis Club

Dean J. R. Jewell of Oregon State college is to be speaker this noon at the Kiwanis club when it meets at the Marion hotel. Dean Jewell has established a reputation as a witty, forceful speaker. Dr. R. T. Boals will give the attendance prize for the meeting.

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50c Pepsodent 29c  
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- 1.50 Westclox Alarm Clocks . . . . . 98c
- Phospho Comp. 1.25 bottle . . . . . 97c
- 50c Mennen's Shaving Cr. 33c
- 50c Perfection Cold Cr. 32c
- 1.00 Vapex . . . . . 87c
- 25c Orlis Tooth Paste . . . . . 17c
- 1.50 Pinkham's Compound . . . . . 1.09

Tooth Brush 29c  
50c Quality

- 60c D. & R. Cold Cream 34c
- 25c Mavis Talcum . . . . . 16c
- 30c Phenolax Wafers . . . . . 18c
- 30c Mentholatum . . . . . 25c
- 1.00 Fragrant Vegetal . . . . . 69c
- 1.20 Scott's Emulsion . . . . . 63c
- 50c Witch Hazel, 16 oz. 33c
- 35c Djer Kiss Talc. . . . . 19c
- 1.00 Ovaltine . . . . . 69c
- 60c Glycothymoline . . . . . 41c

Kotex Special . . . . . 28c

- 75c Chocolate Coat'd Cherries 39c
- 1.00 Speedy Felix . . . . . 79c
- 75c Hospital Cotton . . . . . 33c
- 1.50 Coty Body Powder . . . . . 89c
- 75c Dextri-Maltose . . . . . 57c
- 50c Peau Doux Shaving Cream . . . . . 31c
- 1.00 Eaton's Stationery . . . . . 69c
- (Assorted colors)
- A good buy for Christmas Gifts.
- Denatured Alcohol 1/2 gal. . . . . 89c

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- Shampoo Oil and Rose . . . . . 33c
- Palmitive Shampoo . . . . . 34c
- 1.00 Fletcher . . . . . 59c
- 75c Lustré . . . . . 59c
- Cold Cream . . . . . 69c
- Face Powder . . . . . 59c
- 50c Durham Blades . . . . . 38c
- 35c Orlis . . . . . 21c
- La Péggie Ronge . . . . . 42c
- 25c Mavis Talc . . . . . 16c
- Dr. West . . . . . 25c
- Man O'War . . . . . 35c
- Shampoo . . . . . 34c
- Peau Doux . . . . . 34c
- 60c Pertussin . . . . . 43c
- 50c Pyramidon . . . . . 39c
- 85c Kruschen Salts . . . . . 63c
- 25c Casarets . . . . . 18c
- 1.00 Ironized Yeast . . . . . 73c
- 25c Zinc Stearate . . . . . 19c
- Beef, Iron and Wine . . . . . 79c
- 35c Sloan's Lintment . . . . . 27c
- 60c Zonite . . . . . 39c
- 1.25 Powder . . . . . 98c
- S. M. A.
- C. R. Cough Remedy 41c
- 1.00 Marmola . . . . . 89c
- 60c Zemo . . . . . 43c
- Nurito . . . . . 93c
- Russian Oil . . . . . 55c
- 6.50 Vim Ray . . . . . 3.95
- 35c Olive Oil, 4 oz. . . . . 27c
- 1.00 Cod Liver Oil . . . . . 67c
- 1.00's Laxative . . . . . 59c

### Today's Menu

- Recipes for Thanksgiving  
Cocktail Sauce, Serving 6  
(For clams, shrimps, oysters or tuna)
- 1/2 cup chili sauce
  - 1/2 cup catsup
  - 2 tablespoons horseradish
  - 1/2 cup chopped celery
  - 2 tablespoons chopped parsley
  - 1/2 teaspoon salt
  - 1/2 teaspoon lemon juice
  - Mix and chill ingredients. Serve portions on chilled fish which has been placed in small glass cups lined with lettuce.
- Turnips a la Gratin**  
(Excellent to serve with any fowl).
- 6 cups sliced cooked turnips
  - 1/2 cup butter
  - 1/2 cup flour
  - 3 cups milk
  - 1 teaspoon salt
  - 1/2 teaspoon paprika
  - 1/2 teaspoon celery salt
  - 1/2 cup sliced cheese
- Melt butter and add the flour. Blend well and add the milk and cook until creamy sauce forms. Stir frequently. Add the cheese and cook slowly and stir constantly until sauce thickens. Add rest of ingredients and pour into buttered baking dish. Bake 25 minutes in moderate oven. Serve in dish in which baked.
- Cranberry Sauce, Spiced**  
(Blends with any fowl)
- 4 cups berries
  - 1/2 teaspoon cinnamon
  - 1/2 teaspoon cloves
  - 1/2 teaspoon nutmeg
  - 1/2 teaspoon salt
  - 1/2 cup water
  - 2 cups sugar
- Carefully look over berries. Add spices and water. Cook slowly by 10 minutes in a covered pan. Add rest of ingredients. Cook 5 minutes, stirring frequently. Cool and chill.
- Frozen Cheese Salad**
- 1 cup sliced celery
  - 2 tablespoons chopped parsley
  - 1 cup chopped pineapple
  - 2 tablespoons chopped pimentos
  - 1/2 cup mayonnaise
  - 1/2 cup whipped cream
- Mix the whipped cream and mayonnaise. Add rest of ingredients and pour into a mold. Seal tightly and bury 4 hours in 3 parts of chopped ice and 1 part of coarse salt. Unmold, cut in slices and serve on lettuce. More mayonnaise can be served on top of the salads if desired.
- This salad can be frozen in the mechanical refrigerator.

NOTE—ON ACCOUNT OF RESPONSE TO THIS OFFER WE HAVE EXTENDED THE FOLLOWING OFFER 5 DAYS MORE — OFFER CLOSES SATURDAY, NOVEMBER 29.

# SPECIAL For 5 Days Only We Will Complete the Following Operations on Your Car for \$15.45

1. Grind Valves.
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