

**Down-on-Farm Urge Is Again Noticeable**

That spring urge to migrate to the great open places, take up a homestead (in a modern way) and live off the land has become an epidemic that appears not once a year but twice. This fall, as never before, city folk are looking at "acres for sale" classified ads, with the hope that they can find a real bargain to justify the purchase of a few acres of good land.

Bachelorhood is no insurance against this malady, nor does being a spinster immune one. An eligible Salem bachelor has, after years of farm hunting, cured himself by the only known means, by buying a farm.

Keeping his eye on all offers of farm land for sale, he found just the spot he wanted, well under five miles from town, a sloping hillside, both grazing and farming land. An old house that was well built but needed improvement.

A thousand dollars improvement on the farm brought the investment to slightly over \$4000, but included inside and outside paint for the house, a roof and other needed improvements. Fences were repaired, the chicken house and other building painted and needed minor repairs done.

Renting the house to a reliable occupant for \$12.50 a month, raising hay, wheat, potatoes and corn, and renting the pasture, this city farmer has brought his land into use already and it has taken care of the year's taxes and the interest on the borrowed money. It's now an investment.

Living in town as he does, this young man has found that the four miles or so of driving mean little to him, he can easily pay his farm a visit before work, at noon and after dinner; he is satisfied with these visits during the week and all day Sunday until he will live there.

Great plans are possible with even a small farm. Great hopes and oh so much fun. True it keeps us mighty busy earning money in town to support what perhaps we had dreams of keep-

**Style-Smiles - - - by Gretchen**



"Here's another nickel. Now tell me some more things your dad and mommy said about me!"

We're afraid that though Sonny gave much for his nickels, 'twill seem like nothing compared with what he's about to get. However he could surely have remembered no derogatory remarks of the inquisitive lady's appearance. She's the essence of smartness in a black sheer wool dress and jacket ensemble. Velvet embroidery borders the jacket and two squares where pockets might be and is handsomely encrusted all over the bodice of the dress underneath.

ing us in old age. But all pleasures are expensive, and gentleman farming is certainly a pleasure.

**Hallow'e'en Can Inspire Gala Celebration**

Even a family Hallow'e'en dinner can be a gala affair with very little extra preparation. Paper napkins, and tablecloth are the first step toward a real festive meal and add a great deal to the atmosphere of the affair. A centerpiece can be made by borrowing one of the youngster's Jack o'lanterns for awhile and filling it with flowers or fruit. Candlelight will give a weird appearance to the table.

A good old baked bean dinner will lend itself to the spirit of the day, either homemade or canned brown beans will be included. Thin slices of the bread may be cut and spread with butter, tiny round cutters are then used to cut out two eyes, a nose and a mouth. Put this piece of bread over a plain one and you have pumpkin faces. The round cut out will make faces too when arranged on plain buttered white bread.

If the mother of the family wants to go really festive with the menu, apples or oranges will hold fruit salad when scooped out and a Jack o'Lantern face is cut in one side.

Very attractive favors can be made by mixing up popcorn or puffed rice with sugar syrup.

**PUFFED RICE CORN COBS**  
2 cups brown sugar  
1 cup water  
2 tablespoons butter  
1 teaspoon salt  
1 package puffed rice (or popped corn)

Boil sugar and water to the crack stage when tried in water. Add butter and salt to syrup, dip skewers into syrup, pour the rice over the skewers and press into the shape of corn cobs with the hands. Cut yellow, orange or light brown crepe paper in pieces the shape of husks, with top pointed and tapering to about 2 inches wide at the bottom. Use three colors for best effect. Wrap around the cobs, insert curls of yellow paper at tips for the silk.

Chocolate cookies make good dessert, or individual pumpkin pies and cider will be appropriate sweets.

**Cracker Crumbs Give Distinctive Flavor**

Bread crumbs are frequent ingredients for casserole and other baked dishes, but for a variation of flavors and to give a pleasing taste to the food, use cracker crumbs at least occasionally as a substitute for the standard bread crumbs.

Scalloped oysters are a practical mid-winter dinner dish:

**SCALLOPED OYSTERS**  
Put in a thin layer in the bottom of a shallow buttered baking dish crumbled crackers, cover with oysters, sprinkle with salt and pepper. Dot with butter. Then another layer of cracker crumbs and of oysters. Top off with more cracker crumbs, butter, salt and pepper.

Pour over a moderate quantity of oyster liquor, mixed with cream or rich milk (half and half) if desired. Bake 30 minutes in a hot oven (450 degrees). Serve at once. It will take about 2 cups of crushed crackers to 1 pint of oysters. Never make more than two layers.

For company breakfast serve a "stack of hats," topped each with a dab of red jelly and striped with bacon. Some cooks like to wrap the bacon quickly around the handle of a wooden spoon before it crisps.

That soft faintly purple wood-violet blue goes well with steel gray for hat, purse and gloves.

**Kraut Time Here so Recipes Given**

Salting down vegetables, especially sauerkraut for family use is quite in vogue this season and many calls have come into this department for the rule of salting.

**SAUERKRAUT IN CROCKS**  
Shred and weigh cabbage, to each 10 pounds add ¼ pound cooking salt, put in a stone crock in layers or in a wooden keg, put on a flat head with a weight on top, leave in a warm place for at least three weeks until fermentation ceases and the sauerkraut has desired flavor. Skim off scum as it appears. When fermentation ceases the kraut may be packed in jars and processed in a hot water bath for 30 minutes.

The other method is preparing **SAUERKRAUT IN JARS**  
Pack shredded cabbage in quart jars, mix thoroughly with a scant 3 teaspoons salt to each quart cabbage, screw on lids and let stand at least 6 weeks before using. Some cooks like to process when fermentation ceases. Process in a hot water bath for 30 minutes.

Other vegetables may be salted in the proportion of 1 pound of salt to 4 pounds of vegetables but will not ferment with this amount of salt. When to be cooked they are freshened with water and prepared as usual. Carrots, beets, turnips, beans and most other vegetables except onions and peas respond to the salting process.

If fermentation is desired, use the proportion for kraut, ¼ pound salt to 10 pounds of vegetables. Cabbage, string beans, sliced beets and greens are said to lend themselves to salt fermentation. An old German favorite is turnip kraut.

**Quick Mince Meat Is Easily Made**

A mince meat recipe that can be used immediately is perhaps a little less flavorful than the longer standing ones but is handy to have among the list of formulas for winter desserts.

**QUICK MINCE MEAT**  
1 pound ground round steak  
2 quarts tart apples, chopped fine  
2 cups sugar  
½ cup molasses  
1 tablespoon cinnamon  
1 teaspoon cloves  
¼ teaspoon each pepper and allspice  
1 teaspoon salt  
1 tablespoon vinegar  
1 package seeded raisins  
2 tablespoons melted butter  
½ cup fruit juice or cider  
Moisten ingredients with fruit juice and melted butter and bake in 350 degree oven 45 minutes. This will make about 6 pies.

**Cranberry Salad Uses Chopped Celery**

Attractive to look at, delightful to eat is this cranberry-celery mixture that jells for salad.

**JELLED CRANBERRY SALAD**  
3 cups cranberries, ground  
1 cup minced celery  
2 tablespoons lemon juice  
Pinch of salt  
1½ cups boiling water  
Lemon or orange gelatine  
1 cup sugar  
1-3 cup nuts, cut up  
Pour boiling water over the gelatine and dissolve it. Let sugar stand with lemon and cranberries until gelatine cools. Mix all and allow to congeal. Serve on lettuce.

**LEBANON** — Miss Ila Burrell and Miss Maurine Hopkins were hostesses to the Hi-N-Lo bridge club Tuesday evening at the home of Mrs. Jane Fitzwater. Bernice Wallace was a guest of the club. Winners were Corda Getzins, first; Beulah Gronquist, second; and low prize went to Jean Shanks.

**In the Valley Social Realm**

**SILVERTON** — Mrs. John Gustafson and Mrs. V. C. Neal were both complimented at two affairs over the weekend at Silver Falls camp No. 18 on the occasions of their birthday.

The same group planned both

**Today's Menu**

Fillet of sole will be cooked in deep fat today as the main dish.  
Brussels sprouts  
French dressing  
Fillet of sole in deep fat  
Baked potatoes  
Buttered shredded carrots  
Walnut chiffon pie

Boil the sprouts and let cool in French dressing, arrange on lettuce, garnish with tomato slices or pimiento strips and serve.  
Dip sole in cornmeal and drop into deep fat. Serve with tartar sauce.

affairs and included Mrs. H. Greerson, Mrs. W. K. Yantyne, Mrs. Louis Pfau, Mrs. Milton Knaut, Norma Primm, Donna Knaut, Mrs. Lee Harrington, Mrs. Elvin Myers, Mrs. Hartley McKinney, Mrs. B. E. Gaffey, Mrs. John Gustafson, Mrs. Lloyd Larson, Mrs. Ed Anderson, Mrs. Fred Dolson, Jeannette and Marie Dolson, Miss Florence Furrue and Mrs. Paul Kuhke.

**MONMOUTH** — Mrs. Ed Hammar and Mrs. Guy Deming entertained the Thimble club Wednesday afternoon at the Hammar home. Sewing on a quilt occupied the time. A cooked food and candy sale will be sponsored by the organization December 4. Present were Mrs. R. E. Derby, Mrs. W. L. Mason, Mrs. E. M. Ebbert, Mrs. A. H. Craven, Mrs. C. Yeater, Mrs. C. W. Price, Mrs. D. A. Hoag, Mrs. Lee Stillwell. Mrs. R. E. Derby will entertain the club the second Wednesday in November.

**STAYTON** — Mrs. Elmer Boyer Edra and Max, Betty Shelton, and was pleasantly surprised on her birthday this week when the following came to celebrate her birthday: Mrs. C. E. Boyer, who is visiting from Juneau, Alaska; Mr. and Mrs. Fred Boyer and children, Janet, Patsy and Robert; Mr. and Mrs. Charles Boyer and children Jo Ann and Keith; Mrs. Karn Wilbur and children.

**LEBANON** — Mrs. Elmer Carlson entertained the Wash Day Tea members and their friends Monday afternoon. This group is a society of the Baptist church.

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