

FOOD SPECIALS FOR THE WEEK-END IN EUGENE MARKETS

MISS LEHR GIVES PUDDING RECIPE FOR THANKSGIVING

By ELLA M. LEHR

"Room for the Pudding!"
 Thanksgiving—feast of feasts! And you leave room for the pudding? You often in this benighted and glib-and-ran, prosaic old world of ours we search for the need of the hungry-souled, the fluffing "Angel Wings"—the fluffy "Soul Wings" without that bit of reflex flatulency! Oh, my!—leave room for the pudding especially at Thanksgiving and on the drumstick for the best of these puddings—and pudding! Each to his own choice, each to his own taste—varying from the Pudding resident with history—Pudding—John Alden—days of steamy family connections glow in the flame of yester year and good to the last roly-poly raisin!

"Puddings hot—puddings cold—puddings steaming in the pot—ninety days old."

For the wise housewife has made her plum pudding with the first downward rustle of the falling maple leaf—when the crisp tang of autumn has just come in the air and raisins, currants and walnuts are fresh on the market. Made before the happy hectic hurrying of the holidays has hemmed her in—made and stowed darkly away while the flavors of spices, fruits and home intermingled for the joyous enthroning!

But for the hurried soul and the simpler way there are many substitutes all of the type that we bow reverently in praise of Mother Earth and her bounties and the Goddess of the Hearthside—the Home-maker!

English Plum Pudding
 (This resembles the old-fashioned Plum Pudding, but is much less expensive and does not lean so heavily on the digestive system.)
 Beat well 4 eggs; add 1 cup sweet milk; 1/2 cup sherry wine seasoning; 1/2 cup fine bread crumbs; 1 cup ground suet. Sift together 1 cup flour, 1 teaspoon each salt, cloves, nutmeg, 2 teaspoons cinnamon, 1 teaspoon soda. Sift 1 more cup of flour over fruit and nuts. 1 cup seedless raisins, 1 cup currants, 1/2 cup citron, 1/2 cup candied orange and lemon peel; 1 cup chopped walnuts.
 Add to first mixture. Turn into well greased mold. Cover tightly and steam 4 hours. Serve hot with hot pudding sauce and a garnish of hard sauce.
 Secrets of the Pudding Pot
 1. Never fill molds more than

MORTON'S MODIFIED SALT
 IT POURS
 NEW HANDY PACKAGE 10¢

to mother who uses Morton's Modified Salt need worry about simple goiter, that common cause of ill health and backwardness in young children. It looks and tastes like any other table salt, and comes in a new handy package with a long spout that won't tear out.

FREE

This beautiful plated pancake flipper* with white enamel handle, color tipped. FREE— with your grocer's special offer of

SPERRY PANCAKE & WAFFLE FLOUR

The flour specially prepared to give those two qualities women want most in pancakes and waffles—Flavor and Fluffiness.

Ask your grocer for this free offer TODAY!

THERE ARE SMILES THAT MAKE US HAPPY

says Lee S. Roberts, the composer, on the "Sperry Smiles" program over the N.B.C. every Tuesday, Thursday and Saturday evening at 8:45—KFSO KECA KGO KGW KOMO KHQ

2-3" full.
 2. Keep water boiling. Do not cover mold—have water only to rim of covers.
 3. Season well for tantalizing temptings.
 4. Serve hot on hot plates.
 5. Use plenty of sauce.
 6. Orange or lemon extract may be poured over the pudding and carried flaming to the table.
 7. Fruit cake may be steamed and served instead of a pudding.
 8. Fruits may be many and varied. Flouring prevents fruit going to the bottom.
 9. Prunes added to the pudding keep it moist and flavorful.

Pudding Magic
 Hot Pudding Sauce. Mix together 1/2 cup sugar, 1 tablespoon flour, 1-2 teaspoon salt. Add gradually 1 cup boiling water. Stir smooth and boil 3 or 4 minutes. Add 1 tablespoon butter and season to suit taste. Serve hot.

Variations
 1. For a thicker and richer sauce use 2 tablespoons flour and 2 tablespoons butter.
 2. Lemon—Add 1 to 2 tablespoons of grated lemon rind and 1/2 teaspoon lemon extract.
 3. Vanilla—Use 1/2 teaspoon vanilla extract.
 4. Nutmeg—Add to lemon or vanilla flavored hot pudding sauce 1/4 teaspoon grated nutmeg.

5. Orange — Add 1/2 teaspoon orange extract, chopped candied orange peel and a few drops of orange color if desired.
 Hard Sauce—Cream together until light and fluffy 1/4 cup butter, 1/2 cup powdered sugar. When white and creamy, add 1/4 teaspoon vanilla, 1/4 teaspoon nutmeg. The secret of creamy hard sauce lies in long beating and a subtle delicate flavor.
 Harlequin Hard Sauce — Divide Hard Sauce in 3 parts. Add a bit of green coloring to one portion and a drop or two of Pistachio or almond extract, scarlet color to another portion, flavor with raspberry or rose; leave the third portion plain and flavor with vanilla or lemon extract or both, the flavor may be used throughout if desired. Pack in layers in small deep sided pan, chill and cut, and place a slice on each serving of steamed pudding.
 Nur's Butter—Add to hard sauce, 1 stiffly beaten egg white. Chill.

Thanksgiving Pudding
 Soak in 1/4 cup cold for 5 minutes—1 tablespoon granulated gelatin. Mix together 1 1/4 cups prune juice; 1/2 cup sugar; 1/4 cup ground chocolate (or 1 square), 8 cloves, small stick cinnamon. Heat through, strain, and add to gelatin. As it thickens beat well and add 1/2 cup chopped cooked prunes, 1/2 cup pecans or walnuts, 1 cup cream whipped. Turn into a mold. Chill. Unmold when ready to serve. Garnish with whole nut meats and prunes stuffed with maraschino cherries and pineapple. Serve with whipped cream, plain or frozen.
 Figs and raisins may be added, as well as bits of maraschino cherries and pineapple.

Indian Pudding
 (From the homes of our Pilgrim Mothers).
 Scald in double boiler 3 pints of milk; sift into it gradually, stirring constantly, 1 cup cornmeal—white or yellow. Add 1 cup finely chopped suet, 1 well beaten egg, 1 teaspoon salt, 1/2 cup butter, powdered cinnamon and ginger to taste.
 Mix all well. Pour into a buttered baking dish, place in very moderate oven (300 degrees) and bake 1 1/2 hours. After the pudding has been baking 1/2 hour, pour 2 additional cups of milk over it, but do not stir. Serve hot with vanilla ice-cream. Sliced raw apples—1/2 dozen—may be added to the mixture. (Why not plan on baking beans at the same time to utilize your oven heat?) This is a large pudding, incidentally.

Now, aren't you glad you saved room for the pudding?

RAILWAY OFFICIALS HERE
 J. B. Brady, traveling freight agent of the Oregon Electric railway, and James Wallace, traveling freight agent of the Chicago and Northwestern railway were in Eugene Friday.

Rosson Is Enroute To San Francisco
 Hugh L. Rosson, graduate manager for the University, left Thursday for San Francisco where he will handle the University's affairs preceding the Oregon-St. Mary's game to be played in Kezar stadium on Thanksgiving day. Before leaving, Rosson announced a special routers' rate to San Francisco via the Southern Pacific railroad.

Tickets for the game will be on sale at the graduate managers office until Saturday morning when they will be forwarded to San Francisco, according to "Doc" Hobnett. The tickets command seats in the center of the field and will be sold for \$2.

TROMP & MCKINLEY AGENCY
 WE INSURE ANYTHING
 Automobile Insurance—Hugh Earle

Neat Children
 If children are given a definite place for everything they will be taught neatness much more easily. Hangers should be placed low enough for them to reach up easily and shirts, socks and underthings should have their definite drawers.

Hand Readings
 PSYCHIC and SCIENTIFIC
 L. M. BATES
 164 WEST 7th AVE.

Producers Public Market

Broadway & Charnelton

Thanksgiving

A traditional day of good cheer. You can do all your thanksgiving shopping right here under one roof—Keep dry and warm and save shopping time.

100% MARKET EXTRA SPECIAL FOR SATURDAY

- Turkeys Pound 21c**
- 7 to 8 o'Clock—
 Boiling Meat (not rib), lb. 10c
- 8 to 9 o'Clock
 Shoulder Veal Roasts, lb. 12 1/2c
- 9 to 10 o'Clock
 Sirloin Steak, lb. 14 1/2c
- 10 to 11 o'Clock
 2 lbs. Vegetable Comp. 24c
- 11 to 12 o'Clock
 Veal Stew, lb. 10c

- SPECIALS ALL DAY**
- A Rib Steak for a Dime
- Cottage Rolls, 25¢
 lb.
- Fancy Beef Roasts—
 12 1/2¢ to 15¢
- A Slice of Swift's Ham. 15¢

Morgan's Delicatessen
 "The Home Products Store"

Saturday Specials

1 lb. Producers Market Special Butter—1 dozen
 Fresh Standard Eggs—
 both for 65¢

Brookfield Sandwich Spread
 Cheese—Two
 4 oz. packages 25c

Cream Cheese, 22c
 pound

Large Oregon
 Walnuts, 4 lbs. 92c

3 dozen
 Cookies 25c

Ask for Your Discount Cards.

GRAY'S MARKET STORE

A Convenient Place to Trade.

Saturday Special

Rolled Oats, 33¢
 9 lb. sack

Broken Sliced Pineapple, No. 2 52¢
 cans, 3 for

Peas—No. 2 29¢
 can—3 for

Golden Corn, No. 2 can—3 29¢
 for

See Other Specials in Gray's Large Ad.

Serve Yourself and Save

James Garden Market

FREE 1 dozen Mums with every \$2.00 purchase.
 1/2 dozen Mums with every \$1.00 purchase.

Special—3 doz. Oranges 55c

Seedless Grape Fruit, 28c
 3 for

Table Queen Squash, 10c
 3 for

Turnips, 6 lbs. for 10c

Parsnips, 4 lbs. for 10c

Large Lettuce, each 10c

Local Artichokes, 2 for 15c

Why not send a box of fancy Apples for an Xmas present? We have a fine lot of wrapped and packed apples that will pass inspection to ship any place.
 Northern Spy, box \$1.40
 Jonathan Apples, faced and filled \$1.05
 Jonathan Apples, wrapped and packed \$1.40

Phone 924 Free Delivery

FORD'S MEAT MARKET
 Turkeys and White Pekin Ducks

SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

SHOP NOW!
 for the BIG FEAST

Make your work easier on Thanksgiving Day—start preparation for the biggest meal of the year, now. Our stores are just bulging with good things to eat, at the lowest prices in many years. Avoid the last minute rush which causes that worn out feeling and frayed nerves. Be your best for Thanksgiving—Shop at Safeway, now!

Nov. 22 to Nov. 26, Inclusive.. 4 Big Days

Pumpkin
 Maximum — pumpkin at its natural flavor.
 No. 2 1/2 cans
2 Cans 23¢

Celery
 Fresh, crisp Chase Gardens Celery. Tender stalks.
2 Bunches 13¢

Sweet Potatoes
 Extra Fancy
 Nice size for baking.
5 Pounds 18¢

CANDY
 Candy is good for you. It furnishes energy in the most assimilated form. Our quality is of the best.

OLD-FASHION CHOCOLATES
2 Lbs. 35¢

SATIN MIXED
2 Lbs. 29¢

FANCY CHOCOLATES
3 lb. box 98¢

Mincemeat
 Mince Meat at its very best. High in quality, reasonable in price. 32 oz. jar
39c

Cranberries
 KNO-BETTER McFarlands
2 Pounds 38¢

Oranges
 New Crop Navels Medium size.
4 Dozen 65¢

Butter
 Safeway brand, made by the makers of Blue Bell.
Pound . . . 34¢

Cake-Flour
 Swansdown prepared cake flour.
Large pkg. 33¢

Chocolate
 Baker's Premium unsweetened chocolate for all baking purposes.
1/2 lb. cake 21¢

Lima Beans
 Fancy re-cleaned Lima Beans.
3 Pounds 28¢

Flour
 Safeway Hardwheat
 There is no better flour to be had at any price. Guaranteed.
49-lb. sack . . . \$1.29

Coffee
 Safeway Blend
 Roasted fresh daily and ground to your order.
Pound 34c
 3 Lbs. 99c

Holiday Market Specials

Pork Roast
 Choice shoulder cuts of young grain fed pigs.
19¢ lb.

Pork Steak
 Lean, tender shoulder cuts.
23¢ lb.

Thanksgiving Poultry
 We have a complete stock of Fancy No. 1 Young Poultry at reasonable prices.

TURKEYS
DUCKS
GEESE
AND CHICKENS

Shortening
 A very good quality.
2 Lbs. 25c

Mincemeat
 Maximum brand flavored with sherry wine and brandy.
 (Bulk)
2 Lbs. 25c

Store No. 150
 Cor. Broadway & Olive
 Phone 1815

Store No. 547
 Cor. Broadway & Oak
 Phone 289