

Cookin' time 6 1/2 minutes



MAKES A HOT MEAL
SO EASY!

Porter FRIL-LETS

FRESH-EGG NOODLES



ALSO TRY — Spaghetti, Salads, Macaroni,
Sea Shell, Kuris-O-Noodles and Lasagne.

PORTER-SCARPELLI MACARONI CO., PORTLAND, OREGON



IT'S TRADITIONAL this time of year to have tangerines around the house, and you'll find they're as tasty warm as they are cold. Recipe elsewhere on this page.

Evening at Home Calls for Popcorn

Whatever you're doing at home — alone with the family or entertaining friends — you'll make it a more cheerful, glowing evening with heaping bowls of crisp, tender popcorn—gently buttered and salted, hot out of the popper.

It is so easy, so quick, with popcorn that is grown specially for home popping, and positively guaranteed to pop — every last kernel of it. And the fun you have of hearing the lively poppity-pop as the kernels explode in the pan or popper is a joy that only the homey fun of popping popcorn can give.

Hot Buttered Popcorn

Place just a small amount of cooking oil in the bottom of the pan to lightly cover the bottom. Place just enough pop corn in

the pan or popper to cover the bottom one kernel deep. Don't let the pan get too hot or the popcorn will scorch before it gets a chance to pop. Keep it agitated. When it is popped, pour over hot cooking oil, butter or margarine, salt to taste and serve.

Cheese Flavored Popcorn

To your hot buttered popcorn you can add a sprinkling of grated parmesan cheese or grated cheddar cheese, stirring as you sprinkle the cheese to coat each kernel.

Instead of using table salt, some folks like to use a light sprinkling of garlic salt. This adds a piquancy you'll like. But go easy. Garlic is a potent herb, and a little garlic salt is all that is needed for most folks.

Fill Gingerbread With Fruit Cocktail

Gay colorful canned fruit cocktail sets off spicy gingerbread which has been frosted with fluffy whipped cream.

Fruit Cocktail Filled Gingerbread

- 1 1/2 cups canned fruit cocktail
- Favorite gingerbread recipe or packaged mix
- 1 1/2 teaspoons plain gelatin
- 2 tablespoons cold water
- 3/4-cup syrup from fruit cocktail
- 1 tablespoon granulated sugar
- Few grains salt
- 2 tablespoons lemon juice
- 1/2-teaspoon grated lemon rind
- Whipped cream

Drain fruit cocktail thoroughly. Bake gingerbread in loaf pan (approximately 8 1/2 x 4 1/2 x 2 1/2 inches) and cool. Soften gelatin in cold water. Heat together fruit cocktail syrup, sugar and salt; pour over gelatin and stir until gelatin is dissolved. Add lemon juice and rinds. Cool. Add fruit cocktail. With sharp knife cut out center of gingerbread about 1 inch from edge and 1 inch down. Remove this portion and fill gingerbread shell with thickened fruit cocktail-gelatin mixture. Chill. Frost sides of gingerbread with whipped cream. Serves 8 to 10.

Bake Tangerine To Garnish Fowl

The tangerines, plump and large this year, have a comparatively short season—all the more reason to use them while they're at their peak. What used to be called "Pumkin Oranges," and were scarce, are now grown in great enough quantity so that every town in the land has ample supplies for Christmas stockings and wintertime eating.

As a garnish for turkey, chicken, or pork, these baked tangerines offer a delightful change. Their zipper skin makes them easy to handle and prepare and the youngsters will be delighted to see their favorite fruit gracing the platter.

Baked Tangerines

- 8 tangerines
- 3/4 cup prepared mincemeat
- 1/4 cup orange marmalade
- 3/4 cup orange juice

Make 6 vertical cuts in the tangerine peel from the blossom end to about 1 inch from the bottom; pull peel down and turn the pointed ends in. Remove white membrane. Loosen tangerine sections at the center and pull apart slightly; set in shallow baking dish. Combine mincemeat and marmalade; fill center of each tangerine with 1 tablespoon of the mixture. Pour juice over all. Bake in a slow oven (325 deg. F.), 30 minutes, basting occasionally during baking. Serve with turkey, ham, tongue, pork chops, veal, duck or chicken. Yields 8 servings.

Pale green avocado crescents and a scoop of cottage cheese nestling in a lettuce cup make a cool and easy summertime salad. Garnish with a sprinkle of paprika and some lime wedges.

Walnut Streusel Cake Has Icing Baked On

The busy homemaker will like this "Walnut Streusel Cake" with its baked on icing. It's a quickie to make and the streusel topping as well as the cake batter is chock-full of walnuts.

Walnut Streusel Cake

- 2 cups sifted all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon cinnamon
- 1/2 cup butter or margarine
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup seedless raisins
- 3/4 cup chopped walnuts
- 1 egg

- 3/4 cup sour milk or buttermilk
- 1 tablespoon grated orange rind

Sift flour, sugar and cinnamon together. Cut in butter until mixture is crumbly. Set aside 1 cup of this mixture for topping. Stir baking powder, soda, salt, raisins, and half of walnuts into remaining crumbly mixture. Beat egg well and combine with sour milk and orange rind. Stir into dry mixture, mixing well. Spread into greased 9-inch square baking pan. Top with reserved crumbly mixture and remaining walnuts.

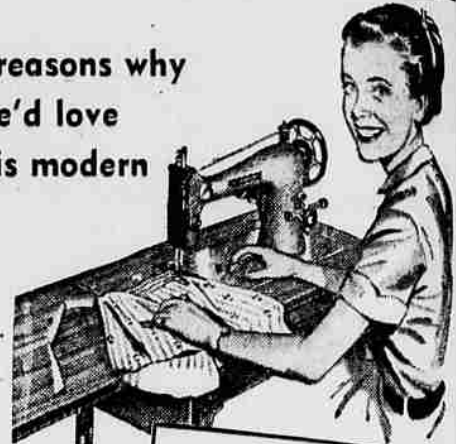
Bake in moderate oven (350 deg. F.) about 40 minutes. Serve warm or cold. Makes 9 (3-inch) squares.

Prunes Used As Confection

An attractive confection that's always popular with children and grownups alike is made this way. Pit steamed prunes and fill each with a walnut half. Dip the prunes in and out of hot honey. Let stand on waxed paper about 15 minutes. Then roll in granulated sugar.



3 reasons why she'd love this modern



KENMORE CONSOLE

1. Saves money on family clothing... particularly for children.
2. Makes it easy to improve the appearance of her home with beautiful home furnishings she can make herself... for less money.
3. Does better work and saves time on routine mending and sewing.

64⁹⁵

Full size sewing head
New... not a rebuilt
Attractive walnut finished
hardwood cabinet



PINKING SHEARS

FREE!



OR BUTTONHOLE ATTACHMENT

FREE! WITH THE PURCHASE OF ANY NEW KENMORE YOU WILL RECEIVE EITHER PINKING SHEARS OR BUTTONHOLE ATTACHMENT.

There's a Kenmore to suit your budget — 64.95 to 239.95



Phone 5-1561

for free

HOME TRIAL

—or mail this coupon for free literature

Sears, Roebuck and Co.
183 West 10th St.,
Eugene, Oregon.

Gentlemen: Please send me further information describing Kenmore Sewing Machines.

NAME _____
STREET OR RR _____
CITY _____ STATE _____

Satisfaction guaranteed or your money back SEARS

Corner 10th & Chornelton
Phone 5-1561
2 HRS. Free Parking

REGISTER-GUARD WANT ADS GET RESULTS

IT'S EASY TO PARK IN **SPRINGFIELD**



OPEN EVERY NIGHT 'TIL 9 UNTIL DEC. 23rd



SANTA'S HERE EVERY DAY UNTIL CHRISTMAS

GIVE CUB OR SCOUT GIFTS



BUY YOUR CHRISTMAS TREE FROM A BOY SCOUT TROOP

SELECT YOUR **SAMSONITE** LUGGAGE NOW

Alexander's
SPRINGFIELD, OREGON



(Wiltshire Engraving)

GRAND PRIZE WINNER of \$25,000 in Pillsbury's fifth grand national recipe and baking contest Dec. 14 at New York's Waldorf-Astoria Hotel is this "My Inspiration Cake" baked by Mrs. Bernard Kanago of Webster, S. D. Created by Mrs. Kanago with the "bake-off" in mind, it is made by pouring white cake batter over finely chopped nuts placed on the bottom of layer cake pans, then adding a layer of grated chocolate and the balance of the batter. The two layer cake thus has the appearance of a four-layer cake when cut. The cake has a chocolate frosting with a ring of toasted nuts on top.

PRODUCER'S PUBLIC MARKET

FROM LANE COUNTY FARMS — TO YOU

PEOPLES MARKET

IN THE BROADWAY SIDE OF THE PUBLIC MARKET

Karl the Meat Man, and Ed, Bill, Sylvia, Fred and Freddie all wish you a Very Merry Christmas.

We will be closed Friday, Saturday and Sunday for the Christmas Holidays.

TOM TURKEYS Eviscerated No Waste lb. 53c

STANDING RIB ROAST lb. 49c

HAMS, Nice and Lean lb. 62c

SLICED BACON lb. pkg. 53c

POT ROAST lb. 23c to 39c

DILLAGE FLOWER SHOP

Christmas corsages, center pieces, poinsettias and door swags

BLANTON'S MARKET GROCERY

YOUR GREEN STAMP FOOD STORE

New Potatoes Hunt's or R&W 2 Cans 29c

Pineapple No. 2 Can, Dole in Heavy Syrup 29c

Orange Juice Frozen Old Southern 2 Cans 35c

Chocolate Eclairs One-pound size 57c

Sweet Potatoes Wadham's 18-oz. Can 32c

TOM'S POULTRY

PHONE 4-1112

NOW FEATURING
TURKEYS \$3.50 AND UP
TURKEY BY THE PIECE
Fresh Colored Hens & Fryers

See the newest now at OLDFIELDS' IN ELECTRIC SPRINGFIELD

Light, compact, power-packed

Holiday Cleaner



\$79.95

(complete with cleaning tools)
Low down payment.
Easy terms.

With the HOLIDAY, you get up more dirt — easier, faster, more effectively than with tank and canister cleaners costing many dollars more. That's the big story behind this all-new idea in cleaners, specially engineered by Hoover. It's lighter. Quieter. Far easier to handle. And so smartly compact it takes up no more closet floor space than a pair of shoes. Whatever time and work-saving ideas you've wanted in a cleaner, you'll find them here... in the all-new HOLIDAY. Come in for a free demonstration today.

Makes a Holiday of Housework

- Exclusive Silencer hushes powerful suction to a whisper.
- Oversize Throw-Away Dirt Bag. Snap-in type. Needs fewer changes per year.
- Super-Power Suction. Outcleans other makes costing much more.
- Triple-Filter Action. Super clean: No dust can get out.
- Complete Cleaning. Cleans. Dusts. Complete, quick-change tools include light Compaflex hose, 2 extensions, rug nozzle, bare floor brush, upholstery nozzle, dusting brush, crevice tool.
- Smart Styling. Designed by world-famous Henry Dreyfuss in tasteful beige and tan.



Engineered by Hoover

OLDFIELDS'

"Where Credit Is Our Buyword"

615 MAIN STREET

PH. 6-3813

SPRINGFIELD

IN THE POSTOFFICE BUILDING

TV G.E. - Raytheon - Olympic T.V.
Complete Installation—Guaranteed Service
Phone 4-0542
Terms On Approved Credit.
Treichel's Radio & Television
Broadway & Chornelton—in the Public Market