

THREE AFTERNOONS, NOVEMBER 23, 24, 25

GOVERNOR ASKS GAME BOARD TO PROBE LAKE PLAN

Before the state game commission makes a recommendation for or against the reforestation of the lower Klamath lake bed for game propagation purposes, the commission is urged in a letter sent yesterday by Governor Pierce to make a very careful study of the question and to visit the land involved.

"I deem it advisable to call your attention to the importance that may attach to any recommenda-

tions your body may make in this matter," writes the governor. The drainage, or reclamation by evaporation, of this large area has formed quite a part of the history of reclamation in Oregon. Efforts for the drainage of this vast lake area were begun 20 years ago with the formation of the Klamath irrigation project under the United States reclamation service. It was only after prolonged efforts, much opposition, and after many obstacles had been surmounted, that the waters of the Klamath river were shut out by the gates where the Southern Pacific railway crosses the straits which fed this lake.

The letter points out that some of the reclaimed land is now in the Klamath irrigation district which has issued bonds and is improving the land. Much of the land, says the governor, is fertile and in time can be made very productive. He believes some may be wasted land, though this is disputed.

MENUS

Broiled Ham with Pineapple Rings
Select ham steak and have cut to a thickness of 1/2 to one inch trim, wipe with a damp cloth. Preheat electric oven to 400 degrees. Turn upper unit "off." Place ham steak on broiling rack—slide it open so as to have about one inch space between glowing coil and steak. Turn frequently and when steak is about half done, place slices of pineapple (four to six) on rack, let brown, turn, and at last place on top of ham steak. When all are brown sufficiently remove to hot platter. Time of broiling ham steak fifteen to eighteen minutes—about five to eight minutes for slices of pineapple.

Pumpkin Pie
Beat 3 eggs lightly, add 1/2 teaspoon salt, 2-3 cup sugar and beat again. Then gradually add 2 cups milk, 1/2 cup cooked pumpkin, 1 teaspoon cinnamon. Add filling to crust.

Preheat electric oven to 450 degrees. Turn upper unit "off" lower unit "high" for 12 minutes, then "off" or turn unit to "low" and place in oven a casserole of food, fruit or vegetables, etc., and lower temperature to 355 degrees as soon as possible. Bake about 25 minutes longer.

WEDNESDAY

Roasting Turkey
Clean and truss the fowl, rub inside with salt, pepper, and let stand several hours. Stuff with dressing, tie down the drum sticks and wings, and place in the drip pan (remove the broiling rack, provided in your electric oven).

Pre-heat electric oven, both heating units on "high" to 500 degrees. Set heat control for 400 degrees. Turn upper unit "off". Place turkey in the oven, hanging the turkey pan rest on the second slide from the floor of the oven, and use the pan uncovered and without water. If turkey is not fat, about 2 strips of salt pork can be used, placing upon the turkey. Continue this heat about 1 hour, then reduce heat control to 300 degrees for possibly 3 hours longer, making a time of 4 hours for a turkey weighing 13 to 20 pounds. If turkey is large you will not be able to have anything else in the oven. Do not open the oven unnecessarily, and no basting will be necessary as the electric oven has no circulation of air.

Dressing the Turkey
Twelve to fifteen cups of stale bread crumbs or pieces, moisten in water. Lift in and out of water rapidly, keep light and avoid against pressing together. Add two tablespoons finely chopped onion, 1 cup celery cut fine, two eggs, six tablespoons butter or drippings. Season with salt, pepper—add for variety—giblets, apples, chestnuts, oysters, peppers, etc.

SILVERTON GARAGE SOLD

Silverton, Or., Nov. 21.—(Special.)—Arthur Dickman and Rodrick Williams, two automobile mechanics who have been employed at the Patty Motor Car company for a number of years, have bought the machinery belonging to O. J. Perry, who has been having a garage on the intersection of Oak and Mill streets. Mr. Perry sometimes ago purchased a building site on the Roosevelt highway near Newport and there he plans to erect and operate a business similar to the one he has had at Silverton.

ENLARGE LIBRARY SERVICE

Falls City, Nov. 21.—In order to better fill the needs of the patrons of the library it has been decided to have the library open each evening of the school week from five to eight and continue the regular Saturday service. This will be effective beginning Monday, Nov. 23 and will not be open Thursday, that being a holiday.



7077

Average daily net paid circulation for the Capital Journal for the month of September, 1925. Total distribution for same period approximated 7,500.

817 Gain

or 12.8 percent over September, 1924, in added and proven paid circulation. This is the first time the paid circulation has exceeded the 7,000 mark, proving the Capital Journal making greater progress and

Growing Faster

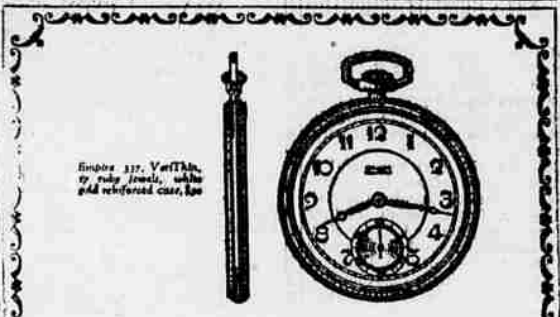
Than at any period in history because it prints all the news and delivers the goods. Some like it, some don't, but all read it.

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Painted containers help to emphasize that spirit of freshness and cleanliness found in the modern painted kitchen. Old containers, coffee-tins and biscuit-tins are veritably transformed by paint. Gay motifs, cut from cretonne are glued on as delightful notes of color. A coat of varnish applied to the entire surface will preserve the color of the cretonne and give a glossy washable finish.



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SUES TO COMPEL ONION DELIVERY

W. B. Hurst & Company has filed an action in circuit court against C. E. McMillan and Harvey Malone to secure an order restraining the defendants from disposing of their onion sets which the Hurst company claims it has under contract.

According to the complaint the defendants contracted to sell the plaintiffs 25,000 pounds of white onion sets at \$4.80 per 100 and 45,000 pounds of brown sets at \$3.50 per 100, the sets to be delivered at Brooks. Payment was to be higher for sets delivered late this year. Hurst company alleges that the defendants threaten to dispose of the onion sets to other parties and refuse to abide by their contract. The plaintiff asserts he has already made a resale of the onion sets in New York, the procurement of such sets is exceedingly difficult and that failure to deliver will work a heavy hardship on him.

MACCABEES FORM "HIVE"

Geo. G. Peil, district manager for Central Oregon, with the help of Mrs. Nellie O'Shea, Chase, Chandler and Howard Fanner, organized the first ladies' hive in Oregon at the McCormick hall Thursday evening when 26 ladies were obligated and were given the secret work of the Macabees. Officers elected and installed as follows:

- Paet Commander—Marie Devid.
- Commander—Irene M. Peil.
- Lt. Commander—Mae Kenyon.
- Record Keeper—Hilda Butler.
- Chaplain—Clara Reeves.
- Sergeant—Minnie Chandler.
- Physicians—Dr. Hobson and Backstrand.
- Master-at-arms—Nelle O'Shea.
- 1st Master Guards—Kella Ackerman.
- 2nd Master Guards—Amber Jacob.
- Sentinel—Hazel Shepard.
- Picket—Elma Wilson.

The new hive started off with a full charter list, and after the officers were installed the ladies served refreshments.

It was estimated last year that there were more than 1500 foreign students in greater New York coming from 77 countries and studying in 52 colleges, universities and professional schools.

FURNITURE AUCTION SALE

Next Wednesday at 278 North Cottage
Commencing 1:30 P. M.

Consisting of—Weser Bros. upright grand piano with mandolin attachments, first class condition, 1 Majestic six-hole range with coils, 1 Hoosier cabinet, bed, chiffonier, dresser, 2 Axminster rugs, 1 day couch with mattress, 1 leather rocker with oak arms, being contents of a 4 roomed house. Owners are leaving for California. Particulars in Monday and Tuesday's papers.

Anna Leitt, H. F. Woodry & Son,
Owner. Are the Auctioneers
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Spots Out

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Hotel Marion

Sunday, November 22, 1925 Table d'Hotel \$1.00

Grape Fruit and Marshmallow Cocktail
Chicken Gumbo Consomme Puritan
Celery Hearts Curtis Ripe Olives
Young Radishes

Choice of:

- Filet of Sole, Sauce Normande
- Tenderloin of Beef ala Chipolata
- Roast Duckling, Apple Dressing
- Baked Sweet Potato Brussel Sprouts
- Heart of Lettuce Thousand Island Dressing
- Steamed Plum Pudding Hard and Sherry Sauce
- Cranberry Sherbet and Water

Choice of Pie
Coffee Tea Milk
5:45 to 8 P. M.

COOKING SCHOOL Women, Attention!

It has always been the policy of this store to handle quality merchandise at all times and we are glad to announce to the women who will attend the Capital Journal Cooking School next week that practically everything that Miss Lowen is to use in demonstrating her lectures is carried in our stocks.

We are proud to make this announcement because it bears out the fact that the best is really the cheapest in the long run for it goes without saying that Miss Lowen would necessarily choose the best for her demonstrations.

We will be glad to answer any questions or to explain anything that you may wish to know regarding the products most adapted for your individual uses—you will never find us too busy to cooperate in every way.

BUSICK'S

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is always thoughtful: not only in his service, but in his equipment as well. He provides every little comfort; sees that nothing is overlooked.

It takes years of experience to be able to provide the things that should be available, because only through years of experience does one learn to anticipate the desires of those served.

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