

DELEGATES TO CLUB SESSION NAMED, HUBBARD

Hubbard—Delegates appointed to the Mill City meeting of the Marion county federation of women's clubs, October 24, by Mrs. Neva McKenzie at the recent meeting held at the country home of Waldo P. Brown are Mrs. Edna Mack, Mrs. Louise Clump, Mrs. Sadie Shedd, Mrs. Sadie Rich and Mrs. Maude Biddgood. Mrs. Brown was assisted by Mrs. Frances Erickson.

The report of the organization of the third district of women's clubs of Oregon October 9, was given by Mrs. Sadie Rich, who attended as delegate from the local club.

As this meeting was designated as guest day, the following women were present: Mesdames D. W. Linn, Albin Earl, Charles Vredenburg, Earl Becker and Mattie Crocker.

The "Geography of the Table" was discussed by Mrs. Eunice Beckman, salt; Mrs. Kathleen Beckman, pepper; Mrs. Louise Clump, tea; Mrs. Rebecca Cleaver, coffee; Mrs. Sadie Rich, sugar; Mrs. Edna Mack, apples; Mrs. Maude Biddgood, chocolate; Mrs. Margaret Anderson, gelatin; Mrs. Ellen Carl, bananas; Mrs. Cobe de Lepsinasse, figs and dates; Mrs. Sadie Scholl, pineapple; Mrs. Sadie Scholl, Mrs. Ella Stauffer, Mrs. Lois Miller, with Mrs. Kathleen Beckman accompanying.

gave a vocal trio; Mrs. Betty Brown a piano solo, and roll call was responded to by "My Favorite Dish." Mrs. Brown's children, Betty, Boyd and Wallace, assisted in serving refreshments to the five guests and 21 members. The next meeting will be held November 6 at the home of Mrs. Kathleen Beckman.

SCIO

George Patry and wife and Mrs. Patry's mother, Mrs. Anna Rendia of Portland, are spending the week with relatives at Buell, Idaho. They expect to return Saturday of this week.

Mrs. Fred Roadarmel, who has been indisposed for several weeks from the effects of lumbago, is reported much improved since having her tonsils removed.

Harry Johnston expects soon to take up employment as an engineer in the vicinity of Blodgett.

Frances Wesely, native Scioan, was one of the three candidates nominated for secretary of the student body of Albany college, at which she is spending her sophomore year.

Mr. and Mrs. Henry Hassler moved this week to Stayton, where Hassler has work for an indefinite period. The Hasslers have resided in this many years and friends regret to have them leave, but all wish them well in their new home. Mrs. William Smelser has returned from the Albany General hospital, where she received treatment for a week.

Mrs. Joe Boyanovsky has returned from the Salem section, where she spent four weeks in prune orchards. Mrs. W. H. Dehulst is visiting relatives at Eugene.

The Lulay brothers, extensive sawmill and planing mill operators, recently have come into possession of the Bartley timber tract of 160 acres a few miles southeast of Scio. This new acquisition, it is stated, will prolong their timber operations in the Scio region.

N. I. Morrison expects to spend the last day of the present deer hunting season in the snow peak country in quest of a snipe and venison and for recreation in the mountains that were commonplace to him a quarter of a century ago.

SUBLIMITY

The K. of C. meeting resulted in a good turn out. After the installation of officers, the committee served a light lunch. A number of St. Paul council were present. Miss Schulte and Miss Polly had the school pupils in town to be weighed. Most of them are in very good health.

Mr. and Mrs. Frank Lahr and family have returned after picking cranberries in Washington.

Mr. and Mrs. George Swright returned from the prune yard Tuesday.

SMUCK IN SALEM

Stayton—Lester Smuck, who spent the summer with his mother, Mrs. Albert Frank, has gone to Salem where he expects to enter school.

You wouldn't put a sack of flour into one

biscuit and expect success

AND coffee roasted in bulk can never taste like Hills Bros. Coffee. For by Controlled Roasting, Hills Bros.' continuous process that roasts only a few pounds at a time, every berry is roasted evenly. The flavor is controlled, and what a flavor it is!

HILLS BROS. COFFEE

COFFEE

Oregon Prune Cake Has Rich Fruit And Spice Flavor, Claim

Query—No recipe for prune cake was included in your list of prune recipes several weeks ago, and I would like to have a recipe for such a one. I have eaten very delicious prune spice cakes. Miss T. D.

Answer—The following is probably the one you have in mind, as it has a rich fruit and spice flavor.

OREGON PRUNE CAKE

1½ cups dried prunes
1-3 cup melted shortening
¾ cup sugar
1 egg
½ cup prune juice
2 cups pastry flour
1 teasp. soda
1 teasp. cinnamon
½ teasp. nutmeg
½ teasp. salt
1 teasp. vanilla
1½ teasp. baking powder

Wash prunes and soak overnight in cold water, pit and cut rather small. Cook in water that they soaked in until tender. Cream sugar and shortening, then add yolks slightly beaten. Add dry ingredients alternately with prune juice. Add prune pulp, flavor and add the stiffly beaten egg white. Fold in baking powder. Bake in greased and floured pan. Place in oven at 350 degrees and roast to 400 degrees. Bake 45 minutes.

Query—When measuring a cup of brown sugar do you pack it down, or how do you know the amount you are getting? Am I correct that pie dough takes as little moisture or water as possible, and biscuits as much as possible? What about amount of moisture in corn bread? When making small cakes in iron pans, should the pans be heated when baking muffins. Mrs. E. C.

Answer—In measuring brown sugar, it should be packed down just enough to fill any possible air cavities, but not matted down tightly as one may easily get two cups in the space of one doing this. It is a good plan to roll or even sift the sugar through a coarse sieve before measuring to insure good results.

No more liquid should be added to pie dough than is necessary to bind it together for rolling because a too moist dough neither rolls nicely nor is tender when baked. The amount of liquid in this as in other hot breads depends somewhat on the amount of moisture in the flour.

All flours vary in this, not only as to brands but as to time of year as well. Hard wheat flours require more moisture in the mixing than soft, winter flours.

Biscuits require no more moisture than is needed to make a soft, easily handled dough. A too moist dough is sticky and does not roll well. About two-thirds cup liquid to two cups flour is average proportion for biscuit mixtures, although this must be varied according to the flour and type of biscuit to be made. Corn bread requires more moisture than most hot breads partly because of its dryness and large granules which must soak up moisture to be edible. The proportions here are equal parts liquid and flour for most recipes.

Iron pans should always be heated to nearly the temperature of the oven for any baking of breads, muffins or cakes. This is done to shorten the baking time, as well as to prevent the top from cooking and perhaps burning before the heat can even penetrate to the sides and bottom for cooking.

STAYTON TAKES STEP TOWARD STOP SIGNS

Stayton—The first meeting of the season of the Stayton chamber of commerce was well attended. W. G. Ide, manager of Oregon state chamber of commerce, gave a talk on the possibilities of Oregon.

The women will be asked to meet with the forum at the next regular meeting, the second Tuesday in November. Members will assist the Lions club and city council to have some "school stop" signs placed at Dave John and Lewis Bell service station corners.

The Lions club has a membership contest on which will close December 4, losing teams to banquet the winners and their wives.

BENEFITS FROM LOANS OF FARM BODY REPORTED

Washington (P)—While comparatively little of the \$150,000,000 now federal farm board's account, in the United States treasury to the usually has gone forward as loans to cooperatives, a number of important contracts have been approved and assurance has been given that the board will act quickly once proper applications have been presented.

An emergency loan of \$500,000 Citrus Growers' exchange and \$50,000 utilization by the Florida 600 awaits the Cooperative Grange League Federated Exchange, Inc., of Ithaca, N. Y.

The first is a straight loan from the board while the latter is subscribed, 50 per cent by the board and 50 per cent by the federation. The \$50,000 is to be used in purchasing or constructing elevators and packing houses on which the board will hold the first lien.

A supplemental commodity loan of \$230,000 has been approved for the California Rice Growers' association and \$20,000 for the Egyptian Seed Growers' exchange of Illinois. Similar loans aggregating \$500,000 have been approved for the North Dakota-Montana Wheat Growers' association and a \$135,000 loan for the Montana State Honey Producers' association.

In all commodity loans the board insists that the cooperative first

must obtain a loan from the intermediate credit banks. Such loans usually total 65 per cent of the value of the commodity involved.

Where wheat is held in open storage the board has agreed to advance an additional 10 cents on the bushel and accept a second mortgage on the warehouse receipt with the understanding that in no event shall the combined loan exceed \$1 a bushel.

The board will advance larger amounts if the wheat has been con-

tracted for by a reliable purchaser, allowing the combined board and bank loans to approximate 99 per cent of the value.

JOINS O. A. C. FRAT

Jefferson—Virginia McKee who is attending O. A. C. has moved from the Margaret Snell hall to the Kappa Delta house where she has recently been pledged. Out of the fourteen pledges recently taken there was room for only four more girls in the house at present.

Pumpkin Pie
They're sure good
35c

Lemon Sponge Cake
Angel Food Cake

Assortment of COLD MEATS

STEAM TABLE SPECIALS
SUNDAY—READY AT 12 O'CLOCK

- Corn Chowder
- Scalloped Potatoes
- Buttered Carrots
- Breast of Veal with Dressing

Potato Salad
Raw Vegetable Salad

LITTLE LADY'S STORE
12th AND CENTER STREET—PHONE 1357
LUNCHES PUT UP TO TAKE OUT

Your grocer says "It must be good the way every one is changing over to..."

HILLMAN'S Snowflake BUTTER-NUT BREAD



Too Good to Resist!

Tru-Bake Crackers

...TEMPT...as only a thin, crisp, flaky, salty cracker can—when baked to the creamy brown that brings out the full nut-like flavor of fine white flour.

... SLENDERIZED ... the Tru-Bake shape is distinctive. Makes for daintier serving; for crumbless eating. Actually seems to make these crackers taste better!



TRU-BLU BISCUIT CO
SPOKANE, PORTLAND, SEATTLE

MELBA TOAST—The genuine comes in the colorful package shown at the left. Accept no substitute.

PIGGLY WIGGLY

131 N. HIGH STREET 245 N. COM'L STREET
Across from Court House Between Court & Chemeketa
Open every Evening 'Till 10 'Ice Cream Sundaes 25c Quart

Free Delivery of orders over \$2.00. Sack Sugar excepted
USE THE PHONE FOR C. O. D's

You Save Time And Money

As well as money you save time at PIGGLY WIGGLY—No waiting for clerks to serve you—just step in and make your own selection, pay the lowest price and be on your way. It's pleasant and profitable for you to do your week-end shopping at Piggly Wiggly. Take advantage of these offerings.

White King Washing Powder
IT TAKES **39c** LARGE PACKAGE

Seedless Raisins, new, clean, 4 lb. bag 25c
Use more raisins—they are healthful

Jellateen—3 10c size 19c
Many delicious flavors—A Jell powder that is quick

Dates—Dromedary, fancy, 20c, 2 for 39c
The kind that is easy to stuff

FANCY DRY PACK
SHRIMP 3 Tall Cans 49c
NO WASTE OR TRIMMING

TEA—Lipton's, ½ lb. can 47c
Highest grade Black—Hot tea for cold days

Pancake Flour, Sperry, 10 lb. bag 63c
Light and fluffy—Hot cakes and waffles

Supersuds—Regular size 9c
More lather and quicker

Palmolive Soap, 3 10c bars 23c
Keep your complexion girlish

FEDERAL MILK
4 Small or 2 Large Cans 15c
RICH CREAMY—LIMIT

CORN—Yellow, 2 large cans 33c
Sweet tender—Oh such wonderful fritters

HONEY—5 lb. pail (half gallon) 73c
Clean, pure—True bee gathered

BEAN HOLE BEANS—2 large cans 25c
Baked in the old-fashioned way

NEW SOFT SHELL WALNUTS
No. 1 QUALITY
Lb...23c 3lbs..65c
Bake a walnut pie or cake today

PIGGLY WIGGLY SPECIAL
Salad Oil 33c
Frying, baking or salads—Quart
Frying is more economical when you use Piggly Wiggly Oil—Gallon \$1.29

Vegetables Features Saturday

LETTUCE—4 8c heads 13c
Fresh picked—Crispy Sweet

ONIONS—Small solid sweet, 10 lbs. 19c

CELERY—2 bunches 19c
Extra large crispy stalks for salads, etc.

Radishes, 3 10c size bunches 10c
Solid—good value—Fresh too

APPLES—Selected choice \$1.29 box
Solid Red Variety—Worth 75c more at least

PIGGLY WIGGLY Market Features

PURE LARD Eastern Mild Sugar Cured Bacon Squares
or Vegetable Shortening 2 Pounds 29c 17½c lb.

CHOICE
Young Hens 26c lb.
For stewing or fricasee

New Pack **SAUERKRAUT** Tender Pickled PIG FEET
In bulk—2 Quarts 25c In bulk—2 lbs. 35c