COLOR THE PICTURES ON THIS PAGE

SEVENTEEN THEATRE TICKETS FREE TO SEE

"MRS. WIGGS OF THE CABBAGE PATCH"

STARTING SUNDAY AT THE STATE THEATRE

Who hasn't heard of it? "Mrs Wiggs of the Cabbage Patch." Filled to overflowing with humor, pathos, heart throbs... it has them all. And here is an opportunity for 17 kiddies to see it FREE! Get your colored pages in early! You may be one of the lucky ones.

RULES:—

—Color all the pictures on this page.
—Every picture must be colored, including the Advertisements.
—Use crayon or water colors.
—Write your name and address on the edge of the page.
—Send or bring your page to the Capital Journal not later than 4 P. M. Saturday.
—Tickets will be mailed Sunday and winners will receive them Monday.
—Tickets do not have to be used for this show, you may keep them and use them later. Termination dates are on the tickets.

PRIZES:—

First Prize—Two Tickets
Second Prize—Two Tickets
Third Prize—One Ticket
Fourth Prize—One Ticket
Fifth Prize—One Ticket
Sixth Prize—One Ticket
Seventh Prize—One Ticket
Eighth Prize—One Ticket
Ninth Prize—One Ticket
Tenth Prize—One Ticket
Eleventh Prize—One Ticket
Twelfth Prize—One Ticket
Thirteenth Prize—Three Tickets

HOME-SPUN PHILOSOPHY by 'Mrs. Wiggs of the Cabbage Patch'

If you're startin' late in this marryin' business, be best for you to begin on one that's a mite tame an' wore down.

HOME-SPUN PHILOSOPHY by 'Mrs. Wiggs of the Cabbage Patch'

Yellin's good to get a critter on his feet, but if y'keep on, y'might over-yell him, and he'll flop down again.

ROAST PORK LOIN IS GOOD

A roast pork loin is always a fine idea for Sunday dinner. Start the dinner with chilled pineapple juice, brown potatoes to go with the roast, hot slaw and for dessert, sponge cake topped with strawberry jam. For Sunday night supper you can utilize the left-over roast for pork sandwiches. That's an idea, isn't it? We suggest the following recipes:

ROAST PORK LOIN
(With Gravy)

5 pound pork loin
1 teaspoon salt
¼ teaspoon paprika
¼ teaspoon celery salt
6 peeled sweet potatoes
2-3 cup water
3 tablespoons flour

Fit pork into roasting pan, sprinkle with ½ teaspon salt, paprika and celery salt. Add ½ the water. Cover and bake 1 hour in moderate oven. Turn to allow even cooking and baste every 20 minutes. Add rest of water and bake 30 minutes. Add potatoes which have been sprinkled with remaining salt and bake 45 minutes or until potatoes are well browned and soft.

Remove pork to serving platter, surround with potatoes. Mix flour with ½ cup cold water and add to drippings left in roasting pan. Boil 2 minutes, stir constantly. Serve this gravy in a dish.

HOME-SPUN PHILOSOPHY by 'Mrs. Wiggs of the Cabbage Patch'

Men ain't nothin' but just little boys that got too big for their clothes an' growed beards.

HOT SLAW
(Using Leftover Egg Yolks)

3 egg yolks
5 tablespoons sugar
3 tablespoons flour
¼ teaspoon dry mustard
¼ teaspoon celery salt
½ teaspoon salt
1-3 cup vinegar
2-3 cup water
2 cups shredded cabbage

Beat yolks, add dry ingredients. Mix well and add vinegar and water. Cook slowly, stirring constantly, until very thick and creamy. Add cabbage and serve. For variety ¼ cup chopped pickles, olives, pimientos or green peppers can be added.

CARAMEL FROSTING

1 cup dark brown sugar
2-3 cup sugar
1 cup milk
2 tablespoons butter
½ teaspoon vanilla

Boil gently the sugars, milk and butter. Stir frequently. When soft ball forms when a portion of the frosting is poured into cold water, remove pan from the stove and let stand 15 minutes. Add vanilla and beat until creamy. Frost cake.

To prepare dried prunes wash well, use a sharp knife and cut the dried fruit from the seeds.

HOME-SPUN PHILOSOPHY by 'Mrs. Wiggs of the Cabbage Patch'

Don't mind if your children threaten to hold their breath. When they needs breath, they'll get some.

Mill City—Miss Maxine Jewell, junior at Oregon State college spent the week-end in Mill City as the guest of her parents, Mr. and Mrs. Bert W. Jewell.

BAKED LIVER DELIGHTS DINER

Doctors recommend liver for its valuable vitamin properties. We recommend it because of its goodness when properly cooked. Beware of cooking liver too much. It gets toughened. Always ask for calves liver when you buy from your butcher. Below you will find a recipe for baked liver, one for escalloped potatoes and a new recipe for prune gelatin dessert, which is very good.

BAKED LIVER

1 pound liver
4 tablespons flour
½ teaspoon salt
¼ teaspoon pepper
2-3 cup water
3 tablespoons butter

Cut liver in thin slices, cover with cold water 5 minutes. Drain and sprinkle with flour. Place in shallow baking pan. Add rest of ingredients and bake 40 minutes in moderate oven.

ESCALLOPED POTATOES

3 cups sliced raw potatoes
3 tablespoons flour
¾ teaspoon salt
¼ teaspoon pepper
1 tablespoon chopped celery
1 cup milk
1 tablespoon butter

Blend potatoes with flour, salt, pepper and celery. Pour into buttered shallow baking dish and add milk and butter. Bake 40 minutes in moderate oven.

PRUNE GELATIN DESSERT

1 pkg. lemon flavored gelatin mixture
1½ cups boiling water
½ cup prune juice
2 tablespoons lemon juice
1-3 cup sugar
1 cup cooked prunes, chopped
1-3 cup nuts

Pour water over gelatin mixture. Stir until dissolved. Allow to thicken a little. Beat until frothy and beat in rest of ingredients. Mix well and pour into shallow glass dish. Chill. Serve plain or with cream or custard sauce.

This dessert will last 3 days if stored in ice box and as a leftover is good for luncheon dessert.

EVENING COATS LONGER

London (AP)—The latest evening coats are ankle-length, with a stand-up collar and large, flat muffs of ermine. Bracelets and clips are being made of ermine and mink.

"Coffee-Floaters" never too young to learn

A BIG NIGHT for the young Brambles. Hal's boss was coming for dinner with his wife. Helen Bramble had a busy day . . . shopping, getting out her finest table cloth, putting on the service plates, silver and candles.

Helen Bramble had a busy day

The dinner was pleasant enough, and the boss and his wife, wanting to be affable, said many complimentary things. But the coffee remained in the cups—grew cold and dismal.

"Nobody ever passes up Hills Bros."

"I'm afraid the coffee was a bitter disappointment," Hal said later, as he emptied the ash trays and helped to clean up. "They hardly touched it. We ought to stop floating around from one kind to another, and go back to Hills Bros. Coffee. Nobody ever passes that up."

Copyright 1935 Hills Bros.

Jell-well ANNOUNCES CUBE FLAVOR*

New Invention Seals Pure Fruit Flavors in Cubes!
Full Strength and Richness Kept Until Used!

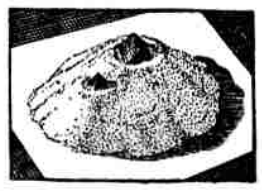
At last, after over forty years of effort by makers of jell desserts, the problem of concentrating and retaining the original flavor of the fruit itself has been solved. Cube Flavored Jell-well is the answer—containing not an "extract," but an entirely new kind of pure fruit concentrate, never before usable in jell desserts. This type of flavor is too thick and syrupy for mixture in powdered form, but can be compressed into cubes... It is then *sealed* against evaporation or "fading" by a coating of pure sugar glaze—kept fresh until the moment of use.

Old...

All other brands look alike. Much of the flavor is lost because it dries out in the powder. What is left is further weakened by evaporation on the grocer's shelves.

New...

Cube Flavored Jell-well looks different. Pure *white* crystals of naturally dry ingredients, plus two cubes of sealed-in flavor. Full strength no matter how long kept.



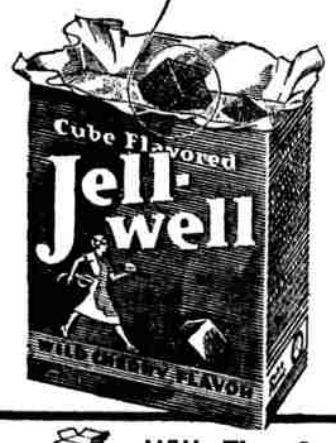
New Process! . . . No old-style dessert, with its "extract" thinly spread through a dry powder, can compare with it in the richness and freshness of its flavor.

Cube Flavored Jell-well is Different! . . . You can *see* this the moment you open the package. Again, when you stir it in the hot water, you see the rich, fruity flavor being released from the cubes, and enjoy its fragrant aroma before the mixture cools.

And finally, your first taste will tell you that here, at last, is a jell dessert with flavor that makes all others seem insipid by comparison.

Prepared No Differently! . . Make it just as you would make any ordinary jell dessert. The flavor cubes are right in the package, along with the pure gelatine crystals. They dissolve as easily as a sugar cube in your coffee.

Costs No More! . . . Although costing more to produce, the price is no higher than for other advertised brands of old-style jell desserts.



Only Jell-well is Cube Flavored! . . . Remember that Cube Flavor is an *exclusive* process. Only in Jell-well do you get *all* the goodness of *sealed-in* pure fruit flavor. There is no substitute.

Seven Tempting Flavors! . . . Strawberry, raspberry, cherry, lemon, orange, lime—and a delicious new one—Concord grape! Men will no longer complain of lack of flavor in any of these.

Ask any grocer for your favorite flavor, but be sure to demand the new *Cube Flavored* Jell-well.

Try Jiffy-Lou

A delicious custard-like dessert. Served hot or cold. *As superior to ordinary puddings as Cube Flavored Jell-well is to old-style jell desserts.* In three favorite flavors . . . chocolate, butterscotch and vanilla.

*PATENT PENDING

In The *New* Red Package ...With The *Separate* Inner Bag