

\$60 Million Lost In Spud Subsidy

Washington, Nov. 17 (AP)—Faced with a price support loss of \$60,000,000 on surplus potatoes this year, the government today asked growers to cut production further next year.

Secretary of Agriculture Brannan announced a 1950 program providing for a reduction of about seven percent in the planting allotment for commercial areas and a lower dollar-and-cents price support.

He set a 1950 production goal of about 335,000,000 bushels. This year's crop is estimated at 387,000,000 while the 1948 crop totaled 445,000,000.

It cost the department about \$230,000,000 to support grower prices of the 1948 crop.

Like this year's crop, next year's will be supported at 60 percent of parity, the minimum permitted by law. Parity is a figure calculated to give the farmer a fair return for his products.

But the parity price next year will be somewhat lower in terms of dollars and cents.

The secretary said the support rate next year may average about 96 cents a bushel compared with about \$1.08 this year.

The 1950 planting allotment for commercial areas totals 1,137,800 acres, or 85,300 less than this year. The allotment will be divided among individual farms.

The commercial potato planting allotments for 1950 and 1949, respectively, by states includes: Maine 120,400 and 141,300; Idaho 130,300 and 130,900; Colorado 56,900 and 60,300; Washington 22,500 and 26,000; Oregon 29,600 and 32,400; California (late crop) 27,600 and 30,600.

Temperance Workers Offer Dayton Tea

Dayton—The local WCTU held a social tea at the Pioneer church, with a good attendance. The group ordered the book, "Where Prayer and Purpose Meet," for the city library.

There was a program during the afternoon. Mrs. Harry Sherman gave the history and aims of the Woman's Christian Temperance Union.

Rev. Ryan gave a talk on the LTL. Mrs. Ralph Timm gave a talk on the young temperance council; a duet by Mrs. Dave Powell and Mrs. Walter Stone; Margaret Foster gave a reading.

The committee assisting the officers for the afternoon was Mrs. Guy Remme, Mrs. Ralph Timm and Mrs. Cora Hale. Mrs. Frank Foster is president and Mrs. L. Phelps, secretary.

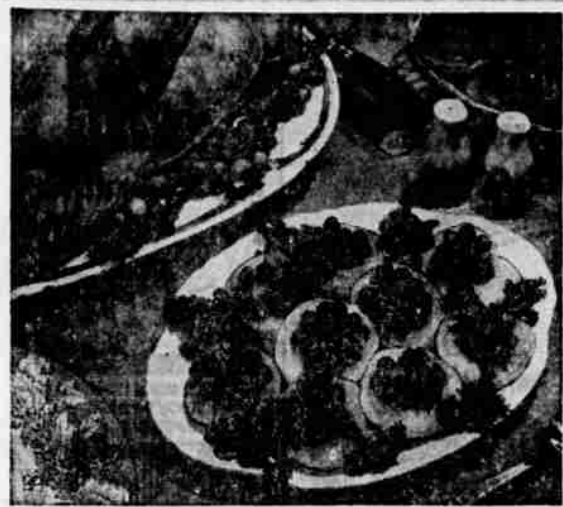
Japan Trip Ended

Monmouth — Word has been received by W. S. Vincent of Philomath that his daughter Mae reached her destination in Japan October 30. She left Portland by boat October 14, and the vessel stopped at Longview to load lumber. She stated that the vessel encountered several storms on the voyage to Japan and barely missed a typhoon. In Japan she was met by Paul Gierke a young man she had met in Chicago while at school and she was taken directly to a gathering where she greeted the Japanese people through an interpreter.

Quilting Bee Staged

Hubbard — Mrs. Mamie Bauman was hostess for an all day quilting bee at the home of her daughter-in-law, Mrs. Ed Hooley. Present were Mrs. John Yoder, Mrs. C. P. Shrock, Mrs. Mattie Kauffman, Mrs. Ellis Kropf and daughter, Mrs. Urbane Widmer and daughter, Mrs. C. C. Conrad and two daughters, Mrs. Dwight Yoder and son, Mrs. Virgil Hostetter and daughter, Mrs. Hooley and the hostess.

Festive Thanksgiving Fare



Spicy Cranberries . . . Delicious in peaches with turkey

(Associated Press Newsfeatures) Your Thanksgiving turkey will taste even better than usual if you serve it with a festive fruit platter. To make this sweet accompaniment drain canned cling peach halves from their syrup and fill with the following:

Spicy Whole Cranberry Sauce

Ingredients: 2 cups water, 1 one-inch stick cinnamon, 1/2 teaspoon whole cloves, juice of 1/2 lemon, 4 cups fresh cranberries, 2 cups sugar.

Method: Put the water, cinnamon, cloves, and lemon juice in a large saucepan and bring to a boil. Add the cranberries and cook until all the skins pop open. Add the sugar and stir until dissolved; cook rapidly for 2 or 3 minutes. Cool before serving. Makes 1 quart.

If young people are going to drop in for a Thanksgiving snack, you might set up card tables with individual Pumpkin Chiffon Tarts and marshmallow-topped cocoa. You can use inexpensive and convenient orange and green paper place mats and favors.

Pumpkin Chiffon Tarts

Ginger Snap Tart Crust—Ingredients: 33 large old-fashioned ginger snaps, 6 tablespoons softened butter or margarine, 6 tablespoons sugar.

Method: Roll ginger snaps into fine crumbs and put into a bowl; add the butter or margarine and the sugar. Mix well. Divide mixture evenly into 8 individual metal or cardboard tart shell pans. Using the same size pan

Punchboard Trouble Bothers Portland

Portland, Nov. 17 (AP)—Portland was having punchboard trouble again today.

Nobody could decide whether a certain question-and-answer punchboard was legal or not.

The city council refused to license it, as containing an element of chance. But circuit court ruled that people operating a board can be arrested for failing to have a license when they tried to get it and were refused.

Boards can be outlawed under the state anti-lottery laws, but officials doubted that this one would be considered a lottery.

It pays merchandise to customers answering a question correctly. The value of the merchandise ranged from a clock to a package of gum, depending on the punch.

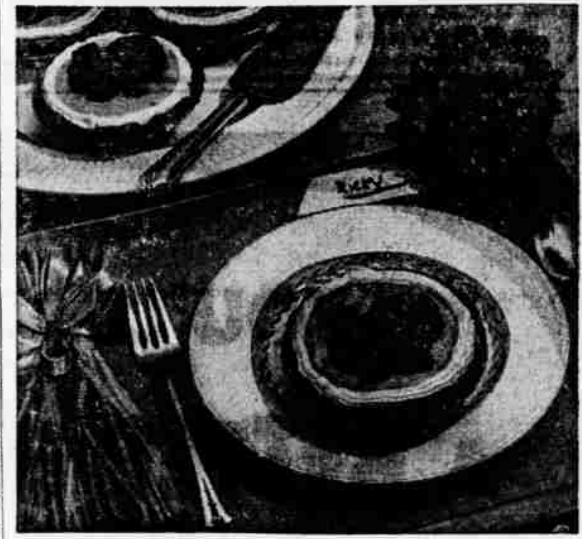
water for 10 minutes, stirring occasionally. Beat the egg yolks, milk and 1/2 cup of the sugar together; add to pumpkin with salt, cinnamon, ginger, nutmeg, and melted butter or margarine. Cook, stirring constantly, until of custard consistency, about 15 minutes. Remove from heat. Soften gelatin in cold water and add to hot mixture, stirring until dissolved. Chill until mixture begins to stiffen. Beat egg whites stiff, gradually beating in remaining 1/2 cup of sugar; fold into pumpkin mixture. Pour into ginger snap crust. Garnish with sweetened whipped cream. Chill until firm.

or back of spoons, press mixture firmly into an even layer against bottom and sides of each pan. Chill in refrigerator before filling.

Pumpkin Chiffon Tart Filling

Ingredients: 1 cup canned pumpkin, 3 eggs (separated), 1 cup milk, 1 cup sugar, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon ginger, 1/4 teaspoon nutmeg, 2 tablespoons melted butter or margarine, 1 envelope unflavored gelatin, 1/4 cup cold water.

Method: Cook pumpkin in top of double boiler over boiling



Pumpkin Chiffon Tart . . . Thanksgiving Specialty



To Court in Wheel Chair—Herbert J. Burgman, 53, on trial for treason, is moved from a marshal's van (background) in Washington to federal district court in a wheel chair. Burgman, former clerk in the American embassy in Berlin, was found guilty of treason in connection with wartime broadcasts over the German radio. (AP Wirephoto)

Christmas Program Plans Start Early

North Spring Valley—The November meeting of North Spring Valley community club was well attended at the school house.

Mrs. Eddie Kolln, president appointed on the Christmas committee on treats and tree, Mr. and Mrs. Eddie Kolln, Mr. and Mrs. Pete Willert and Mr. and Mrs. Eugene Hoeffling. At the business meeting the club decided to purchase folding chairs for the dining room as the wooden benches now in use take up too much room.

The November committee Mr. and Mrs. Harvey McLaughlin, Mr. and Mrs. R. B. Whittington and Mr. and Mrs. Ben McKinney presented this program including, violin and guitar selections by Delbert Judd and Marvin Olson; piano numbers by Donna McLaughlin; son, Carolyn Whittington who was accompanied on the piano by Mrs. Ed-

die Kolln; humorous skit "A Cozy Afternoon" by Mrs. Ben McKinney, Mrs. Harvey McLaughlin and Mrs. R. B. Whittington.

Mrs. Harvey McLaughlin gave a report on the prizes the Spring Valley 4-H clubs won at the Polk county fair and announced that new 4-H clubs will be organized this month.

Sheridan Has Carnival

Sheridan — A committee has been named to revise the student body constitution. Plans have been announced to hold a carnival November 18 at the high school. Helen Mykleby, a sophomore transfer from McMinnville, was recently admitted to the Toreh Honor society.

\$200 Per Capita for Klamath Indians

Klamath Falls, Nov. 16 (AP)—A per capita payment of \$200 to members of the Klamath Indian tribes has been okayed, tribal delegates to Washington announced today.

Boyd Jackson and Dice Crane, Klamath delegates, said the additional payment had been authorized by the bureau of Indian affairs and payments would be made at Klamath agency as soon as machinery is set up.

The Indians earlier this year received a \$500 payment, the money coming from tribal timber profits.

The new payment, to some 1650 enrolled tribesmen, will

amount to approximately \$330,000.

Dayton Contribution Offered Lodge Home

Dayton — Mr. and Mrs. Earle Coburn and Miss Colleen were accompanied by Mrs. H. G. Coburn and Miss Jeanne Westfall, of McMinnville, went to Forest Grove to see Mr. and Mrs. Everett McReynolds and children.

While there they went to the Masonic Home and delivered a collection of canned fruits and vegetables, donated by members of the local Masonic lodge and Electa chapter, OES. They arrived just in time to attend a service by the Sunnyside chapter, OES, conducted for the members of the Home family there. There were approximately 100 members of Sunnyside chapter of Portland present.



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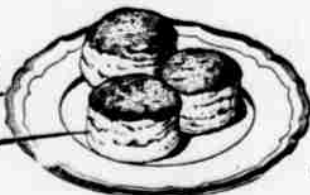
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CHOCOLATE-Y CAKE

Blift together into one bowl:

1 1/2 cups sifted cake flour
1 1/2 cups sugar
4 tbsp. cocoa
1 tsp. soda

Add: 1/2 cup Snowdrift
2 eggs

1 1/4 tsp. double-action baking powder (2 tsp. single-action)
1 tsp. salt

1 cup buttermilk or sour milk

Mix enough to dampen flour. Beat 2 minutes. If by hand, count beating time only. With electric mixer, use "low speed"; scrape bowl often. Scrape beaters after 2 minutes.

Beat 1 minute. Turn into 2 greased 8" layer pans lined with plain paper. Bake in moderate oven (350° F.) about 30 minutes. Cool and frost with your favorite icing.

Use Your Snowdrift Postcard Coupon Today Saves You 15¢ on a 3-lb. can of New Emulsorized Snowdrift

AT YOUR GROCERS

BEG-MORE CAT FOOD

Pleasant Aroma from the right combination of meat, fish and milk.

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