

Orange Crackles for Cookie Jar...



There's a strong affinity somehow between a child and the cookie jar. And with school bells in the offing we don't need any reminder about the importance of cookies in the school lunch box. It's the surprise ending that counts—so we turn to a delicious cookie specially planned for children. There's nothing fragile about it—it keeps well, packs well and staves so good.

Better use unsalted shortening for greasing cookie sheets. There is less chance of your cookies sticking to the pan.

Always sift flour once before measuring. If you substitute cake flour for all-purpose flour, add 2 tablespoons per cup.

Always store flour in a cool, dry, well-ventilated place.

Orange Crackles Cookies
8 tablespoons (1/4 lb.) butter or margarine, 1 cup sugar, 1 can (6 oz.) fresh-frozen orange juice, undiluted, 3 cups all-purpose flour, 1/2 teaspoon baking soda, glazed fruit for garnish.

Place butter or margarine over low heat until melted. Cool slightly then blend with sugar. Add fresh-frozen orange juice, undiluted and mix well. Sift flour with baking soda and add gradually to orange mixture. Knead on floured board until dough is blended. Roll out 1/4-inch thick. Cut into rounds with 2-inch cookie-cutter. Place on greased cookie sheets and garnish with glazed (optional). Bake in moderate oven (375 degrees F.) 10-12 minutes until golden brown. Place on cooling rack immediately.

DELAY GATES SCHOOL

Gates—Delay in the receipt of a bus means that the Gates public school will not open until Sept. 21. The school was originally slated to open Sept. 14. The principal went east to take delivery of the bus, but he has informed the directors that he will be delayed.

Pork Cuts Used In Many Ways

Hungry for pork? Try these recipes.

Dixie Pork Chops

The creole sauce does it. In hot frying pan, brown 6 loin or rib chops cut 1-inch thick, cooking slowly and thoroughly on both sides. Season with salt and pepper. Add creole sauce made by heating together 2 cups tomato juice, 1 1/2 tablespoons Worcestershire sauce, 1/2 teaspoon salt, 1/4 teaspoon pepper, dash tabasco sauce, 1 teaspoon lemon juice and 1/4 cup chopped green pepper. Cover and cook slowly for 1 hour or until very tender. Serve with fluffy rice. Six servings.

Crusty Baked Salt Pork

Chances are that you've never heard of this but those who have, get a hankering for it. Cut 1 pound salt pork in 1/4

inch thick slices. Soak slices in milk for 15 minutes; drain and roll in cornmeal. Bake on rack in uncovered pan in 350 degree oven for 20 minutes. Serve with cream gravy and fluffy mashed potatoes.

French Cleaning Up In Red Indochina

Hanoi, Indochina (AP)—French Union forces pressed forward Wednesday with their cleanup of Communist-led Vietminh troops on Wen Lang Island, reporting six enemy killed and 17 captured in isolated clashes.

French fighters and bombers flying 60 sorties attacked Vietminh entrenched and fortified villages on the island, which is 12 miles southwest of Haiphong and 65 miles southeast of Hanoi.

Economical Chuck Cuts Are Good Buys

Cuts from the beef chuck are good buys in many markets today. Because it contains just the right proportions of fat and lean, beef chuck is excellent for grinding. And for flavorful individual ground beef servings, prepare these beef rings. The meat mixture is molded in small ring molds, baked, then cleverly served with a filling of mashed potatoes.

Ground Beef Rings

- 1 1/2 pounds ground beef
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 teaspoon nutmeg
- 1 cup soft bread crumbs
- 1/2 cup water
- 2 tablespoons finely chopped onion
- 1 egg
- 2 to 3 cups mashed potatoes

Combine all ingredients except mashed potatoes. Mix thoroughly. Pack into 8 greased individual ring molds. Bake in a moderate oven (300 deg. F.) for 25 to 30 minutes. Serve filled with mashed potatoes. 6 to 8 servings.

2 Injured in Car Crashing SP Train

Oregon City (AP)—A car plowed into a Southern Pacific freight train at a crossing south of Wilsonville early Wednesday, injuring the two occupants of the car.

Clinton Fox, 20, Canby, was hurt critically. He and the driver, Roger Arestad, 21, also of Canby, were taken to a hospital here.

The automobile slid under the last car of the train. Fox was pinned inside, and it took an hour and a half to remove him.

Wheatland

Wheatland—Mrs. Joe Beatty of Wheatland with other teachers of the West Salem school will report for registration of students Thursday and Friday, Sept. 17-18.

School will start Monday, Sept. 21. This is Mrs. Beatty's fifth year in the sixth grade West Salem school.

Mrs. Edward Roseman of Dallas will be the 1953-54 teacher at Wheatland school to start Monday, Sept. 14. This will be her third year at the Wheatland school.

Eugene Climber Dies Of Injuries in Fall

(The United Press)
Bill Hallin, 16, Eugene, died in a Bend hospital today from injuries suffered in a fall down a Cascade mountain while a Salem youth remained in serious condition with injuries received in a similar accident.

Hallin died at 7 a.m., after being unconscious more than 40 hours. He tumbled about one-quarter of a mile down a rock strewn snowfield from near the top of 8,750-foot Diamond peak Monday.

Bethel Park

Bethel Park—Richard Inlow, Myrtle Creek, Ore., is visiting at the home of his uncle and aunt, Rev. and Mrs. George Bacon.

Rev. and Mrs. Clayton Beish, Mr. and Mrs. Bert Humphreys have moved their tent to Myrtle Creek, Ore. Rev. Bush will hold revival meetings there.

Charles Finley has left for Santa Cruz, to resume his studies at Glad Tidings Bible college.

Miss Geraldine Finley and Dan Jensen are local students who have left for Canyonville, Ore., to re-enter Canyonville Bible Academy.

Mr. and Mrs. Frank Thompson of Seattle, Wash., were recent guests in Rev. Robert Swope's home.

Mr. and Mrs. H. W. Fite and daughter, April, spent Saturday at Crater Lake, Ore. On the return trip they visited at Rev. C. Gilman's home in Gold Hill, Ore.

At South Beach, Ore., the Fites visited Mr. and Mrs. Jim McCully and Mr. and Mrs. Gene Pitts and family. Miss Betty Pitts, South Beach, Ore., returned with the Fites and visited a few days.

Wednesday a group of friends and relatives enjoyed a dinner at Mrs. Nellie Stanley's home in honor of her birthday. Mrs. Stanley received many gifts.

Among those present were Mrs. Stanley's daughters, Mrs. Cecil Roe, Colton, Ore., Mrs. Art Warner, Astoria, Ore., Mr. and Mrs. Herman Hulise, DeLake, Ore.; her grandson and family, Mr. and Mrs. Dean Hulise and sons Mike and Don of DeLake, Ore., great granddaughter Peggy Roe of Colton, Ore., and Mr. Fred Riek of the park.

SECRET'S OUT



Lana Turner and Lex Barker, latest Hollywood Tarzan, are shown during civil marriage ceremony in Turin, Italy. Lana peevishly had threatened to call off ceremony, which couple tried to keep secret, when she found photographers waiting for her arrival at Turin city hall. She was married four times previously. Barker was formerly married to actress Arlene Dahl. (AP Wirephoto via radio from Rome.)

Detroit

Detroit—Navy veteran Wallace Cobine is the new state patrolman and game warden in the upper North Santiam region, replacing James Riggs, who resigned the job last month. Mr. Cobine was a member of the Dallas city police force for two years previous to his last assignment at Cottage Grove. A family man, he moved to Idanha last week with his wife and three children, six year old Michael, five year old Ronny, and Kathy, who is three.

Michael, who has made a successful recovery from a brain injury received a year ago, will begin his schooling this year at the Detroit-Idanha elementary school.

Former Mongold residents visiting friends in the Detroit area last week were Mr. and Mrs. Pat Crawford, who now reside at The Dalles, and Mr. and Mrs. R. Hellwig. Mr.

Hellwig, who was camp manager at Mongold, is now dealing in real estate in Portland.

Five-year-old Johnny Eckerson celebrated his birthday last week with a gathering of his young friends for play and refreshments at the Idanha home of his parents, Mr. and Mrs. George Eckerson.

Cake, ice cream and punch were served picnic-style in the Eckerson's yard to 13 youngsters. Attending the party were: Barbara and Jeffrey Davis; Butch and Bruce Johnson; Sherry Shepherd; Betty, Kathy, and Mike Wenke; Sandra, Linda, Herby and Teresa Tompkins; and Johnny's brother, Charles. Adults present were Mrs. C. D. Davis, Mrs. Herb Wanke, Mrs. Wayne Tompkins and Mrs. Eckerson.

Mr. and Mrs. Einar Nygaard and family have returned to the Idanha district after a few years residence in Lyons. Mr. Nygaard is engaged in logging on Cedar Creek.

America's Discriminating Women Agree!

Mrs. Burgess Meredith: "Blue Bonnet is always delicate and fresh!"

Mrs. Robert Cummings: "Blue Bonnet is my favorite for food value."

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CONSUMERS WHOLESALE

FREEZER OWNERS:
If you buy Beef by the side to SAVE MONEY you will be interested in the following information. These figures are based on 100 lbs. of carcass meat of a good grade. Here is what you get—Steaks 36 lbs., Roasts 23 lbs., Stews, Shanks, Rib and Waste make up the balance of 41 lbs.

If you buy Beef by the quarter, do you often get "stuck" with a tough one? Is your money refunded? Do you actually save?

We at Hoffman Meats, Inc., in order to be of better service to the Freezer and Locker Owners of Salem and Surrounding Communities have introduced a new method of selling Freezer Meats in smaller quantities at greater savings, under our Trade Mark "PAK-ETT." Here are two of our most popular "Pak-Ett."

BUDGET "PAK-ETT"	
15 lbs. Pot Roast	Retail 49c lb. \$ 7.35
20 lbs. Asst. Steaks	Retail 78c lb. 15.60
7 lbs. Ground Round	Retail 69c lb. 4.83
42 lbs. for \$23.10	\$27.78
YOU SAVE \$4.68	

ECONOMY "PAK-ETT"	
12 lbs. Lean Short Ribs	Average Retail Price
12 lbs. Lean Grnd. Beef	Short Ribs 29c \$ 3.48
15 lbs. Asst. Steaks	Grnd. Beef, 35c 4.20
20 lbs. Roasts	Steaks, 78c 11.70
	Roasts, 49c 9.80
59 lbs. for \$25.37	\$29.18
YOU SAVE \$3.81	

Each cut that goes into the "Pak-Ett" is carefully selected for tenderness, well trimmed, weighed, double wrapped flat, quick-frozen and placed in a large Pliofilm bag for added protection. Roasts are approx. 3 lbs. Steaks are individually papered. Ground Beef and Short Ribs do not exceed 2 lbs. per package. This service does not cost you anything extra and "Pak-Ett's" are weighed when you buy them!

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Swiss Steaks	lb.	69¢
VEAL Swift's U.S. Inspected		VEAL
Veal Steaks	lb.	55¢
Veal Roasts	lb.	49¢
Veal Chops	lb.	65¢
Lamb Swift's U.S. Inspected		Lamb
Shldr. Roast	lb.	42¢
Leg of Lamb	lb.	59¢
LAMB CHOPS	Lb.	55¢
Breast of Lamb	lb.	19¢
For Stewing		
HAMS Cascade U.S. Inspected—Tenderized	1/2 or Whole	69¢