



# Thanksgiving Specials



stantly boiling and steamer closely covered.

### Cranberry Pie

Fill a pastry-lined pan with cold cooked cranberries. Place strips of pastry across the top, lattice fashion, then adjust a rim of pastry around the edge; bake in a hot oven. Serve cold either plain or with whipped cream.

### Deep Dish Pie

Fill large or individual glass dishes with strained cranberry sauce; cover top with flaky pastry and bake in a hot oven. Serve warm with table cream poured over each service.

### Cranberry Holy Poly

Make a biscuit dough of one

add the juice of one lemon. Boil one quart of water and three cups of sugar about twenty minutes. Add cranberries and strain all through a cheesecloth. Cool thoroughly, then freeze, using three parts of finely crushed ice to one part rock salt. When the sherbet is half frozen add the stiffly beaten whites of two eggs. Serve in sherbet cups with the roast.

One hundred and thirty-three west coast sawmills, for week ending Nov. 17, manufactured 112,273,511 ft. of lumber; sold 106,030,134 ft., and shipped 101,926,366 ft. Production was 26 per cent above normal and new business 6 per cent below production.

## Candy for Thanksgiving



Delicious Boxed Candies of your own selection or in assorted combinations, made fresh especially for Thanksgiving. As a gift for anyone you wish to make happier on Thanksgiving Day this Candy is ideal.

ENDERS CONFECTIONERY

## ALUMINUM WARE



### Roast Your Thanksgiving Turkey

IN ONE OF

## Hardy Bros.'

Roasters

We Deliver the Goods

Best Price Best Quality Best Service

only half full. Just before dinner is served unmold. The jelly must be thoroughly chilled or it will not be firm, so it should be made at least twenty-four hours before serving unless it is chilled on ice.

**Cranberry Pie Colonial Style**  
Cranberry Pie Colonial Style is a combination of raisins and cranberries. Use two cups of cranberries, one cup of seeded or seedless raisins, one cup of sugar and three tablespoons of flour. Mix all these ingredients and pour into a pan lined with pastry. Cover with a top crust and place in a hot oven, reducing heat to moderate after the first ten minutes. It will take about thirty minutes for this pie to bake. If this combination is preferred in an open pie, omit flour, add two cups of water to fruit and sugar and cook slowly until mixture thickens. Cool thoroughly before pouring into a baked pastry shell. Make a meringue of the whites of two eggs, spread over top of fruit and brown slightly in a very moderate oven.

### Cranberry Puffs

One egg, one-half cup sugar, one cup sifted flour, two teaspoons baking powder, one-quarter cup milk, one teaspoon vanilla two tablespoon melted shortening, one cup cranberries. Mix dry ingredients, reserving some flour to dredge fruit. Beat egg, add milk, combine mixtures, add flavoring and cranberries. Pour into buttered custard cups and bake in a moderate oven about thirty minutes. Serve hot with a vanilla sauce.

### Cranberry Cabinet Pudding

Fill a buttered pudding dish with alternate layers of soft bread or stale cake crumbs, having top and bottom layers of crumbs. Beat one egg, add one-third cup of sugar, one cup of hot milk and bake until custard is firm. Serve hot or cold.

### Steamed Cranberry Pudding

Use the recipe for cranberry puffs. Butter a pudding mold or custard cups. Fill two-thirds full of batter and steam over hot water until firm in the center, keeping water underneath con-



## Electrical Gifts for THANKSGIVING

One way to help mother that will win her instant appreciation is to give her a Thanksgiving Gift that will make the preparation of meals easier.

Here are the best Gifts you could select for that purpose.

ASHLAND ELECTRIC SUPPLY

## Thanksgiving Cash Specials

- Eastern Cranberries ..... 20c lb., 2 lbs. 35c
- Heinzes Mince-meat ..... 25c lb.
- Best Bulk Cocoa ..... 7c lb.
- Raisins, large package ..... 2 for 25c
- Bulk Raisins ..... 3 lbs for 35c
- Pettite Prunes, the best that ever grew 3lbs 25c
- No. 1 California Walnuts. 30c lb, 3 1/2 lbs \$1.00
- Home grown Walnuts ..... 20c lb.
- New Almonds, soft shell. 25c lb, 4 1/2 lbs \$1.00
- Filberts ..... 20c lb.
- Apples—Spitzenburg, Baldwin and Newtons. .... \$1.10 a box, 5 boxes \$5.00

Pop Corn that pops, Van Camp's Oyster Cocktail sauce; Fresh Lettuce; Celery, Cabbage and everything you will be wanting for the holiday festivities.

Turkeys, Chickens, Ducks and Geese.

Fresh and cured Meats of all kinds

PLAZA MARKET

## Thanksgiving CIGARS

The crowning event of the Thanksgiving



Dinner is passing to your guests a box of Cigars from Nininger & Warner that have been kept in perfect condition by their new tobacco humidior. No matter what their Cigar Taste you can choose a blend that will please and satisfy them. Phone your order and we will save a box of the shape and blend you prefer.

NININGER & WARNER

Sporting Goods

## Cranberries in Many Ways

Mrs. Belle DeGraf

There are so many uses for berries. For each quart of berries allow one pint of water; cook cranberry sauce. Of course berries ten minutes after boiling the cranberry sauce or jelly has begun, then add one pint of water; cook berries ten minutes after boiling has begun, then but no means is it necessary to confine the use of this delicious fruit to sauce. There are puddings, steamed or baked, pies and cobbiers, all particularly palatable due to the peculiar acid flavor of these berries.

Cranberry jelly can be made and stored in sterilized glasses just as any jelly or jam. If made before the holidays there will be that much out of the way for the busy housewife who plans and cooks the holiday feast.

If you wish the jelly to be firm enough to unmold, do not use much water when cooking the

berries. For each quart of berries allow one pint of water; cook berries ten minutes after boiling the cranberry sauce or jelly has begun, then add one pint of water; cook berries ten minutes after boiling has begun, then but no means is it necessary to confine the use of this delicious fruit to sauce. There are puddings, steamed or baked, pies and cobbiers, all particularly palatable due to the peculiar acid flavor of these berries.

Fill a buttered pudding dish with alternate layers of soft bread or stale cake crumbs, having top and bottom layers of crumbs. Beat one egg, add one-third cup of sugar, one cup of hot milk and bake until custard is firm. Serve hot or cold.

### Steamed Cranberry Pudding

Use the recipe for cranberry puffs. Butter a pudding mold or custard cups. Fill two-thirds full of batter and steam over hot water until firm in the center, keeping water underneath con-

cupful of flour, two teaspoons of baking powder, one-fourth teaspoon of salt, one tablespoonful of shortening, and about one-third cup of milk. Roll into a rectangular shape about one-fourth inch thick. Spread with cranberry sauce; then roll up like a jelly roll, join edges firmly and bake in a hot oven. Serve with a hard cranberry sauce.

### Hard Cranberry Sauce

One-third cup butter, one cup powdered sugar, one egg white, one-half cup strained cranberry sauce. Cream butter, gradually add sugar, beat well, add cranberry sauce slowly to prevent curdling, then fold in stiffly beaten egg white.

If you possess an ice cream freezer, a cranberry sherbet may be served with the roast turkey. It offers a change in a very attractive form. The berries for the sherbet may be prepared a day in advance, so that freezing would be the only operation on the holiday. Cook one quart of cranberries in one cupful of boiling water until berries are soft and broken; rub through a coarse sieve and

## Freshly Dressed for Thanksgiving

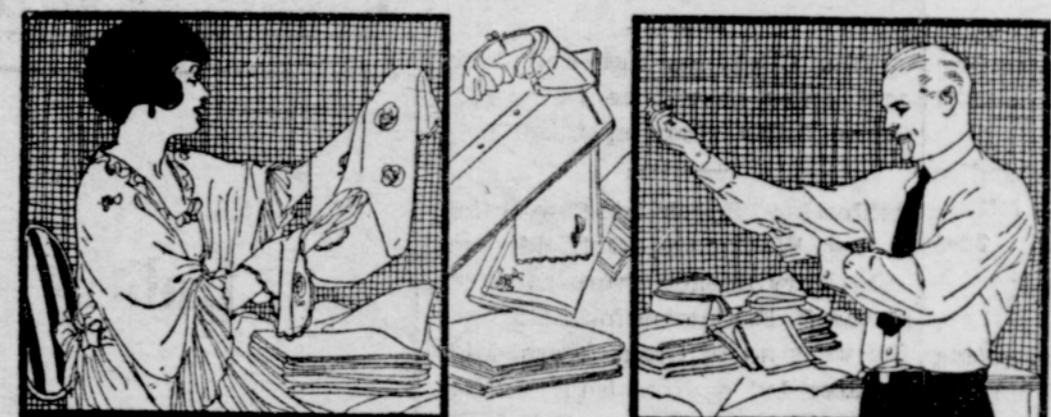


The choicest Fowls that the market affords, you will find here freshly dressed and awaiting your choosing for Thanksgiving.

Take your pick of Turkeys, Ducks, Geese or Chickens from this display and you will have a good Thanksgiving Fowl.

Brown's Cash Market

## Laundered the "Home-Way"



## After Thanksgiving

ALL THAT IS NECESSARY



PHONE 165 WE'LL GET IT