

Church

CAVE JUNCTION COMMUNITY CHURCH

George H. Gray, Pastor
9:50 a.m. Sunday School.
11:00 a.m. Church service; and Junior church, Mrs. Eatherton leader.

7:45 p.m. Evening service and auditorium; and Junior and Intermediate group, Mrs. Sherier leader

ASSEMBLY OF GOD

Rev. D. B. Wantland, pastor
Announcements:
Sunday school, 10 a.m.
C.A., 6:30 p.m.
Morning worship, 11 a. m.
Evening service, 7:30 p.m.
Wednesday prayer meeting and Bible study, 7:30 p.m.

EPISCOPAL SUNDAY SCHOOL

Episcopal Sunday school is now being held each Sunday at 10 a.m. at the Legion Hall in Cave Junction. An adult class is also being organized. All are welcome.

SELMA BAPTIST CHURCH

Rev. Douglas Fields, Pastor.
Sunday school, 9:45 a. m.
Church service, 11:00 a. m.
Young peoples' meeting, 6:30 p. m.
Church, 7:30 p. m.
Prayer meeting, 7:30 p. m. Wednesday at the parsonage.
The general public is invited to each of these meetings.

CAVE JUNCTION CHURCH OF SEVENTH DAY ADVENTISTS

Pastor—J. Apigian
Sabbath School 9:30
Church service 11:00
Prayer meeting Wednesday.

CATHOLIC CHURCH

Father Kelley.
Held in the Catholic Chapel located on the Redwood highway, across from the Ranger station.
Second and fourth Sundays at 11 a.m.

CHURCH OF CHRIST

Preaching every Sunday morning at 10:30, communion services immediately following at our church house just south of J. S. Bedingfield's residence on the cemetery road. Everyone is cordially invited.

Christian Science Churches

"Is the Universe, Including Man, Evolved by Atomic Force?" was the subject of the Lesson-Sermon in all Churches of Christ, Scientist, on Sunday, December 17.

The Golden Text was, "Sing unto the Lord, all the earth; shew forth from day to day his salvation. Declare his glory among the heathen; his marvelous works among all nations" (I Chron 16:23, 24).

Among the citations which comprised the Lesson-Sermon was the following from the Bible: "And God saw every thing that he had made, and, behold, it was very good" (Gen. 1:31), together with the following correlative passage from the Christian Science textbook, "Science and Health with Key to the Scriptures" by Mary Baker Eddy: "The Science of being reveals man and immortality as based on Spirit" (p. 191).

LOCALS

Merv Hogan and Bob Soares of McCulloch Chain saws held an informal soiree for a large number of friends last Friday afternoon. Mr. Hogan poured.

Richard Newman and his family will spend Christmas vacation in Portland. The main purposes of the trip are to discuss with the Lewis and Clark college officials possible scholarships for the Illinois Valley high school, and to take an annual veteran's physical examination.

The John Brewer family of of Selma have gone to Hobart, Oklahoma, to visit relatives and friends whom they have not seen for a number of years.

Mr. and Mrs. Harold McAbee left for Winnemucca, Nevada, on Saturday December 23. They are among the many Valley residents who are visiting relatives at different parts of the United States.

Mildred Beard is going to Trail, Oregon, December 26 to attend a two day religious conference. She plans to return home December 29.

The K. C. and Frank Hamiltons entertained guests at a buffet super last Friday evening. Enjoying the repast were Dr. and Mrs. A. N. Collman, Mr. and Mrs. Charles Hubbard, Mr. and Mrs. Clifford Sparks, Mr. and Mrs. George Martin and Mr. and Mrs. J. C. Abernathy.

Jack Green, son of Mrs. Les Henry, is recovering from a tonsilectomy.

Mr. and Mrs. Ray Johnson and their two daughters, of Marysville, California, are in Cave Junction for the holidays, visiting with Mrs. Johnson's parents, Mr. and Mrs. John Dow.

The S. Carl Schmidts have gone to Portland for the holidays.

Jack and Myrtle Rogers left for Richmond, California, to be with their daughter, Mrs. Ruth

Dougherty, and family for the holidays.

Dr. and Mrs. A. N. Collman entertained a small group of friends Saturday night with an informal party.

Mr. and Mrs. Jack Spitz left Friday morning for an extended trip to Illinois where they will visit relatives.

Arriving Friday to spend several days with his wife and family was Rev. Troy Kelly of Coquille.

Guests at "Willadora" for Christmas dinner included Mrs. Richard Moyer and daughters Sharon and Nisha; Mrs. Bert Watkins, and Mrs. Brown's sister from Los Angeles, Miss Jean Taggart.

Mr. and Mrs. Arthur Drews left early Sunday morning for Portland to spend Christmas and several of the holidays with Mr. Drews' brother and wife.

Mr. and Mrs. Eston Lough of Toledo, Oregon, arrived Saturday evening to spend a week with the Hamilton families, Frank and Kenneth.

Mr. and Mrs. Schenck, new owners of Trail's End, arrived Saturday and took over the camp. They will open the cafe in a few days.

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MEAL-TIME MAGIC BY Adelaide Kerr

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BUTTERSCOTCH PIE

6 tablespoonfuls butter
2½ cupfuls scalded milk
3 tablespoonfuls cornstarch
Pastry
1½ cupfuls brown sugar
2 eggs
4 tablespoonfuls granulated sugar
½ teaspoonful vanilla

Line a small pie plate with pastry having a fluted edge. Melt the butter and brown sugar together, and cook until a rich brown. Then add the scalded milk and let heat until the sugar is dissolved. Beat the egg-yolks slightly, add the cornstarch and pour the milk mixture over it gradually, stirring constantly. Add one-fourth teaspoonful of vanilla, pour into the pastry lined pie plate and bake at 450°F. for ten minutes to set the rim and then at 325° for thirty minutes, or until the custard is firm. Then cover with a meringue made from the beaten egg-whites to which the granulated sugar and one-fourth teaspoonful of vanilla have been added and brown at 300°F. for fifteen minutes.

LEMON PIE

1½ cupfuls sugar
4 tablespoonfuls flour
5 tablespoonfuls cornstarch
½ teaspoonful salt
3 egg-whites
½ teaspoonful vanilla
2¼ cupfuls boiling water
3 egg-yolks
Grated rind 1 lemon
½ cupful lemon juice
6 tablespoonfuls granulated sugar
Pastry

Mix sugar, flour, cornstarch, and salt well together. Add boiling water, stirring constantly. Cook for fifteen minutes in a

double boiler, stirring as it thickens. Beat egg-yolks and pour cornstarch mixture into the eggs slowly stirring constantly. Return filling to double boiler, cook two minutes longer. Remove from fire add lemon juice and rind. When cold pour into a baked pastry shell. Make a meringue of the egg-whites, granulated sugar and vanilla. Heap on pie and bake at 300°F. for fifteen minutes.

MINCEMEAT AND MINCE PIE

2 cupfuls finely chopped lean beef
4 cupfuls finely chopped, tart apples
2 cupfuls chopped seeded raisins
2 cupfuls currants
1 cupful finely chopped citron
2 teaspoonfuls salt
1 cupful suet chopped, or other fat
2 cupfuls sugar
1 cupful strong coffee infusion
1 tablespoonful ground cloves
1 tablespoonful cinnamon
1 tablespoonful nutmeg
1 cupful meat stock

Purchase clear, lean meat and boil until tender, cool in the liquor, then put through the chopper. Mix the materials together in the order named. Simmer slowly for about one hour, bottle hot, and seal. This makes about five pints. When making the pie, line a deep plate with crust, fill with mince meat, using one quart, and then put over the top one tablespoonful of cream, one tablespoonful of sugar, a few whole, seeded raisins, and two teaspoonfuls of butter in bits. Put on the top crust and bake at 450°F. for thirty minutes.

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American Legion Hall

Cave Junction

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