

Dr. and Mrs. G. W. Bruce were dinner guests at the home of Mr. and Mrs. Leo Jammerthal in Bellview on Tuesday noon.

Mr. and Mrs. W. Watson of 87 Taylor Street are leaving today for Sweet Home, where they will visit several days with relatives.

**Have a Christmas Coffee!**



**I**DEAL answer to your holiday party problems this year is a charming and traditional "Coffee." You're going to entertain this Christmas, of course, but you're duty-bound to keep all parties simple, inexpensive, ration-free—and fun! A Coffee fills the bill on all counts. Coffee is plentiful in a season of shortages; a coffee party can be as simple as you want... and still be a conversation-stimulant, a warm, friendly gathering, an impressive occasion. Everybody will welcome an invitation to a Coffee.

Serve the coffee from a buffet: Be a charming hostess at your "Coffee" by making it a buffet party. Saves you time, steps and space, besides being an added decorative holiday note for your room. If you have a coffee service, this is the time—of all times—to take it out, dust it off and use it. A bowl of fruits and nuts, little cakes, dainty sandwiches, a bit of candy, and good coffee are all you need. But be sure to make that coffee good. Brew to the full

capacity of the pot, and use enough freshly roasted and ground coffee to make the beverage strong, full-bodied and truly a "party" brew. Here's a delicious recipe for Quick Coffee Cocoa Fudge that you'll want to have made up during the whole holiday season. The recipe is tested, of course, and it's guaranteed to be popular with everyone who tastes it.

**Quick Coffee Cocoa Fudge**  
 2 tablespoons shortening  
 5 tablespoons hot coffee  
 1/4 teaspoon salt  
 1 pound sifted confectioner's sugar  
 1/4 cup cocoa

Place shortening and the hot coffee in top of double boiler and heat over boiling water until shortening is melted. Mix salt, sugar and cocoa and sift together. Stir in confectioners' sugar in 3 installments, beating thoroughly after each addition. If necessary, add a little more hot coffee. When mixture is well blended and smooth, remove at once from hot water, pour in greased 7x7-inch pan and cut in squares.

Mr. and Mrs. Wm. J. Miller of Klamath Falls arrived Tuesday for a few days visit with Mrs. Dwight Patterson and Mr. and Mrs. T. S. Wiley.

Send \$2.00 for a year's subscription to the Southern Oregon Miner, new or renewal, NOW and receive a box of 25 Christmas cards with your name imprinted.

Bond Paper Scratch Pads, all sizes — Miner Office.

**SOCE 1942 GRADUATE RECEIVES PROMOTION**

Miss Doreen Delisle of Ashland who graduated in primary education training in the Southern Oregon College of Education and is now employed in the Vanport schools, reports in her letters she has recently received promotion. In addition to teaching physical education in the primary grades, she now does extension work on Saturdays. Miss Delisle taught last year in Palo Alto and went from there to Vanport. She graduated from SOCE in 1942.

A good Christmas Gift—the Southern Oregon Miner for one year.

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**Oak Street Garage and Machine Shop**

**NOTICE**

District Land Office, Roseburg, Oregon. Notice is hereby given that on December 21, 1942, Wade H. Wallis, of Ashland, Ore., filed exchange application Roseburg 022776, under the act of July 31, 1939 (53 Stat. 1144) for the E 1/2 SW 1/4, W 1/2 SE 1/4 and SE 1/4 SE 1/4 Sec. 21, T. 40 S., R. 4 E., W. M., Jackson County, Oregon, in lieu of Lots 1, 2, 3 and the E 1/2 SW 1/4 Sec. 19, same township and range, containing 144.74 acres. This notice is for the purpose of allowing all persons having bona fide objections to the proposed exchange an opportunity to file their objections in this office, together with evidence that a copy thereof has been served on the applicant within 30 days from date of first publication. George Finley, Register. First publication November 25, 1943.

**THE MINER PRESS FOR QUALITY PRINTING.**

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**Ration-Time RECIPES**



Here is a cake that any home-maker can be proud of. Although economical in points, none of the richness and goodness has been sacrificed:

**DEFENSE CAKE**

- 1/2 cup margarine
- 1 1/2 cups light corn syrup
- 1 whole egg
- 2 egg yolks
- 1 teaspoon grated lemon rind
- 1/2 teaspoon lemon extract
- 1 1/4 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk

Cream together the margarine and corn syrup. Beat the eggs and add in four portions, stirring well after each addition. Add the lemon rind and extract. Sift the flour with the baking powder and salt, and add alternately with the milk, beating after each addition. Place in two greased 8-inch layer cake pans. Bake in a moderate oven (375° F.) 30 minutes. Cool in pans 10 minutes before removing to cooling racks. Frost with:

**FLUFFY FROSTING**

- 1 cup corn syrup
- 2 egg whites
- 1/4 teaspoon vanilla

Put corn syrup and egg whites in the top of a double boiler; beat vigorously over boiling water until very light and thick. Remove from the heat, add the vanilla, and beat occasionally until cool and thick enough to spread between the layers and on the top and sides of cake.

Other favorite low-point recipes are found in a 32-page cookbook "Ration-Time Recipes." Free copy may be obtained from National Cotton Council, Box 18, Memphis (4) Tennessee.

A good Christmas Gift—the Southern Oregon Miner for one year.

1943 **DECEMBER** 1943

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**WAR NEEDS LONG DISTANCE THIS CHRISTMAS**

Help necessary calls get through by avoiding unnecessary calls.  
 Use Long Distance only if it is urgent, especially on December 24, 25 and 26.

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