

VARSAITY

NOW PLAYING!
 Randolph Scott
 Gene Tierney
 in
"BELLE STARR"
 plus

You've got a
 Date With
DANGER!

QUIET PLEASE
MURDER

with
 George SANDERS
 Gail PATRICK

Friday and Saturday

A RHYTHMIC ROMANTIC ADVENTURE!

Fred ASTAIRE
 Joan LESLIE
The Sky's the Limit
 with ROBERT BENCHLEY
 FREDDIE SLACK
 and his Orch.

Saturday and Sunday
 Continuous Shows

Sun. Mon. Tues.

All in One Great Picture!

BING CROSBY
 BOB HOPE
 FRED MacMURRAY
 FRANCHOT TONE
 RAY MILLAND
 VICTOR MOORE
 DOROTHY LAMOUR
 PAULETTE GODDARD
 VERA ZORINA
 MARY MARTIN
 DICK POWELL
 BETTY HUTTON
 EDDIE BRACKEN

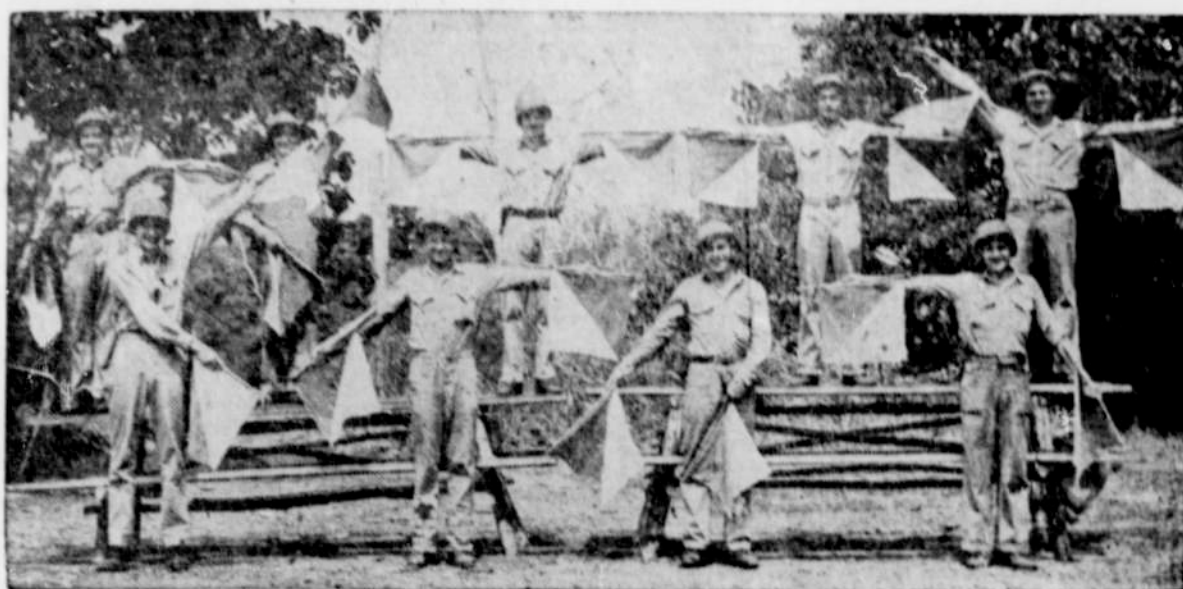
Veronica LAKE

Star Spangled Rhythm

ALAN LADD
 ROCHESTER

CONTINUOUS
 SUNDAY

"Merry Christmas" From Marines In South Pacific



U. S. Marine Corps Photo

A group of fighting Leathernecks "somewhere in the South Pacific," including a thoughtful Marine Corps combat photographer, devised the above method of relaying their outfit's Christmas greetings to friends beyond the seas. With red and white signal flags, they have spelled out "Merry Xmas." Spelling "Merry" are Pfc. William E. Follett, Binghamton, N. Y.; Pvt. Robert E. Dunbar, South Natick, Mass.; Pfc. Byron W. Trumbull, Concord, N. H.; Pvt. Joseph F. Simone, Brooklyn, N. Y., and Corp. Chester S. Marsh, Toledo, Ohio. Those signaling "Xmas" are Corp. Louis W. Pyle, Atlanta, Tex.; Pfc. Jack W. Carpenter, Orlando, Fla.; Pfc. Edward T. McMahon, Chicago, and Corp. William J. Ruppel, Highland Park, Mich.

AMMONIA TO CLEAN OVENS

Either a small dish of household ammonia or a cloth moistened with it placed in a porcelain or enamel lined oven overnight will loosen the burned-on food accumulations so that they can be washed out with almost magical ease. This method has been tested by home economics specialists at Oregon State college and found highly efficient, and harmless to the oven lining.

For Victory, for our boys, for big returns on your investment... buy more War Bonds now!

Ration-Time RECIPES



Grated lemon rind and a dash of mace give zest to these Lemon Shortcakes, made with double-decker margarine biscuits. Any seasonable fruit, fresh or canned, can be spread between decks and piled on top. A fluff of hard sauce adds a tasty finish:

LEMON SHORTCAKES

- 2 cups sifted flour
- 3 teaspoons baking powder
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon grated lemon rind
- Dash of mace, if desired
- 6 tablespoons margarine
- 2/3 cup milk (about)
- 1 tablespoon melted margarine
- Fresh or canned fruit

Sift flour. Measure. Add baking powder, sugar, and salt and sift again into a bowl. Add grated lemon rind and mace, if desired. Cut in margarine with a pastry blender or two knives, blending until mixture resembles coarse corn meal. Add milk, stirring until flour is dampened. Turn out on lightly floured board; knead 30 seconds. Roll dough about 1/4 inch thick; cut with large biscuit cutter or floured knife. Put half of shortcakes on greased baking sheet. Brush tops with melted margarine. Place remaining shortcakes on top; brush with margarine. Bake in hot oven (450°F) 12 to 15 minutes. Split and serve with any fresh or canned fruit and cream, if desired. Makes about 8 shortcakes.

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 (1) Tennessee.

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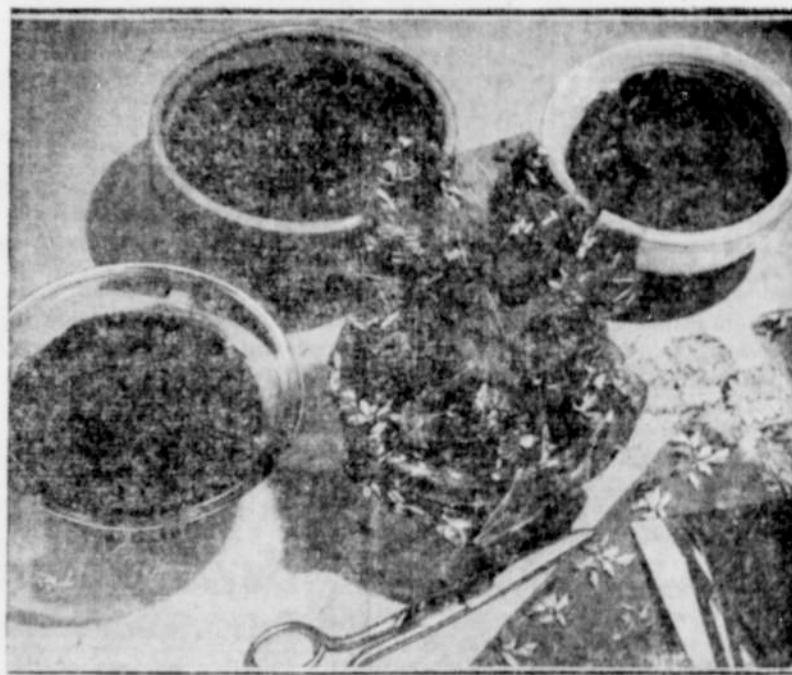
Mr. and Mrs. Kenneth Hartwell

of Portland and Mr. and Mrs. Virgil Jackson of Vancouver are arriving today to spend several days with home folk. The Hartwells will visit Mr. and Mrs. T. E. Fowler and the Virgil Jacksons will visit Mr. and Mrs. W. D. Jackson.

SUGGESTION AWARDS

During the first six months of 1943, General Electric, under its 21-year-old suggestion system, accepted ideas from employees at a rate of 41 per cent above last year's record-breaking totals. The amount paid the suggesters during this period was \$127,515.

Gifts From Your Own Kitchen



HAVE you considered the number of delightful gifts that you can make right in your own kitchen? This year, especially, something good to eat will be more than welcome. And you could not make a better choice than these little Coffee Fig Puddings. They are particularly tasty because of the delightful flavor imparted by the coffee which is used in the recipe. There is enough coffee now, you know, so that we all can enjoy it as a flavoring, as well as a beverage.

This delicious Coffee Fig Pudding makes an ideal gift... it is both good to eat and good to look at, tied up in a bit of gay paper. But make enough so that your own family can enjoy it at Christmas dinner or any other time. Served with freshly made, full-strength coffee it makes a grand dessert. Also, it's just the thing to serve at that coffee party when friends drop in for a visit during the holidays. An important point too is, that if placed in the refrigerator, this pudding will keep indefinitely. Here is the recipe and it's tested, of course.

Coffee Fig Pudding

- | | |
|--------------------------|------------------------|
| 3 cups sifted flour | 1 teaspoon nutmeg |
| 1 teaspoon salt | 1 cup cut figs |
| 1 teaspoon baking powder | 1 cup seedless raisins |
| 1/2 teaspoon soda | 1 cup ground suet |
| 2 teaspoons allspice | 1 1/2 cups coffee |
| 1 cup molasses | |
- Mix and sift flour, salt, baking powder and spices. Add fruit. Add molasses and coffee to suet, mix well and stir in flour mixture. Place in 5 or 6 small greased bowls or molds, cover tightly and steam 2 1/2 hours. Remove covers and cool. Recover until ready to steam for use. If puddings are to be kept for more than a few days, they should be placed in the refrigerator. Yield: About 20 servings.

SOCE STUDENTS ENJOY VACATION

Christmas holidays for the students of the Southern Oregon College of Education began Friday, December 17, at 4 o'clock, and run through the present week. Registration for the winter quarter will be on Tuesday, December 28, and classes will begin Wednesday, December 29. Since New Year falls on Saturday, there will be no further holiday interruptions.

Dr. Walter Redford, who returned from Portland December 15, where he attended a meeting of the State Board of Higher Education, announced that he has been notified by the Northwest Association of Secondary and Higher Schools that the Southern Oregon College of Education has been given full accreditation by this association, for the full four-year curriculum leading to the Bachelor of Science degree.

The Reverend H. G. Eddy addressed the assembly of the college Wednesday, December 15. He topic the story of Christmas as portrayed in the gospels.

LITHIA

ENTERTAINMENT
 Phone 7561

FRIDAY - SATURDAY

THE SEASON'S most hilarious COMEDY!

Fired Wife

with
 Louise Allbritton Robert Paige
 Diana Barrymore Walter Abel

and

IT'S TRIGGER TIME IN THE WEST!!

MAN FROM MUSIC MOUNTAIN

ROY ROGERS
 "TRIGGER"
 PAT BRADY

Continuous Christmas

Sun. - Mon. - Tues.
 Continuous Sunday

It's Rough! It's Tough!

FRONTIER BADMAN

ROBERT PAIGE
 DIANA BARRYMORE
 LEO CARRILLO
 ANDY DEVINE
 NOAH BEERY, Jr.

WEDS. & THURS.
 BARGAIN NIGHTS
 Matinee Saturday

KENNETH DALY

Funeral services were held last Friday afternoon at the Litwiler Funeral Home for Kenneth Daly, 14, son of Mr. and Mrs. Ivan R. Daly. He passed away Dec. 14. The Rev. Mr. Earl F. Downing of the Church of Christ officiated. Interment was in the I.O.O.F. addition of Mountain View Cemetery.

JOSEPH C. WILSON

Funeral services were held at the Litwiler Funeral Home Saturday afternoon for Joseph C. Wilson. Rev. Mr. H. G. Downey of Medford and the Rev. L. P. Furman of Ashland officiated.

Joyous GREETINGS



Buy Bonds
 for that White
 Christmas

RAMSEY JEWELRY CO.