

# Community News

By Special Correspondents

## THURSTON NOTES

Mrs. Margaret Campbell from Lebanon spent the week-end with relatives here.

Mrs. Walter Platt is serving on the jury in Eugene now.

Perry Price and Jay Grant, who attend O. A. C., spent the week-end with home folks.

John Edmiston and Ray Nevers also Fred Spencer from Springfield drove to Astoria Saturday evening and spent Sunday deer hunting.

Ed and Lawrence Baxter returned home last Friday from a trip of several days spent in eastern Oregon hunting.

Dorsey Dent and Mr. Brown, Loren Maude and Nathalie Edmiston attended the Sunday school conference at Donna last Sunday.

Mr. and Mrs. George William motored to Donna and attended the conference Sunday afternoon.

Anda Calvert and Mr. Dyer from Wealding visited at John Edmiston last Sunday.

Mr. and Mrs. Sparks motored down from McKenzie bridge and spent Saturday night with their son, Arch Shough, and family.

The ladies' aid met at the church last Thursday and elected officers as follows: Mrs. Herrington, president; Mrs. Olive Taylor, vice-president; Mrs. Rena Edmiston, secretary; Mrs. Inus Shough on the flower committee.

Miss Flora Campbell, one of the high school teachers, spent the week-end visiting her relatives at Sherwood.

The seniors of Thurston high school have decided to get class rings and have placed their order for them.

The student body elected their officers for this year as follows: president, Flossie Herrington; secretary, cent, Flossie Herrington; secretary, Kate Baxter; treasurer, Emma Davis; sergeant at arms, Harry Endicott; librarian, Mrs. Doris Green; athletic manager, Winifred Endicott.

Tuesday evening there was a meeting in the hall and an athletic club was formed. Basketball practice began Friday evening.

The Ladies' aid have planned to give a candy pulling on Hollowe'en for the community at the church.

Mr. and Mrs. Emis Rennie from Oakridge visited the first of the week with Mr. and Mrs. William Rennie.

On returning from Hood River and other points Saturday night Clifford Cossler drop to sleep while driving and his coupe ran over the grade near Harrisburg, wrecking the top and hurting his shoulder. Jack Harbit, who was riding with him, got his arm caught under the door bruising it quite severely; also he received quite a blow on his head and hurt his knee.

Died—At the Pacific hospital in Eugene Tuesday, October 20 at 4:30 a. m. George Thompson. He has been ill for several months. He leaves to mourn his loss his wife, Mrs. Minnie Thompson, also one son, George. Funeral services were held at Mt. Vernon cemetery, Thursday afternoon at 2:30.

Mr. and Mrs. Carl Gimple and family of Eugene visited at the Dodge home Sunday.

Rev. W. A. Elkins has chosen as his subject for next Sunday, "The Inscription on the Cross" On the following Sunday he will preach on "Hope" A large congregation was present last Sunday and now as the summer and fall rush is over the church choir will soon begin practicing again.

Miss Mary Harden, who is attending E. B. U., spent the week-end at her home at Pleasant Hill.

These are busy days for the students and teachers at Union high school No. 1. Basketball practice, debate tryouts, six weeks tests and tennis are each filling up the all too short hours of school.

Packing Company Representative Here—J. E. Cross, representing the Valley Packing company of Salem, visited Springfield Wednesday.

Visit from Monroe—Mr. and Mrs. Ray Emigh and family of Monroe visited Saturday at the Fred Freese home.

CALL AND SEE Dr. N. W. Emery on prices on plate and other work.

New shipment of dishes and novelty silver plated ware at the Novelty store

UPPER WILLAMETTE

W. L. Bristow of Pleasant Hill has been quite ill the past week with severe bronchitis. It was feared for awhile that he had pneumonia.

Mrs. Frank Henderson of Bend, Oregon and two-months-old daughter, Julia, are expected to arrive at Pleasant Hill to visit with relatives this fall. Mrs. Henderson was formerly Hattie Brown, a popular member of the younger set at Trent and Pleasant Hill.

A good crowd was present at the auction sale held at the ranch of R. J. English Monday, October 19. Mr. and Mrs. English have already taken several loads of furniture to their new home in Lebanon and are merely camp-nug until Mr. English can dispose of his wood.

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# BREAD

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By Mrs. Belle DeGraf  
Director, Home Service Bureau  
Sperry Flour Co.

Helpful Hints on Bread Making. Bread is the most important article of food in the daily diet. And the many processes employed in making and baking gives us a great variety of appetizing breads that furnish the largest amount of food value for the least money expended.

The process of making these yeast mixtures is most interesting, and a little careful study and practice will surely reward you for your time and trouble.

The first essential manipulation for perfect bread is a good flour; second, careful manipulation and third, proper baking.

The longer the batter is beaten, the less kneading the dough will require. When dough can be lifted in a mass on a spoon, it is ready to knead.

Dough is kneaded to mix the ingredients thoroughly, to make the gluten elastic and to work in the air. It is sufficiently kneaded when it can be left on the board for a minute or more without sticking.

To keep the dough from cooling, mix and knead it quickly. Quick handling prevents the dough from becoming cold and hastens the process of rising. Always make small loaves to insure bread being baked thoroughly; in large loaves the heat may fall to penetrate to the center of the loaf. In cool weather the bowl containing the dough may be set in a pan of warm water.

If bread rises much after being put in the oven, the heat is not great enough, but if it begins to brown in less than 15 minutes, the heat is too great. During the first ten minutes the loaves are in the oven they should merely rise and perhaps begin to show a little brown in spots; in the second period of ten minutes they should become a delicate brown all over the surface and cease to rise; in the third period they should finish browning; and in the fourth they should shrink slightly from the pans.

After the first ten minutes the oven heat can be decreased slightly, and as baking continues it may be lessened still more.

When baking is completed the loaves will give forth a hollow sound when tapped, and will shrink from the pans.

After baking remove at once from the pans and allow to cool in fresh air, uncovered. Do not put away until perfectly cold.

For all rolls, plain or fancy, use the Master recipe. If a richer dough is desired, changes may be made in the following manner:

Use milk instead of water for liquid; both shortening and sugar may be increased by one tablespoon or more to each cup of liquid. Also the white of an egg may be added. With these changes it may be found necessary to use a little more flour.

### Master Recipe.

- 1 cup water or milk, scalded
- 1 tablespoon melted shortening
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ compressed yeast cake dissolved in ¼ cup lukewarm water.

Between 2 and 4 cups flour.

Method of preparation: Put sugar, shortening and salt in scalded liquid; let it stand until lukewarm, then add dissolved yeast and flour gradually, beating well until too stiff to stir. Turn on moulding board and knead in remainder flour until mixture is smooth, does not stick to the hands or board, and bubbles may be seen under the surface. Return to well-greased bowl, brush dough over with melted shortening, cover and allow to rise in a warm place to twice its original size, then knead down in a bowl and let rise again. This second kneading, after the dough has risen once, gives a much finer grain to bread and should always be used. When dough has again risen to double its size, it will be ready to shape into loaves or rolls. Place loaves in well-greased pans, leaving them about half full. Brush both bread and rolls with melted shortening, let them rise again to double their size and bake in a hot oven about 45 minutes for medium-sized loaves and from 20 to 30 minutes for rolls, according to size.

This quantity of dough is for one large loaf of bread or pan of rolls. With ½ yeast cake used to each half-pint measuring cup of liquid bread can be made and completed, if kept in a warm room, in about 5 hours. If a longer period be given to the rising process less yeast will be required. One-quarter yeast cake to each cup of liquid will be sufficient if dough is set over night. In either case the same method of preparation is used. If home made yeast is used it will take the place of liquid, handle the same as for compressed yeast.

If milk is used, scalding, while not essential, is an absolute test of its freshness. If scalded, cool to lukewarm, otherwise it will kill the yeast plant.

### Election Cake.

When preparing the Master recipe for bread or coffee cake, reserve enough dough to make 1 loaf of cake. To this dough knead in 2 tablespoons sifted butter or substitute, ½ cup sugar, 1 egg, beaten, ½ teaspoon each nutmeg and cloves and 1 teaspoon cinnamon. Dredge 1½ cups seeded or seedless raisins and ½ cup shredded citron with flour. It may be necessary to add a little flour to the dough in order to handle it; however, avoid this if possible. Let rise in a warm place until very light, then bake about an hour in a moderately hot oven. Cut seeded raisins in pieces with scissors.

### Parker House Rolls.

Prepare the Master recipe. After dough has risen to double in size the second time, roll into a sheet about 1 inch thick. Cut with biscuit cutter, then with the handle of a knife dipped in flour press lightly through the center of each roll, brush with melted shortening, fold over and place close to gether in a well-greased pan. Set in a warm place until light, then bake in a hot oven. When baked, brush over with melted shortening or the unbeaten white of egg. The white of egg gives a high gloss.

If you are interested in these Master recipes, Mrs. DeGraf will be glad to send you her booklet "50 Food Delights from 8 Master Recipes." A request to Mrs. Belle DeGraf, Director, Home Service Bureau, Sperry Flour Co., San Francisco, Calif., will bring it to you.

Dr. S. Ralph Dippel, Dentist, Vitus building, Springfield, Oregon.

W. A. Hemenway, The Rawleigh Man, (The Willow) South End.

Large window display of new baskets for all uses now at the Novelty store.

# 'Comfortably Fixed'

The staunchest friend one can have is a bank book of his own to lean on. The satisfaction of being comfortably fixed removes all minor worries and leaves the mind free to think of bigger and more pleasant things. It lengthens the horizon for ambition and allows for bigger and better work.

A bank book of your own is awaiting you at this institution. Acquire it this week and you'll be surprised at the thrills of satisfaction it will give you as you watch savings grow,—helped by the 3% interest we pay.

It is a Thriller,—is the bank book.

## First National Bank

Springfield, Oregon

# FALL BULBS

Hyacinths, Tulips, Daffodils, Spanish Iris, Crocus and Dutch

Bulbs that should be planted in the fall can be had from us.

Sweet Pea Seed for fall planting.

## Chase Gardens Florists

Corner 9th and Oak, Eugene

Phone 1950

## Announcement

I wish to announce that I have purchased the All Package grocery and will conduct it as a self service store in future. I respectfully solicit your business. Let me save you money on your grocery bill.

C. B. MILLETT

# C. J. BREIER CO.

Eugene, Oregon

Our customers have found that keeping quality up and keeping prices down are every day rules at this store. The prices prevailing here day in and day out are of the lowest levels that such good quality will permit.

### Fall Overcoats

Prices much lower than what you'd expect to pay. Make your selection now—get the full season's wear. These new coats are stylish and comfortable, roomy box back and felted models.

Every coat is an All-Wool garment and of the finest workmanship.

\$15.00 to \$28.50

### Women's Dresses

\$5.95 to \$16.50

Choose your new dress from our selection of New York's leading styles. Bought direct from the factories, very neatly designed, many different styles, some have all flares, straight lines effect, long, flowing sleeves or short. Truly remarkable values at these prices—

### Coats

Women's fur trimmed coats. A selection of models that have been chosen by fashion as the season's most popular numbers

\$16.50 to \$49.50



### Men's Suits

Men's and young men's suits in latest styles. A good variety of colors in light to blue serge. Extra fine workmanship. Going at these remarkable low prices—

\$19.50 to \$28.50



## The Next Time You Are In Eugene

Plan to visit our shop and see the lovely new things in Art Needlework.

Luncheon Sets, Bedspreads, Pillow Slips, Boudoir Pillows, Table Runners, Towels, Aprons, Pajamas—and many other things that will make you want to start right in getting ready for Christmas.

New Baby Things Too.

WE LIKE LOOKERS

## FRANCES ART AND BABY SHOP

632 Willamette Street

3 Minute Walk from Bank of Commerce

## It Always Pays to Trade at Gray's

- Catsup, Large Bottle ..... 20c
- Steel Wool, Box ..... 9c
- Chicken Clayenne, 1 lb. Pkg. .... 25c
- Chocolate, 1 lb. Cans ..... 33c
- Campbell's Beans, 3 Cans ..... 25c
- Tomatoes, 2 Cans ..... 25c
- Red Salmon, 1 lb. Can ..... 30c
- Fairy Soap, 7 Bars ..... 25c
- Pink Salmon, 1 lb. Can ..... 15c
- 4 Cans Sunbrite Cleanser ..... 25c
- No. 2½ Table Peaches, Per Can ..... 20c
- No. 2½ Table Apricots, Per Can ..... 20c

China Noodles and Noodle Sauce

Fresh Apple Cider

Gold Medal Mayonnaise in Bulk

We Carry a Complete Line of Flour and Feed

Bring Us Your Eggs

