

TOWN AND VICINITY

Coburg Man Here—A. G. Pirle of Coburg was a visitor here Monday.

Lee Davis Here—Lee Davis of Thurston was in Springfield on business Monday.

In from Thurston—Walter Platt of Thurston was in Springfield on business Monday.

Here from Mohawk—Mr. and Mrs. Stanley Ball of Mohawk were in Springfield on business Monday.

Move to Elmira—Mr. and Mrs. C. A. Rogers moved to Elmira, Oregon on the first of the week.

In from Wativille—Harry Jackson of Wativille was a business visitor here Monday.

Here from eaburg—Mrs. Al Montgomery was here on business from her home at Leaburg Saturday.

Neil Pollard Here—Neil Pollard was in Springfield over the last week, coming down from Portland.

Has Tonsils Removed—Mrs. Myrtle Plank of Springfield underwent a tonsil operation Friday.

Move from Marcola—P. A. Nilsen and family moved here from Marcola Monday. They are former Springfield residents.

Here from Jasper—R. H. Nesbit of Jasper was in town Monday, and disposed of his barley crop to the Springfield Mill and Grain company.

Spends Week-end Here—Ida Frank of Stayton spent the week-end in Springfield visiting at the home of Melford Allen.

Visits Relative Here—Mrs. Donna Lowry of Goshen visited at the home of her aunt, Mrs. N. Nelson, here Sunday.

Here from Oregon City—Miss Dorothy Crawford returned Sunday to her Oregon City home after visiting at the W. H. Pollard home here.

Undergoes Operation—Mrs. George McQuinn underwent an operation performed by Dr. W. C. Rebban at the Pacific Christian hospital Sunday.

Boy is Born—A 10-pound baby boy was born Saturday to Mr. and Mrs. Lawrence Gossler of Thurston. His name is James Lawrence.

Mrs. Clarke Home—Mrs. Herbert F. Clarke returned to her home Saturday after a few days visit in Portland.

Railroad Man Here—Ernest Stroud, trainmaster at Eugene, was a visitor at the local Southern Pacific office Monday.

Coburg Residents Here—Mr. and Mrs. H. R. Slavens of Coburg were business visitors in Springfield Friday.

Portland Men Here—Carol Morrison and Dr. Remelmeier of Portland were here Saturday visiting at the home of the former's brother, E. E. Morrison.

Leave for Texas—N. E. Parr and family left Springfield Saturday on a motor trip which will probably take them to Texas, where they will make their home.

Californian is Visitor—Millard Scott, O. A. C. graduate now living at Whittier, California, visited John Bushman of the Springfield Mill and Grain company Monday. The two are old college acquaintances.

Return to Medford—Miss Ella Bossen and Mr. and Mrs. J. Leonard of Medford, returned to their homes Monday after spending the week-end at the home of Dr. and Mrs. W. H. Pollard of Springfield.

Baby Son Born—Mr. and Mrs. ents of a 7-pound baby boy, born at Floyd Smith of Marcola are the par-

Ill with Influenza—Myrna McKinnon, little daughter of Mr. and Mrs. D. W. McKinnon is confined to her home this week with a case of influenza.

Nursing Infected Hand—Mrs. Guy Halsey is nursing an infected hand sustained while she was working in a cannery at Eugene.

Here for Funeral—Out-of-town relatives who were here to attend the funeral of the late Charles F. Scott, and have returned to their homes, were Mr. and Mrs. A. S. Jellison and children of Portland, Mrs. D. Green of Roseburg, George Haf and son, Leslie, of Roseburg, Mrs. R. Jones, of Seattle, will remain in Springfield over the week before returning to her home.

C. F. Grant Here—C. F. Grant of Thurston was here on business Tuesday.

Here from Alvadore—W. T. Nelson of Alvadore was a visitor in Springfield Tuesday.

Here from Lowell—W. J. Golden of Lowell was in Springfield on business Tuesday.

Marion Chase Here—Marion Chase of Camp Creek was a Springfield visitor Friday.

Visits Mother—Dr. C. G. Van Valsah of Portland was a visitor at the home of his mother, Mrs. A. B. Van Valsah, of Springfield, this week.

Returns to Corvallis—Mrs. H. B. Flanery, who has been visiting at the home of her son, F. B. Flanery, has returned to her Corvallis home.

Here for Game—Miss Gertude Hanson of Portland spent the last week-end visiting Miss Margaret Gorrie of Springfield. Miss Hanson, an O. A. C. graduate, saw the O. A. C.-Oregon game at Eugene Saturday.

Mrs. Chilson Recovers—Mrs. F. G. Chilson is home from the Eugene hospital, where she has been confined for some time with an attack of pneumonia.

Martins Return Home—Mr. and Mrs. James Martin of Marcola, who have been visiting at the Denney home here, have returned to their home.

Frank DePue, Jr. Here—Frank DePue, Jr. visited at the home of his parents here over the week-end. He is attending the medical school of the University of Oregon in Portland.

Returns to Portland—Mr. and Mrs. Lindley, cousins of Miss Edith Denney, have returned to their Portland home after a short stay here. The Lindleys attended the funeral of the late Mrs. Sarah Denney, mother of Miss Edith Denney.

Visit Relatives Here—Mr. and Mrs. Andrew Campbell and daughter, of Amity, spent the week-end visiting at the F. B. Flanery home here. Mrs. Campbell is Mr. Flanery's sister. All attended the O. A. C.-U. of O. football game in Eugene, Saturday.

Electric Superintendent Here—Assistant Electric Superintendent Walter Smith of the Mountain States Power company's Albany office was a visitor at the local plant of the company Tuesday.

Loyal Legion to Meet—Loyal Legion of Loggers and Lumbermen, Springfield local, will meet at the Woodmen of the World hall Monday night. Secretary D. W. McKinnon announced today. Convention reports will be the principal topic of the meeting.

Buys Eugene Property—Nick Skibensky, of Springfield, has purchased a house and lot on Lincoln street, Eugene, from Andrew Fisher of that city. It was announced by a local realtor. Mr. Skibensky bought the place as an investment, and will remain in Springfield.

Here from Portland—Dr. and Mrs. Wilmot Foster and children spent the week-end at the home of Mrs. Foster's parents, Mr. and Mrs. F. A. DePue. The Fosters are both graduates of the University of Oregon, and attended the football game in Eugene Saturday.

Baby Girl Welcomed—A 9-pound girl was welcomed into the home of Mr. and Mrs. Claude Signor, of Aberdeen, Washington, November 16. The Signors are former Springfield people.

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HOLIDAY PIES

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

During the holiday season some form of pastry usually forms either all or part of the sweet course. Now pies are really an expensive type of dessert and should not be served unless the crust is crisp and flaky. Careful measurements are most important, as the flour and fat should be in the right proportion.

The Master recipe in this instance is the base for a different variety of fillings. We have selected some unusual types of fillings which are especially suited to this season of the year.

Crisp Pastry, "Master Recipe."

Note: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

11-2 cups flour.
1-2 teaspoon salt.
1-2 cup shortening.
1-3 cup (about) cold water.
Sift flour and salt together. Chop shortening into the flour; add liquid gradually, using knife. The dough should become stiff enough not to stick to the sides of the mixing bowl. Place dough on mauling board and roll to 1-4 inch thickness. Then fold 1-3 of this sheet of pastry over the center. Fold the remaining third over the first fold, then fold across. Roll to one-fourth inch thickness again.

This pastry can be used at once, but is improved if allowed to stand several hours. By folding the dough in this manner, layers of air are inclosed, which expand when the pastry is placed in the hot oven, making the pie flaky. While the oven should be hot at first the heat should be reduced after it has browned.

Orange Souffle Pie.

1 cup of orange juice and grated rind.
1 lemon and grated rind.
3-4 cup of sugar.
4 tablespoons corn starch or flour.
3 eggs, separated.
1-4 cup sugar.

Heat orange and lemon juice and grated rind in a double boiler. Mix 3-4 cup of sugar and flour until well blended; add to hot juice and cook until thick. Beat egg yolks, add to hot mixture and cook 5 minutes. Beat egg whites until stiff, add 1-4 cup sugar. Fold into hot mixture and pour into a baked pastry shell. Place in a slow oven and bake until the top is a delicate brown, about eight minutes. This last may be omitted if wished. Cool thoroughly before serving.

Butterscotch Pie.

11-2 cups brown sugar.
2 tablespoons butter.
4 tablespoons corn starch or flour.
2 eggs, separated.
1 egg, beaten.
1 cup scaled milk.
1-2 cup cold milk.
1 teaspoonful vanilla flavoring.
Mix flour or corn starch with cold milk to a smooth paste; add to hot milk and cook over hot water until thick, about 15 minutes. Beat 1 egg and 2 egg yolks and add to the thickened mixture. While the first mixture is cooking put the sugar and butter in a saucepan and cook, stirring constantly until perfectly blended and sugar is somewhat melted. Add this to the other mixture, cook until thick. Add vanilla and pour into a baked pastry shell. When cool, beat the whites of two eggs very stiff. Add gradually 4 tablespoons of sugar and a few drops of vanilla. Pile on top of pie and set in a slow oven until a delicate brown, about eight minutes.

Pumpkin or Squash Pie.

11-2 cups Milk.
2 eggs.
1 cup brown sugar.
1 teaspoon cinnamon.
1 teaspoon ginger.
1-2 teaspoon nutmeg.
1-4 teaspoon salt.
11-2 cups cooked pumpkin.
1-3 cup orange marmalade.

Put ingredients in upper part of a double boiler and cook until somewhat thick. Pour into a pastry pie dish and bake until firm, having oven hot when pastry is first put in but immediately reducing the heat.

Pumpkin and Nut Pie.

1 cup cooked pumpkin or squash.
1-2 cup sugar.
1 teaspoon cinnamon.
1 teaspoon ginger.
1-2 teaspoon salt.
2 eggs, well beaten.
1 cup sweet milk.

Mix in the order given. Bake until firm in a pan lined with pastry. When cold cover with whipped cream flavored with vanilla. Cream may be put on with a pastry bag. Sprinkle finely chopped nuts over the top.

Cheese Cake.

11-2 cups scaled milk.
3 eggs.
2-3 cup sugar.
11-2 cups cottage cheese.
1 teaspoon almond flavoring.

Beat eggs separately, add sugar to yolks and beat until creamy; then pour hot milk over the mixture, add cheese and flavoring; then fold in the well-beaten egg whites, line a deep pan with pastry, pour in the mixture. It will take about 45 to 60 minutes to bake. Test by plunging knife through the center; if it comes out clean the cheese custard is cooked sufficiently.

Bambury Tarts.

1 egg, beaten.
1 cup finely chopped raisins.
1-2 lemon grated rind and juice.
1 soda cracker rolled to fine crumbs.
2 tablespoons sugar.

Mix in the order named. Roll flaky pastry one-third inch thick. Cut into four-inch squares. Place a spoonful of the Bambury mixture in the center of each square, fold over in a triangle, brush the edges with cold water and press together. Bake in a hot oven.

Apple Roll.

Make a flaky or plain pastry. Roll out to one-third inch thickness. Cover with thinly sliced apples, sprinkle with sugar and a little nutmeg and dot with bits of butter, about one tablespoonful. Roll as for a jelly roll, brush the edges with cold water and pinch together. Bake in a hot oven and serve with a hard sauce.

If you are interested in these Master recipes, Mrs. DeGraf will be glad to send you her free booklet "80 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.

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for the Table

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