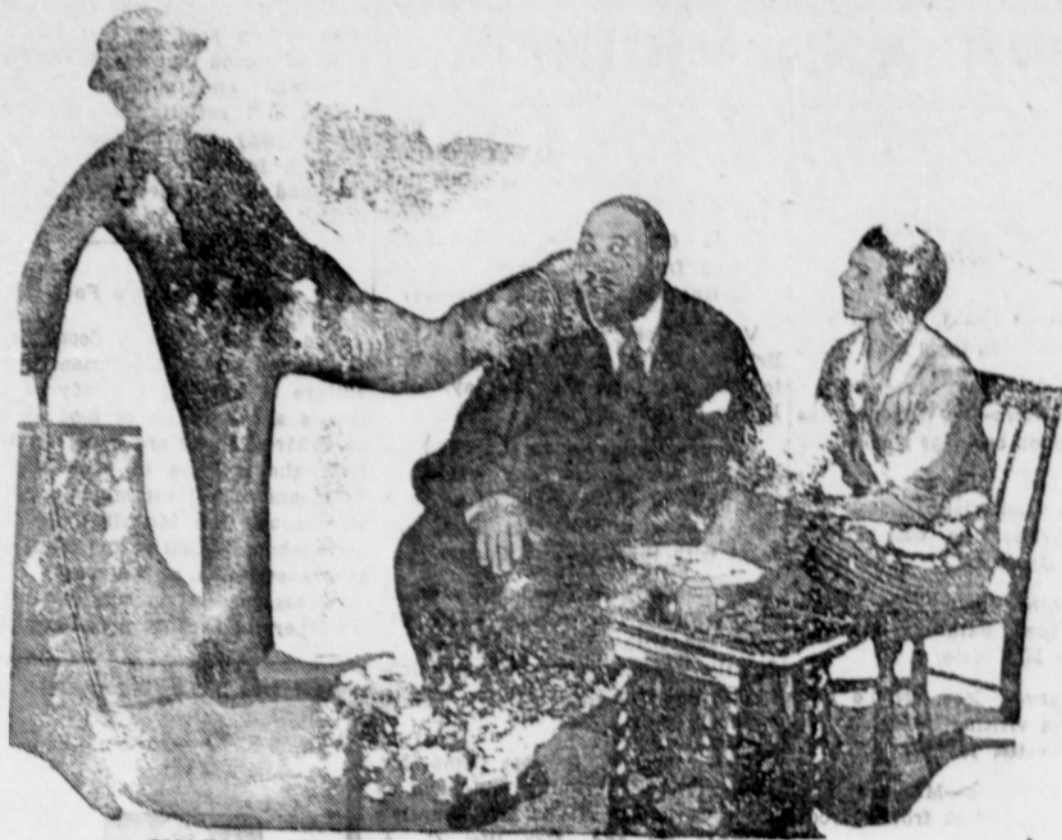


**BYLESBY COMPANY IS A POWERFUL ORGANIZATION**

The Mountain States Power company and the California-Oregon Power company, operating in the western part of Oregon, are now a part of what is known as the "Bylesby organization." This is one of the greatest holding companies in the public utility field in the United States.

According to the latest estimates the gross earnings of the Bylesby companies will be \$140,000,000 for the year 1925. The company controls and operates 131 hydro-electric and steam power plants, with a total installed generating capacity in excess of 1,400,000 horsepower. In 1910 this company owned 23 plants with a capacity of 69,000 horsepower. It is estimated that the total energy output of these plants this year will aggregate in excess of 3,000,000,000 k. w. h., compared with 210,000,000 in 1910.

Service is supplied to a total estimated population of 5,300,000 in more than 1,250 cities and towns, while in 1910 only 82 communities were served. There are at present approximately 1,341,600 customers of all classes divided into 800,300 electric, 525,500 gas, and 15,800 miscellaneous; in 1910 there were 88,500 supplied with electricity, 106,500 with gas and 5000 with miscellaneous services, a total of approximately 200,000 customers of all classes. From the above figures it will be seen that the total number of communities served has increased more than 14 times; the total installed generating capacity has increased upwards of 20 times; the total number of electric and gas customers served about 61-2 times, and energy output more than 14 times.



CHARLIE CHAPLIN in "THE GOLD RUSH"

PLAYING AT THE BELL THEATRE

THURS-FRI-SAT

Concerning construction activities it was found that for 1915 the total expenditures for new construction amounted to \$3,738,218; in 1920 this figure was \$8,827,942; in 1922 it was \$18,307,454; in 1923 it was \$31,388,261; for 1924, \$30,939,715, and the budgets for 1925 total \$45,232,765. Construction expenditures for the last four years alone total more than \$125,000,000.

**CREAM SOUP**

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

All soups are of two classes—those which are made with meat as a foundation, or what we call soups with stock, and soups without stock. The latter class includes the heavier and more nourishing types of soups, cream soups, purees and chowders.

Cream soups are variations of our White Sauce Master recipe. They use the proportions of fat and flour for thin white sauce. These soups are the most nourishing of all and with bread and butter make a substantial lunch or supper. For a luncheon or informal dinner such a soup may well be served as the first course. Thus the dinner itself will not require as much of the more expensive foods.

All vegetable cream soups are a combination of a white sauce, vegetables and seasonings. The vegetables may be diced, shredded or sifted. Water in which the vegetables are cooked may be used as a part of the liquid. It is better to drain the liquid from any canned vegetables as it is likely to give a "canned" taste to the soup.

**Master Recipe for Thin White Sauce.**  
1 pint milk.  
2 tablespoons flour.  
2 tablespoons butter.  
1/2 teaspoon salt.

1-8 teaspoon pepper.  
Blend flour, and seasonings, cook until frothy, then add cold milk gradually, stirring constantly and heat to scalding or until creamy.

**Cream of Tomato Soup.**  
Prepare Master recipe. Heat the following to scalding and simmer five minutes, then remove the bay leaf and onion.

2 cups stewed tomatoes, 1 or 2 leaves bay leaf, and 1 slice onion.  
Just before serving, add tomatoes gradually to white sauce. Do not cook after combining mixtures. Made in this manner the soup will not curdle.

**Pea Soup.**  
Double the Master recipe. Cook the following together and put through a strainer or chopper.

2 cups peas.  
1 teaspoon onion.  
Add the hot white sauce, reheat and serve. Serve with croutons.

**Croutons.**  
Cut stale bread in 1-4 inch slices and remove crusts. Spread thinly with butter on both sides. Cut into small cubes, place in a pan and bake until dry and a delicate brown, having a slow oven.

**Cream of Corn Soup.**  
Double Master recipe. Scald two cups canned corn, or use two cups cooked corn, removed from cob, put through strainer and add to hot white sauce. Reheat, season and serve.

**Bean Soup.**  
Double Master recipe. To the hot white sauce add two cups cooked beans, whole, split or mashed. Reheat, season and serve.

**Cream of Celery Soup.**  
Double Master recipe. Cook celery which is cut in 1-2 inch pieces and add two cups of the cooked celery to hot white sauce. If celery is cooked early, part of the celery water can be used in white sauce.

Add celery and seasoning to hot sauce, reheat and serve.

**Potato Soup.**  
Double Master recipe. Cook 3 cups diced potatoes, 1 tablespoon onion together, Mash and combine with sauce. Season, reheat and serve. Sprinkle 1 teaspoon chopped parsley on each serving.

**Squash Pie.**  
Double Master recipe. Measure two

cups cooked squash and into it grate 1 tablespoon onion. Add the squash to the hot white sauce, reheat and serve.

**Duchess Soup.**  
Double Master recipe, using for the liquid 3/2 cups milk and 1-2 cup water from the vegetables.

2 tablespoons onion.  
1-2 cup chopped carrots.  
1/2 cup cheese (grated).  
Cook vegetables, and add them to the hot white sauce. Add cheese, stir until melted. Pour gradually over five or three beaten egg yolks, reheat and serve.

**Berkshire Soup.**

Double Master recipe.  
3 cups tomatoes.  
2 teaspoon onion.  
1 cup corn.  
1-2 bay leaf.  
3 cloves.  
1-4 teaspoon soda.  
1-2 teaspoon salt.  
1-2 cup cream.  
2 egg yolks.

Cook vegetables, bay leaf and cloves together, strain and add soda. Pour into hot white sauce. Add cream and beaten egg yolks. Reheat and serve.

Tomato soup may be made using this recipe omitting corn, cream and yolks.

**Spinach Soup.**

Double Master recipe. Cut up spinach, bring to boiling point and strain. Combine with hot white sauce, season, reheat and serve. All other greens may be used in the same way.

**Peanut Butter Soup.**

Double Master recipe. Moisten 1-3 cup peanut butter with a small amount of the white sauce. Add mixture to the remainder of the sauce, season, reheat and serve.

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, will bring it to you.

**ESTATE OF JOHN CURRIE \$23,350 SAYS PETITION**

The estate in Lane county of John Currie, Leaburg farmer who died a few days ago, is valued at \$23,350, according to a petition filed in probate court in Eugene, Tuesday, December 22. The petition was for the appointment of an administrator. He had another farm in Polk county, the value of which is not known here.

Of the estate here, \$10,800 is personal property, most of it cash in the bank. His widow, Mrs. Martha Currie was appointed administrator, and Herbert F. Clarke, Dwight Kessey, Elsie Pollard were named appraisers. Fred Wallace was appointed administrator of the estate of John T. Wallace, who died November 8, 1925, leaving property of the estimated val-



ue of \$3000. S. P. H. S. L. A. Walker and Sam Vinson were named as appraisers.

**Old Mr. Carter Helped by Simple Mixture**

"After taking Adlerika I feel better than for years. At my age (60) it is ideal—so different from other

medicines." (signed) W. W. Carter. Adlerika is a simple mixture of buckthorn bark, glycerine, etc., which removes GAS in ten minutes and often brings surprising relief to the stomach. Stops that full, bloated feeling. Brings out old waste-matter you never thought was in your system. Excellent for chronic constipation. Flanery's Drug store.



**EGGIMANN'S**

Wishes You a Very Merry Christmas and a Truly Happy New Year

At the Holiday Season We Wish to Express to You Our Appreciation of Past Favors, and Sincerely Wish You and Yours a Joyful Christmas and a Prosperous New Year.



**Flanery's Drug Store**

The Rexall Store



**Is Your Smile a Mask?**

Long before the first holly berry blushes scarlet, children are looking forward to Christmas. Soon their joyous shouts and laughing voices will echo through the home.

But what of you? Do you dread the coming of Christmas, with its burden of expenses? Are you buying smiles for little faces with personal sacrifices?

Every mother and father can enjoy Christmas. It is so easy to save a little each week in our Christmas Savings Club, you never miss it that way, and it relieves you of all worry when buying time comes.

Then too, what of future years? Will your children's Christmas always be happy and free of financial cares. Our bank is your bank and your friend. Let us guard your investments and transactions.

**Commercial State Bank**

Springfield, Oregon

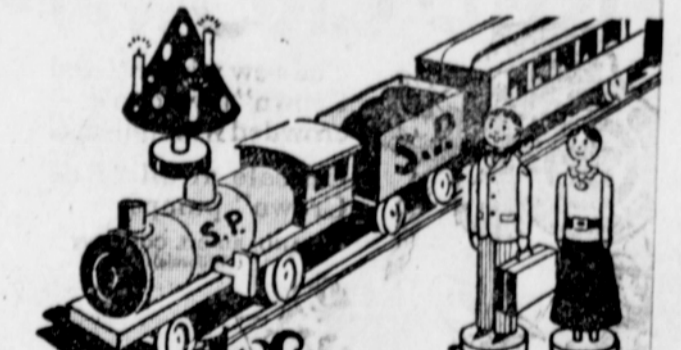


We Wish Our Many Patrons A Very Merry Christmas and Thank Them for Their Patronage During the Past Year

**White Front Grocery**

**Turner's Novelty Store**

Springfield



**Christmas Reduced Fare**

For example:  
Salem and Return \$3.66  
Roseburg and Return \$3.55

Also for New Years Ask agent for sale dates, limits.  
Sale dates December 18-25; limit January Proportionate reductions to many other Ask Agent

**Southern Pacific Lines**

CARL OLSON, Agent