

**Red & White SMITH'S Chain Store**

**SPECIALS !! December 17 - 19 SPECIALS !!**

- CRISCO, 3-pound tin..... 69c
- ALBERS FLUFF CAKE FLOUR, lb..... 29c
- RED and WHITE OLEOMARGARINE, lb..... 22c
- SUGAR, Pure Cane, granulated, 8 lbs..... 49c
- JOLLY TIME POP CORN, 3 lbs for..... 28c
- CITRON, pound..... 43c
- ROYAL BAKING POWDER, 12 oz..... 44c
- SERVUS PEAS, Sifted, 2 for..... 38c
- ARGO CORN STARCH, 3 for..... 25c

We have a splendid assortment of Christmas Candies and Nuts at most attractive prices.

To Our Patrons and Friends we extend An Old-Fashioned Greeting with a hearty wish for a Happy Christmas

**Best Public Service Aim of Gas Company**

Although the development of the Portland Gas and Coke company has seemingly been limited in the Gresham district to the extension of the main along the east bank of the Sandy river east and south from Troutdale and to the new buildings in the county fair ground, actually it has been much more than that.

Of interest to everyone who is within the territory served by the gas company from Vancouver to Oregon City and Forest Grove to Gresham, is the fact that a very large increase has been made to the generating plant at Linnton so that adequate and continuous service can be given at all times.

A new gas generator building has been completed this past year to house the giant new gas machine which increases the capacity of the plant nearly 25 per cent. The gas generator is 27 feet in diameter and 59 feet high. To feed this giant will take 50,000 gallons of oil per day and 200,000 pounds of steam. And to think that the operation of this immense machine is controlled by one man!

In building so large a machine the gas company is looking forward with a feeling of confidence to the coming winter because the new equipment has ample capacity to carry any load that the coldest weather may demand and thus keep up the record which that company has established in giving service for 67 years without an interruption.

But the stability in the gas business, the absolute confidence that is placed in the future of that industry is exemplified in the magnificent new public service building which the Portland Gas and Coke company will soon occupy together with the Northwestern Electric company and the Pacific Power and Light company. Everyone in and about Portland should feel justly proud that this community should have one of the finest public utility buildings in the world, indicating the growth and future that is in store for the entire district. Its beautiful salesrooms, its customers' Spanish marble counters, its enlarged offices are for just one purpose, the best service for the public.

**Plum Pudding and Her Christmas Dinner Guest**

MARION opened the door of the bedroom so suddenly that she did not see the young man standing in the hall. And such was her haste that she bumped into him. He attempted to recover his balance but fell and struck his head.

"Oh, dear! I beg your pardon. Have I killed you?" she cried.

"Not at all," he replied, scrambling to his feet.

"But your head is cut; it's bleeding. Come in and let me bandage it." The young man entered the room and Marion deftly bandaged the cut.

"And now won't you stay and eat Christmas dinner with me?" she asked.

The man smiled. "I certainly will. I was smelling your plum pudding when you opened the door. It smelled like those we used to have when I was a boy. I was hungry and was thinking how wonderful an invitation to dinner would be."

"My aunt sent me the dinner. I was homesick thinking of all the folks and the good time they're having and I was wishing I had a guest," chirped Marion. — Jane Roth.

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**Holiday Hints**

A few economy secrets for Xmas may come in handy about now. Some of us are seriously worried about how we ourselves and the family pocket-book are going to stand the strain.

Forget Xmas?—of course you couldn't. The Xmas spirit of good cheer is dear to the hearts of everyone of us. But this is important—if we want our gifts and our efforts to bring happiness to family and friends—we must preserve our own good cheer. We mustn't feel all tired out and "broke" when the happy day arrives.

Remember the saying about the gift extra cheer that goes with a gift however big or small is what really counts among friends.

Have you ever thought of ever gifts—a box of dainty cakes and cookies that you've baked yourself? Absolutely different from what you sent last year and really not expensive at all. Such a gift box will be a wonderful surprise especially for friends who are away from their homes.

Get a good stiff pasteboard box, a fancy one if you can with holly decorations. If you decorate one yourself give it a final coating of lacquer as a finish. Line it carefully and neatly with waxed paper and then pack it full.

In the center of the box place a piece of holiday fruit cake or pound cake wrapped in glazed paper and tied with holly ribbon. A fancy little jar of preserved ginger or spiced honey or any particular choice bit of something may be substituted for the cake and find a place in the center of the box.

Wrap each different article in waxed or glazed paper. Each will keep better and look so interesting in a secret little packet tied with red, silver or gold ribbon. Just pack the box full with two or three kinds of home-made cookies and candy. A few raisins, figs or dates can be used to fill in the chinks.

Doesn't this all sound good? And making up such a box is just as much pleasure as receiving one. For finishing touches put in a few sprays of holly.

If I can help you with a particular difficulty during the holidays or send you a recipe, just drop me a line addressed to—Martha Meade, Director, Home Service Bureau, Sperry Flour Co., San Francisco.

**Mrs. Knight's Famous War Cake.**  
 2 cups of brown sugar.  
 2 cups of hot water.  
 2 teaspoonsful cinnamon.  
 2 teaspoonsful cloves.  
 2 teaspoonsful salt.  
 4 tablespoonsful cold lard.  
 1 cup raisins.  
 1 cup black figs, sliced thin.  
 Boil all together 5 or 6 minutes. When cool, add two tablespoonsful of water, three cups well sifted flour. Stir briskly and bake in two well greased tins 25 minutes in moderate oven.

This cake will keep for three or four weeks and is much better if made a few days before cutting.

**Bachelor's Cake.**  
 2 cups of flour.  
 1 cup of sugar.  
 2 teaspoonsful baking powder.  
 1/2 teaspoonful nutmeg.  
 1 egg.  
 1 tablespoonful soft butter.  
 Sift flour, sugar, baking powder and a pinch of salt, mixing all together twice. Put in nutmeg bowl, add butter, drop egg in cup and fill cup with milk. Mix quickly and bake in shallow pan 15 to 20 minutes. The delicacy of this cake is in getting it into a moderate oven as quickly as possible.

It is the Christmas time, And up and down 'twixt heaven and earth In glorious grief and solemn mirth The shining angels climb. —D. M. Mulock Craik.

**Christmas Baked Goods**



**We Specialize**

at Christmas time, on a wonderful assortment of Cakes, Cookies, Pies and Breads for the holidays. Our display is so complete that you have no difficulty in finding just the items you want. Should you, however, wish something special, we will be glad to give your order our most careful attention.

A Real Fruit Cake, just like mother made, the best for the Christmas dinner. Try them.

FRESH BREAD BAKED DAILY

**CITY BAKERY**

PHONE 1341 GRESHAM We wish all a Merry Xmas and Happy Prosperous New Year

We wish all our friends and patrons

**A Very Merry Xmas and a Happy New Year**

**SANITARY MARKET**

Main St., Gresham GEO. DIETL, Prop. Phone 1711

**HOW TO USE PRUNES IN APPETIZING WAYS**



**Tomato Cheese Souffle**

Melt two tablespoonsful butter and add two tablespoonsful of flour, cook together to a smooth paste, then add a cup of strained tomato juice and simmer, stirring all the time, until thick. Season with salt, pepper and paprika to taste. Remove from the fire and beat in a cupful of grated cheese and the well-beaten yolks of two eggs. Finally fold in the whites of the eggs whipped to a stiff dry froth. Turn into a buttered baking dish, place in a dripping pan and surround with warm water. Set the pan in the oven and bake twenty minutes. Serve at once, in the baking dish.

**Piquant Prunes**

Wash, soak and steam large meaty prunes. Through slits in the sides remove stones and insert small stuffed olives. Then wrap each prune in a very thin slice of bacon, fasten with a toothpick and bake in a hot oven or broil until the bacon is crisp. Serve on triangles of toast.

**Tortillas**

Cook a cupful of yellow cornmeal in three cupfuls of boiling water for fifteen minutes, add a cupful of grated cheese and a teaspoonful of baking powder. Beat well, and pour into a well-greased dripping pan. Bake like cornbread and cut in squares before serving.

**Hot Potato Salad**

Cook four large or six small potatoes in their skins, cool, peel and chop coarsely. Place in frying pan, sprinkle with salt and pepper, and one tablespoonful each of chopped onion and parsley. Beat together one-half cupful of olive oil, four tablespoonfuls of vinegar, and one-half teaspoonful dry mustard. Pour over the potatoes, stir well and heat through. Serve in a salad bowl garnished with broiled sardines.

**Prune Croquettes**

Soak one pound of prunes in a quart of cold water, simmer till tender, cool, drain, pit and chop pulp very fine. Add bread crumbs to make quite stiff, two tablespoonfuls of lemon juice, a pinch of cinnamon and a tablespoonful of sugar. Form into balls the size of walnuts, roll in beaten egg, then in flour, and fry a golden brown in hot fat.

**Creole Rice**

Cut four slices of bacon into small pieces and cook till crisp, to the fat in the pan add a tablespoonful of chopped onion, one green pepper cut in strips, and half a pimento shredded. Cook till the onion is brown, then add one and one-half cupfuls of boiled rice, and the same quantity of strained tomato juice. Season with salt, pepper and butter and sprinkle when serving with paprika.

**Cheese Dreams**

Grate enough cheese to make two cups, or run it through the chopper, making it quite soft. To the cheese add one well beaten egg, half a teaspoonful of salt, one-quarter teaspoonful of paprika, dash each of black and white pepper and a tablespoonful of Worcestershire sauce. Spread the mixture on pieces of bread cut as for toast, on each lay a slice of bacon and put in a hot oven; cook till bread toasts and the cheese melts and puffs and bacon cooks a light brown. Serve hot.

Cakes are acceptable at all kinds of luncheons. In fact, cakes were invented for that meal, for 5 o'clock teas, weddings and school boys.

Heap on more wood! The wind is chill; But let it whistle as it will, We'll keep our Christmas merry still. —Walter Scott.

**SAUERKRAUT JUICE REGARDED AS TONIC**

If "an ounce of prevention is worth a pound of cure," the value of sauerkraut juice as a system toner justly deserves the attention it is receiving from doctors and dieticians here and abroad.

That modern America appreciates the tonic value of kraut juice as it has long been appreciated in the older countries of Europe is evidenced by the wide-spread favor now accorded it in canned form—a particularly convenient way of procuring it.

Dr. Arnold Lorand of Carlsbad recommends kraut juice for intestinal catarrh and to stimulate the appetite. "The natural lactic acid of the sauerkraut juice," says Dr. Lorand, "not only has a pleasant, refreshing taste, but cleanses and disinfects the intestinal tract from impurities and toxins."

Dr. Harvey W. Wiley, director of the bureau of foods, sanitation, and health, states that the slight acidity of sauerkraut safeguards against the destruction of vitamins in cooking. Dr. Edward Ochsner, of the Augustana hospital, has successfully tested sauerkraut in the diet of diabetics while another prominent authority has said: "I have found that the juice of sauerkraut, in bulk or in cans, to be a most dependable remedy for disturbances of health arising from disordered stomachs. I doubt if there is anything equal to it for sour stomach or for ridding the system of uric acid."

In view of such eminent medical opinion, housewives would do well to include a few cans of this healthful food- tonic among the other ready-prepared foods on the handy "emergency shelf."

**Announcing the Birth of a King and Savior**

IN FACT and fancy, walk by night the squat-walled streets of old-time Bethlehem. A bright star hangs above the house of David—the old Inn of Chimham. Homes are emptied. With fright and awe the people stand gazing at the flaming herald. To the south and west a cloud of fire has lowered over the fields of Boaz, where once Ruth gleaned barley behind the reapers. The night air is burdened with silent melodies. The strange starlight mantles the village with a stranger happiness. Strange omens crowd the hour.

People are gathering down by the old Inn. They stand in silence; men are as voiceless as the night. Only the few have dared to whisper. A man comes out of the Inn, now and then he presses his lips against a neighbor's ears and whispers: "Strangers from Nazareth—a child is born."

Now the people fall back to make room for a company of night watchers from the sheep flocks, their begrimmed faces bright with excitement and wonder. They are from the Boaz hills. They tell excitedly the story of angels singing praises to God and announcing the birth of a King and Savior. They have come to see. Following them through the old house into the adjoining caves, where even meek-eyed heaves share the wonder of the night. There are the strangers from Nazareth, and there in the manger their new-born Child. The simple shepherds kneel before the Child and tell the story of the sky. They declare the Child is a King.

Scarcely are the shepherds gone before a slight commotion heralds the coming of bearded strangers, travel stained, but richly garbed. They had seen the star months before and they had followed from the east. It was a king they had come to find. They bow down and worship. They pile gold beside the swaddled babe and fill the cave with the odor of incense. An elder from the synagogue brings a scroll and reads: "And His name shall be called Counselor, the Mighty God, the everlasting Father, the prince of Peace." Then understand—you have witnessed the mightiest miracle of earth. Here is the place where Divinity became humanity that humanity might become Divinity.—William L. Gaston.

**Big Week - End Meat Special!**

- NEWBERG HAMS, whole or half, lb..... 29c
- BACON, very choice, lb..... 18c
- PORK ROASTS, lb..... 20c
- POT ROASTS, lb..... 17c

Remember us when planning **YOUR CHRISTMAS DINNER**

We carry anything in fresh fruits, vegetables, groceries and meats.

**TURKEYS DUCKS GEESE CHICKENS**

**Newberg Packing Co.**  
 GRESHAM Phone 1151 We Deliver

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 We wish our many patrons and friends  
 A Merry Christmas,  
 and a  
 Happy and Prosperous New Year.  
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**Exactly what you want at PIGGLY WIGGLY**

*Always but especially NOW!*

**Week-End Features**

- FELS NAPHTHA SOAP, 10 bars..... 49c
- MASTER MINCED RAZOR CLAMS, flat tins..... 15c
- CRISCO, and a SAVE-ALL Pie Tin FREE with each 3-lb. tin, 3 lbs..... 72c
- PIGGLY WIGGLY TWIN BREAD, freshly baked, white or whole wheat, wrapped..... 10c
- WALNUTS, No. 1 grade  
 1 pound..... 25c  
 3 pounds..... 69c
- PEANUTS, fresh roasted, pound..... 15c
- GOODY GOODY SUGAR PEAS, a real value in a sweet pea, 3 cans..... 29c
- OCEAN SPRAY CRANBERRY SAUCE, 9-oz. tins, all ready to serve, 2 cans..... 25c
- PIGGLY WIGGLY FLOUR, a guaranteed high grade hard wheat blend for every purpose, 49-lb..... \$1.84
- CHRISTMAS CANDY, a pure sugar hard mix candy, pound..... 15c
- 3 pounds..... 43c
- LIPTON'S COFFEE, packed in vacuum, 1 pound tins..... 49c
- MISSION THOMPSON SEED-LESS RAISINS, fresh pack, 4-lb. bags..... 33c
- Franco American Spaghetti, ready to serve, 3 cans..... 29c
- BLUE ROSE RICE, fancy re-cleaned rice, 3 pounds..... 22c
- PIG'S JUMBO JELLY BEANS, real fruit centers, 1-lb. boxes..... 19c
- CHAMPION FLAKE BUTTER CRACKERS, oven fresh large package..... 19c
- BLEACHEM whitens the clothes. A home product of real merit..... 15c
- GUEST IVORY SOAP, the handy toilet size, 6 bars..... 25c
- PIGGLY WIGGLY FRESH CREAMERY BUTTER, if you enjoy good butter try it. Pound..... 50c
- ONIONS, 4 pounds..... 10c
- LETTUCE, 2 heads..... 15c
- COCONUTS, large size, 2 for..... 25c
- MINCE MEAT, 2 pounds..... 35c
- None better
- PIGGLY WIGGLY COASTER WAGONS, ideal for that Xmas present..... \$3.95

30 STORES An Oregon Institution  
 Next to Brown's Market, Gresham

**PIGGLY WIGGLY**  
*All Over the World*