



# Krause's STELLAR CHOCOLATES

We modestly proclaim them the finest of gift chocolates. And the public seems to agree! For thousands of Krause's Stellar Chocolate packages are being sent as trusted messengers of Christmas good will to all parts of the world.

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Ambrosial cherry drinks in chocolate—a gift package of pure delight—Krause's Juicy Cherries.

\$1.50

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## TURKS REFUSE TO ATTEND MEETING LEAGUE NATIONS

GENEVA, Dec. 11.—(A.P.)—Allegations of violence, have been committed by Turkish soldiers along the provisional frontier at Mosul, in northern Mesopotamia, General Laidoner of Estonia, special League of Nations agent, declared in a report submitted at today's session of the league council.

The Turks refused to attend the meeting, claiming the council had gone beyond the powers of their mandate from the Ankara government which permitted mediation but not arbitration by the league of Turkish disputes with Great Britain. In his report General Laidoner asserted that the Turks had carried out wholesale deportations of Christians from the villages along the Mosul frontier as defined at the Brussels conference, for the occupying villages, confiscating arms, imposing heavy fines, detaining women, pillaging houses, and in some cases taking life.

The report said the sick were abandoned to die. Others perished of starvation or exposure while the survivors were left in an absolutely pitiable state.

The deportations are continuing, causing "fairly serious agitation and nervousness," not only among the Christians, but among the Moslems favoring Iraq's claim to Mosul.

Regarding the reported border raids, General Laidoner found the situation was not serious but resulted from mutual tribal quarreling. The council made note of the report but took no action on it.

## WOOL MARKET IS STILL STRONG IN SPITE LOW BIDS

PORTLAND, Ore., Dec. 10.—(A. P.)—Recent transactions in wool indicate the market is still in a healthy position regardless of the fact that the big Idaho sale was called off on account of low bids.

Since Monday part of the Idaho pool offered at private sale has brought prices said to range from 39 to 46 cents, although they were not made public. It is also understood that one exceptionally choice lot brought 47 cents.

Approximately 500,000 pounds have been purchased since the sale was postponed, including the clips of Brownell, Jordan, Farmer, Wilson, Bratford and the Ada Livestock company. Alex Livingston Jr. is the heavy purchaser.

Two "Killick" growers have sold approximately 100,000 pounds at prices ranging from 41 to 45 cents.

Buyers around Arlington and The Dalles are offering 35 to 37 cents while local wool firms are quoting 40 cents, Portland.

Ergs are still declining in the local market. Extras and current receipts are down 1 cent for the day at 45 and 37 cents, respectively. Other grades are unchanged but the market is very soft.

Standard cubes are a cent lower in the local butter market at 45 cents. Extras unchanged at the 50-cent top, although the situation is weak and unsettled. Jobbers report little or no movement in butter at the present time.

# That Wonderful Quaker Flavor



Is true Scotch flavor—only QUAKER OATS has it

THE one thing to remember in buying oats is that Quaker Oats has the flavor you want. The difference is great.

ing of the finest, plumpest oats. Milling methods which took some 50 years to perfect.

Makes all the difference in the world. Quaker flavor spoils folks for ordinary brands.

Oats, originally a Scotch dish, must have a certain Scotch flavor.

Quick Quaker cooks in 3 to 5 minutes. No kitchen muss busy mornings. Faster than plain toast.

There's real Scotch tang to that Quaker flavor.

Due to Quaker milling methods, it supplies, too, the "roughage" you need to make laxatives seldom necessary.

No other brand has it. None successfully imitates it. It's due to exclusive Quaker mill-

2 Kinds { The Quaker Oats you have always known and Quick Quaker—cooks in 3 to 5 minutes

## Griddle Cakes—Fruit Fritters—Popovers—and eight more! from ONE Master Recipe

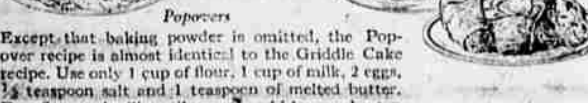
Griddle Cakes for breakfast. And from left-over batter, Pineapple Fritters for lunch! That's one reason you'll enjoy using this Master Recipe. But it's only one of eleven reasons—every one delicious!

Popovers are another. You didn't dream that these hollow, muffin-shaped cakes were related to Griddle Cakes; yet a slight change in that Master Recipe—and there they are! Here's how you do it!

**The Sperry Master Recipe for Griddle Cakes**

- 2 cups Sperry Drifted Snow Flour
- 1 egg
- 4 teasp. baking powder
- 1/2 teaspoon salt
- 1 egg
- 1 1/2 cups milk
- 1 tablespoon sugar
- 1 tablespoon melted shortening

Measure and mix dry ingredients; beat egg until very light, then add milk and combine mixtures, beating with rotary egg beater until free from lumps. Add melted shortening and bake at once. If batter is not baked soon after mixing, beat well again before using. If only one-half recipe is needed, still use the whole egg.



**Popovers**  
Except that baking powder is omitted, the Popover recipe is almost identical to the Griddle Cake recipe. Use only 1 cup of flour, 1 cup of milk, 2 eggs, 1/2 teaspoon salt and 1 teaspoon of melted butter. Beat flour and milk until smooth; add 1 egg unbeaten and beat mixture one minute; add other egg and beat again; then add melted butter. Meanwhile have custard cups or iron muffin pans heating. They should be hot. Grease well just before adding batter, 2/3 full. Bake in hot oven (400° F.) 15 minutes, then reduce heat and bake 30 minutes longer. Bake thoroughly, or Popovers may fall.

**Pineapple Fritters**  
Use left-over Griddle Cake batter, or prepare 1/2 Master Recipe. Drain slices of pineapple, dip into batter, then drop into hot deep fat and fry until a golden brown on each side. (A small cube of dry bread dropped into fat should turn golden brown while you count forty.) If you substitute other fruits, such as apples or bananas, fry longer, testing bread by counting to ninety.

With this Griddle Cake Master Recipe you can make just as easily: Waffles, French and German Pancakes, Corn Fritters, Potato Pancakes, and five kinds of Griddle Cakes. To learn how, send for the free booklet, "EIGHTY Food Delights from EIGHT Master Recipes."

Speaking of Griddle Cakes, do you know how to make them come out fluffy and golden brown always? Write me and I'll tell you the knack. Perhaps you're looking for pointers on some other phase of cooking—cake baking? pastry making? Tell me just what you'd like to know and I'll help you the best I can. No charge, of course, for this is Sperry's treat. Write me now.

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Miss Belle De Graf, Director



**FORD TOURING**  
With \$100 Worth of Extra Equipment  
**\$250.00**  
The Busy Corner Motor Co.

## Opera Phantom Baffling Mystery

A wonderful love story, screened in the midst of some of the biggest thrills ever produced—a baffling mystery told amid gorgeous scenes—this is "The Phantom of the Opera." Lon Chaney's successor to "The Hunchback of Notre Dame," which is at Phant's Criterion. Gorgeous ballets, brilliant Parisian fetes, filmed in original colors in the largest scenes ever made for a motion picture—these vie with the dim and eerie cellars under Paris where the Phantom—half devil, holds ghostly sway.

It is beautiful—in spots. It is grotesque—in spots. Its mystery allures and its spectacles amaze. It is something new and very amazing. Lon Chaney plays "The Phantom," a strange creature of darkness, with the gifts of a god and the face of a monster—and a hate warped soul. Mary Phillip plays the opera singer for whom the Phantom launches a reign of terror, and Norman Kerry is seen as her lover and rescuer. Arthur Edmund Carewe is the Word Persian, friend and ally of the lovers. Weird shadows—grim figures silhouetted in darkness, and the breathless terror of the unknown surcharge the drama—contrasted with the brilliance of great fetes and balls.

## Mix and Tony In Lucky Horseshoe

"The Lucky Horseshoe," starring the redoubtable western actor, Tom Mix, opens a two day engagement at the Rialto today.

Aside from jumping Tony, the wonder horse, over treacherous hurdles, Tom Mixes through space on the end of a long rope during a fight with his enemies; drives an infuriated team of horses, hitched to a huge stage coach, through a densely crowded street; leaps from a window to a slender sapling growing nearby, ropes a runaway team of horses on the very brink of a steep precipice, and culminates his bold adventures by scaling the sidewall of a castle to the lofty parapet above. In all these feats Tony, his celebrated cow-pony, aids.

The large cast includes Billie Dove, J. Farrell MacDonald, Malcolm Waite, J. Gunnis Davis and Ann Pennington.

## Lion Club Roars

Things were doing every minute at the regular weekly luncheon meeting of the Lions club held Wednesday noon. To begin with, Judge Gardner was awarded the prize for being the best hand-shaker. Just when the Lions became comfortably settled in their seats and prepared to enjoy the appetizing repast furnished by Lion Debuson, Acting Lion President John Moffatt gave a roar and announced that anybody caught using his right hand while eating would be fined. Needless to say several Lions contributed to the cause. The grievance committee presented a lengthy report, after which considerable discussion was had as to the relative merits of the entertainment and the grievance committees. The discussion waxed warm and resulted in the overwhelming defeat of Lion Nettel and the other debaters who upheld the side of the entertainment committee.

Each Lion furnished a Christmas package nicely wrapped and decorated, but very deceiving as to contents. These packages were auctioned off by Lion Tree and a good sum collected therefor. Guests present included Mr. Bailey of New York, Ben Pennington and Fred McPherson, a new member on Medford.

**A Movie in Real Life!**  
KNOXVILLE, Iowa.—The hero's revenue, a real drama of real life: "Waiter Phillips, bookkeeper, wedded daughter of J. B. Elliott, millionaire banker. Bride's family disapproves and bridegroom moves to Oklahoma, where he makes \$100,000 in oil. Fifteen years later, son-in-law returns and saves father-in-law's bank with his millions."

## Members and Friends Specially Invited to Homecoming

Every member and friend of the Christian church, young and old, is especially invited to the homecoming and dedication of the new building, "The Phantom of the Opera," on Sunday, December 13th. All are urged to attend the Bible school at 9:45 a. m. and to stay for service at 11 a. m. conducted by W. F. Turner of Spokane, Wash. Also for the basket dinner in the splendid new dining room on the first floor of the new building. Take your basket of good things, coffee, cream and sugar and will have charge of the dinner.

This will be a real social time and those who attend church these occasionally and friends as well as members are urged to attend. Don't let backward, if you are not a member.

## NURSERY STOCK

We have a complete line of nursery stock at our old stand by the Domestic Laundry on North Riverside Ave. Plenty of Franquette walnuts, almonds, filberts. All kinds of berries, shrubs and ornamentals.

Come in and select what you need.

**Villa Nurseries**

## STILL MINED WITH DYNAMITE SEIZED

TACOMA, Wash., Dec. 11.—An illicit whisky manufacturing plant mined with 200 pounds of dynamite to prevent seizure, was raided by prohibition officers in the Bald Hills section of Thurston county. The officers severed a wire which led to the still. Operators of the plant fled before the arrival of the agents.

Turks Must Speak Turkey.

ANGORA.—Any Turk who speaks anything but Turkish will be fined from \$10 to \$20 under a bill before the assembly.



## PILES

HEALTH—My Gift to You

LIFE will be far sweeter if you once and for all time rid yourself of those annoying, uncomfortable and dangerous PILES and other Rectal and Colon ailments. MY FREE 96-page Book tells of my unqualified WRITTEN GUARANTEE to cure your Piles without a hospital surgical operation, or refund your fee. Many personal letters are also contained therein proving how I have given back health and strength to thousands of others. Start the New Year Happy and Well. Send for my Book TODAY. Write: THE NEW YEAR HAPPY AND WELL. 5TH AND MAIN STS. PORTLAND, ORE.

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You can refinish your Automobile in any color or combination of colors in a few hours time and drive it immediately. Lac-Kote does not check, peel or crack.



Use Lac-Kote in the Bath Room. It is strictly sanitary. Lac-Kote is vermin proof.



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Lac-Kote is a thoroughly tried and tested material. Actual tests have proved that a Lac-Kote finish after three years of hard usage showed no unusual signs of wear. It actually improves with age.

## An Instant Drying Pyrolyxin Finish for Automobiles and General Household Use

The Finish Actually Improves With Age

This wonderful brushing material, dries instantly, produces a high gloss—waterproof, weatherproof and wearproof surface—that withstands the action of heat, cold, steam, water, gasoline, soaps and acids. Its rich lustrous finish will not check, crack or peel. Lac-Kote works as well in a temperature of 20 degrees below zero as it does in 90 degrees in the shade. Refinishing can be done in winter as well as in summer. Lac-Kote is dust proof, as it dries instantly. Wait fifteen minutes and use the refinished article. No knowledge of painting required. Any person can successfully do refinishing with Lac-Kote.

**To Distributors**—We have a wonderful proposition to offer live men who can successfully handle territory on Lac-Kote. Write or wire for details.

**To Dealers**—Lac-Kote is a staple article and should be on the shelves of every live merchant dealing in household, Automotive or Decorative supplies. Write us for our special Dealer's Offer.

Lac-Kote comes in the following standard colors from which any shade or tint can be had by blending: Clear, Black, Blue, White, Grey, Red, Green, Brown, Yellow. Price, \$2.00 a Pint. SPECIAL OFFER—With every pint can of Lac-Kote purchased direct through us before January 1st, 1926, we will include one of our special Lac-Kote Finishing Brushes Free of Charge.

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