LUMAN BROTHERS

Meat Specials

Choice Beef Pot Roast, lb. 9c
Fancy Sweet Pickle Cured Backs lb. 18c
Fancy Sweet Pickle Cured Hams, lb. 18c
Boneless Corned Beef, choice cuts, lb. 12½c
Salt Pork, backs and sides, lb. 17c
Choice Swiss Steaks, lb. 15c
R. I. Red Hens, lb. 18c
Fresh Oysters, pint 30c
Dry Onions, 10 lbs. 15c
Tea Cup or I. G. A. Milk, 6 cans .35c
S & W Coffee, 2 lb. cans 59c

PHONE 273

Bakery Department

Each day we see new faces amongst our customers. Proof that our quality and values are getting recognition. If you are not availing yourself of our Bakery service we know it will pay you to investigate.

Put some of these items on your shopping list:

Old Fashioned Tea Sticks 2 clusters 23c
Walnut Pound Cakes, each 19c
Potato Crullers, doz. 19c
Chess Pies, Individual ..... 6 for 25c
Home Recipe Angel Foods, each .23c

LIBERTY MARKET

E. R. PECH. PROP.
CORNER MAIN AND GRAPE
PHONE 164 WE DELIVER

"The Home of Good Meats—Swift's Gov't Inspected Beef"

Don't be chained to the idea that one piece of meat is as good as another. Try buying your meat from the Liberty Market and you will find out how good the best is . . .

BEEF PORK VEAL LAMB

PICNIC HAMS, lb. ..... 16¢
12 BROOKFIELD SAUSAGES and package of I. G. A. Pancake Flour ..... 35¢
SILVER LEAF YARD, lb. ..... 16¢
SWIFT'S BACON, lb. ..... 25¢
FANCY LEG OF LAMB, lb. ..... 20¢
BEEF POT ROAST, lb. ..... 12¢
BEEF SHORT RIBS, lb. ..... 6¢

CHICKENS, TURKEYS, FRESH OYSTERS
Al Stewart's Capon Fryers—Kingsley's Squabs

MODEL BAKERY

In Alexander's IGA Store

Special for Saturday

Chocolate Cream Puffs .... 2 for 5c
Chocolate Raised Donuts, doz. .. 20c
Frosted or Unfrosted Loaf Cakes, each 15c
Homemade Bread, per lb. loaf ... 8c

MARTIN FAVORS PUTTING THE MAN ABOVE THE DOLLAR

Democratic Candidate For Old Age Pensions, Unemployment Insurance And Loyal Support Roosevelt.

PORTLAND, Ore., Oct. 26.—(Spl.)—The present administration in Washington, D. C., in the last 20 months has placed human rights above selfish property rights and the man above the dollar, Congressman Martin, Democratic candidate for governor, told the workers at Inman-Poulson mill here.

"I am standing squarely on the Roosevelt platform," he said as he spoke with vigor of the terrible conditions that existed in 1929 and until Roosevelt's acts began to be felt, and declared we are now on our way back to prosperity that will be sound.

"I was a spokesman on the floor of the house for our president. I have his full confidence. I have returned that confidence with my full support and loyalty.

"I have not made a promise to any man or clique. I don't want the office on that basis. I want to go into the office with a free hand. I will be your governor, the front door will be open—there will be no whispering.

"I think the people of Oregon should show their gratitude to this great president," Martin said, as he reviewed the $164,000,000 granted to Oregon by the government, including Bonneville dam. The great issue before the state now is to sit close with the federal administration, Martin stated.

He declared the people of Oregon will not go back to 1929 and the conditions existing at that time with the "Tory" candidate, and said that the other candidate is too radical. The proposed state bank is a step backward as the trend is for nationalization of banks, Martin said. He opposed issuing any state bonds for Bonneville transmission lines, saying the government will build them at no cost to the state.

Martin declared he favored the passage of a liberal old-age pension law. "I talked to you about that in both of my campaigns for congress. I want a law passed for unemployment insurance, so that when a man is out of work he gets that insurance money to live on and support his family.

"Remember, I am President Roosevelt's standard-bearer in Oregon. Do not rock the boat, do not turn him down," Martin said.

CANNED GOODS STOLEN BY EMPLOYE OF CAFE

Lee King, 28, an employe of Valentine's cafe, was sentenced to 30 days in the county jail and fined court costs yesterday before Justice of the Peace W. R. Coleman, having been arraigned on charge of petty larceny.

King was arrested Wednesday night by state police for the theft of miscellaneous canned goods from the kitchen of Valentine's.

CHURCHES

St. Mark's Church
E. S. Bartlam, Rector

No early communion next Sunday morning.

Morning prayer, as usual, at 11:00 a. m.

Church school 10:00 a. m.

Raleigh Gasoline Prices Down

RALEIGH, N. C. (UP)—High gasoline prices took a three to five cents per gallon tumble in Raleigh recently when filling stations engaged in a bitter price war.

CULINARY CRAFT....

By Estella Dorgan, Director, Home Service, the California Oregon Power Company

BEWITCHING HALLOWE'EN DISHES

Already we have seen glimpses of witches riding about hither and yon, and an occasional owl hoots to warn us that Hallowe'en is about to arrive. Little boys are gathering pumpkins for the Jack o'Lantern parade and little girls have chosen masks which will hide them when they, too, will be out playing pranks with the black cats and white ghosts of this "Night of Mystery."

Estella Dorgan

All this colorful lore seems to inspire grownups as well as children to play, and parties blossom forth as though spring had arrived in place of fall. They say anyone can entertain for Hallowe'en. However, a few suggestions may not go amiss about this time.

Those of you who have amber or black glass dishes have a fine start toward making up an especially attractive table setting. However, orange crepe paper cut to fit the base of clear glass gives it an amber tone which is very good for this occasion. Black, white, orange and deep red are the colors used to best advantage and at this season one has only to go out of doors to find all the decorations necessary. A suggestion for a centerpiece is a small field of pumpkins made of cheese, cheese straws and small colorful leaves. Of course, pumpkin shades would be used on the lights for this table. (Don't forget that oranges may be used in place of pumpkins in some places to nice advantage).

Witches Brew Cocktail

1 cup orange juice.
2 cups ginger ale.
2 cups orange segments.
1 cup seeded Tokay grapes.
Crushed ice.

Combine the fruits with orange juice and chill. When ready to serve, add the ginger ale and one teaspoon of crushed ice to each glass.

Orange Cup

1 cup orange juice.
2 cups mixed fruits.
2 slices pineapple.
8 Maraschino cherries.

Put the mixed fruits through a sieve, add orange juice and chill. When ready to serve, add diced pineapple and one cherry to each glass.

Jack o'Lantern Salad

8 slices pineapple.
1 head lettuce.
8 halves canned peaches.
Cloves.
Pimiento.
Cheese.
Mayonnaise.

Place a slice of pineapple on a lettuceleaf. Fill center of peach with creamed cheese and place on top of pineapple, rounded surface up. Make a "face" on this peach half by using the cloves and a bit of pimiento for the features. Arrange the mayonnaise around the edge of the peach so as to make a "collar."

Black Magic Salad

2 dozen steamed dried prunes.
1 cup creamed cheese.
4 oranges.
2 ddozen small pickled onions.
French dressing.

Peel the oranges and remove all white membrane. Arrange alternately with prunes which have been stuffed with the creamed cheese, using a shredded lettuce base. To each salad add three tiny pickled onions and serve with French dressing.

Cheese Straws
Serve in "Shocks."

2 cups flour.
1 teaspoon baking powder.
½ teaspoon salt.
¾ cup butter.
1 egg yolk.
½ lb. grated cheese.

Sift dry ingredients together and cut in butter with blender. Beat the egg yolks slightly and add to milk then mix with dry mixture. Roll out and sprinkle with grated cheese. Fold again and sprinkle again with cheese. Repeat until all cheese is used. Finally cut the dough into strips about one-half inch wide and six inches long. Bake on cookie sheet until golden brown (40 degrees for eight minutes).

Walnut Crisps

½ cup biscuit flour (prepared, if you wish).
½ cup chopped walnut meats.
¼ cup grater cheese.
1 teaspoon butter.
¼ teaspoon salt.
½ teaspoon catsup.

Combine all and roll very thin. Cut with fancy cookie cutter and bake at 350 degrees for 10 minutes (golden brown).

Pumpkin Pie With Cheese Crust

Crust—
¾ cup flour.
3 tablespoons shortening.
½ teaspoon salt.
1½ cups grated cheese.
2 tablespoons ice water.

Blend in usual manner and place in pie pan.

Filling—
2-3 cup brown sugar.
½ teaspoon ginger.
1 teaspoon cinnamon.
¼ teaspoon salt.
2 eggs, slightly beaten.
1¼ cups cooked pumpkin.

Pour into lined pan and bake at 450 degrees for 15 minutes and 325 degrees for 30 minutes.

Log Cabin Pie

Why not make them individual baskets?

Filling—
2 cups milk.
1¼ cups milk.
¼ cup sugar.
3 tablespoons flour.
2 tablespoons cornstarch.
½ teaspoon salt.
1½ cups maple syrup.
4 tablespoons butter.
2 eggs, separate.
1 teaspoon vanilla.
4 tablespoons sugar.

Scald one cup of milk while mixing remaining ingredients. Sift the sugar, cornstarch, flour and salt together and add one-fourth cup of milk to blend together. Add to scalded milk and cook until it begins to thicken, stirring constantly. Add syrup and butter and cook for ten minutes, stirring to keep from lumping. Pour a small amount over the beaten yolks, then add this to the first mixture and cook until thickened. Add vanilla, cool and pour into cooker patty shells. Meat egg whites until foamy, add sugar gradually and beat all the time until mixture will stand in peaks. Pile on top of filling, add the little crust "handles" and place in oven to brown at 350 degrees for 12 or 15 minutes.

Goblin's Cake
(Chocolate Mashed Potato Cake)

1 cup butter.
2 cups sugar.
4 eggs, separate.
1 cup mashed potatoes.
1½ cups flour.
4 tablespoons cocoa.
1 teaspoon cinnamon.
2 teaspoons baking powder.
1 cup shopped walnuts.
½ cup sweet milk.
2 teaspoons vanilla.

Combine in usual manner and bake in loaf at 350 degrees for 45 minutes.

For this occasion serve with hot fudge sauce:

8 squares chocolate.
1¾ cups water.
2½ cups sugar.
¼ teaspoon salt.

Combine chocolate and water and cook for four minutes, stirring with beater until well blended. Add sugar and salt and cook four minutes longer. (This may be made ahead and kept in the refrigerator to be reheated when ready for use).

Orange Sauce for Angel or Chocolate Cake

6 egg yolks.
1 cup sugar.
Juice of 2 oranges.
Rind of 1 orange.
1 pint whipping cream.

Cook the slightly beaten yolks, sugar and orange juice and rind until thick over slow heat. Cool and, when ready to serve, fold in the whipped cream. Serve over unfrosted cake.

KLINGER FINANCE COMPANY IS SOLD

Announcement was made today by H. G. Snodgrass, president of Mercantile Acceptance Corporation of California and chairman of the Commercial Finance Corporation, of the purchase of the business of the William Klinger Finance Company of San Francisco. This company was established in 1927 by the late William Klinger.

Directors of the William Klinger Company accepted the offer of Mercantile Corporation of California to purchase for cash the automobile paper held by the company totaling $430,000.

A recent report of the William Klinger Company showed assets of approximately $500,000 and an annual volume of business in excess of $1,000,000.

The latest published statement of Mercantile Acceptance Corporation of California and its subsidiaries showed resources of the parent company in excess of $3,600,000 and combined resources of more than $4,000,000. Annual volume of business of the acceptance corporation and its subsidiaries is in excess of $10,000,000.

MINISTERS MEETING SCHEDULED MONDAY

The Rogue River Ministerial association will hold its regular monthly meeting next Monday, October 29. D. E. Millard has invited the ministers and their wives to meet at his cabin on the Rogue river near Trail. The meeting is called for 10 a. m.

Rev. George Kabele will be the chief speaker of the day. He will speak on the subject, "The Christian home." All ministers of the valley are invited. A most enjoyable meeting is anticipated.

Use Mail Tribune want ads.

Dr Scholl's Zino-pads

relieve pain in ONE minute; end shoe pressure; heal tender toes; safely loosen and

REMOVE CORNS

631 Accidents

SALEM, Oct. 26.—(AP)—A total of 631 accidents without fatalities were reported in Oregon industries the past week, a report released by the state accident commission today showed.

HONEY MAID GRAHAMS
Build Strength, Health and Energy

When your youngster grows up, you want him to be a champion . . . if not in football, in other walks of life. And Honey Maid Grahams will help build that strength and energy on which success is based.

Honey Maids are tasty, golden-squares of nourishment . . . baked from selected graham flour and sweetened just right with pure honey. They provide children with what they need for developing husky bones and sturdy bodies.

Honey Maid Grahams *always* reach you crisp and crunchy, because they're baked in one of our nearby Pacific Coast bakeries and wax-wrapped to preserve their original *oven-freshness.* Save by asking for the *thrift-size* green package.

"Uneeda Bakers"
Honey Maid
Grahams
NATIONAL BISCUIT COMPANY

Kellogg's CEREALS
IN A GREAT
HARVEST SALE

SPECIAL COMBINATION OFFER—

3 PKGS.
1 pkg. Kellogg's Corn Flakes
1 pkg. Kellogg's WHOLE WHEAT Biscuit
1 pkg. Kellogg's PEP

LOCAL grocers are making this special Harvest Sale Combination Offer for a limited time only. It's your greatest opportunity to stock your pantry with delicious Kellogg's Cereals for fall. Buy NOW, as many packages as you'll be able to use!

Crisp, golden Kellogg's Corn Flakes—the world's most popular ready-to-eat cereal. . . .

Kellogg's WHOLE WHEAT Biscuit—toasted on both sides, and 15 to the package. . . .

And Kellogg's PEP—crunchy flakes of toasted wheat, with extra bran for health!

What a combination! A Harvest Sale that means a real harvest of savings for *you.*

AT YOUR GROCER'S
buy today!

Tacoma Ale

BEST—
East or West!

YOU, TOO, WILL LIKE TACOMA

—Because it's Made of the Very Best Ingredients— Fully Aged and Every Bottle Dated!

Snider Dairy & Produce Co.

Phone 203—"If it's Snider's—It's the Best to Buy"