

Everyday Cooking Miracles

BY VIRGINIA FRANCIS
Director Holmgren Electric Cookery Institute

Things might have been different for Peter, the famed pumpkin eater, who locked up his wandering wife in a pumpkin shell, had he only known about pumpkin spice cake! Mrs. Peter probably would have been a voluntary "stay-at-home" if some of this delicious cake were always to be found in her larder.



This modern Jack Horner can't be blamed for wanting an advance taste of this delicious pumpkin spice cake.

And, too, the easy-to-makeness of this cake might have been another drawing card, as good results, easily accomplished, can make any homemaker like her job. Don't you agree?

Pumpkin spice cake—doesn't it sound unusual? We never heard of it before, either, until—do you want to know how we got the idea? If you've made apple sauce cake you know that thick apple sauce acts as the major liquid ingredient. Well, if apple sauce can't be cooked pumpkin? So we tried it, using a delightful blend of spices, and it worked!

Electric Range Helps
Perhaps we can't entirely give the success of this cake recipe to the combination of ingredients used. It looks like the modern electric range deserves an even fifty per cent of the honors; because, without baking (an electric oven baking at that) even pumpkin cake batter wouldn't be such good eating!

And the oven of the new automatic electric range does turn out a mighty fine cake. Cold oven or one-step baking is the reason. The cake is placed in the unpreheated electric oven after which the temperature control is set. Then the

shining coach; however, unless we know about the accurate temperature and moisture control of the electric range, it might be hard to believe that a panful of pumpkin cake batter could, after a cold oven treatment, ever become a cake.

Here is the recipe. You can be original as to the finishing process; however, you can't go wrong by using an icing, whipped cream or "saucy" topping.

Pumpkin Spice Cake
(Makes 1 loaf cake)

1/2 cup shortening 2 tsp. baking powder
1 cup sugar 1/2 tsp. salt
1 egg (beaten) 1 tsp. cinnamon
3/4 cup canned or cooked pumpkin 1/4 tsp. cloves
1/4 cup milk 1 tsp. mace
2 cups cake flour 1/2 cup seedless raisins

Cream shortening, add sugar slowly, and beat well. Add beaten egg. Combine pumpkin and milk and add alternately with the dry ingredients, sifted together. Add raisins and mix thoroughly. Pour in greased loaf pan and place in cold electric oven. Set Temperature Control to 350°. Turn switch to Bake. Bake approximately 1 hour.

BAR GROUPS MOVE TO FAVOR REAMES FOR FEDERAL POST

A. E. Reames, prominent Medford attorney, will undoubtedly be endorsed by the Southern Oregon Bar association for appointment to the bench of the federal court to fill the vacancy created by the death of Judge John H. McNary, the Mail Tribune was informed today. The association will probably meet the latter part of next week.

Several Medford attorneys declared that unquestionably the entire legal fraternity here would gladly endorse Mr. Reames. He had the endorsement of the local group, as well as the state bar association and other units, for appointment to the federal appeals court in San Francisco when a vacancy in that tribunal occurred slightly more than a year ago.

It was learned on good authority also that bar associations in Klamath, Coos and Douglas counties would meet soon to endorse Mr. Reames.

The Southern Oregon Bar association embraces Jackson and Josephine counties.

Appointment to the appeals court went to Bert Haney when Congressman Walter Pierce gave his support to the Portland attorney.

It is understood that Mr. Reames will make no overtures for the appointment but will accept it if it is offered to him. There are several aspirants for the appointment, including E. C. Latourette of Oregon City, judge of the state circuit court for the 5th judicial district and a brother of Howard Latourette, Democratic national committeeman, and



SHREDDED WHEAT
I AM SHREDDED WHEAT
I've convinced it helps keep me alert—and that's the essential alert on my job! Get Shredded on my job! Get Shredded on my job! Get Shredded on my job! Get Shredded on my job!

G. P. Skipworth of Eugene, judge of the second judicial district.

Federal judges are appointed by the president with the advice and consent of the senate. Recommendations of senators, congressmen and other leaders of the state in which the appointment is to be made are usually followed. Federal judges are appointed for life.

The Citadel, at Charleston, S. C., is the farthest south of Southern conference schools.

OCTOBER CUSTOMS SET NEW PORTLAND RECORD

PORTLAND, Oct. 30.—(AP)—Million A. Miller, collector of customs, said a new high for the month had been reached in receipts. With receipts already totaling \$172,000, he said October probably would exceed the \$300,000 mark.

The federal official said there had been heavy imports of South American corn and corned beef, Asiatic

linseed meal, toys and Hessian cloth, Australian wool and European whiskey, steel and iron products.

MONETARY AGREEMENT PROVING SUCCESSFUL

WASHINGTON, Oct. 30.—(AP)—Secretary Morgenthau told his press conference today that the tri-power monetary agreement "has been very successful."

Asked how the understanding by

the United States, Great Britain and France was working out, Morgenthau replied:

"The agreement is only one month old. From the standpoint of the United States it has been very successful."

The University of South Carolina is proud of the nicknames given its 1936 gridgers. Among the pseudonyms: Butch Kile, Shipwreck Kiley, Checko Makovia, Coke Urban, Cow Stillwell, Big Gun Tabor, and Pinhead Henson.

Use Mail Tribune want ads.



Del Monte Foods, the nation's finest in flavor, texture, color and uniformity can be found in abundance at your Safeway Store during DEL MONTE SELECTION DAYS. Avail yourself of this opportunity. Stock your pantry to the brim while these low prices prevail.

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| ASPARAGUS Del Monte Early Garden | No. 2 tins | 22c |
| CORN | | |
| Del Monte Golden | No. 2 Tins | 2 for ... 25c 6 for ... 73c |
| Bantam | | 12 for ... 1.43 |
| PEAS | | |
| Del Monte Early Garden | No. 2 Tins | 2 cans ... 29c 6 for ... 83c 12 for ... 1.65 |
| PUMPKIN | | |
| Del Monte | No. 2 1/2 Tins | 2 cans ... 23c 6 for ... 67c 12 for ... 1.29 |
| SPINACH | | |
| Del Monte | No. 2 1/2 Tins | 2 cans ... 25c 6 cans ... 73c 12 cans ... 1.43 |
| TOMATO HOT SAUCE | | |
| Del Monte | 8 oz. Tins | 4 cans ... 19c 8 cans ... 35c |
| TOMATO JUICE | | |
| Del Monte | No. 1 Tins | 3 cans ... 25c 6 for ... 49c 12 for ... 95c |
| CATSUP | | |
| Del Monte | 14 oz. Bottles | 2 for ... 25c |
| GRAPEFRUIT | | |
| Del Monte | No. 2 Tins | 2 for ... 29c 4 for ... 55c |
| GRAPEFRUIT JUICE | | |
| Del Monte | Picnic Tins | 3 for ... 25c 6 for ... 49c |
| PINEAPPLE JUICE | | |
| Del Monte | No. 1 Tins | 3 for ... 25c 6 for ... 49c |
| PINEAPPLE | | |
| Del Monte Fancy Sliced or Crushed | No. 2 1/2 Tins | 2 for ... 39c 4 for ... 75c |

PRICES EFFECTIVE SATURDAY AND MONDAY, OCT. 31, NOV. 2

Safeway Quality Meats

| | | |
|---|-------------------------|--------------|
| Beef Steak | Sirloin or Rib | lb. 19c |
| | Young Steer Beef | |
| Pork Sho. Roast | | lb. 19c |
| Try one of these tender, juicy pig pork cuts for Sunday dinner. | | |
| Pork Sausage | Home made country style | lb. 15c |
| BACON | Broken Sliced | lb. 27c |
| Salmon Steaks | Fresh Caught | lb. 15c |
| HAM | Choice tender slices | 2 slices 19c |
| Bacon Squares | For seasoning | lb. 17c |
| Beef Sausage | or Hamburger | lb. 10c |
| Cottage Cheese | Gillman's Creamed | lb. 10c |

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|---------------------------|--|---|
| FRUIT COCKTAIL | Stokely's. Contains Pineapples, Pears, Peaches, Marshmallows, Cherries and Seedless Grapes all in one can. No. 1 tall tins | 15c |
| BEER | Brown Derby | 12 oz. tins. 3 for 29c Case of 24—\$2.29 |
| JELL-WELL | Your choice of six delicious flavors | Pkg. 5c |
| HONEY | Stewart's. New Fall Pack | 5 lb. tins 49c |
| OVALTINE | | 50c tin, only 29c |
| MAZOLA OIL | A pure vegetable salad oil | Qt. tin 45c |
| COFFEE | Maxwell House | 1 lb. tin 27c |
| SANKA COFFEE | The coffee without caffeine | Lb. tin 43c |
| SOAP | Palmolive | Bar 5c |
| SOAP | Lifebuooy | 3 bars 19c |
| THIS CARNATION COW | —Carnation Ormsby Butter King, created by the producers of Irradiated Carnation Milk, holds all world's records—18,000 qts. milk, 1,752 lbs. butter, in one year. Ask for Carnation! | Tall cans 4 for 31c |

State Radio Ready Before January 1

SALEM, Oct. 30.—(AP)—Oregon's new short wave radio system, to be used by the state highway department, state police and state forestry division, probably will be ready for operation not later than January 1, R. H. Bullock, state highway engineer, declared today.

There will be 16 stations, the largest of which will be located in Salem and La Grande. The cost of the project was estimated at \$65,000, of which 45 per cent will be paid by the federal government.

Frederick Ziegel, Flint, Mich., is trying for his ninth variety letter at Michigan State College this fall. Ziegel has won three each in baseball and swimming and two in football.

AND MOTHER THINKS:
It's not the first year or even the fifth year of using it that makes you really appreciate Hills Bros. Coffee... but as you use it through the years you come to know how consistently good it is and realize that it's never disappointing.

THE DAUGHTER SAYS:
"You've been right, Mother, in sticking to Hills Bros. Coffee for all these years. After I married Jack, the only wise move I made in all my changes of brands was—changing back to Hills Bros. for keeps."



For fifty-eight years, ever since Hills Bros. Coffee was first roasted and packed, an exacting, unvarying standard of quality has been maintained. Times may change... but today, tomorrow, years from now, you can be certain always of the constant delight and enjoyment offered by Hills Bros. Coffee.

GOOD COFFEE DESERVES CARE IN BREWING—
The Correct Grind of Hills Bros. Coffee is a standard set by a knowledge of coffee acquired through more than half a century of roasting and packing coffee. The Correct Grind is as fine as coffee should be ground. Finer grinding sacrifices flavor and aroma, as well as keeping qualities after the can is opened. Hills Bros. Coffee should not be reground. The Correct Grind is guaranteed to produce the finest-tasting beverage in any type of coffee-maker. Directions for making coffee by the method you use will be sent on request.

BAKING POWDER

Your choice of the following nationally advertised brands:

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| K. C. | 25 oz. tins | 19c |
| ROYAL | 12 oz. tins | 35c |
| SCHILLINGS | 12 oz. tins | 32c |
| CALUMET | 16 oz. tins | 23c |
| CLABBER GIRL | 32 oz. tins | 23c |

| | | | | |
|---------------------------------|--|---|---|----------------------------|
| MAYONNAISE Aristocrat | SALAD DRESSING "Salad Serve" | MOTOR OIL Pen Rad Pure Pennsylvania | SYRUP Sleepy Hollow. Blend of pure cane & maple | MATCHES Favorite |
| Qt. Jar 39c | Qt. Jar 35c | 2-gal. Tin \$1.29 | 5-lb. Tin 69c | 6-box Carton 17c |

FANCY FRUITS AND VEGETABLES

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|--------------------|-------------------------------|-----------|
| CELERY | Utah type, green fresh, crisp | 2 for 15c |
| CABBAGE | Solid. Med. size heads | lb. 2c |
| CAULIFLOWER | Snowy White Heads | 2 for 9c |
| PUMPKIN | All sizes | each 5c |
| LETTUCE | Solid | head 5c |
| GRAPEFRUIT | 80 size Juicy, sweet | 6 for 23c |

PRODUCE PRICES EFFECTIVE SATURDAY ONLY

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| Harvest Blossom | 49 lb. sack | \$1.55 |
| | One barrel—4 sacks | \$5.98 |
| Kitchen Craft | 49 lb. sack | \$1.79 |
| | One barrel—4 sacks | \$6.98 |
| Pride of the West | 49 lb. sack | \$1.29 |
| | One barrel—4 sacks | \$5.13 |
| PANCAKE FLOUR | | |
| Fisher's Self Rising | 9 lb. bag | 49c |

SAFEWAY