

NOVEL OF SOUTH AFTER CIVIL WAR IS MOST POPULAR

Gone With the Wind, provocative novel of the post-war south by Margaret Mitchell, headed the list of most popular fiction at Medford public library in October, a tabulation showed today.

In the non-fiction field, North to the Orient, by Anne Morrow Lindbergh, again topped the list in October. It has held first position for well over a year.

To accommodate readers who do not like reservations, the librarian has placed one copy each of the two most popular works of fiction and non-fiction on the shelf.

The atlas is devoted to Oregon, California, Washington, Arizona, Idaho, Utah and Nevada. Oregon cities listed are Medford, Ashland, Grants, Pais, Klamath Falls, Eugene, Portland, Roseburg and Salem.

The atlas will be kept on the reference shelf and may now be used by anyone at the library.

The 15 most popular works of fiction at the library in October were: Gone With the Wind.—Margaret Mitchell.

Honey in the Horn.—H. L. Davis. Magnificent Obsession.—Lloyd Douglas.

It Can't Happen Here.—Sinclair Lewis. If I Have Four Apples.—Josephine Lawrence.

The Last Puritan.—George Santayana. White Banners.—Lloyd Douglas.

Sparks.—Charles Morgan. Drums Along the Mohawk.—Walter Edmonds.

Golden Lady.—Dorothy Gardner. Sanflice.—Vincent Sheean.

Olive Field.—Ralph Bates. They Walk in the Streets.—John B. Priestly.

Coemopolitans.—Somerset Maugham. My Ten Years in a Quandary.—Robert Benchley.

The 15 most popular books of non-fiction were: North to the Orient.—Anne Morrow Lindbergh.

Man the Unknown.—Alexis Carrel. Seven League Boots.—Richard Haliburton.

Woolcott Reader.—Alexander Woolcott. Around the World in Eleven Years.—Patience, Richard and John Abbe.

Way of a Transgressor.—Nagley Farnson. Old Jules.—Mari Sandoy.

My Country and My People.—Lin Yutang. Life With Father.—Clarence Day.

Inside Europe.—John Gunther. Don Fernando.—Somerset Maugham. Mexican Interlude.—Joseph Henry Jackson.

Wake Up and Live.—Dorothy Brande. I Write As I Please.—Walter Durranty.

Skiway to Asia.—William S. Grooch. Owl and Possum Fight.—MONROVIA, Cal. (UP)—Patients in a local sanitarium watched when an owl and possum met. It was a real fight, until police appeared and the owl winged off in one direction and the possum trekked in the other.

Driver, Fined, Likes Idea.—INDEPENDENCE, Mo. (UP)—A traffic rule violator paid his dollar fine and told the judge: "I think this is a good thing. It makes for community progress and safety."

Honey Delicious In Combination With Crackers

Honey! The world's oldest sweet. Such a general favorite that its name is borrowed in toto to express something or someone dearly cherished—"It's a honey!" "You're my honey!"

Honey's color just naturally suggests sunlight, and yes, you're right, it just naturally goes with Sunshine Biscuits—not just as a spread but baked in a delicious sugar, milk and honey graham cracker.

Brighten your breakfast tomorrow with a bowl of these tempting crackers—serve hot or cold milk—or half and half. Try this combination for your children's supper tonight before trundling them off to bed.

(Grown-ups like it, too. Grand for a snack as a nightcap.) And for a real dessert for any day in the week try this layer cake and the refrigerator pudding:

Honey Graham Coconut Cake. 1-3 cup shortening 1-3 cup sugar 3 egg yolks, beaten 1 cup thick buttermilk 1/2 teaspoon soda 4 cups Sunshine sugar, milk and honey graham cracker crumbs, rolled fine 1/2 teaspoon baking powder 1/2 teaspoon salt 1/2 cup moist coconut 3 egg whites, stiffly beaten 1 teaspoon vanilla.

Cream shortening and sugar, add egg yolks and cream again; add buttermilk in which soda has been dissolved. Stir Sunshine sugar and milk and honey graham cracker crumbs with baking powder and salt and work in coconut with finger tips. Combine with first mixture. Fold in stiffly beaten egg whites and vanilla. Bake in two 9-inch, well-greased layer tins for 25 minutes at 375 degrees F. Put slightly sweetened whipped cream between and on top of layers.

Serves 8 to 10. All measurements standard.

Tropical Refrigerator Dessert. 1 package lemon gelatine (2 1/2 oz.) 1 1/2 cups boiling water 1 cup shredded pineapple and juice 1/2 pint whipping cream 1 1/2 cups sugar, milk and honey graham cracker crumbs, rolled fine 1 teaspoon powdered sugar.

Dissolve gelatine in boiling water, add pineapple and juice. Stir, allow mixture to stand until it commences to thicken. Whip cream and add sugar, milk and honey graham cracker crumbs, and sugar. Combine with gelatine and place into loaf pan or mold which has been moistened with cold water. Chill for three to four hours and unmold. Serve in slices, with or without cream. (Instead of rolling cracker crumbs, they can be crushed in food mill.) Serves 8. All measurements standard.

Pumpkins in their yellow-golden voluptuousness have a jolly air and they are as much a part of the holiday season as the decorations. There's something very substantial—something most dependable about pumpkins—and something akin to individual elegance as they are ever-attractive to the eye and appetite.

Sunshine Bakers, knowing the pumpkin's opulence and contribution to the holiday plans, offer you the following recipes, and feel that you'll enjoy combining the healthful, beneficial food value of Sunshine Malt Graham Crackers with pumpkin—or Edgemont Ginger Snaps with pumpkin for that famous old-fashioned tang.

Refrigerator Pumpkin Cream Filling in Malt Graham Boxes. 1-1/3 cups cooked, mashed pumpkin (fresh or canned) 1/2 cup brown sugar 1/2 cup heavy cream 1/2 teaspoon salt 1/2 teaspoon ginger 1/2 teaspoon cinnamon 1/2 teaspoon cloves 1/2 teaspoon nutmeg 4 teaspoons sparkling gelatin 1 tablespoon cold water 2 tablespoons boiling water 1 1/2 cups heavy cream Sunshine Malt Graham Crackers.

Combine pumpkin and sugar and beat well until sugar is thoroughly dissolved. Mix salt and spices and sift into pumpkin mixture. Stir. Moisten gelatin with cold water, add boiling water, and stir until gelatin

is dissolved, and immediately add to pumpkin mixture. Mix thoroughly. Carefully fold whipped cream into pumpkin mixture, a tablespoon at a time. Chill refrigerator. Arrange malt graham crackers into individual boxes, using one cracker for the bottom and four crackers for the sides of each box and hold together with a strip of wax paper and string or rubber band which should be removed before serving. Place boxes side by side in a bread pan. Fill with pumpkin mixture and chill in refrigerator 2-3 hours. All measurements standard.

Edgemont Pumpkin Pie. Crust: 40 Edgemont Ginger Snaps, crushed fine; 1 tablespoon butter. Mix above ingredients thoroughly and pat mixture with finger tips or spoon into a well-greased 10-inch pie plate. Bake in moderate oven (350 degrees F.) for 5 to 8 minutes until firm, and fill with:

Filling: 2 cups cooked pumpkin (well drained) 2 eggs, separately beaten 1/2 cup white sugar 1/2 teaspoon salt 3-1/2 teaspoon mace or nutmeg 3-1/2 teaspoon ginger 1-1/2 teaspoon cloves 1/2 teaspoon (soant) cinnamon 1/2 cup scalded milk.

To cooked or canned, well-drained pumpkin add well-beaten egg yolks, spices, and sugar. Mix thoroughly. Add scalded milk and fold in stiffly beaten egg whites. Pour into well-greased Edgemont Ginger Snap pie crust and bake in moderate oven (350 degrees F.) for about 40 minutes, or until a tester, inserted in center, comes out clean. Serves 8. All measurements standard.

Note: Best results can be obtained by using a fireproof glass pie plate.

(Contents of one package of Edgemont Ginger Snaps makes 3 pie crusts. Contents of one of pumpkin makes filling for two pies.)

other six grades will give the program. Many from here attended the Hal-lowe'en dance at Regue Elk and had an exceptionally good time. They had good music. It was a carnival dance.

Mrs. Ruth Mitchell was a luncheon guest of Mrs. Stoddard last Sunday. There will be church services and Sunday school at the church next Sunday. The teachers are Mrs. Leola Stoddard, high school boys' class; Mrs. Hoffman, upper grade school boys; Mrs. Adams, primary children's class. Other class teachers are appointed each Sunday. It is hoped that more children and more adults will attend.

Lester Ellis is building a new house. Houses are so scarce in Butte Falls that building and remodeling are employed.

Mrs. Emil Peterson spent the week end at Page's hotel. She is a teacher in the Howard school in Medford.

Mrs. Cummings' industrial arts classes are continuing their meetings on Tuesday, Wednesday and Friday afternoons and Thursday evenings. Some have completed their pine needle raffia baskets and all have made violet wool fiber coagates, also roses and geraniums. They will give an exhibit later.

Baby Has Alligator Pet OAKLAND, Cal. (UP)—The parents of Lucy Staasart, 17-months old, believe that eventually she is going to be a professor of zoology. Instead of dolls, her two favorite play-mates are a baby alligator and a horned toad.

There's NEVER a slip twist the cup and the lip when the coffee is Pennant.

Thermalo roasted from the mild Brazilian Bourbon-Santos bean, it has the mild, full-bodied flavor that men like.

Guaranteed to please or your money refunded.

"A Taste and an Aroma to Warm the Cockles of His Heart."

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FLOUR TODAY DOLLAR DAY ONE CALL BUY ALL. Harvest King Sold with Money-back Guarantee \$1.45. Kitchen Queen 49 lb. bag \$1.59. Klamath Bouquet 49 lb. bag \$1.29. Moon Brand—Montana hard wheat flour. 49 lb. bag \$1.45. Food BARGAINS YOU'VE WAITED FOR! At the Big Food Center Saturday. In cooperation with Medford Merchants the Big Food Center will offer a number of DOLLAR DAY SPECIALS FOR SATURDAY.

MILK PETER PAN, LIBBY'S, Tall Cans 4 for 29c CASE 48 TALL CANS \$3.45

SUGAR, PURE CANE 10 lbs. 57c-100 lbs. \$5.29

SALE Saturday ONLY. Home Rendered Lard 8 lbs. \$1. New Crop Prunes 4 lbs. 25c. New Crop Prunes 18 lbs. \$1. NUBORA Washing Powder 10 lbs. \$1. 4 lbs. S & W Mellowed Coffee \$1. 6 lbs. Red "A" Coffee \$1. Ground the way you like it. KRAFT'S MIRACLE WHIP. Kraft's Salad Dressing, Miracle Whip, or Sandwich Spread. Quart Jar 39c Pint Jar 25c. ELKHORN CHEESE Kraft's Pound 23c.

HONEY New Crop 5 lb. pl. 49c. CRISCO 3 lb. pail 63c. SPUDS 50 lbs. No. 2 73c. IVORY med. sz. 3 bars 17c. TOMATO JUICE G. H. B. OR COLLEGE INN 3 tall cans 23c. Walnut Meats FANCY NEW CROP lb. 45c. WALNUTS NEW CROP LARGE SOFT SHELL lb. 20c.

IGA FRESH CANDY. JELLY BEANS 2 lbs. 25c. Old fashioned Chocolates, good but inexpensive lb. 10c.

LUMAN'S Bakery Specials SATURDAY. Each week we make a sincere effort to please you with tempting items. Each week more and more customers visit our modern food store and are pleased with the convenience of buying Groceries and Bakery articles under the same roof. SATURDAY SPECIAL. Fresh Orange Cake 49c. Malted Milk Cake 49c.

LUMAN'S Fruits & Vegetables SATURDAY. Dry Onions 4 lbs. 10c. Oranges, med. size doz. 25c. Local Bunch Vegetables 3 for 10c. Cabbage, Fall lb. 3c. Sweet Potatoes 6 lbs. for 25c. Fresh Local Tomatoes 3 lbs. for 10c. Bananas 3 lbs. for 20c. Grapes, fine for eating 4 lbs. 25c. Fine Cooking Apples 6 lbs. for 25c. Celery, crisp and tender each 10c. Banana Squash lb. 1 1/2c.

Again Beck's Lead With Something New and different. Wheato Donuts. A fresh, tasty and entirely new donut made with the special Wheato Flour. They are covered with sugar white. 21c a Dozen. Featured Saturday at All Good Food Stores or Beck's BEST BAKERIES.

LIBERTY MARKET E.R. PECH, PROP. CORNER MAIN AND GRAPE PHONE 164 WE DELIVER. "Home of Good Meats. Swift's Gov't Inspected Meats". We feature high quality meats at all times. Here is a chance to make your Dollar Day Dollar do you a real favor. Beef Pork Veal Lamb. DOLLAR DAY SPECIALS. Beef Short Ribs 10 lbs. \$1.00. Swift's Bacon Unsliced, 3 lb. \$1.00. Rolled Roast Lamb 5 lbs. \$1.00. 10 lb. Ox-Tails \$1.00. Hens and Fryers, Fresh Fish, Lunch Meats. We take orders for Turkeys. Pork Sausage The best in town! 4 lbs. \$1.00. Pork Roast 4 lbs. \$1.00. Gold Cup Dog Food 11 cans \$1.00.