

Homemakers Give Thought to Preparation Thanksgiving Day Feast

FESTIVE OCCASION NO HARDSHIP WITH MODERN KITCHEN

Vast Variety of Foods Available for Menu Planner — Distinctive Combinations Are Easy to Choose

With the approach of Thanksgiving, homemakers are giving much time and attention to the exhilarating fun of planning festive meals. So much originality is possible nowadays, so many visually attractive as well as savory and palatable dishes can be achieved with a little ingenuity, that the preparation of menus takes on the aspects of an exciting game.

Prize Winner?



Karl von Casitzky (above), German pacifist and liberal, was reported to be the recipient of the 1936 Nobel peace prize as Nazi officials announced he had been freed from a concentration camp where he had spent more than three years. (Associated Press Photo)

Menus of the Day

- Coffee Cake For Winter
- Breakfast
- Grapefruit
- Scrambled Eggs and Bacon
- Philadelphia Coffee Cake
- Coffee
- Luncheon
- Oyster and Celery Soup
- Crackers
- Pickles
- Cookies
- Tea
- Dinner
- Browned Round Steak With Vegetables
- Apple Sauce
- Bread
- Butter
- Green Bean Salad
- Fruit Dessert
- Coffee
- Philadelphia Coffee Cake
- 2 cups flour
- 4 teaspoons baking powder
- 1-3 teaspoon salt
- 1/2 cup sugar
- 4 tablespoons fat
- 1/2 cup milk
- 1 egg
- 2 tablespoons cream
- Mix dry ingredients, cut in fat, add milk, egg and cream. Pat out soft dough until 1/2 inch thick. Spread with filling. Quickly roll up and fit into buttered loaf pan. Bake 35 minutes in moderate oven. Serve warm or cold, cut in slices.
- Filling
- 2-3 cup brown sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 cup currants
- 5 tablespoons soft butter
- Mix ingredients and spread on dough.
- Browned Round Steak (With Vegetables)
- 1 1/2 pounds round steak
- 1/2 cup flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 4 tablespoons suet
- 1 cup diced carrots
- 1 cup diced potatoes
- 1 cup cooked peas
- 1/2 cup diced celery
- 2 tablespoons chopped onions
- 1 tablespoon minced parsley
- 1 cup boiling water
- Pound flour into steak and cut into serving pieces. Brown in suet melted in frying pan. Add part of salt and pepper, add 1-3 cup water. Cover and simmer 1 hour. Add rest of ingredients, cover tightly and cook slowly one hour.

THANKSGIVING DAY MENUS SUBMITTED BY FAMOUS COOK

Mrs. Alexander George, noted cookery expert, whose suggestions are published throughout the country as part of the feature service of the Associated Press, offers the following menus for Thanksgiving:

- Thanksgiving Dinner. (Serving Eight.)
- Spiced Cider Cocktail
- Roast Turkey
- Chestnut Stuffing
- Apple Fruit Garnishes
- Mashed Potatoes
- Creamed Onions
- Rolls
- Currant Jam
- Harvest Glow Salad
- Holiday Dressing
- Pumpkin Farls
- Vanilla Ice Cream Topped Coffee
- Apple Fruit garnishes.
- 3 large apples
- 4 slices pineapple
- 8 apricots
- 1 1/2 cups sugar
- 2 cups water
- 2 tablespoons butter
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- Green Jelly.
- Core apples carefully. Cut in 2-3 inch crossway slices. Do not peel. Boil sugar and water 3 minutes. Add apple and simmer 15 minutes or until apples are tender. Remove apples to buttered shallow pan. Place pieces of pineapple and apricots on top each slice. Add butter and spices to syrup and pour over fruits. Bake 10 minutes. Cool slightly and use as garnish for roast meats, or fowl. Place bits of green jelly in center of each garnish when used.
- Harvest Glow Salad.
- 1 package lemon flavored gelatin mixture
- 2-3 cups boiling water
- 1/2 cup diced cooked prunes
- 2-3 cup grated raw carrots.
- 1/2 cup chopped celery
- 1 teaspoon minced onions
- 2 tablespoons chopped green peppers
- 1/2 teaspoon salt
- 3 tablespoons salad dressing
- Dissolve gelatin in water, cool until slightly thick. Add rest of ingredients. Pour into shallow mold which has been rinsed out of cold water. Chill until firm. Cut in squares and serve on shredded lettuce with holiday dressing.
- Holiday Dressing. (For Vegetable or Fish Salads.)
- 1-3 cup stiff mayonnaise
- 2 tablespoons chili sauce
- 1 tablespoon horseradish
- 1 tablespoon minced dill pickle
- 1/4 teaspoon onion juice
- 1/4 teaspoon celery seed
- 1 teaspoon lemon juice
- Mix and chill ingredients.
- Dinner Serving Six.
- Cream of Tomato Soup
- Roast Duck
- Mashed Squash
- Buttered Green Beans
- Glazed Onion Escallop
- Cranberry Sauce
- Bread
- Butter
- Head Lettuce
- Olive Dressing
- Jellied Prune Dessert
- Orange Sauce
- Coffee
- Glazed Onion Escallop.
- 3 tablespoons butter
- 4 tablespoons flour
- 1 1/2 cups milk
- 1/4 teaspoon salt
- 1/4 teaspoon celery salt
- 1/4 teaspoon paprika
- 2 cups cooked onions
- 3 tablespoons sugar
- 3 tablespoons cheese
- Melt butter and add flour, add milk and seasonings. Cook 2 minutes. Pour over onions arranged in shallow buttered baking dish. Sprinkle carefully with sugar and then with the cheese. Bake 25 minutes in moderate oven.
- Jellied Prune Dessert.
- 1 package lemon flavored gelatin mixture
- 2-3 cups boiling water

4 MILLION CASES OF CANNED GOODS TIED UP BY STRIKE

Northwestern Cannery Face Heavy Carry-over if Maritime Deadlock Continues — Export Trade Is Hit

PORTLAND, Nov. 20.—(AP)—Four million cases of canned goods are tied up in the Pacific Northwest because of the maritime strike, the Northwest Cannery association reported today.

IMPRESSIVE SERVICES FOR CHESTER F. LEWIS, PROSPECT LUMBERMEN

Funeral services for Chester Frank Lewis, well known lumberman and resident of Prospect, Ore., who passed away at Green Bay, Wis., November 9, while on a visit to relatives and accompanied by his parents, Mr. and Mrs. Austin D. Lewis, were held at the Pearl Lumber Home, November 15 with full Masonic services. H. P. W. Spilner had charge of the services at the chapel with Medford Lodge No. 103 A. P. & A. M. officiating at the Medford Memorial mausoleum where entombment took place.

There was a beautiful array of flowers from his many friends, completely blanketed the casket and a large attendance of friends, many of them from distant points.

GRID STARS HAIL HUSKIES THE NEW CEREAL TREAT!

Take a tip from BOBBY GRAYSON, Stanford's great 1935 All-American: Try HUSKIES! You'll "go for" that delicious new cereal flavor. And remember, HUSKIES are made of sun-ripened whole wheat. They're rich in food-energy... help build muscle, too! Ask your grocer for HUSKIES. The new Cereal made by General Foods.



Approximately half this amount has been sold. It cannot be moved, however, because the sales were made on the basis of water shipment.



WORK BONUS UPHELD FOR JAPANESE GIRLS WHO QUIT TO MARRY

TOKYO (UP)—Women workers of Japan have won their struggle for payment of the retirement allowance to those who quit their jobs to marry.

BRIGGS TALKS TO 20-30 CLUBBERS

G. C. Briggs, sales manager here for Standard Oil company, gave an educational talk on salesmanship at a well-attended meeting of the 20-30 club last night.

REBECCA PRINCE DIES IN EAGLE PT.

Rebecca Copley Prince, 78, passed away at her home in Eagle Point at 10 p. m. Thursday after residing there for the past nine years.

JUSTICE RECOVERING

SALEM, Nov. 20.—(AP)—Chief Justice J. U. Campbell of the supreme court is recovering from a serious eye operation performed recently as one of a series of treatments on the jurist's eye.

Better Foods and Prices for you

AT THE FRIENDLY F-B-A

HERE THEY ARE Shop Saturday and Next Week at Your F-B-A STORE

MEDFORD DARK'S GROCERY J. G. CAMERON Crater Lake Highway SUMMIT GROCERY The SERVICE GROCERY MIDWAY CASH STORE C. W. SHORES J. W. COOK WALDEN BROS. H. W. DAVISSON	TALENT PARKS GROCERY GOLD HILL A. A. WALKER RIVIERA AUTO PARK ROGUE RIVER FRED O'KELLEY WILDERVILLE H. W. BAKER SELMA R. L. HAMMER HOLLAND H. FLOYD TAKILMA H. MESSINGER RADIO PARK C. R. BROCK JACKSONVILLE HAMAKER'S CASH GROCERY
ASHLAND EAST SIDE GROCERY PHOENIX PHOENIX MERCANTILE HIWAY MARKET GRANTS PASS B & B FOOD STORE TEMPLE MARKET	CHILI CON CARNE Van Camps Fine quality 10 1/2 oz. tin 2 cans 19c

Golden Heart All Purpose Family FLOUR 49 lb. bag \$1.39

MAXWELL HOUSE COFFEE Good to the last drop pound can 28c

LUX FLAKE For all fine laundry work Small package 2 pks. 19c

MONOGRAM DATES Full 2 lb. pkg. Pkg. 25c

ALBERS' FLAPJACK 9 lb. bag Bags 49c

SNOWFLAKE SODAS 2 lb. caddy Cad. 29c

Look At These Savings

CHOCOLATE DROPS Assorted Centers Pound 10c

White Star TUNA FISH Chicken of the Sea 1/2 lb. Can 15c

Crater Lake STRING BEANS 2's 2 Cans 19c

SHORTENING Westminster 4-lb. carton Carton 43c

For Holiday Menus -

A Delicious New Lemon Delight

that's EASY TO MAKE - EASY TO USE COSTS LITTLE

1/4 lb. of Butter
1 Cup of Sugar
1/2 Can M.C.P. Lemon Juice
3 Well Beaten Eggs
2 Teaspoons M.C.P. Lime-Lemon "Aid"

Mix butter, sugar, lemon juice and eggs together in a double boiler, stirring over hot water until the mixture thickens. Then add the Lime-Lemon "Aid" and stir thoroughly. Store in a glass jar, keep in refrigerator, and use as wanted. Makes a delicious sauce for steamed puddings, and a tasty filler for cakes and tarts.

M.C.P. Natural LEMON JUICE and LIME-LEMON "AID" AT ALL GOOD GROCERS

Beware of Imitations!

Notice of Sale. In the County Court of the County of Jackson in and for the State of Oregon.

Notice of Sale. In the Matter of the Estate of Arthur B. Thompson, deceased.