

BIG JAZZ DANCE

AT
OPEN AIR PAVILION
TOMORROW NIGHT
Largest dance floor between Portland and
San Francisco
SPECIAL JAZZ MUSIC
Everyone Invited

COME!

COME!

THE FIRST LADY OF THE LAND (?)



Mrs. Warren G. Harding in her home. This is not a White House scene, but may be after the fourth of next March.

Domestic Science

YOU CAN MAKE LOTS OF GOOD THINGS WITH GOOD APPLES

FOR usefulness, apples seem to hold first place among fruits, since they can be depended upon at almost any time of the year, and are usually less expensive than other fruits. There seems to be no other fruit more popular, nor one which lends itself to so many methods of preparation. There is an old adage, "An apple a day keeps the doctor away." If this is true, then at any price apples would prove a real economy. However, unless perfectly ripe, they do not always agree with everyone when eaten raw; but cooked in some form can, with few exceptions, be eaten by every member of the family. Apples, as well as other fruits, are valuable in the diet mainly on account of the sugar, salt and acids they contain, which improves the quality of the blood.

Plain or combined with other ingredients, they afford an almost unlimited variety of desserts, from plain sauce and baked apples to the ever-popular apple pie. Yet all of these dishes, too often, do not come up to expectations, due sometimes to carelessness, but more often through not knowing just the few things essential to success. To begin with, a fairly good quality of apple is needed for the best results, a rather sour one preferred. Greenings will always prove satisfactory. Apple sauce should be cooked quickly; that is the secret of success.

For a plain sauce peel, core and quarter six apples. Put into a kettle (never one of tin) with about one-half cup of boiling water; cover and cook rapidly until the apples are tender. Add a few grains of salt; sweeten to taste, usually about on

cup of sugar, and cook just long enough to dissolve the sugar. Beat well and set aside to cool.

Seasoning Not Required For Fine Flavored Fruit

If the apples are fine flavored no seasoning is necessary, but if somewhat tasteless, add a small stick of cinnamon, a clove or two, or a slice of lemon, and cook with the fruit, removing before sugar is added. A slice of butter also gives a pleasant flavor. Apples turn dark quickly after peeling, so cook them at once if you wish a clear sauce.

Another method of preparation which has the advantage of being very easily and quickly made: Wash apples, quarter, but do not peel or core. To six apples add one-half cup of boiling water and cook rapidly until tender. Press through a puree strainer or colander, add sugar to taste, and stir over the fire until sugar is dissolved.

Granulated or Brown Sugar May Be Used

If properly cooked there is no more appetizing dish than a baked apple. Either granulated or brown sugar may be used, each giving a different flavor. For variety the fruit can be stuffed before baking with raisins and walnuts, prunes or an uncooked custard. After baking the cores may be filled with jelly or orange marmalade. These are just a few suggestions for variety.

For baking, wash and core six apples, taking care to remove all of the core and seeds. You can purchase an appliance which does this work quickly and well. After apples are cored, remove a portion of the skin, about one-half inch wide, from the center of the apple. Place in a pan with a cover or in a casserole, and pour over the fruit a syrup made of one cup of boiling water and one cup of sugar boiled about five minutes. Cover tightly and bake in a moderate oven until apples are soft but not broken.

Twenty-five minutes is about the time required for baking medium-sized apples. Remove cover, sprinkle apples generously with sugar and place on the top grate of the oven to glaze. Baste with the syrup several times and watch closely to prevent burning. When cooked lift each apple carefully to a serving dish and pour the syrup around them. Chill before serving.

If one or two apples are peeled, cored, sliced and placed around the apples while they are baking and then the syrup is strained through a fine sieve over the apples, a rich

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SPECIAL RATES MADE TO PERMANENT ROOMERS. NO BETTER SPRINGS, MATTRESS OR BEDDING ARE MADE THAN THOSE FOUND AT THE CENTRAL HOTEL.

J. J. KELLER, Manager.

Jelly should form which is even better than the apples. If desired season with nutmeg, cloves or cinnamon.

The apples can be served plain or with cream; filled in the manner suggested a meringue can be made of the white of one egg beaten very stiff, adding two tablespoons of sugar, beating again with a few drops of vanilla. Place a spoonful on each apple, return to a moderate oven and bake about 10 minutes to a golden brown.

Apple Pie
Line pie plate with paste. Pare, core and slice four or five apples to fill pie plate. Add one-fourth teaspoon of nutmeg to one-half cup of sugar and sprinkle over apples. Have the upper crust about one inch larger than the plate and fold it under the lower crust. This will keep the juice from cooking out. Put in a hot oven, reducing heat after the first 10 minutes.

Apple Gingerbread
2 cups flour
¼ teaspoon soda
2 teaspoons ground ginger
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking powder
1-3 cup melted shortening
1 cup sugar (white or brown)
½ cup molasses
½ cup milk (sweet or sour)
1 egg
About 3 apples.

Pare, core and slice apples very thin; grease muffin pans and fill about one-fourth full of sliced apples. Sift the first six ingredients, beat egg until light, add sugar and continue to beat until creamy. Add milk and flour alternately, then molasses and melted shortening. Pour over apples and bake in a moderate oven between 20 and 25 minutes. Turn out and serve with a spoonful of whipped cream or plain vanilla pudding sauce. If only half this quantity is desired, use half of all ingredients, except egg.

Vanilla Sauce
½ cup sugar
2 tablespoons flour
Pinch of salt
1 cup of boiling water
1 tablespoon butter
1 teaspoon vanilla
Mix sugar, salt and flour; add boiling water gradually, place over fire and boil until thick or until flour is well cooked. Remove from stove, add butter and vanilla. This sauce can be kept warm over hot water.

Brown Betty
2 cups bread crumbs

3 apples, pared and sliced.
2 tablespoons butter
¼ cup seedless raisins
¼ cup brown sugar
¼ cup hot water
½ teaspoon cinnamon.

Put a layer of crumbs in a pudding dish, add a layer of apples, sprinkle with sugar, spices and raisins and dot with butter. Repeat until the dish is full, add water, cover top with crumbs and butter. Place dish in a pan of hot water and bake about three-fourths of an hour, or until apples are soft. Serve with cream or a nutmeg sauce.

Nutmeg Sauce

Follow directions for vanilla sauce using ¼ teaspoonful of grated nutmeg instead of vanilla.

Apple Fritters

Peel and core apples, cut across in thin slices. Dip in fritter batter and fry in deep fat until apples are soft. Have fat heated and before frying fritters drop a cube of bread into the fat and count to 60. If the bread is a golden brown by then, the fat is the right temperature to use for frying the raw fruit. Always test fat after removing one lot of fritters.

and before adding others, because the cold food cools the fat and it is usually necessary to reheat it.

Fritter Batter

1 egg
¼ cup milk
1 tablespoon sugar
¼ cup flour
¼ teaspoon salt
1 teaspoon oil or melted butter, sift flour, sugar and salt. Beat egg well, add milk and shortening. Add sifted dry ingredients gradually beating until smooth. Serve as a garnish to a meat course, or as a dessert with an orange sauce.

Orange Sauce

¼ cup butter
¼ cup powdered sugar
¼ orange and grated rind.
Cream butter well, add sugar gradually and beat until creamy. Then add grated rind and juice gradually, beating well.

There is talk of reviving the old "Kitty" baseball league next year, with an eight-club circuit made up of towns in Kentucky and southern Indiana.

If the Wood Dealer Sold Service

We do not sell current; we sell service. That sounds odd doesn't it?

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Now you buy so much light, although you pay according to the current you consume. But the service is performed for you by this company at the substations and power plants.

That is what we want to give you—efficient service. It is the aim of this company to have none but satisfied customers. We matter what it is, if you have a grievance, or are dissatisfied about your bill or do not understand our rates, please come in and see us or write us about it.

If you have any suggestions to make, we will gladly avail ourselves of them as our aim is constantly to improve our service to you as fast as the development of science and human ability permit.

California-Oregon Power Company