



ARRIVE FOR WHITE HOUSE MEETING—Secretary of Defense Robert Lovett (left) and two members of the joint chiefs of staff, Gen. J. Lawton Collins of the army and Adm. William Fichteler of the navy, arrive at the White House, Washington, to review the world situation with President Truman.

Stassen Visits Ike's Headquarters

SUPREMACY ABLE HEADQUARTERS, Europe. (AP)—Harold Stassen visited Gen. Dwight D. Eisenhower's SHAPE headquarters Wednesday for routine briefing on the western defense system.

Eugene Faces Huge School Program

EUGENE. (AP)—This city will need a new junior high school every three years until 1958, and probably one every four years after that, according to a University of Oregon research educator.

Children Held In Protective Case

PORTLAND. (AP)—Police held five children in protective custody awaiting a conference of their parents with juvenile authorities.



LAST RITES FOR VOLCANO VICTIM—A Catholic priest administers the final rites to a dying victim of Hibok Hibok, Philippine volcano, in a temporary hospital in Mahinog.

DO YOU SHRINK FROM WASHING SWEATERS?

USE ME!

I wash 'em better—faster than anything else! They look—fit just like new! Grocery, Drug and Department Stores. 25 cents.

When you have water cress on hand to use in salads or sandwiches, save a small bunch of the leaves, chop them medium fine, and use to garnish cream of tomato, cream of celery, or cream of spinach soup.

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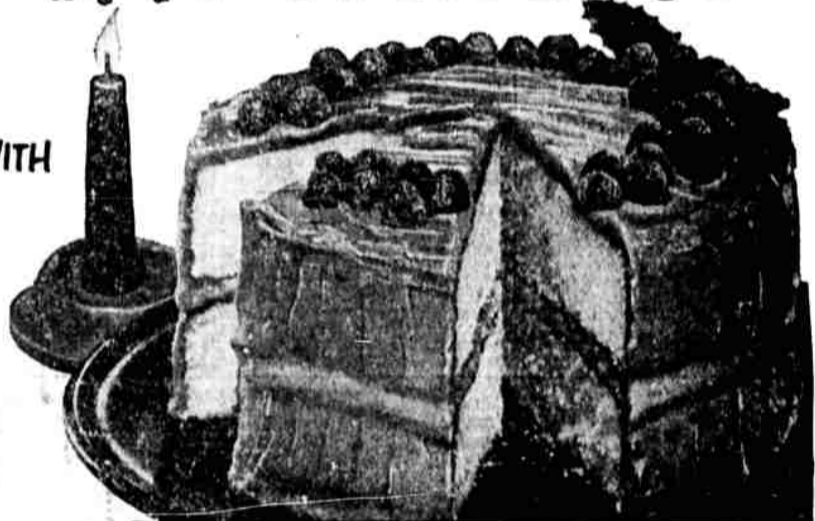


Betty Crocker OF GENERAL MILLS SAYS BAKE YOUR GIFTS

BAKING SUCCESS IS EASIER, SURE WITH SNOWDRIFT

Heart-warming gifts you bake with your own hands are such a wonderful way to spread holiday cheer.

You can depend on Snowdrift to help make baking easier, because Snowdrift is emulsified. Snowdrift gives you special blending aid for those lighter, moister 4-minute cakes.



CHRISTMAS WREATH CAKE

—made extra-rich and luscious with SNOWDRIFT—it stays deliciously moist for days!

- For success—do these first: 1. Have ingredients at room temperature (70° to 75°). (In hot weather use milk and eggs directly from refrigerator.)

- 2. Preheat oven to 350° (moderate). 3. Grease generously with snowdrift, and dust with flour 2 round layer pans, 9 x 1 1/2 in. 4. Measure level for accuracy with standard measuring cups and spoons.

- 5. Sift GOLD MEDAL "Kitchen-tested" Enriched Flour, then spoon lightly into cup and level off. Do not pack.

- Sift together into bowl: 2 1/2 cups sifted GOLD MEDAL flour 1 1/2 cups (1 1/2 cups plus 2 tbsp.) sugar 4 1/2 tsp. double-action baking powder 1 tsp. salt

- Add: 1/2 cup SNOWDRIFT 1/2 cup milk 2 tsp. flavoring

Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per minute). You may rest

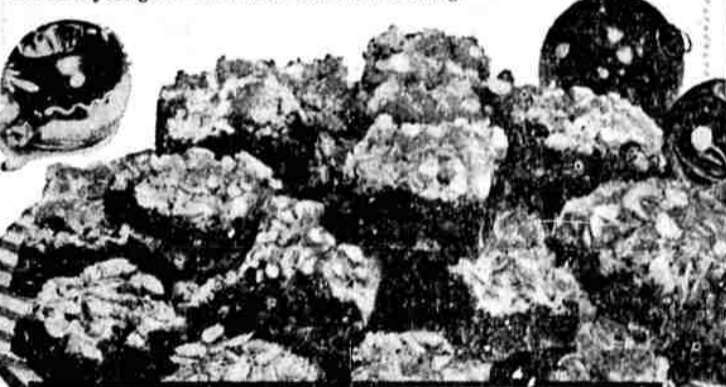
a moment when beating by hand; just count actual beating time or strokes. Or mix with electric mixer on medium speed (middle of dial) for 2 minutes. Scrape sides and bottom of bowl constantly.

Continue beating 2 more minutes, scraping bowl constantly. Pour batter into prepared pans. Bake 30 to 35 minutes in moderate oven (350°), until top springs back when lightly touched. Cool. Frost with Christmas Wreath Icing.

CHRISTMAS WREATH ICING: Beat together until smooth 3 cups sifted confectioners' sugar, 1/2 cup SNOWDRIFT, about 3 tbsp. cream, 1 tsp. vanilla and 1 tsp. almond extract. Tint with a few drops green food coloring. Frost cake and decorate with red and green gumdrops, to form a wreath. Add artificial holly, if desired.

IF YOU WANT AN ALTITUDE OF OVER 7,000 FT., with the Weston Oil and Snowdrift people, 215 Beacon Street, New Chicago, Ia.

IF YOU USE Gold Medal Self-Rising Flour, add to parts of flour, salt and soda and salt.



HOLIDAY FILLED-BAR COOKIES

snowdrift's finer, costlier oil helps you make them rich & tender—grand tasting!

Make Date Filling or Prune-Orange Filling (recipes at right): Preheat oven to 400° (moderately hot)

Mix together thoroughly 1/2 cup SNOWDRIFT 1 cup brown sugar (packed in cup) Sift together and stir in 1 1/2 cups sifted GOLD MEDAL flour 1 1/2 tsp. soda 1 tsp. salt

Stir in 1 1/2 cups rolled oats Mix thoroughly. Place one half of this crumb mixture in oblong pan, 13x9 1/2 x 2-in., greased with snowdrift and floured. Press and flatten with hands to cover bottom of pan. Spread with cooled Date Filling or Prune-Orange Filling. Cover with remaining crumb mixture...

moderately hot oven (400°). While warm, cut into bars and remove from pan. Makes about 2 1/2 dozen 1 1/2 x 2-in. bars.

DATE FILLING: Mix together in saucepan 3 cups cut-up dates 1/2 cup sugar 1 1/2 cups water Cook over low heat, stirring constantly, until thickened (about 10 minutes). Cool.

PRUNE-ORANGE FILLING: Mix together in saucepan 3 cups cut-up cooked prunes (drained) 1/2 cup sugar 1/2 cup orange juice 2 tsp. lemon juice 2 tsp. grated orange rind Cook over low heat, stirring constantly, until thickened (about 10 minutes). Cool.

Another Gift that's mailable anywhere! OLD-FASHIONED PLUM PUDDING

Made with delicate, creamy white snowdrift, the flavor is exceptionally fine! Properly wrapped in heavy waxed paper, or aluminum foil, it will stay moist and luscious for months.

Pour 1 cup milk over 3 cups coarse soft bread crumbs Blend in 1/2 cup SNOWDRIFT, melted 1/2 cup molasses Sift together 1 cup sifted GOLD MEDAL flour 1 tsp. soda 1 tsp. salt 2 tsp. cinnamon 1/2 tsp. each allspice and cloves.

Stir into bread-crumbs mixture with 1/2 cup cut-up seeded raisins 1/2 cup finely cut citron Pour into a 1-qt. mold or heat-resistant bowl or casserole well greased with snowdrift. Steam 3 hours by placing mold on rack in covered kettle or roaster containing 2" or 3" of water. Serve piping hot with your favorite sauce. Makes 8 servings.

A SPECIAL ICE CREAM PIE FOR A Holiday Treat!



59c

AT YOUR GROCER'S

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