



**THIS DOWN-SIDE-UP CAKE** will put your guests in a patriotic mood—will add a festive note to your Washington Birthday party but is equally good on St. Patrick's Day, the Fourth of July or your better-half's birthday. Easy to make with one of the new, all-purpose cake mixes.

**Party Pastry Made Pretty Red Cherries**

Washington's Birthday provides a good excuse for trying Glazed Cherry-Wine Tarts. Once tasted, no special occasion will be necessary for serving them again. These pretty pastries are simply wonderful—and different.

The bright red cherries surrounded by a Port-flavored sauce rest elegantly on a foundation of whipped cream cheese. One bit of the tart is a delicious combination of the pastry, cheese, cherries and wine.

**GLAZED CHERRY-WINE TARTS**  
1 1/2 tablespoons cornstarch

3 tablespoons sugar  
Dash of cinnamon  
Dash of salt  
1/2 cup syrup from canned red sour pitted cherries  
1/2 cup Port Wine  
1 3/4 oz. package cream cheese  
1 tablespoon milk  
8 baked tart shells  
3 cups drained canned red sour pitted cherries.

Mix cornstarch, sugar, cinnamon and salt in a saucepan; gradually add cherry syrup and wine, stirring until mixture is smooth. Stir over medium heat until sauce is thickened and clear. Remove from heat. Mash cream cheese with a fork; blend in milk; spread mixture evenly over bottom of tart shells. Place cherries in tart shells; pour sauce over cherries. Chill thoroughly before serving. Serve topped with whipped cream. Makes 2 tarts.



HAVE A DOUGHNUT

**A Feathered Cape Cod Indian Dunked First Doughnut**

Doughnuts and coffee have been one of our favorite snack combinations for years. The story goes that the doughnut was an accident of late originating in a Cape Cod Indian village way back in the 17th century. One day a Nauset Indian shot an arrow through a fried cake his squaw was making. Startled, the squaw dropped the perforated cake in a kettle of boiling grease on the fire—and lo, the doughnut was born.

Since then the doughnut has achieved eminence and taken many forms. We have doughnuts rolled in powdered sugar... doughnuts that have been glazed... French Doughnuts... and chocolate-iced doughnuts and, not least of all, doughnuts made by special recipes with special ingredients. Here is such a recipe and the special ingredient is wholesome ready-to-eat bran which adds extra flavor and extra-good texture to an already popular food.

**BRAN DOUGHNUTS**  
1 cup (ready-to-eat bran)  
1/2 cup sour milk or buttermilk  
2 eggs  
1 cup sugar  
3 cups sifted flour  
2 teaspoons baking powder  
1/2 teaspoon soda  
1 1/2 teaspoons salt  
1/2 teaspoon nutmeg  
3 tablespoons melted shortening  
Soak bran in milk. Beat eggs until light; add sugar gradually and continue beating until thick. Add soaked bran. Reserve 1/2 cup of flour for rolling. Sift remaining flour with baking powder, baking soda, salt and nutmeg. Add one half of sifted dry ingredients to egg mixture; stir in shortening. Add remaining flour and stir only until combined. Roll out dough one-half inch thick on lightly floured board and cut with floured doughnut cutter. Fry in deep fat heated to 375 F., turning each doughnut as it comes to the top. Turn again to brown the top side. Drain on absorbent paper and roll in powdered or granulated sugar, if desired.

Yield: 20 doughnuts (3 inches in diameter).

**GO EASY**  
The flavor of a winter Calavo is best when the fruit is soft. To test it, refrain from pinching the fruit. Instead, cup it between the palms of your hands and press gently. If it gives to gentle pressure it's ready to use immediately. If not, keep at room temperature a day or two until it softens a bit.

**Homemade Pie Favorite Dish**

Nothing will beat home-made pie if you want to please the menfolk in your family. Crisp crunchy crust with a rich filling makes a winning combination with plenty of taste appeal.

And here's a hint. Try making the crust from one of your favorite cereals. Corn Flakes, mixed with melted butter and sugar, are transformed into a delicately textured and flavored crust in a matter of minutes. Especially good with a fruit or pudding filling.

For special occasions fill the crust with the Orange Chiffon filling given below. Subtly textured, it's a real star in the "gooey" dessert file. Its main ingredients are marshmallows, whipped cream, oranges and lemons. A real mouth-watering concoction.

**ORANGE CHIFFON CREAM PIE**  
4 cups Kellogg's Corn Flakes  
1 cup sugar  
1 1/3 cup melted butter or margarine  
22 marshmallows  
1/4 cup orange juice  
1 tablespoon lemon juice  
2 teaspoons grated orange rind  
1 cup whipping cream.

Crush corn flakes into fine fine crumbs. Mix with sugar and melted butter. Press evenly and firmly around sides and bottom of pie pan. Chill. Cook marshmallows with orange and lemon juice over boiling water, stir until combined. Cool. Whip cream until stiff; fold in orange rind and cooled marshmallow mixture. Pour into corn flakes pie shell and chill until firm. Garnish with orange sections, shaved chocolate or additional whipped cream.

Yield: 1 8-inch pie.

**Merrill Chapter Women of Moose**

**MERRILL**—Four new members were initiated into Merrill chapter 18, Women of the Moose at a regular meeting held February 5, at the IOOF hall.

More cards of thanks have been received by members for boxes of candy and cookies sent them during the Christmas season.

It was reported that Ed Davis, husband of Myrtle Davis, co-worker, passed away February 4, at Sweet Home, Oregon. Funeral services were held at Lebanon February 6.

Elizabeth Holland, chairman of the Child care and Training committee, announced plans for a square dance to be held February 23, at the Moose hall. Admission is 50 cents.

A donation of \$5.00 was voted for the March of Dimes. Kathy Bailey, ritual chairman, and her committee served refreshments after the meeting. The next regular meeting will be held February 19.

**TASTE TICKLER**  
Cooked prunes are one of the best breakfast fruits there are. They taste delicious by themselves and do much to add a fruity taste to a hot cooked cereal. Instead of cooking the prunes, prepare them this way for a change. Cover with hot fruit juice and let stand 24 hours or longer in the refrigerator.

**SAUCE**  
Tomato soup is a favorite of almost everybody. Try using tomato soup as a sauce to glorify hamburgers, steaks and over buttered noodles.

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Every big square package of Mother's Oats offers an exciting double value! Because money can't buy a finer quality, more delicious, or more nourishing cereal than Mother's Oats. And packed in every package you'll find a valuable, useful premium such as aluminum kitchen utensils, famous "Fire-King" glass cup and saucer, beautiful "Wild Rose" pattern china or gay colorful Carnival Ware.

Not waiting! No coupon! No money to send! Just ask your grocer for Mother's Oats with Premium, in the big square package.

**MOTHER'S OATS—a product of THE QUAKER OATS COMPANY**

**Eugene Scans Race Problem**

**EUGENE** (AP)—A Eugene council of inter-racial relations appeared in the making here Tuesday when 400 persons attended a meeting to discuss the housing situation among Negroes here.

The meeting was called by the League of Women Voters following publicity on the plight of 18 Negro families living four miles west of the city. Their homes are without water or sewage facilities.

The Rev. Wesley G. Nicholson, pastor of the First Congregational Church, moderated a panel discussion. Speakers included Lane County Circuit Judge William G. East; Dr. Joel V. Berreman, acting head of the University of Oregon Sociology department; William S. Van Meter, deputy commissioner of the Oregon Fair Employment Practices Commission; Edwin C. Berry, executive director of the Portland Urban League; and Floyd Covington, formerly of the Los Angeles Urban League, and now with the Federal Housing Commission.

Van Meter said a meeting has been scheduled for Feb. 28 to tell the Negroes of their rights. Berry urged the group not to permit segregation in housing.

Berreman called for formation of the council and said it should be a permanent organization.

Those who wished to become members of the council were asked to volunteer. The group will meet later to decide what action is necessary.

**Gown Flames, Girl Critical**

**PORTLAND** (AP)—A 5-year-old Lebanon girl was in critical condition in Doernbecher Hospital here with burns suffered when her night gown caught fire Tuesday night.

The child, Allyn Barker, at home with her brother, Robert, 9, had been playing with matches. The parents, Mr. and Mrs. Bruce Barker, Route 1, Box 241, were attending services at St. Martin's Episcopal Church at the time.

After emergency treatment at a Lebanon hospital, the child was brought here by ambulance.

**SURE 'NUFF**  
Parsley bouquets, stored in the dew-action freshener of the refrigerator, add fine flavor for soups, stews or casseroles of meat and provide color and greenery as a garnish for any platter display.



**ARM & HAMMER SAL SODA CONCENTRATED**

Does countless cleaning jobs quicker, with less effort, at small cost.

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Mrs. John Cameron Swayze likes F. N. E. So she puts on BLUE BONNET Margarine for Flavor, Nutrition, Economy! Like the wife of the noted reporter and columnist, you will love the delicate, sunny-sweet taste BLUE BONNET adds to any food! You'll appreciate its nourishment, too. No other spread for bread is richer in your-round Vitamin A! And you'll welcome its economy. Two pounds of BLUE BONNET cost less than one pound of high-priced spread! So remember the letters... F... N... E...! Buy All-Vegetable BLUE BONNET Margarine and get "all three"—Flavor! Nutrition! Economy-e-e!



try it... see why Hills Bros Coffee makes—and keeps—friends!

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**WIDE AWAKE SHOPPERS KNOW THEIR DOLLARS GO FURTHER HERE!**

**PIGGLY WIGGLY**

<b>SHORTENING</b>	Jewel, Swifts' 3 lb. can	<b>73c</b>	<b>Sunshine HI HO</b>	Crackers, lb.	<b>35c</b>
<b>EGGS</b>	Grade "A" Large Guaranteed Fresh	Doz. <b>49c</b>	<b>KRISPY CRACKERS</b>	lb. carton	<b>29c</b>
<b>COTTAGE CHEESE</b>	BORDEN'S	Pt. <b>15c</b>	<b>MINT PILLOWS</b>	12-oz. pkg.	<b>35c</b>
<b>BORENE CHEESE</b>	Soap Powder, Lge.	<b>25c</b>	<b>Instant Coffee</b>	2-oz. jar	<b>39c</b>
<b>CHEESE</b>	2-year old Wisconsin	lb. <b>69c</b>	<b>Kraft's Casino French Dressing</b>	8-oz. bottle	<b>2 for 25c</b>
<b>TUNA</b>	Bumble Bee—Chunk Style, No. 1/2's	<b>29c</b>	<b>Tea Garden Strawberry Preserves</b>	12-oz. tumbler	<b>29c</b>
<b>NAPKINS</b>	"SILK" 80 Count	<b>2 PKGS. 25c</b>	<b>Case of 12, \$3.29</b>		
<b>SALAD DRESSING</b>	Durkee's Whipped	pt. <b>33c</b> qt. <b>58c</b>			

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**DAFFODILS** Long stems, large blooms doz. **39c**

**LETTUCE** Fresh and crisp 2 heads **15c**

**ORANGES** Florida "Pineapple," full of juice lb. **10c**

**GRAPEFRUIT** Arizona seedless 8-lb. bag **39c**

**CABBAGE** New crop, fresh and solid lb. **9c**

**CELERY** Crisp Utah type lb. **10c**

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701 PINE ST. IN PIGGLY WIGGLY

<b>TENDERIZED HAMS</b>	10-14 lb. Average	<b>55c</b> lb.	<b>RED FRYERS</b>	Fresh Dressed	<b>49c</b> lb.
<b>SLAB BACON</b>	Sugar-cured light lean	<b>39c</b> lb.	<b>RED HENS</b>	Fresh Dressed 5-lb. average	<b>39c</b> lb.
<b>Bacon Squares</b>	Eastern	<b>25c</b> lb.	<b>ROASTS PORK</b>	Lean Young Tender	<b>49c</b> lb.
<b>PURE LARD</b>	6-lb. Cartons	<b>15c</b> lb.	<b>GROUND BEEF</b>	All Meat No Cereal	<b>59c</b> lb.

**PIGGLY WIGGLY**