

NEWS

CLASSIFIED ADS

FIND IT QUICK

KCBY CHANNEL TV

MONDAY THRU FRIDAY
7:00 Today Show
8:25 Northwest Report
8:30 Today Show
9:00 Pulse
9:30 Concentration
10:00 Sale of the Century
10:30 Hollywood Squares
11:00 Jeopardy
11:30 Who What Where Game
11:55 Kalber News
12:00 Northwest Report
12:20 Fashions in Sewing
12:30 Days of our Lives
1:00 The Doctors
1:30 Another World
2:00 Return to Peyton Place
2:30 Somerset
3:00 Lassie
3:30 Dinah's Place
4:00 Three on a Match
4:30 Perry Mason
5:30 What's My Line

SATURDAY
7:00 Underdog
7:30 The Jetsons
8:00 Pink Panther
8:30 The Houndcats
9:00 Roman Holidays
9:30 The Barkleys
10:00 Sealab 2020
10:30 Runaround
11:00 Around the World
11:30 Talking with a Giant
12:00 Periscope
1:00 Matinee
2:30 The Rifleman
3:00 Game of the Week
3:30 This Week in Pro FE
4:30 Porter Wagner
5:00 Nashville Music
5:30 Buck Owens
6:00 Northwest News
6:30 Evening News
7:00 National Geographic
8:00 Emergency
9:00 Saturday Movies
11:15 Saturday Cinema

SECURITY LIGHTING Coos-Curry Electric

ASK ABOUT DETAILS TODAY!
SUNDAY
8:00 Revival Fires
8:30 Rex Humbard
9:30 Day of Discovery
10:00 Pro Football
1:00 Sunday Matinee
4:00 Wild Wild West
5:00 High Chaparral
6:00 Sports 11
6:30 Meet the Press
7:00 Wild Kingdom
7:30 Clerow Wilson
8:00 Snoopy's Ice Follies
9:00 Trouble with People
10:00 Night Gallery
11:30 Kreskin
11:00 Voice of Calvary
11:30 Tonight Show

MONDAY
6:00 Northwest News
6:30 Evening News
7:00 Truth or Consequences
7:30 To Tell the Truth
8:00 Laugh In
9:00 Monday Movies
11:00 Northwest Report
11:30 Tonight Show
TUESDAY
6:00 Northwest News
6:30 Evening News
7:00 Truth or Consequences
7:30 To Tell the Truth
8:00 Bonanza
9:00 Bold Ones
10:00 America
11:00 Northwest Report
11:30 Tonight Show

WEDNESDAY
6:00 Northwest News
6:30 Evening News
7:00 Truth or Consequences
7:30 To Tell the Truth
8:00 Adam-12
8:30 Wednesday Mystery
10:00 Search
11:00 Northwest Report
11:30 Tonight Show

THURSDAY
6:00 Northwest News
6:30 Evening News
7:00 Truth or Consequences
7:30 To Tell the Truth
8:00 Flip Wilson
9:00 Ironside
10:00 Dean Martin
11:00 Northwest Report
11:30 Tonight Show

FRIDAY
6:00 Northwest News
6:30 Evening News
7:00 Outdoor Guide
7:30 To Tell the Truth
8:00 Sanford and Son
8:30 Hallmark Hall of Fame
10:00 Banyon
11:00 Northwest Report
11:30 Tonight Show

SERVICES

SHOP HOME TOWN STORES FIRST

DR. C.G. STEM, Chiropractic Physician, 1280 Pacific Drive, Gold Beach, Oregon 97444, P.O. Box 724, Monday thru Saturday noon, 9:30 a.m. to 5 p.m., evenings by appointment. Not in Wednesdays. Turn west at Inn of the Beachcomber.

WHEN you need FRIENDLY, NEIGHBORLY CONCERN in time of sorrow - Hansohn Memorial Markers, Box 103, Port Orford, Oregon 97465. Call 332-2913 after 4 p.m. 4-15-77

BANDON BOOKKEEPING Service - Complete income tax service, bookkeeping and payroll, Thomas M. McGinty, Box 625, Bandon, Office phone 347-5421; home phone 347-5703 Across street from theatre.

CAT available for work in this area. Carl R. Hale Logging Co. Phone 247,7031, 11-9-2tc.

FURNACE SALES and service. We have a complete line of cool top wall and floor furnaces. Call collect, 347-2808. Don Goddard, Standard Oil Co. 10-12-tfc

PUMPS installed and repaired. Call 332-2285. 8-31-4f

BOOKKEEPING Services at the News office. Call Mary Loan at 332-4935, or 332-2361.

MISCELLANEOUS

GLASS cut and installed to your specification at McNair Hardware. 11-30-tfc

PIPE and fittings, galvanized; brass and copper tubing and fittings. We cut and thread. McNair Hardware. 11-30-tfc

SHOP HOME TOWN STORES FIRST

CHURCHES

ASSEMBLY OF GOD CHURCH
10th and Washington St. Phone 332-2591
Sunday School 9:45 a. m.
Morning Worship . . . 11:00 a. m.
C. A. 's (Youth) 6:00 p. m.
Evening Worship . . . 7:00 p. m.
Wednesday
Prayer Meeting 7:00 p. m.
Thursday
W. M. C. 10:00 a. m.
Otis Frost, Pastor

CHRISTIAN CHURCH
Former Sears Building
Highway 101
Sunday School 9:45 a. m.
Morning Worship . . . 11:00 a. m.
Donald Andrews, Minister

FIRST COMMUNITY CHURCH
20th and Jackson St. Phone 332-3664
Sunday School 9:45 a. m.
Morning Worship . . . 11:00 a. m.
Youth Meeting 6:00 p. m.
Evening Worship . . . 7:00 p. m.
Wednesday
Prayer Meeting 7:30 p. m.
Andy Baxter, Pastor

PENTECOSTAL CHURCH OF GOD
Brush Prairie - Airport Road Phone 332-4742
Sunday School 9:45 a. m.
Morning Worship . . . 11:00 a. m.
Evening Worship . . . 7:00 p. m.
Wednesday
Prayer Meeting 7:00 p. m.
A. E. Haight, Pastor

ST. CHRISTOPHER'S EPISCOPAL CHURCH
9th and Washington
Worship and
Sunday School 11:00 a. m.
Fr. Stanley Welsh, Vicar

THE CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS
So. Oregon St.
Sunday
Priesthood 8:30 a. m.
Sunday School 10:45 a. m.
Sacrament 11:00 a. m.
Tuesday
Relief Society 7:00 p. m.
M. I. A. 7:00 p. m.
Primary 4:30 p. m.
James Estes Branch President
Phone 332-4502

ZION LUTHERAN CHURCH
20th and Washington St. Phone 332-3581
Sunday
Church School 9:30 a. m.
Worship 11:00 a. m.
Donald D. Parsons, Pastor

WANTED

TO RENT. Small house, apt. or trailer. Call 396-3658 collect. 12-14-2tp

WINTER pasture for good old kid's horse. Well mannered, doesn't eat much. Close to Port Orford. Phone 332-4773. 9-14-tfx

FOR RENT

HOUSE, couple desired, or with one child. \$110 per month including utilities. \$25 cleaning deposit. Phone 332-2985. 10-26-tfc

APARTMENTS, nicely furnished, all utilities, kitchens in all units. Neptune Motel, call 332-4502. 12-14-tfc

FOR SALE

I have an old established business available if you buy the stock and rent the building. Details by appointment only to learn about this worthwhile investment. W.D. Spencer, Realtor, Phone 332-2231. 12-14-tfc

McCULLOCH saws, saw bars, new and used. Call 332-3222. 12-7-3tc

TRASH BURNER, like new, \$50. Call 332-3214. 12-7-tfc

BOAT, 21-foot inboard-outboard with V-4 SAAB, Nulf built, depth finder. Bank financed for \$1,750. Pay equity and assume payments. Call 332-2985. 12-21-tfc

POODLE, toy white male, likes kids, \$15. Call 332-5154. 12-21-ttc

REAL ESTATE

John W. "Red" McWilliams REAL ESTATE
234 6th Street
Business Phone: 332-2907
Residence Phone: 332-2645

CLASSIFIED AD RATES
FIRST insertion; 4 cents per word, \$1 minimum.
SUBSEQUENT insertions; 3 cents per word, 75 cent minimum.
Classified Display \$1.50 per column inch.
We accept responsibility for error on first insertion only. Responsibility is limited to re-running ad correctly.

C.A. SMITH REAL ESTATE

356 W. 6th St., P.O. Box 759
Phone 332-4132
Port Orford, Oregon 97465

Yuletide Joy
Hope this Christmas is a bell ringer! Filled with the sound of laughter, holiday feasting, good times together.

KEN DENNISON REALTOR

911 Oregon Street
Port Orford, Oregon 97465
Office Phone 332-3521
"IF WE CAN'T MAKE A FRIEND, WE WON'T MAKE A DEAL"

LEGAL NOTICE

CALL FOR BIDS
Port Orford-Langlois Schools
Port Orford, Oregon

NOTICE is hereby given that the Board of Directors of School District 2CJ, Port Orford-Langlois, Curry County, Oregon, will receive sealed bids at the District office at Pacific High School (P.O. Box 528), Port Orford, Oregon, until 8:00 p.m., January 8, 1973, for the following items:

These items may be inspected at Port Orford:
A. Two (2) each Hot Point Ovens, GKW220-440, one phase.
b. One (1) each Seeger Cooler, Model SCB20 (no motor).
c. One (1) each Webber 4-door cooler.

EXCEPTIONAL older home, living room, dining room, den with fireplace, two bedrooms, much spent in tile, panel, etc., just of late; two-car garage, fruit trees, garden, on 100x120 foot lot with view west and south. You should see it.

FULL CITY BLOCK, 200x300 feet, practically level, priced to sell.

Lake lot 95x190. Better plan a new home, \$6,500.
Two bedroom older home on 2.27 acres with plans for expansion. Very much privacy. Fruit trees, plenty of water. One and 1/2 miles from Port Orford. Yours for \$16,000 if you have half cash.

Two acres in city with large two-bedroom home-one so large it has a divider that could be converted into two rooms. This lovely home is also furnished with the best. Shown by appointment only.

I have an old established business available if you buy the stock and rent the building. Details by appointment only to learn about this worthwhile investment.

CARD of THANKS

I want to thank all my kind friends and neighbors during my recent confinement in the hospital, also for helping my wife at home.
Robert Stocks

CHURCH PONTIAC



GREETINGS

HAVE A GREAT HOLIDAY. CREDIT BUREAU OF COQUILLE
Serving the Bandon - North Curry Area
COQUILLE, OREGON

WESLEY D. SPENCER

Realtor Since 1946

Over 700 feet on Garrison Lk. Approx. two acres on a good county road just waiting for you to develop YOUR WAY.

Spectacular view of ocean and lake. Furnished 2 bedroom small home for retiree. Like new, only two blocks west of McKay's and has additional building site. Priced to sell.

EXCEPTIONAL older home, living room, dining room, den with fireplace, two bedrooms, much spent in tile, panel, etc., just of late; two-car garage, fruit trees, garden, on 100x120 foot lot with view west and south. You should see it.

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OUTDOOR RAMBLINGS

By Lons Lovvø
"Properly fried fish can be a delight, but it should be as fresh as possible to begin with, and not merely boiled in oil to the consistency and flavor of old shoe soles. A lot of people in this world do not fry fish. They embalm it," so writes Jim Martenhoff, of the Saltwater Sportsman Magazine in the December edition.

HOW TO PROCEED
The pot you use, the type of oil, the fire, temperature of the fat, and even how you drop the fish in - not to mention the batter - all play a part. To be a success at anything, you have to sweat out details. Never forget the definition of genius, which is the capacity for taking infinite pains.

To begin with, you need a decent sort of pot, heavily constructed, not some cheap and tinny thing that can fade a couple of degrees with a mild gust in the vagrant breeze or when the home air conditioner comes on.

People Read SPOT ADS You're Reading One Now!

People Read SPOT ADS You're Reading One Now!

CHRISTMAS GREETINGS

We wish everyone the best Christmas ever!
The folks at... SEACREST MOTEL

If you always fry at home, you can invest in an electric fryer with an adjustable control. If nothing else, it assures uniformity. She steers easy, and stays on course.

If nothing else, treat yourself to a deep, heavy pot and a frying thermometer. It certainly isn't expensive, and once you learn how to juggle the heat control on your range, you can maintain a steady, even temperature.

FRYING BASKET PROVES HELPFUL

It's helpful to have a frying basket, just like the ones you see in the quick-serve restaurants. You can fry small batches at a time, take everything out at once, won't find burned-up bits left behind. And burned food can spoil the fat, even effect the taste of the fish, too. Baskets make it easier to drain the fish before transferring them to absorbent paper prior to serving. Saves fat - and therefore saves money. You want the right oil, too. Animal fat of all kinds tend to burn easily, smoke up the kitchen. Vegetable fats are superior. Peanut oil is the favorite with most fish cooks I know. Strain it after use - when it cools, of course - and you can store it for use again for use on another occasion. As for temperatures, a good average would be 350-360 degrees.

Never drop frozen fish in fat. Apart from the fact it sharply reduces the temperature, it also contains a lot of moisture. It can sputter up and toss a few drops in your face. Let fish come to room temperature at least; lower them slowly into the hot oil so it won't bubble over - or add them one or two portions at a time, so you can keep track of which one went in first and should come out sooner. Don't dump in too much at once. It can also lower the oil temperature. When that happens your fish comes out soggy and greasy. On the other hand, if it is too hot it will get dark brown on the outside and won't be cooked in the middle.

Avoid cutting fish fillets into widely varying sizes. Small chunks cook faster than bigger ones. Keep them all the same approximate size.

Dip your frying basket into the hot fat, then take it out, before putting fish in it. This way you won't have any chunks sticking to the basket. Pat your fish fillets dry before coating with batter. You do not want water in the hot fat, for reasons already noted.

WIDE CHOICE FOR BATTERS

As for batters, the available options are many. A good batter, easily made, utilizes common, packaged, pancake mix. Make up the pancake batter, season it, roll dried, fresh, skinless and boneless fish fillets chunks in it, cook in the deep fat.

The British prefer malt vinegar sprinkled on fish and chips, but you can use lemon or

lime wedges or whatever you prefer.

As for hushpuppies, they're extremely simple. Sift together one and one half cups of corn meal with a cup of all purpose flour; two teaspoons baking powder and a half teaspoon salt; add enough liquid -

beer is best - to make a stiff batter. Some cooks add an egg, into balls, drop into the hot fat, drain and serve.

Deep frying can produce a fine meal. If properly done, there are fewer calories than in a casserole or fish dish with a rich sauce.



Santa's on his way! Have a Jolly time!
MONTY, DELDRES, KATRINA CHARLIE, EDDIE and JOE
MONTY'S UNION SERVICE



SILENT NIGHT
This is the true meaning of Christmas. Let us be thankful for this day of Joy, Peace, and Light. Merry Christmas!
McNAIR HARDWARE FLOYD VENITA



Christmas Greetings
To our customers and friends!
LES & JERRY
PORT AND STARBOARD PIZZA PARLOR