

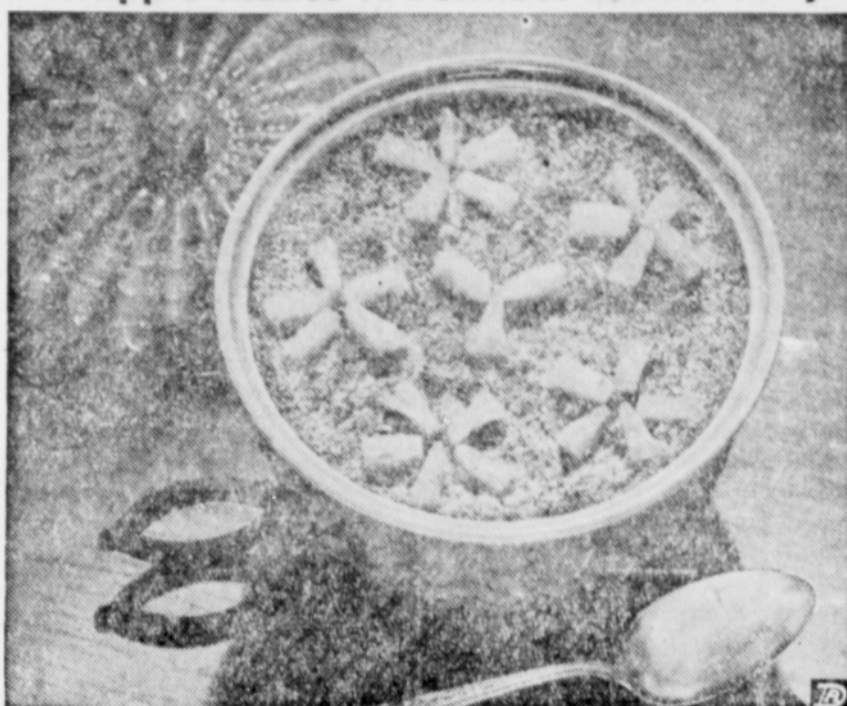
### Local News

Mr. and Mrs. Paul Davis are among those that will be spending the holiday with relatives out of town. Mrs. Davis' parents, Roseburg, are looking forward to having their daughter and son-in-law.

Mr. and Mrs. Ben Kerns and children left Monday to spend the holidays with her relatives in Klamath Falls.

Miss Rachael Woodward, Bremerton, and Mr. and Mrs. Yvrell Woodward, Coquille, will arrive Christmas Day to be with their sister, Miss Ruth Woodward.

### Pineapple Makes A Delicious Brown Betty



Golden pineapple brown betty is a quick and easy refreshing dessert for winter days.

Spicy brown betty is always a favorite dessert and you'll really pamper your family if you make it with luscious golden pineapple. The wonderful delicate, fruity tang of the fragrant pineapple tidbits gives the pudding a tantalizing flavor that's irresistible. It's a quick to make dessert, too, because the pineapple is ready to spoon from the can right into the baking dish with no peeling or cutting, so all you have to do is add the sweetened bread crumbs. Little golden flowers of tidbits decorate the top, making the dessert inviting and festive enough for informal entertaining. You can serve it warm or cold, plain or with a topping of light cream and it's a hearty, not too sweet dessert, perfect for winter meals.

You'll be able to serve all kinds of delicious jiffy desserts when you have a supply of the various styles of pineapple on hand. Pineapple slices or chunks, served alone or with crisp cookies is a refreshing dessert, and heated crushed pineapple spooned over squares of plain white cake gives a new flavor twist to cottage-pudding.

#### PINEAPPLE BROWN BETTY

2 cups (#2 can) pineapple tidbits  
1-1/2 cups soft bread crumbs  
1/2 cup brown sugar  
1 tsp. cinnamon

2 tbsps. butter or margarine  
2 tps. grated lemon peel  
1/2 cup pineapple syrup

Drain pineapple and save 1/2 cup of the syrup. Place half of the pineapple in a 1 1/2 quart casserole. Combine bread crumbs, sugar and cinnamon and sprinkle 1/2 of the mixture over pineapple and dot with 1 tbsp. of the butter or mar-

garine. Repeat with remaining pineapple, crumbs and butter. Sprinkle top with lemon peel and pour pineapple syrup over. Bake in a moderate oven (375° F.) for 45 minutes. Serves 6.

### LOCAL NEWS

Mr. and Mrs. Carl Yahr spent a number of days in the Bay area last week on business and to visit heir daughter, Helen, at Oakand. Mrs. Yahr drove the car home Wednesday and Mr. Yahr got in Saturday with the truck. Helen flew home for Christmas.

Save \$\$\$—Deal with your Home Town Merchant

### Wranglers

#### Celebrate Holidays

The Wranglers Saddle club members and their families gathered at the V.F.W. hall on Saturday night, Dec. 20 for their annual Christmas party. A turkey dinner was served to 100 persons. Afterward a tree for the youngsters, both old and young, provided much enjoyment and amusement.

Dancing ended the celebration.

Mr. and Mrs. Arthur Knox left Wednesday to spend Christmas with his family in Grants Pass. They will return Friday. Mr. Knox's twin brother and family were here over the weekend.



Greetings

We wish to extend Christmas Greetings and love to the friends who mean so much to us, and to our dear ones away from home. May the joys of the Season be yours today and Health and Happiness every day of the coming New Year.

CLAUDE and LULU GOLDIZEN



The splendid spirit of the season shines in the hearts of men.



YELTONS

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We hope you may be surrounded by joy and gladness and filled with the warmth Christmas brings to everyone.

### Ed and Mendy's

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Phone 2871



May you enjoy the true peace of the season.

1 9 5 2

TOTS TO TEENS TOGGERY

ELMA AND EMIL MITCHELL

Across from the Bank



In the East, a star, and in the hearts of men a great joy, for unto the world is born a Saviour. His blessing upon mankind!

HENDRICKS FURNITURE

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