REVOLUTIONARY NEW COFFEE!

Not a powder! Not a grind! But millions of tiny "FLAVOR BUDS" of real coffee . . . ready to burst instantly into that famous Maxwell House flavor!

Utterly unlike old-style "instants"... just as quick but tastes so different!

In the famous Maxwell House kitchens this superb, roaster-fresh coffee is actually brewed for you. At the exact moment of fresh-brewed perfection the water is removed—leaving the millions of miracle "Flavor Buds"!

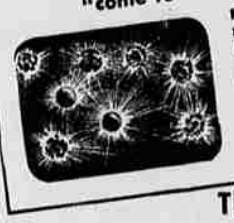
100% Pure Coffee—No Fillers Added!

You just add hot water . . . and instantly the bursting "Flavor Buds" flood your cup with the richest, most delicious coffee you've ever tasted. One sip and you'll know at once that you can never go back to old ways!

Saves you money, too! *Economical* Instant Maxwell House saves you up to 25¢—compared to a pound of old-fashioned ground coffee.

A Product of General Foods

See how the Flavor Buds "come to life" in your cup!



MAGNIFIED VIEW of miracle "Flavor Buds" at the instant hot water is added. See how "Buds" release famous Maxwell House flavor! *This* is coffee—as perfect as any you've ever tasted!

The only instant coffee with that GOOD-TO-THE-LAST-DROP flavor!

A brand new MISSION recipe!

NOODLES with SHRIMP

A lip smacking dish that will please *Everyone!*

Positively the

FINEST EGG NOODLES YOU'VE *Ever* TASTED

No other egg noodles taste so good or cook so firm and tender, for Mission Noodles are made from the very finest of Durum Semolina hard wheat and are extra rich in eggs! For a real treat, serve Mission—and enjoy the finest noodles you've ever tasted.

Here's Mission's Own Recipe for

SAUTÉED SHRIMP WITH EGG NOODLES

8-oz. Mission Egg Noodles
2 6-oz. cans shrimp (or 2 cups freshly cooked)
2 tablespoons butter
1 cup bread crumbs browned in butter

Cook the Mission Noodles in rapidly boiling, salted water until tender. Drain. Sauté shrimp in butter until lightly browned. In a separate bowl toss the cooked egg noodles and crumbs together. Put on hot platter and arrange the sautéed shrimp on top. Garnish with sliced lemon. Recipe serves 6.

MISSION

MACARONI • SPAGHETTI • EGG NOODLES

WHEN YOU'RE IN A HURRY you will find open-face sandwiches are quick and easy to prepare. To add the unusual touch, try topping them with a cheese sauce to make them more tasty and substantial.

★ ★ ★ ★ ★ ★

Serve Hot Cheese Sauce Over Sky High Quickie Sandwiches

For luncheon or dinner or as a perk-me-up snack, the whole family can join in the fun of "building" these Pyramids with Cheese Sauce. Just before serving, pour hot cheese sauce over each sandwich. The sharp cheese flavor gives just the right accent to fresh tomatoes and mild onion slices.

Pass a bowl of sauce, too, for everyone to help themselves. Cheese used in this way is a good source of extra protein for meatless meals. Have plenty of crisp carrot curls, celery sticks and raw cauliflowerlets to go with the sandwiches. Tall glasses of cold milk or milk shakes will be a welcome beverage.

Pyramids with Cheese Sauce

6 rusks, 2 tbs. butter, 2 large red tomatoes, 1 large Bermuda onion, ½ cup pickle relish, 4 hard-cooked eggs.

Butter rusks; cut tomatoes into 6 slices and place one on top of each rusk. Top each with a thin slice of onion, pickle relish and sliced eggs. Pour hot cheese sauce over each pyramid just before serving.

Cheese Sauce

4 tbs. butter

4 tbs. flour, 1 tsp. salt, ⅛ tsp. pepper, ½ tsp. dry mustard, 2½ cups milk, scalded, 1½ cups grated American cheese.

Cheese Sauce

Melt butter in saucepan over low heat. Add flour and seasonings; blend. Add milk slowly, and cook, stirring constantly, until the sauce is smooth and thickened. Remove from heat; fold in grated cheese, stirring to blend. Serve hot over rusk pyramids.

Thanks From "Mike" Green To Oakridge

WILLAMETTE CITY—Marvin Green and his family wish to thank friends who helped them and gave assistance when their home and all contents burned in Willamette City recently.

Special appreciation goes to the Red Cross who "gave immediate aid with clothing for the eight of us, bedding and emergency groceries; "except for the help of local union 5-245 of the International Wood Workers of America (CIO) the disaster would have been ten times greater; also thanks to the Clyde Prente and George Harer families who housed us." Green said.

NEED TO GET a lunch or supper in a hurry? Then bake muffins from a mix. While baking fix creamed tuna, using one of the condensed soups. Break the hot muffins apart gently. Fill and top with the tuna mixture.

Reminder; Vich Vay Vest Is A Benefit

By ALICE CORRELL
Register-Guard Correspondent

BLUE RIVER—Folks along the river are again setting out to show that the McKenzie area has a "Heart of Gold." Since the beginning of the year, once each month we have gathered in one form or another to help some one in the community. First we raised money to assist in the education and welfare of a girl having trouble with her eye-sight; next we showered a family whose home burned.

NOW WE PLAN to turn out to help Gilbert Shafer, the boy who was seriously hurt in a shop class accident at school.

Friday, March 14, at 8 p.m. the Thurston PTA will present the musical western comedy, "Vich Vay's Vest," which one of their instrustors has written and which will be shown in various parts of the county. Original plans were to give the proceeds to the McKenzie Junior Baseball League, as was done with the Thurston Minstrel show when it was presented here last year.

When the League heard of the accident and long expected stay in the hospital one of their players, they decided that they could raise funds another way and so all of their share of the proceeds from the show will go directly to Gilbert Shafer.

Other projects to benefit the Shafer boy are also under way. A group of square dancers are making plans to have a public Square Dance session at the Vida Hall, Saturday, March 22 and all donations will go to the boy.

Students of McKenzie High School have purchased a combination clock-radio to keep Gilbert entertained while in the hospital recovering from the fractured skull received while turning a walnut bowl in his shop class at the school. The bowl shattered and a fragment struck his forehead. He has undergone major surgery and is expected to be hospitalized for some time.

The Shafers are the proprietors of Blue McKenzie Lodge, just above the town of Blue River. This was Gilbert's first year at McKenzie school; he is a sophomore.

A Sunday Breakfast treat

Any day of the week

Light 'n' tender pancakes...just swimmin' in syrup . . . a Sunday treat *any day of the week* . . . when made with CENTENNIAL PANCAKE & WAFFLE MIX. Real ol' pancake flavor, too . . . because Centennial Pancake & Waffle Mix is made with "soft-test" wheat flour specially blended for perfect flavor.

Next time *you* make pancakes, be sure you're using CENTENNIAL PANCAKE & WAFFLE MIX . . . it's so easy . . . just add milk or water.

Centennial
PANCAKE AND WAFFLE MIX

RECORDS

EUGENE MUNICIPAL COURT

Traffic light: Victor Cyrus Hemmingsen, Rt. 3, Eugene, $5 and attend traffic school; Donald Olsrud, 711 W. 19th Ave. (and no driver's license on person), $5; Archie Jonathan Hekes, 1951 Hwy. 99N, $10; Scot Ransor Lilegren, Disston, $5; Carl Eli Tracy Jr., 817 Hwy. 99N, $10; Stanley Wayne Wullbrandt, 966 K St., Springfield, $5; Earl W. Wiebke, 3117 Ferry St., $5; Ennis Lillion McLaughlin, Marcola, $5; Harold Moyer, Cushman, $5; Murnard Fletcher England, 1009 Pearl St., $5; Russell Andersonn, 350 S. 43rd St., Springfield, $5; Alberta Charlotte Hougardy, 1728 Columbia St., $5; Allie Elizabeth Beat, 55 Delay Dr., $5; Ingrid Ann Thorsfeldt, 490 Sunshine Ave., $5; Georgia Ellen McQuilliam, 2946 Mill St., $5; William Alexander Smith, 1546 Oak St., $5; Richard Smead Vick, Sederstrom Hall, University of Oregon, $5; Lyle Layton Harriet I. Florence, $5; Elain Knights, 1949 E St., Springfield, $5.

Basic rule: Rosella Elizabeth Werkinger, 3524 Elmira Rd., $10; Lowell Delano Sager, 442 Waite St., $10; Robert Hilles Bailey, 830 S. 8th St., Cottage Grove (and following too closely, involved in an accident), $25; Bernard James Spionskowski, Rt. 2, Eugene, $25 and attend traffic school; Mary Lou Yokley, 1243½ High St. (and involved in an accident), $10; Kenneth Claire Hodgin, 1065 E. 26th Ave., $10; Grant Wilson Barber Jr., 301 Wilkes Dr., $10; Philip Willard Marks, 1657 Wilson St., $15; Clarence Stephen McGarry, Rt. 2, Eugene, $10; Laura L. Laisner, 2480 W. 18th Ave., $5; Luther D. Pearce, 1890 Orchard St., $15; Laudie F. Kralicek, 131 Washington, $10; Anthony Smith 2855 Hawkins Lane, $5; Harry Joseph Blanchard, Salem, $10; Zada McVay, 10 McDonald Lane, judged guilty, no fine.

No lights: Burton Thmoas Disnam, Straub Hall, University of Oregon (and expired driver's license), $25; Forrest Michael Hadsall, 440 N. Polk St., $1; Teddy Weinstein, 485 W. 11th Ave., $2; Walter F. Lovell, Nester Hall, University of Oregon, $1.

Excessive noise: Eugene Maurice Faulkner, Coburg, $10.

One-way street: Patrick Henry Van Winkle, 1886 University St., $3.

No driver's license on person: Howard D. Sampeln, Bend, $5.

Improper turn: Bernie Charlie Davenport, 425 Lawrence St., $5; Daniel Koffler, Bowman, N.D., $5.

Failure to yield right-of-way: Elmer E. Rose, Veneta (and involved in accident), $10.

Expired driver's license: Gordon E. Cornthwaite, 765 E. 13th Ave., $1.

Expired license plates: Ernest N. Webb, 2926 Ferry St., $1; Robert Nell Jones, 36 W. 23rd Ave., $1; Reuben Harold Lekeh, Fall Creek, $1; Orville Clyde Moore, 810 Kreatz Rd., $1; James Earl Dudley, 1411 Onyx, $1.

Non-resident license plates: Jack Lee Brown, 1451 E. 25th Ave., $1.

Hit and run: Hugo Matson, 1820 Walnut, $150.

Disorderly conduct: Bill Ray Leroy, 1812 W. 5th Ave., dismissed; Robert J. Leroy, t. 2, Springfield, dismissed.

Drunk on street or in public place: Howard B. Lowry, 940 K St., Springfield, 69; Charles Taylor, Myrtle Creek, $10; Z. C. Brandon, no address listed, dismissed; Dover Rowe, Lexington, W. Va., 10 days in jail, suspended.

BIRTHS AT SACRED HEART HOSPITAL

KISINGER—Mr. and Mrs. Walter H. Kisinger, Box 203, Oakridge, a daughter, March 10, 1952.

MITCHELL—Mr. and Mrs. Earl M. Mitchell, 5459 Barger Dr., Eugene, a daughter, March 10, 1952.

RODAKOWSKI—Mr. and Mrs. Michael J. Rodakowski, 2686 Harvest Lane, Springfield, a son, March 10, 1952.

WILLITS—Mr. and Mrs. Francis E. Willits, 480 Thompson Dr., Springfield, a daughter, March 10, 1952.

FOR A HOT "sandwich" combine leftover cooked peas and cut-up asparagus in a thin cream sauce. Arrange pieces of bite-size tuna on hot toast and spoon on hot creamed vegetables.

Sailor Cemetery Shareholders Meet

NOTI—A meeting of the shareholders of the Sailor Cemetery and all persons interested in the cemetery has been called for Monday evening, March 17 at 7:30 at the old store building at Suttle's. There is important business.

Let Skele's check the setting of your diamond. No charge.

GRAY'S REMEDY
Relief from Rheumatic Aches and Pains, Lumbago, Lame Back.
Tiffany-Davis Drug Co.

SCHILLING SPICES

Finest Quality
Richest Flavor
51 Whole and Ground Spices

Donny Dyanshine Says:

the "Best Cooks" use

Stokely's Finest

Good food is the basis of good health. And Stokely's Finest Foods, a favorite with the "Best Cooks" everywhere, are always tops in quality at popular prices. You're just sure to be happy with Stokely's Finest.

THE "BEST COOKS" USE
Stokely's Finest
HONEY POD SUGAR PEAS

A blend of young, tender peas picked at just the right time to capture the utmost sweetness of flavor.

THE "BEST COOKS" USE
Stokely's Finest
TOMATO CATSUP

Ripe-tomato red, with a spice-tang you'll enjoy. Stokely's Finest Catsup belongs where good food is served.

the "Best Cooks" also use
Van Camp's SPANISH RICE

2 GREAT NAMES IN FOOD THAT MEAN QUICK MEALS FOR YOU