

Crisp, Tantalizing Spring Vegetables Make It A Sure Thing—Spring's Arrival

This year's crop of tender new vegetables is already finding its way to the markets, and how eagerly we await them! Rosy-checked new potatoes, heathery stalks of green asparagus and tender new peas remind us of the wealth of fresh vegetables and fruits to come.

New vegetables make delicious eating, but their delicate flavors are enhanced by the addition of butter. New potatoes in melted butter, buttered asparagus, baby carrots and peas—well, vegetables just wouldn't taste as good without this flavor-rich dairy food! Savory Butter, to which parsley and seasonings are added, will make new potatoes your family's spring favorites.

NEW POTATOES WITH SAVORY BUTTER

(Serves 4)
10 new potatoes
¼ cup melted butter
1 Tbsp. chopped parsley
1 tsp. prepared mustard
½ tsp. salt
Dash pepper

Scrub potatoes with stiff brush. Cook in covered saucepan in boiling salted water 15 to 20 minutes, or until tender. Drain; peel if desired. In a small saucepan blend butter, parsley, mustard, salt and pepper. When hot pour over cooked potatoes just before serving.

A smooth creamy sauce will make a favorite vegetable taste even better. Asparagus takes well to a good sauce, and our recipe for Horseradish-Sour Cream sauce is "tailor-made" for this delicious vegetable.

Horseradish Sour Cream Sauce

(Serves 6)
2 lb. asparagus spears
¼ cup thick sour cream
¼ cup drained horseradish
¼ tsp. salt
Few grains of cayenne or Paprika

Cook asparagus in a small amount of boiling water until tender, about 25 minutes, and drain. Meanwhile make sauce. Beat sour cream slightly; add remaining ingredients and blend. Serve with cooked asparagus spears.

Because asparagus is still in the higher price bracket, some budget-wise home-makers feel that it is out of their price range. So why not serve it as a main dish for luncheon or supper—for example, Egg and Asparagus Casserole?

Egg and Asparagus Casserole

(Serves 6)
3 Tbsp. butter
3 Tbsp. chopped green pepper
1 Tbsp. grated onion
2 Tbsp. flour
1 cup milk
1 tsp. salt
½ tsp. pepper
1 lb. fresh asparagus, cooked
3 hard cooked eggs, sliced
½ cup buttered crumbs
½ cup grated Cheddar Cheese
Melt butter, add green pepper

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and onion; cook until tender; add flour and blend. Gradually add milk and cook until smooth and thick, stirring constantly. Add seasoning. Alternate layers of asparagus and egg slices in greased 6x10 inch baking dish. Pour over sauce. Top with buttered crumbs and cheese. Bake in moderate oven, 350 degrees for 20 minutes.

Roady-Graves Rites Arcata, California

A wedding of interest to Coquille residents, solemnized recently at Arcata, California, united in marriage Phoebe Graves and Miles Roady, both of Coquille. Rev. Mr. Davis of Arcata Presbyterian church officiated at the ceremony.

Attending the couple were Mr. Roady's son-in-law and daughter, Mr. and Mrs. Denny.

Mr. and Mrs. Roady will reside in Coquille. Mrs. Roady is a member of the Falk hospital staff and Mr. Roady is employed by the Coos Bay Lumber company.

Eagles Auxiliary Initiates Ten

Coquille Eagles Auxiliary, No. 2196, initiated ten new members on Friday evening. They were Lois Gilchrist, Esther Borris, Lorena McKinney, Rosalie McCool, Inez Walsh, Ellen Branham, Doris McMahan, Lulu Mae White, Betty Mae Gant and Pauline Freeman. Coquille officers were assisted during the initiation ceremony by Mrs. Brown, president of the Reedsport auxiliary, and Mrs. Lorene Menning, of Coos Bay auxiliary.

Coquille Woman Will Head Her Sorority

University of Oregon (Special)—Laura Emily Ruble, daughter of Mr. and Mrs. E. J. Ruble, 161 E. Second St., Coquille, has been elected president of Alpha Xi Delta sorority on the University of Oregon campus for the school year of 1950-51. Miss Ruble is a major in psychology.

Fish at the Rogue—Mr. and Mrs. Fred McClellan, Albert Watson, Mr. and Mrs. Don McClellan, Mrs. Marvene Lake, Mr. and Mrs. George McClellan and Alton Allen fished at the Rogue River during the weekend. They tried out the new boat built by George McClellan, but they did not catch any fish.

Hi-Times Hoop Letters Go To Ten Players

Coquille high school awarded ten hoop letters to deserving players at an award assembly Friday afternoon.

Receiving letters were Jack Sisk, senior; Larry Wilson, junior; Keith Parry, junior; Gerard Jeub, junior; Larry Schweinfurt, sophomore; Len Scolari, sophomore; Bill Martindale, senior; Jim Kay, senior; Max Clausen, senior; Ed Howe, sophomore, and Ed Peterson, senior, manager.

The awards were made by Leo Schweinfurt, Red Devil coach. Bill Martindale was elected honorary captain and Len Scolari, 1950-51 captain at an earlier meeting.

Pepsters Named At High School

Six loyal lassies will lead the Coquille high school pep section next season as the result of an election held Thursday at the school.

Results were announced Friday and corsages were presented to Jo Ann Newton, Cornelia Horton, Marilyn Atkinson, Gay Cedarquist, Donna Mast, and Dian Buell, the new pepsters.

Presenting the corsages were the retiring pepsters, Elaine Trull, Martha Banta, Donna Gasner, Bobbie Dixon, Nancy Engen, Barbara Slater, Juanita Alford, a member of the current pep squad was absent for the presentation.



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B Squad Receives Numerals

Presentation of numerals to B squad hoop men was made Friday at the Coquille high school spring award assembly.

Sophomores receiving the 1952 numeral were Don Laird, Bob Groves, Bill Willard, Harold Robinson, Jack Belcher, Lisdley Simpson, Toots Blum, and Perry Danielson.

Freshmen earning the 1953 num-

eral were Bob Swinney, Fritz Peterson, Eddie Atkinson, and Frank Schneider. Presentations were made by Fred Adams, coach.

SCHOOLS REOPEN APRIL 10

Coquille public schools closed Friday for spring vacation. Doors will reopen April 10, Ray C. Hunsaker, superintendent, announced.

JUNIOR CLASS READING SHELF INSTALLED

A junior class reading shelf has been arranged in the Coquille high

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school library by Miss Velma Yeoman. The shelf contains plays, poems, and non-fiction written by twentieth century American authors which the juniors are studying this term.

Some of the authors represented are John Gunther, John J. Flaherty, Bucklin Moon, William Beebe, Stuart Chase, H. S. Zim, Paul de Krieg, Eugene O'Neill and Maxwell Anderson.

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