

## SENTINEL Special



### GOOD COOKS OF COOS COUNTY

A tradition with the Royal Neighbors of Coquille is Mrs. M. D. Sherrard's cranberry-pineapple salad, which she concocts on special club occasions. When we heard about the colorful, delicious salad we hied to the Sherrard home on Sanford Heights to learn about how it was made.

The visit was a delightful one for in addition to obtaining the desired recipe from our charming hostess we enjoyed to the full the beautiful garden and the gracious home, which the Sherrards have built over a period of twenty years of married life.

The flowers which the Sherrards grow are lovely and we admired many unusual varieties. Indoors an ivy geranium, which we are told is very hard to start, caught our eye, also a beautiful gloxinia which was flowering profusely. The gloxinia was grown from a leaf, Mrs. Sherrard told us.

A delicately tinted picture of the McKenzie river hangs in the Sherrard living room. We learned it was the last picture colored by the late George W. Taylor, Sr., before his eyesight became impaired.

The fruit salad which was the inspiration for our visit is made as follows:

#### FRUIT SALAD

- 1 9-oz. can pineapple chunks
- 1 pkg. raspberry gelatine
- 2 cups liquid (syrup drained from pineapple plus water)

- 1/4 teaspoon salt
  - 1/2 cup sugar
  - 2 tabsp. sherry if desired
  - 1/2 lb. raw cranberries ground
- Drain pineapple, dissolve gelatine in 1 cup hot liquid, add remaining liquid, salt and sugar. Stir. When gelatine begins to thicken, add sherry and fruit. Pour into mold and chill. Serve with center filled with pineapple chunks. Garnish with grape or ivy leaves if desired. Serve with or without a mayonnaise-cream dressing. Serves 6 to 8.

Your very best light feathery three-layer cake put together and covered with a seven-minute frosting then sprinkled generously with toasted almond slivers, makes a very festive dessert for a bridal shower.

Vanilla pudding mix cooked in apricot whole fruit nectar cooled and then combined with whipped cream and a little drained crushed pineapple makes a perfectly delicious filling for a baked pie shell.

## MEMO TO HOMEMAKERS

BY MARY AGNES AINLEY  
County Extension Agent, Home Economics

I was very pleased with the attendance at the Officer's Training day, Thursday. If this is an indication of the interest in home economics extension work throughout the county it should mean a profitable year for us all. We were especially fortunate to have Miss Frances Clinton, state agent, from O. S. C. attend our meeting and give us suggestions which should prove very helpful at our unit meetings. Also, Mrs. Agnes McCornack, trustee of the Azalea House project, gave a very stimulating talk encouraging the women to raise their \$500 allotment for the Azalea House fund this year.

Bridge unit was awarded the large gavel this year for their outstanding achievement, especially in the line of 4-H work. The gavel is re-awarded each year.

The dates for your landscape planning project leader meetings is September 26 at Myrtle Grange hall in Myrtle Point and September 27 at Empire Civic Center in Empire. The meetings will begin at 10:30. Bring a sack lunch and cup, coffee will be served for a small charge.

A suggestion to any unit which has not yet chosen their project leaders for the "Annuals and Perennials" meeting in March is to have the same project leaders as your landscape planning meeting. These meetings should work together very nicely.

To have the best luck in making pickles that are plump, tart and spicy there are fine points in pickling to master. Failures in

home pickling are pickles that are too sour, soft or slippery, hollow and shiveled. Attention to a few do's and don'ts can prevent these failures:

1. Do use modern-day pickle recipes. Old-fashioned recipes may call for too much vinegar because the vinegar of 20 or 25 years ago had less acetic acid than today's vinegars.
  2. Do use pure granulated salt in brining if local stores carry it, although common table salt may be satisfactory. Pickling results with table salt are not so certain because of the ingredients it contains to prevent lumping.
  3. Don't let cucumbers stand too long before brining to avoid hollow pickles. It's best to pickle within 24 hours after gathering. Remember that hollow pickles are not a total loss but may be used in making mixed pickles or relish.
  4. Do take the scum off the top of the brine every day to keep top layers of the pickles from spoiling. But if spoilage gets under way on top, lower layers can often be saved. Here's how. Remove the spoiled part and add enough fresh brine of the same strength to cover.
  5. Do use only enamelware, aluminum, or stainless steel kettles.
  6. Do use glass lids when packing pickles in jars because acid may eat into metal.
- Have you noted the change in our radio program from Monday at 4:30 to Tuesday at 4:30. That is over Station KOOS, Coos Bay.

### 4-H News Notes From All Over Coos

By WALTER G. SCHROEDER  
County Extension Agent, (4-H)

The new club year will soon be here so here is a suggestion as far as record books go. I was on the committee scoring record books at the State Fair and the books receiving the highest scores were those that were up-to-date and accurate up to the end of the month preceding the check.

A story written month by month when the work of the month is still fresh in your mind, is the proper way to write your story. Pictures taken at regular intervals and clippings that tell about you and your club count a great deal. It is not necessary to be restricted to the one or two pages in your book. All extra pages should be the same size as the originals to write a more complete story.

I want to take this opportunity to thank each and every one of you for the wonderful work you have done this past year in 4-H club work. As you read this I will be on my way to duty with the United States army, so will not be here to thank each of you in person. I have certainly enjoyed working with you because you are such a wonderful group to work with and really cooperated with me in every way.

I would like to ask a few favors of each and every one of you. The first is finish your work for this year in good shape and help our county to have a very high percentage of completions; and the second is to enroll in 4-H work this coming year and give the present agents and the new 4-H agent the same fine support you have given me. That would be, I believe, the finest going away gift that any person could receive. It will help you too as you will find out in a few years.

I hope that this mess can be cleaned up very soon so that all of you can lead normal and peaceful lives.

A note to leaders—4-H club work needs you. Please lead clubs again this coming year and make your best efforts better this year. The boys and girls you help will remember you for a long time. Let's make the best better this coming year.

A flavorful raisin sauce is almost traditional for baked ham. A little orange juice and grated rind gives it an interesting accent.

The number of disabled veterans receiving compensation and pension payments from Veterans ment during the fiscal year ending June 30, 1950, going from 2,313,545 on June 30, 1949, to 2,368,238 a year later.

### Letter to the Editor

Coquille, Oregon  
Sept. 18, 1950

Coquille Valley Sentinel  
Coquille, Oregon

Dear Sirs:  
The members of the Coquille Soroptimist club wish to express their appreciation to The Sentinel for the very kind notices which have appeared in your publication.

Very truly yours,  
Effie Morgan, Cor. Sec.  
The Soroptimists

### Norway News

#### Ten Coon Shot

Saturday evening Hilda Yarbrough heard the dogs barking in the orchard, so she took the gun and walked down to the German prune tree and shot four coons and ran out of shells, so she went to the house and picked up some more. She returned and shot six more. The daddy coon was all she could drag.

Mr. and Mrs. John Caudle were Wednesday evening visitors at the home of Mr. and Mrs. Rudy Rocheck.

Mr. and Mrs. Herman Detlefsen, Mr. and Mrs. Dean Caudle and daughters and Walter Smith were Sunday dinner guests at the Martin Schmidt home.

Mr. and Mrs. Rudy Rocheck and sons were Saturday evening guests at the home of Mr. and Mrs. Ambrose Caudle in Coquille.

Mr. and Mrs. Bert Soper had Sunday dinner at the home of their daughter, Mrs. L. B. Simmons, after returning from Albany on Friday, where they visited their son and his family.

Mr. and Bill Panter of River-ton were Sunday guests at the home of their niece, Mrs. Don Schmidt, and family.

Mrs. Ella Strang of Coquille was a week-end guest at the home of Mr. and Mrs. J. H. McCloskey. Monday callers at the Fred Yarbrough ranch were Mr. and Mrs. Finley Schroeder and Eva Hughes and daughters.

Mr. and Mrs. Norman Williams of Portland are visiting his aunt, Mrs. Elizabeth Lett.

Sunday dinner guests at the Finley Schroeder home were Mr. and Mrs. Wallace Warner of Coquille and Eva Hughes and daughters.

Saturday evening guests at the J. C. Bell home were Mr. and Mrs. John Forsythe, Patty Bell, Skippy Ohlsen, Dale Becker, a cousin from Albany, Mr. and Mrs. Roy Anderson, Don Brown, George McDonald. During the evening some of the guests enjoyed canasta.

Mr. and Mrs. Stanley Garner and children were Saturday guests at the home of Mr. and Mrs. Johnny Levinson and family.

Mr. and Mrs. W. E. Robertson of North Bend were Sunday evening

callers at the home of Mr and Mrs. J. C. Bell.

Sunday afternoon Mr. and Mrs. Roy Anderson and Mr. and Mrs. J. C. Bell drove to Eckley.

Mr. and Mrs. Ed Brodie drove to Bandon Sunday afternoon to visit her uncle and aunt; Mr and Mrs. Robert R. Soper.

Mr. and Mrs. Floyd Bridgman and son stopped in at the Johnny Levinson home Saturday morning and went on their way to Seattle to visit relatives.

The Guy Grants are busy getting ready for the wedding Saturday of their son Richard.

### BRIDGE PLAYED AT GREMSGARD HOME

Two tables of bridge were in play when Mrs. Thurston Gremsgard entertained Wednesday evening. Mrs. Gremsgard's guests were Mrs. Dale Elliot, Mrs. L. B. Gould, Mrs. William Barrow, Mrs. Ted Foss, Mrs. Dan Fish, Mrs. Tallant Greenough, Mrs. Robert Thompson and Mrs. Rodney Creager. Prize winners were Mrs. Thompson and Mrs. Elliot.

Emerick Hultin has returned after spending several days in Portland and Salem. In Portland

he received a check-up at the Veterans' hospital and in Salem he visited his wife who is a patient in the Tuberculosis sanatorium.

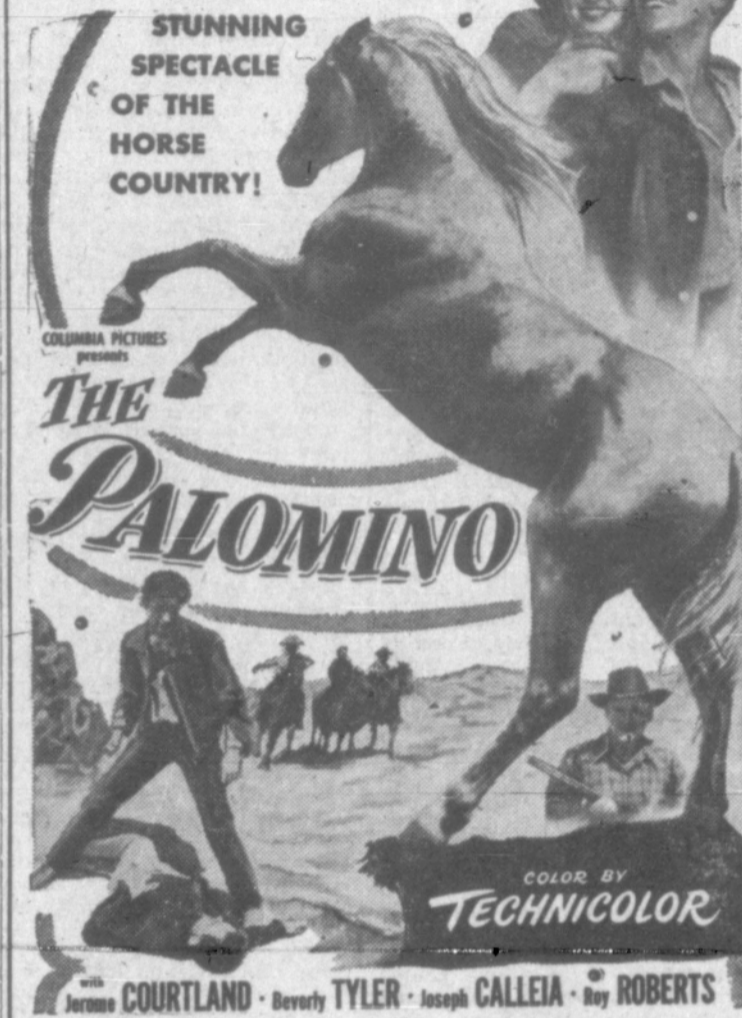
By the end of June, 1950, a total of 2,125,541 veterans had obtained GI loans aggregating more than \$11.5 billion. Nine out of ten of the veterans secured home loans.

Sprinkle cut surface of leftover Calavo half, seed in, with lemon juice. Wrap in metal foil and store in refrigerator.

FRI. SAT. SUN. Sept. 22-23-24

## A BOY...A GIRL..A GOLDEN HORSE

caught in a crossfire of trencher-greed... living a spectacular adventure in the valley of golden stallions!



FEATURE NO. TWO

RINGING WITH THE CLASH OF CUTLASS AND THE DEFIANT BENT OF HEARTS IN LOVE!

TYRANT OF THE SEA

with RHYNS WILLIAMS, ROY RANDALL, VALENTINE PEDERSEN, DORA LLOYD

LATEST NEWS EVENTS MATINEE SAT. 1:00

## LIBERTY

# NOW

FOR THE FIRST TIME!

## Gaymode Twists!

... with the wonderful new construction that puts extra life and looks into your nylons!

NOW all you pay is

# 98c

51 GAUGE  
15 DENIER

NOW you get a permanent sheer dull finish—no brassy, shiny look! You get extra long wear—they're snag-resistant! You get better fit—they're more elastic! You get brand new Fall shades. Sizes 8 1/2 to 12. Hurry in Monday for yours!

## AT PENNEY'S

Reg. U.S. Pat. Off.



Sal says: "See us for the finest lunch meats obtainable. We slice Lunch meats to your order... thick, thin or anyway you want it. You'll enjoy these fine meats for luncheons, picnics or that midnight snack."

### This Week's Specials

STANDBY JUICE Orange or Blend 46 oz.	42c
JELLO All Flavors 4 pkgs. for	25c
SPUDS 25 lbs.	95c
CUTLIP'S ICE CREAM All flavors Qt.	39c
CUTLIP'S BUTTER Grade "A" Lb.	69c

Prices Effective  
FRIDAY — SATURDAY — SUNDAY  
September 22, 23 and 24  
Open 8 A. M. to 9 P. M.  
Daily and Sunday

## Sal's Kash & Karry

378 W. Front St. Coquille Phone 1351

### Wanted To Buy Sheep

Some Breeding Ewes; Also Some Fat or Feeder Lambs. Could also use some old Canner Ewes State kind, age and price

ADDRESS

Box 102, Roseburg, Ore.

Phone 1106-L 3612\*