

DELICIOUS HOMEMADE SODAS



ICE CREAM sodas made at home have the perfection of the fountain product and all the variety, too. Starting with the simplest, and one of the most delicious, the Boston Cooler, you can run the gamut of flavors. The Boston Cooler is made by adding a scoop of vanilla ice cream (or any flavor you prefer) to a tall glass of pale dry ginger ale.

Fresh fruit, syrups, extracts, liquid and powdered flavorings can be used as the base for sodas. Keep pale dry ginger ale and sparkling water chilled in the refrigerator along with packaged ice cream in the freezing compartment and you can whip up delicious sodas at a moment's notice.

To make a fine vanilla soda, place 2 tablespoons sugar syrup and 1/2 teaspoon vanilla extract

in a tall glass. Add a small amount of chilled sparkling water and stir; add a scoop of vanilla or chocolate ice cream and fill the glass with sparkling water.

You might like to try a tall glass of ice cold orange or grape carbonated beverage, topped with a scoop of ice cream or sherbet. This makes a mighty good soda.

Here is an unusual and really delicious soda.

VINEYARD SODA

1 1/2 cups pale dry ginger ale
2 cups grape juice
2 tablespoons lemon juice
4 scoops hazel nut or butter pecan ice cream

Combine ingredients in large mixing bowl. Beat until ice cream is half melted. Serve at once. Yield: 4 servings.



Anne Baxter is not trying to play coy, she just got the sun in her eyes and when we asked her to look at the birdie, she merely turned around and this is the result. Not bad, eh!

Socials and Club News

The Titheott and Perry families were off for a week end vacation in eastern Oregon, leaving Saturday evening, returning Tuesday.

An elderly guest from Grants Pass is visiting Mrs. Goldie Sowell, Mrs. Bessie Knapp.

Mrs. Jessie Voelker was in Medford on Monday for X-rays and medical examination.

Mrs. J. S. McDonald arrived Saturday to be a house guest of Mrs. Bert Watkins for several weeks. She is the mother-in-law of Mrs. Watkins daughter, 'True' and this is her first trip in the West so they plan to visit the Redwoods and other interesting places. Mrs. McDonald is the widow of the late Judge McDonald, of Superior Court in Michigan.

The Sunday School and church services being sponsored in the O'Brien school house by Mr. Art Drews and Leonard Beard are being well attended, and much interest is shown.

The Dahlgren's have moved from Foster Court to their new home out at the Mill on Takilma Road.

Mrs. Mary Seat of Elsinore, Calif., is expecting to arrive soon for a visit with her son and family, Orvis Seat.

Mr. and Mrs. W. L. Blanchet left on Saturday by bus for Seattle to visit with their son who is in the Merchant Marine and soon to be sent overseas.

Among other sick folks of our community is Mrs. Art Kellert of Kerby and Mrs. Pearsall of Cave Junction.

Guests at the Frederick Motel on Sunday were Rev. I. B. Shaefer, wife and three children, enroute to Eugene where Rev. Shaefer is to hold an institute on Child Evangelism. He comes from the Chicago field where he is associated with the National Child Evangelism Fellowship.

Late in the week Becky Freeman will be leaving for Portland where she will be a guest at the Nurses Dormitory while she pursues a month's study and goes through examinations for her pre-medical training which she hopes to take up this fall. She is also looking forward to attending some of the "Billy" Graham meetings now being held in Portland.

Mrs. Lillie Peters and Mrs. William A. Brown were dinner guests

Sunday at the home of Mrs. Watkins.

A very lovely occasion was the house warming held on Sunday last at the new home of Mr. and Mrs. Bud Doney near Wonder, when relatives and friends gathered for a family dinner and the giving of many lovely gifts for the home. Bud said it was "better than any Christmas." There were quantities of good eats and a fine time was enjoyed by all. Among those present were Walter Doney and family; Don Doney and family; Mike and his wife; Ralph Doney; Mr. and Mrs. C. K. Arrants and family; Mr. and Mrs. Robstad of Grants Pass; Russell St. John; Mrs. Nora Gran, daughter and grand-children; Mr. and Mrs. W. O. Burch and Breita; Mrs. Lillie Peters; Mr. and Mrs. L. A. Talcott; Mrs. Agnes Sran-ton; Mrs. Mickey; Mrs. Adella Boddey and Fay Black and children. It was a day long to be remembered, and everyone left feeling glad for the lovely new home which the Doney's have to enjoy.

The Don Rosenberg family has returned from a month's trip visiting our National Parks.

CARD OF THANKS

With deepest gratitude, we extend this word of thanks for the many kind acts and words of sympathy expressed by thoughtful friends. These kindnesses have meant much to us.

Mrs. Harry Tresham
Mr. and Mrs. Frank Ogas
Mr. and Mrs. Roland Tresham

CARD OF THANKS

We sincerely wish to thank each and everyone of the many kind people that assisted us during the fire on Caves Highway last Friday. Your help was deeply appreciated.

Mr. and Mrs. Ray R. Schrimsher



MEAL-TIME MAGIC

FOOD RESEARCH CONSULTANT,
HOME-MAKER'S CLUB, INC.

FROGS' LEGS, SAUTED

Frogs' legs
Flour
Lemon-juice
Salt
Butter, fat or oil
Onion juice
Buttered toast
Pepper

After drying the frog's legs thoroughly, roll them in flour and sauté them in fat to which a few drops of onion and lemon juice have been added. When done, place on slices of thin, hot, buttered toast and dust with salt and pepper.

HADDOCK A LA CREOLE

4 pounds haddock
2 medium-sized onions
1 tablespoonful cold water
1/4 teaspoonful pepper
3 cupfuls canned tomatoes
2 tablespoonfuls butter, fat or oil
2 tablespoonfuls flour
3 teaspoonfuls salt
Dash of paprika

Select a fish suitable for baking, remove the head, tail and clean thoroughly. Place the fish in a baking-dish and partially cover with boiling water. Cook until the fish is almost tender; then remove from the pan and drain off all the water. Prepare a tomato sauce of the remaining ingredients. Place the fish in an uncovered dish, pour the sauce over it, and bake for twenty-five minutes at 400°F. Cooked rice may be served with the fish. Serves six.

HALIBUT, BAKED WITH TOMATO SAUCE

2 1/2 pounds sliced halibut
6 slices onion
1 1/2 teaspoonfuls salt
1/2 teaspoonful pepper
1 can condensed tomato soup
6 slices fat salt pork
2 tablespoonfuls flour

Lay half the salt pork and half the onion on the bottom of a heatproof dish. Place the halibut over this, sprinkle with salt and pepper and dredge slightly with the flour. Lay the remaining salt pork and onion on this, pour in hot water to the depth of half an inch, and bake at 450°

F about thirty-five minutes. Pour over the soup and finish cooking. Serves six.

MACKEREL, BAKED SPANISH

1 medium-sized mackerel
2 cupfuls bread-crumbs, medium stale
1/2 small onion, minced
1 tablespoonful bacon, minced
1/2 teaspoonful minced green pepper
3/4 teaspoonful summer savory
3 slices bacon
1/3 teaspoonful salt

Few grains pepper
Mix together the bread-crumbs, onion, chopped bacon, green pepper, and seasonings, and lay on the fish, which should be dressed for broiling. Place a slice of bacon on this and fold over the fish so that the dressing shows. Place on a fish-rack in a baking-pan, lay the remaining bacon on top of the fish, and bake thirty minutes in a 425°F. oven, basting frequently with the fat in the pan. Serve on a platter decorated with alternating rings of green pepper and sliced lemon. Accompany with the following sauce: Mix together two teaspoonfuls of chopped green pepper, four tablespoonfuls of mayonnaise, and three tablespoonfuls of chili sauce, and use at once. Serves six.

SALMON AND SPAGHETTI, BAKED

3 cupfuls cooked spaghetti
1 cupful canned salmon
1 1/2 cupfuls milk
1 teaspoonful salt
1/2 teaspoonful pepper
1/4 teaspoonful paprika
1/2 green pepper
1/2 cupful dry bread-crumbs
2 tablespoonfuls butter, fat or oil

Melt one tablespoonful of fat in a baking-dish, cover with half the bread-crumbs, then with alternate layers of spaghetti, salmon, green pepper, chopped fine, and seasonings, until all are used. Add the milk, sprinkle with the rest of the bread-crumbs, dot with fat, and bake at 500°F. for twelve minutes. Serves six.

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Top Three Grades OK'd For Reenlistment

Former members of the Air Force who were in the upper three grades when last discharged may now reenlist in grade without regard to the number of dependents, provided reenlistment is accomplished within 90 days of the date of discharge.

This change in Air Force enlistment regulations was announced yesterday in Seattle by Colonel Charles O. Moody, Commanding Officer, Northern Recruiting District.

Under the now-obsolete regulations, enlistments were accomplished within 30 days of discharge or the airmen would not be eligible for return to the Air Force in the grades held at the time of discharge.

Former airmen reenlisting in the Air Force after 90 days after discharge will be reenlisted one grade lower than the grade held at the time of last discharge. Reenlistment after one year and one day after discharge will result in a drop of two grades below the grade held at the time of discharge. Former members of the Air Force with dependents may reenlist in the Air Force provided reenlistment is accomplished in one of the first three grades or in the grade of sergeant with over seven years service.

Acme Heating And Sheet Metal Wks. Wins Approval

One Grants Pass firm that may be said to lead in the sheet metal field is that operated by Ed S. Reed at 312 South 5th Street. His shop, the Acme Heating and Sheet Metal works, is equipped with the latest machinery for the rolling of sheet metal and making it into anything needed in this line. He and his workmen are versatile artisans and designers who are able to bring out anything from the simplest guttering and spouting to ceiling, ridge roll, creating, etc. If you have anything that you want made of sheet metal, you will find the Acme Heating and Sheet Metal works in Grants Pass will be able to produce it for you.

This shop specializes in the installation of heating and air conditioning units and has satisfactorily completed many contracts in homes and business buildings throughout this section of Oregon. Among the more popular installations made by Ed Reed is the Lennox Airflo Heating unit. Lennox Airflo Heating equipment has gained much recognition for the maintenance of an even temperature, which is centrally controlled, regardless of the outside temperature. Then too, Lennox Airflo units assure a cleaner type of heat.

When you contact the Acme Heating and Sheet Metal works at Grants Pass 3554 for a job, you have positive assurance that you are dealing with a firm that is interested in the welfare of this area and will therefore bend every effort to see to it that you get top quality work and the best the market affords in heating and air conditioning equipment. It is a pleasure to commend Ed Reed for the position he has gained in years of business operation.

Adv.

Around the Studios

with Charlie Brooks

Musical talent seems to run in both the radio — and real — families of Robert Young, who stars in NBC's "Father Knows Best."

Norman Jean Nilsson, who plays his daughter "Kathy" on the show, is a talented classical pianist—and also holds down the eighth violin chair in her school orchestra. And Bob's own youngster,

twelve-year-old Barbara Young, is also a pianist of considerable talent, who has already appeared in a number of recitals.

John Larkin, star of CBS' "Perry Mason," paused at a newsstand to get cigarettes and reading matter,

on his way to catch a train the other weekend. He noted a story with an adventurous-sounding title among the paper-backed books on the newsstand and hastily grabbed it, his cigarettes and his change. It was only when he was safely on the train that he took a closer look at the book and saw that it was a yarn about Perry Mason himself!

Jeanette Dowling, who plays "Irma Skidmore" in NBC's "When A Girl Marries" in private life is the wife of fellow actor Francis Letton and the mother of two lively youngsters who require plenty of space. Finding themselves looking for a new apartment, the Lettons discovered that apartments in Manhattan

large enough for their family were not easy to come by, so Jeanette abandoned agents and leads from friends and evolved a unique system of her own for apartment hunting. She picked the section — Greenwich Village—in which she was interested, and looked first for windows that needed cleaning, thus indicating a possible vacancy. Then she included curtainless windows and windows in need of repair. "Investigating all three really paid off," Jeanette says, "Even if it was hard on shoe leather, because we now have the perfect apartment—the envy of all our friends!"

BLESSED EVENT

BORN—To Mr. and Mrs. Ralph Huber Saturday, August 5, 1950, at 4 p. m., a girl weighing eight pounds.

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OREGON CATTLEMEN TOUR AUGUST 21 - 22

The Oregon Cattlemen's Association will hold its second annual range and ranch tour in Klamath County August 21 and 22. The Klamath Cattlemen's Association will be host, according to Dorman Turner, Secretary of the state association.

The purpose of the tour is two fold. First, it gives members of the association a chance to see ranch operations in other parts of the state other than their own. Second, sportsmen and business men of Oregon are invited to join the cattlemen on this tour. This gives the cattle producers a chance to give the facts about the cattle industry to the consumers.

O'BRIEN WOMEN'S CLUB

The O'Brien Women's club will hold its meeting Friday, August 11, at 2 p. m. Members are urged to attend and bring along some idea for a home remedy.

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