

NEWS BRIEFS

By MRS. W. O. BURCH

The ceremonial of the Daughters of the Nile, held in Eugene Saturday, September 23, for the chapters of the Southern district of Oregon was attended by the following ladies from the Illinois Valley: Dorothy Bearss, Fannie M. Egger, Hazel Tillery, Clara Hammer, Carolyn Covington, Ruby Goff, Thelma Blue, Ruby McFarland and Francis Burr. Mrs. Bearss and Mrs. Egger were accompanied on the trip by Halcyon Wells, formerly of Cave Junction but now living in Klamath Falls. Mrs. Egger, Mrs. Tillery, Mrs. Covington and Mrs. Wells were candidates for initiation at the ceremony. After the ceremony was a very fine entertainment and banquet.

Cecily Hawk, daughter of Dr. and Mrs. A. N. Collman of Cave Junction, entered Portland Oregon Extension Service for her second year's work preparing for elementary teaching. Dr. Collman took her to Portland on Sunday, September 17, and returned on Wednesday. During his absence Mrs. Merle O'Dell, formerly of Cave Junction and now living in Roseburg, took care of the office and visited friends.

Western Star Chapter No. 64 O. E. S., held the first meeting of the season in the Masonic hall in Kerby on September 19. Two new members were initiated, Worshipful Master of Blue Lodge George Morey and Edna Morey. There was an especially good attendance.

Mrs. Odus Greene's Greene Garden school, a private school located three miles south of Cave Junction, was started four years ago with two pupils and has

opened the fifth year with nine pupils ranging from kindergarten through third grade work. Mrs. Greene is using the Calvert school system for grade work and a special system for the kindergarten work.

On September 21 two gravel trucks used for hauling hot black top on the Highway 199 road work collided on the Green bridge three miles south of Cave Junction, throwing the rear end and wheels of one truck over the bridge and into the river. The second truck was prevented from going into the river by the superstructure of the bridge. Neither driver was injured. Since this accident the gravel trucks are showing a decided tendency to slow down on approaching this narrow bridge.

Mr. and Mrs. J. J. Katin returned to their home in Ontario, Calif., after a two-week visit with their son and daughter-in-law, Walter and Nancy Katin.

Mrs. Clive Bushman of Cave Junction received word that her brother, Sgt. Lee Langeberg, 25 years old, of the Second Division, was killed in action in Korea on September 4. His home was in Britton, S. D. He had been in the Army for the last six years. He was the youngest son of Mrs. Mary Langeberg who is visiting Mrs. Bushman at present. Besides brothers and sisters he is survived by his wife, Helen, and two young sons, Lee Jr. and Perry, of Britton, S. D.

Mrs. Frank Willoughby went to Medford September 19 for a medical check-up, and will enter Sacred Heart hospital in Medford September 26 for further examination.

Mrs. Esther Patton recently purchased a Ford car and on her first trip in it going to Grants Pass was side-swiped by a lumber truck on a curve of Hay's hill on September 18. The car was partially wrecked and was towed to a garage. It will need considerable overhauling to be in running condition. Fortunately no one was injured.

Moore's New Mill-O'Brien By LAURA ABBEY

Mrs. Ed C. Abbey gave a stork shower at her home Thursday afternoon for Mrs. Joyce Kellert of Kerby. Those present were Mrs. Carolyn Covington of Cave Junction, Mrs. Virginia Steimer of Kerby, Mrs. Pearl Anderson, Mrs. B. C. Crandall, Mrs. Laura Abbey and the honored guest. Those sending gifts were Mrs. Ervin Ellis, Mrs. Al Weber, Mrs. Ellis Ballard, Mrs. Twyla Salvage, Mrs. Pauline Hembree, Mrs. June Abbey and Mrs. Greene.

Mr. and Mrs. Ed Abbey and Miss Darlene Nelson were in Medford Friday on business.

Mr. and Mrs. Gordon Anderson spent the week-end in Medford visiting relatives.

Mrs. Jim Pack of Grants Pass was a caller at the Ed Abbey and B. C. Crandall homes Friday.

Mrs. Al Weber spent last Thursday in Medford shopping.

Dinner guests at the B. C. Crandall home Wednesday, September 20, were Mr. and Mrs. Fred Pauls of Los Angeles, Calif., Mr. and Mrs. Billy Crandall of Quincy, Calif., Mr. and Mrs. Don Crandall and children of San Francisco, Calif.; Mrs. Bernice Britton and



MEAL-TIME MAGIC

FOOD RESEARCH CONSULTANT,
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OYSTER DELIGHT

2 cupfuls cooked, white chicken meat, diced
2 dozen large oysters
2 dozen fresh shrimps
1 small can crab meat
1 pint cream
1 1/2 teaspoonfuls salt
1/2 green pepper, chopped fine
1/2 pimiento, chopped fine
4 tablespoonfuls butter, fat, or oil
2 tablespoonfuls flour
1/2 teaspoonful pepper
1/2 teaspoonful paprika
6 fresh mushrooms, sliced

Wash the shrimps and cook for twenty minutes in boiling water; shell, and remove the viscera. Wash the oysters, cook slowly in their own juice until the edges curl. Carefully clean the crab meat. Combine the sliced mushrooms and green pepper chopped, and sauté for three minutes in two tablespoonfuls of the fat. Meanwhile prepare a white sauce from the remaining fat, the flour, cream and seasonings, and combine with the diced chicken, oysters, shrimp, crab meat, mushrooms, green pepper, and pimiento, using a fork. Heat thoroughly and serve on small slices of toast. This quantity will serve ten persons.

OYSTERS IN GOLDEN SAUCE

1 pint oysters
2 tablespoonfuls butter
1 teaspoonful salt
Few grains cayenne
Pepper
1/2 teaspoonful nutmeg
2 beaten egg yolks
1/2 cupful top milk or thin cream
1 tablespoonful lemon juice

Simmer oysters, after being carefully picked over, in the butter until plump and the edges begin to curl. Add the salt, cayenne, pepper, nutmeg, beaten egg yolks, and milk. Just ring rapidly. Serve on toast or crackers before serving, add lemon juice, stir, garnish with parsley. Serves six.

OYSTERS, PAN-ROASTED

1 pint small oysters, drained
2 tablespoonfuls butter, fat or oil
1/2 cupful tomato catsup
1/2 teaspoonful cayenne pepper
1/2 teaspoonful salt

Mr. and Mrs. Fred Crandall and children of Grants Pass.

Ellis Balard has been on the sick list for the past week but is improving.

Mr. and Mrs. Leslie Pierson of O'Brien were callers at the Ellis Ballard home Sunday afternoon.

Mr. and Mrs. Ervin Ellis spent Tuesday and Wednesday at Finley bay where they were fishing.

Mr. and Mrs. Wendell Ellis and daughter Sandra of Grants Pass spent Sunday with Wendell's parents, Mr. and Mrs. Ervin Ellis.

LETTERS

We deeply appreciate and gratefully acknowledge the splendid help and cooperation of the firemen, friends and neighbors, during the burning of the church. Many in the community have shared with a mutual feeling the loss of the church and it is encouraging to know loyal friends in the time of need.

On Sunday afternoon at 3:00 o'clock a general meeting will be conducted on the site of the Four-square church, 2 1/4 miles south of Cave Junction, on Redwood Highway 199. Plans will be discussed for the rebuilding of the church which was totally destroyed by fire Thursday morning, September 21.

This business meeting is open to all in the community who are interested in the welfare of the church. Refreshments will be served at the close of the meeting. REV. and MRS. WALTER HUSS, Co-Pastors, Foursquare Church.

1 cupful milk
1 1/2 tablespoonfuls flour
1 tablespoonful Worcestershire sauce

Melt the fat, add the catsup, Worcestershire, cayenne, and salt. Mix the flour with a little cold water, add to the milk, and let boil up; then combine with the catsup mixture, stirring it in slowly. Turn in the oysters, let stand until the edges curl, and serve on very hot toast. Serves six.

CREAM OF OYSTER SOUP

1 pint oysters
1/2 cupful water
1 pint milk
2 teaspoonfuls salt
1 tablespoonful flour
1 tablespoonful butter, fat, or oil
1 pint diced celery
1/2 teaspoonful pepper

Wash oysters, and put on to cook with the water. Watch carefully, and when the edges curl, remove from stove and drain. Strain the broth through a fine strainer, add the milk, hot but not boiling, and the salt and pepper. Thicken with the flour and fat blended together. Add the oysters and the celery which has been stewed until tender, let boil up and serve. The thickening may be omitted, if preferred, but the creamy consistency is most delicious. If a thinner stew is desired, twice the quantity of milk may be used. In this case, double the amount of thickening also. Serves six.

PIGS IN BLANKETS

Thin bacon slices
Oysters
Parsley
Toast

Cut thin slices of bacon in halves. Dry the desired number of oysters thoroughly and wrap each one with a piece of bacon, fastening the ends together with a wooden toothpick. Lay on a towel till just before sautéing to thoroughly dry them. Brown very quickly in a hot frying pan and put two "pigs" on each square of hot toast. There will be a delicious thin gravy in the frying pan. Pour a little on each piece of toast. Garnish with parsley and serve immediately. Serves six.

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SELMA NEWS ITEMS

(Mrs. Fritz Krauss)

Recent visitors at the home of Mr. and Mrs. I. C. Dean were Mr. Dean's brother John Dean and son Roy of Lakeview, Calif., and Mr. and Mrs. John Cox of Palier, Calif. Also Mr. Dean's nephew, F. A. Walker, of Klamath Falls.

Mrs. D. H. Boyd and her sister, Mrs. Luther Ruth of Eugene, and their mother, Mrs. Mary Ostrom of Grants Pass, visited with relatives at Alturas, Calif., recently.

Mr. and Mrs. J. L. Gibson of Colorado Springs, Colo., are visiting with their daughter and family, the Russell Coopers.

Mrs. H. O. Jensen of Durham, Calif., has been here visiting with her sister and family, Mr. and Mrs. A. W. Henderson.

Mr. and Mrs. George Evans and family and Mr. and Mrs. Arthur Weiss of Compton, Calif., have been here visiting with Mr. and Mrs. James Garrison and Mr. and Mrs. Homer Goyette. Mr. Goyette is the lookout on Kerby Peak and his visitors hiked up the peak to see him. Mrs. Weiss is the Goyettes' daughter.

Mr. and Mrs. Merlin Sprague returned recently from a visit with Mr. Sprague's brother in Lakeview, Idaho.

Mr. and Mrs. James C. Rouse, formerly of Ma's Grocery, moved to Bridgeport, Wash., yesterday.

Ford Quality Queen



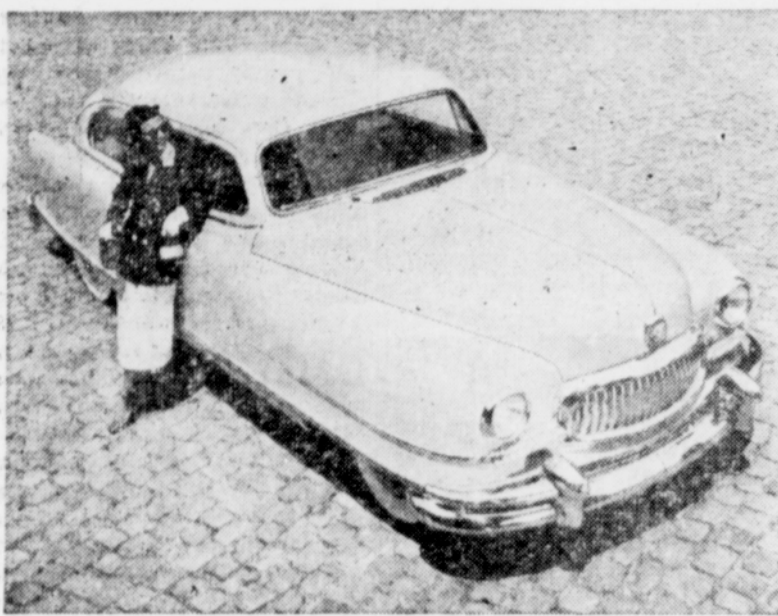
Dark-haired Helen Meyer, 25, of Staten Island, N. Y., has been chosen by Ford Motor Company employees as the 1950 Ford Quality Queen. She's 5'8" tall, a perfect size 12 and says her No. 1 job is to keep house for her husband, Herbert, a Marine veteran, who works in the Metuchen, N. J., Lincoln-Mercury assembly plant. Only hourly employees or members of their families were eligible for the contest.

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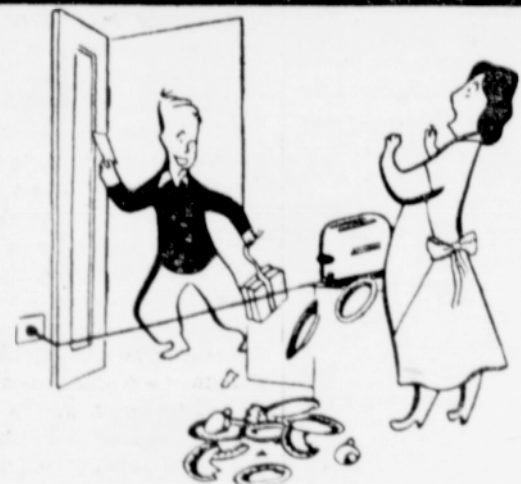
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