



Atlas Features Photo
Lola Albright really gives an eyeful as she dries herself after a swim in the Pacific ocean. Lola doesn't just pose for bathing pictures—she likes the water too much.

DANCE

ANNUAL HARVEST BALL

—at—

ILLINOIS VALLEY GRANGE HALL

BRIDGEVIEW

★ ★

Saturday, Oct. 21

★ ★

Slim Daniels' Orchestra

★ ★

GOOD TIME

GOOD EATS

75c Per Person, Including Tax



MEAL-TIME MAGIC

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

SCALLOPED OYSTERS

- 1 pint oysters
- 1/2 cupful oyster liquor
- 2 tablespoonfuls milk or cream
- 1/2 cupful white bread crumbs
- 1 cupful cracker crumbs
- 1/2 cupful melted butter
- Salt
- Pepper

Mix bread and cracker crumbs and stir in butter. Put a thin layer in the bottom of a greased baking dish. Cover with oysters and sprinkle with salt and pepper. Add half oyster liquor and cream. Repeat and cover top with remaining crumbs. Bake thirty minutes at 400°F. Serves six.

CLAMS

Clams are served raw, or are cooked very much like oysters.

STEAMED CLAMS

Clams for steaming should be bought in the shell and always be alive. Wash the clams with a brush, changing the water several times. Put in a large kettle and add one-half cupful boiling water to four quarts of clams; cover closely and steam until shells partially open. Serve with individual dishes of melted butter. The broth should be strained through a cheese cloth and served hot in cups.

CLAM FRITTERS

- 1 dozen hard clams
- 1 egg
- 1 cupful bread flour
- 1/2 cupful clam juice or milk
- 1/2 teaspoonful baking powder
- 1/2 tablespoonful minced parsley
- 1/2 teaspoonful salt
- 1/2 teaspoonful pepper

Mix and sift the flour, baking powder, salt, and pepper together. Add the clam juice if it is not too salty, otherwise use milk, and the egg well-beaten. Mix together well and stir in the clams which have been washed and cut in small pieces, and the parsley. Drop by tablespoonfuls into deep fat heated to 360°F. Fry until a golden brown on all sides. Drain on crumpled paper. This recipe will make eight to ten small fritters.

DEILED CLAMS IN RAMEKINS

- 25 fresh or canned clams
- 2 cupfuls milk
- 4 tablespoonfuls fat
- 4 tablespoonfuls flour
- 1/2 teaspoonful salt

- 1 teaspoonful finely chopped onion
- 1 minced green pepper
- 1/2 teaspoonful celery seed
- 1/2 pound sliced, fresh mushrooms
- 1/2 cupful dry bread crumbs

If the clams are fresh, clean them and separate the hard parts, chopping them rather coarsely. Melt three tablespoonfuls of fat, add the minced green pepper, finely chopped onion, and hard portions of the clams and cook slowly for ten minutes. Then add the mushrooms and cook three minutes longer. Add slowly the salt, celery seed, and flour and cook until smooth. Gradually add the milk while stirring constantly, and when smooth, add the soft parts of the clams, or whole clams, if canned. When thickened, pour into well-greased ramekins and cover with the bread crumbs which have been mixed with one tablespoonful of melted butter. Brown in a 500°F. oven or under the broiler heat. This recipe serves six to eight, depending upon the size of the ramekins.

FRIED CLAMS

Clean the clams, being sure that all bits of shell are removed. Dip each clam in beaten egg, then in finely sifted bread crumbs. Fry in deep fat at 390°F. for one minute. Drain on soft paper and serve at once.

SCALLOPS AND MUSHROOMS

- 1 pint scallops
- 1/2 pound mushrooms, sliced
- 1 cupful thin cream
- 1 teaspoonful lemon juice
- 4 tablespoonfuls butter, fat, or oil
- 2 egg-yolks
- 1 teaspoonful salt
- 1/2 teaspoonful nutmeg
- Pinch cayenne
- 2 tablespoonfuls flour
- Buttered toast

Cut the scallops into medium sized pieces and simmer in their own liquor until they are tender; then drain. Melt two tablespoonfuls of the fat and sauté the mushrooms in it until light brown. Make a white sauce with two tablespoonfuls butter, flour, seasonings and cream. Combine the scallops and the mushrooms; add the egg-yolks well beaten and the lemon juice. Add this mixture to the white sauce and heat thoroughly. Serve on toast. Serves six.

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LETTERS

Grants Pass, Oregon.

Illinois Valley News,

Dear Sirs:

Enclosed is a copy of a telegram sent to Harris Ellsworth and David Shaw, and both have accepted the invitation.

The annual meeting of the Rogue Valley Irrigation association will be held at the Cave Shop in Grants Pass on Monday, October 16. Lunch will be served at the Cave Shop and the above speakers will appear on the program just after noon. The meeting is scheduled to begin at 10 a. m.

Everyone interested in the development of the area is invited to attend. The basin account bill now before Congress will be discussed and other matters of vital importance to southern Oregon will be considered.

The irrigation association membership is made up of the eight operating irrigation districts in Josephine and Jackson counties, the chambers of commerce, fruit growers associations, granges and many other civic organizations.

Yours very truly,

VICTOR BOEHL.

Copy of telegram sent to Hon. Harris Ellsworth, Roseburg, Oregon, and to David Shaw, Gold Beach, Oregon:

Rogue Valley Irrigation association and citizens of Jackson and Josephine counties are anxious to hear the views of both candidates seeking the high office of United States Congressman on an issue of great concern to our area, the Rogue River Reclamation project, also the stand they will take regarding this project if elected. We cordially invite the Honorable Harris Ellsworth, Republican incumbent seeking re-election and Mr. David Shaw, Democratic candidate for the same office, to appear at the annual meeting of the Rogue Valley Irrigation association to be held in Grants Pass on Monday, October 16, 1950.

VICTOR BOEHL, President.

HAMILTON'S ONE STOP

Grants Pass, Oregon.

To the Principal of Illinois Valley High School.

Dear Sir:

On Saturday, October 7, a bus load of students from your school stopped at our place of business for refreshments.

We would like to compliment your students and those in charge on their behavior. They were very patient in waiting to be served and courteous, and the rest rooms were left in a clean condition. It is a pleasure to serve groups such as yours.

Thanks a lot,

Mr. and Mrs. Homer Hamilton
Rt. 1, Box 896, Grants Pass

Ellsworth's Car Shortage Interest Spurious—Shaw

David C. Shaw, Democratic candidate for congress, campaigning against Harris Ellsworth, Republican incumbent, doesn't believe that Congressman Ellsworth's actions on box cars are sincere, and points to Ellsworth's record to indicate that his call for an ICC investigation is not consistent with the congressman's actions in the past.

In a statement released by Ellsworth from his Roseburg headquarters, he indicated that he had telegraphed Homer King, director of ICC bureau of service, asking for an investigation by the Interstate Commerce commission into possible discrimination against Oregon rail shippers on the lines of the Southern Pacific railroad.

In a statement released from Shaw's headquarters in Eugene the Democratic aspirant for Congress had this to say in answer to Mr. Ellsworth:

"I am certain that no one will be

SHOW REVUE

Saturday—

A virile, exciting Western, "Fighting Man of the Plains," is a fast moving story free of the stereotyped cowboy cliches that make many Westerns the "same old thing."

In this suspenseful drama of the great out-of-doors Randolph Scott plays a notorious outlaw who guns for the man who killed his brother. He shoots the wrong man, and after exciting adventures, is arrested, but gets away. Through a remarkable twist of fate, he becomes a marshal. Considerable action, fighting and romance develop, highlighted by the famous ride of Quantrell's Raiders.

Feminine lead is played by Jane Nigh, while Bill Williams impersonates a cold-blooded but smiling killer. Dale Robertson plays Jesse James.

Sunday and Monday—

Three gobs and their gals on a twenty-four hour leave in the Big City, set to songs, dancing and laughter, that's the entertainment spree offered in M-G-M's new Technicolor musical jamboree, "On the Town."

Gene Kelly, Frank Sinatra and Jules Munshin are the sailors; Betty Garrett, Ann Miller and Vera-Ellen are the cuties who lead them on a scintillating sightseeing tour of New York and this all-star filmization of one of Broadway's biggest stage hits.

Tuesday and Wednesday—

Paarmount's "Wake Island," is an action-packed drama based on one of the most thrilling chapters in Marine Corps history.

The story of the glorious defense of a Pacific island outpost by a group of never-say-die leathernecks, the exciting World War II picture features Brian Donlevy, Macdonald Carey, Robert Preston, Albert Dekker, William Bendix and Walter Abel.

They provide an exciting motion picture account of the 14 days a gallant band of Marines and civilians fought off repeated Japanese attacks, capitulating only when their supplies were exhausted.

and

For the second bill we have Monte Hale in "Ranger of Cherokee Strip." A good Western.

Thursday and Friday—

In "Slattery's Hurricane," Richard Widmark and John Russell are hurricane-hunting pilots and their girl friends in the quadrangular love story are Linda Darnell and Veronica Lake.

Victoria Katherine Sauer

Victoria Katherine Sauer, infant daughter of Mr. and Mrs. La Vern M. Sauer of Kerby, passed away Monday, October 9, at the Sauer residence in Kerby, the day after her birth. She was the second child.

Burial was in Laurel Cemetery, with arrangements by Britt Funeral home.

Impressed with a call for an ICC investigation five weeks before election time. Congressman Ellsworth knows, or at least should know, that our entire Fourth district has been strangled with abuse from our major railroad on the question of boxcars for years, and during the last several months that abuse has reached unprecedented levels. During the last severe shortage in 1947, a bill was introduced in Congress to give the Interstate Commerce commission the same powers he now clamors for in his vote-getting gesture to excuse his inaction on our transportation problem. That bill was the Lemke bill which died in the house commerce committee of which Congressman Ellsworth is a member. Why didn't he act then?"

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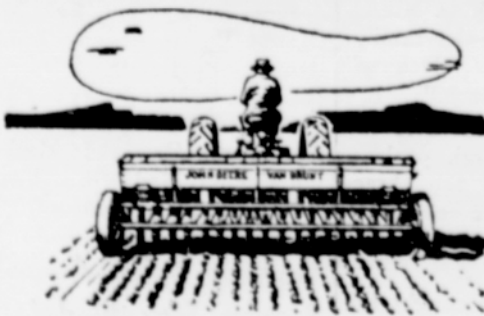
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