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THE CHORAL CLUB

of
Illinois Valley High School
Will Present Its Annual

Christmas Concert

TUESDAY, DECEMBER 19, at 8 P. M.

at the
Ivy Theater

Admission

ADULTS	50c
HIGH SCHOOL STUDENTS	35c
CHILDREN	25c

This Advertisement Courtesy
FRENCH LAUNDRY
GRANTS PASS

Church

CAVE JUNCTION COMMUNITY CHURCH

George H. Gray, Pastor
9:50 a.m. Sunday School.
11:00 a.m. Church service; and Junior church, Mrs. Eatherton leader.

7:45 p.m. Evening service and auditorium; and Junior and Intermediate group, Mrs. Sherier leader.

Rev. Gray chose for the subject of his sermon last Sunday "The Heart of Man." As you recall, the one last Sunday was entitled "The Mind of Man." He read his lesson material from the tenth chapter of Romans and his text was Matthew 10:32-33. One point that he made we should all remember. If we take the word of God through our minds into our hearts, our everyday lives will show his abiding presence.

The choir sang "Rock of Ages." We were all quite surprised to see a new piano in the Sanctuary. All we have to do now is pay for it.

Sunday School News

Sunday school attendance dropped to eighty-three last week due to the flood.

The Juniors gave a review on last Sunday's lesson on giving.

The whole Sunday school enjoyed the felt-gram lesson given by Mrs. Nicholson and her class.

Birthdays were celebrated for Jean Knight, Donald Mayfield, Raymond Lee Wilcox and Douglas Logan.

The Junior class was the banner class again this week with sixteen present.

EPISCOPAL SUNDAY SCHOOL

Episcopal Sunday school is now being held each Sunday at 10 a.m. at the Legion Hall in Cave Junction. An adult class is also being organized. All are welcome.

SELMA BAPTIST CHURCH

Rev. Douglas Fields, Pastor.
Sunday school, 9:45 a. m.
Church service, 11:00 a. m.

Young peoples' meeting, 6:30 p. m.

Church, 7:30 p. m.

Prayer meeting, 7:30 p. m. Wednesday at the parsonage.

The general public is invited to each of these meetings.

CHRISTIAN SCIENCE SERVICES

Christian Science services are held every Sunday morning at 11:00 a.m., in the new edifice, corner of Palmer and Kerby Avenues, Cave Junction.

Sunday school at 9:30 a.m.

A cordial invitation is extended to all to attend.

FOURSQUARE CHURCH

Rev. Walter Huss, pastor
Rev. Rosalie Huss, co-pastor
Invite you to the following services:

Sunday—

9:45 a.m. Sunday school.

11:00 a.m. Morning worship.

6:15 p.m. Crusader service.

7:30 p.m. Evangelistic service.

Thursday—

7:30 p.m. Bible study.

Are you sick in body? Do you need healing? Then come this week December 5-10 to the Branham meetings in Grants Pass. Rev. Wm. Branham is mightily used of God in his ministry to the blind, deaf, lame, sick and afflicted. Instant deliverance and healing result from prayer for the sick. Are you given up by doctors? Remember, man's extremity is God's opportunity. Come with your chronic sicknesses. Watch God perform miracles. Where? Revival Center tabernacle, East 'A' and Oregon st., Grants Pass. This week only at 2:30 and 7:30 p. m.

The Sunday school department of our church is presenting a Christmas pageant in colorful setting entitled "Finding Christmas." This pageant will be given December 18 at 7:30 p. m. in the Community church at Cave Junction. This year the pageant is given early in order that everyone might attend—bring the children too. There'll be a Christmas treat for each one.

CAVE JUNCTION CHURCH OF SEVENTH DAY ADVENTISTS

Pastor—J. Apigian
Sabbath School 9:30
Church service 11:00
Prayer meeting Wednesday.

CATHOLIC CHURCH

Father Kelley.
Held in the Catholic Chapel located on the Redwood highway, across from the Ranger station.

Second and fourth Sundays at 11 a.m.

CHURCH OF CHRIST

Preaching every Sunday morning at 10:30, communion services immediately following at our church house just south of J. S. Beddingfield's residence on the cemetery road. Everyone is cordially invited.

ASSEMBLY OF GOD

Kerby, Oregon
Rev. D. B. Wantland, pastor
Announcements:
Sunday school, 10 a.m.
C.A., 6:30 p.m.
Morning worship, 11 a.m.
Evening service, 7:30 p.m.
Wednesday prayer meeting and Bible study, 7:30 p.m.

Oregon 4-H Champs Go to Chicago



STATE championship honors for 1950 have been won by four 4-H Club members for outstanding work in the National Canning, Clothing, Food Preparation and Garden programs. Their awards are all-expense trips to the National 4-H Club Congress in Chicago, Nov. 26-30.

Long range food preservation plans won for Eleanor Olsen, 17, Astoria, high honors in the Canning Achievement program. A 4-H'er for nine years, she has completed 40 projects, and canning has been her favorite. Because she learned how to select and preserve fruits, vegetables, poultry and meat produced on the farm, Eleanor has been able to reduce the family food bill considerably. Use of her 900 jars of home-canned foods provided well balanced meals the year round. All vegetables canned are grown by Eleanor in her own garden. She has won many high awards on exhibits, including more than \$88 in prize money. For her fine record, Kerr Glass Co. provided Eleanor's trip to Chicago.

It doesn't cost very much for Frances Hudziak, 18, 1123 S. E. Harney, Portland, to be smartly dressed because she is handy with a needle, and knows how to buy patterns and fabrics. As clothing winner, Frances has to her credit 767 garments made, mended or altered during six years in club work. She won many honors on her clothing exhibits including State Fair grand champion in sewing overall divisions. For three years she won the city-wide summer school scholarship. At the Denver National Wool Growers contest she was awarded first prize and a \$300 scholarship.

Frances is the junior leader of her local club and president of the county 4-H organization. Her trip was made possible by Spool Cotton Co., program sponsor. Delbert Sarkie, 17, of Astoria, not only grew prize-winning vegetables and fruits this season, but also was chosen state champion in the national 4-H Garden program. Delbert's trip award was given by Allis-Chalmers. The Astoria boy has won a trophy for having the best 4-H Garden project in his county five different times. He also won a war bond in a 1945 Victory Garden contest, and has been winner in a food production contest three times. Delbert has shown in 12 exhibits his scientific knowledge of plant care. As leader of his 4-H Garden Club two years, he's benefited others by his experience.

A highspot in 4-H Club work was reached by Genevieve Nelson, 18, of 4552 N. E. 19th Ave., Portland, when she was named state winner in the Food Preparation program. A 4-H'er for seven years Genevieve has completed 29 projects, specializing in cooking, canning, child care and clothing. She became expert in meal planning, and has cooked and served more than 170 meals. Surmounting difficulties which included riding to town on a bus and carrying the food and cooking utensils, she captured the dollar dinner championship. At a total cost of \$1.45 she prepared and served a "company dinner for four". With the victory came a \$100 college scholarship which she hopes to use to study home economics at Oregon State College. Genevieve's club activities included serving as leader three successive years, vice-president of county, and president of state 4-H organizations. Her reward, a trip to Club Congress, was furnished by Nash-Kelvinator Corporation.

All of these activities are conducted under the direction of the Extension Service of the State Agricultural College and USDA co-operating.

Christian Science Churches

"ANCIENT and Modern Necromancy, alias Mesmerism and Hypnotism, Denounced" was the subject of the Lesson-Sermon in all Churches of Christ, Scientist, on Sunday, November 26.

The Golden Text was, "Watch ye, stand fast in the faith, quit you like men, be strong" (I Cor. 16:13).

Among the citations which comprised the Lesson-Sermon was the following from the Bible: "He that overcometh shall inherit all things; and I will be his God, and he shall be my son" Rev. 21:7, together with the following correlative passage from the Christian Science textbook, "Science and Health with Key to the Scriptures" by Mary Baker Eddy: "To infinite, ever-present Love, all is Love, and there is no error, no sin, sickness, nor death" (p. 567).

I. V. Garden Club Will Hold Christmas Party

The Illinois Valley Garden club will hold a regular meeting and Christmas party at the O'Brien Women's clubhouse Friday, December 15, at 2 p. m.

There will be a gift exchange and all members are urged to attend this holiday meeting.

Watch Repairing

See

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MEAL-TIME MAGIC

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

LOBSTER NEWBURG

2 pounds lobster
1/4 cupful butter
1/2 teaspoonful salt
Few grains cayenne
Slight grating nutmeg
1 teaspoonful lemon juice
1/2 cupful cream
Yolks 2 eggs

Remove lobster meat from shell and cut in slices. Melt butter, add lobster, and cook three minutes. Add seasoning and lemon juice, cook one minute, then add cream and yolks of eggs slightly beaten. Stir until thickened. Serve with toast. Serves six.

LUNCHEON LOBSTER

2 cupfuls diced lobster meat
1/2 cupful heavy cream
4 hard-cooked egg-yolks
2 tablespoonfuls butter fat, or oil
Red and white pepper
Patties, buttered toast, or timbale cases

Sauté the lobster in enough fat to keep it from sticking; add the cream, cook over hot water for a few moments, and then add the egg-yolks blended with the butter. Season to taste with the pepper and serve in the cases. This can be pressed through a coarse sieve, diluted with equal parts of hot cream and milk beaten in, and served as a bisque. Serves six.

PREPARING CRABS

1. **Boiled Hard Shell Crab.** Crabs should be alive up to the time they are cooked. A lifeless crab should not be used. To prepare hard shell crabs for use, place in a kettle, cover with rapidly boiling water; add one tablespoonful of salt and one teaspoonful of mustard for each quart of water. Cook until the crabs are a deep red.

When cooked, remove the crabs from the liquid and wash thoroughly in cold water. Break off the claws close to the body, crack them with a hammer or a nut-cracker, and extract the meat. A nut pick or an oyster fork is admirable for this purpose. There is a slight projection forming the tail of the crab's shell, sometimes called the "apron"; insert the fingers between this projection and the body, and with a slight effort the shell may be removed. There will be found a soft spongy substance, commonly called "fingers," adhering to the body on both halves. This should be removed

as well as the spongy material and the fat found in the cavity between the halves. With a small fork pick out the meat from the sections, being careful to exclude any part of the structural frame of the crab.

2. **Soft Shell Crabs.** Soft shell crabs are dressed with safety while still alive. To clean a soft shell crab, lift up the pointed ends of the shell and remove the spongy substance, then take out the eyes and the feelers. The crab should be rinsed with cold water, and it will then be ready for use.

Canned crab meat has made a permanent place for itself in the markets, and if fresh crabs or fresh crab meat are not available, the canned variety may be substituted.

Soft shell crabs are usually served fried. After they have been cleaned, sprinkle with pepper and salt, roll in cracker crumbs and egg, and fry in deep fat at 390°F. for from three to five minutes, according to the size of the crab. Serve on toast accompanied by tartar sauce.

CRAB CROQUETTES

1 pound shredded crab meat
1 teaspoonful grated onion
1 teaspoonful Worcestershire sauce
Juice 1/2 lemon
Cracker-crumbs
1 cupful mayonnaise
Cayenne pepper
2 tablespoonfuls butter, fat or oil
3 tablespoonfuls flour
Beaten egg
3 tablespoonfuls chopped cucumber
1 cupful milk

Combine the crabmeat, grated onion, Worcestershire sauce, lemon juice, and cayenne pepper. Make a white sauce, using the fat, flour and milk as the basis. Season the white sauce to taste and add the crab mixture to this. Put in a pan to the depth of two inches and place in an icebox to stiffen. When ready to be used, cut the mixture into two-inch squares, roll in cracker-crumbs and beaten egg and sauté until golden brown on all sides. Serve with mayonnaise to which the chopped cucumbers have been added. These make an excellent entrée. Makes about eight croquettes.

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