

To Postoffice Patrons:

The following information should be disseminated as widely as possible as a guide to mailers.

POSTAGE—Save time. Purchase your stamps in advance of the rush period. Prepay postage fully on all mail.

ADDRESSES—All mail matter must be plainly and completely addressed, preferably in ink, giving street address, including apartment number, if any, or post-office box or rural route and rural box number whenever possible. Mail intended for delivery in the larger cities should be addressed to include the delivery zone number when applicable. It is important that the sender's return card appear in the upper left corner of the address side. Avoid the use of address tags unless absolutely necessary, in which case a slip containing the name and address of the sender and the name and address of the addressee should be placed inside the parcel for purpose of identification. Address labels and tags and the address space on cards and parcels should be free of any extraneous written or printed matter.

GREETING CARDS—Send holiday greetings as first-class mail to obtain the many advantages which this service affords. Such greetings prepaid at the first-class rate may be sealed and contain written messages; they are dispatched and delivered first; forwarded, if necessary, without additional charge, and, if undeliverable, returned at no further expense to the mailer provided the sender's return address is shown on the envelope.

Unsealed Christmas greetings sent as third-class mail without unauthorized writing enclosed are chargeable with 2 cents postage (if weight does not exceed 2 ounces). However, a minimum charge of 3 cents is applicable to such greeting cards which measure less than 4 inches long or 2 3/4 inches wide.

Patrons having a number of greeting cards to deposit are urged to tie them in bundles with addresses all faced one way before mailing

so as to facilitate their handling in the post office.

Greeting cards bearing particles of glass, metal, mica, tinsel, and other similar substances for decorative purposes which are likely to rub off and injure postal employees or damage canceling machines must be enclosed in tightly sealed envelopes with postage prepaid at the first-class rate in order that such cards may be accepted for mailing.

PACKING and WRAPPING—Pack articles carefully and tightly in strong durable containers. Wrap and tie packages securely with good quality paper and cord, but do not seal them unless name and address of sender are shown together with the printed inscription reading, "Contents, Merchandise—Postmaster: This parcel may be opened for postal inspection, if necessary," as sealed parcels not so labeled or endorsed are subject to the letter rate of postage. The name and address of the sender may be hand-stamped or typewritten on the labels.

AIR MAIL PARCELS for A.P.O. and F.P.O.—Limit: 2-Pound weight, 30 inches in length and girth.

The Central Point Post Office will open Saturdays until 5:30 P.M.—Dec. 13-20.

Premium Priced Beef No More Nutritious, Says Home Specialist

There is no relationship between nutritive value and grade in beef, according to Agnes Kolshorn, extension nutrition specialist at Oregon State college.

When the housewife pays a premium price for the higher grades of beef she actually isn't getting any more nutrition than she would be if she bought the lower grades, Miss Kolshorn points out.

Several things may be checked to determine tenderness of beef. Grade and cut give an indication of probable tenderness. Rib and loin cuts of U.S. prime and choice grades are ordinarily tender. Fine-textured, fine-textured, lean meat that has

red, porous bone and is well-marbled with fat will usually be tender, explains Miss Kolshorn.

There are several cuts, less expensive than round, that the homemaker may use for grinding. Cuts from the chuck, brisket, flank, plate, shank, and neck are suitable for hamburger and other ground meat dishes.

Another problem the homemaker faces when cooking is shrinkage. Miss Kolshorn's answer is to cook at low to moderate temperature all or most of the cooking time and to not overcook.

Concerning the length of time beef, frankfurters, and bologna may be safely kept in a home refrigerator, the specialist has this to say. Roasted beef may be kept a few days in the refrigerator if it is covered and separated from broth or gravy. Frankfurters and bologna keep better if unsliced and they can usually be kept safely for about a week. Sliminess and off-odors are signs of spoilage.

Frankfurters can be eaten safely without further cooking if they were prepared under U.S. government inspection, which requires 137 degree temperatures in processing. This temperature kills any trichinae which might be present in the pork.

As Miss Kolshorn's final tip, she says that if bulk frankfurters or other link sausages are prepared under government inspection, a stamp or band label bearing the U.S. inspection stamp is required for each 1 1/2 pounds.

First Byzantine Shrine in Midwest

CHICAGO—Thousands of Communicants of the Greek Orthodox Church from all parts of the country and Canada are expected to converge here Dec. 5, to attend the dedication ceremonies of the newly decorated St. Nicholas Greek Orthodox Church, said to be the first Byzantine shrine in the middle west. Dedication ceremonies will begin at 7 o'clock in the evening, Dec. 5, and continue for three days.

High dignitaries of the Greek church in America, including Rt. Rev. Bishop Gerassimos, Chicago, and practically all priests and choirs of the Chicago diocese, will take part in the rites which will be highlighted by traditional litanies and liturgies of the Greek church centuries old.

The decoration of St. Nicholas Church which has just been completed has been pronounced correctly Byzantine. Artist Costas Triantaphyllou, who has studied Byzantine iconography and decoration in the old monasteries of Greece, came to Chicago to supervise the work. Rev. Daniel Gambriels, inset above, pastor of the church, announced that dedication ceremonies coincide with the 25th anniversary of the founding of St. Nicholas. Rev. Gambriels also has completed 25 years of rectorship at the church.

OBITUARY**BASIL SINCLAIR GRIGSBY—**

A lifetime resident of Oregon, and of Klamath County for 75 years, died Thanksgiving Day at the home of a daughter, Mrs. Ida Grimes, 1937 Portland Street, Klamath Falls. He had been seriously ill for the past three months.

Grigsby, born, Jan. 26, 1863, at Central Point, Ore., was the son of pioneer parents, Henry Anderson and Ann Mariah Grigsby, drawn to the West coast in 1853 from Missouri by the lure of helping build a new land. They crossed the plains by ox team and settled at what is now Central Point, in 1860.

The family moved to Klamath County in 1878 and young Grigsby attended public school in Linkville, herded sheep and rode the cattle ranges, becoming a recognized expert in the handling of horses and

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Funeral arrangements were in charge of Ward's Funeral Home and tentative plans were for services Monday, 2 p.m.—Herald and News, Klamath Falls, Oregon.

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CALVERT'S Man of Distinction Fashions



LATEST STYLE for men this year is the new "natural look" featuring slimmer narrower lines, according to Calvert's Man of Distinction stylist. At left is a black and white nubby tweed topcoat with blue overplaid. Note the balmacaan collar, raglan shoulder and full-body cut that retains the casual note of the "natural look." Single-breasted suits like the worsted one at right have crowded the double-breasted suit out of the fashion picture. Tailored with natural shoulder line, patch pockets, and with three-button closing, this all-wool suit is right in line with the new trend.

FOR HOLIDAY CHEER

NEW FOOD IDEAS are always in demand, especially when the holiday season rolls around. And here's a brand new recipe for an old holiday standby—bread pudding. The addition of a surprise ingredient, coconut Mounds, makes this the most delectable bread pudding recipe to appear in many a moon. For holiday cheer and cheers from the whole family try this easy-to-make taste-treat. The proof of this pudding is in the eating.

MOUNDS BREAD PUDDING

Makes 6 servings
2 Mounds bars (1 package), thinly sliced
3 slices buttered bread, diced
2 eggs
2 cups milk
1 cup sugar
1/2 teaspoon nutmeg
1/4 teaspoon salt
1/2 teaspoon vanilla
1. Lightly butter 1-quart baking dish. 2. Arrange alternate layers of Mounds and bread in dish. 3. Beat eggs lightly in small bowl; add milk, sugar, nutmeg, salt, and vanilla; stir until sugar dissolves. 4. Pour over bread-Mounds layers in baking dish; place in deep baking pan; add hot water to half fill baking pan. 5. Bake in moderate oven (350° F.) 1 hour, or until knife inserted in center comes out clean. 6. Serve pudding warm or chilled.