

ENTERTAINING INSTANTLY



Iced tea time is here, bringing with it the fun of entertaining, serving luscious desserts accompanied by that most thirst-quenching of all beverages, iced tea. A crystal clear pitcher is a nice choice for iced tea because the sparkling amber beverage, well iced and frosty, makes an inviting picture of pure refreshment. For an extra-festive touch, circle the base of the pitcher with delicate rosebuds, daisies or other small flowers.

Sparkling iced tea is simple to prepare these days with the new improved Instant Tender Leaf Tea. It is 100 per cent pure tea, a combination of selected orange pekoe and pekoe black tea, which is brewed for you, flash-dried and bottled, ready for making into a perfect beverage, either by the single glass or in a pitcher. Simply dissolve a measured amount of tea in a small quantity of boiling water, according to label directions. Add cold water and ice—and a truly refreshing and flavorful drink is ready to serve.

SPRING DAY CAKE

- 1 10-inch sponge or orange chiffon cake
- 1 cup milk
- 1 cup heavy cream
- 1 package instant banana cream pudding
- 1 pint fresh strawberries

With a sharp knife, split cake into four layers. Pour milk and cream into a deep, one-quart bowl. Add instant pudding and beat until well mixed, about 1 minute. Let pudding thicken to good spreading consistency, about 5 minutes. Spread between cake layers and top of cake. Garnish with fresh strawberries, sliced in half.

Noel-Mekvold To Wed Tuesday

Miss Vicki Jeannine Noel, daughter of Mr. and Mrs. Victor E. Noel of Central Point, and Gordon Kenneth Mekvold, son of Mr. and Mrs. Alf B. Mekvold, Central Point, will exchange wedding vows Tuesday evening, August 28.

The ceremony will be held at the First Presbyterian church in Medford. The Rev. Norman K. Tully, pastor of the First Presbyterian church of Central Point, will conduct the ceremony.

Children Honor Parents at GH On Golden Wedding

By Mrs. Adah Jones
GOLD HILL—Mr. and Mrs. A. B. Taylor, who live at west end of First avenue were honored on their 50th wedding anniversary on August 15 by a surprise dinner given by their children and grandchildren at the home of their daughter, Mrs. H. A. Densmore.

Present were Mr. and Mrs. Mike Taylor and children Ronnie and Eileen; Mike is a son of the A. B. Taylors, daughter

living in Louisiana was unable to come. Mr. and Mrs. Pat Whitmore and children Daniel, David, Sharon, Steven and Clifford of Klamath Falls; Mr. and Mrs. Ed Shoemaker and children Darlene and Billie. Mrs. Whitmore and Mrs. Shoemaker are granddaughters of the Taylors.

Mr. and Mrs. H. A. Densmore and daughter Sandra recently moved to Coquille, Oregon. Mrs. Densmore came over for the occasion of her parents 50th wedding anniversary. Mr. Densmore was station agent for the S.P. at Gold Hill and has a similar position at Coquille. They have their home here up for sale.

SCHOOLS OPEN ON 4th

Bandon public schools will open Tuesday, Sept. 4, for the coming school year, according to Superintendent Roland L. Parks. Registration of high school students will take place earlier as given in another story in this paper. Most of the high school students are already registered but they may be new students in the community and others may have decided on schedule change.

The principals of the school district will be in their offices after August 15 and will be prepared to talk to new parents or discuss any problems of established patrons.—Bandon Western World

Sams Valley Couples Observe Anniversary Of Double Wedding

Mr. and Mrs. Robert McAllister and Mr. and Mrs. George Bell, all of Sams Valley, celebrated the 16th anniversary of their double wedding last Saturday evening at the McAllister home in Sams Valley.

The two couples were married in a double ceremony on August 19, 1940, at Carson City, Nevada.

A barbecue picnic supper was enjoyed and games were played later in the evening.

In addition to the two honored couples, guests present were Mr. and Mrs. Clifton Hammill and family, Mr. and Mrs. Paul Matteson and family and Paul Hammill.

HUNTING FOR HOUSES

Edward Griggs and James Nau, two new members of the Crater High school faculty, were in Central Point earlier this week hunting for houses. Supt. H. P. Jewett reported that one more faculty member needs a house for the school year.

Headline News from Here 'n There

HIGH PRICES

Young ranchers in the Valley are richer this week by \$2,242.18,

as the result of the 1956 Sheriff's Possee, 4-H and FFA fat stock auction held Saturday night at the county fair grounds. This amount is more than a quarter of the total sales at the auction, in which stock from clubs all over the county went on the block.

The total sale included 20,255 pounds of beef which brought \$5,967.26 or an average of 30.70 cents per pound, second highest average beef price in the last four years; 5,875 pounds of pork, bringing in \$1,561.90, average of 26.37 per pound, lowest in the four year period; and 2,740 pounds lamb, \$837.48, average 30.14, third highest in four years.—Illinois Valley News

JUVENILE HOME

Jackson county will build a \$90,000 juvenile home and administration wing with actual construction starting next spring.

Actually, the home will cost about \$65,000 and the administrative wing about \$25,000. The former amount was voted by the taxpayers and the latter by the county court approval.

While specifications are now being drawn by the architect, preliminary estimates as to cost have already been made.—Rogue River Times

TOP FAIR AWARD

The award of a purple grand-champion's ribbon on Saturday night to Clarence Brooks, president of the fair board, from the State Fair Board Association for

conducting "the most representative fair in the state," was a surprise feature of the Saturday night Fair Queen's banquet, sponsored annually by the Gold Beach Rotary Club.—Curry County Reporter

GAMBLING RAID

Eight state policemen raided the Cliff House here Saturday night, and stirred up a hornets nest of local opposition. The raid was strictly a state police show, and neither district attorney Ed Ackley, the Curry County Sheriff Glenn Sabin or Brookings Police Chief Bud Cross were notified that the raid was taking place.

Danny Wagner, operator of the Cliff House was arrested, although not taken into custody on the charge of operating a gambling house. Wagoner appeared before Justice of Peace Roy Brown Monday morning and was released on his own recognizance. State Police Officer McDonald said that he would be arraigned in about two weeks.—Brookings Harbor Pilot

"I Want a Sandwich"



by FRANCES FIELDS
Home Economist
Oregon Wheat League
Lewis Building
Portland 4, Oregon

A very familiar cry in American families. At picnics, parties, mealtimes... particularly during the summer months, sandwiches just fit the bill. There's economy, ease, versatility and good taste in sandwiches. Especially when the flour blend includes fine Oregon soft wheat. Sandwiches made from enriched bread are high in nutritive value, too, and are so easy to prepare.



A NEW TWIST to your breakfast plans are these tempting French Cream Sandwiches. With fresh raspberries, bacon, milk or coffee, a real treat in the morning.

- FRENCH CREAM SANDWICH**
- 3-ounce pkg. cream cheese
 - 1/2 cup drained, crushed pineapple (8-ounce can)
 - 6 slices enriched bread
 - 1 egg beaten
 - 1/2 cup milk
 - Dash of salt
 - 1/4 cup butter
- Make sandwich filling by combining cream cheese and pineapple. Mix until creamy. Filling makes 3 sandwiches. Cut each sandwich in half diagonally. Combine egg, milk and salt in shallow dish. Dip each side of sandwich into egg mixture and brown quickly on both sides in butter. Makes 3 sandwiches.

Here's a real "whopper" that makes a meal—Champion Ham Sandwich Bake.




- CHAMPION HAM SANDWICH BAKE**
- 8 slices enriched bread
 - Butter
 - 4 slices boiled ham
 - 4 thick slices tomato
 - 4 slices American cheese
 - 1 1/2 cup condensed cream of mushroom soup
 - 1/4 cup milk
 - Paprika

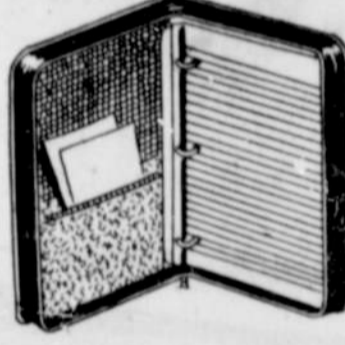
Butter bread. On 4 slices of bread place ham, then tomato and cheese. Cover with remaining 4 slices of bread. Cut sandwiches in half and place in a 9-inch baking pan. Combine soup with milk and mix thoroughly. Pour over sandwiches. Sprinkle with paprika. Bake in moderate oven (400°) 20 minutes. 4 servings.

Hot or cold, sandwiches are a summer menu mainstay. Particularly in August... Sandwich Time. Oregon wheats make breads and crackers that are far superior in taste and nutritional benefits... just right in every way.

OREGON WHEAT COMMISSION
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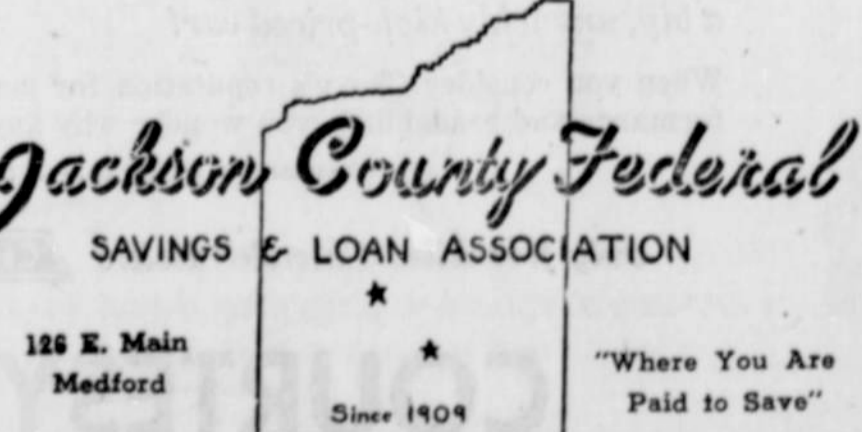
S & H Green Stamps

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BACK TO SCHOOL--

In a few weeks Rogue Valley youngsters will be starting back to school—and already many of them will be dreaming of college. Most parents spend a lot of time dreaming about their children's futures too... and planning ways to give them the best in education.

Parents in the Rogue Valley have found that the best way to assure a good education for their children is to start early—with a systematic savings plan at their home-owned, home-operated Savings and Loan Association. At Jackson County Federal Savings and Loan, savings are insured—up to \$10,000 on each account—and the current dividend is 3% per annum.



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