

THE POCKETBOOK OF KNOWLEDGE

By PILGRIM



COOPER MOUNTAIN

Thanks For Friends

Lee Schoebue was able to attend the card party, Albert Erickson with some help and his panel truck went and brought Lee—wheelchair and all. He had a very enjoyable evening and was feeling fine.

Sewing Club Meets Jan. 14

The Cooper Mt. Sewing Club will meet Tuesday, January 14 at the home of Laura Clausen. From now on the club will meet twice each month.

Remodeling

Mrs. Clausen has had her home remodeled making it very modern and comfortable.

Visits Daughter

Mrs. Edith Sayrs of Moro is visiting her daughter, Mrs. Ross Hart.

Up to Date

Cooper Mt. School has installed a new Norco-Stuart water system at the school. Good water from now on.

Newcomers

Mr. and Mrs. Dan Bates of Cordova, Alaska, have moved into the W. H. Hart home on Hart road. They have two small daughters, Becky and Susan.

New Home

Mr. and Mrs. Holly Holcomb have bought a home on Hall street in Beaverton.

At Home

Bob Griffith and bride returned home Sunday from their honeymoon at Rhododendron.

This For Ripley

The Community Card party was well attended. Six tables of cards were in play.

There was quite a lot of excitement when Ben Maxiner and his partner, Levella Livermore had a 1500 diamond trump hand with 300 pinpoints, making a meld of 1800 and a count of 2030.

Ben Maxiner and Levella Livermore won first prize, Jake Kemmer and Lavon Hart second and Merrill Altig door prize.

Bargain Hunters Notice Egg Size Range Cleared

Ever wonder how much price difference made medium or small eggs a bargain compared with large ones? Well here's the answer as worked out to a split hair by the USDA and received recently by the O.S.C. Extension service.

A dozen pullet eggs sold as "small" average one-quarter less in weight than large eggs. Thus they are a bargain whenever they are less than three-quarters the price of large eggs. They have the same food value according to weight.

If the price of medium eggs is one-eighth less than large eggs they have the same value, hence, any price under seven-eighths of the large price constitutes a bargain.

Using a concrete figure, any time large eggs sell for 64 cents a dozen, medium eggs are a bargain at less than 56 cents and small eggs a good buy at less than 48 cents. If the prices are 64, 56, and 46 cents exactly, you can pay your money and take your choice, for the values are even all around.

HINTS FOR HOMEMAKERS

STORE IT IN THE REFRIGERATOR

by the HOMEMAKING SPECIALISTS of the General Electric Consumer Institute

Ever count the number of different uses your refrigerator has? Although most homemakers are pretty well acquainted with rules for correctly storing foods to be preserved, it's a good idea to check up occasionally and see if you're taking advantage of every refrigerator opportunity.

Such tips as "refrigerating a blouse," and "storing baking batter" help you make the most of your refrigerator.

"Where" and "How" various foods are stored in the refrigerator is covered in the simple chart given below:

Butter and Other Fats

WHERE—Next to freezing unit.

HOW—In covered dish or bowl; in wrapper or package in which purchased.

Milk and Cream

WHERE—Next to freezing unit.

HOW—Covered, in bottles, cartons, or pitchers.

Meat, Fish and Poultry

WHERE—Meat storage drawer underneath freezing unit, or shallow dish container under freezing unit.

HOW—If no storage drawer is included in your refrigerator, wrap lightly with waxed paper.

Fresh Fruits

WHERE—Lower shelf or storage drawers.

HOW—Prepared berries in covered dishes; tender-skinned fruits spread out to avoid bruising; cut fruits in waxed paper or cellophane bags.

Fresh Vegetables

WHERE—Vegetable storage drawers or bottom shelf.

HOW—Oil-silk sacks or pan with well-fitting cover if vegetable storage drawers are not available; cleaned and trimmed to edible portion to save space.

Frozen Foods

WHERE—In freezing unit, or directly underneath it.

HOW—In waxed paper, or in original wrappings.

Refrigerator Tips

★ Don't wash eggs before storing them in refrigerator. It wipes off natural protective film which keeps out air and odors, keeps them fresh longer.

★ Opened canned goods may be stored in the original cans in the refrigerator without harm to flavor, appearance or nutritive content. But cover them well to prevent absorption of other flavors and odors.

★ Ice cubes can be frozen more quickly in the compartment of your refrigerator if the tray bottom or freezing surface is wet when the tray is placed in the freezing compartment.

★ The best way to prolong the freshness of bread is to wrap it carefully, then store it in your refrigerator.

★ If you want to wait a few days before ironing a freshly dampened blouse, mildew can be prevented if you wrap it in a square of ordinary rubber sheeting and place the bundle in the refrigerator.

★ To keep your beverage from becoming diluted but maintain its frosty cold, freeze cubes of the beverage in the ice cube container of your refrigerator, then add the cubes to the drink just before serving.

★ To prevent cheese from getting moldy, wrap it in a piece of cheese-cloth which has been dampened with vinegar. Then place in a covered container in the refrigerator. Occasionally moisten the cloth with vinegar.

★ After shaping the dough for your refrigerator cookies into a long roll, wrap it in wax paper and store it in the refrigerator. Remove for baking whenever desired.

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ARMY SNOW WAGON IN THE ARCTIC—Officers of Task Force Frigid discuss methods of handling the M-29-C "Weasel" as a means of transportation in the snow covered country which surrounds their base at Ladd Field, Alaska. Seated in the car is Lieut. Frank Morgan, Slidell, Ill. Next to him are: Lieut. N. D. Garcia, Chicago; Capt. Woodrow C. Bradshaw, Cecelia, Ky., and Capt. John F. Coyne, Chicago.

Wool Growers Set First Western Oregon Meeting

The Oregon Wool Growers association, traditionally an eastern Oregon organization, is breaking precedent this year to hold its fifty-first annual meeting in Eugene January 22, 23, 24. Several members of the Oregon State college staff will take part in the program, announces Walter A. Holt, secretary.

Holt, former county agent at Pendleton and now manager of the Pacific International Livestock Exposition, explains the western Oregon meeting place in part as follows:

"Just south of Eugene is Douglas county with the most sheep

of all counties in the state. The Western Oregon Livestock association has a large number of sheep owners who will thus be given an opportunity to know more about the state and national wool growers associations. The Eugene chamber of commerce has arranged a fine meeting place, and the state legislature will be in session in Salem only a few miles away."

Several nationally prominent persons in the wool industry have arranged to stop at Eugene for the Oregon meeting enroute to San Francisco for the national convention to be held there January 26 to 30, Holt announces.

William A. Schoenfeld, dean and director of agriculture at O.S.C. who returned recently from an official inspection of agriculture in Great Britain, and Dr. J. N. Shaw, head of veterinary medicine are listed as O.S.C. speakers.

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Pie Crust Mix 17-oz. pkg. 35c
Sno-White Salt 4-lb. bag 12c
Canned Milk 8-oz. can 13c
Instant Oatmeal 8-oz. pkg. 15c
Wheaties, Cereal 12-oz. pkg. 16c

Soda Crackers 2-lb. box 44c
Hi-Mo Crackers 1-lb. box 27c
Whole Milk Cheese 1-lb. can 59c
Cherries Sun-Pak No. 2 1/2 303 45c
Tender Asparagus Zuyder Zee 2-lb. can 39c
Minced Clams Snow Brand 8 1/2-oz. can 29c
Salad Vegetables Master-piece 1-lb. can 13c
Sauerkraut Magic Brand 24-oz. 15c

Pork Roast
Loin cut—your choice of loin or rib end. Lb. 45c

Pork Roast
The round bone center cut of the shoulder. Lb. 39c

Smoked HAM
Ready to eat. Half or whole. Lb. 65c

Beef Short Ribs Lb. 29c
Fresh Ground Beef Lb. 35c
Pork Chops Center Loin Cuts Lb. 55c
Sliced Bacon Sugar Cured Lb. 75c
Piece Bacon Sugar Cured Lb. 59c

Fresh Roasted Chickens
Eviscerated—which means you buy only the edible part of chicken. Fowls and fryers are cut up.
Fowl Lb. 59c
Fryers Lb. 75c
Roasters Lb. 75c

Pot Roast of Beef
Blade Cut—GRADES AA and A. With goodness and flavor you get only in meat of quality. Lb. 39c
Round Bone Cut—Lb. 42c

Sea Foods
Uniform slices. Easy to cook. Each slice trimmed absolutely waste free.
Salmon Lb. 55c
Halibut Lb. 55c
Sable Lb. 35c
Oysters, per pint 69c

PEANUT BUTTER
REAL ROAST 1-lb. jar 29c 2-lb. 55c
BEVERLY—Reg. or Chunk 1-lb. jar 33c 2-lb. 59c

Edwards COFFEE
1-lb. 43c
2-lb. 85c
Airway Coffee
1-lb. 37c
3-lb. \$1.10
Nob Hill COFFEE
1-lb. 39c
2-lb. 77c

Special Offer!
Save 15c on a pound of ANY COFFEE (or jar of INSTANT) when you buy 1 Large Box of
WHEATENA 22-oz. 22c
Turn in the box Top at your SAFEGWAY STORE

TODAY'S FRESH PRODUCE at SAFEGWAY

APPLES
Extra fancy and fancy Red Delicious Lb. 14c
Roman Beauties Lb. 11c
ORANGES
Juicy, seedless navels Large sizes Lb. 8c
Small sizes Lb. 6c
Deschutes Potatoes
US No. 2's, 50-lb. sk 89c
US No. 1's, 15-lb. sk 59c
Grapefruit 5 1/2c
Marsh Seedless Lb.

Parsnips
Local crop Uniform size Easy to peel Lb. 9c
DRY ONIONS
grown in Ore Med. sizes 10-lb. sack 38c
Salad Vegetables
8-oz. Cellophane pkg. 12c
Local Turnips 8c
No tops to pay for lb
Cabbage 6c
Solid heads lb
Cauliflower
Snowy white heads lb 15c
Carrots 6c
No tops to pay for lb

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" " " " check your battery and terminals
" " " " " radiator and hoses
" " " " " fan and belt
" " " " " all your tires
" " " " " clean all your windows
" " " " " sweep and dust out your car.

We will positively serve you well with skilled men always ready to give SERVICE. May we convince you on your next lubrication job? We will call for and deliver your car within a two-mile radius.

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