# DON'T LET THIS GO TO WASTE



All this used to go to waste. Pretty Marjorie Zupner kneels inside a new type kitchen corner cabinet to demonstrate how much storage space used to be wasted where base cabinets met at the corner. The front of this new Youngstown cabinet cuts across the corner and a narrow door gives access to three revolving shelves, being held here by Toni Banish. The shelves, each twenty-two inches in diameter, turn on ball bearings and will hold a pantry full of canned goods or utensils.

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LICENSED GARBAGE SERVICE \$1 per month and up Also serving Gates and Lyons MILL CITY DISPOSAL SERVICE **PHONE 2352** LEONARD HERMAN

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Lyons Man Celebrates Birthday Lyons-Albert Ring, a resident of Hiatt. honored by his friends and neighbors with a card shower. He received apday cakes. Helping him to celebrate of Albany. Other callers were Mr. Dr. Ferguson of Mill City. and Mrs. Neal Trask of Idanha, Mr. and Mrs. Alva Wise of Marion, Mr. their guest her sister Mrs. Herman Mr. and Mrs. Paul Davis and Mr. and Mrs. Clyde Lewis and Buelah and Fred Vaughn of Lyons.

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# LYONS

By EVA BRESSLER

## GATES By MRS. ALBERT MILLSAP

Mr. and Mrs. Tom Boehm and Con- Sunday guests at the home of Mr nie of Watertown, S. Dak., are visit- and Mrs. Tex Allen from Albany were ing relatives in Lyons. They are Mr. and Mrs. Harold Petersen and ing relatives in Lyons. They are days and and a factor of a second secon

Mrs. May Patton of Mehama was home of Mr. and Mrs. Fount Paul. surprised when a group of friends Mrs. Stanger and Mrs. Paul are sisfrom Lacomb came to help her cele- ters. Miss Nancy McLean, niece of brate her birthday anniversary. The Mrs. Paul will be at the home of her day was spent at Taylor's Grove on aunt until Sunday

the little North Fork of the Santiam Mr. and Mrs. Glen Sandford spent river. A picnic lunch was enjoyed the weekend in Hillsboro and in North as well as swimming. Present were Plains at the home of his parents, Mr. Mrs. Patton, the honored guest, Mrs. and Mrs. J. R. Sandford. Saturday Vernon Patton, Mrs. Ernest Patton, evening they attended the wedding of Carol and Dickie, Mrs. Jack Patton, Mr. Sandford's cousin, Miss Donna Butch and Janice of Lebanon, Mrs. Fred Dolson, Jeanett and Fredrick, Mrs. Lafeuer and Sonny, Mrs. Hayes and Lorent of Lebanon, Mrs. Hayes Dorland to Dan Rollins in Hillsboro. Mr. and Mrs. Paul Mitchell were in Portland over the weekend. Wednesday, Mrs. Mitchell and daughters, and Larry of Lacomb. Mr. and Mrs. Raymond Branch of June and Betty, spent the day in Mehama visited at the home of Mr. Salem shopping.

and Mrs. William Holzfuss in Le- Mr. and Mrs. Kenneth Chance , who banon, Mrs. Branch is a sister of Mrs. had resided in the Oak Motel since their marriage, moved to Mill City Holzfuss. Gerald Branch, son of Mr. and Mrs. the last of the week where they had

Raymond Branch is at Oretech, Ore., secured an apartment. attending college there in diesel en- Mrs. Claude Alexander, who recent-

gineering. He took an IQ test and ly sold her home here, has purchased won a scholarship, which pays room a trailer and will be in Adam's and board. There were 65 scholar- trailer court ships granted. There will be 33 Mr. and Mrs. Henry Montag of Port-

granted next month. land, owners of the Oak Motel, were

Mr. and Mrs. Leland Manning; Gates visitors Saturday. who have been staying at the home Mr. and Mrs. Oscar Osterhout of of her parents, Mr. and Mrs. Sim Portland spent the weekend at the Etzel, in Stayton since their marriage homes of Mr. Osterhout's sister, Mrs. in June, moved into their house Sun- Walter Brisbin and her brother and day after having some repair work sister-in-law, Mr. and Mrs. 'George Arthurs. They were enroute to New-Mrs. Maymie Ward of Oregon City port for a vacation.

Mr. and Mrs. A. M. Caraker of and Mrs. Fred Hiles of Portland were Lyons for over 50 years, observed Lyons callers Monday afternoon. Mrs. Detroit are at the home of her sister his 90th birthday Saturday. He was Hiles is a neice of Elmer and Amos and brother-in-law, Mr. and Mrs. Willard A. Hudson. Saturday evening Baptismal services were held Sun- Mrs. Hudson and her guest attended day afternoon on the little North a shower in Salem honoring their proximately 60 cards and three birth- Fork river above Mehama, following daughter-in-law, Mrs. W. E. Hudson. a fellowship hour and potluck dinner Mrs. William H. Titmus left for

the occasion was their daughter and at the Presbyterian church in Me- Portland Thursday of this week husband, Mr. and Mrs. Ralph Trask hama. Services were conducted by where she will spend the winter. Mrs. Titmus has secured employment in Mr. and Mrs. James Lande has as the City of Roses.

Smith from Susanville, Calif. and Mrs. George Nelson spent Sunday Visiting at the home of Rev. and picnicking and fishing at Clear lake.

Mrs. Jones is their daughter, Mrs. Mert Palmer of Yakima, Wash Lockwood and son Phillip of Corval- arrived Saturday at the home of Mr.

and Mrs. Burrel Cole. He is the bro-Mr. and Mrs. Willard Berry of ther of Mrs. Cole's mother, Mrs. Min-Eugene visited relatives in Lyons nie Everton, who is also at the home

Sunday. Hillard is a brother of Mrs. of her daughter. Paul Pennington and a grandson of Mrs. Henry Eccleston and daughter Mr. and Mrs. George Berry. Eileen were Portland visitors last Picnicking at Silver Creek Falls week. While there they were guests of Sunday were Mr. and Mrs. Arthur relatives. Eileen secured a diamond

Olmstead and sons Donald and Wal- she had won in a radio contest. They were accompanied by Mr. Mr. and Mrs. Rosenquist of San and Mrs. Walter Olmstead of Mill Marino, Calif. are the house guests of City, Mr. and Mrs. Byron Edmond- Mr. and Mrs. George Ditto who son and sons Ronald and Ray of Oak motored to Portland to meet them and Grove, and Mr. and Mrs. Ray Ed- bring them to Gates. While making

### 3-THE MILL CITY ENTERPRISE

**Coffee Treats for Television Fans** 



August 10, 1950

When your favorite television programs are over, good coffee should always be on tap for family and friends to serve with some-thing "special" as a fitting finale to a perfect evening. Any one of the coffee-flavored desserts featured will be just right for late evening refreshments. Easy to prepare and impressive for any occasion are these desserts that combine modern cooking with old-fashioned goodness.

You can serve one or many with fresh, flavorful coffee in a flash. Just measure one teaspoon of soluble coffee (more or less rounded according to strength desired) in a cup, and add freshly boiling water and stir. To make six cups of good coffee, just pour one quart of boil-ing water on 6 teaspoons of soluble coffee and stir to assure a brew of even strength. of even strength.

Coffee and Cream Cake is a delicious accompaniment for coffeeflavored ice cream, made simply and quickly by blending I tablespoon of soluble coffee with one package of ice cream mix. This is a neat trick that wins compliments every time. For an extra special evening, surprise your guests with Marshmallow Supreme, a simple dessert with a sophisticated flavor of fresh coffee.

## COFFEE AND CREAM CAKE

Make your favorite plain cake mix recipe and then use:

COFFEE CR	EAM FILLING
6 tablespoons sugar 5 tablespoons flour 16 teaspoon salt	2 teasponns soluble coffee 1 cup scalded milk 1 exe yolk oon butter

Combine first 4 ingredients in a small pan. Stir in milk, Cook until thickened. Place over hot water, cook about 15 minutes.

I tablespoon butter I egg yolk 1% cups sifted confectioners' sugar

Mix butter and egg yolk. Add sifted confectioners' sugar which has been mixed with soluble cof-fee. Gradually add milk, beating all the while, until a smooth, creamy consistency is reached. Icing.

icing will spread easily. Put layers together with Cream Filling and frost top of cake with

V<sub>1</sub> cup sugar 143 cups undiluted evaporated mills 2 teaspoons soluble coffee

MARSHMALLOW SUPREME

1/2 lb. marshmallows 1/2 cup sherry 1 envelope unflavored gelatin 1/4 cup cold water I tablespoon sliced, toasted almonds

Cut marshmallows in quarters ture. Fold in marshmallows. Pour into one quart mold rinsed with cold water and chill. Unmold, and let them stand overnight in sherry. In top of a double-boiler, dissolve gelatin in cold water. Cook for 10 minutes, stirring con-stantly. Dissolve soluble coffee in hot water. Add to the milk mix-

garnish with whipped cream, cherries and almonds. Yield: 6-8 servings.

It Pays to Advertise in the Enterprise

Beat egg yolk slightly, add a little of the hot mixture and return to pan. Cook 2 minutes. Add butter, cool thoroughly. COFFEE ICING

