

Oysters R in Season--As Delicate Offset for Richness

By MRS. GAYNOR MADDOX
NEA Service Staff Writer

Oysters are one of America's blessings to the hungry. Scientific packing now makes it possible to get them far inland with all the freshness and flavor of the sea they came from. They are shipped in large tight-sealed containers and then put up by the merchant in smaller fiber containers holding as many oysters as you want for your family. Oysters for serving in the half shell are not, however, as universally distributed.

For an oyster stew that will excite any appetite, try this popular recipe.

Oyster Stew
(For one serving in large bowl)
Six blue point oysters, (with liquor), 4 teaspoons butter, salt, celery salt, pepper, paprika, 1/4 cup whole milk, oyster crackers. In glass or heavy metal saucepan heat 2 teaspoons butter. Turn in the drained oysters and cook until the edges JUST begin to curl. Season well. Then turn in the liquor drained from oysters and bring just to boil. Then

add the whole milk and bring just to boil. In large heated

Menu
BREAKFAST: Stewed pears, dry cereal, creamed codfish on toast, coffee, milk.
LUNCHEON: Spanish omelet, hard rolls, chocolate cake, stewed apricots, tea, milk.
DINNER: Tomato and sauerkraut juice, oysters en crustade, stewed buttered celery, brown rice, lettuce and green pepper salad, pineapple Bavarian cream, coffee, milk.

bowl, place 2 teaspoons butter, turn in the oyster stew and dust liberally with paprika. Serve with oyster crackers.

Oysters in Bread Cases
(en Crustade)
(Serves 6)
Four tablespoons butter, 1/3 cup flour, 1 cup milk, 1/2 teaspoon salt, dash of pepper, 1/4 teaspoon Worcestershire sauce, 1 pint blue points, 12 bread cases. Chop 1/2 pint of the oysters, use the other 1/2 pint whole. Melt butter in saucepan. Add flour and stir to a smooth paste. Add milk gradually and cook un-

til thickened, stirring constantly. Add sauce, pepper, Worcestershire sauce, and chopped oysters and mix well. Turn into bread cases. Bake in hot oven (450 degrees F.) for 15 minutes, or until bread is browned. Cook whole oysters under broiler about 2 minutes, then turn and cook 2 minutes longer, or until edges begin to curl. Place one oyster on each bread case and garnish with chopped parsley. Makes 12 cases.

For bread cases, cut day-old bread into 1 1/2-inch slices; trim off edges. Cut each slice in halves. Remove centers, cutting half way down with small sharp knife, 1/4 inch from outer edge. Tear out the center with fork. Spread with softened butter inside and out.

THEIVING ROMEO
DENVER (AP)—Two women told police that purse snatchers have adopted a new technique—cuddling.
Each said a man accosted her, put his arms gently but firmly around her and, in honeyed tones, demanded her purse.
The women lost \$7.40 and \$1.70.

I do not think we can abandon neutrality without ultimately becoming involved in the fighting itself.—Senator Ernest Lundeen (F.-L. Minn.).

Pork Tenderloin Makes Hefty Fare for Winter

By MRS. GAYNOR MADDOX

Cold weather and the holidays behind us, now we can turn our attention to some serious eating. Tenderloin of pork with grapefruit basting is one substantial idea; honey and bran muffins is another for the early hours of the wintry days.

Florida Pork Tenderloin
(Basted with Grapefruit Juice)
One smoked pork tenderloin, 1 cup grapefruit juice, 1/2 cup brown sugar, 1/2 teaspoon whole cloves. Place tenderloin in casserole or baking pan, add grapefruit juice, brown sugar and cloves. Cover and bake in a moderate oven (350 degrees F.), allowing 45 minutes per pound. A tenderloin weighing 2 1/2 pounds will serve 4.

Grapefruit-Pear Conserves
Grapefruit is cheap now. This conserve is therefore in season. One grapefruit, sugar, 1 teaspoon whole cloves, 1 two-inch piece stick cinnamon, 1 cup vinegar, 1 pound pears.

Remove grapefruit peel in four lengthwise sections, cut in thin strips. Cut pulp in thin slices, combine with peel. Measure. Add three times the bulk of water. Bring to a boil and cook until

tender, about 3 hours. Measure and add an equal amount of sugar. Add cloves, cinnamon and vinegar.

Tomorrow's Menu
BREAKFAST: Pineapple juice, scrambled eggs, honey and bran muffins, coffee, milk.
LUNCHEON: Salmon soufflé, lemon cream sauce, whole wheat toast, sliced oranges and bananas, cookies, tea, milk.

DINNER: Florida pork tenderloin, grapefruit and pear conserve, mashed sweet potatoes, 7-minute cabbage, steamed ginger pudding, foamy sauce, coffee, milk.

Honey Bran Waffles
Two eggs, separated, 1 1/2 cups milk, 1 tablespoon honey, 2 cups whole-bran, 1 1/2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 cup melted shortening. Beat egg yolks well; add milk

and honey and mix thoroughly. Add bran and let soak until most of moisture is taken up. Sift flour with baking powder and salt; add to first mixture and stir only until flour disappears. Add cooled, melted shortening. Fold in stiffly beaten egg whites. Bake in hot waffle iron until no steam is visible. Yield: 7 waffles (8 1/2 inches in diameter).

MAN ON WRECKING CREW INJURED AT PINE RIDGE MILL

Harold Huntley, 32, resident of Gaston, Ore., and employed with the Schnitzer Steel Products company of Portland, is in Klamath Valley hospital recovering from injuries received Thursday afternoon at Pine Ridge.

According to hospital attendants Huntley was hurt while working with the wrecking crew at the Forest Lumber company mill which was destroyed by fire last fall. Huntley has painful back injuries but no bones were broken, it was learned.

ROBBERY
NANKING, Jan. 26 (AP)—Two gunmen overpowered a watchman, cracked the British embassy safe and fled early today with 50,000 Chinese dollars (nearly \$4000) deposited by a British firm for safekeeping.

Cotton Hose Revived After Long Preference for Silk

By DOROTHY MARIE PRICE

Three hundred and fifty years ago if you needed a pair of hose you wore hand knit ones and liked them.

Rebelling against the clacking of knitting needles, William Lee, an enthusiastic English curate, invented a stocking knitting machine.

Promptly he went to Queen Elizabeth and asked for a patent. Good Queen Bess, fearing that a machine made stocking would cause unemployment among England's women, refused the patent. Lee found a welcome in France, and the manufacture of machine made stockings began.

Several hundred years later, in 1919, the majority of women were no longer "knitting their own." By that time 72 per cent of American women were wearing not silk—but cotton stockings. In a brief twenty years nine out of ten women have discarded cotton for silk hose and are spending fabulous amounts for these gossamer bits of beauty. Now in 1939, cotton hose are being revived. Last session of congress saw the department of agriculture grant \$30,000 for re-

search in developing a cotton hose acceptable to American women. The new cotton hose will be full-fashioned, replacing the old style, poorly fitting circular knits familiar to many women. Prices naturally will be lower than that of silk.

With the coming of the war, English designers, looking toward a reduced silk supply, have introduced a new woolen stocking for day and evening wear. Embroidered clocks add a decorative note.

Nylon, the synthetic fiber produced after almost a decade's research from the surprising ingredients of coal, air and water, promises to give women a wrinkle-proof hose with greater wearability.

No miracle fiber is nylon. Like hose made from silk, nylon stockings are not immune to runs.

PELICAN—SOON

THE FIGHTING 69th
James Cagney—Pat O'Brien—Gene Brent



Step into our
YEAR ROUND GARDEN

Grapefruit 4 for 25c

Texas pinks, medium. Arizona Marsh Seedless, Full Shopping Bag Ea. 29c

Oranges Full Shopping Bag 39c
Each
Extra large sizes.

Apples Full Shopping bag, Ea. 29c **Lemons Doz. 29c**
Delicious, Rones or Newtowns. Fancy large Sunlight.

Carrots Bunch 5c
Santa Maria, long, green-tipped sweet young carrots. Extra large bunches.

Avocados Medium Size Ea. 5c **Cabbage Extra solid and crispy Lb. 2c**

Artichokes Large Size 2 for 15c **Dry Onions Sweet, mild-flavored Spanish onions 10 Lb. Mesh Bag 23c**

Cauliflower Snow White Medium Sized Heads Ea. 10c **Squash Marblehead, by the piece, Lb. 2 1/2c**

Celery Stalk 9c
Utah variety, medium sized stalks.

POTATOES

U. S. No. 1 U. S. No. 2

25-lb. Bag 49c 25-lb. Bag 33c

50-lb. Bag 79c 50-lb. Bag 59c

100-lb. Bag 79c

Produce Prices Saturday Only, January 27th

For Complete Meal Time Satisfaction—**BUY SAFEWAY MEATS**



Lard 3 Lbs. 25c
Pure, fresh rendered.
Hams Lb. 22 1/2c
Skinned, tenderized.
Beef Roasts Lb. 12 1/2c
Tender and juicy. and 15c

Boiling Beef Lb. 9 1/2c **Dry Salt Pork lb. 10 1/2c**
Delicious with noodles, or with vegetables. Generously streaked with lean.

Margarine Sunny Bank, new, delicious Lb. Pkg. 10c

Salmon Happyvale Alaska Pink, tall tins 2 for 25c

Shortening Swift's Pearl 4 Lb. Pkg. 39c

Tomato Juice Sunny Dawn 46-oz. Tin 17c

Salad Oil May Day, pure refined high grade vegetable oil. Why buy bulk? Qt. Can 29c

Deviled Meat Cudahy's 1/4 tins 5 for 15c

Zee Tissue White or colored. 4 rolls 19c

Palmolive Soap 3 bars 17c

Ivory Flakes For all fine silks and linens. Large Package 19c

Oxydol Giant size package. Each 59c

Lifebuoy 3 bars 17c

Van Camp's Products
Pork and Beans, No. 300 tins 3 for 25c
Hominy, white or golden. Large No. 2 1/2 tins. 3 for 29c
Spaghetti, with rich tomato sauce, No. 300 tins, 3 for 25c

CUDAHY'S TANG The New Meat Sensation Cooked Ready to Eat 2 Cans 45c

EDWARDS



Vacuum Packed
Coffee

Guaranteed to please you or money back. Drip or regular grind.

1 Lb. Can
20c

Nob Hill Extra-Rich Coffee

Expensive coffee in an inexpensive double sealed paper bag—that's where you save. Try Nob Hill if you are ultra-particular.

New Low Price!
Lb. 19c 2-Lb. Pkg. 37c

AIRWAY COFFEE

Largest selling blend.

Lb. Pkg. 12c
8-Lb. Pkg. 35c

KITCHEN CRAFT home type FLOUR

guarantees better results in cakes, pies, biscuits

49 Lb. Bag \$1.49
Harvest Blossom 49 Lb. Bag \$1.39
Airlight 49 Lb. Bag \$1.09

Chocolate Drops Two pound cello bag Ea. 15c
Fancy Chocolates Dorothy 1 1/2 Lb. 49c
Duncan Box

Peanuts Fresh Roasted 2 lbs. 15c

Crab Meat Chatka fancy, 1/4 tins 25c

Chocolate Cookies With delicious marshmallow filling Lb. 25c

Cherries Red Sour pitted, No. 2 tins Ea. 9c

Matches Highway, 6 box carton Ctn. 13c

Beans California small navies 8 Lb. Cello Bag 19c

Corn Highway golden bantam, large No. 2 tins 3 for 25c

Pumpkin Raybrook, No. 2 tins 3 for 25c

Shrimp Pellaco fancy wet pack, 5-oz. tins 2 for 25c

Chocolate Baker's bitter 1/4-Lb. Bar 17c

Dog Food Victory, No. 1 tins 4 for 19c

Friskies The concentrated dog food 4 1/4-Lb. Pkg. 47c

Raleigh Cigarettes Plain or cork tipped 2 for 25c

Hershey's Cocoa Lb. Tin 15c

Lux Toilet Soap 3 bars 17c

Corn Flakes Alber's regular size package Ea. 5c

Marshmallows Fresh and fluffy Lb. Bag 10c
Flapjack Flour Alber's self-rising Lge. Pkg. 19c

Prices Effective Sat., Sun. and Mon., Jan. 27, 28 and 29.
Klamath Falls, Merrill, Dorris, Tulelake and Chiloquin

SAFEWAY

SU-PURB SOAP With the HAND-LOTION INGREDIENT



Giant Size Package
37c
KEEPS BUSY HANDS LOVELY