

# MIDLAND EMPIRE NEWS

## Malin

Frank Fabianek, fireman 2/c, U. S. navy, home on leave after two years overseas, will report back to Bremerton for further orders on February 9, after visiting here with his sister, George C. Wilson and a brother, George Fabianek. The navy man has crossed the equator 29 times since being in the service, and has seen many of the foreign ports of the world.

Sally Smalley, young daughter of Mr. and Mrs. George Smalley, is ill at her home with rheumatic fever.

Word has been received here by Mrs. Nellie Whitchatch that a nephew, Sgt. Marshall Ryan, son of Mrs. Bradley of Oregon City, expects to be furloughed home in the near future after prolonged service in the South Pacific. Young Ryan, who was a member of the state national guard, and who was among the first Americans to leave the United States, has served for four years with the infantry. He has taken part in many of the major battles of the area he is in, and expects to visit relatives here upon his arrival in the U. S.

Mrs. K. C. Wilson has been in Oakland for several days, where she is the guest of a sister.

Bob Coleman, son of Mr. and Mrs. E. C. Coleman, was honored with a birthday dinner on January 25.

Mr. and Mrs. David McComb, Tacoma, son and daughter-in-law of Mrs. Teresa McComb, have announced birth of a son, their third, born January 22. The little boy has been named David Scott.

Mrs. Wayne Walgreen and daughter Barbara, of Nebraska, are visiting Mrs. Walgreen's mother, Mrs. Joseph Schmidt, Malin.

Louis Steyskal, pharmacist mate, U. S. navy, has returned to New York to report for further duty after spending a leave here with relatives. Steyskal was with amphibious forces that landed in France on D-Day and saw long action following the invasion.

Mr. and Mrs. Emil Tofelt entertained at a pinocle party for Mr. and Mrs. William Rajnus, Mr. and Mrs. Louis Kalina, Mr. and Mrs. Joe Halousek, Mr. and Mrs. Mervyn Wilde last week. First honors went to Mrs. Kalina and William Rajnus, and the traveling prize to Mrs. Wilde.

John Chotard, who has been in training in Florida with the U. S. navy, has been home for a short visit with relatives.

Optical systems employing special types of mirrors and lenses are now used to pick up television images from the receiving tube in home sets and project them onto a screen suited in size to the requirements of the room in which the television performance is to be viewed.

## New Pine Creek

Mrs. Emily Odle, age 60, passed away early last Tuesday morning at around 1:30 as a result of a paralytic stroke which came upon her at noon last Saturday. She had been lying in a coma most of the time since then with an occasional audible reference made to her son Harry whom she had not seen since he left for the service three years ago.

Mrs. Odle had been subject to heart trouble periodically for a number of years and a kindred ailment of Bright's disease. Her stomach too, had caused her much suffering.

She is survived by her husband, R. William Odle, whom she married 20 years ago; seven sons, three of whom, Jessie, Harry and Shelva Lightle are serving in the armed forces overseas; Walter and Floyd Lightle of Lakeview; Andrew Lightle of New Pine Creek, Oregon; Curtis Lightle of Kirk, Colorado, and Mrs. Lottie Bowman of Lakeview.

Mrs. Odle was a very kind woman and left many friends who deeply regret her passing and who will miss her as a good neighbor. Only a short time ago Mr. and Mrs. Odle received the Purple Heart and other medals from their son Jesse, who is fighting in the South Pacific where he was wounded, but is again back in the thick of it. It was nice that Mrs. Odle had received these medals when she was alive and knowing their significance, had the satisfaction that surely she had done her part.

For the very worthy cause of infantile paralysis, the East Side grange is sponsoring a big March of Dimes benefit ball at their hall this Saturday night, February 3. The proceeds will be divided equally between the two counties of Modoc and Lake.

Plans are being worked out to make the event a success and Mrs. Carmen Fleming, who assisted by Mrs. Thelma Butler and Mrs. Ethyl Cundiff, is in charge of the supper, says that in spite of red points, there will be good, big, wholesome plate supper served. Music will be furnished by the grange orchestra.

Wayne Turpin left last Monday morning for his home in Hughson, Calif., after spending the weekend here visiting his mother, Mrs. Minnie Turpin, and other relatives.

Will Vinyard arrived last Saturday from Red Bluff to visit with Mrs. Hazel Vinyard and assist her in the disposal of the late L. C. Vinyard's blacksmith shop and garage.

The Needle club was entertained last Saturday afternoon by Mrs. Corda Perry at the home of her mother, Mrs. Ernest Robnett. All members were present and the club voted to give \$2 to each the California and the Oregon sides, for the

## The Colonel Dies—Alone



(Signal Corps Photo from NEA) In the dramatic photo, above, the body of an American colonel, killed by Nazi gunfire, lies beside his tank in a Luxembourg village street as Yank infantrymen march away to meet the enemy.

March of Dimes drive for infantile paralysis. Refreshments consisted of chicken sandwiches, berries, cookies and coffee.

Darwin Robnett, who left last Saturday morning for Portland where he underwent his induction examination for the army, returned last Monday evening. He said he failed to pass his physical, so he guessed uncle didn't want him.

Blumer E. McCrary, who had been enjoying some better health for a while, was taken to the Alturas hospital again last Monday morning for further medical care and treatment.

George Schamel was over to the post office last Tuesday which marks a new stage in his convalescence, as it was the first time he has been out of the house since his sickness became critical over a month ago.

Road Supervisor George Perkins has recently purchased the galvanized, double garage from Mrs. Anna Schroeder, for the county and his road foreman, Lee Bernard assisted by John Kols and Truman Lawson have been tearing it down for the past week. The metal structure will be re-erected down at the county road barns at the Perkins' ranch. One of the thrills that the county crew has been having lately is the nearby, mournful cry of a

cougar that inhabits the canyon who objects to the hammering going on up in that vicinity. Although the varmint has not been seen by the crew, they attest firmly that his voice is unmistakable and not too far away.

Engineers can now "blow out" electricity with circuit breakers which unleash a 600-mile-an-hour blast of compressed air to snuff out powerful short-circuit arcs and prevent damage to vital electrical equipment on power lines. The hurricane of air can smother a 1,000-900-kilowatt electric arc in less than a hundredth of a second.

**PAINTERS' OVERALLS**  
Can't Bust 'Em  
**OREGON WOOLEN STORE**  
800 Main

**EDDIE'S STEAK HOUSE**  
127 So. 7th  
**SPECIAL STEAK DINNERS**  
Southern Fried Chicken  
**60c MERCHANT'S LUNCH**  
Includes Soup - Salad  
Dessert - Coffee  
Waffles - All Hours  
Meal Tickets \$5.50 Value for \$5.00

**Lumber Mitts**  
Heavy Grey Leather  
**OREGON WOOLEN STORE**  
800 Main

## Keno

**KENO**—Thomas Strachan, business man from Portland, stopped in Keno Friday morning and made a surprise call on an old-time school and college classmate, L. A. Smith. The old-time friends had not seen each other for years, and spent a happy three or four hours recalling old times, other school day friends, events of past years and so forth.

Gussie Puckett, daughter of Mrs. K. E. Puckett, left for California around the fifteenth of the month, after having spent two months visiting relatives and friends in Oregon, Idaho and Washington. Miss Puckett is in religious work and for the past two or three years has been helping to carry on this work in Los Angeles.

Mrs. Ben Anderson and Mrs. Charles H. McKeen of Ashland are visiting at the home of Mrs. Anderson's parents, Mr. and Mrs. C. H. McKeen, Mrs. Anderson and Mrs. McKeen visited here the latter part of last week and had returned to their home but were called back Saturday evening because of the illness of Mrs. Anderson's father, Mr. McKeen was taken to a Klamath Falls hospital Saturday evening for medical attention. His condition was reported as improved Monday morning, but he was still in the hospital on Tuesday evening.

Walter Winstead, a resident of Arkansas, who has worked in the timber falling business here in Oregon for several years, passed away while en route to California from Arkansas about two weeks ago. Winstead had planned to go to California and work for awhile, until logging work opened up in this vicinity, and was enroute there. In Salt

Lake City, he was seized with a heart attack and soon passed away, according to reports received here from friends of Winstead.

Last week it was published that L. E. Lummus and son visited at the Charles Snowgoose home. The item should have read, "C. E. Pratt and son." This item concerning L. E. Lummus was regarding his illness. He is considerably improved at this time.

Miss Cole of Klamath Falls visited at the home of her uncle, Guy L. Moore, one day last week.

**Awarded Certificate**  
**KENO**—Mrs. L. E. Lummus and Mrs. M. L. Parker of Keno have received word that their brother, St. Sgt. Jack Porterfield, who is now somewhere in Germany, has received the Certificate of Merit. The citation reads: "In the advance of the 7th armored division across France

**CAMP BLANKETS**  
Part Wool  
**OREGON WOOLEN STORE**  
800 Main

and thence through Luxembourg and Belgium to Holland during the period August 10 to November 1, 1944. St. Sgt. Jack Porterfield contributed materially to the success of his division by his conspicuous and outstanding performance of military duty. During this time the division advanced 800 miles, engaged in many operations and liberated

Chartres, Melun, Chateaufort, Reims, Verdun, Epervan, St. Sgt. Porterfield from Atlanta, Texas.

It is estimated that the American soldier eats an average of five and a quarter pounds of food a day as compared to three and three-quarters for the average civilian.

Rich flavor means coffee pleasure



**Schilling**  
VACUUM PACKED COFFEE



because they are **Sabinized**

**BLUE BELL**  
**Potato Chips**

Fresh and full flavored—a wonderful treat because they are Sabinized—the remarkable new method that means better, fresher potato chips—at leading grocers. Ask for Blue Bell when you want that grand 'potato flavor.'

Margie Says...  
**DELICIOUS ON BAKED POTATOES, TOO**  
**NUTRITIOUS, TOO**  
PASTEURIZED SKIM MILK ADDS TO ITS GOODNESS  
**Durkee's TROCO**  
OLEOMARGARINE  
SO MILD SO SWEET  
SO COUNTRY-FRESH IN FLAVOR

**Swan Soap**  
All-Purpose Household Soap  
**Medium Bar . 6c**

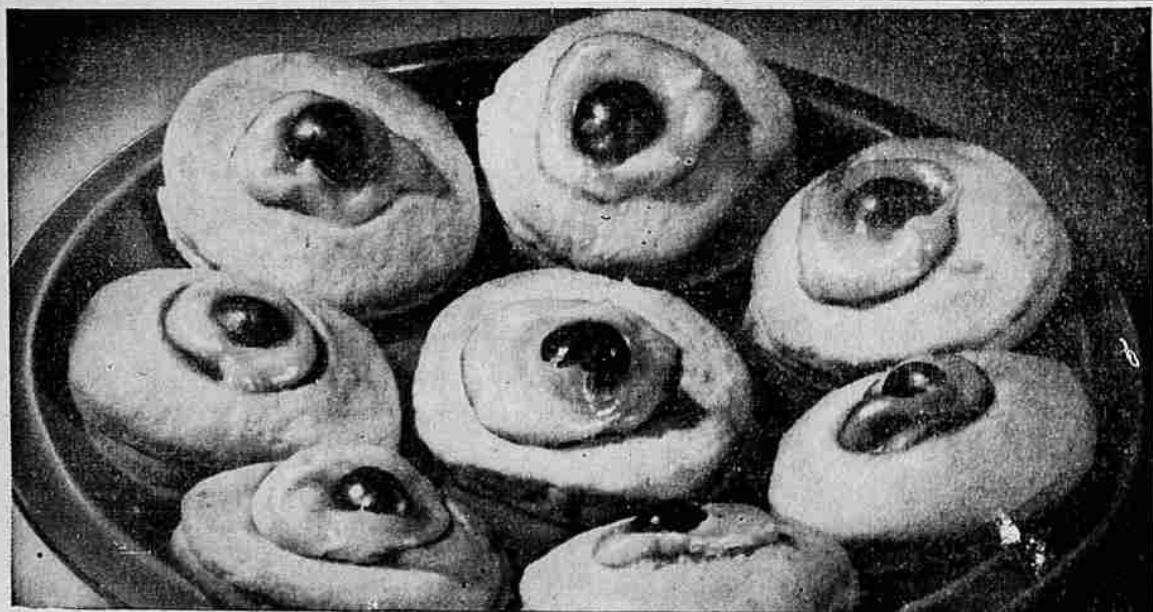
**Emil's**  
Crystal White  
The Billion Bubble Soap  
**Bar . . . . . 4c**

**PURE HONEY . . . . 5-lb. gl. jar \$1.33**  
Howard's pure strained natural honey.  
**GRAPE JUICE . . . . . quart bot. 42c**  
C & E Pure Concord, 30 points.  
**TOMATO SAUCE . . . . . 8-oz. tin 7c**  
S & W pure tomato sauce for spaghetti and casserole dishes.  
**GRAPE JAM . . . . . 1-lb. jar 22c**  
Everbest Pure.  
**CHERRY PRESERVES . . . 1-lb. jar 36c**  
TruPak. 2-lb. jar 68c.

**FRESH FRUITS and VEGETABLES**  
**Oranges** Sunkist, All sizes . . . . . 10c  
**Potatoes** Klamath Nettle Gems, U. S. No. 1. 25-Lb. Bag \$1.10  
**Fresh Spinach** Ashland . . . . . 13 1/2c  
**Apples** Fancy Wash, Delicious or Winesaps . . . . . 2 Lbs. 23c  
**Apple Juice** . . . . . 3 1/2 Gal. 60c

**Every Drop of Used Cooking Fat Urgently Needed! Turn In Yours Today!**

**Pork Roast** 3 Pts. Lb. 31c  
**Boil Meat** 1 Pt. Lb. 21c  
**Pork Steak** 4 Pts. Lb. 31c  
**Sausage** Pure Pork, 2 Pts. Lb. 29c  
**Ground Beef** 4 Pts. Lb. 29c  
**Dill Pickles**



## HOLIDAY STYLED CHERRY Custard COOKIES For February Festivities

Decorative delectable Cherry Custard Cookies are especially appropriate for Washington's Birthday. But once you've tried them, you won't wait 'til next February to bake them again!

These gay cherry cookies are an all-year treat. And to be sure they turn out as delicious as ever time after time . . . be sure you make them with consistently dependable Fisher's Blend Flour!

Yes, for Cherry Custard Cookies . . . for bread, cake, pastry, and every flour need . . . depend upon Fisher's Blend, the flour that's "Blended to better your best in baking!"

"AT YOUR GROCER'S IN SIZES TO SUIT YOUR NEED"

### Cherry Custard Cookies ♥ ♥ MARY MILLS Cousins to Cherry Tarts

5 cups FISHER'S BLEND FLOUR  
1/2 cup SUGAR  
1/2 teaspoon double-acting or 1 teaspoon single-acting baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
1 egg  
2 tall-spans water

Sift and measure flour. Sift again with sugar, baking powder, and salt.

Cut in shortening as for pastry. Add beaten egg and water, stirring in quickly with fork.

Roll out 1/4-inch thick. Cut into 5-inch circles. Spread half these with filling made by adding 1 cup sliced, pitted cherries (or maraschino cherries) to one recipe thick cream pie filling (if packaged vanilla pudding is used, reduce liquid 1/2). Cut centers out, doughnut-style, from remaining circles. Place over filling-spread circles. Press edges together with fork. Bake on greased cookie sheets at 425° F. about 16 minutes. Makes 2 dozen large cookies. Store uncovered to retain crispness.

