

MIDLAND EMPIRE NEWS

Olene

Jack Marshall was confined to his home for several days with a severe cold last week but is now able to be out again.

Mr. and Mrs. George Stevenson returned recently from San Francisco where they spent the week visiting Mr. Stevenson's niece and her husband. They were joined there also by his sister and husband, the Cal Hostons who reside in Arizona. Mrs. Hoston is the former Agnes Stevenson.

Deep sympathy of the Olene community was extended to the George Anderson and Reeling families now residing in Harbor, Ore., when word was received of the passing of Mr. Anderson, a pioneer of the Olene community. Many letters and flowers were sent to the bereaved families and testified to the high esteem held for a friend and good neighbor.

The sympathy of the entire Olene community is extended to the J. P. Roper family. Mr. Roper passed away suddenly Thursday of a heart attack. The Ropers had been residents of Olene for the past two years and were members of the Lost River grange and took an active part in the social life of this little community. His genial personality will be missed by all with whom he came in contact.

Mrs. Madeline Leavell of Dallas, Tex., arrived in Olene last week to be with her aunt, Mrs. Nona Corpening and Mrs. Daisy Helman of Bonanza. Mrs. Leavell expects to remain here for some time as Mrs. Corpening is still confined to her bed after a serious illness. She is now showing some improvement.

Mrs. Myrtle Warfield, a Klamath nurse, is still in attendance and will probably be with Mrs. Corpening indefinitely.

Guests at the Marion Barnes home on Sunday were Mrs. Ed Finnegan of Portland, accompanied by Mr. and Mrs. Fred Olin and Mr. and Mrs. J. H. Carnahan of Klamath Falls.

Debate Tourney Teams Selected
PULLMAN, Wash., March 4 (AP)—Willamette and Gonzaga universities and Washington State college will represent the Pacific Northwest in the national intercollegiate debate tournament at West Point, N. Y., next month.

William H. Veatch, WSC debate coach and chairman of the Northwest selection committee, announced the choices today. The entries for Washington, Oregon and Idaho were picked on the basis of their showing at a recent Northwest tournament at Linfield college, McMinnville, Ore.

Oregon State college and Pacific university debaters will be alternates, Veatch said.

To Buy, Sell or Trade it pays to read Herald and News Classified

Tulelake

Mr. and Mrs. Dick Smith and son Russell visited in Portland over the week-end with Dale, student at St. Helens Hall.

Mr. and Mrs. Don Potter have purchased the Lepley home and will completely redecorate before moving in. The home is on Sixtyfour street. O. J. Clark of the Archer-Daniel-Midland company, grain buyers, Portland, is here in the interest of construction work on new grain elevators at Stronghold. He will confer with A. E. Hutchinson, in charge of the local office.

Mr. and Mrs. Lloyd Barber and daughter Joyce have returned from

a three weeks motor trip east. While away Barber received a medical checkup at Mayo Bros. He returned improved in health.

Mr. and Mrs. George Taylor and daughter returned recently from San Francisco where they visited Mrs. Taylor's mother, Mrs. Gladys James, who is leaving April 1 for her home in England. The Taylors were accompanied south by Dave Lagan who will enroll in the College of the Pacific at Stockton.

Mr. and Mrs. E. M. Prior left Monday for Oakland where they have purchased a home in the beautiful Montclair section adjacent to the Claremont district. Prior, former manager of the Tulelake branch, Bank of America, left here in early February to assume a position in the main office in San Francisco. He drove to Tulelake last week to accompany the family to Oakland.

Mrs. W. J. Shephard, manager of the local office of The California Oregon Power company, has returned from San Jose where she visited with five sisters. Mrs. Ernest McCaw of Prescott, Wash., one of the sisters, returned here with Mrs. Shephard. The Shephards took the visitor to Medford to the home of still another sister, Mrs. Burt Elliott, and her husband Dr. Elliott for a short stay.

Seed Test Labs Get Emphasis

The importance of research and student training in connection with federal-state seed testing laboratories was emphasized at the annual meeting of the Western Seed

Officials association at Sacramento recently, reports Mrs. Louisa A. Knappe, botanist in charge of the laboratory at OSC.

The Oregon laboratory is one of three in the United States and Canada studying seed sampling methods. Other problems needing study, it was brought out at the meeting, are dormancy in freshly harvested seed, effect of seed, diseases of seed crops in the 11 western states, harvesting methods to avoid injury, and use of screenings or other by-products not suitable for feed.

Need for more trained workers in the certified seed industry led Walter Hall of the California state department of agriculture to advocate more courses in agricultural schools to prepare seed analysts and processors.

F. W. BERTRAM
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HORMEL GOOD FOOD

Smart cooks know the magic of Heinz Tomato Ketchup

(57)

made from the world's finest tomatoes, rare spices and fine vinegar

PEGGY LEE SINGS WAY TO SUCCESS!

Popular NBC Singing Star and Capitol Recording Artist Also Triumphs in Kitchen

Whether recording for Capitol or broadcasting for NBC, Peggy Lee of Hollywood is accustomed to applause, but perhaps few people know that as Mrs. Dave Barbour, mother and homemaker, she also wins praise for her culinary ability. Like countless other Western women who take pride in their bakings she uses Sperry Drifted Snow "Home-Perfected" Enriched Flour.

CHOCOLATE FUDGE SHORTCAKE
by Martha Meade
Fudgy tasting chocolate cake served shortcake fashion with smooth chocolate fudge whipped cream sauce.

Sift flour before measuring. Use level measurements for all ingredients.
Have all ingredients at room temperature (about 70°).
Preheat oven to baking temperature, 350°, a slow-moderate oven.
Grease and flour a square baking pan, 8x8x2 inches.
Sift together into a mixing bowl—
1 1/2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
1 1/4 cups granulated sugar
2 1/2 teaspoons double-action baking powder
1 teaspoon salt
Add—
1/2 cup high grade vegetable shortening
1/2 cup cocoa, mixed to a paste with 1/4 cup cold coffee beverage
1 teaspoon vanilla extract
Beat 2 minutes by electric mixer on medium speed or beat vigorously with a spoon, approximately 150 strokes per minute. Scrape sides and bottom of bowl frequently. Then add—
1/2-1/3 cup whole egg, unbeaten (2 large)
Beat 2 minutes more, scraping bowl frequently. (Although the total mixing time is 4 minutes, when beating by hand you may rest as necessary; but be sure total beating time remains 4 minutes.)
Pour batter into prepared pan and bake in preheated oven 30-35 minutes. Remove from oven and let loaf stand in baking pan a moment before turning onto wire rack to cool. To serve, cut loaf into 9 squares. Split each square in half horizontally and serve shortcake fashion with Fudge Sauce. 9 servings.

FUDGE SAUCE
Set together in a saucepan—
1/2 cup granulated sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 square unsweetened chocolate (1 oz.), cut in pieces
1/4 cup cold coffee beverage
Bring mixture slowly to a boil, stirring constantly; continue cooking until chocolate is melted and mixture is smooth and thick, about 10 minutes. Remove from heat and blend in—
1 tablespoon butter
2 teaspoons vanilla extract
Let mixture stand until thoroughly cold. Then gently fold it into—
1 cup poshy cream, stiffly beaten

Just as Peggy Lee smiles her approval of this Chocolate Fudge Shortcake, so will you... if you make it with Sperry Drifted Snow Flour. Drifted Snow has been a favorite of four generations of Westerners because it's completely dependable for everything from bread to angel food cake.

SUCCESS GUARANTEE
You'll have perfect success with this new Martha Meade recipe. Otherwise, write Sperry Flour, San Francisco 6, and double the cost of your sack of Drifted Snow will be refunded.

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LOWEST PRICES ALWAYS!

GUARANTEED MEATS

Pure Lard 3 lbs. 89c (Bulk)	Halibut Steaks 1 lb. 59c
Steaks Sirloin or Rib 1 lb. 69c	Salmon Steaks 1 lb. 69c
Pot Roasts Grade A Steer 1 lb. 55c	Bacon Squares 1 lb. 37c
Pure Pork Sausage 1 lb. 49c	Pickled Pigs Feet 1 lb. 25c

(SWIFT'S)

Sliced Bacon 59c 1 lb.

SUPERIOR QUALITY PRODUCE

Cabbage 1 lb. 5 1/2c Solid Medium Heads	Spinach Cello Pkg. 19c
Broccoli Full heads 1 lb. 15c	Peppers 1 lb. 27c
Cauliflower 21c Ea. Snowball Heads	Daffodils and Tulips

Assorted Jam 6-oz. jar 15c	Eggs Grade A Large Ranch doz. 55c
Hot Sauce Hunt's 5c	Wesson Oil quart 89c
Trend Soap Powder 2 for 32c	Krispie Sodas 2-lb. caddy 45c
Syrup Cane and Maple pint jug 19c	Flour Drifted Snow or Gold Medal 50-lb. bag 3.98
Cherries Light Royal Ann 2 1/2 tin 29c	Royal Gelatine 8c
Bisquick large pkg. 49c	Raisins 4-lb. pkg. seedless 49c
Honey 5-lb. pail 1.29	Fig Newtons N.B.C. pkg. 19c
Clapp Baby Food Item discontinued 5c	Black Eyed Peas No. 2 tin 21c
Cocoanut Sweetened 3-oz. jar 23c	Tomatoes No. 1 tall tin 15c
Fruit Cocktail Dainty Mix No. 2 1/2 tin 39c	Pineapple Juice No. 2 tin 19c

Tapioca Pudding 8c

Tapioca pkg. 15c

Walnuts No. 1 soft shell 1 lb. 39c

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