



CONSTANT CAREFUL use of your precious sterling gives it that prized patina finish of antique sterling. Enjoy it day by day even with your simplest meals.

### Live With Your Silver Every Day For Charm

Let your precious sterling silver grace your daily table, contributing a much needed note of serenity and charm in a tense and weary world. This is more practical than you may think for if you would have your silver possess that brilliant look, that rich lustrous patina which is the hallmark of the beautiful age-old silver in museums, then give it daily use.

Silver experts assure us that the reasonable careful handling and periodic cleaning that silver receives in everyday use produces the prized finish known as "pa-

lina". If, on the other hand, you store away your silver for best occasions, you'll find that the discoloration and tarnish acquired in disuse is much harder to remove than any effects of day-to-day exposure. Be imaginative about its use. For example, just because you have a beautiful silver bon bon dish and no "bon bons", don't just let that be an excuse for hiding it away. A single big blossom, a couple of gardenias or an arrangement of small budding roses as shown here in this silver basket with its graceful pierced handle—not only will emphasize the depth and richness of the pattern but is another ingenious way to use its silvery beauty. It's ideal for an afternoon tea table or a low coffee table. For an evening dinner table couple it with low matching candle sticks and tall dinner candles for an arrangement of charm and beauty.

contributions to him or to Bill Ganger also on the committee getting credit.

Coyner gave an inspiring talk on "the three basic philosophies of education. Members of the senior class of the high school presented the program. Lois Roper gave a reading, "The Young Man Waited". Jack Ayres played three piano numbers. "After Hours," "In a Spanish Courtroom," and "Satan Takes a Holiday." Carol Moore gave a reading on Luke Tahoe written by Jack Ayres.

W. H. Weltkamp spoke on the good reputation the high school has in other communities and expressed his appreciation and interest.

Remove cooking stains from an aluminum pot with a fine abrasive scouring powder. When scouring fails, boil an acid solution—vinegar and water—in the pot.

### MILLS

The January meeting of the Mills PTA was held January 9th in the school auditorium with a large attendance.

Entertainment was provided by a string ensemble followed by a community sing.

Blood donors of the Mills PTA this month were advised of the "Blood Donor Honor Roll" on the school bulletin board with names of all donors to be added.

Joe La Clair talked on "Foundations for Good Citizenship." School count prizes were won by Della Record's and James Palmer's rooms.

Refreshments were served by Fourth grade mothers. A Founder's Day meeting and silver tea is planned for February 13.

### TULELAKE

A varied and interesting program entertained the Tulelake high school PTA the evening of January 9. Potluck was served early in the evening.

Mrs. A. E. Ryckman, substituting for Mrs. Leonard Mechie, opened the meeting with excerpts from a release from the National PTA president, Mrs. Anna H. Hayes. High School Principal E. L. Coyner announced the end of the first semester January 18. New subjects to be offered will be general business training, driver's education for seniors, a compulsory subject in California, and first aid.

New score boards presented through the courtesy of Roper Brothers of the Honker are being installed and new gas heaters are being placed in the gymnasium.

Books of the school were audited January 1 and every department was found in excellent shape. The athletic department for the first time in years has \$10 in the black.

Mrs. Russell Haynes, membership chairman reported 98 paid-up members.

Plans were announced for the annual card party, March 1, the only means of raising funds planned for the year.

Doug Thomas announced that Tulelake's quota for the March of Dimes is \$500 and anyone planning to donate is urged to give

### Golden Bread Pudding Good

**GOLDEN BREAD**  
A quick and easy dessert that's budget-wise and of good mealtime-size. The lemon gives a new, "peppy" taste-appet to an old favorite!  
3 slices day-old bread with crusts  
2 cups milk  
2 eggs, separated  
1/2 cup sugar  
1/2 teaspoon each salt, mace  
1 teaspoon finely grated lemon rind

In large bowl break slices into quarters. Pour on milk; let stand about 10 minutes or until bread is soft. Add, all at once, egg yolks, sugar, salt, mace and rind. Beat with rotary or electric beater until ingredients are well mixed and bread completely broken up. Divide evenly among 8 (5 oz.) custard cups, lightly buttered. Place in pan; add hot water to level of custard. Bake in a slow oven (324 degrees F.) about 1 hour, or until toothpick thrust in center comes out clean. Remove from oven and pan of hot water. "Wheat" top with meringue (stiffly beat the 2 egg whites; add 1/4 cup sugar, a tablespoon at a time, beating until well blended and mixture holds a peak). Bake in a moderate oven (350 degrees F.) about 15 minutes or until meringues are a light golden brown. Serves 8.

### Gator Cookery Told By Gourmet

How will you have your alligator Boiled, baked, sautéed? Brigadier General Clare H. Armstrong, Camp Stewart, "Gawgla" queried Gourmet in the January issue on how to cook a four-foot alligator.

Here's the answer: the tail is the best eating. Alligator brains prepared in black butter, highly seasoned, like calf's brains or beurre noir are another esoteric delicacy, so use the extremities and let the rest go into bags and shoes where they "lairs" best.



Light and lively too!



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### Tele-fun

by Warren Goodrich



"I'm sorry I was so long answering. I was trying to locate the source of a horrible smell I noticed around here!"... You won't miss receiving important calls if you always answer promptly... Pacific Telephone.



### All-Star Muffins

4 kinds from 1 easy recipe

2 tbsp. shortening 1/4 cup milk  
1/4 cup sugar or molasses 1 cup sifted flour

1 egg 2 1/2 tsp. baking powder  
1 cup Kellogg's All-Bran 1/2 teaspoon salt

Blend well shortening, sugar; add egg, beat well. Stir in ALL-BRAN, milk; soak until most moisture is taken up. Sift flour with baking powder, salt; add to first mixture, stir only until combined. Fill greased muffin pans 3/4 full. Bake in preheated mod. hot oven (400° F.) 30 min. Yield: 9 medium or 12 small muffins.

Spicy Bran Muffins: Mix 1 tsp. butter, 1/2 cup sugar, 1 tsp. cinnamon, sprinkle over unbaked muffin batter.

Fruity Muffins: Add to flour mixture 1 tsp. grated orange rind, 1/2 cup diced dried apricots.

Honey-Nut Muffins: Put 1 tsp. honey, chopped nuts, means in each greased muffin cup; add batter.



The "makings" of your tasteful casseroles, stews or soups... or let family-favorite FRIL-LETS "solo" plain, buttered or in a zesty sauce.



Economical, delicious, healthful, nourishing... so easy to prepare. ASK YOUR GROCER for these Porter products, too: Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q-Noodles.

# PORK is the PICK for LOW COST GOOD EATING

### Self-Service Produce

Low Prices on Soap  
Giant - White King 55c  
TIDE Large Package 29c

THREE SISTERS  
WHOLE KERNEL CORN Size 20-23  
MECO GARDEN PEAS Size 20-23  
GARDEN GREEN BEANS Size 2  
MECO CREAM STYLE CORN Size 20-23  
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Your Choice 2 for 29c

Self-Service Meats  
Snowdrift Shortening - 3 lb. 85c  
SUGAR Fine Granulated 10 lbs. 89c

Fresh, Crisp, Arizona  
LETTUCE head 15c  
ORANGES Large Navels, 9-lb. bag 63c  
TOMATOES Extra fancy, Blue Bird Tube, 12-oz. or over 23c  
CELERY Fancy, Crisp Chula Vista lb. 9c  
CALAVOS Small to large. Average Price 13c to 25c ea. lb. 39c

PORK CHOPS Center Cut, Lean Loin lb. 59c  
PORK ROASTS Shoulder cuts lb. 39c  
SLICED BACON Del Monte or Morell's lb. 45c  
SALT PORK By the piece Swift's Oregon "Tender-Grown," cut up, ready for the pan lb. 59c  
WIENERS Skinless, no waste lb. 49c

We have a few, small, very nice HEN TURKEYS Ready for the oven—drawn, no waste. Costs no more than a good beef roast!

### Fruit Juices

APPLE JUICE Tea garden, 46-oz. 25c  
GRAPE JUICE Tea Garden, 46-oz. 49c  
TOMATO JUICE Hunt's 46 oz. 29c  
TANGERINE JUICE Sun-Pep 46-oz. 25c  
BLENDED JUICE Libby's, 46-oz. 28c  
ORANGE JUICE Frozen, Honor 21c

California Valencia Orange Juice Standby 45-oz. 33c

### Dairy Foods

COTTAGE CHEESE Borden's Pint 19c  
POWDERED MILK Starlac 1 lb. 35c  
MARGARINE Parkay, lb. 29c  
MILK All Pure - Tall tins 14c  
CHEESE Tillamook - 1-lb. 73c  
CHEESE Swift's American - 2-lb. loaf 98c

EGGS Grade AA Large or Extras Large Doz. 59c

Happy-Vale SALMON 1-lb. tin 49c  
Fancy - White Breast-o-Chicken TUNA 7-oz. 39c

### ALL POPULAR BRANDS CIGARETTES

Carton \$1.59

### BITS-O-SEA TUNA

LIGHT MEAT 23c 1/2 SIZE TIN

Quick Quaker OATS Large pkg. 39c  
Porter's FRIL-LETS 1-lb. pkg. 29c

NESTLE'S MORSELS, pkg. 21c  
WALDORF TISSUE, 3 Rolls 25c

NALLEY'S LUMBER JACK SYRUP 5-lb. Tin 69c

LYNDEN RAVIOLA 1-lb. jar 19c  
SNACK MORRELLS Chopped pork, 13-oz. 39c

# EMILS

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No. 2 1338 OREGON AVE.  
No. 3 50. 6TH AND HOPE STS.

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MARCH OF DIMES FIGHT INFANTILE PARALYSIS JANUARY 2-31