

Catch Spirit of Spring With New Perfume

"Spring is bustin' out all over"—in another month or two in meaning catch the feeling of the beautiful weather ahead with a new perfume. Why not buy yourself a different scent right now—one which brings to mind the soft, fresh breezes of April.

If you are not one of the lucky women who can go south or north or west or east for a few weeks, give yourself a fresh sense of change by surrounding yourself in a fragrance which means a lighter heart. We aren't suggesting for one moment that a change of perfume is going to take the place of a skiing trip or two weeks of sunbathing. But you can help overcome the feeling of being in a rut through the use of perfume. It need not be expensive. Treat yourself to a purse size bottle of one of the perfumes you always have wanted.

DISCUSS
You may wonder just which scent is the right one for you. Then go to the nearest perfume counter and frankly discuss what you want with the salesgirl. Tell her whether you would like a light

floral scent, or a spicy one . . . or a fresh-ferny bouquet or one of the many other types of perfumes now on the market. Give her an idea of the "mood" you'd like to create for yourself: softly feminine or crisply efficient or subtly coquettish. This will act as a guide for her to select some perfumes for you to test.

Now a word about testing: Try out just three different scents at any one time because your olfactory nerve probably will be confused if you smell more than this number. The correct procedure is to put a few drops on the inside wrist of one arm. Then, after it has dried, sniff—not just once, but two or three or four times. Think about the fragrance. If the first does not quite "do things for you," repeat the process with a different perfume on the other inside wrist. A third scent should be tested on another part of the arm so that the odors will not be confused. Do take time to "try on your perfumes. Surely you wouldn't expect to buy the just-right hat in less than half an hour.

STUDY
Which perfume is the one for you? The answer to that \$84 question is: the one you like, the one which gives you a sense of being utterly charming and lovely. Develop your own taste in fragrance by testing and living with a perfume which appeals to you. Listen for the comments of those you meet. Isn't this the way you developed your taste in hats? Learn about perfumes so that you will have courage to believe in your own opinion, in its fragrance as well as in all other matters which concern your life.

Cherry Red Apple Pie Hard to Beat

A rosy-red pie that has a cherry look and a homespun flavor that's hard to beat! The sauce adds extra taste-appeal.

Pastry for 1-double-crust 9-inch pie (about 3 lbs.) thinly sliced cooking apples
3/4 cup Sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground mace
1/2 teaspoon red food coloring
2 tablespoons butter or margarine

Wash, peel, core apples; thinly slice into bowl of salt water (1 tablespoon salt to 4 cups cold water). Measure out other ingredients. Put drained apples into a bowl, sprinkle on dry ingredients and food coloring. Mix thoroughly, using rubber scraper. Lift rosy-red apple slices into unbaked pie shell, saving the "red juice." Dot with butter. Put on vented top crust; seal edges; flute. Bake in very hot oven. (450 degrees F.) 15 minutes; turn heat to moderate (350 degrees F.) for 45 minutes or until apples are tender to fork touch. Serve warm pie wedges with Cinnamon Sauce (recipe below). Serves 6.

Cinnamon Sauce: Combine in saucepan, 1-3 cup rose apple "juice," 1/2 cup Sugar, 1 tablespoon flour, 1/2 teaspoon salt. Stir in 2-3 cup of boiling water. Place on medium high heat and cook 5 minutes. Remove from heat, stir in 3 tablespoons butter or margarine. Keep warm over hot water. Makes about 1 1/2 cups.

Note: For flavor change, divide prepared rosy-red apples in half. Place a layer of sliced bananas, 1-3 cups (2 medium, or 1/2 lb.) between two layers of apples.

Oak wilt attacks shade and ornamental oaks as well as those in forest stands.

Appliances Feature New Labor Savers

The 1952 Cyclo-matic Frigidaire food freezer and refrigerator combination features convenient "Roll-to-you" shelves and a new kind of cold called Levelcold, according to Vern Owens, of Cascade Home Furnishings, who returned recently from a Frigidaire sales meeting in Portland.

Every shelf glides out full-length on nylon rollers, bringing more food within easy reach than any other refrigerator ever built, he declared. In addition, there are three shelves on the door for handy storage of small items.

Levelcold is a safer cold for preservation of all kinds of foods because temperatures within the refrigerator do not "see-saw" with or during automatic defrosting.

Through development of a revolutionary Cyclo-matic system, Frigidaire engineers have made possible constant, safe cold automatically under all conditions, whether on the coldest night of winter or the hottest summer afternoon.

The Cyclo-matic system is found in the three Imperial models of the 1952 Frigidaire refrigerator line. In addition to the Imperial Cyclo-matic Frigidaire, there are ten handsomely-styled DeLuxe, Master Standard and Special refrigerator models from four to 17 cubic feet.



HOTELS
OSBURN * HOLLAND
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Thoroughly Modern
Mr. and Mrs. J. E. Earley
Proprietors

HURRY!!

LEON'S HALF-YEARLY CLEAN UP

MUST END SATURDAY

Here's refreshment, real refreshment



Thirst keeps score, too. It tells you when it's refreshment time . . . your taste tells you what to choose.

BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY
COCA-COLA BOTTLING COMPANY OF KLAMATH FALLS

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It's the truth—you save more money when you buy ALL your food needs at EMIL'S! And here's the proof! Every item is low-priced every day . . . and that means you save money all along your food orders. It means more savings for you every day . . . and that's the way to cut down food bills to budget size. But prove it to your own satisfaction. Fill your needs for the holiday weekend with our fine quality foods and see for yourself how much you save.

- MAYONNAISE DURKEE'S Qt. jar 65c
- MARGARINE DURKEE'S 2 lbs. 53c
- FLOUR OCCIDENT, IN APRON BAG 25-lb. bag \$2.19
- MECO PEAS No. 303 Tin 2 for 25c
- APPLE SAUCE ROYAL CLUB No. 303 tin — 2 for 29c
- TOMATO JUICE DEL ROGUE 46-oz. tin 22c
- ORANGE JUICE STANDBY VALENCIA 16-oz. tin 33c
- EGGS Grade A Large Local Ranch In Ctn., doz. 49c
- SPAGHETTI Franco American 15-oz. tin 15c

Self-Service Meats

- STRICTLY FRESH Ground Beef No cereal, all meat, lb. 49c
- Fresh CRABS Oregon Coast
- Fresh SMELT Columbia River
- Fresh Salmon Chinook
- Filet of Sole Filet of Sea Bass
- DEL MONTE or MORRELL'S Sliced Bacon Standard quality, lb. 39c
- FRESH PACIFIC COAST OYSTERS Frying size, Pint 55c
- MORRELL'S PRIDE PICNIC SHOULDER HAMS Short shank, light weight. Whole or half lb. 39c
- LEAN Pork Chops Cut from U.S. insp. loins, lb. 53c
- LEAN Pork Roasts Shoulder cuts lb. 39c
- Fresh RAINBOW TROUT Ready to fry—Why go fishing?
- All beef items sold at Emil's are inspected and Federally graded "Good" or better. Priced right — trimmed right — cut right!
- Have You Tried Any of Emil's Home Made Corned Beef It's a little better than the rest.

Self-Service Produce

- AVOCADOS Large size, Snoboy 2 for 25c
- CELERY HEARTS Fresh, crisp pkg. 25c
- CARROTS Golden, sweet 2 bun. 15c
- U.S. No. 1 Klamath Netted Gems POTATOES 10 lb. "Home Toter" bag 59c
- ORANGES Sweet Sunkist-Medium size. lb. 12c

- Standby CATSUP 14-oz. Bot. 15c
- TREAT YOURSELF TO THE FINEST HILLS BROS. COFFEE lb. 83c
- GRAPEFRUIT Garden Brand No. 2 tin, 2 for 35c
- BISQUICK Lge. Pkg. 39c
- BROWN SUGAR 1-lb. Pkg. 10c

We Have Recipe for NEW, EASIER GOLDEN FLAKE PASTRY Made with Snowdrift 85c

Nubora Soap Giant Pkg. 49c

SAVE 10c with COUPON On Page 11 With Coupon 19c lb.

Free Parking While Shopping at EMIL'S

EMILS

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