



FIVE PRETTY CAPTAINS of the "Women's Basketball League" in the city guests of the Business and Professional Women at dinner, Monday night surround Mrs. Edna Albrecht, club president seated. Standing left to right, are the captains and the stores they represent—Marilyn Fanning, Dick B. Miller; Shirlee Ralston, Peyton's; Darlene Gordon, Griggs Markets; Pat Derby, Petroff's; Pearl Nason, Oregon Woolen Store.

Business Women Hold Festive Dinner Meeting

Business and Professional Women, meeting for dinner in the Willard Hotel Monday night, February 18 for a program on International Relations, were entertained with a number of interesting talks on "Leading Women in World Affairs," and entertainers from the Normadean dance studio.

Five young women, captains of the Women's City Basketball League, guests of the evening, were introduced by Mrs. Edna Albrecht. They were Pearl Nason, Pat Derby, Darlene Gordon, Shirlee Ralston and Marilyn Fanning.

Mrs. Albrecht called the meeting to order with "America" by the membership and guests, followed by the salute to the flag and invocation presentation of guests and the introduction of Twyla Ferguson, by Cecelia Duracha.

TALK Mrs. Ferguson who made a recent trip to Europe spoke on the United Nations. Other speakers were Emma Worth whose topic was Caroline Hazlett, accomplished English woman engineer; Sally Randall who spoke on the Countess Bernadotte, Sweden; Rose O'Leary whose topic was the famous woman physician, Dr. Dea Marzani Phillips.

Pupils of Eona Howell of the Normadean Dance Studio gave a clever dance program. Numbers included a gypsy ballet danced by Alice Hatchett, Lynette Lyon, Jerry Wickersham and Jane Craig.

A Spanish tap dance was presented by Freddie Wickersham; a song and dance act by Lexie Kay Putnam, Carolee Hammer, Jean Rae Bispham, and Kay Dorren Hobson.

DANCES "Three Little Indians" was given by Cathy McMillan, Norma Lee Baugh, Freddie Hallock. "Meet Me in St. Louis" was danced by Jerry Wickersham and Jane Ann Craig. Presented in "From Way Out

U.S. Document Brings \$18,000

NEW YORK (AP)—The first engraved copy of the Emancipation Proclamation—later rewritten because two words were wrong—brought \$18,000 at an auction of Abraham Lincoln relics Wednesday.

The document, signed by Lincoln, went to Charles Scribner's Sons of New York on the last day of a two-day sale at Parke-Bernet Galleries of the vast Lincoln collection assembled by the late Oliver R. Barrett of Chicago.

The 842 items in Barrett's collection brought a total of \$273,610.

UNDER-18 RESTRICTION CALGARY, Alta. (AP)—Recommendations that no girl under 18 be allowed to accept jobs as counter girls, waitresses or hotel chambermaids without written permission of her parents was passed by the Alberta Council on Child and Family Welfare here.

Mr. Harold Riley, president of the council, said temptations for teen-agers today were greater than ever before.

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LUCKY RIG NORTHBRIDGE, Calif. (AP)—Engineers, drilling the Mulholland No. 1 oil well here, have more than scientific knowledge on their side—the rig they are using has never produced a dry well. H. E. Sweetser, superintendent, said the lucky rig has brought in four producers in nearby fields. He expects to drill to at least 10,000 feet for commercial production.

Tele-fun by Warren Goodrich



"Call cousin flying squirrel, but give him plenty of time to answer. He's been grounded!"... You'll complete more calls if you give the other person plenty of time to answer—at least a minute... Pacific Telephone.

HURRY!!

LEON'S HALF-YEARLY CLEAN UP MUST END SATURDAY

Two Indicted For Murder

OREGON CITY (AP)—Elmer Darby Williams, 25 and Bonnie Lee Kuhlmann, 26, were indicted by the grand jury Wednesday on first-degree murder charges.

The indictments stem from the fatal shooting that James Tarzel, 68, suffered in the course of robbery in a suburban area southeast of Portland last month.

BARBARIAN'S TOMB COSKENZA, Italy (AP)—The tomb of Alaric, Visigoth emperor who sacked Rome about 1500 years ago, may have been found in the bed of a Calabrian river in Southern Italy.

Plants Short, Supply Near

SPOKANE (AP)—More than a dozen Spokane area aluminum fabricators, whose plants are almost within sight of a huge aluminum mill, are "on the verge of bankruptcy" because they can't get enough of the metal, the Chronicle said.

Oregon Potato Men Decide To Keep Quality Standards

BY JOHN L. DENNY
Market Reporter, Oregonian

Oregon potato growers will maintain minimum quality standards despite decision of Washington and Idaho growers to market "just about everything but the potato vines."

The Oregon-California potato growers' association has decided to keep its quality standards.

Look for these varieties:
BAKER NETTED GEMS
DESCHUTES NETTED GEMS
KLAMATH NETTED GEMS

Your BEST food buy ... OREGON POTATOES

Oregon Potato Growers know that the best way to give you the most for your food dollar is to keep on selling only quality potatoes. Good potatoes give you more food value at a lower cost per pound... standard potatoes are an expensive bargain! Compared to other fresh vegetables, potatoes offer you nourishing food at an economical price. Make sure you get your money's worth... buy Oregon potatoes and get quality potatoes!

Oregon Potato Commission
REDMOND, OREGON

For more food value per pound, serve Oregon potatoes baked, fried, french-fried, hash-browned, in soups and salads.

FOOD Savings

GRADE AA LARGE RANCH EGGS 59¢ doz.

FREE KITES With Purchase of 2 dozen Eggs

Sensational Bargain 32-piece set of smart hand-pointed dinnerware Service for 6 (\$14.95 value) ONLY \$6.95 And 5 Marlo Foods Labels See sample plate and get full information at our store!

OLEO Durkee's 29c
POTATO CHIPS Blue Bell Large pkg. 39c
MAYONNAISE Best Foods Quart 75c
APPLE JUICE Quart 25c
ASPERIN Bayer's 75c size 57c

NATIONAL Pancake Day February 26 For SUPER Pancakes use New Improved Albers Flapjack Mix 36c

Standby CATSUP 19c
Peanut Butter Skippy 39c

Fancy Red Roasting Hens 39c
FRESH FRYERS Ready for the pan lb. 69c
PORK ROASTS lb. 45c

Morrell's Pride Short Shanks Hams 59c lb.
Half or Whole Smoked Pork Chops lb. 69c

FRESH SMELTS, lb. 33c
OYSTERS 15-18 size, pint 69c

GRIGG'S SUPERIOR FOODS

ALLSWEET MARGARINE 19c lb.

With Coupon On Page 11

COACHILLA GRAPEFRUIT NOW AT THEIR BEST! 10c
Oranges Florida lb. 8c
Oranges California 5 lb. mesh bag 39c
Turnips Clip Top lb. 7c
Tomatoes Tube 23c
Date Nut Rolls Each 19c
Daffodils Dozen 39c
Prune Juice Del Monte Quart 29c
Jersey Gloves Large and Medium Pair 39c
Blended Juice Royal Club 46-oz. tin 25c
Cherries Diamond A Red, Sour, Pitted No. 2 tins 25c
Jelly Kerrs 12-oz. jar 19c
Oysters Cave, 5 oz. tin 39c

7 Western Governors congratulate Sperry on its 100th Anniversary

Crowning achievement of Sperry's first 100 years—

ANNIVERSARY FIESTA CAKE

EXTRA MOIST! stays fresh for days!
HIGHER VOLUME! FINER TEXTURE! than old-method sponge cake

A Spun-Gold Sponge Cake of Marvelous Tenderness and Flavor
Sperry's Anniversary Fiesta Cake is a spun-gold sponge cake made with a revolutionary new method! So easy to make even a beginner can be sure of success! It's never tough... never dry. Anniversary Fiesta Cake has a texture that's sheer heaven... and it stays moist and fresh for days! It took the Sperry Kitchen's 100 years of baking "know-how" to perfect this cake. Now you can make it in less time than it takes to make old-method sponge cake.

SPERRY DRIFTED SNOW—A Friend of the Family for 100 Years
You can be assured of perfect bakings when you use Sperry Drifted Snow "Home-Perfect" Enriched Flour! It has a 100-year baking success story behind it. Since the first sack of Sperry Flour was milled in 1852, five generations of Western families have depended on its fine quality, its uniform baking performance!

Be Sperry Sure of baking success! Martha Meade's easy recipe for Anniversary Fiesta Cake has been tested and approved by Sperry's staff of "Home-Perfecters". These Western homemakers... women like yourself, with ovens and kitchens like yours... prove again and again Sperry Drifted Snow Flour cannot cause a baking failure due to variations in quality.

Be Sperry Sure-it's "Home-Perfect" Flour

Preheat oven to 350° (moderate). Have eggs at room temperature. Sift flour before measuring. Use level measurements.

COFFEE CRISP TOPPING
Measure in saucepan (at least 5 in. deep)—
1 1/2 cups sugar
1/2 cup coffee beverage
1/2 cup white corn syrup
Stir to combine ingredients. Bring to boil and cook to hard crack stage, 310° (or when a small amount is dripped into cold water it will break with a brittle snap). Remove from heat and immediately add—
3 teaspoons soda, free from all lumps (Dissolve soda through fine sieve, measure lightly.)
Stir vigorously just until mixture thickens and pulls away from sides of pan. (Mixture foams rapidly when soda is added. Do not destroy foam by excessive beating.) Immediately pour foamy mass into ungreased shallow metal pan (about 9x9x1 1/2 in.) Do not spread or stir. Let stand without moving until cool. When ready to garnish cake, knock out of pan and crush between sheets of waxed paper with rolling pin to form coarse crumbs.

TO PREPARE FIESTA CAKE. Split cake into 4 equal layers. Have ready crushed Coffee Crisp Topping. Place in a chilled bowl—
2 cups whipping cream (1 pint)
2 tablespoons sugar
2 teaspoons vanilla
Whip until cream holds its shape. Spread about half of whipped cream between layers and remainder over top and sides. Cover cake very generously and thoroughly with crushed Coffee Crisp Topping. (Whipped cream should be entirely covered.) With straight knife indicate cutting lines on top and down sides of cake. Keep in refrigerator until served.

1. Measure and sift together into bowl—
1 1/2 cups sifted Sperry Drifted Snow Flour
1/2 cup sugar
Make a well in center and add—
1/2 cup egg yolks (6)
1/2 cup cold water
1 tablespoon lemon juice
1 teaspoon vanilla
Beat until mixture forms a smooth, moderately thick batter.

2. Measure into very large mixing bowl—
1 cup egg whites (7 or 8)
1 teaspoon cream of tartar
1 teaspoon salt
Whip (use rotary beater, or electric mixer) until very fine foam forms throughout. Add gradually, 2 tablespoons at a time—
1/2 cup sugar
Continue beating until meringue is firm and holds up in straight peaks when beater is gently lifted out.

3. Pour batter slowly over meringue while gently folding in with spoon or rubber scraper. Fold in just until blended. Do not stir. Gently push batter into ungreased tube pan, 10x4 in. Lift last portion lightly from bowl to pan. Carefully cut through batter, going around tube 5-6 times with silver knife to break large air bubbles. Be sure batter is level in pan.

4. Bake 50-55 min. or until top springs back when lightly touched. Immediately turn pan over, placing tube part over neck of funnel or bottle. Let cake hang until cold. Loosen cake from sides and tube with spatula. Turn pan over and edge sharply to loosen. 16-20 servings.