



SQUARE DANCE FANS WILL LOVE this one . . . The decor is a promanade of miniature square dancers made with pipe cleaners and paper. Design of the dinnerware is also on the "square". A little ingenuity, pretty places, some one to dinner add up to fun and relaxation.

### Chiloquin

By DARLENE WOLFF

On Friday at Altamont some 32 local eighth and ninth graders won the county junior high school speech festival and Mrs. Frank Leu, speech instructor, carried home the trophy for the year. It is the first time since the late 30's that Chiloquin has been on top in speech and the local people should certainly congratulate the youngsters always receive so much help in the form of a rooting section but not even one carload of local backers watched this impressive group win a victory.

The choral reading done by the entire group with Mrs. Bell directing, was wonderful! Janice Kendall, ninth grader from Fort Klamath came within a stone's throw of taking first in the humerous class as did Susan Ravizza in poetry interpretation. Other three-point winners were Naomi Johnson in special speaking (she officially closed the festival) and a group of four who spoke over the radio. Scott Hartley, Roy Hill, both of whom did excellent solo work in the choral reading, Dwight Souers and Lou Jean Moore, Anita McNamer and Linda Pope both received good ratings in their divisions, serious and in story telling.

On Thursday of this week the senior high students try their luck at the festival to be held in Henley. Mrs. Earl Hall and son, Lyle, and Mrs. Forest Freid and daughters, Candace and Melissa, spent most of the week in Tualatin and Portland. They left on Tuesday. Mrs. Freid visited with her parents.

### KLAMATH AGENCY

By DARLENE WOLFF

Mr. and Mrs. Thomas Sanders returned a week ago Saturday from a two weeks vacation which took them to the desert country around Mesa, Ariz. They returned by way of San Francisco, and announced that the change of scenery and weather were both appreciated.

Mrs. Dwight Souers was hostess on Monday night to the Altar Society of Mt. Carmel Catholic church in Chiloquin. Final plans for the coming Amateur Talent Show to be given on Mar. 14 were made. Mrs. Victor Sisson president, presided at the business meeting.

Dwight Souers Jr. participated in the Junior high school speech festival on Friday as did Curline Shorey. The event, which was held at Altamont gave Chiloquin school the trophy for the coming year. On Thursday of this week Betty Porter and Donna Hobbs will take part in the senior high speech festival to be held in Henley.

New forester to join the local staff is Bob Mezer, transferred here from Lapwai, Ida. He and his family are living in the government house in Chiloquin.

Mr. and Mrs. Orville Knight and son Orville Jr. left this past week for a vacation to be spent in Phoenix, Ariz. The two daughters of the family are staying here with the nurse, Mrs. Elizabeth Morgan.

Place salted crackers in a baking pan. Spread crackers with honey and chopped nuts. Place in oven until slightly browned.

coming Amateur Talent Show to be given on Mar. 14 were made. Mrs. Victor Sisson president, presided at the business meeting.

Dwight Souers Jr. participated in the Junior high school speech festival on Friday as did Curline Shorey. The event, which was held at Altamont gave Chiloquin school the trophy for the coming year. On Thursday of this week Betty Porter and Donna Hobbs will take part in the senior high speech festival to be held in Henley.

New forester to join the local staff is Bob Mezer, transferred here from Lapwai, Ida. He and his family are living in the government house in Chiloquin.

Mr. and Mrs. Orville Knight and son Orville Jr. left this past week for a vacation to be spent in Phoenix, Ariz. The two daughters of the family are staying here with the nurse, Mrs. Elizabeth Morgan.

Place salted crackers in a baking pan. Spread crackers with honey and chopped nuts. Place in oven until slightly browned.

Place salted crackers in a baking pan. Spread crackers with honey and chopped nuts. Place in oven until slightly browned.

Place salted crackers in a baking pan. Spread crackers with honey and chopped nuts. Place in oven until slightly browned.

### Honor McGillicuddy With Tempting Irish Recipes

March is the month to turn deliciously "green" and bring out all your "cleverest" Irish Recipes! Whether they're old or new recipes doesn't matter! Cook and bake your favorites, add a dash of St. Patrick's Day coloring and flavoring. Even "Irish Potatoes," which are plain boiled potatoes the world around, take on a little of spring when dipped in melted butter and rolled in Whole Parsley.

For a St. Patrick's Day dessert that has all the deliciousness and charm you'd expect of the Emerald Isle, make a Pineapple Mint Freeze. It's party-fare when frozen in chocolate-crum crust! It's company dessert when frozen in fluted paper muffin cups, or in sherbet or parfait glasses. And it's a wonderful surprise topping for a big, cool cake when frozen in a big, cool cake.

**PINEAPPLE MINT FREEZE**  
32 (1/2 lb.) marshmallows  
1 No. 2 can crushed pineapple  
1 teaspoon Vanilla  
1 teaspoon Spearmint Extract  
1 cup cream, whipped with few drops green color

Drain juice from pineapple well. Add enough water to make 1 cup of liquid. Combine marshmallows and juice, heat over hot water until marshmallows are melted. Chill thoroughly. Fold in flavorings, crushed pineapple and whipped cream. Tint a pale green and freeze until firm. Top with Chocolate shavings before serving.

No St. Patrick's Day luncheon or party would be complete without Irish Cookies. So simple and inexpensive to bake, so easy to decorate "cleverly" in sparkling green! This Irish Cookie dough is one you can mix ahead of time and chill in your refrigerator until you're ready to bake it.

**IRISH COOKIES**  
4 cups sifted flour  
1 teaspoon soda  
1 teaspoon salt  
1 1/2 teaspoons cinnamon  
1 teaspoon cloves  
1 cup shortening  
2 cup white sugar  
1 cup brown sugar  
1/2 teaspoon butter flavor  
2 eggs  
2 teaspoons Vanilla or 1 1/2 teaspoons maple flavoring

Sift together flour, soda, salt and spices. Cream shortening, sugar and imitation butter flavor, then add beaten eggs, vanilla or maple flavoring. Beat well, add dry ingredients, mixing until well blended. Form into rolls 1 1/2 inches in diameter. Wrap in wax paper and chill in refrigerator. Slice thin and place on greased cookie sheet, then sprinkle with green sprinx and brown sprinx. Bake in hot (400 F.) oven 7 to 10 minutes.

Of course, you'll want to decorate the cookies you bake for St. Patrick's Day entertaining. Use a shamrock-shaped cookie cutter. Before baking sprinkle the top of the cookies with Green Sprinx—could

not be simpler because Sprinx is placed in a sprinkle-top jar! If you prefer a creamy-type frosting to be applied after baking, make a powdered sugar-butter icing and flavor it with Pistachio flavor or lime extract. Add a few drops green color for an even more attractive effect.

On Shamrock cookies, dip the edges of the cookie in icing—of with a pastry tube outline the edges with icing. Then sprinkle green sprinx along the border. For an all-over frosting, ice the entire cookie and then sprinkle with green sprinx.

When spring comes along, menu-planning includes more and more salads. There's no end to the delicious salads you can make. A minted Pear Salad is pretty enough for any bridge party or luncheon plate, simple enough for any family meal. Cool, refreshing, delicious.

**MINTED PEAR SALAD**  
8 canned pear halves  
1 1/2 cups pear juice  
1/4 teaspoon green color  
1/2 teaspoon spearmint extract  
Paprika

Add spearmint flavoring and green color to pear juice and bring it to a boil. Pour over pears and allow pears to stand in juice until desired color is obtained. Drain pears well, chill before serving. Arrange pear halves out side up on a bed of lettuce leaf. Top pear halves with Canape Cheese.

**CANAPE CHEESE**  
1 pound cottage cheese  
1 teaspoon minced chives  
2 tablespoons cream  
1/4 teaspoon poppy seed  
1/4 teaspoon caraway seed  
1/4 teaspoon paprika  
1/4 teaspoon celery salt  
1/2 ground marjoram  
Ground thyme  
Ground bay  
Ground sage  
Garlic salt  
Pepper

Salt to taste. Mix all ingredients and let stand in covered bowl an hour before using. Top with salad dressing and dust with paprika.

**HONEY SUNDAE**  
Pour honey over ice cream. Sprinkle nuts on top or garnish with a cherry.

Split hot baking powder biscuits. Slip one teaspoon honey butter between halves. Put together and serve.

Make honey butter by beating equal parts of honey and butter together. Add dash of cinnamon or nutmeg if desired.

Combine equal parts of honey and lemon juice and beat well. Serve on fruits for salad.

**BROILED HONEY GRAPEFRUIT**  
Pour 2 tablespoons honey on half grapefruit and place on cold broiler rack set about 4 inches below burner. Broil at 375 F. 15 minutes or until slightly browned.

### Home Extension News

**MEETING**  
MERRILL — Helen Arnet and Helen Pined, senior regent and recorder of Crescent City chapter were visitors at the last regular meeting of Merrill Women of the Moose on March 4. The Crescent City chapter was recently installed by the local organization.

Corra Young, Tulelake, was initiated and elected to membership were Adel Bunch, Mary Jane Wear and Mabel Ratliff. The past senior regent held their chapter night program, they are Rose Spolek, Rose VanMeter, Olga Bradshaw, Louisa Icebuck, Veronica McNeil, and Margaret Fields. The jackpot was won by Della Hodges.

The next regular meeting will be March 18, and the next Friendship committee meeting is scheduled for March 11.

### FAIRHAVEN

The Fairhaven Home Extension Unit met March 6th with 18 members and one guest present.

A morning business meeting was followed by a noon potluck and afternoon demonstration on kitchen steps saving led by Dorothy Tollett.

The next meeting will be March 19 at the home of Mrs. Lee Holliday on Keno road, topic will be kitchen storage led by Miss Tollett.

### Irish Medley Chill Dessert

**IRISH MEDLEY**  
1 package Orange Jell-O  
2 cups hot water  
1/2 cup canned crushed pineapple, drained  
1 cup Girl Scout cookie crumbs  
1 cup cream, whipped  
1 package Lime Jell-O  
2 cups hot water  
1 drop oil of peppermint

Dissolve Orange Jello in 2 cups hot water. Chill. When slightly thickened, fold in pineapple. Turn into shallow pan. Fold cookie crumbs into cream. Pour over Orange Jello mixture. Dissolve Lime Jello in 2 cups hot water. Add oil of peppermint. Chill until cold and syrupy. Place in bowl of cracked ice and whip until fluffy and thick. Pour over cream mixture. Chill until firm. Unmold. Cut shamrock shapes or cut in squares. Serves 10 to 12.

ONLY \$229<sup>95</sup> !!

TO PAY FOR A NEW

## BENDIX

MIRACLE AGITATOR WASHER

ONLY \$35 DOWN \$12.13 Per Month

BANISH WASHDAY DRUDGERY!

At the flip of a dial your clothes are drawn down into hot cleansing currents, thoroughly re-moving soil. With float-away, flush-away draining your fresh washed clothes stay clean and water is automatically extracted safely from your clothes with Bendix Vacuum Drying. Your hands never touch water!

YES! NO!

WASHES automatically WRINGING • SPINNING  
RINSES automatically SET-TUBS • PLUMBING  
DRAINS automatically BOLTING DOWN  
VACUUM DRIES automatically  
SHUTS OFF automatically

Use it anywhere

Product of BENDIX HOME APPLIANCES  
DIVISION AVCO MANUFACTURING CORPORATION

# FYOCK'S

1001 Main Ph. 2-2518

## What you want is a Coke



To work refreshed

DRINK Coca-Cola

When you have to keep your wits about you, refreshment helps. You just can't beat a frosty bottle of Coca-Cola.

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

"Coke" is a registered trade-mark. © 1952, THE COCA-COLA COMPANY



## The ONE and ONLY DARK MUFFIN MIX

whole-wheat, whole-rye

they're DARK...they're DELICIOUS...they're DUCK SOUP to make!

Of course you've tasted muffins — but you've never NEVER tasted anything like new Roman Meal Muffins. They're different from the first tasty nibble to the last luscious bite! They look different (dark and tempting) — they smell different (fragrant and irresistible) — they taste different (rich & robust). Roman Meal is the ONLY muffin mix made from wonderful whole-grain wheat and rye, bran, flax and other yummys. Just add water & bake — so simple even helpless husbands can do it.

**FREE:** Get your first package of Roman Meal Muffin Mix free. Just ask your grocer for coupon at time of purchase. This offer applies on purchase of first package only. Offer expires April 15, 1952.



They're Dark, Delicious, and Duck Soup to make.

Now At Carter's Roman Meal Muffin Mix 2 pkg. 33c

Carter's FINE FOODS 1420. Esplanade

Be Tuna Smart! Be Tuna Sure!

GET WHITE STAR BRAND TUNA FILETS not just Tuna-at NO EXTRA COST

Enjoy TUNA ROLL-UPS

This delicious Lenten Dish was developed by Betty Crocker's Staff at General Mills

Preheat oven to 450°. Sift together 2 cups sifted GOLD MEDAL flour, 3 tsp. double-action baking powder, 1 tsp. salt. Pour into a measuring cup (but don't stir together) 1/2 cup WESSON Oil, 1/2 cup milk. Then pour all at once into the flour. Stir with fork until mixture cleans side of bowl and rounds up into a ball. Smooth by kneading dough about 10 times without additional flour. Place the dough between 2 sheets waxed paper (12 in. square).

Roll out until dough reaches edges of paper. Peel off top paper. Cut dough into 9 squares.

Make tuna filling: flake 1 can (1 cup) WHITE STAR Brand TUNA; mix together with 1/2 cup minced celery, 1 egg, unbeaten. Spread 2 tbsp. tuna filling over each square. Roll up each square as for jelly roll.

Place roll-ups, sealed side down, on ungreased cookie sheet. Bake 10 to 15 minutes in hot oven (450°). Serve with hot sauce made by bringing to a boil (over low heat, stirring constantly) one 10 1/2-oz. can condensed cream of mushroom, celery or chicken soup and 2 tbsp. chopped parsley. Garnish with parsley or paprika. Serves 6 to 9.

\*If you use GOLD MEDAL Self-Rising Flour (sold in the South), omit baking powder and salt.

WHITE STAR BRAND SOLID PACK TUNA FANCY TUNA

BLUE LABEL... Also Blue Seal Green Seal and White Star Brand Dietetic Tuna.

Gold MEDAL Flour

Wesson Oil