



SWEET-SOUR BARBECUED FISH

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Here's something new to tell the neighbors—barbecued fish! For years, folks have been barbecuing fish and poultry but it's seldom that fish has been dressed up in such a glamorous manner. Recently, a special sweet-sour sauce was developed in the test kitchens of one of the nation's leading food organizations. This sauce was designed to glamorize fish year-round—not only in your summertime patio but also in your oven during cool weather.

This sweet-sour sauce is just what the name implies—somewhat sweet—yet a slightly tart flavor that's just right with fish. As you probably know, fresh lemon juice is a natural combination with all seafoods and fish. In this sauce, the lemon juice combines with butter and seasonings to give the fish a superb tangy taste. It's a surprisingly new flavor combination and one the whole family will surely like.

Although it's unusual, you'll find it quite simple to prepare. Just add lemon juice to the other ingredients and pour over fish. Place it under the broiler until the fish

is tender and flaky. Baste frequently with this delectable sauce for appetizing golden brown fish fillets you'll be proud to serve. Serve in the baking dish used for broiling, or arrange on large platter with sauce poured over. Garnish with crisp green onions—and juicy lemon wedges. Those who prefer a more tart flavor can squeeze added lemon juice over the fish.

1 cup fresh lemon juice
1/2 teaspoon salt
1/2 cup salad oil
1/2 teaspoon black pepper
2 tablespoons grated onion
1 teaspoon dry mustard
3 tablespoons brown sugar.

Mix ingredients well, stirring until sugar is completely dissolved. Place 1 pound fish fillets or fish steaks in shallow pan or baking dish and pour sauce over. Heat broiler about 3 minutes, then, broil pan about 2 inches from heat, broil fish on both sides until brown and tender, basting frequently with sauce. Serve immediately.

Sweet-sour barbecue sauce may be mixed ahead of time and stored in the refrigerator in a tightly covered jar until needed. Just remember to stir well before pouring over fish.

Look And Feel Frilly-Flirty Come Spring

If there's one time during the year that a woman makes a point of looking her most feminine, and consequently her prettiest, it's Spring. She may consider herself the tailored type or not particularly clothes-minded, but come spring, she salutes the season with a gay Easter bonnet, a frilly blouse, even though she may be wearing last year's suit.

For those women who are frankly appreciative of the "BU" a feminine-looking outfit can give them. Fashion this Spring has provided a limitless variety from which to choose. If there's anything more appealingly feminine than full skirts with crinolines under them, we don't know what it is. The crinolines under them, we don't know what it is. The crinolines themselves recall one of the most romantic eras of our fashion history. Pencil-slim skirts are smart too, but they are invariably teamed with a softly draped jacket or coat. Hats are truly bonnet-shaped, so becoming to a pretty face... veils are wispy. Not to stop there, the colors you'll be seeing most are the pastels... with pinks and light blues predominating. Look your prettiest, feminine self this Spring and you'll be right in style!

SMELL SWEET
The necessary accompaniment to your pictorial prettiness is fragrance... in fact, without it your picture is minus a very important dimension. As disappointing as a

flower without scent—something is lacking. Even discounting the effect of your fragrance upon others and a very important consideration, that there's the undeniable "fit" a woman herself gets from wearing the fragrance. Ask any woman why she likes to use fragrance and her first reply will have to do with how it makes her feel. In the numerous surveys that have been made on the subject of fragrance-use, this reply invariably tops the list. And when a woman feels she is attractive, she is! The use of fragrance is important all the time, not neglecting its sparkling effects on daily routines, household or office, but how much more important when you want to establish the mood for posing your prettiest, most feminine outfit. And that means your new Easter costume this Spring!

CHEAP
Grapefruit, oranges and domestic dates look like good buys this month, on the basis of government figures showing them to be in "abundant supply." The first new cantaloupe, from Mexico, are now on the market and the supply is increasing.

Good ANY OL' TIME
CREAMELLES
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The Complete Food for Dogs & Cats

It's happy eatin' food for dogs and cats!

New Sale Off To Big Start

Thirty-five buyers paid a total of \$39,000 for 88 head of cattle at last Friday's First Annual Basin Sales Management All-Breed Bull and Female sale held at the Klamath Livestock, Inc. Clyde Laird, Copon ranch, purchased the top-drawing bull, paying \$1625. Top female was purchased by John Hugelstein of Klamath Falls who paid \$430.

Eight top polled bulls averaged \$836.25. All 42 bulls averaged \$522.26, and totaled \$21,935.

Some 46 females totaled \$17,065, averaging \$371.62.

There were 21 consignors to the sale, which was called by G. W. (Jerry) Fales, assisted by Norman Warsinske, Billings, Mont. A crowd of several hundred bid on the animals.

MISSION...the best bet for LENTEN MEALS

Try Mission Spaghetti with anchovy sauce! delicious!

Not only the most economical food of all...but

NO OTHER SPAGHETTI TASTES AS GOOD AS MISSION!

It's the top-quality spaghetti that's made from pure Durum Semolina, the protein-rich inner granules of finest hard wheat, so rich in energy-building values. Mission is quick and easy to prepare, cooks firm, yet tender, and tastes better than any other spaghetti!

Recipe for SPAGHETTI 'n ANCHOVY SAUCE

8-oz. Mission Long Spaghetti
1 large onion, chopped
2 lbs. chopped parsley
8 anchovies, chopped

4 tbl. butter
1 cup white wine
1 cup chicken consommé
Pepper
1/2 cup grated cheese

Cook spaghetti in rapidly boiling salted water for 8 minutes. Drain. Put onion, parsley, anchovies in skillet with butter, fry for 5 minutes. To this add the cooked spaghetti, and over it pour the wine and consommé. Season with pepper, simmer for 15 minutes. Mix well, put on hot platter and sprinkle with grated cheese, serve at once. Serves four.

MISSION
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- DOG FOOD** Bonnie No. 1 tins 4 for **35c**
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SPECIAL LIMITED OFFER
BOTH 79c
BORENE
1 BAR DOUBLE-REVEALED SOAP WITH GIANT BUBBLES

- Vegetables**
- MUSTARD GREENS** 2 Bunches **19c**
 - SPINACH** 10-oz. Cello Pack **19c**
 - CELERY HEARTS** Tender Pkg. **24c**
 - GREEN ONIONS** Bu. **7 1/2c**
 - ONIONS** Boilers, 5-lb. Bag **39c**

- CHOICE Fruits**
- GRAPEFRUIT** Pink meat 5-lb. bag **59c**
 - ORANGES** Sunkist, Med. Size Sunkist, Medium size 5-lb. bag **69c**
 - APPLES** Newtown, lb. **10c**
 - TOMATOES** 12-oz. Cello Tube **25c**

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