

Use Incense Add Charm Your Home

The earliest of perfume was incense composed of powdered flowers, leaves, woods, spices, and aromatic resins. Although it was first burned in religious worship, the custom was found so pleasant that the occasions for its use became more and more diversified. Our modern forms of perfume have somewhat overshadowed that of incense, but it is far from being a lost art! Now, with renewed emphasis on "fragrance in the home," you will want to introduce incense in your own home.

'Tis said that the ancient incense Cleopatra burned on Marc Anthony's visits smelled like rose and jasmine with a suggestion of the Orient. And in the glorious days of Rome lovers made a fetish of fragrance in all its known forms including the burning of incense. When the Crusaders brought rare attars and incense from Jerusalem, noble ladies of Europe permeated their boudoirs with these exotic fragrances. But you needn't envy by-gone days and their romantic fragrance rituals. If you want to set the scene for romance, you can do as the great beauties and noble ladies of the past and cense a room with fragrant vapors.

To the Chinese, perfume means incense. In fact, their word for any and all fragrance is "heang" or "incense." They divide their incense into six basic types: Tranquil, Recluse, Luxurious, Beautiful, Refined, and Noble, each of which is supposed to induce the corresponding mood. The Chinese also select the incense to be burned in accordance with what flowers are in a room. And, even today, Chinese women use sticks of incense to scent their bed linens and personal things.

If you were to visit a home in the far East, you might be welcomed by a sprinkling of rose water. And, later, you would be given a fragrant departure when the censor is brought in and its scented smoke would leave its traces on your clothing. What charming ideas of hospitality! But we, too, can make our guests feel welcome by burning incense in our homes. For your next company evening, buy a box of incense cones in any of seven pleasing fragrances, and add this gracious touch to your hospitality.

Honor's Given Past Leaders Library Club

Past Presidents of the Klamath Falls Library Club were delightfully honored at the April 7 meeting in the city library. Present were Mrs. C. C. Kelley, 1940; Mrs. Horace Gier, 1943; Mrs. 1944; Mrs. Will Wood, 1945 and 1946; Mrs. Arthur Stone, 1948 and Mrs. Earl Reaman, 1949.

Mrs. Wood presented each honor guest with a lavender ball made from the sweetly scented herb, grown in her own garden. Mrs. L. A. Van Cleve was introduced as a guest by Mrs. Scott McKendree.

Mrs. Wood reported on the recent meeting of the Klamath Basin Civic Service League held in the Community Lounge. It was also announced that the Siskiyou district garden club meeting will be held at Central Point, May 1. The Klamath sub-district meeting will be held here May 14th and the state convention is scheduled for Portland, June 5-6.

Officers will be elected at the May 5 meeting.



HERE IS WHAT CAN BE DONE for a little girl with hair that is thin and very fine. This soft, natural-looking fluff of curls is the result of a home permanent made especially for children's hair. Mild solutions are insurance against hair damage and the delightful result is well worth the time and effort if your cherub has not been blessed by a fairy godmother with a halo of ringlets. Permanent has been put only in ends of hair and bangs.

Mussels, Clams Dangerous

PORTLAND (AP) — Dr. Harold M. Erickson, state health officer, Wednesday issued his annual warning against eating mussels and uncleaned clams taken from Oregon coastal waters between May 1 and Oct. 31.

He said mussels and the digestive organs of clams may contain a strong alkaloid poison similar to strychnine. Only the white meat and muscular tissues of the clams should be eaten, he said. Mussels should not be eaten at all. State regulations prohibit the sale of mussels and uncleaned clams during the summer months.

After you wash the frying pan, pour one tablespoon of an approved chemical drain cleaner down the sink outlet so that the grease will not clog up the drain.

Baseboards should be washed with soapuds every time the floor is scrubbed. Use a brush to get into crevices, but don't let the water run into the openings.

Danny Dyanshine Says:

Don't Just Shine 'em, DYANSHINE 'em

Dyanshine colors scuffs and faded spots as it shines shoes.

STAIN PASTE

DYANSHINE

RECIPES

With summer vacations to save for, with end of school expenses coming up, what can you do to stretch that dollar a little bit farther? There's one thing sure—you don't want to do it by cutting down on the quality and quantity of food you serve your family. What's the good of a vacation if nobody has the pep to enjoy it.

Unfortunately it's the main dish that often seems to unbalance the food budget—and its main dish too that you need for its body building protein, its minerals and vitamins. So here's a recipe for a Penny-Stretcher Meat loaf that adds up nutrition-wise, adds up budget-wise, too, every ingredient adding its share of good nutrition.

Penny-Stretcher Meat Loaf

- 1 egg, slightly beaten
- 1/2 cup milk
- 2 tablespoons chili sauce
- 1 cup enriched yeast-raised bread crumbles
- 1 teaspoon salt
- Pinch thyme
- 1/2 cup mashed or chopped cooked vegetables (anything leftover except beets or tomatoes)
- 3/4 pound ground beef

Combine all ingredients except beef. Let stand until milk is absorbed by bread crumbs. Add beef; mix thoroughly. Turn into loaf pan or shape into loaf in shallow baking dish. Bake at 325 f. (moderate oven) about 50 min. Makes 6 servings.

Change the entire character of a room with slip-covers and draperies featuring strong basic colors: red, orange, blue, green.

Overloading a washing machine prevents the clothes from circulating freely enough in the water and produces an uneven or spotty washing action. It also produces excess wear due to friction.

A dish that is different and which will lend interest to Spring menus is **Chicken Legs in Barbecue Sauce**. It is made of ground veal but not especially cheap, the yield from the recipe is large enough to make this a thrifty dish. Wonderful idea for potluck luncheons or dinners.

MOCK CHICKEN LEGS IN BARBECUE SAUCE

- 3/4 lb. chopped lean pork
- 3/4 lb. clopped veal
- 1 egg, beaten
- 2 teaspoons salt
- 1 cup chopped onion
- 6 oz. can tomato paste
- 1/2 cup water
- 3 tablespoons vinegar
- 1 cup unsulphured molasses
- 2 tablespoons Worcestershire sauce
- 2 teaspoons salt

2 teaspoons dry mustard
1/2 to 3/4 teaspoon black pepper
1/2 to 3/4 teaspoon chili powder

Mix first 4 ingredients; shape to resemble chicken legs. Fry in shallow, hot fat, turning to brown all sides. Add onions; cook until brown. Mix remaining ingredients; pour over chicken legs. Simmer, uncovered, until sauce has thickened (about 15 minutes). Insert a stick of meatoon in each chicken leg. Yield: 9 servings.

When you buy a new coat, make shields of matching lining cloth. Sew them in under the arms and they will take the stress and strain.

To get paint to adhere to new tin, first sandpaper the surface and make sure it is free of grease. Then coat with fresh shellac.

SCHILLING Pure Vanilla

Make your desserts more delicious with the world's finest pure vanilla!

REMEMBER! Schilling Products are never packed under any other name

APRIL Shower of FOOD Values

We have it! The new **GOLD STANDARD** of MARGARINE

DURKEE'S Look for it in the new gold package **25c** lb.

Sunshine Sodas 2-lb. 49c
Tuna White Star, Bite Size 1/2 tin 29c
Pep Giant pkg. 24c

STEWART LENNOX STORE WILL BE OPEN 10 'TIL 6 EVERY SUNDAY

Prune Juice Del Monte Qt. bottle 29c
Kites Each 10c
Magazines Dry 15c
Apple Sauce 46-oz. tin 29c
Orange Juice 29c

QUALITY CHOICE MEATS

"GOOD" and "CHOICE"

POT ROASTS 69c lb.

SHORT RIBS LEAN 49c lb.

Morrell's Pride, Pullman or Oval **83c** lb.

CANNED HAMS 19c and Pieces lb.

BACON ENDS 39c lb.

SLICED BACON 39c lb.

ROASTING HENS 39c lb.

FRESH CRABS 39c lb.

CARL'S SUPERIOR MARKET

THE ONE WITH Tender Beef Added

Prem 39c

Swift's Peanut Butter **35c**

Prices effective Friday and Saturday—Klamath Falls, Merrill, Stewart-Lenox

CHURNED EASY SPREADING

SKIPPY PEANUT BUTTER

creamy or chunk style

14 OZ. JAR **39c**

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★ FOOD AND FUN!
★ GIFTS FOR EVERYONE!
★ PRIZES!

SEE ALL THE NEW 1952 WESTINGHOUSE "Freedom Fair" APPLIANCES

ALL THESE NEW FREEDOMS YOU CAN ENJOY:

- ★ Freedom from Weather Worries!
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- ★ Freedom from Dishwashing Drudgery!
- ★ Freedom from Garbage Mess!
- ★ New cooking freedom!
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WE'LL SEE YOU SATURDAY!

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Register NOW! No Obligation — nothing to buy! No need to be present to win...

DRAWING AT 4 P.M. SATURDAY

East Side APPLIANCES

Corner 7th and Klamath Ph. 8886

You can please Everybody with this wonderful Best Foods pair!

Best Foods Old Homestead FRENCH DRESSING

For those who like a dash of garlic flavor!

Best Foods FRENCH DRESSING

For those who like a spicy dressing without garlic!

Best Foods FRENCH DRESSING

Made by the makers of Best Foods® Real Mayonnaise and NUCOA® margarine

Wesson Oil Quart 59c
Gerber's Baby Food 4 for 35c
Clorox 1/2 gallon 25c
Tomato Juice 46-oz. tins 29c
Jelly Kerr Assorted 12-oz. glass 19c
Tomatoes Hunt's No. 1 Tin 19c
Syrup Log Cabin Medium tin 53c
Salt Morton's, Iodized or plain 12c

BONNIE DOG FOOD (cats like it too)

3 FOR **35c**

Best Bet for any Pet

Friskies Dog Meal 5-lb. Sack 79c

GRIGG'S SUPERIOR FOODS

Vegetables

Tomatoes 12-oz. cello tube 27c
Artichokes Large size 2 for 19c
Zucchini Squash lb. 15c
Asparagus Young, tender lb. 12 1/2c
Radishes 2 large buns. 13c
Carrots Cello bag 14c

Spring is here— We have a good assortment of Garden Seeds. Plant Now!