



Orange Tarts Meringue Nut Topping

There's hidden treasure here—coarsely chopped nut meats under the meringue gives a texture change.

- 8 (3-inch) baked tart shells
- 3 eggs, separated
- 4 tablespoons cornstarch
- 1/2 teaspoon salt
- 1 1/2 cups sugar
- 1-3 cups fresh or frozen orange juice
- 1 cup cold water
- 1/2 butter or margarine
- 1 cup coarsely chopped nut meats

Put egg yolks into 1 1/2 qt. saucepan; stir only until smooth. Mix in cornstarch, salt and 1 cup of the sugar until completely moistened. Slowly mix in liquids. Cook on medium high heat 10 minutes, stirring constantly (assures a smooth, evenly cooked filling.) Remove from heat; stir in butter or margarine. Cool. Pour into tart shells. Sprinkle nut meats over the

tops. Swirl on meringue (3 egg whites beaten until stiff and dry; continue beating while gradually adding remaining 1/2 cup sugar), being sure to seal it to edges of crust. Place filled tarts in shallow pan; bake in moderate oven (350 F.) about 10 minutes or until light, golden brown. Serves 8.

To give cookies a pretty glaze brush them with slightly beaten egg white, milk, or cream, before baking.

THREE DAYS OF activity at the Klamath Falls Municipal Airport, traffic flowing in and out of town and from motels where dog owners, handlers and top dogs would rest at night before "the next day" at the field trials April 25-26-27. Fancy equipment—for fancy dogs was much in evidence. Those "dog houses" on wheels impressed this reporter that a dog's life can be quite plushy.

Some of the spectators are shown above with keen interest reflected from every face.

Upper left, part of an unidentified crowd; center (l to r) Mrs. Robert McEnary, Mrs. L. M. Watkins and Mrs. Harold Shidler. Upper right, (l to r) Herb Fleishhacker, San Francisco; Harry Killiam, Bakersfield; and Hal Shidler. Lower left, (l to r) Jim Stilwell, his Golden Retriever, "Oak Creek's Sir Dorchester," known as "Ty"; and Dwight Johnson, Medford.

Center of page, (l to r) Pat Montgomery, on field trial committee; Robert McEnary, president, Shasta Cascade Retriever Club; Webb Staunton, Tulelake, field marshal. Lower right, Hugh Bowen, handler, and Freehaven Bijiminy, Black Labrador, owned by John Duel, San Marino, Calif. Bottom center, (l to r) Mrs. Rex Hiatt and Mr. and Mrs. Ivan Kandra.

New Leaders Of 4-H Named

CORVALLIS (AP)—New 4-H Club state leaders have been named to take office next fall.

Burton Hutton, state 4-H agent for the past four years, will become state 4-H leader at Oregon State College Sept. 1. He will succeed L.J. "Doc" Allen, who has

resigned after serving 37 years. Frances Clinton will become state home economics leader Oct. 1, succeeding Mrs. Azalea Sager, who has been with the OSC Extension Service for 20 years.

Viola Hansen will succeed Miss Clinton as assistant home economics extension leader.

Stuffed baked potatoes may be successfully put into a home freezer, but be sure to use mealy high-cared L.J. "Doc" Allen, who has quality potatoes to begin with.

**May Day
Dance
Malin**
Sat., May 3
Music By
Bunnell's
Orchestra
Dancing 10 'til 2

DOG EXPERTS have known for 20 YEARS!

9 out of 10 kennelmen feed a dry-type food like **FRISKIES!**

- A complete food—all your dog is known to need!
- Dogs love its "meaty" smell and flavor!
- Saves money—no need for expensive "extras"!

FRISKIES DOG FOOD MEAL

FRISKIES CUBES...crunchy, bite-size morsels in the same famous formula! Nothing to add—not even water!

A FRISKY DOG IS A HEALTHY DOG—KEEP YOUR DOG FRISKY WITH FRISKIES!

ALBERTS MILLING COMPANY • A DIVISION OF CARNATION COMPANY

BRAND NEW!

Borden's MAYONNAISE

Borden's SALAD DRESSING

GRAND TOO!

AMERICA'S MOST DELICIOUS Mayonnaise and Salad Dressing! Made from an exclusive new formula developed after intensive testing and experimentation in the Borden kitchen. Try both today!

NEW WIDE-MOUTH JAR—only Borden's has it! Easy to spoon out! Re-use it for storing refrigerator foods, for scores of other kitchen uses! *Another plus*—Special design enables bottom of jar to fit snugly on cap of one beneath. Saves refrigerator space!