



SHE WAS BORN IN COUNTY MAYO where the Marble Mountains meet the Irish sea . . . on the Emerald Isle where kiss of winds cross County Downs . . . where the moorlands lie in mist and song and romance reign . . .

Janie Marsh to those who know her, is the daughter of a homesick Irish mother who returned to the land of Dublin Bay, Galway and Donegal from America to have her family. That move made Mrs. Jack Marsh, owner of the Star Beauty Shop a native of the land where the three-leaved Shamrock grows and the lilting strains of the Kerry dance are played on a harp by the Irish bards and the River Shannon flows.

She came to America in 1930, landing in New York in time for the "big depression" . . . came west to San Francisco and 16 years ago to Oregon, four years ago to Klamath Falls.

She bowls, and once she says, won a trophy, the booby prize in city tournament play. She sponsors the Star Beauty Shop Bowling team.

Three dogs with pedigrees . . . a Labrador, Killarney Patrick . . . a Golden Retriever, Killarney Lassie and a Springer Spaniel, Mayo Michael are her special pride, she loves Irish airs and not too long ago, went back for a visit to the land where the Lakes of Killarney have mirrored the laughing eyes of Irish lasses since the ancients in time of Aristotle called the isle, Ierne.

Klamath Women Who Serve Receive Honor

In an impressive ceremony in the First Christian Church, June 22, twelve Klamath Falls women, Honored Licensed Practical Nurses were capped. The ceremony was the first of its kind in Klamath Falls and for the first time gives practical nurses the privilege of wearing caps to designate their profession.

The capping was sponsored by the Klamath County Registered Nurses.

Mrs. Lee Musselman, R. N., president of the Oregon State Nurses Association, District 8, presided at the capping ceremony assisted by Mildred Martin, R. N., advisor for the practical nurses.

Write Notes If Wedding Is Informal

If you are having a small, informal wedding, don't overlook the desirability of handwritten wedding invitations.

Handwritten notes are perfectly proper for this type of wedding, and help to set the informal tone you want to maintain.

They should not be just a written replica of the formal engraved invitation, however. Write in the first person and be as gay and excited as you wish. The bride writes to her friends and close relatives, and the bride's mother invites the groom's family.

The following note is typical of this kind of invitation:

Dear Betty, John and I have set a week from Saturday—that's the 28th—as the wedding date, and of course it won't be complete if you and Fred aren't there to wish us well. It will be a very simple ceremony at 2:30 in St. James Church on 37th Street. Afterwards we all go back to the house to cut the wedding cake. Love, Mary.

Writing paper should be of good quality in cream or white, using either note paper or folded informals. It goes without saying that such notes should be neat and legible, so use a good pen and don't hurry your writing.

cake if desired, by doubling the ingredients in the recipe and using one 9-inch spring form pan in place of the pie pan. (A spring form pan is a round baking tin from which the sides can be removed, to allow for serving the cake from the bottom of the pan.) Line only the bottom of the spring form pan with crumbs. Makes 10 to 12 servings.

VARIATION
Banana Refrigerator Cheese Cake: Crust recipe. Chill until firm. Make this recipe may be made into a

The green and white caps were placed on Florence Bickenshaft, Gladys Cross, Ida Grimes, Ara Gunn, Ruth Heidrich, Sue Jones, Claudia Martin, Hazel Nebl, Nancy Pultam, Velma Steers, Agnes Smith and Celia Wall. Gladys Kilgore, also eligible, was not present. The professional was led by Delphine Campbell and Polly Williams, R. N.

Corsages were presented to each candidate for the honor. Dr. George Adler gave the address after his introduction by Mrs. Lydia Howard, R.N. Mrs. Aletha Parsons, president of the I.P.N. State Association, was unable to attend.

The program also included the prelude by Mrs. Lillian Kendall, the invocation, Rev. George Alder, solo "Nurse's Prayer," Mrs. Phil Sheridan and the benediction, Rev. Alder.

After the ceremony, refreshment was served in the church parlor to 200 relatives and friends of the newly capped group. A number of licensed practical nurses were present from Bend, Medford and other towns.

Assisting during the social hour were registered nurses, Carol Anderson, Mary McNeal, Katherine Wilson, Janet Chin, Lillian Shaw, Emma Mason, Gene McEwen.

Are you in trouble? NEED A FRIEND? CALL 5473

Sat., July 5 9:00 DST Square Dance South 6th Community Hall

OSBURN * HOLLAND EUGENE, ORE. MEDFORD Thoroughly Modern Mr. and Mrs. J. E. Farley and Joe Farley Proprietors

Tilbest ANGEL FOOD Quick CAKE Mix just add water!

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Tilbest ANGEL FOOD Quick CAKE Mix just add water!

Raspberries are here!

Make JAM and JELLY with SURE-JELL pectin today!

You get finer, real fresh-fruit flavor with Sure-Jell. Here's why:

- One-minute boil—saves precious juice and flavor!
- Coded for freshness—you know Sure-Jell is fresh!
- 60 kitchen-tested recipes—for perfect results follow recipes exactly!
- Highly concentrated—a natural fruit pectin product!



HOMEMADE JAMS AND JELLIES—Taste best . . . Cost less!

Recipe

A pie that is a cook's dream for a hot day dessert is Banana Refrigerator Cheese Pie. It's so cool and refreshing with a smooth, delicate texture, a rich and wonderful cheese and banana filling and a generous lining of crisp crumbs for a crust. Best of all, there's no baking required to make it, not even for the crust.

The bananas make this cheese pie particularly delicious. Bananas blending with almost any flavor, and they were never a more delicious asset than in this distinctive cheese pie. To capture the peak of sweet, mellow banana flavor for this pie, choose fully ripe bananas that have yellow peel flecked with brown.

- BANANA REFRIGERATOR CHEESE PIE**
- 1 envelope unflavored gelatin
 - 3/4 cup cold water
 - 2 egg yolks, slightly beaten
 - 1/2 cup sugar
 - 1/4 cup water
 - 1 cup cottage or cream cheese (1/2 pound)
 - 2 teaspoons lemon juice
 - 1/4 teaspoon salt
 - 1/2 cup heavy cream, whipped
 - 2 egg whites, stiffly beaten
 - 1 cup diced ripe bananas (1 to 2 bananas)
 - 1 tablespoon sugar
 - 1 tablespoon lemon juice
 - Crumb crust
- Use fully ripe bananas . . . yellow

peel flecked with brown. Soften gelatin in cold water. Mix together egg yolks, sugar and water in top of double boiler. Cook over hot, but not boiling water, until thickened. Stir in gelatin. Beat cheese until smooth and creamy. Gradually add egg yolk mixture, lemon juice, rind and salt, beating until well-blended. Chill. Beat mixture thoroughly. Fold in whipped cream and egg whites. Combine bananas with sugar and lemon juice and let stand for about 5 minutes. Spread lightly over bottom of Crumb Crust. Pour cheese mixture on bananas. Top with 1/4 cup crumbs which have been reserved from Crumb Crust recipe. Chill until firm. Make

1 9-inch pie.
CRUMB CRUST
1/2 cup melted butter or margarine
1 1/2 tablespoons sugar
1/2 teaspoon ground cinnamon
1 cup finely crushed graham crackers, corn flakes or zwieback
Add butter or margarine, sugar and cinnamon to crumbs and mix thoroughly. Press firmly 1/4 of the crumb mixture along sides and bottom of a 9-inch pie pan. Reserve remaining crumbs for sprinkling on top of pie.
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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

Know your OREGON MILK CONTROL LAW

IT'S SUCH A SHAME TO RUN OUT OF OLYMPIA BEER ON THESE THIRSTY WEEK-ENDS! TAKE HOME A CASE TONIGHT.

OLYMPIA BREWING CO., Olympia, Wash., U.S.A.

Coke makes warm weather meals easier and tastier

Shop at the sign of **Coke & Food** AT YOUR FOOD STORE

Grocers are now featuring displays of Coca-Cola and flavorful combinations of good things to eat. Visit the Coke and Food displays and see for yourself how easy hospitality becomes when you select the right things to serve.

"You say I don't have the right to start a milk business . . . why not?"

BECAUSE you first must get permission. Everyone who distributes milk—whether as producer or wholesaler—must be approved by Milk Control.

Official regulations make it clear that no one will be permitted to enter the milk business if the Milk Administration says such new competition might disturb existing distributors.

Milk Control decides which distributors, as well as which producers, shall be allowed to fill our needs. No one can go into the milk business simply because he sees an opportunity. He must get permission. Once in business he cannot extend his business beyond a certain definite territory without further permission.

At the beginning of 1940 there were 766 distributors in Oregon. By 1950 their number had shrunk to 231—a loss of 70%. Yet this was the same period during which our population increased 40%.

Such rigid regulations prevent healthy competition which, in turn, could reduce milk prices just as it enables people to buy more of other foods.

SHOP SAFEWAY . . . FOR FINE FOODS AT EVERYDAY LOW PRICES

The questions and answers below show some other ways in which Oregon Milk Control affects YOU.

- Q. Does Milk Control allow you a lower price when you carry milk home yourself?
A. No. You pay the higher costs of door-to-door delivery whether you use this service or not.
- Q. Does Milk Control limit the richness of milk?
A. Yes. The richness (butterfat content) of milk sold in each price range is limited by the rulings of the Milk Administrator.
- Q. Does Milk Control set the price you must pay?
A. Yes. That is the purpose for which the law was designed. It sets floor prices, not ceiling prices.
- Q. Does the Oregon Milk Control Law regulate Sanitary conditions?
A. No. It has absolutely nothing to do with the sanitation, health inspection, cleanliness, or the purity of milk.
- Q. Does Milk Control limit the supply of Grade A milk?
A. Yes. To sell Grade A milk for your use a farmer must first get permission from the Administrator. If he gets permission (and many do not), he is given a quota. If he produces more he must often sell the surplus at a lower price for cheese or other factory uses.

Send for this free booklet. You and your family are vitally concerned by anything that affects the milk supply of your community. Learn how Oregon Milk Control affects YOU. Write to Safeway Stores, 1139 S.E. Third, Portland 14, Ore.

You always get more for your money at **SAFEWAY**