



IN NORTH OF IRELAND where life is still untouched by greed and "hurry" . . . where electrical equipment is just now being introduced to use the power made "Where The River Shannon flows" . . . where fiords are deepened by the beating of the restless sea and the last picturesque thatched roofs are fast disappearing into the yesterdays. . . Pig Fairs are no novelty . . . Here, (above) in County Mayo, Jane Marsh of Klamath Falls saw the streets of a small town lined with pig carts that brought fat and sassy porkers to market where buyers bartered for bargains. (Below) a clean white pig, held by a thong about a hind foot is looked over by prospective buyers. Up and down the street, the same scene was repeated. Further south where motor vehicles have invaded the peacefulness of County Kerry and the "Roughly River," livestock is brought to market in the same style as in this country, in trucks. Mrs. Marsh has just returned from a trip by air to visit her family where she visited a Pig Fair and Horse Show.

### Eat A Good Breakfast Makes Pep

A good breakfast is doubly important these crisp, golden fall mornings. A good breakfast is needed by the youngsters to see them through an active school morning—by Dad to carry him through a busy day on the job and by the homemaker herself to supply energy to accomplish the many tasks that make up her day. A hearty well-balanced breakfast is a grand way to satisfy the appetite, too, for both doctors and dietitians recommend it. After a long rest during the night, your digestive system is better able to take care of a complete meal. Did you know that science has recently proved the value of drinking a full glass of milk with breakfast? Besides the good food value which a glass of milk gives you, it helps your body to better utilize the food which you eat, not only at breakfast but—lunch and dinner also. This isn't just for children—adults are included too!

**CHANGE ABOUT**  
A little thought and preparation can make breakfast a meal to look forward to. Instead of serving eggs the usual way, try them stirred in butter or scrambled in cream with crisp chopped bacon added. Hot breads are a delightful addition to the first meal of the day. Muffins, biscuits, popover, coffee cake or Sally Lunn bread—any one of them will make breakfast something special. Try them and see!

**Shirred Eggs in Cream** (Serves 4)  
3/4 cup heavy cream  
1/4 tsp. salt  
1/2 cup grated Cheddar cheese  
1-3 cup coarse bread crumbs  
4 eggs  
butter  
Bring cream to a boil; add salt and grated cheese, blending well. Sprinkle half the bread crumbs in the bottom of a well-buttered ramekin. Break an egg into each ramekin, and cover with the cream mixture. Bake in a moderate oven 350 F., until whites are just set.

**QUICK SALLY LUNN**  
2 cups flour, sifted  
2 tsp. baking powder  
3/4 tsp. salt  
1/2 cup shortening  
1/2 cup sugar  
3 eggs  
1 cup milk  
Sift flour once, measure and re-sift twice with baking powder and salt. Cream shortening, add sugar gradually and cream together until mixture is light and fluffy. Add eggs, one at a time, beating well after each addition. Add dry ingredients alternately with milk and stir until smooth after each addition. Pour batter into a greased 9x12 inch pan. Bake in 425 F. oven for about 20 minutes, or until done.

**QUICKIE!**  
Egg and olive sandwiches are popular and easy to do now that you can buy chopped ripe olives. If you're in a big hurry, hard poach the egg instead of cooking it in the shell. Then use your pastry blender to chop it. Add mayonnaise and seasonings to taste to the egg and olive mixture.

**ARNERMAN'S SAL SODA CONCENTRATE**  
WASHING SODA  
COSTS 10 CENTS FOR 10 LBS. DOES 100 MARCH  
• Cleans dishes in less time, makes glassware, china sparkle.  
"Put your duds in our suds!" Men's Hand Laundry, 11th and Klamath, Phone 2-2531.  
DOUBLE STRENGTH OF REGULAR SAL SODA

### Altamont School News

By SHEILA KUNZ  
The first meeting of the Altamont Student Council was held this week with Mrs. Murray and Mrs. Thompson advisors. Jerry Bramwell, newly elected president called the first meeting to order. Other officers include Jim Anderson first vice-president; Ronnie Buchanan second vice-president; Mary Lou Caldwell secretary; LaVonne Yunk treasurer; and Sheila Kunz news reporter. Hall traffic rules were made and put into use. Girls from eight county schools met at Altamont for the Annual Playday. Two schools each year invite all of the other county schools to their school for a day of fun and play. As the buses were unloaded each girl received a cut-out of a vegetable with a number on it. This number indicated her group. The activities in the morning were softball conducted by the physical education teachers of Malin and Chiloquin; deck tennis by the teacher of Bly; and kickball by Keno and Bonanza. Marianna Kerr of Fairhaven conducted folk dancing in the gym while Nancy Adams of Merril had volleyball and Lois Kandra Fairhaven, and Mrs. Dixon, Henley had the relays. **PRETTY CLOTHES**  
After the lunch the Style Show sponsored by the 4-H office was shown by seventeen Altamont eighth graders. Among the models were Margrette Heydon, Wilma Lowell, Mary Lou Caldwell, Joan Carson, Susan O'Hair, Sheila Kunz, Karen Kiger, Ruth Richardson, Jean Morgan, Jolene Ensor, Peggy Shannon, Barbara Glenn, Linda Fyock, Gwen Morris and Danni Waldo. Nellie Steers and Nancy Jones. Honorable mention was given to the teams led by Rose Paulson, Laurine McFarland and Carolyn Garrison. These teams won all four of the games they played with no losses. The boys who had been in the classrooms all day had a chance to make their showing after school. Fremont beat the boys in a 13-0 win.

### Recipe

Surprise your family soon by serving a delicious sour cream dish! Sour cream adds a touch of elegance to your table; better still, its flavor is a perfect complement to many fruits and vegetables.  
Sour cream, you know, is made from rich pasteurized cream, carefully ripened under scientific control to insure a delicate flavor. This delightful dairy food is gaining in popularity each day, enriching good food and adding a new look and a new taste to old favorite dishes.  
With the wealth of fruits and vegetables on the market stands now, you will find sour cream salad dressings give fresh salads new zest and flavor. Some like to put a bowl of sour cream on the table in place of salad dressing and let each one help himself. These sour cream salad dressing recipes will give lots of good eating the year round!

**COOKED SOUR CREAM DRESSING** (Makes 1 cup)  
1 tsp. dry mustard  
1 tsp. salt  
1 Tbsp. flour  
1 1/2 tsp. sugar  
Dash of cayenne  
1 Tbsp. butter  
1 egg yolk, slightly beaten  
1-3 cup vinegar  
1/2 cup sour cream  
Mix dry ingredients in top of double boiler. Add butter, egg yolk and vinegar, while stirring. Cook over boiling water stirring constantly until mixture thickens. Remove from heat; cool and add to cream, beating until stiff. Serve with vegetable or meat salads.

**SOUR CREAM CUCUMBER SALAD**  
2 medium cucumbers  
1/4 Tsp. salt  
1 cup thick sour cream  
2 Tbsp. vinegar  
2 Tbsp minced onion  
1/4 tsp. sugar

**GRIGSBY SMOKEHOUSE**  
ON OLD MIDLAND ROAD  
**IS READY FOR THOSE DEER!**  
Have them processed by an expert and see the difference!  
Phone 2-0769 Across from TP PACKING HOUSE

**FRISKIES HAS FAR MORE RICH RED MEAT\* THAN THE AVERAGE DOG FOOD!**  
REAL "TABLE-QUALITY"! You can actually see and smell the difference! And Friskies is scientifically balanced to provide every element dogs are known to need... packed solid with that good "meaty" smell and flavor dogs love! Get Friskies today!  
\*NOT JUST ORDINARY MEAT—But U.S. Govt. Inspected Horse Meat!  
ALBERS MILLING COMPANY • A DIVISION OF CARNATION COMPANY

**Perfect FOR QUICK HOT MEALS!**  
**Porter FRIL-LETS**  
FRESH-EGG NOODLES  
COOKING TIME 6 1/2 MINUTES  
ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q-Noodles...  
PORTER-CARPELLI MACARONI CO., PORTLAND, OREGON

**'SWEET MUSIC TO EVERY SHOPPER'**  
**PIGGLY WIGGLY**  
REGISTER NOW... so you can vote!  
**LOOK!** A CERTIFICATE THAT SAVES YOU \$1.25 AT LEAST  
WHEN YOU ORDER GENUINE STERLING SILVER THROUGH THE ALLSWEET PLAN... IN EVERY PACKAGE  
**YELLOW ALLSWEET** 27¢ LB.  
**SARAN PLASTIC CLING WRAP** Odorproof—Moisture proof. Ideal locker Wrap. 25 foot roll 39¢  
**STANDBY PINEAPPLE JUICE** No. 2 Tins 2 for 29¢  
**STANDBY PINEAPPLE (CRUSHED)** No. 2 tin 29¢  
**PARTY TIME CREAM CORN** 303 Tins 2 for 29¢  
**Bring Us Money-Saving Coupon** IN THIS NEWSPAPER GOOD ON 3 No. Cen  
You will find coupon on page 17  
**SNOWDRIFT** 69¢ with coupon  
**KLEENEX** Facial Tissue—300's 2 FOR 49¢  
**BORENE** Granulated SOAP—Giant Size 69¢  
**SALT** Leslie—Plain or Iodized. 1-lb., 10-oz. pkg. 2 FOR 15¢  
**Sugar Crisp** Post's—Buy 1 at Regular price —Get 1 for 5c 2 FOR 22¢  
**TUNA** Grated Style—No. 1/2 Van Camp's 2 FOR 45¢  
**EGGS** Grade "A" Fresh Ranch Guaranteed Fresh 75¢ doz.  
**Mayonnaise** Durkee's Qt. 65¢

**FRESH Fruits and Vegetables**  
U.S. No. 1 Klamath Netted Gems, 10 lbs. 45¢  
White, No. 1 3 lbs. 14¢  
Ashland Bartletts 2 1/2-lb lug 1.29  
Sweet, juicy, Valencias 8-lb. BAG 69¢  
Solid, Local Heads lb. 5¢  
Fresh, crisp, large bunches 3 for 23¢  
**PEAS** PICTSWEET 303 tins 2 for 29¢  
**Green Beans** Willamet 303 tins 2 for 29¢  
**Chili Con Carne** Marlo No. 1 tin 25¢  
**KCB CLAMS** IN THE SHELL No. 1 tin 31¢  
**Peaches** Del Monte, Sliced or Halves No. 2 1/2 can 31¢  
**Instant Coffee** Borden's 2-oz. jar 39¢  
**Cocoa** Nestle's "Ever-Ready" lb. 53¢  
**Soot Remover** Red Devil Pkg. 40¢

**BUD HANSON'S MARKET** IN PIGGLY WIGGLY  
There is no Substitute for QUALITY MEATS — WE SELL QUALITY!  
**COLORED HENS** Fresh dressed 39¢ lb.  
**SMOKED PICNICS** Morrell's Pride 4 to 6 lb. 49¢ lb.  
**BACON SQUARES** Morrell's Eastern 29¢ lb.  
**VEAL STEAK** U.S. Grade "Good" 69¢ lb.  
**BEEF ROASTS** U.S. Grade "Good" 69¢ lb.  
**LUNCH MEAT** Assorted—Swift's, Morrell's, Oregon Chief 59¢ lb.  
**SLAB BACON** 8-10 lb. Morrell's Eastern 59¢ lb.  
**TENDERIZED HAMS** Swift's Premium, Morrell's Pride. 10-12-lb. average 65¢ lb.  
**SLICED BACON** Swift's—No rind 39¢ lb.  
**VEAL ROASTS** U.S. Grade "Good" 65¢ lb.  
**VEAL CHOPS** U.S. Grade "Good" 79¢ lb.  
**SKINLESS WIENERS** Swift's Premium, Oregon Chief 59¢ lb.  
**BOLOGNA or LIVER SAUSAGE** 59¢ lb.  
**PORK STEAK** Lean, Tender, Young 59¢ lb.