



THIS SUMMERY SCENE was taken some forty years ago on Harriman Creek just below the famous Harriman's lodge, not shown in the picture. According to Archie Colson, 917 Pine who furnished the picture, it was snapped during a weekend cruise up the lake by the boat Jessie, shown at the landing to the left of the picture. The rowboats were rented to aquatic minded pleasure seekers at the scene.

Cut Food Budget With Tasty Lamb Recipes

Homemakers can expect to find plenty of good quality lamb at Oregon meat counters this spring at prices to fit the food budget. An over-supply of lamb last year dropped December prices to their lowest point since 1947 and moderately low prices are expected to continue.

Food editors and home economists throughout the state are passing the good word on to housewives that lamb is one of their economy food bargains of the season.

They say that while many homemakers know they can't go wrong on delicious roast leg of lamb they may be overlooking some surprise dishes from less expensive cuts.

Here are recipes for thrifty lamb cuts that make delicious and different family dishes.

CHILAU KABOB

3 cups inch cubes of lamb shoulder
1 cup inch square slices of liver (calves' or baby beef)
2 small onions, sliced
4 cups cooked rice
1 cup cottage cheese
1/2 cup butter
Thread cubes of lamb, liver and onion slices on small skewers until skewer is full. Roast in a hot oven, 400 F., until meat is done, turning often. Place the kabobs on a mound of hot rice which has been tossed with cottage cheese and butter. In addition, each person is served a small plate containing the following relishes: 1/2 orange, 1/4 cup cottage cheese, 1 tsp. mustard, 1 Tbsp. butter and 1/2 tsp. red pepper. Serves six.

LAMB LOAF

1 1/2 lb. ground lamb
1 1/2 cups soft bread crumbs
1 cup milk
2 Tbsp. diced green pepper
2 Tbsp. minced parsley

3 Tbsp. minced onion
2 Tbsp. butter
2 Tbsp. salt

Combine all ingredients. Mix thoroughly. Pack into a 1 1/2 quart loaf pan. Bake at 350 F. for 1 1/2 hours. Serve with mint jelly. Serves eight.

SPICY LAMB SHANKS

4 lamb shanks
1 tsp. salt
Dash of pepper
2 cups cranberries
1/2 cup water
8 whole cloves
2 sticks cinnamon
3 Tbsp. sugar
3 Tbsp. flour
1/2 cup water

Season lamb shanks with salt and pepper. Brown in hot fat. Simmer cranberries in 1 1/2 cups water until skins pop. Add spices and cranberries to shanks. Cover and simmer 2 1/2 to 3 hours or until very tender. Combine sugar, flour and water. Remove shanks from broth, add flour mixture and thicken gravy. Pour over lamb shanks and serve with rice. Serves four.

SHISH KABOB

1/2 cup olive oil
1 tsp. salt
Dash of pepper
1/4 cup dry red wine
2 lb lean lamb breast or shoulder cut in cubes
2 large firm tomatoes, cut in slices
3 large onions, cut in thick slices
12 small whole mushrooms

HOTELS
OSBURN + HOLLAND
EUGENE, ORE. MEDFORD
Thoroughly Modern
Mr. and Mrs. J. E. Earley
and Joe Earley
Proprietors

Combine olive oil, salt, pepper and wine. Marinate lamb in oil mixture 2 to 3 hours. Arrange meat, tomatoes, onion and mushrooms alternately on skewers. Broil slowly under moderate heat until tender, about 30 minutes. Serves four to six.

LAMB PILAF

3 lb. lamb breast, cubed
2 tsp. salt
Dash of pepper
3 large onions, chopped
4 cups boiling, salted water
1 1/2 cups raw rice

Brown meat and onions in a little hot fat. Add salt and pepper. Add hot water and rice. Cover and bake at 300 F. for two hours. Serves six.

Silver spoons tarnished by egg are easily cleaned by rubbing them with damp salt.

SMART MOVE!

SEE ME FOR ALL THREE
AUTO LIFE FIRE
INSURE WITH STATE FARM
CALL Wm. N. Goen, District Agent
2133 Madison, Ph. 3262

LUNCHEON DISH
Here's a treat for chili fans: Heat one can (12 ounces) of chili con carne and serve hot over toasted English muffins. You can make as many as nine individual servings by using the broiler of your range to toast the muffins. Top each with an onion ring and sprinkle with grated cheese. Serve with tossed salad.

EASY MEAL
Any turkey left in the refrigerator? Make a one-dish meal of it by serving creamed diced turkey over waffles that have been sprinkled with finely chopped nuts. Keep the creamed turkey hot in the top of a double boiler over the simmer burner of your range.

Unexpected Company?

QUICK!
Chef Boy-Ar-Dee
Sauce with Mushrooms

Just Heat & Pour On—
Toasted Sandwiches
Omelets
Spaghetti
Meatloaf
Leftovers
Rice or Fish

Delicious!
Tasty mushrooms and vegetables in savory sauce.

Azalea House Completion Well On Way

A cooperative dormitory, which will be named Azalea House and which will provide moderate-priced housing for 60 girls at Oregon State college, is scheduled for construction before opening of school next fall.

A building fund of \$45,000 pledged by home extension units in 1949 for Azalea House proved inadequate to meet inflationary building costs, and will be supplemented by a loan through the college on a 20-year amortization.

In praising work of units to finance the project, Mrs. Mabel Mack, assistant director of extension at OESC and advisor, said, "Azalea House is being built step by step through hard work, and all the money has come the hard way."

Money was raised by unit projects, dinners, dances, bazaar, meals at county fairs, and similar fund raising programs. Azalea House board has called for continued support of interested groups for many years.

AWARDS GIVEN
To keep cooperative housing costs at a minimum and retire the building loan, the board suggests counting provide annual awards of \$100 to each girl selected to live in the house. Even without the award, however, living costs still will be less than regular dormitory housing.

Girls who need financial aid for their college program will be selected on the basis of scholarship and character. Names of girls and alternates selected by county Azalea House groups must be sent to the college before June 1.

Mrs. Azalea Hager, retired state home economics extension leader, and Mrs. Mack are advisors to the building program. Members of the state Azalea House board are Mrs. Norman Lundie, Troutdale, chairman; Mrs. John C. Rawls, Grants Pass; Mrs. Stanley Coates, Tillamook; Mrs. Kenneth McCormack, Florence; and Mrs. Loren Tucker, LaGrande. Mrs. Iva Kilpatrick.

NYLON NOTE
Rinse nylon blouses and shirts well but do not squeeze or wring them, advises a consumer institute. Hang them right from the washer onto wooden hangers (wire hangers may cause rust or leave a ridge in the dried shirt.) Smooth out collars, seams and cuffs.

Narrow-necked bottles, like vinegar cruets, are best cleaned by filling with warm water to which a few drops of ammonia have been added. After an hour rinse well in warm water.

EXPERT GUN REPAIRING and REBLUEING

The GUN STORE

THR-R-R
SNO...
CLAM CHOWDER
...BUT DELICIOUS AND

BUY best food HERE
The Finest quality

Toilet Tissue
4 Rolls 39¢
Double Your Money Back GUARANTEE

Nalley's CHILI
Reg. 15-oz. can 23¢
Buy 2 cans. Try 1 and if not satisfied, return other can with sales slip to Nalley's for double your money back.

EGGS
Large, Grade "A" LOCAL

BUTTER

HOT SAUCE

Blended JUICE

WESSON OIL

COME IN and MEET- Ed J. BOOTHBY
THE NEW COAST-TO-COAST STORE
OWNER!

HERE ARE A FEW OF THE MANY BIG GET ACQUAINTED SALE SPECIALS
JANUARY 23 & 24

PURE WHITE COFFEE CUPS & SAUCERS 9¢ EACH
CHOICE OF FIVE OVENEX BAKING PANS 19¢ EACH

60 WATT LIGHT BULB -10¢ PLUS 1¢ FED TAX
REG. 39¢ 3-PIECE BOWL SET 29¢

REG. 15¢ HARDWOOD HAMMER HANDLE 9¢

Free! COFFEE AND DONUTS
BALLOONS FOR THE KIDDIES FRIDAY ONLY

LOCALLY OWNED
11TH & MAIN ST
KLAMATH FALLS

NATIONALLY ORGANIZED
PHONE 6248

TOP QUALITY!
We're not just bragging when we say our meats are the best in Town!
US "GOOD" and "CHOICE" BEEF From our own FEED LOTS
See Us About a Special on Locker Beef!

POT ROASTS lb. 59¢
SIRLOIN STEAK lb. 79¢
T-BONE STEAK lb. 95¢
GROUND BEEF LEAN lb. 49¢
SHORT RIBS LEAN lb. 33¢
PURE LARD 2 lbs. 29¢
SKINLESS FRANKS Del Monte lb. 49¢
FANCY SLICED BACON lb. 59¢

CARL'S SUPERIOR MARKET

PRODUCE FEATURES
ORANGES Cello bag 5-lb. 39¢
APPLES Newtowns 30-lb. box 2.49
RUTABAGAS Medium size lb. 7¢
GRAPEFRUIT Ariz. 8-lb. mesh bag 49¢

MARGARINE
GRIGG'S SUPERIOR FOODS

ARTICHOKE
BROCCOLI
POTATOES
TOMATOES