



A NEW CHEWY BAR COOKY

HENLEY COOKIES CLUB

The club met at our leaders home Jan. 20. Our assistant leader, Nancy Pruitt, led the meeting. Judy Pruitt, our president, called the meeting to order. Our project discussed was about milk. Lucille Smith and Julie Rhodes gave a demonstration on correct measurements.

Those present were: our leader, Mrs. Joe Glodowski and our assistant leader, Nancy Pruitt; Judy Pruitt, JoAnn Taylor, Julie Rhodes, Lucille Smith, Shirley Patterson, Virginia Hunt, Judy Morrison, Dorothy Riker and Fay Brannon.

The next meeting will be at the leaders home Feb. 17th.

Fay Brannon

AGENCY LAKE SHEEP CLUB

The club met on Feb. 1, 1953 at the home of our leader, Erling Erickson. All were present but one.

Our leader has resigned and Mrs. Ruth Doling has been appointed to take his place.

Plans were made for the coming year and each discussed his or her project.

The next meeting will be held March 6, 1953, at the home of our new leader.

Refreshments were served by Bernice Erickson.

Della Erickson

MALIN BREAKFAST CLUB

The Club's business meeting was called to order by President Yvonne Gossow, in the home of Mrs. Bert Burns of Malin, Oregon Thursday, Feb. 5.

French Toast - m-m-m - good! Each girl made her own so she will know how to cook a good breakfast.

Miss Hope Holbrook, 4-H Club agent visited the meeting.

We had fun singing "Home on the Range."

Next week we're going to make another kind of toast.

April Gilbert

SEWING SOCIETY CLUB

The club met at the home of Mrs. Orville Ferrell's. As a reward for finishing the needle case, Geraldine Shelton served refreshments. The girls that were here were: Geraldine Shelton, Sandra Shelton, Leah May Carter, Vonda Beattie and Shirley Scribner.

Shirley Scribner

MALIN PORK CLUB

A meeting of the Malin Pork Club was held at Elmont Kenyon's home Feb. 5. The meeting was called to order at 2 p.m. with fourteen members present. There were two new members: Kathy Kenyon and Steven Schofield.

After the meeting games were played and refreshments were served by the hostess, Mrs. Kenyon.

The next meeting will be held at the home of Benny Adamec March 1, 2 p.m.

Kathleen Heiskary

YOUNG LOVE 'EM

Here's an idea for the next pot-luck supper the teenage crowd has at your house. Serve them hot dogs with all the fixings and a big pot of baked lima beans. Prepare the beans as you regularly do, only use the large California dry limas instead of other dried beans. You'll like their buttery, nutlike flavor.

It looks as if the leprechauns worked in the night, turning a platter of Brownies to gold. But no. These are real honest-to-goodness Blondies and they're as new as 1953. Although nothing could out good old Brownies from our affections, we predict a great future for these, their fair cousins.

A rich, sharp, apricot-butter-scotch flavor accompanies a "chewy inside, crunchy outside" texture. Like all cookies, they are at their best when served with steaming coffee. Somehow, coffee goes with Blondies as if it were made to order—as it will be whenever you conjure up a batch!

BLONDIES

1/2 cup shortening
2 cups brown sugar, firmly packed
2 eggs
1 1/2 teaspoons vanilla
1 1/2 cups sifted, enriched flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup broken nuts
1/2 cup chopped dried apricots

Cream shortening and sugar. Add remaining ingredients in order given, mixing well after each addition. Spread in shallow greased pan (batter should fill pan to a depth of about 3/4 inch). Bake in moderate oven, 350 F., 18-20 minutes or until golden brown. Be careful not to over-bake. Take them out of oven while still soft if "chewiness" is desired. Makes about 16 squares.

LENTEN IDEA

Fish will be appearing frequently on our menus during Lent. Here's a sauce that takes only a second to make. Lightly brown 1/4 cup butter or margarine in small pan. Let cool slightly then add 1/4 cup chopped ripe olives, and 1 teaspoon each prepared mustard and lemon juice. Heat to piping hot and serve over broiled or fried fish.

VARIATION

For breakfast variety, prepare your favorite muffin recipe and add chopped cooked prunes and a 1/2 teaspoon of cinnamon to the batter. Serve with lots of soft butter and steaming hot coffee.



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County Heads Elected OEA

The Klamath County Chapter of the Oregon Educational Association meeting, Feb. 14, in the auditorium of Mills school, elected Paul Deller president for the coming year and voted to send him as a delegate to the convention of the National Education Association in Miami, Fla., June 28 to July 2. Deller is a faculty member at KUNS.

Other local officers who will serve with Deller are Mrs. Hazel Todd, vice president; Mrs. Rose O'Leary, secretary; Mrs. Nell Stewart, treasurer; Mrs. Velma Tenney, legislative chairman and Mrs. Beulah Elliott, delegate to Representative Council. Mrs. Elizabeth Rooper was elected alternate to the Miami convention and Stan Sevruk and Mrs. Ann Rife were named alternates to the Representative Council.

Mrs. Edith Green, director of public relations and field service

assistant for the OEA was guest speaker. Her subject was the many bills now in the state legislative "hopper" that relate to education, among them the Reorganization of School Districts, the appointment, rather than the election of county superintendents, changes in the

KLAMATH LANK LODGE No. 460 VOA

Will Celebrate Its
28th ANNIVERSARY
SATURDAY, FEBRUARY 21

I.O.O.F. Hall—Dinner Served 6:00 to 8:00 p.m.
Meeting and Initiation of New Members Followed By Entertainment and Dance.

MEMBERS AND FRIENDS INVITED

Pair Dismissal Bill, proposed changes in the State Retirement Bill and the bill for reducing the compulsory school age from 18 to 16 years.

The Girls Glee Club of KUNS, directed by Lamar Jensen, sang three numbers and Jess Lee sang two solos. The Glee Club was accompanied by Jewel Ann Larson at the piano and Mrs. Lee accompanied her husband.

The meeting was presided over by President Deller.

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HOPPY'S FAVORITE TUNA!

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TUNA	Van Camp's—No. 1/2 tin	22¢
SHRIMP	Lou-Z-A—Medium 5-oz. tin	41¢
Pickles	Large Jar	25¢
Mayonnaise		38¢
Towels	2 for	39¢
Tomatoes	300 tins 2 for	35¢
Peaches	No. 2 1/2 tins Case of 24 \$5.39	23¢
CATSUP	14-oz. bottle	13¢
Cheese	2-lb. loaf	79¢
Cocoa	8-oz. tins	23¢
Pine-Apple	No. 2 1/2 Tin	27¢
Juice	No. 300 Tins 3 for	25¢
Cake Mix		59¢
Corn Flakes		19¢
Mail-Boxes	Each	49¢

CHOICE MEATS

Fryers	Swift's Premium. No mess, no fuss, no waste. Ready to fry.	65¢ lb.
Ground Beef	No cereal, no preservative, fresh ground	35¢ lb.
Sliced Bacon	Morrell's Quality	45¢ lb.
Pork Roasts	Lean, center shoulder cuts	39¢ lb.
Beef Roasts	Cut from Klamath County best quality beef. Shoulder cuts, lb.	59¢ lb.
Fillet of Bass	No waste, no bone	35¢ lb.
Oysters	Smallest, size	69¢ pint
Cube Steaks	Lean, tender, no waste. Made from rounds and sirloins, lb.	59¢ lb.

FRUITS and VEGETABLES

Cauliflower	Large fancy white heads each	10¢
Oranges	Juice size 5-lb. bag	39¢
Grapefruit	8-lb. mesh bag	49¢
Daffodils	Long stemmed 2 Doz.	49¢
Apples	Fancy red Delicious 2 lbs.	29¢

HOME SERVICE MARKET

710 Pine YMCA Bldg. PHONE 2-3322

HENS For stewing lb.	35¢	BEEF ROASTS Arm or Chuck lb.	49¢
PORK ROASTS Shoulder lb.	43¢	SHORT RIBS Lean and Meaty lb.	29¢
GROUND BEEF Fresh Ground lb.	39¢	RIB STEAKS Tender, Juicy lb.	59¢

EMILS

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