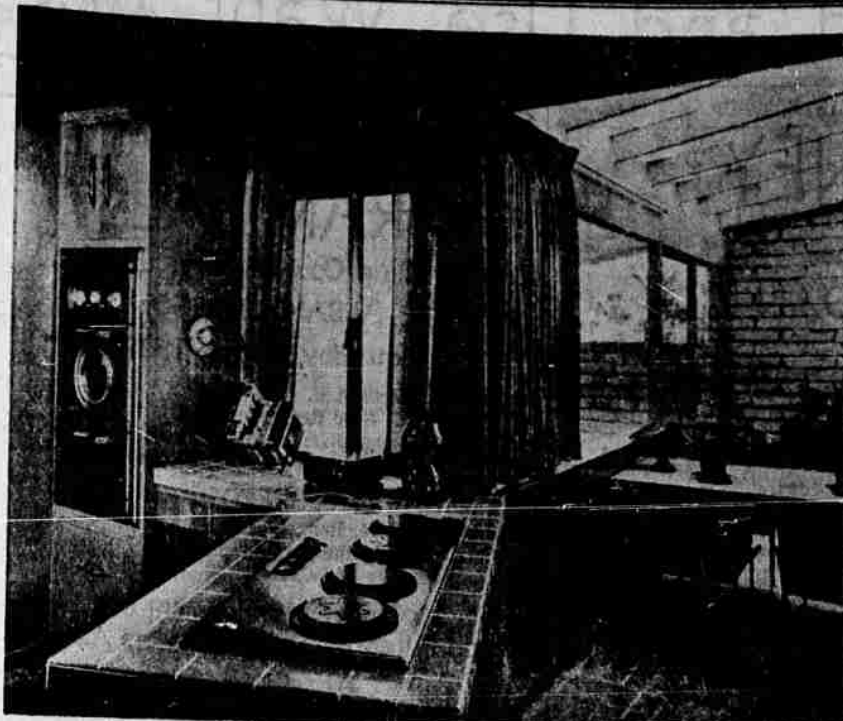




FAMILY STYLE KITCHENS are coming back. Many kitchens in new homes have that Early American Look, but they aren't the same as they used to be in Grandma's day. Today, builders, mindful of growing American families, are building bigger kitchens. In addition to a dining area, many families plan for built-in laundries, dishwashers and yes! television too. Modern clay tile helps make your kitchen practical, easy to clean and permanently beautiful. Special hard glazes have been developed that cannot be stained, scratched or seared by hot utensils. Here is a "homey" kitchen with plenty of space to even rock the cradle.

Summer Time Best For Trimming Tricks

Cool meals and cool kitchens make a sensible and happy combination for hot days.

One of the best ways to combine the two is with some of the many economical and highly nutritious fresh fruits that are in peak supply these days. Fresh peaches, for instance, are very plentiful during the summer months and lend themselves well to a variety of cool, uncooked and simple-to-prepare dishes.

Try "featuring" fresh peaches or any other good buy in fresh fruit. It's the thriftiest way to use in-season fruits. When you "feature" a fruit you plan to use it in a number of different dishes during the week, varying each use enough so that the family doesn't tire of the fruit. This way you can buy in a—same principle used in buying a roast.

Serving fresh fruits, particularly uncooked, is a very important way you can protect the family health. All these delicious foods contain generous portions of the vitamins and minerals our bodies need to run smoothly, and most of them are extremely good sources of at least one or two of these elements. For example, fresh peaches give us a good store of vitamin A, an element which helps vision, protects enamel in teeth and increases our resistance to infection.

The buyer should look for good color and firm texture in fresh peaches. Soft ripe peaches should be refrigerated. Firm ripe peaches can be stored at room temperature a day or so. Other health-packed fresh fruits that make especially good buys this month are apricots, plums, oranges, lemons, melons, limes, watermelons, and most berries.

The following recipes show how fresh peaches can be "featured" in a wide variety of mouth-watering dishes.

FRESH PEACH PINWHEEL SALAD

1 small head iceberg lettuce
6 ripe fresh peaches
6 jelly cheese molds
Paprika
French dressing.

Place lettuce on 6 salad plates. Unmold cheese mold in center of each plate. Arrange peeled, pitted and sliced peaches, pinwheel fashion around cheese molds. Sprinkle with paprika. Serve with French dressing or other desired dressing. Serves 6.

FRESH PEACH SALAD PLATE

6 fresh ripe peaches
2 medium oranges

1 cup fresh pitted cherries
2 bananas
6 fresh apricots
1 small head iceberg lettuce
Watercress

Peel, pit and slice peaches. Peel slice bananas. Halve apricots, pit but do not peel. Place lettuce on salad plates. Arrange fruits on lettuce. Garnish with watercress. Serve with French or other desired dressing. Serves 6.

Salad-contains approximately 145 calories per serving.

FRESH PEACH RAINBOW SALAD

6 fresh ripe peaches
1 avocado pear, (medium)
4 large ripe tomatoes
1 small head iceberg lettuce
French dressing
Paprika

Peel and pit peaches. Slice. Peel avocado and cut into slices approximately the same size and shape as the peach slices. Repeat with the tomatoes. Arrange lettuce on salad plates. Arrange peaches, avocado and tomatoes in alternating slices. Sprinkle with French dressing and garnish lightly with paprika. Serves 6.

Salad-contains approximately 164 calories per serving.

HEARTY STUFFED FRESH PEACHES

6 fresh ripe peaches

1 12-oz. can luncheon meat
6 stalks celery
1-3 cup French dressing
1/2 small head iceberg lettuce

Cut peaches in half and remove pits. Peel carefully. Chop meat. Coarsely chop celery. Combine and mix well with French dressing. Fill peach halves with the mixture and arrange on salad plates. Garnish with lettuce leaves.

Contains approximately 232 calories per serving.

Rub kitchen woodenware with olive oil to preserve it. If you feel you must wash it occasionally, use warm water only, never hot.

To remove mustard stain from fabrics, rub in glycerine and follow with a soap-and-water washing.

WATER SALE NO WATER

Malin Nursery will give 25% discount on all trees and evergreens for one week, July 11th to July 19th. We have everything that grows in the valley.

Malin Nursery
East end of Turkey Hill Road—
Malin, Oregon

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Eastside

By MRS. MERLE O'NEIL

Weekend visitors at the A. L. McGuffin home were Mrs. McGuffin's parents, Mr. and Mrs. G.W. Nuebel, Yuba City, her brother and children, Mrs. Ella Wells, Los Angeles. Sunday afternoon callers at the McGuffin ranch were Mrs. Ray Ward and family of Eagleville, Calif.

Dorothy Boutain, husband and granddaughter of Willow Ranch visited at the Fred Longfellow ranch one day last week. Mr. and Mrs. Ned Sherlock enjoyed a visit from their brother and wife Mr. and Mrs. Irvin Sherlock of Southern California, when they brought Mrs. C. E. Sherlock up to spend the summer at the ranch. After their visit here they motored to the coast to fish.

Mr. and Mrs. Leo Hanks recently had as houseguests Mr. and Mrs. Gene Rinehart and family of Westfield, N.J. Gene is a brother of Clarence Rinehart, Lakeview, and has many friends in this county. Miss Adele Rinehart plans to spend the summer visiting relatives at the Hanks ranch.

Billy Churchfield accompanied his sister, Shirley Shuck, and other relatives home from a visit in Nevada. They are houseguests at the John Teoup home.

Sylvia Summerlin, daughter of Mrs. Mark Parlin of New Pine Creek, is employed at the Truman Hartzog ranch during the busy season.

Mr. and Mrs. Fred Longfellow enjoyed a visit last Thursday from the Klamms of Seattle whom they met several years ago while operating the News and Sweets in Lakeview. Mr. and Mrs. W. M. Klamms spend a great deal of time traveling as he paints scenery for a leading magazine.

Mr. and Mrs. Eddie Owens and

family of Fort Bidwell are spending several days at the John Richardson home while son Billy convalesces from an appendectomy at Lakeview Hospital.

Mr. and Mrs. John Richardson motored to near the Bend Junction Sunday where they were met by relatives for a family picnic. Included was son Edward, who had been spending two weeks with his brother Johnny and family at Gateway. Also attending were the John Richardsons Jr., Bill and Nancy; Pat Sullivan, Lakeview, who is working for Johnny at Gateway; Harold Turner, Sandra, Judy and Rita Owen, Fort Bidwell; John Noble, the Allen Byrds, Mrs. Sarah Fowler and LaVella, all of Ashland.

The Rev. and Mrs. York, accompanied by her aunt, who is visiting from Texas, visited with Cara Baxter Wednesday afternoon and they all motored to New Pine Creek to visit friends and relatives.

Grace Wells of New Pine Creek is employed at the home of Mrs. Will Vernon during the summer months.

The Walter Lighties have had as visitors Mr. and Mrs. C. N. Reese and daughter of Yuma, Ariz. accompanied by Mr. and Mrs. E. W. Danforth. Mrs. Reese is Julia's sister and the Danforths are their parents.

Mr. and Mrs. Bill Johnstone of Oakland and Mrs. Bea Wellmum-

Largest Stock leading make plans in this part of the west. Rent a spinet piano. Rental purchase plan.

LOUIS R. MANN PIANO CO.
120 N. 7th
Hammond Organ Chord Organ

ster of San Francisco visited with Mrs. Jim Sulder and family last week. Bill and Bea are Barbara's brother and sister.

The Will Vernons attended the silver wedding anniversary and social at the home of Mr. and Mrs. Forrest Cooper in Lakeview Sunday afternoon.

Farmers are all busy with harvesting, some are baling while others are just getting it cut down.

When GIN and TONIC is the call... or someone wants a COOL HIGHBALL...



Make them both with **CALVERT**

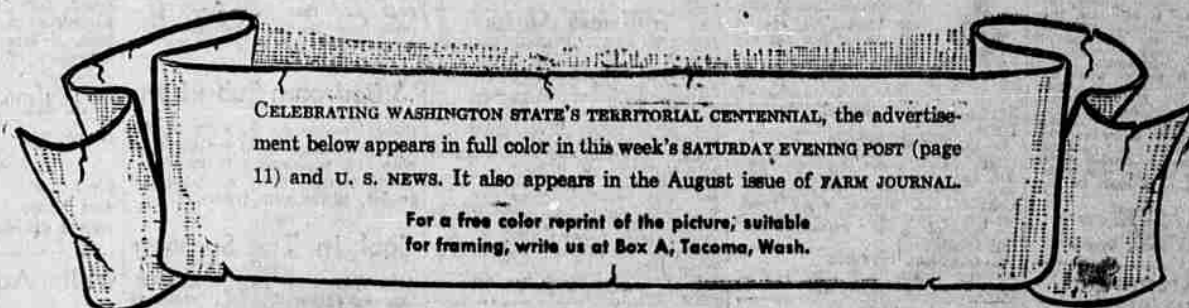
You can make favorite drinks for all your friends with this perfect party pair. A fifth of mellow Calvert Reserve... a fifth of smoother Calvert Gin will answer your liquor needs

for tall and cool ones. And you'll be doubly welcome if you bring the pair along for your host or hostess. Ask for Calvert at your favorite tavern, too, for drinks that taste better!



Calvert Whiskey...Calvert Gin...
Have them both when folks drop in!

Calvert Reserve Blended Whiskey—86.8 Proof—65% Grain Neutral Spirits. Calvert Distilled London Dry Gin—90 Proof—Distilled from 100% Grain Neutral Spirits. Calvert Distillers Corp., New York City



CELEBRATING WASHINGTON STATE'S TERRITORIAL CENTENNIAL, the advertisement below appears in full color in this week's SATURDAY EVENING POST (page 11) and U. S. NEWS. It also appears in the August issue of FARM JOURNAL.

For a free color reprint of the picture, suitable for framing, write us at Box A, Tacoma, Wash.



GOLDFINCH AND RHODODENDRON, official bird and flower of Washington State, on a Pacific Northwest tree fern

this year, visit the evergreen! State of Washington...

In 1853, when Washington was officially designated a new territory, the forest industry of the Pacific Northwest was in its infancy. Raw material for the young industry was abundant, since this region was covered by a great, green natural resource... mature forests of Douglas fir, western red cedar, hemlock and other tree species. From this timber has come a constant flow of wood and wood products that have helped build the nation. The forest industry has always been one of the largest in the Pacific Northwest... and through progress in forest management and wood technology, will supply more and better forest products for use in the years ahead.

When you come to Washington State this centennial year, you will see timber being managed as a crop on privately owned tree farms. Here forestlands will be forever green... because under modern industrial forest management new tree crops replace harvested mature timber.

Today, there are more than 4300 certified tree farms in America, consisting of over 28 million acres of commercial timberland. All forestlands owned by Weyerhaeuser Timber Company are managed as tree farms by skilled industrial foresters. Write us at Box A, Tacoma, Washington for your free copy of our colorful booklet, *Tree Farming in the Pacific Northwest*.



Mount St. Helens rises 9,671 feet over a Pacific Northwest tree farm. Such views are common in evergreen Washington.

Weyerhaeuser Timber Company

Washington is celebrating its Territorial Centennial this year. Made a territory in 1853, it became the 42nd state of the union in 1889. When you visit the cool and green Pacific Northwest this centennial year, we invite you to tour some of our forest industry plants and mills.