

Oregonians On Long Trip

MERRILL — Various organizations in the Klamath Basin are hearing about the tour made by United Nations and way-points under sponsorship of Odd Fellows and Rebekah Lodges of the United States from Mary Lou Qualls, Merrill, one of 14 Oregon young people to make the exciting trip during the month of July. This was the fourth annual United Nations Pilgrimage for Youth and thousands made the trip by bus and train.

Mary Lou won the trip on an essay, "Why I Should Like to See the United Nations in Action" and she did just that.

On the itinerary was a trip across Canada to New York by way of Montreal and Quebec. In New York among other exciting experiences she saw an Arthur Murray show on TV, Coney Island and a subway, toured the U.N. buildings and had luncheon in the delegate's luncheon.

She visited the Greek and Lihonian delegations, where there was an exchange of ideas between the young women visitors and the delegates. She heard the Trustee's Council of the U.N. in session, visited International House where exchange students of 60 countries live. She visited Rockefeller Center, saw the New York Giants win 10-3 over the Chicago Cubs and went to Radio City.

In Washington the Oregon delegates had an appointment for pictures with Senator Wayne Morse but a kink in schedules delayed them and the Senator gave up.

On the return trip home the bus traveled through W.V., S.D. and to Oregon by way of Iowa and the Central route. The party traveled 7,000 miles. All details were arranged in advance.

Remove grass stains with hot soapsuds and a brush. Follow with a bleach.

Recipe

Concocting a festively different dessert to top off a meal is often a problem for the homemaker.

But even applesauce—that mainstay of the pantry shelf—can be called upon to produce a right answer, maintains a famous chef, internationally noted for the glamorous desserts he has created.

According to Chef Otto Blumarch who directs the culinary activities aboard the luxury liner United States, it's the apple soufflé that makes the biggest hit with the passengers who have tried it. Here's his step-by-step recipe for the light and fluffy dessert that may easily be duplicated at home:

APPLE SOUFFLE A LA

S.S. UNITED STATES

Separate 10 eggs, place whites only in mixing bowl and beat until stiff. Add 8 tablespoons granulated

sugar, beat for five minutes and then stir in gently 4 teaspoons applesauce.

Grease soufflé dish or keep baking tin with butter and dust with granulated sugar. Place 3 tablespoons applesauce in bottom of dish and pour mixture on top of it.

Place dish in larger pan filled with hot water and bake in 400 degree F. oven for 15 minutes. Remove from oven and serve immediately with whipped cream. Serves 4.

SOUNDS GOOD

Something special for breakfast or luncheon menus are fluffy scrambled eggs with cubes of melon Calavo folded into the eggs just before they're set. Served with crisp bacon and lots of hot coffee, there's nothing more luxurious.

Summer Sun And A Barbecue

It's lots of fun to plan a backyard barbecue — and it should be planned so the cook isn't dashing back and forth from kitchen to barbecue grill all during the meal. This doesn't make for a smooth, relaxed party and certainly doesn't add to the enjoyment of the cook himself.

Plan the menu first, such as this one:

Broiled Cheeseburgers (on the grill), Casserole of Mixed Beans, Sliced Tomatoes, Cabbage Salad With Mustard Cream Dressing, Parsley Buttered French Bread, Fresh Raspberry Sundae, Milk and Coffee.

This meal can be partially prepared in the morning or even the day before. Do these things ahead of time: Make up the Cheeseburger patties, slack between squares of waxed paper, mix casserole of beans, make Mustard Cream Dressing and butter the French bread. Store all in refrigerator. Store the ice cream in the freezing com-

partment or in an ice tray until time to top with the crushed, sweetened raspberries (also fixed ahead). Set out dishes, silver and napkins on a tray. Wash cabbage and have ready for shredding.

CHEESEBURGERS

Thoroughly combine the following: 2 lbs. ground beef, 1/2 cup water, 2 tsp. salt, 1/4 tsp. pepper and 2 cups grated Cheddar cheese. Form into 10 patties. Broil slowly over open grill until just done.

MUSTARD CREAM DRESSING

(Serves 6 to 8)

In a round, deep bowl mix 1/2 tsp. prepared mustard, 1/4 tsp. pepper, 1/2 tsp. salt; 2 Tbsp. lemon juice, dash of cayenne or Tabasco sauce, 1 cup sweet or sour cream and 1 peeled clove garlic. Chill in refrigerator. Shortly before serving, remove garlic and whip mixture until fairly thick; then mix well with 4 cups shredded cabbage.

CASSEROLE OF MIXED BEANS

(Serves 10)

1 large can baked beans (without tomato sauce)
1 large can kidney beans, drained
1 large can green lima beans, 1/2 cup butter, melted
1 clove garlic, minced
1 medium onion chopped
1/2 cup water
3 Tbsp. vinegar
1 Tbsp. brown sugar
1 tsp. dry or prepared

mustard
1/2 cup catsup
Salt and pepper to taste
Four beans into large casserole and mix lightly. In a small skillet, gently cook minced garlic and chopped onion in butter until soft. Add to beans. Rinse skillet with water and vinegar, and add to beans. Add other ingredients, mixing well with fork. Dot with additional butter and bake at 350 degrees F. for 45 to 60 minutes.



7th
BIG

ANNIVERSARY SALE

Free! Orchids to the Ladies!

FRIDAY AND SATURDAY

PRODUCE VALUES

Peaches
\$1.49

LUG RED BLUFF J. H. HALES

Red Bluff Elbertas lug \$1.69

MEDFORD—Freeze or Can NOW!

CORN
49¢

DOZEN

Cantaloupe
99¢

Dozen EACH 9c

ORANGES 39c

NOW BOY—5-lb. mesh bag

Tomatoes
\$1.89

18-lb. lug

POTATOES

US No. 1 100-lb. sack 2.39
White Rose

It has been 7 years since we opened our markets in Klamath Falls and Merrill, and we thank you for your patronage. In appreciation we give you these outstanding features... not just a big ad with regular prices... BUT A PAGE OF OUTSTANDING VALUES!

Prices Effective Klamath Falls and Merrill

GRIGG'S SUPERIOR FOODS

Small, Local Ranch

EGGS DOZ. 49c

Candy Bars 3c

TUNA White Star, Bite Size No. 1/2 tin 29c

Durkee's, Quarts

Mayonnaise 49c

Manning's

COFFEE Lb. 79c

Farmington's

Chocolate 1-Lb. Brick 43c

Ice Cream Cone

Waffle Cups Pkg. 17c

Swiftning 3-Lb. Tin 69c

Kerr Lids Regular 2 Pkgs. 25c

CERTO The Original Pectin 2 for 49c

CRISCO 3-Lb. Tin 89c

TIDE Giant Size 75c	OXYDOL Giant Size 75c	DUZ Giant Size 75c	CHEER Giant Size 75c
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ALL-PURE MILK tall tins 2 for 25c

CORN	No. 303 tin	15c
PEAS	No. 303 tin	19c
TOMATOES	No. 2 tins	25c
PEACHES	No. 2 1/2 tin	29c
TOMATO SAUCE		5c
CATSUP	14-oz. bottle	15c
PINEAPPLE CRUSHED	No. 1/2 flat	29c
TOMATO JUICE	46-oz.	25c

Orange Juice	46-oz. tin	39c
BLENDED JUICE	46-oz. tin	39c
TOMATO JUICE	46-oz. tin	29c
Grapefruit Juice	46-oz. tin	39c
PEACHES	No. 2 1/2 tins	33c
PEARS	No. 2 1/2 tins	43c
PINEAPPLE CRUSHED	No. 2 1/2 tin	39c

PITTED OLIVES No. 1 TINS 19c

Free! Orchids to the Ladies!

FRIDAY and SATURDAY

CARL'S SUPERIOR MARKET

Pot Roast



These Roasts are cut from "U. S. Grade GOOD" Feed Lot Beef... Not "Grass" Beef!

33¢ lb.

Short Ribs

US GRADE "GOOD"

19c lb.

BEEF HEARTS and TONGUES

Pure, Lean

Ground Beef

4 lbs. 98c

U. S. "Good"

Veal Steaks

39¢ lb.

BREAST of VEAL

19c

We Feature HAGEL'S FRYERS—The Best!