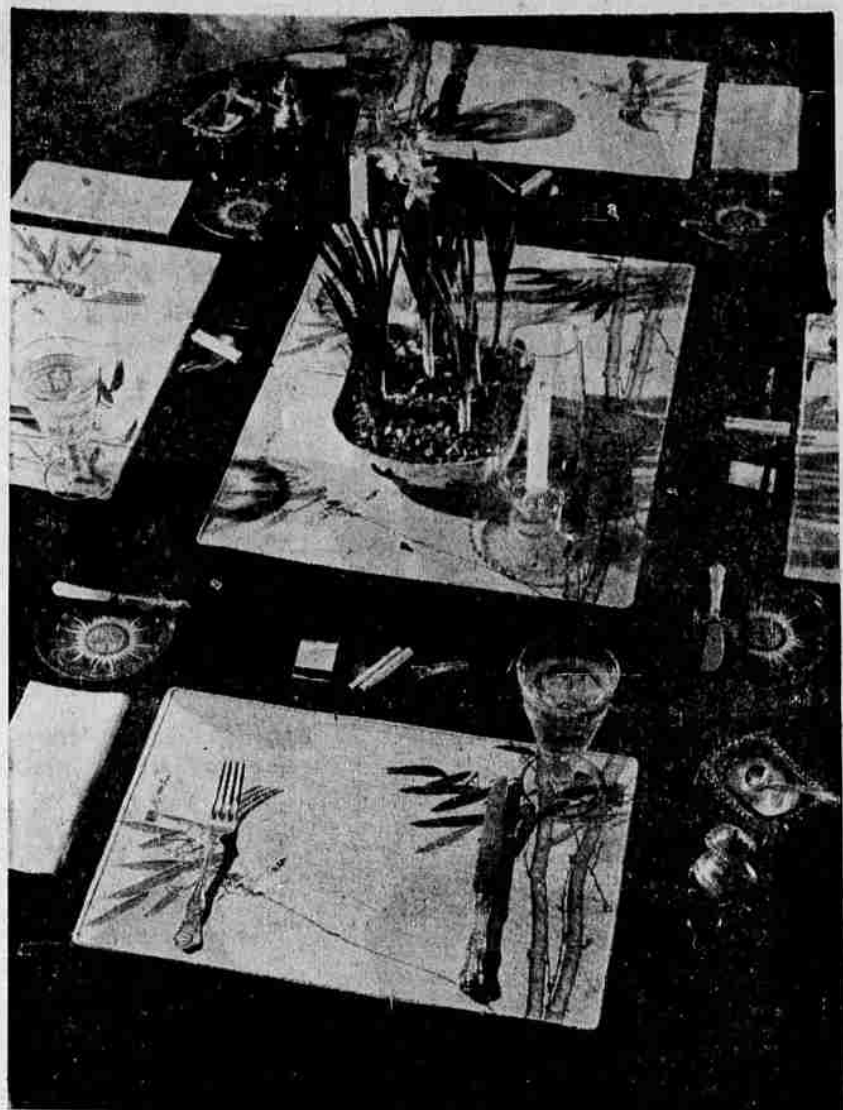




**NEW COLOR-PRINTED Princess reversible Texturmat** are stainproof, water and alcohol resistant, color-fast, long wearing, won't tear, stretch, curl or warp, according to the manufacturers, The Ullman Company, Inc. They can be used on either side, one with pattern color-printed, the other solid color. They represent another work-saver with a glamour touch available to busy homemakers.

### Fort Rock

By ROBERTA McGEE

Saturday night, March 20, the Fort Rock Grange will sponsor a March of Dimes dance, with the Desert Dudes furnishing the music. The Grange Dance Committee is in charge of all arrangements.

The Oregon State Game Commission is planning a "show me" trip for Oregon sportsmen on deer ranges in the Fort Rock-Silver Lake areas March 20-21. At this time full details are not available, but for information contact Rueben Long. All interested ranchers are urged to attend.

Friday afternoon, March 5, the annual Northern Lake County Stockmen's Association met at the Grange Hall. The meeting was for ranchers who graze stock on the Deschutes National Forest during the summer months. The range fee was reduced 13 cents per cow unit. This reduction is in accordance with the present day market conditions.

The appointment of Mrs. Muriel B. Hergert as postmaster at Fort Rock was announced February 24, by Representative Sam Coon. Mrs. Hergert will succeed Mrs. Blondina Rutherford, who resigned. On March 1, a crew of county road workers delivered to Fort Rock a grader, dump truck and loader for gravel. The equipment will be operated by Floyd Branch, graderman. There is an elevator for the grader available when the operation for it is necessary. Floyd will work the Fort Rock, Silver Lake roads. The members of the three communities are glad to have the equipment here and work started on the main roads.

The next meeting of the Fort Rock Grange Youth Committee will be April 6 at the home of Mr. and Mrs. Richard Brown.

The Fort Rock 4-H Club and leader, Mrs. Leon Gilder, and Mrs. Maurice Ward visited the Silver Lake school the afternoon of March 4. The purpose of the visit was to hold a regular club meeting for students at Silver Lake who organized their own 4-H Club group that afternoon. Lee Hansen, county 4-H leader, was present to help organize the new club. Mrs. Dale (Lucille) Emery is the leader for the ten members whose projects for the year will be camp cookery and beef.

The Fort Rock Grange will meet the evening of March 13. Several applications for membership will be presented, and the mobile telephone unit will be discussed. Dick Schaub, Andy Hergert and Owen Pitcher are serving on the telephone unit committee.

The Pacific Telephone Company will inaugurate mobile service March 16. The necessary terminat-

ing and control equipment has been installed in the Bend central office and lines connecting with the transmitter receiver site on Aubrey Butte are now in place.

Thirty applicants have been filed. An average of two units a day can be checked or installed. Calls from a mobile unit go by radio to the receiver on Aubrey Butte. From there, they travel over regular telephone line to the mobile operator, who completes the connection through the Bend central office. H. C. Kerron is the telephone manager.

Although Fort Rock has filed application for this mobile telephone unit, there still has to be an extensive study of situations before the unit may be installed, as tests or conditions may prove the unit unable to operate here. We are all hoping to be able to have the unit here as soon as possible.

Homer McGee of Klamath Falls arrived Saturday, March 6, to visit for about a week with Mr. and Mrs. F. E. McGee and family. Joan Perry has been on the sick list since Thursday, March 4, and is improving slowly. Everyone here wishes her a speedy recovery.

Mr. and Mrs. Ted Emery of Silver Lake were Sunday afternoon visitors of Mrs. Marie Ekelin and Ed.

Mr. and Mrs. Jack Gillette, Caroline Calcote and Suzanne were business visitors in Klamath Falls the weekend of March 5. They visited Mr. and Mrs. J. D. Stanley while there. The Gillettes took their black cocker spaniel puppy down to have a distemper shot and the puppy got out of the enclosure, so anyone seeing a black cocker puppy about four months old with a very short tail please notify the Gillettes here.

The Soil Conservation District of Fort Rock and Silver Lake met at the home of Mr. and Mrs. Charley Boley the afternoon of March 2. Clifford Smith, extension service, Oregon State College, Corvallis; Elgin Cornett, Lakeview county agent; J. B. Rogers and Bill Currier of Bend, were among those present. A field demonstration was held on the Gilder ranch where about four acres of land

### Baked Chiffon Pudding

This pudding with its tempting brown crust, delicately textured and sprinkled with toasted almonds, tops a creamy custard that forms a sauce to be spooned over the pudding when it is served.

- 1 package coconut cream pudding and pie filling mix
- 2 cup milk
- 1/2 teaspoon vanilla
- 3 egg yolks, slightly beaten
- 3/4 cup light cream or top milk
- 3 egg whites
- Dash of salt
- 8 tablespoons sugar
- 1/4 cup sliced blanched almonds

Start oven for moderate heat (375 degrees). Select a shallow baking pan, 8x8x2, 9x9x2 or 10x10x2 inches, or use six individual 4-inch baking dishes. A deep casserole is unsatisfactory. Choose a larger pan to use for a water bath.

Combine pudding mix and milk in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add vanilla. Measure out 3/4 cup cooked pudding and combine with the egg yolks. Set aside this pudding-egg yolk mixture to use for the fluffy top.

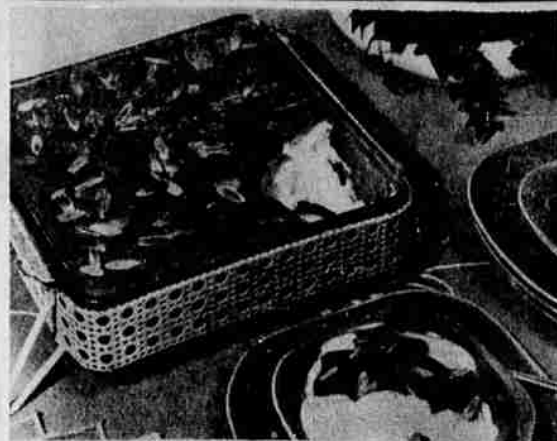
#### SAUCE

Mix the cream with the remaining pudding mixture. Pour this sauce into the baking pan.

#### FLUFFY TOP

Beat egg whites and salt until soft peaks are formed. Add sugar gradually, beating constantly. Continue beating until very stiff peaks are formed. Then fold meringue into pudding-egg yolk mixture.

Carefully spread this mixture over sauce in baking pan. Sprinkle with almonds. Set in larger pan of hot water and bake in moderate oven (375 degrees) 45 to 60 minutes, or until golden brown. Serve warm or at room temperature. Makes six servings.



**COCONUT CREAM BAKED CHIFFON PUDDING** is translated from a French soufflé to become a favorite in any American home. It's eaten warm or at room temperature and need not be rushed from the oven to the table lest it ignominiously fall into dismal failure. Photo is courtesy Jell-O Pudding and Pie Filling.

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**SHIRRED EGGS STAVANGER**  
Butter raspekin or skillet lightly and sprinkle with bread crumbs. Break eggs in ramekin or skillet and top with 3 or 4 Norway sardines. Bake in moderate oven 350 degrees for 30 minutes or cook on top of stove over low fire. Garnish with fresh parsley.

#### HOT DEVEILED SARDINES

Ideal for Lenten luncheon or supper, this dish can be prepared with a minimum of fuss. Drain oil from 3-4 oz. can of Norway sardines. Mix oil with a little dry mustard, making a paste. Spread paste over each sardine and roll in bread crumbs. French fry in deep fat until golden brown. Serve hot.

#### SPRING RUG FASHIONS

In addition to the more staple shades of greys, browns and greens, such warm and rich tones as cocoa-beige, cinnamon, café au

lait, cherry red, golden corn, chartreuse and apple green are the more brilliant sapphires, turquoise and orange shades. Colors are playing a leading role this spring in the fashion and home scene.

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OVER

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