



Marble Tops Require Care

A friend, having "marble top trouble" and appealing to Catherine C. Laughton, home service director of The Journal in Portland, offered to share her information with our readers.

Mrs. Laughton, whose lovely home in Portland has some fine old pieces of furniture with marble tops, has had personal experience with its care. Raising two big sons, the younger of whom is now in college, her house is a home that has been a gathering place for friends and relatives for many years and she admits she has learned by making mistakes in marble care.

"Use something like soapuds made with Ivory or Lux flakes and wash and then rinse and dry," Mrs. Laughton directs. "But that takes only the 'sissy' kind of soil off my table tops. After wiping dry, the marble should be buffed with a soft woolen cloth."

"If there is grease on the marble, about the only thing you can do is make a paste of cleaning solvent and cornstarch and spread it on. This will draw the grease up. When the cornstarch is dry, brush off."

"Be careful of strong salt solutions, acids and caustic cleansers," she warns. "These eat right into the polish of the marble."

"Some marble people say that Wyandotte cleanser is the only kind to use on marble. However, I have used Bon Ami, and, after letting it dry, have washed it off. It acts like a poultice to draw out some of the dirt but leaving it on too long isn't good, either."

DAIRY FOODS with onions make a hearty dish. Onions, always available and always ready to add their own special flavor to a meal that may need just such an accent, can be prepared in many ways. One of the all-time favorites is creamed onions. This recipe and photo from the National Dairy Council.

Cheese-Onion Casserole

There is something truly delicious about the blending of onions with well seasoned cream sauce and the addition of cheese gives this casserole that "certain something."

Milk not only adds the delicious, creamy quality that is so desirable in a cream sauce, but increases the value of the food nutrients in the dish, adding protein, minerals and vitamins.

Cheese-Onion Casserole might be served with meat loaf, a green salad, hard rolls and butter, a fruit cobbler and milk to drink. Or, it is equally suitable to serve with a fish entree.

CASSEROLE
18 small white onions, peeled
6 slices of bread
1 cup grated American cheddar cheese
2 cups milk
4 eggs, beaten
1/2 teaspoon salt
Few grains pepper

Parboil onions gently until tender. Quarter slices of bread. Put half of bread quarters in buttered 1 1/2 quart casserole. Place half of

COSTLY BEAUTY
The year 1955 is a far cry from the days when Empress Josephine reportedly spent \$20,000 annually on cosmetics. In fact, the average American woman now spends less money on grooming than the average man. According to a Toni Company Research Bureau report, last year the American male paid over two million dollars more for haircuts, shaves and shampoos than women paid for comparable services. By the end of 1956, the gap will widen further for more than two and one-half million new women will desert professional help and become do-it-yourself home wavers if the present trend continues. The Toni Company estimates that approximately 66 million home permanents will be given throughout the country in 1956.

Hey, guys!
Here's the answer to all the NEW hair styles!

Get your generous 1 oz. jar of

POMADE
ABSOLUTELY FREE!
While they last...

LP is terrific! Super for keeping hair neat and trim without "greasiness!"
Hurry, supply is limited!

TAKE THIS COUPON RIGHT NOW TO
LEE HENDRICKS DRUG
2212 South Sixth
Klamath Falls, Oregon

Your name _____
Address _____



FIG AND RICE FLUFF is a quick, simple "Cotter's Saturday Night" type of dessert. You can make it in the morning for serving for dinner, too. Photo and recipes are courtesy California Fig Institute.

SALAD DRESSING
Chiffonade dressing is delicious over hearts of lettuce. To prepare it, just add chopped hard-cooked egg, chopped cooked or canned beets, minced onion and parsley or onion tops to French dressing or mayonnaise.

Double The Wear With Quality Repair
Frank's Shoe Shop
Corner 6th & Klamath

DRIED FIG RECIPES
Late winter calls for a variety in the menu. It is time for lighter foods. We are fortunate in having fresh apples and citrus fruits all winter, but it is just far enough past the holiday to make figs, raisins and dates mighty appealing again.

FIG AND RICE FLUFF
About 12 dried figs
1 cup crushed pineapple, drained
1 cup cooked, cold rice
1/2 cup confectioners sugar
1 cup heavy cream, whipped
1 teaspoon vanilla

Cover the dried figs with very hot water for 10 minutes. Drain. With scissors, snip off the stems. Then cut the figs into tiny pieces. Combine with remaining ingredients. Heap in dessert glasses, top with pieces of figs and place in refrigerator to chill. Serves 6 to 8 persons.

COFFEE-FIG DELIGHT
8 stewed dried figs
2 cups milk
1 tablespoon instant coffee
1 package vanilla instant pudding

1/2 cup chopped nuts, if desired
1 cup heavy cream
2 teaspoons instant coffee
1 tablespoon hot water
1 teaspoon vanilla

Just before serving, whip the cream until almost stiff. Dissolve the coffee in the hot water. Cool and add to the cream with the vanilla and the sugar. Fold in gently but thoroughly. Serve on top of the very cold pudding.

ASK FOR PURE-PAK BRAND WIENERS - LUNCH MEATS TOP QUALITY
Locally Made, from Inspected Meats - Unconditionally Guaranteed!
At your local food store

PRIZE PACKAGE DETERGENT!

Inside every Giant Economy size box of Breeze there's a real Cannon kitchen towel! Breeze is the detergent you'll use for everything—from dungarees to dishes to nicest nylons. And inside the Regular size box you'll always find a pastel Cannon face cloth. Money back on either box if not satisfied. Level Brothers, New York.

Everybody's changing to faster foolproof
RED STAR YEAST
Big Fresh Cake AND Special Active Dry
Delivered
FRESH by BORDEN
Pacific Cheese Division

SEGO MILK

KIDS! WIN THIS SCHWINN BIKE! Big Free Movie
at the Pelican Theater
Admission FREE with 5 Segos Coupons
6 cans 81¢ for 81¢

Spaghetti Dinners
Sunny Jim 14-oz. Glass
Apple Butter 29¢
Hunt's **CORN 10¢**
No. 303 Tin

Prices Effective Thursday Through Sunday
Check Our Everyday Prices

39¢
Pkg.

2 1-lb. Packages 47¢

Blue Banner - Pie Fill Huckleberry 33¢
No. 2 Tin

Crater Lake Cottage Cheese 19¢
Pt.

Dutch Maid MARGARINE

2 1-lb. Packages 47¢

Blue Banner - Pie Fill Huckleberry 33¢
No. 2 Tin

Crater Lake Cottage Cheese 19¢
Pt.

Margarine
Libby's With Beans 1 1/2-lb. Tin 35¢
Farm Fresh Grade AA Large Eggs Doz. 59¢
SPAM 2 12-oz Tins 69¢

Party Time - 22-oz. Jar Sweet Pickles 2 for 89¢

Royal Club - Cadet OLIVES 2 Tall Tins 49¢
Royal Club Fancy Red SALMON 1 lb. Tin 89¢
Nalleys - Tang DRESSING Quart Jar 39¢

Yellow - Denver Broccoli Bun. 19¢
Texas - Pink - Sweet Grapefruit lb. 10¢
Fancy - Green Peppers lb. 29¢
Large Bunches - All Green Onions dry 4 lbs. 15¢

Beer 89¢
Western No. 6 Refund Bottle Carton

Delicia Ice Cream Half Gallon 69¢

Swifts Premium Bacon SQUARES 17¢ lb.
U.S.D.A. Good Lean Blade Cut
Beef Roasts 35¢ lb.
Danco Old Fashioned or Sweetheart BACON Thick Sliced 2 lb. pkg. 89¢
Light Lean Pork Chops 55¢ lb.
U.S.D.A. Good Rib Steaks 59¢ lb.
Pork Spare Ribs 33¢ lb.
Fresh Smelt 19¢ lb.
Lean Shoulder Cut Pork Roasts 29¢ lb.
Palace Sliced Bacon 2 lbs. 59¢
Fryers Fresh Pan Ready 49¢ lb.

Wheat Hearts 39¢
Sperry's Giant Size - 46-oz. Pkg.

Argo - Gloss or Corn Starch 2 Pkgs. 25¢
Pillsbury FLOUR 25 lb. Bag \$1.98
Guittard Chocolate Chips 2 6-oz. Pkgs. 35¢

Albers - White or Yellow Corn Meal 5 lb. bag 39¢

S.O.S. Lg. 10 Pad Pkg. 19¢
Soft White AMMONIA Full Quart 29¢
Quick Elastic STARCH Quart Bottle 19¢

Large Size Alka Seltzer 54¢
Tooth Paste Giant Family Size 79¢
PRESTO LOGS HAY-FEED-GRAIN
U.S. SUB-POSTOFFICE

SAV-MOR
8th & PINE Phone 8513

LOCKER SPECIAL!!
1/2 Beef 29¢ lb.
Young Feed Lot - 150 to 200 lb. Average

POT ROASTS Chuck Cut 29¢ lb.
Sirloin Steak Well-Trimmed Good Beef 49¢ lb.

FROZEN FOOD SALE!
All Items 10-oz. Package
Peas Potato Patties French Fries Etc. 2 Pkgs. For 15¢

NO LIMIT! Thurs., Fri., Sat. Only! Don't Miss This!

FOOD CENTER
1338 OREGON AVE.