

Wife-Saver Sale!

7¢ OFF

EACH OF THESE SPECIAL PACKAGES

plus a \$60,000 Wife-Saver Contest

THERE IS A WIFE-SAVER sale going on in Klamath Falls at your favorite grocery. In addition to the offer of seven cents off the regular price of Joy, Spic and Span, Oxydol, Camay and Ivory Soap, there is a contest being conducted in which 60 prizes are offered for completing a limerick. Top prize is \$20,000. The next four prizes are Plymouth station wagons and the next 55 are RCA color television sets. When you pick up your supply of soap and detergent cleaners, get an entry blank for the contest. Incidentally, have you tried the new pink Camay?

CLEANLINESS CLIPS

Along with the current Wife-Saver sale and contest, the Cleanliness Bureau, Association of American Soap and Glycerine Producers, Inc., of New York, has some pertinent remarks on cleanliness:

BANKS APPROVE BATHS

Do you know that one of the projects for which it's easiest to get a bank loan is a second bathroom in your house? In fact, shrewd and calculating bankers (ours in Klamath Falls are nicer than that) actually advertise that they encourage that type of home improvement as a sound investment. (And what is nicer in a new bathroom than the lovely new Pink Camay?)

CLEAN RODS

Always run a sudsy cloth or sponge over the shower rod in the bathroom before you toss just-washed laundry over it to dry. (Spic and Span is such an effective cleaning agent to keep bathrooms spotless and shining.)

IRON BLOUSES

In laundering blouses, use two audings. Instead of rubbing folds of fabric together, use a well-lathered soft brush or your sudsy fingertips to cleanse soiled spots. Let your ironing routine go like this for a professional looking job: press armpole seams first, then sleeves. Next, press the left front, the back, the right front. Then press the yoke, if any, and the collar last. To make the most of good ironing, always place a freshly ironed blouse on a han-

ger, fastened to keep its shape. RELAX When you have a bathtub full of warm water and a fresh bar of soap to provide the lather—that's luxury.

WASHING CHINA

Hand painted decorations on china and glassware are not usually permanently fired onto the surface. That's why such pieces should be washed quickly by hand with medium-hot water. Long soaking will tend to fade hand painted colors. (Be safe and use Joy, the mildest liquid for dishes. It is kind to your hands, too.)

MUSTARD SAUCE

Combine 2 teaspoons dry mustard, 2 teaspoons sugar, 1/2 teaspoon salt, 1 tablespoon flour and 1/2 teaspoon cloves. Add 3/4 cup water, 1/4 cup vinegar, 2 egg yolks, slightly beaten and 1 tablespoon butter and mix well. Cook until thick and smooth, stirring constantly. Pour the sauce over a hot cooked vegetable just before serving. Yield—6 servings. It is excellent with asparagus, broccoli or beets and can also be served with green beans and spinach.

Chas. J. Cizek

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THE FUNNEL

What's a well-equipped kitchen without a funnel? You use it to transfer vinegar and oil to the decorative cruets that go on the table. You use it for filling baby's bottles and for the vacuum jugs (and maybe for pouring instant milk into the refrigerator bottle.) A funnel, also, is indispensable in saving the cooking oil left over from deep-fat frying. A funnel is handy and it makes for a neat kitchen and a thrifty purse. In shopping for one, look for the kind with a removable strainer.

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Venison Handling Pointers Given; Quick Care Urged

Sportsmen who bring home a deer this year will help provide the family larder with some good high protein food.

But the secret of good venison comes before it reaches the kitchen, advise Oregon State College wildlife management experts, who point out the importance of taking care of the animal as soon as it's shot. Off-flavors in venison are usually the result of lack of care to the animal before it's cooked.

After the deer is killed, it should be skinned as quickly as possible to remove body heat, the experts say. After the animal is bled, properly dressed and the carcass cooled, flies should be kept away from it.

Lucky hunters who bag their game early are advised to dress and cool the animal as quickly as possible either by hanging it close to the car or returning to camp with it. Many hunters are disappointed each year when they have stored the carcass in the warm trunk of the car. The meat spoils very quickly in a warm place. Sportsmen who hunt close to towns may want to investigate frozen food locker storage.

If possible, some type of carrier on the car should be provided for the deer. Deer carried near the warm motor for many hours often spoils.

Most cooks like to follow the hunter's code and "eat some venison, give some away and save some for the future," says Mrs. Ruth Klippstein, OSC extension nutritionist. Pointers on freezing, canning and fresh use are offered.

For best results, venison needs to be aged for 4 to 5 days at 30 degrees. Some lockers, if they have room, will condition meat for hunters before wrapping it for freezing.

Homemakers may want to can some of the venison. Time tables are the same as for beef. A favorite recipe is to brown cubes of venison at home, then have them custom canned. They make excellent stews and meat pies, says Mrs. Klippstein.

The neck meat of the deer makes

a tasty mincemeat. Venison can be substituted for beef in most mincemeat recipes.

For families who prefer ground venison—for use as "deerburgers" or in venison loaf—the addition of beef fat to the venison during the grinding process is recommended. Avoid use of venison fat, however. It gives the meat a "wild" flavor and should be trimmed away when venison is cooked.

Venison, a rather dry meat, is often improved by addition of suet, butter or other fat when using dry heat methods, roasting, broiling and frying.

Regular methods of meat cooking also apply to venison, the

WHITE WINTER

Designers are dreaming of a white Christmas—fashion-wise, that is.

It's the newest color for winter wear, one that is expected to make style news in Southern areas during the resort season and to follow the sun back North next spring.

White will be right on its own, predicts Harold Weinberg whose firm produces woollens in the moderate-priced range, and it will be a favorite background for other tones as well. Orange and gold, varying from bright to light shades, will be teamed most frequently with white, he says.

With his wife, Harriet, an associate designer, Weinberg has been outguessing the fashion experts on what's ahead for the past several years. Uniquely patterned woolen fabrics and novelties have been specialties of the house each season and the firm is credited with the introduction of float weave checks, poodle loop plaids, cut eye lash fringe, woven pompons, patchwork tweeds and cut flower designs.

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Yams or Sweet Potatoes	2 lbs.	25¢
Delicious Apples	Large Size - Nice Color	\$3.98
Grapefruit	Large Florida Pink	2 for 19¢
Cauliflower	Large, White Heads	19¢
Celery	Solid, Crisp	15¢

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Jonathan Apples	25-lb. box	\$1.69
Extra Fancy Delicious Apples	Double Red 25-lb. box	\$2.19
Cauliflower	Beautiful White Heads each	19¢

THRIFT DEPARTMENT

Christmas is coming! Order any Special Premium Items you wish for stamp redemption — right now!

New Ceramics	Beautiful new selection! Excellent quality — 98¢ to \$1.49 values!	69¢
Dish Cloths	Large size, heavyweight	2 for 29¢
Phonographs	Real Electric	\$8.88
Washers	With carrying case and 8 children's records!	\$1.19
Dolls	Tremendous Value! Big 20" Walking Latest styles — High Heels	\$5.88
Washers	Reg. \$2.98 Value! Automatic Battery Operated! Really washes Dolly's clothes	\$1.19

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"Sweet Adelines" Cooked Food Sale - Saturday.