

Streaks 'N' Tips

Blondes, redheads, brunettes? Whatever hair-coloring men prefer, they like that which looks like "what comes naturally." And that can be a problem particularly toward the end of summer as every girl knows who has dyed or bleached her hair. Luckily, however, not an unsolvable one.

Here are a few suggestions that will keep your hair looking lovely despite the fact that hair grows so much more quickly in warm weather and "tell-tale" roots appear darker because hair tends to fade, become yellowish or streaked in the sun.

there's only one

SKIPPY

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG



TOPS IN QUALITY!
LOW IN PRICE

New growth at the part or hairline can be touched-up instantly with Nestle Streaks 'n' Tips. Just spray it on and then comb it through the hair several times to blend it in. It won't rub off, yet it shampoos out easily... never leaves your hair stiff or sticky. This product can also be used to glamorize your hair with sun-tips, white snow caps and gold or silver evening accents.

If your hair has been making hay while the sun shines or has become faded, streaked, brassy or artificial looking in any way, chances are you need to tone it down by using a good rinse such as those put out by Nestle, the largest manufacturer of temporary rinses in the world. The Nestle Colorinse comes in 12 shades which not only add beautiful color to your hair but actually condition it making it soft, lustrous and easy to manage.

To tone down that brassy look that plagues so many would-be blondes, a light golden blonde Colorinse is recommended. To get rid of that artificial "carrot" tinge, use a platinum colorinse and follow it by the shade nearest the color you want your hair to be. Yellowish streaks can be blended in and faded hair revitalized by colorinse hair with the shade closest to your original shade (natural or dyed), or one slightly darker.

Nestle Colorinse last from shampoo to shampoo. The colors are certified by the U.S. Government and guaranteed not to brush out or rub off. And, as the directions say, it's so very simple to use.



MEN PREFER hair-coloring that looks like "what comes naturally." Nestle's Streaks 'n' Tips is the instant touch-up to hide tell-tale roots and new growth at the hairline. It sprays on, shampoos out. It won't rub off or leave your hair stiff or sticky.

GOURMET SALAD

Here's a salad to please sophisticated. Orange sections marinated in French dressing are arranged over velvety green Calavo avocado quarters and sprinkled with crumbled Roquefort cheese. Santa Barbara Salad is an excellent way to use new crop Fuerte avocados. This popular smooth-skinned winter variety is due back on the market in October and soon will be plentiful.

- SANTA BARBARA SALAD**
- 2 medium-sized oranges
 - 1 small clove garlic
 - French dressing
 - 1 Calavo avocado
 - Salad greens for garnish
 - 1 tablespoon crumbled Roquefort cheese
- Peel and section oranges. Rub

inside of small bowl with cut clove of garlic. Place oranges in bowl and cover with French dressing. Let stand while preparing remainder of salad. Cut avocado into quarters lengthwise and remove seed and skin. Place one quarter on each garnished salad plate. Fill with orange sections and sprinkle with Roquefort cheese.

Makes four servings.

CALIFORNIA PILAF

The harvesting of rice in the United States began 311 years ago. October will call attention to this splendid food with the National Rice Harvest Festival activities. California Pilaf joins rice with the goodness of ripe olives, ground beef and a group of subtle seasonings. Serve this savory casserole with coleslaw, hot crusty bread and baked caramel custards.

- CALIFORNIA PILAF**
- 3/4 cup ripe olives
 - 1 pound ground lean beef
 - 1 tablespoon cooking oil
 - 1/2 cup finely chopped green pepper
 - 2 1/2 cups finely chopped onion
 - 1 1/2 cups regular rice
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon pepper
 - 2 cups hot water
 - 1 (6-ounce) can tomato paste
- Cut olives in large pieces. Crumble beef in oil in hot skillet and cook and stir over medium heat until lightly browned. Place in greased casserole, reserving drippings. Cook green pepper and onion in drippings until lightly browned. Add to meat. Brown rice lightly in same skillet, stirring constantly; stir rice, seasonings and olives into meat mixture, combine water and tomato paste and pour over top. Bake in moderate oven (350 degrees) about one hour. Makes about six servings.

PIZZA

Yeast breads for dinner in just a little over an hour! Sound impossible? It used to be, but not any more with this new "quickie" recipe calling for biscuit mix and yeast.

Little kneading, just one rising period cut the traditional time in half. Just imagine, mixing the dough, kneading 20 times, rolling and placing in pans, one hour of rising and they're ready for the oven. The mixing is so easy, too, with this new method. Just add biscuit mix to yeast dissolved in water, stir, and presto, there's the dough! And best of all, these have the same texture and taste as those grandma used to spend hours making.

This light, springy dough is even easier to put together than a roll mix for it requires only one bowl, only one rising period. Even those inexperienced in home baking can make these rolls light and tender.

PIZZA

Pizza is no longer hard to make. Now's the time to join in the fun and begin serving pizza to the family as well as guests.

Flavors and varieties are endless, but they all have one thing in common—a crust made from yeast dough. But yeast dough takes so much time you say? Nonsense, not any more, for a brand new recipe, just developed in the Betty Crocker kitchens takes the guess work and time out of dough making.

A simple combination of biscuit mix, yeast and water does the trick. Just dissolve the yeast in water, add the biscuit mix, heat and there you are! No rising time, either.

For variations that are certain to please the most discriminating palates, try shrimp, hamburger, pepperoni or mushroom pizzas. Better yet, combine all four flavors in one pizza! Just make four pizzas, when baked, cut in fourths and fill each plate with a slice from each flavor. Then sit back and listen for the rave notices!

PIZZA

- 1/2 cup warm water (not hot—105 to 115 degrees)
- 1 package active dry yeast
- 2 1/2 cups Bisquick
- 2 to 3 (teaspoon) instant minced onion
- 1 clove garlic, chopped
- 2 cups tomato sauce
- 4 oz. can mushrooms, if desired
- about 1 cup chopped salami or cooked Italian sausage or 2 cans anchovies, chopped
- salt and pepper to taste
- 2 1/2 cups grated Mozzarella or two 5-oz. package sliced cheese or two 6-oz. package sliced Mozzarella cheese (cut into thin strips)
- oregano

Dissolve yeast in warm water. Add Bisquick and beat vigorously. Turn dough onto surface well dusted with Bisquick. Knead until smooth, about 20 times. Divide dough into 4 pieces. Roll each piece paper-thin into a circle, about 10 inches in diameter. Place on ungreased baking sheets or in shallow pie pans. Brush on oil.

To make filling: Mix together onion, garlic, tomato sauce, mushrooms, salami, salt, and pepper and spread on dough. Sprinkle grated cheese over all or lay cheese strips on top. Sprinkle with oregano to desired taste. Heat oven to 425 degrees (hot). Bake 15 to 20 minutes, until crust is brown and filling hot and bubbly. Serve immediately. To eat, cut into pie-shaped wedges. Fold each wedge over and eat with fingers. Serve with tossed green salad and black coffee.

Note: Unbaked pizza's may stand while others are baking.

VARIATIONS

Shrimp: Follow recipe above except, use 2 cans cleaned shrimp in place of salami, Italian sausage or anchovies.

Hamburger: Follow recipe above except, use 1 pound cooked ground beef and 1/2 cup chopped green pepper in place of salami, Italian sausage or anchovies.

Pepperoni: Follow recipe above except, use 1 cup sliced pepperoni in place of salami, Italian sausage, or anchovies.

Mushrooms: Follow recipe above except, use two 4-ounce cans sliced mushrooms sautéed in butter in place of salami, Italian sausage or anchovies.



TEMPT YOUR FAMILY with a variety of four pizzas, all served on one plate. Shrimp, hamburger, pepperoni or mushroom — and or all will soon become a favorite. Perfect for those casual guest occasions, too. Remember, when making pizza, after the dough is rolled and in the pan, always brush it with oil before adding the sauces, cheese, etc.



BEAUTY BELL rings for unhappy teen-agers with troubled skin. Now Bonne Bell has come to the rescue. After your skin is thoroughly, immaculately cleansed with Ten-O-Six, Bonne Bell suggests wonderfully healing and hiding Medicated Make-Up. It comes in three complexion shades; light, medium and dark. It is an opaque creamy liquid that blends beautifully over your throat and face to give a smooth, soft look. Now, you'll be party-pretty and full of self-confidence again.

BONNE BELL

Teen-agers, if you have a complex about your complexion, you don't need a psychiatrist. A little cosmetic label-learning plus regular homework will raise your complexion grade from C-minus to "passed with honors." Thousands of teen-agers have heeded the advice of Bonne Bell, well-known beauty adviser, who offers you these product coordinates: Her justly famous Ten-O-Six Lotion and her Medicated Make-Up which underwent actual-use tests on thousands of skins and was subjected to clinical study by a team of noted dermatologists over a two-year period.

But Bonne Bell is too wise to deceive you into believing that cosmetic grammar will substitute for the sacrifice of salads, cheating on fresh air and exercise. As Bonne Bell says, "Your skin tells an inside story. It speaks well of you if you are drinking four glasses of milk a day, eating fresh fruits and vegetables, getting enough sleep. Your complexion also tells an outside story about cleanliness. A skin that is kept antiseptically clean with Ten-O-Six Lotion will say nice things. Soap and water clean only the surface of your skin. But Ten-O-Six goes down deep into the pores to remove those dirt particles that cause most skin problems. And medicated Ten-O-Six helps to heal pimples or blemishes."

Ten-O-Six (its name sounds like a timetable, and you should make it your beauty timetable) is a doctor's prescription originally intended for the treatment of actual skin disorders. The teen-age skin (and that means boys as well as girls) is apt to be oily and lazy and, therefore, apt to disrupt into pimples and acne, blemishes and blackheads. If this means you, then board the beauty train quickly and wave goodbye to a gloomy skin and that miserable gloom it sheds over your whole life.

Apply Ten-O-Six with a cotton pad, briskly scrubbing the skin. What comes off will make you blush because this lotion works with a vigorous flushing-out of grime and make-up. Use as many moistened pads as necessary to come clean. Do this morning, night, and as often in-between-times as you can. The more troubled the skin, the more often the treatment is advisable.

You girls have also the advantage of Bonne Bell's Medicated Make-Up, a creamy opaque liquid which heals as it conceals. Choose easily from the three shades: Light, medium, dark. Then, blend this smooth-spread make-up over face and throat for a soft, mat finish which requires no powdering-over. Use ever so little, it goes a long way. And because it's medicated, your skin is protected all day long from harmful bacteria, and those unattractive skin eruptions are being helped to heal.

Now for the fun. No teen-age girl can make the glamour grade without lipstick. Bonne Bell has seven shades in a formula that's both creamy and non-drying and yet indelible. Such pretty shades with such teen-age appeal with names like Pink Lace, Plaid Red, Red Apple, and Ginger Red among others. And if you're not lucky enough to have roses in your cheeks, then use just a bit of Bonne Bell's Vari-Hue Cream Rouge, one shade to make those roses bloom so prettily everyone will think they just came naturally.

So, file away the complexes and concentrate on these simple ABC's of complexion care: Ten-O-Six Lotion for antiseptic cleansing; Medicated Make-Up for protection and healing; Lipstick and Rouge for bringing out the belle in you. It's not done in one easy lesson, of course, but in day-after-day application. Then, in your final beauty exam, you'll be sure to make the Top Ten!

LEGAL NOTICE

No. 58-101
NOTICE TO CREDITORS
IN THE CIRCUIT COURT
OF THE STATE OF OREGON
FOR KLAMATH COUNTY
In the Matter of the Estate of COX BROTHERS, Partnership, formerly existing between Charles E. Cox and Henry O. Cox, the latter now deceased.
NOTICE is hereby given that I, Charles E. Cox, have been appointed Administrator of the above entitled estate by the Circuit Court of the State of Oregon, for Klamath County. All persons having claims against said estate are required to present them, with proper vouchers, to me, within six months from date of first publication of this notice.
Dated and first published October 2, 1958.
CHARLES E. COX
Administrator
Chatham & Brickner
Merrell, Oregon
Attorneys for Administrator
No. 464, Oct. 2, 9, 16, 23.

ELECTION NOTICE

ENTERPRISE IRRIGATION DISTRICT
NOTICE IS HEREBY GIVEN that the regular annual election of the Enterprise Irrigation District, 1958 Madison St., Klamath Falls, Oregon, will be held November 12, 1958 for the purpose of electing a director. Petitions must be signed and in the office of the District Engineer before the date of election. Petitions are available at the District Office.
To be eligible for election for director or to vote a person must own four or more acres of land situated within the lands of the District.
Eliza McDonald, Assistant Sec.
No. 461, Oct. 2, 9.

NOTICE OF MEETING OF BOARD OF EQUALIZATION

Notice is hereby given that the Board of Directors of the Enterprise Irrigation District of Klamath County, Oregon will sit at a Board of Equalization on Friday, October 3, 10, 17, and October 24, 1958, at the office of said District at 1625 Madison Street, Klamath Falls, Oregon, for the purpose of fixing the levy for the year 1959 and the apportionment of the same against the lands of the District and will continue its sitting from day to day until October 24 when said levy and apportionment will be fixed.
Eliza McDonald, Secretary
Enterprise Irrigation Dist.
No. 462, Oct. 2, 9, 16, 23.

NOTICE TO CREDITORS OF THE ESTATE OF EDWIN A. THOMAS, DECEASED

Notice is hereby given that I have been appointed Executor of the estate of Edwin A. Thomas, who was also known as E. A. Thomas, deceased. All persons having claims against said estate are required to present them to me, with proper vouchers, at the office of Ganong & Ganong, First Federal Building, Klamath Falls, Oregon, within six months from September 18, 1958, which is the date of first publication of this notice.
Nora E. Thomas, Executrix
Ganong & Ganong
Attorneys for Executrix
No. 459 Sept. 18, 25, Oct. 2, 9.

NOTICE OF WITHDRAWAL OF PARTNER

Notice is hereby given pursuant to O.R.S. 68.570 that NOEL TURNER withdrew on September 5, 1958, from that certain partnership doing business under the name and style of KLAMATH PINE-TRIM COMPANY and that he no longer has any right, title or interest in and to said partnership.
KLAMATH PINE-TRIM COMPANY
By W. L. RULLARD
J. Anthony Giacomini
Attorney at Law
U.S. National Bank Bldg.
Klamath Falls, Oregon
No. 460 Sept. 18, 25, Oct. 2, 9.

NOTICE OF SALE OF REAL PROPERTY

In the Circuit Court of the State of Oregon for the County of Klamath. In the Matter of the Estate of Geneva Musgrave, Deceased.
Notice is hereby given that the undersigned, Administratrix of the estate of Geneva Musgrave, Deceased, by virtue of an order of sale issued out of the Circuit Court of the State of Oregon, for the County of Klamath (Case No. 58-100), then and there duly docketed, bearing date the 13th day of September, 1958, in the above entitled estate, authorizing the Administratrix to sell, for cash, from and after October 1, 1958, out of the Main Street in the City of Lebanon, Linn County, Oregon, all the following described real property situated in Klamath County, to-wit:
Beginning at the most Southerly corner of Lot 4 of Block 27 of Nichols Addition to Klamath Falls, Oregon, according to the duly recorded plat thereof, bearing date the 13th day of September, 1958, then thence Northwesterly to the Northwesterly line of Jefferson Street 60 feet to the point of beginning, being a portion of Lots 2 and 4 of said Block 27 of Nichols Addition to the City of Klamath Falls, Oregon.
Any sale made will be subject to the confirmation of the above entitled Court.
Date of first publication: September 18, 1958
Date of Last Publication: October 9, 1958
Geneva Mae Huck
Administratrix
Kenneth G. Wilshire
Attorney
No. 448 Sept. 18, 25, Oct. 2, 9.

NOTICE TO CREDITORS OF THE ESTATE OF CHARLES CARL COULSON, DECEASED

Notice is hereby given that I have been appointed Executor of the estate of Charles Carl Coulson, also known as Charles C. Coulson, deceased. All persons having claims against said estate are required to present them, with proper vouchers, at the office of Ganong & Ganong, First Federal Building, Klamath Falls, Oregon, within six months from September 18, 1958, which is the date of first publication of this notice.
Carl C. Coulson, Jr., Executor
Ganong & Ganong
Attorneys for Executor
No. 449 Sept. 18, 25, Oct. 2, 9.

NOTICE OF FINAL ACCOUNT

Notice is hereby given that the undersigned, as Administrator of the estate of WILBUR J. ARNOLD, also known as "Bud" ARNOLD, deceased, has filed his Final Account, and the HONORABLE DAVID R. VANDENBERG, Judge of the Circuit Court of the State of Oregon, for the County of Klamath, has set Friday, the 31st day of October, 1958, at the hour of 10:00 A.M. as the time, and the Courtroom of said Court as the place for hearing objections thereto and the settlement thereof.
RAMON T. ARNOLD, administrator
J. Anthony Giacomini, Attorney
No. 465 Oct. 2, 9, 16, 23.

BEAUTY HINT

Don't expose your feet in bare sandals if they cannot be successfully displayed or if your ankles and legs are too heavy—says Hollywood make-up expert Max Factor. Old-looking, mishapen, neglected feet should be dressed in pumps.
Roughness will yield to daily applications of hand lotion, preferably before retiring. With pumice stone, smooth away corns and callouses after each bath. Give yourself a weekly pedicure.
Don't let anybody see your toenails painted with a faded, chipped coat of nail polish. Apply a touch of dry rouge to pale heels, and also on top of pale toes. Take care of your feet, and you will walk with youthful, easy steps that will add to your grace.

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Garden Fresh VEGETABLES

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DELICIOUS APPLES Snoboy 2 lbs. 25c

RUTABAGAS 3 lbs. 25c

Jolly Time POPCORN 2 lb. bag 29c

Del Monte CORN and PEPPERS 12-oz. can 19c

GOLDEN HOMINY 303 cans 2 for 25c

MINCED CLAMS 7 1/2-oz. cans 2 for 65c

OLIVES Golden Feather No. 1 Tall Tins 19c

JELLO All Flavors 3 pkgs. 25c

GRATED TUNA Van Camp's 2 cans 39c

DEVILED HAM Plumrose 2 1/4-oz. cans 2 for 25c

MAYONNAISE Durkee's 24-oz. Freezer Jar 49c

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IMPORTANT NOTICE

To the customers of MASON-EHRMAN & CO.

The Northwest Grocery Co. will open its Wholesale Warehouse located at 473 Spring St., Klamath Falls, at 8:00 A.M. Wednesday, October 1, 1958.

We regret discontinuing the delivery service to this area formerly provided from Klamath Falls by Mason-Ehrman & Co., who have closed their operations, but...

In its place we are offering "Call and Pick-up Service" which will operate between the hours of 8:00 A.M. and 4:30 P.M. Mondays through Fridays as follows:

1. Place your order by phone. Our number is TU 4-3195 or

2. Bring your list of merchandise wanted directly to the warehouse.

3. We will put up your order for loading in your truck, pick-up or car.

We anticipate being able to carry stocks necessary to meet most of your needs and are certain you will be pleased with the new arrangement. May we look forward to seeing you?