

STUFFED AVOCADOS

For two servings, cut 2 avocados into halves lengthwise and hollow out slightly to make larger cavity for filling. Sprinkle with fresh lemon juice and salt. Add the extra avocado to 1 can of flaked tuna mixed with 1/2 cup finely diced celery, 2 tablespoons mayonnaise, 1 teaspoon lemon juice and 1 teaspoon capers (if desired). Heap into mound in avocado halves. Spread with a thin layer of mayonnaise and sprinkle with crushed potato chips. Serve on a ruffle of lettuce with a whole spice peach and ripe Wyandotte olives for garnish.

LUNCHEON TREAT

For a special luncheon, use California white dinner wine (you can use chablis, rhine or any favorite such as hock) for part of the liquid in making a vegetable or fish aspic mold; or, use a little sherry, port or muscatel in dessert type gelatin. Top each mold with decoration made of cream cheese.

"Never mind the safe, I know where he keeps his **SANTIAM GREEN BEANS**"



STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS



QUICK-FROZEN chopped spinach is used to make this flavorful Florentine Custard Pie. The recipe is a variation of Quiche Lorraine and is featured by General Foods as a Lenten specialty. Photo and recipe are courtesy of Birds Eye.

Lenten Pie

use it when you bake again...



buy **White Satin SUGAR**

All too often, meatless main dishes have an air of the makeshift about them. Not so, however, this Florentine Custard Pie. It's "different" and utterly divine. Furthermore, it makes a fine main dish at a buffet supper or a sit-down lunch, served with a colorful fruit and vegetable side salad.

The pie is actually a variation of the famous Quiche Lorraine which has a custard, cheese and bacon filling. But in this variation the filling is a spinach-custard combination, and the cheese is in the crust. Though it may sound complicated to make, in reality it isn't. Grated cheese is blended with flour and melted butter to make the crust. And for the filling, convenient, labor-saving quick-

frozen chopped spinach is added to an egg custard mixture. This filling is then poured into the unbaked cheese pastry crust and the two baked together for about forty-five minutes.

Ideal for Lenten menus, this Florentine Pie, we're sure, will be a family and company favorite long after Lent is over.

FLORENTINE CUSTARD PIE
1 package (10 ounces) quick-frozen chopped spinach
1/2 cup milk
1/2 cup light cream
1/2 cup finely chopped onions
1/2 cup chopped mushrooms
1 teaspoon salt
1/2 teaspoon nutmeg
Dash of pepper
3 eggs, slightly beaten
Cheese Crust

Cook spinach as directed on the package. Drain well. Meanwhile, combine the milk, light cream, chopped onions, chopped mushrooms, salt, nutmeg, and pepper in a saucepan. Simmer one minute. Add a small amount of the hot mixture to the eggs. Blend well. Add to remaining hot mixture in saucepan and stir. Add spinach to hot custard and mix well. Pour into 9-inch unbaked Cheese Crust. Bake in a hot oven (400 degrees) 15 minutes; then reduce heat to 325 degrees and bake an additional 20 to 25 minutes, until a silver knife inserted in the center of the pie comes out clean. Makes 6 servings.

GARNISH
Lime or lemon slices are the traditional garnish for fish. For an extra-pretty garnish, sprinkle the citrus wedges with paprika and add to the fish platter.



BEWARE OF IMITATIONS
LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY! LOW IN PRICE



FRENCH PANCAKES provide a festive wrap for leftovers. It is a change from the traditional toast triangles, timbales and other bases for creamed dishes. The photo and recipe suggestions here are from Ruth M. Stoehr, home economics editor of the H. J. Heinz Company

PAPER-THIN PANCAKES

Hot buttered toast or biscuits, and Crepes Colette. A la Reine flavors the chicken with Swiss cheese, coconut and almonds; Crepes Colette calls for Swiss cheese, ripe olives, parsley and a dash of Worcestershire sauce. Both use cream of chicken soup as the base of their velvety sauces. The pancakes for all three are prepared in the same way; however the chicken crepe recipes are for eight, rather than six.

CREPES A LA REINE
1 can (10 1/2 ounces) Heinz Condensed Cream of Chicken Soup
2-3 cup milk
1/2 cup grated process Swiss Cheese
1/4 teaspoon Angostura Bitters
1/2 cup grated moist coconut
2 cups cut up cooked chicken
8 thin pancakes (recipe below)
1-3 cup slivered toasted almonds

Combine soup, milk and cheese. Heat, stirring frequently, until cheese melts. Stir in Angostura Bitters. If desired, blend 1-3 cup sauce and 1/2 cup grated coconut with chicken. Spoon 1/4 cup chicken onto each pancake. Roll as for jelly roll. Place pancakes seam side down in individual baking dishes or in 12"x8" baking dish. Spoon remaining sauce over pancakes. Garnish with 1/4 cup coconut and slivered almonds. Bake in 350 degree (moderate) oven 25 minutes.

CREPES COLETTE
1 can (10 1/2 ounces) Heinz Condensed Cream of Chicken Soup, undiluted
1/4 cup milk
1 cup grated process Swiss cheese
2 cups diced, cooked chicken
1/2 cup sliced ripe olives
1/2 teaspoon Heinz Worcestershire Sauce
2 tablespoons chopped parsley
8 thin pancakes (recipe below)

Heat oven to 375 degrees (moderately hot). Combine soup, milk and 1/2 of cheese; heat until cheese melts. Mix with chicken and remaining ingredients. Place 1-3 cup mixture on each pancake; roll; secure with toothpick. Place in greased shallow baking pan; sprinkle with remaining cheese, a dash paprika. Bake 25 minutes or until hot and cheese melts. Makes 8 servings.

THIN PANCAKES
1/4 cup sifted flour
1/4 teaspoon salt
1 egg
1/4 cup milk
1 tablespoon melted butter or margarine

Combine ingredients; beat with rotary beater until smooth. For each pancake, pour 1/4 cup batter on hot, greased skillet or griddle; tilt skillet to spread batter thinly. When lightly browned, turn and brown on other side; remove. Makes 6 pancakes.

Leftover chicken or turkey is called for in Crepes a la Reine

and brown on other side; remove. Makes 8 pancakes.

Any of these "crepes" may be prepared in advance. You can prepare your pancakes ahead of time, then fill them at the last minute with the seafood or poultry mixture; or, if your schedule is a little more exact, you can fill the pancakes with the combination, even pour the sauce over them, and store them in the refrigerator in a foil covered baking dish overnight. Just remove the foil and immediately slip them into the oven. It will take a few minutes more for baking, however, if the crepes come right out of the refrigerator.

LEGAL NOTICE

NOTICE OF STREET VACATION
NOTICE IS HEREBY GIVEN, that the Common Council of the City of Klamath Falls, Oregon, at its regular meeting, January 26, 1959, adopted a resolution, declaring on its own investigation and initiation; its intention to vacate those parts of Oregon Avenue and the following described line:

Beginning at the southeast corner of lot 7, block 14, Buena Vista Addition to the City of Klamath Falls, Klamath County, Oregon; thence North 61 degrees 41 minutes West (taking the northerly line of Oregon Avenue as bearing North 57 degrees 58 minutes west) a distance of 251.05 feet to a point of curvature; thence along the arc of 333.1 radius curve to the left the long chord of which bears North 60 degrees 13 minutes west 115.79 feet a distance of 116.31 feet to the point of tangency; thence continuing westerly parallel to and 16 feet distant southerly from the northerly line of Oregon Avenue to the easterly line of Front Street;

That all that portion of Oregon Avenue lying between the southerly line of Oregon Avenue and the following described line:

Beginning at a point on the northeasterly extension of the southeasterly line of lot 1, block 14, said Buena Vista Addition, said point being on a line which is parallel to and 32 feet distant northeasterly from the southerly line of Oregon Avenue; thence northeasterly parallel to and 32 feet distant northeasterly from the southerly line of Oregon Avenue to a point which lies 68 feet south-westerly (when measured at right angles to Oregon Avenue) from the southeast corner of lot 7, block 14, said Buena Vista Addition; thence North 61 degrees 41 minutes west a distance of 245.5 feet, more or less, to a point of curvature; thence along the arc of a 267.1 foot radius curve to the left the long chord of which bears North 57 degrees 58 minutes west 93.62 feet a distance of 94.04 feet to the point of tangency; thence continuing westerly parallel to and 16 feet distant southerly from the southerly line of Oregon Avenue to the easterly line of Front Street.

That at a regular meeting of said Common Council to be held on the 2nd day of March, 1959, at the hour of 7:00 o'clock P.M. thereof, in the Council Room of the City Hall for said City, a public hearing will be held on said matter, at which any objections or remonstrances which may be made in writing and filed with the Recorder of said City will be heard and considered, and at which the Public may be heard.

This notice is given by order of the Common Council of said City. Done this 26th day of January, 1959. Rosie Keller, City Recorder.

No. 621 Jan. 29, Feb. 5, 12, 19.

ADVERTISEMENT FOR BIDS

Sealed bids will be received until 2 p.m. Thursday, February 19, 1959, at the office of the Klamath County School District, Veterans Memorial Building, Klamath Falls, Oregon. Bids will be for the construction of a four classroom addition to the Henley High School, Klamath County, Oregon. The addition will cover a ground area of approximately 5,173 square feet. General bids are requested which will include all items of work necessary to complete the project. Exterior walls of building will be wood frame with brick veneer, windows of wood. Interior, wood frame with built-up and shingled roofing; heating radiant floor; lighting, concentric ring, incandescent.

Contract Documents, which include drawings and specifications may be obtained at the Office of Howard B. Perrin, Architect, 1121 Main Street, Klamath Falls, Oregon, for a deposit of \$25.00 per set, which deposit will be returned to the bidder upon return of the documents to the Architect. Plans and specifications are on file and may be examined at the Builders Exchanges in Portland, Eugene, Medford and San Francisco and at the Daily Pacific Builder Plan Room, San Francisco.

All bidders must comply with the laws of the State of Oregon, relating to the prequalification of bidders, Chapter 229, Oregon Revised Statutes. Prequalification Forms are immediately available at the office of the Architect. No bid will be considered unless fully

LEGAL NOTICE

completed in the manner provided in the instructions to Bidders upon the form provided by the Architect, and accompanied by a certified check or a bid bond, executed in favor of the Klamath County School District, in an amount not less than five per cent (5%) of the total amount of the bid, to be forfeited as liquidated damages, should the bidder neglect or refuse to enter into the contract.

The successful bidder will be required to furnish a Surety Company Bond for 100% of the contract price, for the performance of the work.

No bidder may withdraw his bid after the hour set for the opening thereof, until after the elapse of 30 days from the bid opening.

The Directors of the Klamath County School District reserve the right to reject any or all bids and to waive any informality.

Signed Dale Good, Clerk.

No. 604 Jan. 22, 29, Feb. 5.

NOTICE OF DATE OF FINAL SETTLEMENT

THE STATE OF OREGON
FOR KLAMATH COUNTY

In the Matter of the Estate of SARAH C. BURCHAM, Deceased.

Notice is hereby given that I have filed my final account of the administration of the above entitled estate and that the Court has appointed February 27, 1959, at 10 A.M. as the time for hearing objections to such final account and the settlement thereof.

Jesse M. Burcham, Administrator.

Ganong & Ganong, Attorneys for Administrator
No. 621 Jan. 29, Feb. 5, 12, 19.

ADVERTISEMENT FOR BIDS

Sealed bids will be received on or before 2 o'clock p.m. Friday, March 6, 1959, at the office of Morrison and Howard, Architects, 203 Williams Building, Klamath Falls, Oregon.

This bid will be for the erection of apartment building (22 units) at Shasta Way near Washburn Way, Klamath Falls, Oregon.

A general bid will include all items of work as shown on plans and receipt of this proposal, the bidder must have qualified 10 days prior to opening of the bids as prescribed by Page 225, Laws of Oregon, 1951. Plans and specifications may be obtained at the office of Morrison and Howard, Architects, 203 Williams Building, Klamath Falls, Oregon. Plans and specifications on file at builders' exchanges in Portland and Eugene, Oregon and San Francisco and Sacramento, California.

The successful bidder will be required to furnish a Surety bond in full amount of the contract price and he shall be required to carry public liability insurance as specified. A bidder's bond or certified check in the amount equal to five per cent (5%) of the lump sum bid must accompany the bid as a condition for the execution of the contract and bonds in case the contract is awarded to the bidder.

The owner, Rickfalls, Inc., reserves the right to accept or reject any or all bids and to waive any informalities.

Morrison & Howard
No. 629 Feb. 5, 12, 26

CLASSIFICATION DIRECTORY WANT AD

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Trailers	82
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* NOTICES *	
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Services	18
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Misc. For Rent	22
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Misc. For Exchange	24
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WANT AD RATE SCHEDULE

For additional rate information
Phone TU 4-8111

* 1 - 5 WORDS *	
2-3-4 Insertions	75
1 Month (Daily)	1.25
1 Month (Daily)	3.25
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2-3-4 Insertions	1.50
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1 Month (Daily)	6.50
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2-3-4 Insertions	2.25
1 Month (Daily)	3.75
1 Month (Daily)	13.00
* 16 - 20 WORDS *	
2-3-4 Insertions	3.00
1 Month (Daily)	5.00
1 Month (Daily)	15.00
* 21 - 25 WORDS *	
2-3-4 Insertions	3.75
1 Month (Daily)	6.25
1 Month (Daily)	18.25
* 26 - 30 WORDS *	
2-3-4 Insertions	4.50
1 Month (Daily)	7.50
1 Month (Daily)	19.00
* 31 - 35 WORDS *	
2-3-4 Insertions	5.25
1 Month (Daily)	8.75
1 Month (Daily)	22.75
* 36 - 40 WORDS *	
2-3-4 Insertions	6.00
1 Month (Daily)	10.00
1 Month (Daily)	26.00

DEADLINE 5:30 p.m. day before publication. Non-Saturday for Sunday or Monday. For rates and information concerning Classified Display, please call 4-8111. Minimum charge 50 cents. Box numbers 25 cents. Please read the first insertion of your ad. The Herald & News reserves the right to classify, edit or reject any Want Ad copy and will be responsible for only one incorrect insertion of any publication of same. Corrections or cancellations if received by 5:30 p.m. will be made in following day's publication.

FUNERAL HOMES

O'HARA'S Memorial Chapel, 330 Pine, Phone TU 4-3456. Parking lot available.

WARD'S Klamath Funeral Home, 925 High Street, Phone TU 2-4404.

MEETING NOTICES

IMPORTANT NOTICE

ANNUAL HAM AND HOTCAKE SUPPER

Klamath Lodge No 77, A.F. and A.M. is sponsoring their

annual ham and hotcake feed, Saturday, February 7 at 6:00 p.m. Proceeds for Masonic

Eastern Star Home Food Fund. All Master

Masons, families and their friends invited.

Sanford C. Selby, W.M.

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CELERY 15¢
SnoBoy Delicious or Roman Beauty APPLES 3 lb. bag 39¢
SnoMaid Delicious or Roman Beauty APPLES 2 lbs. 25¢

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