



LONG LEVI'S or short Levi's, Levi Strauss makes 'em all, and they are being featured in Klamath Falls this spring and summer as a part of the Oregon Centennial observance and for the two big rodeos to be held in Klamath Falls in July. The picture shows Bill Santo of Santo Signs and his assistant, Bob Krenik, putting the finishing touches on the two signs in front of Herman's Mens Store, 826 Main. Hank Richman and Bob Lipman of Levi Strauss & Co. saw to it that Harry Glesin at Herman's got brand new Levi's for "Mr. Levi" this Centennial year. The smaller figure is wearing a size 0 to contrast with the long 11-foot sign over the street.

LEVI'S

Notice the brand new pair of Levi's the tall man is wearing in the sign above Herman's Mens Store in the 800 block on Main Street?

Santo Signs waited until the last spell of rain was over to put up the new Levi's so they'll look nice for our summer rodeos this year. If you walk by the store in the evening, you'll note an innovation in blue denim wear. The model in front of the door is dressed in Levi's blue denim Tuxedo coat. This is a duplicate of the Tux coat that Levi Strauss & Company sent to Bing Crosby when a Nevada hotel clerk wanted to refuse his registration because he was wearing Levi's.

The American Hotel Association has sponsored the blue denim Levi Tuxedo coat since that encounter back in 1951. The Tux carries the hotel association label stating that the wearer will be welcomed in any hotel anywhere when so attired.

Levi's are guaranteed to shrink and to fade, but there are other Levi's such as ranch pants for men, Capris for the gals and wonderful shirts for both men and women which don't shrink or fade. The whole line, in new materials and gorgeous colors, is being featured this spring and summer in Klamath Falls.

Western Wear is here to stay, we're sure, and Levi's make almost anything a Westerner wants to wear.

PEANUT CLUSTERS

Chocolate peanut clusters are wholesome and delicious. The small peanuts, known as Spanish variety, are best, but if you have nuts left over from last night's party, they, too, can be put to good use. Melt 8 squares or 1/2 pound of chocolate in top of double boiler; add 1 1/2 cups salted (brush off some of the salt) Spanish peanuts, stirring until peanuts are well coated. Drop by teaspoons onto waxed paper and chill until firm. Makes about 2 1/2 dozen clusters.

CAKE PUDDING

Some of the best desserts come from humble beginnings. "Cindy's Fruit Pudding," for example, starts with stale sponge cake. Mixed with canned fruit cocktail and whipping cream, it makes a delightful dessert. Serve it well chilled with apricot sauce lightly flavored with Sherry wine. Delicious!

FRUIT PUDDING

1 (No. 2 1/2) can fruit cocktail
1 quart stale sponge cake, torn in small pieces
1/2 pint whipping cream
3 tablespoons sugar
1/2 teaspoon vanilla

SAUCE

1 (12-ounce) can apricot whole fruit nectar
1 1/2 tablespoons cornstarch
1 1/2 tablespoons fresh lemon juice
3 tablespoons sugar
1/4 teaspoon salt
1 tablespoon Sherry wine

Pudding: Drain fruit cocktail thoroughly. Combine with cake in large mixing bowl. Combine cream with sugar and vanilla; whip until barely stiff. Mix whipped cream gently with cake and fruit; chill. Spoon into serving dishes and top with sauce.

Sauce: Combine apricot nectar and cornstarch; stir until well blended. Cook, stirring frequently, until mixture boils and is thickened. Add all remaining ingredients; cool.

Makes six servings.

ENERGY COCKTAIL

You can take the chill off these first few outdoor meals by starting with a mug of hot soup. Try combining 1 can condensed beef broth with 1 can condensed tomato soup and 1 1/2 cans of water. Heat but don't boil. Serve with pretzel sticks or potato chips.

GELATIN SALAD

Accent the meat course of your dinner with a tangy gelatin salad. Make the salad with shredded cabbage and green pepper, using 7-Up as part of the liquid.

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Mission Pancakes

If you like Wyandotte Olives—and who doesn't?—here's a new kind of pancake filling for those thin little pancakes you roll up and serve as the main entree.

The cheese sauce topping keeps the dish from being termed "dry" by the gravy-lovers of the household.

If you'd like to dine like royalty on a commoner's budget, prepare "Mission Pancakes." Thin pancakes, like crepes, are rolled around a filling of tuna and flavorful ripe olives blended with a little cheese sauce, then covered with more cheese sauce and baked until piping hot. They're elegant, yet easy to prepare. Garnish each serving of pancakes with shiny whole ripe olives and a sprinkling of finely chopped parsley. Serve them for Friday dinner with a hot cooked vegetable such as buttered Brussels sprouts and a crisp, tossed green salad. Dessert should be light—perhaps canned cling peaches baked with a little orange rind and brown sugar.

MISSION PANCAKES

Filling
1 cup ripe olives
1 (6 1/2 or 7-ounce) can tuna
3 tablespoons butter or margarine
3 tablespoons sifted flour
1/2 teaspoon salt
1/4 teaspoon dry mustard
1 1/2 cups milk
1 cup grated American cheese

Pancakes

1 cup milk
2 tablespoons butter or margarine
2 eggs
1/2 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Filling: Cut olives into large pieces. Drain and flake tuna. Melt butter and blend in flour, salt and mustard. Blend in milk and cook and stir until mixture boils and is thickened. Remove from heat and stir in 3/4 cup cheese. Mix about 1-3 of sauce with olives and tuna for filling. Set aside while preparing pancakes.

Pancakes: Heat milk with butter until butter melts. Cool. Beat eggs, add milk. Sift flour with baking powder and salt. Blend into egg-milk mixture and beat until smooth. Heat a small frying pan (about six inches in diameter) grease lightly, add a small amount of batter and tilt pan to spread. Fry until lightly browned on both sides, turning once. Spread tuna-olive filling on pancakes and roll. Place close together in shallow baking dish. Pour remaining sauce over all and sprinkle with remaining 1/4 cup cheese. Bake in moderate oven (350 degrees) 15 to 20 minutes, until thoroughly heated. Serve at once.

Makes four servings.

LUXURY

The very last word for the cool drink crowd is sterling silver straws. To keep these narrow tubes 100 per cent clean inside as well as out, scrub their interiors with a well-lathered pipe cleaner at dishwashing time. This will remove any clinging residue left from straws.

OMELET WITH HERBS

Add fresh chopped parsley and chives from your garden to scrambled eggs or omelet for a taste treat.



BOB ANDERSON at Market Basket No. 1 was caught by the Herald and News camera pointing out good buys during the annual Del Monte Spring Garden Show. Whytal's Ladies Apparel has tied in with the event again this year. The event ends this weekend.

FREE DRESS

Some lucky gal will have her choice of dresses (up to \$29.95) from Whytal's Ladies Apparel, 901 Main Street, just by registering at either of the two Market Basket outlets in Klamath Falls.

This is the second year that Whytal's has tied in with this promotion.

It is not necessary to be present to win the dress.

The winner will be announced next week. For more details, see the Market Basket's advertisement in this issue of the Herald and News or drop in at either location.

A typical Vago spring cotton dress is on display and additional choices are available at Whytal's store.

PEANUT OLIVE MIX

Put 1/2 cup shelled fresh roasted peanuts through grinder. Mince 1/4 cup pitted Wyandotte ripe olives; add olives and nuts to 1 pound cream cheese. Use for spread for toast fingers or salty crackers.

7-UP FLOAT

Treat the youngsters to a Zorro float, made by pouring a seven-ounce bottle of 7-Up over a scoop of chocolate ice cream in a tall glass. Garnish the float with shaved bittersweet chocolate and a spoonful of whipped cream.

JUNIOR SIZES

Even the prices are junior-sized in the new collection of summer dresses designed by Vicky Vaughn and especially keyed to the junior figure.

There are literally dozens of designs. Style-wise, and budget-wise, the work, play or vacation bound junior just never had it so good. In addition to white, there are lovely pastels, too.

For example, there's a special occasion dress in eyelet lace that can go to country club or city restaurant, smart resort or informal dance with equal aplomb. Or just dazzle a date on the home front.

Vicky Vaughn has made the most of the back-to-femininity



JUNIOR SIZE seniors will graduate in style with Vicky Vaughn's demure commencement dress, designed to do double duty later on the summer party circuit. Lavishly embellished with lace inserts and fagoting on the bodice, it is machine washable and needs only the barest touching up with an iron. The fabric is a blend of arnel and cotton. Shown is style No. 1761.

BALANCED

DOUBLE ACTION MEANS BETTER BAKING



And... ounce for ounce it costs less than most brands!

FRIVOLITY FOR DIETERS

Beat 2 egg whites until stiff. Fold in 1/2 cup chive cottage cheese and season with salt, pepper and a dash of cayenne. Pile the fluffy mixture on slices of melt a toast, rye crisp or crackers and broil until delicately browned. Serve hot with a big fruit salad plate and cup of tea.

EXCLUSIVELY KNOWN AS THE BAKING POWDER WITH THE BALANCED DOUBLE ACTION



new-woman. Whistlers are not only with garden-fresh back—they're accented with figure-hugging bodices and bouffant skirts. A frequent and effective touch: a demurely high neckline subtly pointing up the figure flatterer details of the dress.

One deceptively demure dress has a rib-slim bodice accented by a yoke of lace inserts alternating with strips of the fabric. A high neckline, lack of sleeves and full swirl of skirt add to the over-all look of complete femininity.

There are graduation whites.

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