

St. PATRICK'S DAY SPECIALS



PEDWIN CAMPUS BIKE

Come in
and
win one!

Come on in and take a shot at winning our brand new, ready-to-run Pedwin campus bike. Doesn't cost a thing to try, and you might be the lucky winner of this sleek, updated beauty. And talking about updated styles, why not have a look at Pedwin's streamlined spring time shoes. They're designed for the active teen-ager of today.

Free Drawing To Be Held Sat, Apr. 13th, 12 Noon



While you are here, be sure and inspect the new Pedwin loafer for men. Trapeze toe and Spanish heel make this black beauty the all around shoe for spring. Sizes 6 1/2-12... A to D.

12⁹⁹

House of
SHOES

Now you can shampoo
permanent color into your hair...

Suddenly you're a 'Tintillating' Blonde'
with Helena Rubinstein's dramatic new discovery

Tintillate

Not a rinse, but natural-looking color that stays in until your hair grows out! Yes, you can change your hair color! Darken or lighten it—to the most glorious 'Tintillating' Blonde shade! Cover gray completely! All by just shampooing! It's that easy! 11 glorious 'Tintillating' Blonde Shades—(plus 7 other hair shades, from light brown to blue black)!

ALL you do is mix Helena Rubinstein's new Tintillate® with peroxide and you can color your hair at home—without help! Goes on in half the time—because you just shampoo it in! Colors your natural hair evenly...smoothly from roots to ends. There's no patching, or streaking. No tedious sectioning...because you just shampoo it in!

The result? Your hair will look magnificently natural!



150

"Don't just tint your hair—TINTILLATE!"

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VERSATILE EGGS FOR EVERY MEAL

A carton of eggs, and be sure they are fresh, is a blue chip investment in convenience and good nutrition. The most plentiful grade and size has the best price tag. Eggs have become a household staple along with dairy products and they should top the shopping list when prices drop for they are a budget cutter. They are easy to store, waste free and so handy for cooking or in combination with other foods, there is an endless variety of ways to prepare eggs for round-the-clock eating.

Many years ago in a sod house on a Nebraska prairie my mother cooked a combination that our family still enjoys, macaroni and scrambled eggs.

She cooked the long sticks of macaroni (there were no cut sizes or fancy shell shapes in those days) in plenty of salted water until tender, drained well in a colander and while still hot, poured it into a black iron skillet in which a couple of tablespoons of butter had been melted, cracked half a dozen eggs, fresh from the hay mow, over the macaroni, dropped in a bit of minced parsley from her garden or a spoonful of finely cut chives, waited until the eggs had trickled down through the macaroni and browned a bit, then stirred gently. She used a pancake turner to turn over the combination, something like an omelet, let it brown again and served piping hot. It was delicious.

With eggs so plentiful in the Klamath Basin and the price on all sizes "way down," why not try some of the delicious dishes too which use eggs.

GREEN NOODLES EN COQUILLE

3 cups green noodles
1/2 teaspoon tabasco, divided
1/4 cup butter or margarine
1/4 cup flour
1 teaspoon salt
2 1/2 cups milk
1 cup diced sharp cheddar cheese
1/4 cup grated Parmesan cheese
1 can (4 ounces) pimiento, diced
3 hard cooked eggs, sliced

Cook noodles according to package directions adding one fourth teaspoon of the tabasco to the cooking water. Drain and rinse. Melt butter. Stir in flour, salt and remaining one half teaspoon tabasco. Add milk and stir over medium heat until mixture is smooth and slightly thickened. Add cheddar and Parmesan cheese and stir until melted. Add diced pimiento and cooked noodles and mix. Pour into 6 cup casserole. Bake at 350 degrees about 30 minutes. Top with egg slices last 5 minutes of cooking time.

Makes 6 to 8 servings.

CORN CHEESE PIE

1 tablespoon salt butter or margarine
1 (9 inch) unbaked pie shell thoroughly chilled
1-3 cup sliced green onions

Makes 6 to 8 servings.

1 cup (8 1/2 ounce can) whole kernel corn, drained
1 cup grated Swiss cheese, divided
4 eggs
2 cups heavy cream
1/4 teaspoon tabasco
1/4 teaspoon sugar
1 teaspoon salt

Spread butter over unbaked pie shell. Combine green onions, corn and one half cup of the Swiss cheese. Pour into pie shell. Beat eggs, heavy cream, tabasco, sugar and salt. Pour over corn mixture in pie shell. Sprinkle with remaining one half cup Swiss cheese. Bake at 425 degrees 15 minutes. Reduce heat to low temperature, 300 degrees, and continue baking 40 minutes longer. Serve at once.

Makes 12 appetizer or 6 main dish servings.

CHEDDAR EGGS

1 package (8 ounces) sliced cheddar cheese
1/2 teaspoon salt
1/2 teaspoon tabasco
1 cup heavy cream
4 eggs
1/4 teaspoon paprika

Butter individual baking dishes or long shallow baking dish. Line bottom with slices of cheese, reserving some of cheese. Combine, salt, tabasco and heavy cream. Pour half of this mixture into bottom of baking dishes. Break eggs, one at a time, into a cup. Slide into baking dishes. Pour remaining cream over eggs. Cut remaining cheese into very fine pieces and sprinkle over cream. Bake eggs at 425 degrees about 15 minutes or until as done as desired. Sprinkle with paprika. Makes 3 servings.

Spinach, Sour Cream Omelet

1 dozen eggs
3 tablespoons water
1/2 teaspoon salt
1/2 teaspoon tabasco
4 to 6 tablespoons butter or margarine

Break eggs into large mixing bowl. Combine water, salt and tabasco. Add to eggs. Beat only until well blended. Do not beat until frothy. Melt butter in skillet using 1 tablespoon per omelet. The pan is hot enough when drop of water splatters in pan. Add enough egg mixture for one omelet allowing one fourth of the mixture for main dish serving and one sixth of the mixture for appetizer serving.

Action is important as is position of hands. Left hand is placed on pan handle with palm down, moving pan in back and forth motion. Right hand holds fork and moves in circular motion. This motion is continued for about seven times. Reverse position of left hand, placing on handle with palm upward. Tip pan and roll omelet out onto hot dish. Place spinach and sour cream sauce over the omelet.

Makes 6 appetizer omelets or 4 main dish omelets.

Spinach and Sour Cream Sauce

2 pounds raw spinach
2 teaspoons salt, divided
1 1/2 tablespoons butter or margarine
1/2 teaspoon tabasco
1/4 teaspoon nutmeg



PAY TRIBUTE — Traditional corned beef and cabbage becomes part of the festivities on St. Pat's Day. Finish the gay menu with buttered beefs, baked potatoes, a

green salad, shamrock-shaped biscuits or scones, and mint ice cream.

Salute To The Irish

March 17th is the day to pay tribute to the Irish, even if there's only the faintest bit of Irish in your ancestry.

Naturally, you'll wear at least a touch of green, so why not carry the celebration further... into the meals you plan for the day?

You can hardly find a more appropriate main dish to serve on St. Pat's Day than corned beef and cabbage. The combination is a real tradition with the

Irish, and its popularity has spread to our country, too.

Corned beef is the cured boneless beef brisket. The best way to prepare it is to use a heavy kettle with a tight-fitting lid. Completely cover the meat with

water and simmer slowly until tender. This will require long slow cooking and don't hurry it.

When carving, make the slices thin and at a slight angle.

CORNED BEEF AND CABBAGE

4 to 5-pound corned beef brisket
Water to cover
1 medium head cabbage, cut into wedges

Chopped parsley, if desired

Place meat in kettle and cover meat with water. Cover tightly and simmer 3 1/2 to 4 1/2 hours or until tender. Allow 45 minutes per pound. Add cabbage wedges 15 minutes before end of cooking time. Sprinkle cooked cabbage with parsley, if desired. Eight to 10 servings.

Thursday, March 14, 1963

HERALD AND NEWS, Klamath Falls, Ore.

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This is a budget juggler. Color him a "nervous pink". Don't juggle your budget, balance it with a checking account.

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SAVINGS Spree

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