



DOOR PRIZE — One of many door prizes that will be given away at the Cooking School will be a \$5.00 gift certificate good on any locally-grown Klamath Basin beef, such as this top-grade prime rib roast displayed by Keith Ruconich, manager of Market Basket meat department.

Good Fish Recipes

BAKED FISH FILLETS PIQUANT

1 cup California Sauterne or other white dinner wine
1 tablespoon soy sauce
1 pound fish fillets (sole, perch, halibut, etc.) frozen or fresh
Fine, dry bread crumbs
½ cup mayonnaise
½ cup dairy sour cream
¼ cup chopped onion
Paprika

Mix wine and soy sauce; marinate fish fillets in this mixture for one to two hours. Drain fillets thoroughly on paper towels. Dip both sides of fillets in crumbs; arrange side by side in a greased shallow baking dish or on an oven-proof platter. Mix mayonnaise, sour cream and onion; spread evenly over fish. Cover with a thin layer of crumbs; dust with paprika. Bake in a hot oven (500 degrees F.) for 10 minutes, or until fish flakes when tested with a fork. Serve lemon wedges as an accompaniment. Serves 3.

SHRIMP KABOBS (4 servings)

½ cup tomato catsup

2 tablespoons India or Sweet relish
1 teaspoon prepared horseradish
¼ teaspoon Worcestershire sauce
1 teaspoon vinegar
¾ pound green shrimp, cooked, cleaned
4 slices bacon, cut into squares, partially cooked
16 whole mushroom caps

Make sauce by combining catsup and next four ingredients in saucepan; heat to simmering. Meanwhile, alternate shrimp, bacon, and mushroom caps on four skewers. Place on greased broiler pan. Brush top side of kabobs with half of sauce. Heat broiler. Broil kabobs two inches from source of heat. Broil one side five minutes; turn, brush with remaining sauce. Broil three to five minutes.

Now You Know

Alphabet is the only word of more than one syllable compounded solely of the names of letters (the Greek alpha and beta), according to Brewster's Dictionary of Phrase and Fable.

Klamath 4-H Club Sessions

The second meeting of the Klamath 4-H Club sessions was held at the home of Linda and Kirk Kirkpatrick on Feb. 21. The paying of dues was discussed. Mr. Tofell, our leader, told us we should get our lambs by June 1 and that they should be born between Feb. 15 and March 1. Linda Kirkpatrick was appointed official hostess. She will introduce and welcome our

guests. These two things concluded new business.

The next meeting will be at Mr. Tofell's on March 27 at 7:30 p.m. At this time Patty will give a report on white muscle and Jimmy Ottoman will give a report on hoof rot.

Refreshments were served by Mrs. Kirkpatrick. Ten members and seven visitors were present.

Visitors were Mr. and Mrs. Kirkpatrick, Mrs. Paul McCulley, Mrs. Ed Stastny, Mrs. Stevenson, Louise and Dana.

Linda Stastny,
News Reporter

The U.S. Department of Agriculture inspected 40.5 billion pounds (live weight) of meat during the year ended June 30, 1962.

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