



NEW OFFICERS—A Klamath Falls woman, Vi Gouldin, standing at right, was installed as president of the Oregon Cow Belle's during the recent state convention of the Oregon Cattlemen's Association and the OCB in Baker. Standing at left is Marge Hankins, Baker County, first vice president. Seated, left to right, are Mrs. George Nicolescue, Baker Cow Belle president; Donald Walker, Beef Industry Council NLMB, and Mrs. Earl Smith, immediate past state president of the OCB.



THE CLOCK TURNED BACK—There was fun aplenty as well as business during the annual Oregon Cattlemen's Association convention in Baker recently. Taxi service between convention headquarters at the Baker Motor Inn and the old-time dance in the Elks Temple was horse-drawn. In the wagon, left to right, are Vi Gouldin, Mrs. John Northam, Marge Hankins, Mrs. E. E. Davis and John Northam. The driver was Don Ostensoe and the dispatcher on ground was Ernie Davis. Two men on stage coach are not identified.

Cowbelles' Corner

MRS. TED HYDE
Last week in Baker, the Oregon Cattlemen's Association celebrated its 50th anniversary with a gala costume party, paid tribute to its three living charter members and its 18 past presidents and considered resolutions concerning industry problems that were also problems of cattlemen half a century ago.

For the Cow Belles it was a 10th anniversary and saw our own Vi Gouldin installed as the new Oregon Cow Belle president. Ruth Marshall will serve as her secretary for the coming year. Both are past presidents of the Klamath Cow Belles.

Activities for the women included a luncheon and style show on Thursday and a business luncheon on Friday. Films taken at the five cooking schools presented last spring with National Livestock and Meat Board home economists demonstrating beef recipes, were shown. Mention was made of the highly successful Klamath Falls and Medford cooking schools featuring Helene Kralowec, Oregon Beef Council home economist. The beef council and Baker County Cow Belles sponsored the most successful one yet the day before the convention opened. Twenty five hundred women packed the Baker Community Center and more were turned away. Plans are already underway for more cooking schools for next year.

Newest program, another which has been pioneered in

Klamath County, is the Oregon Beef Council's Beef Gift Certificates. These are patterned after the National Livestock and Meat Board gift certificates we made available here last year. They will be quicker and easier to get this year and will emphasize Oregon beef. We'll be giving you more information on them very soon.

Delegates from Klamath County included Dave and Elizabeth Campbell, Henry and Marjann Gerber, Bill and Ruth Marshall, Glen and Sue Tingley, Vi Gouldin, John and Olive Marshall, Gerda and Hawk Hyde, Liz and Ted Hyde, Norman Jacob, Dorman Turner, Ray Petersen, Stuart Henzel and Rodney Wright. Missing were Louis and Marion Randall.

Baker County really knows how to make everyone feel welcome, particularly newcomers. Winning special prizes on their first time out, were both Hawk and Gerda Hyde and Rodney Wright. Hawk had everyone talking. He wanted to take a crack at elk hunting. No one would get up early (or stay up late) enough and show him the way, but they showed him a picture of an elk and pointed to the hills nearby and said "go get 'em." And he did just that. It didn't take him long either! Jumped a fine four pointer within the hour, found a couple of passersby to help him load it in the back of his station wagon, and came back triumphant before the morning meeting was half over!

Dorman Turner Paid Ted

Hyde were so diligent in sticking "Klamath in '64" badges on everyone, that competition from Portland and Salem melted without a fight, and the Oregon Cattlemen will be here next convention. Bill Marshall of Poe Valley was reelected first vice president and will be installed as president at next year's meeting.

Here's a recipe which was featured in the Herald and News cooking school last March and served, along with other delicious beef dishes, at the buffet business luncheon Thursday:

STUFFED BEEF LOG
2 lbs. ground beef,
1/2 cup quick cooking oats
1/2 cup finely chopped onion
1/2 cup milk
1 egg beaten
2 teaspoons salt
1/2 teaspoon pepper

Combine ingredients in order given. Mix thoroughly. Shape into rectangle about 10" x 16" on aluminum foil. Spread sausage stuffing evenly over meat. Roll as for jelly roll and place seam side down on rack in open roasting pan. Bake in moderate oven (300 degrees) one hour and 15 minutes. Makes eight servings.

SAUSAGE STUFFING
1/2 lb. fresh pork sausage
1 medium potato, grated
1/2 cup grated onion
1 egg, beaten
1 cup soft bread crumbs
1 t. salt

Combine ingredients and mix well. Use in Stuffed Beef Log recipe.

Shrimp 'N' Shorts

Grapefruit season coming up! Here's an idea to gild the lily—rather, gild the grapefruit. If you can get pink grapefruit, so much the better, but the regular yellow fruit makes a pretty dish, too. First, halve the grapefruit and remove the seeds. Carefully loosen the segments with a sharp knife. Take out every other segment, and in

each empty segment, place a shrimp, with the tail end sticking up toward the center. Chill. Pour French dressing over the grapefruit just before serving.

For some of the prettiest, most refreshing individual salads ever, jelly rosy little shrimp in lemon gelatin. Arrange cooked shrimp in individual molds, pour in lemon gelatin made according to package directions. When molds are firm, serve the little set salads with

lemon wedges and mayonnaise or tartar sauce—on lettuce leaves or curly endive.

As condiments for shrimp curry—prepared by adding shrimp to a curry sauce made according to your taste—serve individual bowls of shredded coconut, peanuts, chutney, preserved ginger (if you can get it) and grated orange rind. Remember to provide plenty of fluffy white rice on which to serve the curry.

City Grade School Menus

Monday, Nov. 18
Roast Pork and Gravy on Mashed Potatoes
Fresh Buttered Broccoli
Hot Buttered Rolls
Berry Cobbler
1/2 Pint Milk

Tuesday, Nov. 19
Spanish Rice
7 Minute Cabbage
Buttered Green Beans
Peanut Butter Sandwich
Rolled Wheat Cake

1/2 Pint Milk
Wednesday, Nov. 20
Shepherd's Pie
Buttered Hot Biscuits
Harvard Beets
Cheese Sticks
Dish of Peaches
1/2 Pint Milk

Thursday, Nov. 21
Enchiladas
Toss Vegetable Salad
Bread and Butter Sandwich or Rolls

Serving of Tokay Grapes
1/2 Pint Milk
Friday, Nov. 22
Macaroni and Cheese
Fresh Frozen Buttered Peas
Egg Salad Sandwich
Cherry Cup or Cobbler
1/2 Pint Milk

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NUCOA MARGARINE 2 LBS **49¢**

INSTANT - 10 OZ.

MJB Coffee **98¢**

OYSTERS

PRINCESS - Small - Whole 8-oz. cans **4^F 89¢**

ASPARAGUS

LIBBY - All Green Spears 3 No. 1 Tall cans **1.00**

OLIVES

LIBBY'S - JUMBO PITTED-RIPE No. 1 Tall Cans **3^F 1.00**

COCKTAIL

LIBBY'S - FANCY FRUIT 5 No. 303 cans **1.00**

EATMORE - JELLIED OR WHOLE

CRANBERRY SAUCE No. 1 Tall **2^F 49¢**

MARSHMALLOW CREME 2 7-oz. Jars **49¢**

KRAFT'S - WHIPPED

Otter - White Albacore TUNA THE FINEST 3 No. 1/2 cans **\$1**

Temporarily tender Meats

Fresh **GROUND BEEF** 39¢ lb

FRESH PORK - LEAN SPARE RIBS lb. **49¢**

OREGON GROWN FRESH PARTS CHICKEN Breasts, Thighs, Legs lb. **49¢**

Bologna 39¢ lb. BY THE PIECE

SCOTT'S PURE-PAK

PEAS FANCY PERFECTION THE FINEST YOU HAVE EVER TASTED 5 No. 303 Cans **98¢**

SUNNY JIM - BIG COOKIE JAR

Strawberry Jam 40-oz. Jar **89¢**

HI WEST PEAS FROZEN 10-oz. pkgs. **10¢**

POTATOES ORE-IDA SHOE CHOICE STRINGS 12-oz. pkgs.

BANQUET - 12 3/4-oz. **MACARONI & CHEESE DINNERS** 27¢ ea

ALL-PURPOSE SWIFTNING SWIFT'S FINEST SHORTENING 3 lb. tins **49¢**

Hunt's - Tomato **HOT SAUCE** 7 8-oz. cans **49¢**

HAM SLICES 49¢ ea.

Jiffy 9-oz. Cake **MIX** pkg. **10¢**

Pillsbury - Tube **BISCUITS** 10¢

GRADE "AA" SMALL - 100% FRESH LOCAL **EGGS** 3 doz. **98¢**

COUNTRY FRESH PRODUCE

Red Skin - Baking **YAMS** 3 lbs. **25¢**

Thin Skin - Extra Large **AVOCADOS** ea. **19¢**

Yellow Skin - White Meat **MELONS** CASABA lb. **5¢**

Arizona - Red or White **GRAPEFRUIT** 8 lb. bag **57¢**

DUNDEE - DILL - Plain or Kosher **PICKLES** Large 22-oz. jar **35¢**

JEWEL **OIL** 24 Oz. **29¢**

DiUlio's Rich - Cream **MILK** GALLON **79¢**

SYLVANIA 60 - 75 - 100 WATT **LIGHT GLOBES** 15¢ ea.

PEANUTS FRESH ROASTED POUND **29¢**

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