OUT OUR WAY by J. R. Williams

OUR BOARDING HOUSE with Major Hoople

Boots and Her Buddies

Captain Easy

Vic Flint

Martha Wayne

Bugs Bunny

Alley Oop

Freckles and His Friends

Animals Give Much to Man

Besides supplying us with the indispensable daily foods such as meat, poultry, fish, honey, fat, eggs, milk, butter and cheese, the animal world yields other choice things which affect our life more profoundly than most of us realize.

Most of our clothes and blankets are made from the wool of sheep and the down of birds and if we wish to be more exclusive, and expensive, from camels and alpacas; our silk comes from the cocoon of worms; our coats, muffs, and stoles from the skins of mink, beaver, seal and otter—but more often rabbit; and a bear rug still finds a place in some men's hideaways.

Parchment is made from sheepskins without which no one, really, could be graduated decently from college.

Vellum, used for drumheads, Salvation Army tambourines and banjos, comes from the skins of young animals—kids, lambs and calves— where elasticity, strength and smothness of structure is desired. Catgut strings for musical instruments are made by drying and twisting up intestines of sheep, occasionally horses and asses. (The only possible relationship of catgut to cat is the caterwauling sometimes produced by student performers.)

Ladies' shoes, belts and handbags are sometimes made of shagreen, which is shark skin. Alligator skin ups the price. Occasionally ostrich skin is used for the same purposes as well as for men's belts and billfolds.

Paintbrushes are made from the stiff bristles of the hog and the hairs of the polecat or sable. As for the highly touted camel-hair brushes, they come off the tail of the squirrel. The camel got into the act through the courtesy of Mr. Camel who reportedly made good artists' brushes.

The best shaving brushes, supreme quality, are made from hand-selected badger hair — some costing over $250. (Von Langerke & Antonie, Chicago, and Abercrombie & Fitch, New York).

Lanolin is fat extracted from sheep's wool and is now rubbed into the human pate. In fact, much so-called bee's wax comes from scouring sheep's wool. Neat's foot oil, for waterproofing and softening shoe leather, is obtained by boiling down the feet of cattle. An oil used in ointments is made from spermaceti and comes from a cavity in the sperm whale's head (whale bones are filled with oil to make the animal more flotant).

Bones of animals, besides yielding a weak glue, are used in the production of charcoal which when pulverized into a fine powder is known as bone-black and used in printer's ink and shoe polish. Horns become knife handles and buttons; tortoise shell adorns furniture, and ivory is made into billiard balls. Felt to cover the table is made from animal hair.

Since olden times, animals have been used for making colors. Green from the gall of carp; ivory-black from ivory refuse—still used today; sepia from cuttlefish fluid; carmine from boiling dried cochineal insects and adding alum; the famous dye, tyrian purple, reserved for royalty, from a mollusk.

Valuable soil dressings have been made from guano—droppings of seabirds and bats — and the ground-up bodies of rough fish, and the shells of oysters.

Many soaps contain fats of animals; sponges to apply that soap come from the skeletons of sponges from which the gelatinous body has been removed.

Gold-beater's skin, used to separate the leaves of metal during the last and most difficult stages of hammering out thin gold leaf, comes from the thin outer membrane of a cow's intestine.

Many are the animal products used for man's self-decorative purposes: feathers of birds, quills of porcupines, teeth of animals — including the elk, fur of rabbits to make felt hats, pearls from irritated oysters, mother-of-pearl from pearl oysters, ivory from elephants, walruses, rhinos and narwhal for carved brooches, and coral for necklaces. And the whole effect enhanced with a perfume made from ambergris from a distressed whale, civet from odiferous cats, castoreum from beavers.

HEAR SENATOR
WAYNE MORSE
★
"THE TRUTH ABOUT CORDON'S VOTING RECORD"
★
THURSDAY, OCT. 21
—KBND—
9:45 P.M.
Pd. Adv.
Democratic State Central Committee
Howard Morgan, Chairman
Dekum Building, Portland, Oregon

Any popcorn worth its salt —is worth MORTON'S
iodized or plain

When it rains it pours

Voice of Central Oregon -KBND- 1110 Kilocycles
Affiliated With Mutual Don Lee Broadcasting System.

TONIGHT'S PROGRAM
5:00—Sgt. Preston
5:30—Melody Way
5:55—Cecil Brown
6:00—Gabriel Heatter
6:15—Speaking of Sports
6:30—Virgil Pinkley
6:45—Sam Hayes
6:55—Bill Henry
7:00—Music for Powerland
7:30—Behind the Story
7:45—Remember When
7:50—Evening Melodies
8:00—Vern Larson Show
8:05—Record Performance
8:10—Radio Camera Club
8:15—Football Prophet
8:30—Gov. Patterson
8:45—Roy Acuff Show
9:00—News
9:15—Fulton Lewis Jr.
9:30—Island Serenade
9:45—Off the Record
10:00—Off the Record
11:00— Sign Off

FRIDAY, OCTOBER 22, 1954
6:00—Triple T Ranch
6:15—State Farm Roundup
6:30—Carnation Time
6:45—Farm Reporter
7:00—Hemingway News
7:15—Breakfast Gang
7:30—Morning Melodies
7:40—News
7:45—Morning Roundup
8:00—Cecil Brown
8:15—Bob Greene News
8:20—Northwest News
8:25—News
8:30—Bible Institute
9:00—Bulletin Board
9:05—Happens Every Day
9:10—Music For Friday
9:30—Russ Morgan Show
9:45—Top Tunes
10:00—News
10:15—Tello Test
10:30—Fashion Trends
10:35—Three Sons
10:40—Song of the Day
10:45—News
10:50—Man About Town
10:55—Northwest News
11:00—Florida Calling
11:25—Musical Star Time
11:30—Queen for a Day
12:00—Noontime Melodies
12:10—Today's Classifieds
12:15—Sports Review
12:20—Noontime Melodies
12:30—News
12:45—Farmers Hour
1:00—News of Prineville
1:45—Keyboard Artistry
2:00—Platter Preview
2:15—Redmond Ministerial Assoc.
2:30—Platter Preview
3:15—Northwest News
3:20—Central Oregon News
3:30—Tune Test
3:45—Tello Test
4:00—By Popular Demand
4:15—Frank Hemingway News
4:30—Here's the Answer
4:45—Sam Hayes
5:00—Tune Vendors
5:15—Sports Parade
5:25—News
5:30—Wild Bill Hickok
5:55—Cecil Brown
6:00—Gabriel Heatter
6:15—Evening Melodies
6:25—Remember When
6:30—Virgil Pinkley
6:45—Sam Hayes
6:55—Bill Henry News
7:00—Eagles Notebook
7:15—Good Reading
7:30—Behind the Story
7:45—Fulton Lewis Jr.
8:00—Lebanon - Bend
10:05—Neuberger
10:10—Off The Record
11:00—Sign Off

Layer Beef Loaf Has Taste Appeal

Beef loaf takes on extra taste and eye appeal when baked in layers, like a cake. Here's how:

You will need 1 pound hamburger; 2 tablespons chopped onion; 1 egg, beaten; 1 teaspoon salt; ¼ teaspoon pepper; 1 teaspoon Worcestershire sauce; 2 tablespons catsup; 1 cup cooked rice, and ¼ cup chopped green peppers.

Combine hamburger, onion, egg, salt, pepper and Worcestershire sauce. Place half the mixture in a loaf pan (9 by 5 by 3). Spread 1 tablespoon of catsup on top. Combine rice and green pepper. Place on top of mixture. Cover with remaining meat mixture and top with 1 tablespoon catsup. Bake in moderate oven (350 degrees) for 40 minutes.

Non-Shrink Link Newest Sausage

Add another food to the ever-growing list of those which need only to be browned and served.

Sausages which need only three minutes of browning and heating are available nationally for the first time. The maker says that in contrast with the regular link sausage which shrinks up to 50 per cent during home cooking, practically no drippings are left from the new sausages.

Lunchbox Meals Can Have Variety Taste Appeal

If you haven't already heard of "Type A School Lunch," you probably will if you have a school age child. The Type A school lunch was developed by the United States Department of Agriculture, Bureau of Human Nutrition and Home Economics as a guide for the national school lunch program. It is a pattern rather than an exact menu, and it is flexible enough to be used throughout the nation, regardless of local food habits and seasonal foods.

The Type A lunch pattern represents a complete meal—a main dish or protein food, a vegetable and-or fruit, whole grain or enriched bread and butter and milk. Dessert may be served if desired. The food suggested in the Type A pattern, if served in an appetizing manner so it is eaten by the child, can easily provide 1-3 of his daily food needs.

Whether your youngster eats lunch at home, in the school cafeteria or carries a lunch, you'll be sure he is getting a wholesome, adequate lunch if you use the Type A school lunch pattern as your guide.

For example, a menu for a Type A lunch served at home might include split pea soup, deviled cheese buns, milk and fresh fruit. If your child carries a lunch, here is a typical Type A menu: Cottage cheese-vegetable sandwich on whole wheat bread, hot tomato soup in thermos bottle, pickle-celery curls, cookies and milk. Here are recipes for the Deviled Cheese Buns and the Cottage Cheese-Vegetable Sandwich:

Deviled Cheese Buns
(Serves 6)

½ lb. Cheddar cheese, grated
½ green pepper, chopped fine
1 small onion, chopped fine
2 Tbsp. sliced stuffed olives
2 hard cooked eggs, chopped
½ tsp. Worcestershire sauce
¼ cup catsup
1 Tbsp. melted butter

Combine all ingredients. Slice sandwich buns in half. Spread halves with butter, then with cheese mixture. Toast under the broiler until melted and bubbly. Serve hot.

Cottage Cheese-Vegetable Sandwich: Spread one slice of bread with cottage cheese. Cover the other slice with a mixture of grated raw carrots, a little chopped onion and mayonnaise.

New Telephone Directory Ready

A new issue of Bend's consistent "best seller," the telephone directory for this area, is now coming off the press and initial delivery of some 10,900 copies is scheduled to start on Friday, Oct. 22.

Eight pages fatter this time, and easier to read than ever before, the green-covered book's 216 pages have been reset in better looking, more readable type, according to Pacific Telephone Manager, H. C. Kerron.

Approximately 12,600 copies, 9,200 for Bend and 3,400 for Prineville, were printed to take care of additions and replacements during the life of the directory. The total print job comprised some 2,721,600 pages and used up better than 5,400 pounds of paper, a substantial increase over last year's edition.

Other Areas Included

As in the past, listings in addition to those for Bend, and Prineville include numbers for Antelope, Culver, Gilchrist, LaPine, Madras, Redmond, and Sisters.

Again this year, in view of changes made since the previous issue was distributed, Kerron urges subscribers to check the new, Nov. 1954 edition before making calls. It's also a good idea, he suggests, to shake out the old directory before discarding it, to be sure no valuables are left between the pages.

USE FOR STALE CAKE

NEW YORK (AP)—Here's an easy way to have a brand new dessert from stale cake. Or you can use stale bread. Just cut the cake or bread into cubes about 1½ inches in size, roll in light corn syrup and then in coconut. Bake on a greased cookie pan for 10 minutes in a 375 degree oven. Remove from pan and serve at once.

Greatest Values In Bend!
CREAM of the CROP
See these Three
1954 Chrysler Windsor
This Deluxe Sedan was Mrs. Jimmie Van Huffel's private car—like brand new, has less than 5,000 actual miles—and we offer it to you at a great savings!
1953 Chrysler New Yorker
A beautiful Newport model, priced to make you really bargain conscious!
1953 Willys Station Wagon $1375
4-Wheel Drive, Radio and Heater.
MANY OTHER GREAT VALUES
Right's Right at Eddie's
EDDIE'S SALES & SERVICE
Wall & Greenwood Ave. Bend, Oregon