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Main and Bartlett

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Meat Specials for Saturday

LUMAN'S MEAT SPECIALS

- Choice Rhode Island Red Hens lb. 20c
- Rhode Island Red Fryers . lb. 28c
- Choice Beef Pot Roast . lb. 15c
- Good Eastern Bacon . . lb. 27c
- Country Style Sausage . lb. 15c

Local Vegetables of All Kinds

- Asparagus, 3 lbs. 25c
- Klamath Falls Spuds, No. 2, 50 lbs. 79c

Grocery DEPT.

FLOUR Specials

- Klamath Falls Bouquet 49 lbs. . . . \$1.59
- Kitchen Queen Flour 49 lbs. . . . \$1.79

Vermont Maid Syrup

Delicious with waffles and pancakes. A flavor that pleases everyone. 16 oz. bottle 20c

MILK, Peter Pan 3 for 19c COFFEE SPECIALS

- Hills Bros 2 lb. 57c



- Hills Bros 1 lb. 29c

2 lbs. 49c MODERATELY PRICED



WHEAT KRISPIES 2 Pkgs. 25c



DEL MONTE Pineapple Juice No. 2 Cans 1 can 15c

Bakery

Shop and Save at Luman's is becoming a byword with hundreds of Rogue Valley families. Our Bakery department is no exception to this rule. . . Finest quality, large variety at economical prices. . . that's the reason for the popularity of our Bakery Department. Check over these special items.

- Large Size New Type Cookies, Several Varieties to Choose from Doz. 14c
- Lemon Chiffon Cakes, a real home type cake Each 23c

COPELAND FIGHT FOR DRUGS BILL SENATE CLASSIC

Failure and Delay Have Dogged Efforts From Start—Measure Rewritten Dozen Times, Is Estimate

By Herbert Plummer
WASHINGTON — For something like two years the senate's only M.D.—the gray-haired, deliberate Royal S. Copeland of New York—has labored to obtain passage of a new food and drug bill in congress.

Failure and disappointing delays have dogged his efforts from the start. It is estimated the measure has been rewritten as many as a dozen times since the original draft, credited with being the brain child of "Braintrust" Rex Tugwell, first was submitted to congress in the spring of 1933.

During those two years in the neighborhood of 200 witnesses have paraded before the doctor and his committee. It has been an almost continuous job as far as he is concerned.

Copeland admitted when he succeeded in getting the bill before the senate after the work-relief bill had been disposed of finally that despite the fact it bore his name he was nothing more than its "stepfather."

Retreat Forced
"I have understood," he said rather ironically, "that many a stepfather loves his stepchild" and proceeded to lavish as much care and affection on the bill as he could command.

After a week of hammering away Copeland was forced to make a strategic retreat. Under a threat to send the bill back to committee for another revision, thus losing all that he had gained, the doctor agreed to shove his "stepchild" on the senate calendar without prejudice until senators are in a better mood.

Many observers believe, however, the Copeland "stepchild" is far from being "out of the woods" yet. Another bill in house, sponsored by Representative Mead of New York, proposes not a new food and drug act as does the Copeland measure, but drastic amendment of the present law (the 30-year-old Dr. Wiley act).

During debate on the Copeland bill in the senate the question arose time and again whether it would not be better for the senate to proceed along the lines of the Mead bill. The argument was advanced that under the Wiley bill a vast amount of litigation had been threshed out helpful both to the government and to all others concerned. Substitution of an entirely new bill, it was argued

would mean the loss of these legal interpretations and going over the same ground again.

Regardless of that argument, however, the fact remains that if the senate passes the Copeland bill and the house the Mead proposal, the measure ultimately to prevail will be written when the two bills go to conference.

"Doc" Copeland's "stepchild" may emerge from what sometimes is described as the "third house" in such form that he will not only disclaim paternity but any relation at all.

SHREDDED WHEAT RECIPES

Unique Shredded Wheat Dishes Save Time

Extra guests need never disturb you if you are willing to go adventuring along your cupboard shelves. Take that package of Shredded Wheat for instance. . . at once the most unique and complete and healthful of foods. Everybody likes it for breakfast smothered in strawberries or other seasonal fruits, but did you ever depend on Shredded Wheat for a quick fricassee, or an entree, or a dessert. You'll be amazed at the versatility of just this one cereal when you try these suggestions:

Chicken Fricassee With Shredded Wheat Biscuit

Clean, singe, and cut the chicken into pieces for serving. Cover with boiling water, add 1 teaspoon salt and 1/2 teaspoon white pepper. Cook slowly till tender, reducing the water to 1 pint. Take the chicken from the water, remove the large bones, put the chicken where it will keep warm. Add to the pint of stock 1/2 cup cream. Blend together in saucepan 3 tablespoons butter and 5 tablespoons flour, add the hot stock and cream stirring all thick and smooth. Season to taste with celery salt and white pepper. Place the chicken in the sauce and keep hot while you prepare 5 Shredded Wheat biscuits. With the bowl of a teaspoon crush a cavity in the top of the biscuit, removing the inside shreds to form a patie shell. Heat thoroughly in the oven. Place heated biscuit on warm platter, and serve range chicken neatly on the biscuit. Turn the sauce over all and serve at once.

Creamed Peas in Shredded Wheat Biscuit Baskets

1 quart cooked green peas or 1 can peas
2 cups milk
2 tablespoons flour
2 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon paprika
1 teaspoon scraped onion
6 Shredded Wheat biscuits
1 tablespoon butter
1 teaspoon salt
If green peas are used, cook in boiling unsalted water till tender. Just before they are done, add 1 teaspoon salt. Then drain and add 1 level tablespoon butter. Make a white sauce of the milk, butter, flour, salt, paprika and onion juice, cook two minutes and add the peas. Prepare the biscuit baskets by crushing the top of the biscuit with the bowl of a spoon. Heat thoroughly in the oven. Fill with the creamed peas and serve hot, sending the remaining sauce to the table in a pitcher to be added there.

Children's Favorite Cookies

1/2 cup fat
1 cup brown sugar
1 egg
1/2 teaspoon soda
1 1/2 cups flour
3 Shredded Wheat biscuits
1/2 cup raisins
1/2 cup sour or buttermilk
Sift flour and soda together, hull the Shredded Wheat biscuits. Cream the fat, add sugar gradually, then well-beaten egg, rolled Shredded Wheat and the raisins cut in small pieces. Add sifted dry ingredients and milk alternately. Drop by teaspoonful on greased pans and bake from 15 to 20 minutes in a moderate oven.

Home portraits of family groups and children at Special Prices. Shangle Studio Phone 1808.

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Every time you buy Oregon Products you help the general prosperity of the state. And when you buy Oregon Meats you get the very highest grade. . .

We Feature Nothing But OREGON MEAT

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- CHOICE OREGON PORK
- CHOICE OREGON VEAL
- CHOICE OREGON LAMB

Al Stewart's Capon Fryers
Fine Valley Hens and Rabbits
Fresh Fish of all kinds



RAZING ANCIENT TROCADERO HAS PARRIS BAFFLED

French Would Remove Huge and Ugly Structure Before Exposition in 1937—Cannon Suggested.

PARIS—(UP)—The esthetic have been advocating doing something about the Trocadero—preferably something involving dynamite—before Paris puts on its 1937 exposition, but the latest inside information runs along the lines of "try and do it."

There is no question of taking brick from brick, and lath from plaster. The Trocadero, big and ugly as it is, is of enduring stone, large hard chunks of it. When, after the war, engineers set to work to dig a niche in the wall of the main hall for a moving picture machine they nearly gave up in despair.

Need Field Artillery. They don't want to tackle the job of taking it all down unless the government gives them field artillery to do it with. Even with that, they doubt it slightly over a year is time enough.

When the Trocadero was built in 1878 it was considered to be something special in the way of architecture. It still is, but of a kind that led the government to offer prizes for projects for making the Trocadero to convert it from a stylish staid to a sybilike modern young lady. All the projects were awful, so attention turned on preparing it for the 1937 exposition by casting it away.

Lost Museums. Now that doesn't seem to be very easy. Besides where then is the city going to put the Indo-Chinese Museum, the Museum of Comparative Sculpture, the Ethnographic Museum and the Cinema Repository?

There are rumored to be other museums lost in some of the further stretches of the uncharted cellars of the Trocadero, but the custodian couldn't swear to it. He said all he knew about the underlying catacombs is that when the ethnographers start preserving specimens of the less advanced races in assorted chemicals, the subterranean reaches are no place for a man with whole lungs—or even with fragmentary ones.

Father, Son Collect Pensions
SHELburne, Ont.—(UP)—Emanuel Moore, 99, and his son, Norman, 72, are believed to be the only father and son in Canada drawing old age pensions. Samuel Moore, who will celebrate his 100th birthday Sept. 8, is in good health.

Kiddies Matinee May 11 Sponsored By IGA Merchants

Besides donating free movie tickets to see the thrilling show "Cimarron" Saturday morning, May 11, at the Rialto theatre at 10 o'clock, the I. O. A. stores of the city and vicinity are staging a free carnival including balloons and surprise gifts for boys and girls under 16 years of age.

A label from any I. O. A. canned goods or a coupon clipped from the I. O. A. advertisement in today's Mail Tribune will be exchanged at any of the local members of the grocery organization for a free ticket to this exciting celebration, according to Sabin Gibbs, manager of Mason, Ehrman company.

Richard Dix, the handsome gentleman who furnishes plenty of action in all of his pictures, is the star of the famous movie "Cimarron."

FATHER AND SON COOK FOR CAMP

CAMP APPELGADE, CCC—(Sp1)—"Like father, like son" never meant more than it does in the case of A. M. Coghlan and his son, A. P. Coghlan, the two first cooks in Appelgate camp. A. M. Coghlan has been cooking more years in restaurants, hotels, on boats and in camps than most CCC men have lived. He has the touch that gives that extra good flavor to all foods served from his kitchen. Young Andy, who like his father is a fine baker as well as a cook, has followed in his father's footsteps and has himself cooked in restaurants, clubs and camps. Together they make a culinary team hard to beat.

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The Greeks had a word for "Coffee-Floaters"

Mrs. TOMPKINS looked up from the magazine she was reading—
"These Nomads must have led a discouraging life—never settled—and constantly wandering around."
Mr. Tompkins laid down his paper.
"Well," he said, "so the Greeks had a word for it, too!"



These Nomads led a discouraging life

"Why, what do you mean?" queried Mrs. Tompkins.
"Coffee-Nomads in Greek—Coffee-Floaters in American," retorted Mr. Tompkins, "and



You can get more fine cups of coffee from a pound

that's what we are. Continually floating around from one brand to another trying to find a coffee that tastes right. I think it's high time we settled down to Hills Bros. Coffee. It has flavor and strength that never varies. And I know that you can get more fine cups of coffee from a pound of Hills Bros. Coffee than you can from any other brand."



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