

LUMAN



BROTHERS

Main and Bartlett

SATURDAY SPECIALS

MEAT MARKET

Fancy Rhode Island Red Hens and Fryers

- Choice Beef Pot Roast, pound . . . 12 1/2c
- Short Ribs of Beef, pound . . . 10c
- Swiss Steaks, pound . . . 20c
- Fancy Legs of Lamb, pound . . . 20c
- Picnic Shoulders, pound . . . 23c
- Shortening, 3 pounds . . . 39c

GROCERY DEPT.

MILK

I. G. A. or Peter Pan 3 for 19c

Per case . . . \$2.98

FLOUR

- | | |
|----------------|----------------------|
| Klamath Falls | Hard Wheat |
| BOUQUET | KITCHEN QUEEN |
| 49 lb. sack | 49 lb. sack |
| \$1.59 | \$1.79 |



Fresh VEGETABLES and FRUIT!

A grand assortment of all kinds of vegetables and fruits.

At Prices You Will Like to Pay!

BAKED GOODS

BAKERY DEPARTMENT

This is one of the most modern departments in our store with everything arranged for your convenience in shopping. We have the very highest grade breads and pastries of all kinds. Save yourself a lot of work and please the family immensely by selecting all your bakery items at Luman's.

Saturday Special

LEMON SOUFFLE PIES each 25c

ETHIOPIAN RULER ISSUES DENIAL OF AGGRESSIVE AIMS

Outlet to Sea Sought by Diplomacy Only—Many Accusations Made for Political Use Is Assertion

(Editor's Note: Ethiopia is willing to collaborate with any nation for peace, as long as her independence and integrity are not threatened. Emperor Haile Selassie asserts in a special article for the Associated Press. (The emperor, who has appealed to the United States to urge peace upon Italy, says his country intends to pursue even its greatest need—an outlet to the sea—by peaceful means.)

By Emperor Haile Selassie of Ethiopia. (Copyright, 1935, by Associated Press.)

ADDIS ABABA, July 5.—Ethiopia has no aggressive intentions against her neighbors. This is my answer to accusations that we are seeking an outlet to the sea by violent means across neighboring colonies.

It is a fact that Ethiopia needs an outlet to the sea, but we shall obtain it by agreement with one or another of our neighbors by ordinary diplomatic means.

The accusation has been made that Ethiopia refuses to collaborate with European powers, mainly Italy.

Will Not Abandon Rights. Ethiopia does not refuse to collaborate with any country, but collaboration does not mean to abandon sovereign rights.

It has also been brought to my attention that I am accused of dislike of strangers, cultivation of territorial and political ambitions against adjoining colonies, and also inciting African people to revolt against Europeans.

Foreigners like Americans and Europeans established in Ethiopia for a long time are better able to appreciate the reception and hospitality they enjoy in Ethiopia.

Concerning the exciting of African peoples against Europeans, this is an idea that hasn't even skimmed our mind.

It has come to my notice that Ethiopia is still accused of maintaining a slave trade.

The laws published by the government to attain abolition of slavery applied normally, and the accusations against Ethiopia are calumny multiplied by Italy for political aims.

No Slave Trade. These laws exist no more. "With what intention has Ethiopia started reorganization, modernization and development of her army?" It has been asked.

The answer is: Reorganization of the Ethiopian army is a necessity for realization of a program of reforms instituted by the imperial government to permit means to apply reforms, maintain internal order in all provinces of the empire and accomplish international duties.

In connection with our program of reforms, we are ready to accept collaboration with foreign powers, when and if such collaboration brings no prejudice toward the political independence and territorial integrity of Ethiopia, the same idea held by Menelik (former emperor).

Ethiopia has her own civilization, deeply rooted and different from western civilization.

It is difficult and even dangerous to use violent, rapid methods, because it is impossible to superimpose one civilization on another.

Perhaps certain of our European friends consider our progress slow, but those who know the mentality of our people will understand the importance of the reforms accomplished.

POSTAL WORKER'S RECORD PERFECT

SALEM, Ore., July 5.—(UP)—Resides being the oldest man in point of service in the Salem postoffice, James B. Albert, retired after more than 34 years of carrying the mail on a rural route, made a more enviable record.

In all the years, no complaint was ever made against Albert's work. Postmaster Harry Crawford said, Albert estimated that averaging 30 miles per trip with 304 trips a year, he had traveled more than 312,000 miles in delivering Uncle Sam's mail to rural residents.

When he started on April 1, 1901, he traveled his route by horse and buggy, taking nearly all day to cover 28 miles. When he retired, Albert was driving an automobile over a 61-mile route and getting through before noon each day.

CULINARY CRAFT . . .

By Estella Dorgan, Director, Home Service, the California Oregon Power Company

Have you noticed that nowadays we are much more practical in our preparations for picnic lunches than we were some seasons ago? Well, we live and learn—about picnicking as well as more serious things.

One good substantial center food, and fresh "makings" for a simple salad or sandwiches, fruit for dessert and hot coffee or very cold drinks—and the picnic is planned as far as eating is concerned.

Today we shall give you recipes in rather large quantities, since picnicking is so often planned for a number of people. Sometimes, too, we like to prepare enough for a second meal, thus saving the bother of preparing a repeat upon returning home.

Jellied Ham Loaf
3 T gelatine
1 c cold water
4 c ground lean ham
1 c chopped celery
2 T lemon juice
2 green peppers, chopped
3 pimientos, sliced fine
1 small onion, grated
4 hard cooked eggs, sliced
1 c mayonnaise

Soften the gelatine in the cold water, then dissolve over boiling water. Mix all the ingredients, adding mayonnaise last. Turn into a mold and on top of this loaf spread the following dressing:

1 pint whipped cream
2 cucumbers, chopped fine
1/2 c sugar
3 T vinegar
1 T gelatine
2 T cold water

Soften the gelatine in the cold water and add to the whipped cream, then add remaining items and spread over loaf. Chill thoroughly and leave in pan for carrying. Take along a head of lettuce and serve this ham loaf with dressing on the lettuce with plain sandwiches.

Chicken and Noodles
4 c noodles, uncooked
2 quarts, chicken stock

Boil the noodles in the cold water and add to the chicken stock. Mix all the ingredients, adding mayonnaise last. Turn into a mold and on top of this loaf spread the following dressing:

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1/2 c celery seed
1 small onion, chopped
1 quart chicken meat, cooked and diced
1 pimiento, sliced fine
Seasoning to taste of salt and pepper
Cook the noodles in boiling chicken stock. When tender add seasonings and cook five minutes then add diced chicken. (This may be cooked in a portable cooker and kept hot until ready to serve.)

Surprise Meat Balls
2 lbs. cooked lean beef, ground
1 c grated cheese
4 T lemon juice
1/2 green pepper, chopped
1 pimiento, chopped
1/2 c chopped pickles or olives
1/2 c bread crumbs
1/4 c milk
2 eggs, beaten slightly
Mix all ingredients and season to

taste with salt and pepper. Shape into small balls and fasten a piece of bacon around each with toothpicks. Bake at 350 degrees for 20 to 30 minutes, depending on size of meat balls.

Sausages with Sweet Potatoes
4 lbs. sweet potatoes, cooked
2 c brown sugar
1/2 c water
4 T butter
2 t salt
2 lbs. sausages
Slice the cooked potatoes (canned sweets may be used) and place in buttered baking dish or cooker. Make a syrup of the brown sugar, butter and water and pour over the potatoes and bake at 350 degrees for about one half hour then place the sausages on top of the potatoes and continue baking another half hour.

Baked Corn and Celery
8 c canned corn (yellow)

4 c diced celery
2 c bread crumbs
1 green pepper, chopped
3 eggs, slightly beaten
1 c milk
Mix all ingredients thoroughly and bake in well buttered dish at 350 degrees for one hour.

Potato and Egg Salad
2 qts. cold cooked potatoes, diced
1 onion, chopped fine
1/4 c chopped parsley
1 cucumber, sliced
1 egg, hard cooked, chopped
1 t paprika
Salt and pepper to taste
1 qt. boiled dressing
Mix all well and chill thoroughly. Pack so as to be kept cold and take along a head of lettuce for serving.

Visits Liliba (Mrs. Dora Englehardt of Medford was a visitor in the city Tuesday.—Ashland Tidings)



Summer!

with all of Summer's good things to eat & drink waiting for you at Piggly Wiggly.

Heat . . . and jaded appetites go together? Not at all — if you include food that looks and tastes cool and refreshing . . . breakfast cereals with fresh berries, iced tea and coffee, tempting salads, and cold meats!

SATURDAY, SUNDAY, MONDAY

JULY 6 JULY 7 JULY 8

SUGAR

10 lbs. With a \$2.00 Grocery Order. Limit 1 sack 49c

Burnett's Ice Cream Mix, for real ice cream. Pkg. 9c
C. H. B. Pickles, assorted, 6 1/2 oz. jar 11c
Durkee's Salad Aid, Pint jar 25c
WHEATIES, It's the top for cereal. Serve with fruit. 21c
Try it tomorrow for a treat. 2 pkgs. 21c
Heinz' Vinegar, white or cider, Pint 12c
Dole Pineapple Juice—delicious appetizer. No. 2 can 10c
Gibbs Soups, assorted kinds, reg. size. 3 for 10c

Folgers Coffee

Served on Planes and Trains
1 lb. 29c 2 lb. 59c
ASK FOR FREE DRIPILLATOR

JELL POWDER, H-D, 10 delicious flavors. 5 pkgs. 25c

CERTO fruit pectin for jams and jellies. 21c
JAMAICA GINGER ALE or RIQUEY, pt., 3 for 25c
Tree Tea, lb. 49c, 1/2 lb. 27c, 1/4 lb. 65c, 1/8 lb. 35c
Van Camp's Chili Con Carne, No. 1 can 10c
Crackers, American Soda or Graham, 2 lb. box 27c
Kre-mel Pudding Dessert, 6 packages 25c

4 Pkg DEAL 27c
2 pkg Post Toasties, 8 oz. @ 2c 16c
1 pkg. Post Bran Flakes, 10 oz. @ 11c 11c
1 pkg. Post Bran Flakes FREE
TOTAL—4 pkgs. for 27c

Root Beer Extract, French's, 2 bottles 23c
Clorox, kills germs, safeguards health, 2 qts. 20c
Crystal White Laundry Soap washes clean, 5 bars 17c

S.O.S.

For pots and pans 8 PAD PACKAGE 21c

Lux Flakes for all fine laundering, pkg. 23c
Lux Toilet Soap, fragrant, luxurious, 3 for 19c

White King Gran. Soap, lg. pkg. 27c
A Plus Health Soap, 4 for 17c
Beer, Old Rogue Lager, 1/2 gal. 49c
Shortening, White Cloud, 3 lbs. 37c
Geo. Wash. Tobacco, lb. tin. 59c
Waldorf Tissue, 3 rolls 11c

WE RESERVE THE RIGHT TO LIMIT QUANTITIES

PIGGLY WIGGLY

Open Evenings for Your Convenience — Phone 9—Free Delivery

Quick! While strawberries are so cheap

MAKE STRAWBERRY JAM THIS EASY WAY

"JUST THINK! WITH CERTO YOU GET HALF AGAIN MORE GLASSES OF JAM OR JELLY!"

AND SEE HOW EASY IT IS!

4 cups prepared fruit
1/2 cup sugar
1/2 bottle Certo

To prepare fruit, grind about 2 quarts fully ripe berries or crush completely, one layer at a time, so that each berry is reduced to a pulp. Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. To reduce foaming, 1/4 teaspoon butter may be added. Stir constantly before and while boiling. Boil hard 3 minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 10 glasses (8 fluid ounces each).

MORE GLASSES, TOO!

Notice, too, how many glasses you get, from such a small quantity of fruit . . . all because of Certo. You'll agree that it is amazing!

With Certo you never boil jellies more than 1/2 minute . . . jams only a little longer. The juice has no chance to boil away . . . That's why you get so much more jam or jelly than by the old, long-boil way—actually half-again more!

AND FAR FINER FLAVOR!

That's why, too, you get much finer flavor . . . all the flavor of the fresh ripe fruit. There is none of that "boiled down" taste.

Certo, the pure fruit pectin that makes jelly making so easy, is a product of General Foods. Get it at any grocer's.

Free!

89 TESTED RECIPES WITH EVERY BOTTLE