ODD FELLOWS TO INITIATE

At the regular meeting of Klamath Lodge No. 137, I. O. O. F. there will initiatory degree work this Friday evening. All brothers are asked to attend, and visiting brothers are welcome, lodge officers announced.

You "Kitcheneers"

After taking Miss Calkins course and seeing Beck's bread demonstrated, you will really appreciate the newest member of Beck's fine family of breads.

BECK'S Southern Cornbread

for toast . . for picnics . . . for something fine and different any time.

Get it at your grocers.

MANY ATTEND SAFEWAY SCHOOL

(Continued from Page One)

friends, in other words, is good for the family as far as the Homemakers' Bureau is concerned. And making it easy to make in the first place was obviously a primary consideration in the mind of Julia Lee Wright, national director of the bureau, in planning the program which Estelle Calkins presented as Mrs. Wright's personal representative.

Miss Calkins' lecture, as on Tuesday, was preceded by a pipe organ recital by Miss Marie Obenchain and also by a 15-minute fashion show presented by the Peggy Shop, showing house frocks, sports suits and play suits for grow-up and little folk.

Suits for the little folk were modeled by June Murphy, June Williams, Jane Durbin, Marylin Hatz, Pearl Bowers, Beverly Jean Kohn, Geraldine Moore, Barbara Fales and Lenore Irwin.

Frocks for the grow-ups were modeled by Blanche Houston, wearing a yellow organdie afternoon dress; Phyllis Gates, showing tennis shorts and polo shirt; Mary DeLap, tennis shorts with wrap-around skirt and also a black and white striped dinner dress; Alison Frye, an eyelet print wash dress; Gladys Stevens, white marinette knitted suit and plaid blue and white organdie, and Alaine Irwin, white washable corduroy beach suit and brown and white striped organdie.

Golden Rule store participated in the "kitcheneering" course with an exhibit of house frocks worn by Miss Calkins and her assistant and showing the importance of clothes in the kitchen.

Montgomery Ward & Company presented a dining room suite in the modernistic style, as well as a display of modern kitchen equipment, and an attractive feature, displayed in the lobby, was a model dinner table, with correct setting of china, glass, silver and linen by Garcelon's.

Kitchen cabinet and work tables were displayed by Klamath Furniture company, and Westinghouse electric refrigerator used on the stage was exhibited by Al-len Electric company. Electric ranges were by California Oregon Power company.

Milk and cream were furnished by Lost River Dairy and bread by Beck's Bakery.

Miss Calkins started things off right royally with what she chose to call a Mystery Cake, before she revealed the mystery. Of course, it's the business of a reporter to uncover and explain mysteries.

But this is one time when we fall down on our job. If we were to tell you, for instance, that there's tomato soup in it you probably wouldn't believe us, so we might just as well say nothing other than to suggest that, if you weren't present, you ask someone who was. You'll find out something well worth while.

Not content, apparently, with introducing one new thing at a time, Miss Calkins killed two birds with one stone and, hand in hand with the Mystery Cake, exposed a brand new way of mixing butter cakes in general. It proved, as she termed it, "twice as good in half the time," and it, as well as a new method of making sponge cake over hot water, promises to join the long line of Homemakers' Bureau innovations which have become standard practice in local kitchens over the past few years.

After she had transformed the sponge cake into a Whirligig Jelly Roll, she did not discard her magic wand but continued and turned tomato soup into a ring salad with a crab meat center, pointing out that the diversity of tastes permits the substitution of pineapple and Royal Anne cherries for the crab meat, which gives one still greater respect for the inventive genius of the Homemakers' Bureau.

Then, flashing from one surprise to another, she demonstrated something that only a few believed possible in the shape of a foundation recipe for smooth, creamy sherbets made in a mechanical refrigerator without benefit of cream. The particular sherbet made was pineapple, and serving it Long Island style, with maraschino cherries, aroused no end of interested comment.

But perhaps the biggest hit of the day was Goop.

The name fits it perfectly. It is Goop. Nothing else can describe it. We tried. We thought of Glimp and Spidachi and Frizzle and whole lots of other names, but Goop alone remains descriptive. Served with butter or garlic bread and platter salad, Goop is a meal in itself. And what a meal. It's made of veal and chicken and spaghetti and seasoning and other nice things, and is as simple to make as the simplest sort of a meat dish. It's grand warmed over, too, and one can just about guarantee that a perfectly marvelous reputation awaits the first housewife to serve it locally, as well as the second and the third and so on. It's that kind of a dish.

Even Goop, however, did not bring the day to a close, for other delicious things were still to come, and they held the audience in excited anticipation until the very end. Broiled grapefruit, for example, and a cheese tray, and a pair of gay treats primarily for the younger generation, Sunbonnet Salad and Ice Cream Clowns.

The Clowns, by the way, showed the final disposition of the Peanut Butter ice cream started on the first day, and with their raisin eyes and chocolate noses and gay little icecream cone caps, they promised many a treat for lucky children of "Kitcheneering" who came, saw and were conquered.

Friday will bring the 1934 edition of "Kitcheneering" to its local close with a program featuring complete meals. Mrs. Julia Lee Wright, national director of the Homemakers' Bureau, has recognized, in planning this last day, the widespread interest in delicious, well-balanced menus that will bring a new variety to many a table, and the program has been arranged to provide exactly that.

"This last day," says Miss Calkins, "is probably the most helpful day of all three, and I want to repeat again Safeway Stores' hearty invitation to everyone to be present."

The program will start promptly at 2 o'clock, with doors open at 1 o'clock.

DANCE ANNOUNCED

Following the regular meeting of Aerie No. 2090, Fraternal Order of Eagles, Monday, June 11, a free dance will be given, in the I. O. O. F. west hall. Members, their families and friends invited.

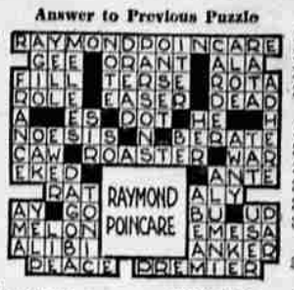
Approximately 24,000,000 automobiles are in use in this country.

Female Thespian

HORIZONTAL

1, 15 Who is the girl in the picture?
9 Classifies.
14 Helped.
17 Corded cloths.
18 Opposite of bottom.
20 Thought.
21 Unit.
22 Akin.
24 Ever (contraction).
25 South America.
26 Toward.
27 Neuter pronoun.
29 Compass point.
30 To steal.
31 Boggy land.
33 Branches.
34 Combat.
36 Males.
37 Unit of work.
39 Above.
41 Note in scale.
42 Deity of Egypt.
43 Female parent.
44 Tatter.
46 She is a leading ——.
52 Falsehood.
53 Bitter herb.
55 Purposed.
56 She has her greatest success in —— (sing.).
57 Hair ornament.
59 Since.
60 Mourning Virgin.
61 Her best work was in "—— ——."

Answer to Previous Puzzle



VERTICAL

1 Rug of skins worn by native blacks.
2 Oat grass.
3 Woven string.
4 Possessive pronoun.
5 Morindin dye.
6 Network.
7 False god.
8 Exclamation.
9 Spain (abbr.).
10 Kimono sash.
11 Impolite.
12 Largest land plants.
13 Traps.
16 Female sheep.
19 Dad.
22 Genus of locusts.
23 Disagrees.
26 Heavy volumes
28 The earth.
30 Male sheep.
32 To scold.
35 Any clergyman.
38 Pertaining to blood.
40 Sanskrit dialect.
43 The spleen.
45 Final aim.
47 Centimeter (abbr.).
48 Wild duck.
49 Wrath.
50 Enough.
51 Street.
52 Legal claim.
54 Silkworm.
56 Sound of disgust.
58 Preposition.
60 Afternoon.

Beef Knighted By King Hal; That's Origin of 'Sirloin'

Tradition credits merry King Henry VIII of England with the naming of sirloin of beef, his favorite roast. One evening when it was brought to him, particularly well roasted, the happy monarch asked what the joint was. Told it was loin, he arose, stood before the roast, drew his glittering sword and said: "I knight thee Sir Loin."

Another tradition says we owe the name of porterhouse to this demand in the Porter & Ale House of one Martin Morrison of New York, back in the early part of the eighteenth century.

One day his supply of steaks had been exhausted and, not wishing to disappoint his customers, he cut his sirloin roast into steaks, sawing through the bone when necessary.

The popularity of this cut for steak spread so quickly that the steaks were named after his Porter & Ale House.

When Butter Proves Hard for Spreading

When butter is too hard to spread easily, turn a heated bowl or pan upside down over the butter dish for a few minutes. This softens butter without melting it. Heat the pan or bowl in the oven or by putting boiling water in it.

Ours was the oddest, strangest romance in history. But she's going to stay married to me whether she likes it or not—Albert N. Hutchins, husband of Nila Cram Cook.

• • •

Yellow canaries change to orange-red on a diet of red pepper.

Fostoria

ACANTHUS, a new design in dinner service by Fostoria. Note its delicate tracery of aristocratic beauty and its charmingly graceful shape. Can you visualize the beauty of this tracery on transparent glass of exquisite hue brought out by a lovely tablecloth of complimentary color? To appreciate this glass you will have to see our display Friday in the lobby of the Pelican Theatre. The doors open at 1 P. M. for the Safeway Stores Cooking School, so you will have time to view the various displays in the lobby.

You will find the beautiful dining table exhibited by Montgomery Ward, set with a dinner service of Josiah Wedgwood & Sons' Queensware in the famous Consall pattern. For many years Wedgwood has been supplying the finest tableware to the crowned heads and aristocracy of Europe. The Queensware dinner service and Fostoria glass shown in our display at the cooking school conducted by Estelle Calkins, are to be found in open stock at

GARCELON'S

407 Main St.

DISTRIBUTION WITHOUT WASTE

Values for June 6-7-8

SAFEWAY STORES

It isn't too late!

To Be the Best "KITCHENEER" In Your Neighborhood

If you haven't attended yesterday and today's session of the Safeway Stores Homemakers' Bureau Course in "Kitcheneering" conducted by Miss Estelle Calkins Chief Kitcheneer, be at the Pelican tomorrow at 2 p. m. sure. The newest and most practical ideas in Kitchen Cookery are revealed in a most interesting and unusual manner!

These items are used during the Cooking School Sessions and are featured at our stores at attractive lowered prices.

PINEAPPLE LIBBY'S SLICED AND CRUSHED No. 2½ Can 19c

COFFEE EDWARD'S DEPENDABLE 2 lb. Can 53c Lb. Can 27c

Mayonnaise BEST FOODS PINT JAR 27c QUART 47c

CHEESE KRAFT'S ALL KINDS ½ lb. Pkg. 15c

SHORTENING SWIFT'S FORMAY 3 Lb. Can 49c

SAFEWAY STORES

Six Convenient Locations

SNOWFLAKES OR GRAHAMS NAT'L BISCUIT CO. 2 lb. Caddie 28c

SALT PLAIN OR IODIZED MORTON'S 2 Pkgs. 15c

SOUP VAN CAMP'S Tomato and Veg. No. 1 Cans 2 Cans 15c

BEANS VAN CAMP'S Bean Hole Beans No. 300 Can 9c

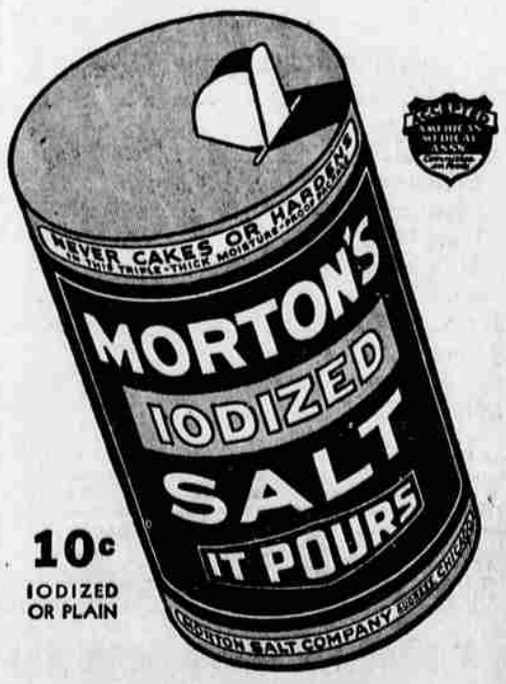
SYRUP MAX-I-MUM Cane and Maple QT. BOTTLE 39c

LETTUCE FRESH LOCAL SOLID LETTUCE EACH 4c

YOUNGBERRIES THEY ARE DELICIOUS 2 CUPS .....17c 12 CUP CRATE 89c

DISTRIBUTION WITHOUT WASTE

NO MORE CHOKED UP SALTCELLARS!



10c IODIZED OR PLAIN

Nearly two-thirds of America's housekeepers have discovered that the nuisance of clogged saltcellars can easily be avoided by changing to Morton's Salt. Made with tiny *cube-shaped* crystals, which don't stick together in damp weather like the flake crystals of ordinary table salt, it's practically impossible for it to form annoying, wasteful lumps!

Morton's is also a *full-strength* salt, and thus goes farther because you use less. It comes—either plain or iodized to prevent simple goiter—in a triple-thick moisture-proof package with a convenient hinged spout that *won't tear out!*

WHEN IT RAINS IT POURS

Don't just ask for salt—ask for Morton's Salt