

CITY COUNCIL VOTES BOND RETIREMENT

Improvement bonds in the sum of \$50,000 will be retired by the city of Klamath Falls upon recommendation of the bond committee of the city council, it was decided Thursday afternoon at a special meeting of the council.

A joint bid on refunding the issue from E. M. Adams and company, and Conrad Brice and company, of Portland, and one from Ferris and Hargrave, and three other firms, also of Portland, were rejected.

This action was recommended by the bond committee upon the grounds that the city had sufficient money in the Bancroft sinking funds to retire the bonds, and such action seemed advisable.

License Renewals Approved

The best price offered for the bonds was \$97,625 at 4 per cent, submitted by Ferris and Hargrave, et al.

Twenty-two applications for beer license renewals in the city were approved by the council, and one application for renewal, presented by Wong C. Leung of 431 Commercial street, was rejected.

An application for a class B package license from the Stanley beer parlor was rejected, but the Stanley application for regular beer license renewal was granted.

The Schubert company was awarded the contract for a police motorcycle, fully equipped with radio, etc., at a bid of \$448.

SOUTHERN PACIFIC PURCHASES BIRDS

Choice birds from the flocks of the Crater Lake Mountain Turkey company are being purchased by the Southern Pacific company for holiday dinners on Cascade Limited diners between San Francisco and Portland.

The S. P. is buying the birds through Liskey brothers.

L. L. Graham, district agent, said the plan is in keeping with the company's policy of buying local quality products for its diners. Klamath potatoes are served to patrons of the company.

Recently the Crater Lake company sent six carloads of birds to the Boston market for Christmas sales.

Strong Eastern Team En Route to Coast Game

CHICAGO, Dec. 20. (AP)—One of the strongest eastern squads in years was en route to the Pacific coast league today for its annual football battle against the western all-stars at San Francisco New Year's day.

Twenty-two players, including two All-Americans and nine captains of 1935 college teams, composed the eastern squad, coached by Andy Kerr of Colgate and Dick Hanley, former Northwestern mentor. Brief stops will be made en route at Grand Island, Neb., and Ogdun. The team will establish coast headquarters at the University of California.

The team, assembled at Northwestern-University yesterday, received uniforms and ran through a brisk signal drill.

Vagrancy Charges Result in Fines

Vagrancy charges filed against Clarence Walker and Charles Richardson, negroes, brought a fine of \$25.00 and a jail sentence of 30 days to the woman and a fine of \$30 and 15 days in jail for the man, when they appeared before Police Judge Richmond Thursday morning.

Clarence LaPrairie, charged with drunk and disorderly conduct, was fined \$25 and given 12 1/2 days in jail, and other court proceedings were listed Thursday as follows: Frank Brady, \$10 and 10 days for drunkenness; Roy J. Jorgenson, \$10 bail forfeited on charges of intoxication; Meda Baker, drunk, \$10 or 5 days in jail.

Green Bay Seeks Game in Portland

PORTLAND, Ore., Dec. 20. (AP)—The first feeler for a professional football game here in January came from Joe O'Connor of San Francisco.

He suggested the Green Bay Packers might play an all-star professional eleven here January 5. The Packers play the Detroit Lions, world champions, at San Francisco Christmas day.

Tar Schrammel, Oregon State's All-American tackle of 1933 from man fame, and a number of other coast stars are on the Green Bay Packers' team. Mike Mikulak, Harry Field, Bernie Hughes and others from the Chicago Cardinals probably would head the all-star lineup.

Rescue Flies in Buenos Aires

BUENOS AIRES, Dec. 20. (AP)—The plane of Sir Hubert Wilkins was being equipped today with floats and skis at Rio Gallegos, for a search for Lincoln Ellsworth, missing in the Antarctic for nearly a month.

Sir Hubert and Pilot Harold Gribbner are to proceed to the nearby Chilean port of Magalanes, from which they will take the plane on a ship to Antarctica and then make an aerial search.

Prize Christmas Recipes Offered for Holiday Season

By HENRIETTE QUILLING
KUHS Domestic Science Dept.

Sweets for the sweet and candy for Christmas. Do you remember when you were a kid—sneaking back of the Christmas tree to sample the candy on strings and ornaments. Then the popcorn which had taken so many hours to string was very good, too—when eaten off the tree.

However, you won't have to do that any more as the candy made from the prize recipes below should be a worthy substitute.

There are basic recipes for fudge, fondant, divinity and peniche and the secret is in proper cooking, cooling and beating. Certain fundamental principles must be kept in mind:

1. Be sure of good proportions.
2. Measure accurately.
3. Cook candy by temperature or accurate cold water tests.
4. If creamy candy is desired, cool the mixture before beating.
5. Stir only to prevent burning.
6. Corn syrup or acid will aid in producing a creamy candy.
7. Clear weather is best for candy-making.

Remember that you can readily substitute cocoa for chocolate in a recipe. Sometimes the variations of a recipe are much more interesting than the basic recipe.

My sincere good wishes for success to all who use these recipes. A notice will appear in this paper when the Recipe Round-up Contest will resume.

\$1.00 Prizes

Caramel Chews
(A Christmas Treat)
Mrs. E. P. Livingston,
1540 Lookout Street

1 cup brown sugar (packed firmly)
1/2 cup corn syrup (light or dark)
1/2 cup top milk or thin cream, (do not use condensed)
Salt (pinch)
1 1/2 tablespoons butter
1/2 teaspoon vanilla
1/2 cup Brazil nuts, sliced thin
1/2 cup coconut, shredded fine.

Combine sugar, corn syrup, salt and cream. Place over low heat. Stir frequently during first half hour of cooking, and constantly during the last half-hour. It requires approximately one hour of slow steady heat.

When the syrup is heavy and thick (after 50 minutes cooking) add the butter.

As soon as syrup reaches a hard ball when dropped in cold water remove from flame. Add coconut, nuts and vanilla. Pour into oiled tin, a shallow tin, approximately 8 inches by 8 inches.

When bottom of pan is cool to the hands, and the candy firm enough to cut remove the entire slab and cut it into small squares, wrap each piece in waxed paper. Keep in air-tight tin.

Mexican Orange Candy
Mrs. K. M. Peterson
1342 Pleasant Avenue

Sift slowly into hot frying pan, stirring constantly 1 cup granulated sugar. When sugar is melted, add 1/2 cup boiling water. Stir until sugar is dissolved. Continue stirring and add 2 cups granulated sugar, 1 cup evaporated milk, and a few grains of salt.

Cook to the boiling point, stirring constantly. Continue cooking stirring occasionally until soft ball stage.

Remove from heat and add 2 teaspoons grated orange rind. Cool at room temperature, without stirring until lukewarm. Then stir in 1 cup chopped nuts. Beat until candy holds its shape. Pour into buttered pans and cut into squares when cold.

Whipped Cream Fudge
Mrs. Ned Smith, Rt. 2, Box 127B

3 cups brown sugar
1 cup milk
4 tablespoons butter
1 teaspoon salt
1 square chocolate
3 tablespoons cream, whipped till firm.
1/2 cup nut meats, chopped

Mix sugar, milk, butter, salt and chocolate, and stir over flame till chocolate is melted, and ingredients blended. Cook slowly, stirring frequently to avoid sticking. Latter part of cooking must be done quite slowly, as its easy to let burn at a high temperature. Take from fire, cook slightly, add nut meats, and beat until it begins to thicken a little. Then add whipped cream and continue beating until cool. Turn in oiled tin and mark in squares.

Hollyhock Delight
Helen Sage, 210 Main Apt.

1 cup candied pineapple
1/2 cup candied cherries
1/2 cup pecans
1/2 cup walnuts
1/2 cup Brazil nuts

Chop together and mix in a bowl.

Mix together:
3 cups sugar
1 pint cream
1 cup Karo white syrup.

Boil until forms a soft ball. Take off and pour on the fruit mixture. Cool, pour on a large platter and mark in squares.

Christmas Pudding Candy
Marguerite Hundley
Rainona Apts. No. 2

3 cups sugar
1 cup light cream
1 heaping teaspoon butter
1 teaspoon vanilla

Cook this to a soft ball.

The following fruits and nuts are to be cut up and well mixed in a large pan:
1 pound dates
1 pound figs
1 pound coconut
1 or 2 cups nuts

Pour the hot syrup over the fruits and roll in long loaf. Wrap in dampened cloth, then in waxed paper and put away to ripen. Slice.

Parlisan Sweets
Mrs. George Mueller,
Route 2, Box 324

Wash carefully and remove seeds from 1 cup uncooked prunes and 1 cup dates. Add 1 cup raisins, 1/2 cup nut meats, 1/2 cup figs. Put all through food chopper and add 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 1/2 teaspoon lemon extract. Mix well and roll into small balls. They may then be rolled in powdered sugar or dipped in chocolate.

Rocky Road
Mrs. C. S. Robertson,
McCarthy Apts.

1 pound milk chocolate
2 dozen marshmallows, cut in quarters.
1 cup broken walnut meats.

Melt chocolate by chopping it up and putting in a bowl which is immersed in water a little more than lukewarm. When it is melted, add the nuts, and the quartered marshmallows and stir until blended. Pour into fairly thick sheets on a buttered platter or pan. When it becomes quite

firm, cut into squares or pieces with a sharp knife.

Glazed Nuts
Mrs. G. K. Christ, 230 S. 11th St.

3 cups sugar
1 cup water
1/2 teaspoon cream of tartar

Large whole nut meats or dates.

Combine first 3 ingredients. Stir until sugar is dissolved. Cook until a little when dropped from a spoon forms a crisp thread. Do not stir the syrup. Scald the nuts and rub off dark skins. Dry the nuts thoroughly; then by means of a long sharp pin, dip the nuts into the syrup, one at a time, working as fast as possible. Transfer at once to a buttered platter to become firm. This amount makes 2 pounds.

Candied Grapefruit or Orange Peel
Mrs. W. H. Smith, 524 N. 2nd St.

Cut peel into strips. Cover with cold water and bring to boiling point. Drain and repeat four times. Measure the peel and for each cup allow 1 cup of granulated sugar, add boiling water so the syrup will just cover the peel and simmer until transparent, (one or two hours). Drain and roll in granulated sugar and let dry over night. These don't cost much and are very easily made.

Holiday White Candies with Variations
Beatrice Wisner James,
521 Dolores Street.

Foundations:
3 cups sugar
1 cup whole milk
2 or 3 tablespoons butter, depending on the richness of the milk.

Mix and cook to the soft ball stage, 225 degrees F. if you use a candy thermometer. Then remove from the stove without stirring, heating, or scraping the sides of the pan. When mixture is lukewarm, add 1/2 teaspoon vanilla, and then beat until the candy begins to stiffen. Pour into buttered pans. A few minutes later, cut into squares, or mold into odd shapes.

Variations:
To one batch of the above fudge, add 2-3 cup shredded coconut. To another batch, add 1 cup of coarsely chopped walnuts and Brazil nuts, or if chocolate,

when unsweetened, use 2 squares melted over hot water, stirring into the fudge when it reaches the boiling point. If cocoa, use 6 tablespoons. Both nuts and raisins may be used. A delicate yellow fudge is as tasty as it is attractive by adding 3 tablespoons of coconut flavoring. Various shades of vegetable coloring give charming tints to the sweet meats, but pink and green are especially pleasing.

A Merry Christmas to you all and a Happy and Prosperous New Year.

ELKS PREPARING BASKETS FOR POOR

Christmas baskets for more than 100 families are being prepared by the Klamath Falls Elks' lodge as a major feature of its Christmas charity program.

Mr. Paul W. Sharp, esteemed leading knight of the lodge, is in charge of the program. The baskets will be delivered Christmas morning.

A class of ten was initiated into the lodge at its meeting Thursday night. Those in the class are Elbert W. Stiles, Theodore Case,

Albert Wynn, Harold Heacker, Harry C. Young, Jimmie H. Hall, Marvin Albee, Kyle W. Morgan, William H. Luther and Hubert Totten.

State Senator J. T. Chinook of Grants Pass, deputy grand exalted ruler for Oregon south, paid his official visit to the lodge.

Open house for members of the organization will be held at the clubhouse on Christmas day.

The Secret of GOOD COFFEE is the "Strength Essential"



End your coffee troubles! With M-J-B you can make coffee mild but never weak, medium but never flat, or strong but never bitter. The "Strength Essential" is M-J-B's exclusive feature which men like immensely. And M-J-B saves money—makes more cups per pound.

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NOTICE

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-- Only 4 Days till Christmas --

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DISTILLED DRY GIN
\$1.35 FULL QUART • Full Fifth 14 2/3 oz. \$1.15 Full Pint 70c



Cobbs Creek
Blended Whisky
America's Taste Sensation!
\$1.30 FULL QUART • FULL PINT 70c



RITTENHOUSE
SQUARE 100 Proof Straight Rye Whisky
75c FULL PINT



DIXIE BELLE
Sloe Gin
\$1.75 FULL QUART • 90c Full Pint



OLD TREASURE
DELUXE BLENDED WHISKY
\$1.50 FULL QUART • 80c Full Pint



CLASSIC Cordials
Creme de Menthe 14 2/3 oz. \$2.00
Creme de Menthe (Green) 14 2/3 oz. \$2.00
Creme de Cacao-Menthe 14 2/3 oz. \$2.00
Creme de Apple-Cordial 14 2/3 oz. \$2.00
Anisette 14 2/3 oz. \$2.00



CAVALIER
DISTILLED DRY GIN
85c FULL FIFTH 14 2/3 oz. • 50c Full Pint

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ON SALE DEC. 12 to JAN. 1
BE BACK BY JAN. 14, 1936

Medford	Salem	Portland	Venue	San Francisco	Sacramento	Los Angeles
\$2.80*	7.20	8.45	2.45	10.60	9.00	19.85

*45-Day Limit.

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10:30 A. M., 6:15 P. M.
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6:30 P. M.
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PHONE: 909

PACIFIC GREYHOUND

Other Christmas Values:
AUTHENTIC SPECIAL DE LUXE BLENDED WHISKY, \$1.85 Full Quart • PATRICIAN STRAIGHT BOURBON WHISKY, \$1.20 Full Quart
All the above liquors are distilled and bottled by CONTINENTAL DISTILLING CORPORATION, PHILADELPHIA, PA.