

MARK FOR WEEK RETAIL TRADE HELD AT HIGH

NEW YORK, Feb. 7, (AP)—Heavy buying of winter merchandise held retail trade at a high level last week, then a brief retreat reported today in their weekly summary of trade conditions.

Characterizing it as a period of "progressive trade movements," the report noted a moderate advance in industrial operations and generous mail re-orders in wholesale markets.

"Extensions were made to many of the leading industrial indices in the spread over the 1935 comparative was widened somewhat. A slight break in the cold wave permitted shopping activities to be pursued with more persistence, creating a restorative influence on retail trade.

"From the total from the comparative 1935 total, gains were general, the estimated average for the country being higher by 6 to 11 per cent, with the largest increases in the industrial districts.

"With severe winter weather prevailing in so many parts of the country, activity in wholesale markets was at a high rate during the week, as attempts were made to fill in all the rush orders for men's overcoats, sweaters, gloves, fur garments, rubber footwear, hardware, electrical supplies and drugs.

"The most general depletion of winter stocks has placed retailers in an excellent position to increase their purchases of spring goods, as they now have larger funds of cash available for investment in inventories than at any comparative season in the past five years.

FT. KLAMATH

Fort Klamath, Ore. — Among local people attending the dance at Floyd Bradley's pavilion in Chilquin Saturday night were Mrs. Gus Page, Miss Opal Taylor and Elmer Zumburn.

Alfred Clark is ill with a bad case of quincy sore throat. He is confined to his room at the Fort Klamath hotel.

The following ladies went to Chilquin Tuesday afternoon: Miss Gertrude Bernat, Mesdames Frank Pless, William Zumburn and Clay Taylor.

Mrs. Walter Jones of Ashland arrived in Fort Klamath Tuesday evening and will visit with her father, Henry J. Gordon, for a week or ten days.

Mrs. William Haskler will entertain a group of ladies for a social afternoon at her home at the Wood River ranch next Wednesday afternoon, February 12. It was previously stated erroneously that Mrs. William Haskler would entertain the ladies at this time.

Visitors at the local schools Wednesday afternoon were Miss Helen Cowell, assistant 4-H club leader for the state of Oregon, in charge of girls' work, and Clifford Jenkins, county 4-H leader. Both addressed the pupils, illustrating their talks with actual specimens of completed work done by 4-H members.

The Kibitzers' Bridge Club met Wednesday afternoon for its regular session of contract bridge, with Mrs. Aldon Swan entertaining the members at the home of Mrs. William Zumburn at the Zumburn ranch. Following the contract served at 2 o'clock by the hostess, contract was played for the afternoon, with Mrs. Mordca Hens taking high honors, and Mrs. Zumburn second high, at the close of the play. Ladies present included Mesdames Maryella Haves, Frank Edwards, Mordca Hens, Llewellyn Smith, William Zumburn, Emma Gordon, Oris Moon, and the hostess, Mrs. Aldon Swan.

Mr. and Mrs. Aldon Swan left Thursday evening for a destination near Glendale, Ore., where Mr. Swan will be employed for the next two years. He has been employed at the Zumburn ranch during the winter.

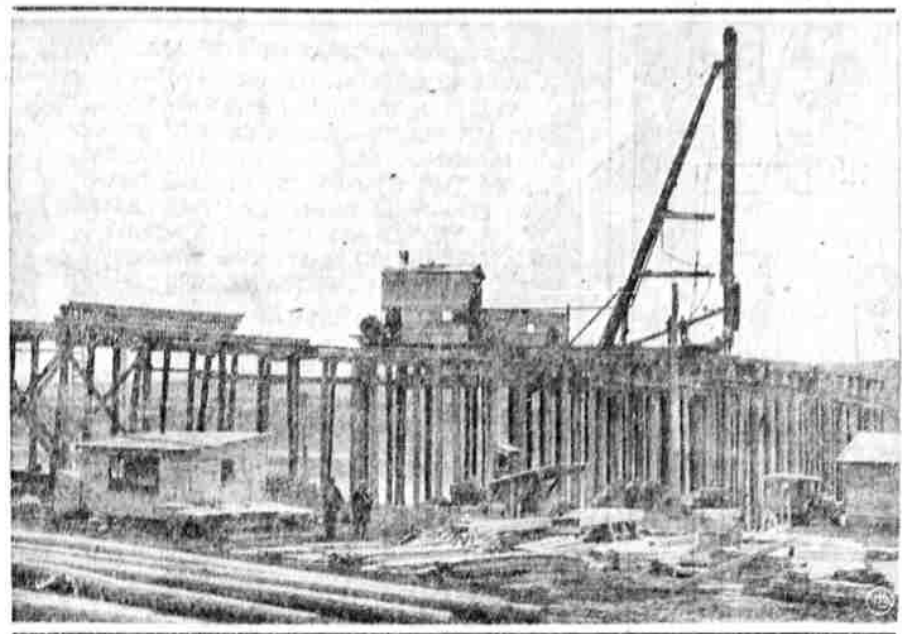
Smother and more lasting highways are expected to result from use of a new rubber compound for joining slabs of concrete employed in road building.

Using a high-pressure carburetor, an Italian engineer employs fuel oil in the operation of a gasoline engine.

The game of "badminton," then known as "poona," was played in India for centuries before it became known to the English in 1827.

Gov. Herbert Lehman of New York has suggested a 50-mile-an-hour speed limit as a means of curbing traffic accidents.

Sea 200 Miles Away; The Dalles Seaport Starts



Although 200 miles from the ocean, The Dalles, Ore., is building a seaport on dry land, and plans on being an ocean port of call. For completion of the Bonneville Dam across the Columbia River will raise the water level sufficient to make The Dalles a port for ocean vessels, and a distributing point for a wide area. Photo shows part of the pier construction.

If Family Doesn't Like Plain Hominy Try These

By HENRIETTA QUILLING
(K. U. H. 2 Domestic Science Department)

In the south one of the favorite dishes is hominy, prepared in one form or another. However, in other parts of the United States I have heard people remark that they did not like hominy.

Suggested recipes this week are very good in disguising hominy as an ordinary food. Mrs. Housewife, if your family objects to plain hominy try some of these suggestions.

\$1.00 Award
Lulu Hill
219 Pine Street
Hominy Bread

Mix together one pint soft boiled hominy, 1 teaspoon salt, 2 tablespoons melted butter, 4 beaten eggs, 2 cups milk. Mix together 1 cup flour, 2 teaspoons baking powder. Add to batter with more flour, if needed to mix to a drop batter. Beat hard then bake in a shallow pan in very hot oven.

25¢ Awards Go to
Mrs. R. E. Wattenburg
219 Pine Street
Southern Salad

(This is a favorite recipe in the south.)
2 cups cooked hominy
1 cup chopped roasted peanuts
1 cup chopped celery
1 tablespoon finely chopped onion
8 ounces mayonnaise
1 small head lettuce
Combine the hominy, peanuts, celery and chopped onion. Season well with salt and pepper. Place in little mounds on crisp leaves of lettuce. Cover over thickly with mayonnaise and serve at once.

Mrs. J. V. Brewlaker
1841 Esplanade Avenue
Skimpy Shrimp or Salmon
1 can shrimp or salmon
1 lb. grated American cheese
1 can hominy.

Arrange one-half of hominy in greased baking dish, spread over one-half the shrimp or salmon. Sprinkle with half of the cheese and a bit of mustard—dry or prepared. Add remaining hominy, cheese and shrimp.

Beat slightly—
3 eggs
Add 1/2 teaspoon salt, pepper, paprika, dash of cayenne.
2 cups milk.

Four over all. Bake at 325 degrees about 40 minutes. When served with a green salad it is a meal in itself.

Mrs. L. L. Hendricks
318 North 2nd Street
A Meal in Casserole
2 medium sized onions, sliced thin

4 medium sized potatoes, sliced thin
2 cupsfuls canned hominy
1 pound pork sausage
1 can (or 1 cupful) canned tomato sauce
1/2 teaspoon salt
1/2 teaspoon paprika

Grease a casserole and place the ingredients in it in the order given. The sausage is made into balls or patties, then the tomato sauce is poured over all. Cover and bake in a moderate oven for 30 minutes. Then remove the cover and bake until the potatoes are tender, and the dish nicely brown.

Mrs. L. A. Rolph
P. O. Box 578
Sausage-Hominy Dish

4 cups whole hominy
1 egg
1/2 cup milk
1 lb. sausage
Salt and pepper
1 cup cheese

Chop hominy fine and mix with beaten egg, milk and sausage which has been browned slightly and broken into bits; salt and pepper to taste. Pour into greased baking dish, top with grated cheese and bake 30 minutes in moderate oven. Serve with the following sauce:

4 tablespoons butter
1 onion
4 tablespoons flour
1 cup canned tomatoes
1 cup diced raw carrots
1 cup water

Melt butter in frying pan, add onion finely chopped, and let brown slightly. Add flour, smoothing into paste, then add the tomatoes, the carrots finely diced and water. Cook slowly until carrots are tender. Season with salt, sugar and pepper to taste. Mixture may be strained or served as is.

Mrs. H. M. Brown
435 Jefferson Street
1 1/2 cups canned hominy, chop-

Schilling
Pure
Vanilla
Delicate
the flavor lasts

ped or ground
1 cup ground English walnut meats

1 cup toasted bread crumbs
1 cup milk
2 eggs slightly beaten
1 1/2 teaspoons sage
1/2 teaspoon salt
1/2 teaspoon celery seed
1 teaspoon onion juice

Mix until well blended; shape into flat cakes like sausage; fry in butter or bacon drippings or they may be browned in a hot oven. Garnish with strips of with a hot cheese or tomato



Golden Brown Variety Cakes

YIELD: 1 1/2 DOZEN CUP CAKES

2 1/2 cups Fisher's Blend Flour
1/2 teaspoon baking powder
1/2 cup shortening

3 eggs
1/2 teaspoon salt
1 1/2 cups sugar
1 cup milk

Sift and measure the Blend Flour. Resift three times with baking powder, soda, and salt. Cream shortening and sugar until light and fluffy. Add eggs one at a time, creaming thoroughly after each addition. Add the milk alternately with the flour mixture, stirring until smooth after each addition of the flour. Divide the above mixture into two parts:

Add to one part:
1 tablespoon milk
2 squares chocolate
1/2 teaspoon vanilla

Add to second part:
2 tablespoons grated orange rind
1 tablespoon orange juice

Bake in greased cup cake pans, making all-chocolate cakes and all-orange cakes. Also make combination orange and chocolate cup cakes. Bake at 375 degrees for 20 to 25 minutes. Ice the orange cakes with chocolate icing and the chocolate cakes with orange icing. Ice the combination cakes with orange icing and sprinkle chipped chocolate on top.

REQUIRES LESS THAN TWO CENTS WORTH OF FISHER'S BLEND

FLOUR is the foundation of all baking. It carries a great responsibility. This alone is sufficient reason why you cannot afford to jeopardize your baking by using inferior flour. Follow this recipe closely, use Fisher's Blend Flour, and you can be assured of one successful baking after another.

FISHER'S BLEND is now selling at a new low price. Ask for it by name—FISHER'S BLEND FLOUR.

"Blend's Mah
Friend"



Fisher's
"That's the kind
my mother likes"

The ten different Fisher's flours and cereals are smartly packed in the Handsacks with the red draw strings and sealed in Cellophane. Look for them in your favorite grocery store.



Fisher's
BISCUIT
MIX

...comes to you double-sealed in wax for your protection. Ask for it by name—"FISHER'S BISCUIT MIX."

TEMPLE'S NEW OFFICERS TAKE DUTIES SUNDAY

The new officers of Klamath Temple will assume their duties next Sunday, February 9, at the 11 o'clock service. The annual election last Wednesday resulted in the following officers for the ensuing year. The board of directors are Sam Dixon, Gordon Baker, C. L. Lewis, Joe Stafford

and Walter Nichols. Joe Stafford was elected Sunday school superintendent and George Brodland assistant.

An installation service with special instructions will be held by the pastor, Rev. Fred Hornahub, who announces that the church election resulted in almost a complete new setup and different officers for the new church.

The fourteen new deacons and deaconesses are calling a special session for the advancement of church activities in all lines. The new building with the new officers promise to give the community new interests and a healthy growth.

The deacons are J. T. Loper, Everett Guthrie, C. A. Bundy, A. D. Smith, Rolia Chiles, Ole Tunderson and Marvin Arnett. The new deaconesses are Mrs. Laura

Turner, Mrs. Blanche Davis, Mrs. Frank Boral, Mrs. Lulu Kincaid, Mrs. C. L. Lewis, Mrs. Mabel Cottrell and Mrs. George Brodland.

The newly appointed committees, the forty-member choir, the fifteen-piece orchestra, and the great corps of teachers will all be on hand Sunday to install the new officers.

Probably the lowest automobile speed limit in the world is in effect in Hungary, where motorists are required to slow down to four miles an hour when turning corners.

Earthworms can be brought to the surface by knocking on a stake driven into the soil.

A loose contact point on the breaker points will cause an engine to miss.

Obituary

Jeremiah Lee Moteschenbacher

Jeremiah Lee Moteschenbacher, son of Mr. and Mrs. Clarence E. Moteschenbacher, of Dorris, Calif., passed away in this city on Friday, February 7, following a brief illness. Little Jerry was born in Dorris, Calif., and was aged 5 years 2 months and 24 days when called. He leaves to mourn his passing, besides his parents, three sisters, Mrs. Earl Henry of Redmond, Ore., Jean and Joyce of Dorris, Calif.; two brothers, Jack and Jay, also of Dorris; grandparents, Mr. and Mrs. Mike Moteschenbacher of this city; grandparents, Mr. and Mrs. John Hutchins of Santa Clara, Calif.; also eight aunts and two uncles. The funeral service took place on Friday, February 7, at 4:30 p.m., with commitment service and interment in the Linkville cemetery, the Rev. Father John Thomas Curran of the Sacred Heart Catholic church of this city, officiating. The Klamath funeral home in charge of the arrangements.

For years Europeans believed the bird of paradise to be legless, because all the skins imported from the birds' native islands had no legs. The dealers cut the legs off before shipping.

PIGGLY WIGGLY

Prices Effective:

Saturday, Sunday,
Monday

Feb. 8th, 9th, 10th

(Unless Otherwise Specified)

KLAMATH FALLS

PIGGLY WIGGLY

830 MAIN ST.

**Orders of \$2
or More
Delivered Free**

BUTTER LB. 35¢

Piggly Wiggly Brand—Grade A
Priced for Saturday only. (Limit)

Macaroni 5 lbs. 25¢

Elbo cut—Economically priced

Coffee 1 lb. tin 25¢

Maxwell House—Vacuum Packed

Nubora Large Pkg. 33¢

Premium packed in each package

"SALADAISE"

Piggly Wiggly's New and Tasty Salad Dressing
Pint 23¢ Quart 38¢ Jar.....

"WE ARE 100% FOR THE WOODEN BOX CAMPAIGN"

SAN YO CHINESE NOODLES 1 Lb. Pkg. 15¢
LA FRANCE POWDER..... 3 Pkgs. 25¢
CALUMET BAKING POWDER 5 lb. tin 49¢
A-B NAPTHA SOAP..... 10 Bars 25¢
HERSHEY COCOA..... 1 Lb. Tin 15¢
MARSHMALLOWS..... 1 Lb. Pkg. 15¢

Libby's FINE FOODS AT SPECIAL PRICES

No. 2 Tin	Fancy
Kraut	Bartlett
Juice	Pears
2 for 25¢	No. 2 1/2 Tins 19¢

In Our Master Market
Sat. Only. Phone 1750-J

Hamburger

Best in the West
lb. 18¢ 2 lbs. 35¢

Sausage

Pure Pork
lb. 23¢ 2 lbs. 45¢

Lard

Home Rendered
lb. 15¢ 2 lbs. 25¢

Loins Rib

Roast of Pork
lb. 25¢

Legs of Pork

1/4 or Whole
lb. 25¢

Fresh Dressed Rabbits and Chickens - CAPONS

Tea Garden Berry Preserves

Staley's Syrup

White or Sorghum—No. 1 1/2 Tins

(Two items you should stock up on—They're Values)

CORN MEAL White or Yellow No. 10 Bag 29¢

THE NEW 1 Lb. Carton 20¢

Nucoa 2 Lb. Carton 39¢

WAX LUNCH PAPER 40 Ft. Roll 5¢

(Diamond brand with cutter—a regular 10¢ value)

Tree Tea ORANGE PEKOE 1/2 Lb. Pkg. 33¢

Snowdrift Shortening 2 Lb. Tin 59¢

Tomato Juice No. 10 Tins 39¢

Veg-All Mixed Vegetables Tall Tins 2 for 25¢

Alber's Flapjack Flour LGE. PKG. 19¢

"Hot Cakes at Their Best"

Eggs Large Extras Strictly Fresh Dozen 22¢

"Saturday Produce Features"

Apples Face and Fill Rome Beauty Box 79¢

Grapefruit Extra Large size 5 FOR 25¢

Arizona, Marsh Seedless Variety.

Potatoes U. S. No. 1's 25 LBS. 45¢

Packed in Wooden Boxes.

Right Reserved to Limit Quantities

PIGGLY WIGGLY