

AIR SERVICE WITH MEDFORD PLANNED HERE

Establishment of a daily round trip operation between Klamath Falls and Medford is planned by William Randall, manager of the Klamath Air Service, if he can be assured of sufficient support. Randall believed that such an operation for eight months will put Klamath Falls in a position to ask the government for help in maintaining the service, and that after operating the run for several months, the load may be taken off local business men by a government air mail contract. Randall's plan is explained in a letter he sent to business men throughout the city.

The cost of flying between Klamath Falls and Medford on a daily round trip schedule, except Sundays, will be approximately \$650 a month. The ship to be used is the Air Mail Boeing, which carries 765 pounds of mail, baggage and express, plus four passengers, and has a Grant and Whitney 525 horse-power Hornet motor, with a cruising speed of 120 miles an hour and high speed of 140 miles an hour.

The cost estimate includes gas and oil, depreciation, mechanical upkeep, pick-up and delivery service of mail and express on each end of the line.

Eighty subscribers at \$8 per month are needed to assure the operation of the Klamath-Medford run. For this amount, the service can issue a monthly courtesy card, which will be good for one round trip or two one-way trips between Klamath and Medford. The card would be transferable and negotiable. It also entitles the holder to 50

pounds of air express and all his mail will be carried.

The run to Medford would connect with the north, south and eastern schedules of the United Airlines.

Randall, in his letter, cited the wider use of aviation for mail, express and passenger service, and the efforts that have been made to get airmail for Klamath Falls. Last year, he said, the service rendered by the local firm in running a schedule to Medford proved beneficial to the business men who used it, and they are anxious to have it resumed. They cannot, however, carry the burden alone, Randall pointed out.

MEDFORD, Feb. 21. (AP)—Delegates to Jackson county's agricultural convention met for their second-day sessions today, with A. S. Burrier, resettlement administration consultant, as the principal speaker.

Visitors yesterday heard H. E. Conger, declared that "united action" is essential for service and prices in the marketing of livestock.

General directions can be given for making jams and jellies. The fruit juice or pulp should be well mixed with the sugar before cooking and the mixture is then stirred until it begins to boil; for jelly do not stir anymore, for jams continue stirring.

Sterilized jars, tops, rubbers or glasses must be used to insure the jellies and jams from spoiling during storage.

Some housewives prefer to use commercial pectin rather than depending upon natural pectin in fruits. We have a rather unusual first prize winner this week.

Cinnamon Jelly
Mrs. J. V. Brewbaker
1841 Esplanade Ave.
5 1/2 cups sugar
3 cups water
1 pound red cinnamon candies
1 bottle fruit pectin
Measure sugar, water and cinnamon candies into a large saucepan. Mix and bring to a boil and when candies are dissolved, add the pectin. Stir constantly. Bring to a full rolling boil and boil hard for 1 minute. Remove from fire, skim and pour quickly. Paraffin at once. This recipe fills about 9 jelly glasses.

Other prize winning recipes are:

Quince Honey
Mrs. G. K. Christ, Arcade Apts.
2 large quinces
2 cups water
1 pound sugar
Pare and grate quinces. Boil together sugar and water for 5 minutes. Add quinces and boil until they look translucent 5 minutes. Place in sterilized jars; seal.

Strawberry Jam
Mrs. Charles Wiese,
Tulelake, Calif.
1 qt. boiling water
1 qt. strawberries
3 cups sugar
Prepare berries and drop into 1 qt. boiling water. Cover, let stand 5 minutes, drain and add 1 1/2 cups sugar to berries. Boil 5 minutes and add the other 1 1/2 cups sugar. Boil 20 minutes, skim and put in jars.

This jam is quickly made, the berries stay whole and retain much of their fresh fruit flavor.

Prune and Orange Conserve
Mrs. M. McWhiter, 722 N. 10th.
All the preserves are perhaps getting low and this cold weather conserve will help out until the fresh fruits are again in market. Soak one pound prunes over night and then cook until soft. Put through a colander. Add to the pulp the juice in which they were soaked, 3 oranges, seeded and put through the grinder, 2 cups brown sugar. Cook until it begins to thicken, stirring frequently. Add 1 cup chopped English walnuts, cook three minutes longer and then pour into sterilized tumbler. Seal when cold.

Winter Jam
Mrs. C. S. Robertson,
McCarthy Apts.
Wash 1 pound dried apricots, and run through meat grinder. Peel three oranges and three lemons and boil the peel until tender. Scrape out white pith with silver spoon and cut yellow peel with scissors, into fine shreds. Slice lemons and orange, and add with shredded peel and 4 cups of crushed pineapple to apricots. Measure and add an equal amount of sugar. Cook slowly until thick and clear, seal in glasses. One cup walnuts may be added at the last to make a very rich jam.

Fine Recipes for Preserves Found in Round-up

By HENRIETTE QUILLING
K. U. H. S. Domestic Science Department

To satisfy the families' desire for sweets, the housewife may serve jams, jellies or marmalades. All sorts can be used. Along about August and September there comes a plentiful supply of fruits suitable for preserving. It is at this time that the winter supply is made.

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Orange Jelly
Mrs. Bertha Comings
Six oranges
Three lemons cut into fine pieces
Use half the peelings—cover with three times as much water as there is pulp and let stand over night. Then put on stove and boil 45 minutes. Let stand another 24 hours. The third morning strain and measure cup for cup of sugar and juice, boil about one hour or until it jellies.

Orange and Rhubarb Marmalade
Mrs. Walter Brown,
1335 Pacific Terrace
2 quarts rhubarb, cut up fine
Juice of 6 oranges
Peeling of 3 oranges, chopped fine
Use as many cups of sugar as fruit.
Mix all together in large preserving kettle.
Cook 30-40 minutes (until

thick) stirring to keep from sticking.
Put in glasses and seal.
Next week recipes for relishes and pickles will be judged. Send them in by Tuesday at 5:00 o'clock.

COOKING EXPERT SOLVES PROBLEMS

Interest in the solution of cooking problems is increasing among Klamath country women as a result of the Recipe Round-Up, which appears weekly in this newspaper, and an exchange of ideas has been suggested to Miss Henriette Quilling, who conducts this department.

Here is a request:
"Have you on file a recipe for a pudding, steamed, which calls for carrots and potatoes and nuts, in place of suet or something similar to that; also, for a lumping made of fruit and put in individual sacks and boiled?"
"Thanking you, I am,
"MRS. ANNA HAYES,
"42 Pine street, Klamath Falls, Oregon."
Miss Quilling asks that anyone who can contribute an answer to this request, do so by sending it to The Herald-News.
Others who may wish to ask for special recipes are invited to do so.

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I WAS GETTING DESPERATE

A few months ago, I decided we had to cut down our expenses. I found I could save money here and there. But I also found I had let myself in for a lot of trouble. For instance, if I told you how many different kinds of coffee we tried, you wouldn't believe me! I was getting pretty desperate, because we never liked any of them.

Finally, I made a discovery. One day at my grocer's I noticed that Hills Bros. Coffee was selling at about the same price that I was paying for the various coffees we had been drinking. Believe me, I was a happy woman as I bought that can of Hills Bros. Coffee. And I wish you could have seen Harry smile when he tasted that coffee at supper. He said, "I'll bet this is Hills Bros."

"You're exactly right," I answered, "and it's the only coffee I'm going to buy from now on!"



5★ PALACE MARKET

Food Specials

Friday Saturday Monday

PHONE 76 or 64 — 524 MAIN STREET

Two Schilling Coffees	We Reserve the Right to Limit Quantities	Wonderful for biscuit FORMAY
1-Lb. 25¢	Peas	the new-type shortening
2-Lb. 49¢	Dew Drop, fancy sugar peas, 2 cans 25¢	3 Lbs. 53¢
Del Monte Peaches	Sorghum	Dog Food
Meiba halves 2 1/2 cans, 2 for 29¢	Fancy country sorghum, Qt. tins 17¢	Wag brand Can 5¢
Milk	Tomato Juice	Tomato Sauce
Oregon brand 1-g. cans, 4 cans 23¢	Storer's pure, No. 2 tins, 4 for 25¢	Val Vita 7 cans 25¢
Sugar	Eggs	Sardines
Powdered or brown, 3 Lbs. 19¢	Guaranteed fresh extras, Doz. 21¢	Booth's large oval tins, mustard or tomato sauce, 3 tins 23¢
Baking Powder	Macaroni	FRESH FRUITS AND VEGETABLES — SATURDAY ONLY
Calumet 1-Lb. tin 19¢	Fancy Elbow 4 Lbs. 19¢	Lettuce
Tuna Fish	Peanuts	Large, firm heads 3 heads 10¢
Century brand, fancy lt. meat Large cans 2 for 29¢	Fresh roasted 2 Lbs. 15¢	Asparagus
Small cans 2 for 19¢	Dates	Fancy white 2 Lbs. 29¢
Tomatoes	Fresh Hallow's 2 Lbs. 15¢	Rhubarb
Meco 2 1/2 tins, 3 for 29¢	Tomato Soup	Fancy strawberry 4 Lbs. 15¢
Corn	Campbell's 3 cans 23¢	Onions
Gold. Bant. or white No. 2 tins, 3 for 29¢	Catsup	Fancy Danvers 4 Lbs. 10¢
String Beans	Storer's, 14-oz. bottles, 2 for 15¢	Apples
Night brand No. 2 cans, 3 for 29¢	Salad Oil	Fancy Newtons, 40-Lb. box 79¢
	Golden West, in bulk, quart 33¢	Rutabagas
		Yakima, fancy selected, 3 Lbs. 10¢

Meat Dept. Specials

Pot Roast 10¢ PER POUND	Fancy Turkeys 25¢ & 28¢ PER POUND	Link Sausage 2 Lbs. 45¢
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Tests Show ALL-BRAN Corrects Constipation* Gently and Naturally

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Help your family keep well. Serve Kellogg's ALL-BRAN regularly for regularity. Sold by all grocers. Made by Kellogg in Battle Creek.

*Constipation due to insufficient "bulk."

Winter Jam
Mrs. C. S. Robertson,
McCarthy Apts.
Wash 1 pound dried apricots, and run through meat grinder. Peel three oranges and three lemons and boil the peel until tender. Scrape out white pith with silver spoon and cut yellow peel with scissors, into fine shreds. Slice lemons and orange, and add with shredded peel and 4 cups of crushed pineapple to apricots. Measure and add an equal amount of sugar. Cook slowly until thick and clear, seal in glasses. One cup walnuts may be added at the last to make a very rich jam.

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Free Delivery

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8-oz. Pkg. 13¢

Morton's SALT

2 Pkgs. 15¢

Fancy WALNUTS

16-oz. Pkg. 23¢

Minute TAPIOCA

8-oz. Pkg. 12¢

JUST THE BOOK YOU'VE BEEN LOOKING FOR

Here's a practical guide for planning meals and shopping during Lent. Prepared by the Household Science Institute, it will prove invaluable to you during the coming Lenten Season.

Free! LENTEN FOODS SHOPPING GUIDE WITH THE PURCHASE OF TWO CANS

IGA Oval Sardines 3 Cans 25¢

IGA Tuna Fish 2 No. 1/2 Cans 29¢

IGA Fancy Oysters 2 Cans 29¢

Blue Plate Wet Pack SHRIMP 2 cans 27¢

Three Cans Commerce Pink SALMON 3 No. 1 Cans 35¢

Snowdrift Shortening

3 Pound Can 59¢

6 Pound Can \$1.09

MACARONI

3 Lbs. 15¢

Italian PRUNES

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IGA SPAGHETTI

3 Cans 29¢

Ritz CRACKERS

16-oz. Pkg. 23¢

Sperry's Wheat Hearts Pkg. 23¢

Hydrox Cookies 8-oz. Pkg. 17¢

Libby's Tomato Juice 2 No. 2 Cans 19¢

IGA Pineapple Juice 2 No. 2 Cans 29¢

CHB Cocktail Sauce 12-oz. Bottle 17¢

CHB Chili Sauce 12-oz. Bottle 19¢

CHB Catsup 14-oz. Bottle 15¢

IGA Green Asparagus No. 2 Can 27¢

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Frankfurters Lb. 17¢

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Rhubarb Extra Fancy 3 Lbs. 25¢

Grapefruit Large Size 6 for 23¢

Bananas 3 Lbs. 19¢