

YOUNG STOCK GROWERS SET FOR CONTEST

By CLIFFORD JENKINS
 Several hundred Future Farmers of America and 4-H club members are now putting the finishing touches on their livestock in readiness for the fourth annual Klamath Junior Livestock and Baby Beef show, which officially opens at the Klamath county fairgrounds Sunday morning, September 24 and is sponsored by Rotary club. The livestock which will be exhibited this year by these junior stockmen will be the best, the fattest and sleekest which they have ever displayed in the four years of the junior show.

Interest throughout the county is very keen on the part of 4-H club members and Future Farmers, not to mention parents and livestock operators.

Starting early Saturday morning, September 23, exhibitors will deliver their stock to the fairgrounds where pens are being put in shape, alleys strewn with fresh sawdust, and pens bedded with straw, knee-deep, so their livestock will be comfortable and look their best during the three days of the show. Exhibitors this year will come from practically all agricultural and livestock communities in the county, with the greatest increase in numbers coming from Bonanza and Langell valley. Olene, Henley, Merrill, and Malin communities will be well represented with many exhibitors, and for the first time Fort Klamath and Keno will have entries in the 4-H beef division. Competition will be keen in all of the classes and the boys and girls are promising the judges a very difficult time in selecting winners, particularly in the Hereford and Angus beef classes, Hampshire sheep and some of the hog classes.

D. E. Richards, superintendent of the Eastern Oregon range experiment station, will judge FFA beef, 4-H beef, hogs and sheep. This will be Richards' first year as judge at this show, although he is well known to many of our livestock operators. Harry Lindgren, Oregon State college, who has done the entire judging here for the past three years, will hand the ribbons on FFA sheep and hog classes while Lawrence Pratt, Jackson county club agent, will pronounce the winners in poultry and dairy classes. On Monday the showmanship contests and special awards will be completed, followed by the famous Rotary barbecue for exhibitors and their families and invited guests. "Cap" Collier and his committee, consisting of the other 79 Rotarians, will serve the 1000 guests with barbecued beef, pork and lamb cooked by Joe Shirik, Klamath county's famous barbecue chef.

The Rotary sweepstakes trophies will be awarded the FFA chapter and the 4-H club displaying the best all around exhibit. These are creating considerable rivalry among the clubs and, according to tips which have been received by the county club agent, the Henley sheep club, winner of the trophy last year, will again be a strong contender for this award.

The fat stock auction sale will be the highlight of Tuesday afternoon, starting at 1 o'clock. Just previous to the show a demonstration will be given by D. E. Richards on "Market Grades of Live Beef" and all people interested in livestock and marketing should plan to attend this, as it will show the practical side of raising, feeding and marketing of beef.

Indications point towards a very successful auction sale, although one cannot predict the outcome until the sale is over. However, here are some figures on previous sales. In 1935, the sale of 31 head of steers, 11 sheep, 30 hogs, brought the boys a total of about \$5000, with the grand champion steer, owned by Don West, bringing 72 cents per pound and sold to Safeway stores. In 1937, 46 steers, 20 sheep and 14 hogs sold at a total of about \$8000, with the high grand champion steer selling at 50 cents per pound to Safeway stores. In 1938, 55 steers, 35 sheep and 17 hogs brought in a total of \$12,500, with the grand champion steer selling at \$1.23 per pound to Sears, Roebuck company. A capon owned by Dean Jones opened the sale selling to Henry Semon for 50 cents per pound.

At this year's sale, 55 steers will be offered, 25 to 30 fat lambs and 30 fat hogs. A ruling limiting exhibitors to the sale of one steer, three sheep or three hogs has brought in more junior exhibitors and at the same time helped to reduce the number of head which will be offered.

LAIRD LINE GETS ALTURAS PERMIT

T. W. Laird, owner and operator of Laird's Freight line, officially known as the Klamath Falls-Malin Freight line, announced Wednesday that his firm had been granted a permit to operate between Klamath Falls and Malin by way of Tulelake. Laird's operations have increased in scope continually since his first freight line was started between Klamath Falls and Malin, until his trucks now travel all Klamath basin routes, including those to Malin, Fort Klamath and Tulelake. The company office is located at 1445 Oak street.

He's Popular With Young and Old



Household Arts by Alice Brooks

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Here's a pup everyone will want, and after you've made him you'll not care to part with him! He's simple to sew and all you'll need is an odd piece of material. Pattern 6480 contains a pattern and directions for dog; illustration of

it; materials needed. To obtain this pattern send 10 cents in coin to The Herald and News, Household Arts department, Klamath Falls. Be sure to write plainly your NAME, ADDRESS and PATTERN NUMBER.

Aroma of Cinnamon Buns Is Better Than Alarm Clock

By MRS. GAYNOR MADDOX
 Quick cinnamon buns are something to make a man roll out of bed for early in the morning. Here's a twelve-minute recipe.

Quick Cinnamon Buns
 Eight teaspoons baking powder, 1 1/2 teaspoons salt, 4 cups flour, 8 tablespoons shortening, 1 1/2 cups milk, 4 tablespoons melted butter, 1/2 cup raisins, 1/2 cup nuts, 1 1/4 teaspoons cinnamon, 1/2 cup brown sugar.

Sift baking powder, salt and flour together. Cut in shortening. Stir in milk. Knead and roll out to 1/4 inch thickness on floured board. Brush with melted butter. Combine raisins, nuts, cinnamon and brown sugar and dust over flat dough. Then roll up like a jelly roll. Cut into 1 1/4 inch widths.

For Pan: 1/2 cup brown sugar, 1/2 cup butter and 1/2 cup pecans.

Place these ingredients in bottom of shallow pan. Then lay the cinnamon slices on top, cut side down. Bake for 12 minutes in hot oven (475 degrees F.). Then ring the breakfast bell.

Tomorrow's Menu
BREAKFAST: Grapes, quick cinnamon buns, Canadian bacon, coffee, milk.
LUNCHEON: Corn chowder, French bread, cheese, pears, bananas, peaches, nut cookies, tea, milk.

DINNER: Baked smoked tongue, horseradish sauce, parsley potatoes, green beans, celery, deep dish apple pie, coffee, cheese, milk.

Eggsless Cake
 After breakfast you may want to bake this eggsless cake.

One-third cup butter, 1 1/2 cups sugar, 1 cup milk 2 1/2 cups cake flour, 1/2 teaspoon salt, 1/4 cup raisins, 1/2 teaspoon soda, 1 teaspoon cream of tartar, 1-3 teaspoon vanilla, 1-3 teaspoon almond extract.

Cream butter, add sugar gradually and beat until light. Add sifted dry ingredients alternately with milk. Fold in vanilla and

raisins. Pour in a well-greased loaf cake pan. Bake about forty-five minutes in a moderate oven, 350 degrees F. Test with a straw. Frost, after cooling slightly, with any favorite frosting.

IDAHO OFFICIALS DEDICATE CUTOFF THROUGH LAKEVIEW

LOS ANGELES, Sept. 21 (AP)—Lieut. Governor Donald S. Whitehead of Idaho and Westernman Whillock, president of the Boise chamber of commerce, and a party of more than 20 persons were luncheon guests of the chamber of commerce here today after participating in the formal dedication of the Yellowstone cutoff to California.

The party's caravan left Boise Monday and traveled over the newly completed cutoff via Lakeview, Ore., Alturas, Redding and Sacramento, Calif.

The eggs of sturgeons are not taken for caviar when the female is ready to spawn, but at an earlier period when the roe is hard. A large female may yield as much as 15 gallons, or 2,400,000 eggs. Because "the sturgeon is such a valuable prize, it is becoming very rare.

The Japanese plane on a round-the-world good will flight is a twin-motored Mitsubishi type. The plane carries a crew of four and two passengers.

A map showing on a photographed globe has recently been made showing the exact routes of all the round-the-world flights made by American aviators. One prominent airline is now offering its hangar facilities and other flying aids to private flyers.

The electric motors of modern battleships have the energy of a million men.

New York City's subway and elevated lines carry nearly 2,000,000,000 passengers annually.

Grapes Are Rich Treasure Of Fall Fruit Market

By MRS. GAYNOR MADDOX
NEA Staff Service Writer
 Autumn markets are lively with grapes. Purple Concord, the rich red Catawbas and the cool green of Niagaras. They color the daily menu. Grapes and their juice are not only delicious to taste, but being rich in grape sugar and mineral salts, they add invaluable elements to the fall and winter diet. Here are some grape treasures.

Grape Pie
 Two and one-half tablespoons quick-cooking tapioca, 1 1/2 cups sugar, 2 tablespoons salt, 1 tablespoon melted butter, 3 1/2 cups seeded, halved Concord grapes, 1 recipe pie crust.

Combine tapioca, sugar, salt, butter and grapes; let stand about 15 minutes. Line a 9-inch pie plate with pastry rolled 1/4 inch

thick. Fill with grape mixture. Moisten edge of pastry with cold water. Adjust top crust. Bake in hot oven (450 degrees F.) 15 minutes; then decrease heat to moderate (350 degrees F.) and bake 25 minutes longer, or until filling is cooked.

Grape Apple Pudding
 (Serves 6)
 Two and one-half cups sliced tart apples, 2 tablespoons lemon juice, 1 cup hot grape juice, 1 cup hot water, 6 tablespoons quick-cooking tapioca, 1 cup

sugar, 1/2 teaspoon salt, 3 table-spoon melted butter.

Place apples in greased baking dish, add lemon juice, grape juice, and water, and bake, covered, in moderate oven (375 deg. F.) 15 minutes, or until apples are partially cooked. Mix together tapioca, sugar and salt, and sprinkle over apples. Add butter and mix well. Continue baking, uncovered, 30 minutes, stirring well after first 5 minutes, then every 10 minutes, and again when removing from oven. Stir occasionally while cooling. Serve cold.

LEGAL NOTICES

NOTICE OF MEETING OF EQUALIZATION BOARD OF KENON IRRIGATION DISTRICT
 Notice is hereby given that the board of directors of the Kenon Irrigation District of Klamath county, Oregon, will, commencing

LEGAL NOTICES

Tuesday, October 3, 1939, at the office of said board, 1135 Lincoln Street, Klamath Falls, Oregon, at a board of equalization for the purpose of reviewing and correcting the proposed assessment roll of said district for the year 1940.

J. W. KERNE, Secretary, Kenon Irrigation District. A. 31; S. 7-14-21 No. 127

LEGAL NOTICES

NOTICE TO CREDITORS
 Notice is hereby given that the undersigned has been appointed Executor of the Estate of Guy R. Manning, deceased, by the Circuit Court of the State of Oregon for Klamath County, and has qualified. All persons having claims against said estate are notified to present the same to me with proper vouchers at the office of Wm. Kuykendall, room 16, Loomis

LEGAL NOTICES

building, Klamath Falls, Oregon, within six months from September 14th, 1939.

THOMAS A. BLAKE, Executor. S. 14-21-28; O. S. No. 141.

NOTICE OF MEETING OF EQUALIZATION BOARD OF KLAMATH DRAINAGE DISTRICT OF KLAMATH COUNTY, OREGON

Notice is hereby given that the Board of Supervisors of the Klamath Drainage District will on Saturday, October 14, 1939, at the hour of 2 o'clock p. m. meet at the office of the board at No. 16 Loomis building as a board of equalization for the purpose of reviewing and correcting the assessment roll of said district for the year 1940.

G. P. TAYLOR, Secretary. S. 14-21-28. No. 140.



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