

War Fever Held Fatal Disease

By RUTH MILLETT
We women should protect ourselves against war fever. Men are more susceptible to it—and catch it first. Even now some of them are showing symptoms of the fever.
They are saying such things as, "Well, I guess we'll have to go over and show Hitler a thing or two."
And, "Of course I don't want America to get into this war—but some things are worth fighting for

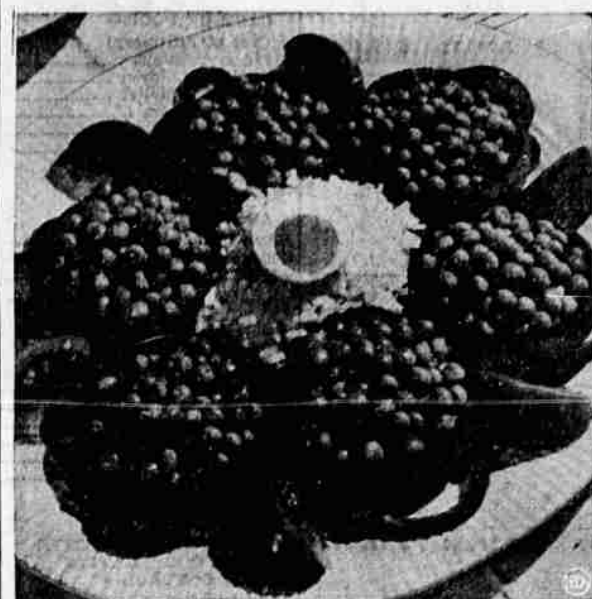
—and it seems to me that if England and France can't lick the dictators, it's up to us to get in and help them out."
Those are the first symptoms. And from there on the fever develops fast. Marching music, propaganda, war stories all hasten its progress.
There isn't much we women can do right now—perhaps nothing. But it certainly won't do any harm for us to try and keep this fever from running its course among the men in our families.
Forget War's Thrill, Remember War's Kill
And let's not catch the fever ourselves. Let's not be swept into thinking that war is exciting—that there is something wonderful and thrilling about having sons and husbands who are willing to

"show Hitler a thing or two."
Let's not be dim-witted enough to relish the thought of playing the heroic little woman role.
Let's face the problem right now. In addition to the temporary loved ones—the war will break up our homes. They won't be the same again even if a husband or son returns.
All our plans and hopes are shot the minute we get into war. Perhaps that is a little view. But we are little people. The children we plan to have, the house we mean to build, the success we want for our men—all those things are our lives.
And war fever—it if spreads—will be the end of them.

Plum Dishes Brighten Up Autumn Menu

By MRS. GAYNOR MADDOX
Plums, yellow, green and red, with crackers and cheese—that is one thought for dessert. And here are two others to give rich color to the early October menus:
Plums Grenadier
(Serves 6)
One package cherry-flavored gelatin, 1 cup hot water, 1 cup juice from plums, 1 cup canned or stewed fresh blue plums.
Dissolve gelatin in hot water. Add plum juice. Chill. When slightly thickened, fold in plums. Turn into individual molds. Chill until firm.
Red Plum Puff Pudding
(Serves 8)
Eight large, fresh red plums, halved and seeded, 4 cup water, 2 tablespoons quickcooking tapioca, 2/3 cup sugar, 1/2 teaspoon salt, 1/2 cup sifted cake flour, 6 tablespoons sugar, 2 egg yolks, beaten until thick and lemon-colored, 2 egg whites, 1/2 teaspoon salt, 1/2 teaspoon cream of tartar.
Bring plums and water to a boil. Combine tapioca, sugar and salt; add gradually to fruit mixture and boil briskly 1 minute. Pour into greased baking dish and keep hot.
Sift flour, once and measure. Add sugar gradually to egg yolks, beating until light. Beat egg whites and salt until foamy; add cream of tartar and beat until stiff enough to hold up in peaks, but not dry. Fold egg yolks mixture into egg whites; then fold in flour, a small amount at a time. Stir hot tapioca-fruit mixture; turn batter over mixture. Bake in moderate oven (325 degrees F.) 50 minutes; or until cake is baked. Serve warm.

Make Snacks Hefty for Football Fans This Season



Broiled bologna cups filled with buttered canned peas is a novelty dish for football parties. Makes a welcome dinner surprise, too.
By MRS. GAYNOR MADDOX
Football appetites are in season. High school and college students thrive on hearty food. They like to bring friends home for a

of good bread will bring three loud cheers, too.
Boston Baked Beans
One quart pea or small white beans, 1 pound fat, salt pork, 1 tablespoon salt, 3 tablespoons sugar, 1/2 cup molasses, 1/2 teaspoon mustard (if desired), boiling water.
Pick over the beans. Cover with
Menu
BREAKFAST: Baked apples, dry cereal, cream, bacon, rolls, jelly, coffee, milk.
LUNCHEON: Baked beans, whole wheat-watercress sandwiches, sliced oranges and cubed pineapple, sugar cookies, tea, milk.
DINNER: Grapefruit juice, bologna cups with buttered peas, steamed rice, lettuce and chopped celery salad, steamed cherry pudding, foamy sauce, coffee, milk.

hours in a slow oven (250 degrees F.), uncovering the last hour of cooking that rind may become brown and crisp. Add water as needed. If pork mixed with lean is preferred, use less salt.
Bologna Cups With Buttered Peas
(Serves 6)
Six slices bologna, 1 can peas, 2 tablespoons butter, salt.
Have the bologna cut about 1/2 inch thick, brush each slice with butter and broil. As the slices heat they will take the shape of cups. It is best to have the rind on the bologna as it helps to hold the cups in shape. While the bologna cups are hot, fill them with buttered canned peas and serve at once. An appropriate accompaniment is boiled rice. Garnish the plate with slices of tomatoes.

CHECKS SENT OUT IN CALIFORNIA
SACRAMENTO, Oct. 4 (AP)—The state controller's office mailed checks totaling approximately \$1,500,000 today to California's 58 counties for distribution to the aged, blind and dependent children.
Approximately \$2,000,000, the federal government's contribution to the department of social welfare, was released for payment at the same time. The federal funds were held up while the state negotiated the sale of its warrants.

Fluhrer's
Klamath's Finest Bakery

★ Old Fashioned Chocolate Cake

What adult doesn't have childhood memories of a specially good kind of "chocolate cake" baked by mother or grandmother. We revive this good, old-fashioned kind of cake for you—made just as you remember it—3 rich, yellow layers with real old-fashioned chocolate icing.
The family will love this cake—be sure to have one for them.

59¢
30c half

If you are interested in Finest Bakery foods visit us at Fluhrer's and get the finest the market affords.

Menu
BREAKFAST: Grapes, mixed cooked cereal, raw brown sugar raisin toast, coffee, milk.
LUNCHEON: Casserole of dried lima beans, sliced tomatoes, rolls, assorted sugar candies, tea, milk.
DINNER: Fricassee of veal, steamed rice, green peas, romaine salad, red plum puff pudding, coffee, milk.

Meat Specials - Saturday Only
Emil's Markets are now serving 4-H Club Beef at regular prices—giving the customers a real treat. Shop at Emil's and be satisfied as others are.

Sliced Bacon 1 Lb. Pkg. **29c**

Klamath County Pork
Pork Roast 17¢ **Pork Steak** 19¢
Shoulder Lb. Pound
Fresh
Leg of Pork 22¢ **Side Pork** 17¢
Whole or half Lb. Pound

Klamath County 4-H Club Beef
Choice **Blade Cuts** 18¢ **Roast** 20¢
Pound Pound
Plate Boil 15¢ **Boneless, lean, no waste.**
Pound **Beef Stew** 35¢
2 pounds

Klamath County '39 Spring Lamb
Legs of Lamb Lb. **29c**
Lamb Stew Lb. **10c**
Shoulder Lamb Lb. **23c**

Dry Picked Colored Hens, Fryers
Fresh Dressed Rabbits

Emil's
VALUES AT EMIL'S
FOR FRIDAY, SATURDAY SUNDAY and MONDAY

Snowdrift 6 LB. **97c**
Pure Vegetable Shortening

Pork & Beans, Del Haven 2 1/2 can **10c**

Miracle Whip **31c**
Quart Jar

Roast Beef, Swift Prem. 22-oz. can **20c**

Spam A Hormel Product 2 Cans **49c**

Catsup, Kern's bottle **10c**

Sugar Fine Granulated 10 Lb. Cloth Sack **63c**

Rippled Wheat 2 pkgs. **19c**

Coffee Morning Star, Drip or Reg. Grind, Vacuum Packed 2 Lbs. 45¢ Lb. **23c**

Tomato Juice, Swift Prem. No. 10 tin **33c**

SUNBRITE **15c**
4 Cans

Rice, M.J.B. 4-lb. pkg. **35c**

TYDEE
WAX PAPER **19c**
100 Foot Roll 2 FOR

Swansdown Cake Flour 1ge. pkg. **23c**

WESSON OIL **39c**
Quart Can

Royal Gelatin, ass't flavors pkg. **5c**

Beans, new crop, Red Mexican or small white 5 lbs. **39c**

Rinso **19c**
Large Pkg. **55c**
Giant Pkg.

Lifebuoy Soap
3 Bars .. 17c

Toilet Tissue
National Brand **10c**
3 Rolls

Right reserved to limit quantities

Emil's Fountain
Hot Plate Lunches 25c - 35c
Cold Sandwiches 10c - 15c
Giant Hot Dogs 10c
Home Made
Soup and Chili 10c - 15c
Home made Pie cut 10c
Emil's Delicious Ice Cream .. Qt. 29c - Pt. 15c

OVERHEARD AT TREASURE ISLAND:

"...and every coffee bean is carefully inspected"

Visitors to the Golden Gate International Exposition are invited to see "Behind the Cup," a sound picture in Cinecolor shown in Hills Bros. Exposition Theatre.

Hills Bros Coffee

For more detailed instructions on making coffee write for a free copy of the booklet—"The Art of Coffee-Making." Address Hills Bros. Coffee, Inc., San Francisco.

THE CORRECT GRIND
"Thank goodness, I can use The Correct Grind successfully in any kind of coffee-maker by merely following directions. And I'll never let anyone tell me to grind The Correct Grind because I'd give up flavor, aroma, and freshness."

IMPORTANT: Carefully observe timing for each method. Measure 2 level tablespoons of coffee in each cup of water. Vary water slightly for exact strength desired. Keep coffee-maker clean.

DRIP METHOD: 6 to 8 minutes preferred. If less than 2/3 capacity is made, water will drip too fast giving weak brew.

GLASS VACUUM MAKERS: Put upper bowl on after water boils. Coffee and water should be in contact 5 to 7 minutes.

PERCOLATOR: Start with cold or hot water. "Perco" 7 to 10 minutes after steady pumping starts.

CORROSION: Bring coffee and water to boiling. Stir well. Add small amount of cold water and let stand 5 minutes to settle grounds.

STEeping: Pour boiling water on coffee. Stir well. Let stand in 5 minutes. Steep for a total of 10 to 15 minutes.