

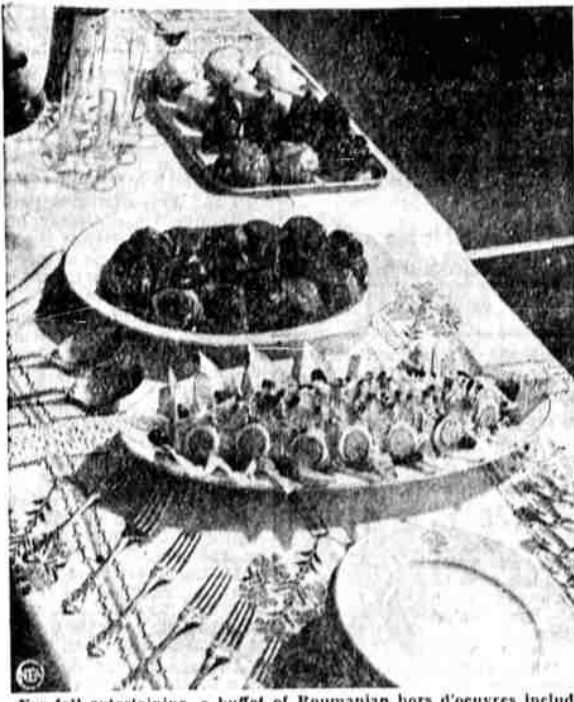
Food Experts Interested In Meatball Soup

By MRS. GAYNOR MADDOX
When food experts gather to banquet, it's time for homemakers to take notice. The American Dietetic association met recently in Los Angeles, and the meat balls in soup, a meal in itself, recipe printed below will give some idea of the Mexican specialties they ate in large quantities.

Sopa De Albondigas
(Serves 4 to 6)

Two pounds ground lean beef, 1 whole egg, 3 tablespoons masa or 1 cup toasted bread crumbs, 2 teaspoons salt, 1 teaspoon pepper, 2 tablespoons fat, 2 green chili peppers, 2 medium-sized ripe tomatoes, 1 large onion, 2 tablespoons minced yerba buena (mint leaves), 1 tablespoon minced cilantro (coriander).

Mince green chili peppers and tomatoes over open flame or broiler, or, better yet, over glowing wood coals. Peel and mince and add minced onion, yerba buena (mint) and cilantro (coriander). Divide this sauce into two



For fall entertaining, a buffet of Roumanian hors d'oeuvres including special chicken salad, made with knob celery, sliced cucumbers and mustard mayonnaise and tomatoes stuffed with mince, onions and rice moistened with catsup. Note the handsome silver and the handcraft peasant cloth.

Give Youngsters Sturdy Fare -- Try Cheese and Beans

By MRS. GAYNOR MADDOX
Cheese and beans make sturdy fare. This is the food for active children and robust ones. So add these recipes to your hungry family cook book.

Cheese Souffle
(Serves 8 to 10)

One-quarter pound American cheese, 1 cup soft bread crumbs, 1 cup chopped green pepper, 1 cup milk, 2 eggs, 1 tablespoon butter, 1/4 teaspoon salt, 1/8 teaspoon cayenne.

Melt bread crumbs, hot milk, melted butter and green pepper. Add well-beaten egg yolks and milk thoroughly. Fold in the stiffly beaten egg whites, salt, pepper and

teaspoon pepper, 1/4 teaspoon cinnamon.

Pick over beans and discard imperfect ones. Cover with cold water and bring to boiling point. Add soda and boil for 20 minutes. Drain off water. Cover beans with fresh boiling water, add the salt pork and cook until beans are tender. Pour into baking dish.bury pork in beans so that only the top shows. Cover with thin slices of onion, add seasonings which have been dissolved in a little water. Bake uncovered for 2 to 3 hours in slow oven. Add a little water if beans begin to bake dry.

Menu
BREAKFAST: Stewed pears, hot cereal, toasted muffins, strawberry jam, coffee, milk.
LUNCHEON: Home made baked beans, Boston brown bread, cabbage and apple salad, nut cookies, tea, milk.
DINNER: Fried fish, tomato sauce, cheese souffle, green beans, lettuce and grapefruit salad, plum pie, coffee, milk.

ASHLAND NORMAL TO PICK STUDENTS FOR PILOT COURSE

SOUTHERN OREGON COLLEGE OF EDUCATION, Ashland, Oct. 12 (Special)—The Southern Oregon College of Education will receive applications from freshmen who are interested in the civilian pilot training program recently inaugurated here, according to Dr. Walter Redford, president of the local college.

All men interested in this program should arrange to get their individual student applications for vocational flight training

Pork, Beans Starred For Cheap Dishes

By MRS. GAYNOR MADDOX
Readers ask for a cheap pork dish and a good bean soup recipe. Both the recipes below are inexpensive and both make wonderful eating these first cool days of fall.

Black Bean Soup
(Serves 6)

Two cups black beans, 2 medium onions, 2 quarts water, 1-3 cup chopped celery, 1/4 teaspoon salt, few grains pepper, pinch dry mustard, 3 tablespoons butter, 1/4 tablespoon flour, 1 lemon.

Wash beans, cover with cold water and soak over night. Drain. Peel onions and slice. Add onion, water, celery, and salt to beans. Cook very slowly from 3 to 4 hours until tender. If more water is needed as the beans simmer, add

Menu
BREAKFAST: Orango Juice, cooked wheat cereal, poached eggs, toast, coffee, milk.
LUNCHEON: Tomato soup, bacon sandwiches, appleauce, cookies, tea, milk.
DINNER: Barbecued chuck steak, mashed potatoes, carrots, romaine salad, fruit compote, chocolate Indians, coffee, milk.

It from time to time. Rub beans through sieve and add pepper and dry mustard. Combine butter with flour, then add the soup a little at a time. Blend well. Heat thoroughly and serve with slices of lemon or with slices of cooked frankfurter.

Sauerkraut and Pork Stew
(Serves 6)

Three medium onions, 1 pound shoulder of pork, 3 teaspoons fat, 1 teaspoon salt, 3 teaspoons paprika, 1 cup water, 3/4 cups canned or freshly made sauerkraut, 1 cup sour cream.

Peel onions, slice thin. Cut pork into cubes about 1 inch. Heat fat and add onions and meat; fry until lightly brown. Add salt, paprika and water. Cover and simmer for 1 hour. Add sauerkraut and cook another 1/2 hour. Simmer, do not cook rapidly. Add cream, cook another 10 minutes, and serve piping hot.

from the business office of the college as soon as possible.

Flight students will be selected from those regularly enrolled in the college of Education on the basis of results of a mental examination, scholastic records and advancement, and upon other considerations bearing on general fitness. They must be citizens of the United States, and must have reached their eighteenth birthday on or before September 1, 1939.

The civilian pilot training course will carry credit equal to two hours per term, a total of six hours for the year.

FOOD FOLKS YOU KNOW



GUS MILLER

The Gus Millers have been in the business of wholesaling and retailing meat in Klamath Falls for the past 16 years. Gus Jr. is now carrying on at his shop on North Seventh street but he had to almost start from scratch, as his father did, when fire destroyed their modern plant on the Green-springs highway about a year ago.

Gus says he isn't very excited over the hunting season because he'd rather fish and does fish at every opportunity. It doesn't make any difference to him what style of angling is required—fly, troll or "nigger"—just so it brings in the fish.

Gus is well known here where he had most of his schooling. He is a Rotarian, when fire destroyed their modern plant on the Green-springs highway about a year ago. Besides being an honorary member of the 20-30 club.

Heat Continues In California

LOS ANGELES, Oct. 13 (AP)—A mid-October heat wave enveloped the California coast for the third successive day today, but weather observers said it was unlikely yesterday's Los Angeles maximum of 96 degrees would be equalled.

The forecast was for slightly cooler weather with a light wind. The Los Angeles maximum was far below the city's October record of 102 degrees.

Southward, at San Diego, a 94-degree recording was the warmest Columbus day on record.

The heat was accompanied by high tides and pounding ground swells which inundated streets in Belmont shores and halted travel on the Long Beach-Seal Beach electric railway.

Buyer Returns With News of Style Trends

Alfred Gray of La Pointe's returned Wednesday from a trip by plane to New York style centers and a buying trip for the store. Gray says that 'the eyes of the world are turning more and more to New York as an authoritative style center, and visits to such stores as Bonwit Teller, B. Altman, Lord & Taylor, etc. seem to bear this contention out with their American styles and American made merchandise. Current styles, Gray says, emphasize feminine elegance and gaiety.

High colors in football shades in claret-red, knock-out blue and gold are shown with native-green still selling strong. Black still leads for town wear and is especially popular with red but can be worn with other colors or white. Wasp waists and bustle backs to give the perlette silhouette are important. Grandee jackets, glittering with gold embroidery for afternoon, and formal skirts shown in wool and velvet, are especially important this season and have been bought by Gray. Formal

sweaters also are important and an abundance of them will be shown at La Pointe's.

Jewelry is heavier and more fantastic than ever, huge necklaces with loops and loops of ornamental gold. Heavy earrings and bracelets. Fur jackets are stronger than ever and are worn with tailored coats and suits as well as dresses, in both the bolero and finger-tip lengths.

Gray attended the World's fair while in New York, and reported it very worth while. He added that business seems to be very good along the eastern seaboard.



That outdoor, tangy taste —
Delicious Van Camp's Pork and Beans.
The economical, ever-ready, meal-in-a-minute

gives you less work and more fun...serve hot or cold...nourishing...rich in Vitamin B...savory secret sauce...78 years of nation-wide popularity...gives you cooking fame with family and friends...saves you money on your menus. Order from your grocer today.

Van Camp's Pork and BEANS

VALUES for the Week-End Only

Pine Street Market presents
—Finer Foods at Reasonable Prices—
For Free Delivery—Just Phone 322
These Prices Saturday and Monday Only

Purex	2 Quart Bottles	29c
Pard	12 Cans	90c
Noodles	8-oz. bag	13c
Cocoa	Bakers 8-oz. Can	9c
Salmon	Alaska Pink 2 No. 1 tall Cans	33c

C and H Pure Cane Sugar
10 Lb. Bag 63c

Albers Wheat Flakes
Large Box 23c
Free Box Attached

Trupak Peas
2 No. 303 Cans 25c

500 Sheets Kleenex
Box 28c

FRUITS AND VEGETABLES

Artichokes	3 for	25c
Asparagus	2 lbs.	29c
Apples	Fancy Jonathons 10-lb. Shopping Bag	43c
Onions	10 mesh U. S. No. 1 Sweet Spanish bag	29c
Stuffing Peppers	All uniform in size 6 for	15c
Potatoes	U. S. Fancy Netted Gems 15-lb. Bag	29c

Borden's Milk 6 Tall Cans 39c

TRISCUIT Wafers	2 Pkgs.	25c
Del Monte Prunes	2-Lb. Box	17c
Small White Navy Beans	3 pounds	23c
Extra Value Heinz Ketchup	2 14-oz. Bottles	35c
Lux Soap	3 Bars	19c
Wesson Oil		23c
Jergens Lotion	50c Size	39c
Free Face Cream		

Tomato Soup Campbell's 3 Cans 23c

BETTER MEATS

Beef Pot Roast	Lb.	21c
Beef Short Ribs	2 lbs.	25c
Pork Steak	Fancy Shoulder Lb.	19c
Ground Beef	2 lbs.	29c
Leg o' Lamb	Lb.	29c
Fancy Colored Hens	FOR ROASTING	
Fancy Colored Springs		

Peanut Butter
Packed in 10-oz. Mickey Mouse Drinking Glass.
2 10-oz. Glasses 25c

Oxydol
Large Size Box 21c

Jolly Time Popcorn
Yellow or White 2 Cans 25c

Kraft Miracle Whip
Quart Jar 33c

PLANES MAY LAND FIRE FIGHTERS IN REMOTE FORESTS

The possibilities of lowering fire fighters from airplanes in the many inaccessible areas on the national forests are being explored by the U. S. forest service, according to Regional Forester Lyle F. Watts. Few sites for landing fields exist in the more mountainous parts, but often meadows or open hillside can be found where fire fighters can, perhaps, be safely landed. If this should prove practicable, many hours' travel time can be saved and more fires stopped while they are small.

The experiment is carried out by professional parachute jumpers. The parachutes are especially designed, with flaps for

steering so that the jumper can direct his course to a spot suitable for landing. A part of the equipment is a long, light rope, with which to get down if the "chute lodges in a tree. Protection suits of strong canvas, with helmets and gloves attached and metal reinforcements, have been designed.

If the professionals demonstrate that this method of transportation can be used to advantage, selected fire fighters will be trained to land from planes. The purpose is to overlook no possibility of improving fire control practice and to take advantage of any development that has possibilities of success.

OVERHEARD AT TREASURE ISLAND:

"I never realized how important the coffee-tester is!"

"Behind the Cup," a sound picture in Cinecolor is showing to full houses at Hills Bros. Exposition Theatre, Golden Gate International Exposition.

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 IS EXACTLY RIGHT!

"I've used several types of coffee-makers and always get delicious coffee when I follow the directions. As far as regarding the Correct Grind—never! When you do that you lose flavor, freshness, and aroma."

IMPORTANT! Carefully observe timing for each method. Measure 2 level tablespoons of coffee to 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 filter in place after coffee. Coffee and water should be in contact 5 to 7 minutes.

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

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

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

TEA GARDEN FAMILY TREAT SALE

Listen! PURE TEA GARDEN SYRUPS AT BARGAIN PRICES!

TRY THESE BRIGHTENERS FOR EVERYDAY MEALS

14 Pure Flavors including:
Strawberry
Red Raspberry
Black Raspberry
Cherry
Damson Plum
Red Sour Cherry
 Concord Grape Jam
Blackberry
 Concord Grape Preserves

15 Green-tear Jellies including:
Red Currant
 Concord Grape
Mint or Quince
Black Raspberry
Loganberry
Black Currant

TEA GARDEN DRIPS
Imported sugars are blended to give Drips the old-fashioned flavor found in no other syrup. A favorite for 50 years.

TEA GARDEN CAME AND MAPLE
This thicker syrup stays on top where you taste more maple, and keeps waffles and hot-cakes crisp.

LIBERTY BELL SYRUP
Pure cranberry and maple are blended to give fresh cranberry flavor along with the maple. Many prefer it.

MEN FOLKS DELIGHT IN TEA GARDEN TABLE SYRUPS

Tea Garden experts blend the world's greatest flavors to bring you these pure table syrups. Watch for the Family Treat Sale at your grocer's. Stock your pantry shelves and excite new compliments for your tasty hotcakes and waffles. Insist on TEA GARDEN!

COOKIES CHILDREN LOVE
Surprise the children with crisp cookies made with Tea Garden Pelican Molasses—the light, pure, highest grade New Orleans Molasses.

GINGERBREAD FOR THE MEN
Men will praise the dark rich gingerbread and other baked dishes you prepare with Tea Garden Avondale dark molasses.

YOU CAN AFFORD "THE BEST"