

MINERAL CLUB SLATES JAUNT TO AGATE BED

The Klamath Mineral club will hold its second conducted field trip on Sunday, July 28. On this trip the club will visit the famous moss agate beds at Moss Agate flat near Copco. The object of this trip will be to obtain specimens of moss agate, Jasper and petrified wood.

Moss Agate flat has been known to the collecting world since the gold rush days of '49 and during the passing years many tons of beautiful moss agate have been removed from the area. This mineralized area in the Siskiyou mountain formation covers an area about 7000 acres in extent; consequently due to the great size of the area it will be yielding beautiful specimen material for many years to come. This collecting area is located on the old stage road running between Yreka and Klamath Falls and in the early days the stage coaches often paused when passing through the area to allow their passengers a chance to collect specimens.

In spite of the fact that the area has been "picked" for over 70 years it still yields the best moss agates to be found on the Pacific coast and some of this is of the rare "iris" variety. Iris agate is a type of chalcedony which when cut into thin slabs and polished on both sides will show a play of brilliant "rain-bow" colors when held toward a light. This color play predominates with red, green and blue. This extraordinary "rain-bow" color is due to the deposition of very thin layers of agate which causes the specimen to act as a diffraction grating. These minute layers of agate number from 12,000 to 20,000 or more to the inch and if fewer layers are present the specimen will fall to show a play of color.

This "iris" is rare because collectors roughly estimate that only one agate in 10,000 will show this play of color. In spite of the supposed rarity of this agate there have been a number of collectors fortunate enough to obtain specimens of this material at this locality.

In pursuing the Klamath Mineral club's plan to help the public become acquainted with the minerals of the Midland Empire, the club extends an invitation to anyone wishing to join their caravan. There will be several expert lapidarists in the party who will be more than glad to give amateur collectors all the information that they may desire about the cutting and polishing of these agates. The caravan leaves the chamber of commerce building at 7:30 a. m. Sunday morning, July 28. Parties attending the trip should bring their lunch and drinking water.

Cheese Fondue Popular Favorite for Hot Weather

By MRS. GAYNOR MADDOX
When the family cries, "Give us something different," try one of these hot weather easy novelties. They are good nourishing food with a brand-new look and taste.

Peanut Butter Nuggets
One cup peanut butter, 1 teaspoon lemon juice, 1/2 teaspoon salt, 1 1/3 cups (1 can) sweetened condensed milk, 1 cup chopped raisins.

Mix together peanut butter, lemon juice and salt; gradually stir in condensed milk, then the raisins. Drop from teaspoon on greased baking sheet and bake in moderate hot oven (375 deg. F.) for about 10 minutes.

Cheese Fondue
(Serves 6)

One and one-half cups of milk, 2 cups soft bread crumbs, 1 1/2 cups grated American cheese, 1 teaspoon salt, 1/2 teaspoon paprika, dash of cayenne, 1 tablespoon butter, melted; 3 eggs separated.

Four milk over bread crumbs and let stand until milk is absorbed, then add cheese, seasonings, butter and well-beaten egg yolks, mixing lightly. Fold in stiffly beaten egg whites. Turn into greased baking dish and bake in a moderate oven (350 deg. F.) for 30 to 45 minutes, or until delicately browned and firm to the touch. Serve at once.

Pimiento Scrambled Eggs
(Serves 6)

Three tablespoons butter, 1/3 package pimiento cheese (the processed brick type, not the cream cheese variety), 1 teaspoon cornstarch, 1 cup milk, 1 teaspoon onion salt, 1/2 teaspoon pepper, 6 eggs.

Melt butter in top of double boiler over boiling water. Cut cheese into small pieces and add. Let it melt while you prepare the eggs. Dissolve cornstarch in milk, add onion salt and pepper, and pour over eggs broken into a bowl.

Beat slightly, until you can



Fried chicken with sections of fruit, broiled on a skewer.

Use Vinegar to Spice Up Your Dishes for Summer

By MRS. GAYNOR MADDOX
NEA Service Writer

An old American touch is just a few drops of vinegar. Used with discretion, a little vinegar gives summer foods extra piquancy.

**SMOKED TONGUE
LAFAYETTE**
(Serves 6)

One teaspoon cornstarch, 1/2 teaspoon dry mustard, dash of salt, 1/2 teaspoon Worcestershire sauce, 2 1/2 tablespoons cider vinegar, 1 cup water, 1-3 cup cherry preserves, one 12-ounce jar smoked tongue.

Blend cornstarch, mustard, salt, Worcestershire sauce, vinegar, and water in a skillet. Add jam and cook until slightly thickened, stirring constantly. Remove jelly from tongue, cut in 4-inch slices. Place in sauce in skillet and simmer 5 to 8 minutes, or until tongue is hot.

TARRAGON CUCUMBER VINEGAR

Three cups hot tarragon vinegar, 1 cucumber, thinly sliced; 1 onion, thinly sliced; 1 cup thinly sliced celery; 1 teaspoon salt, 1 teaspoon whole pepper, corn.

Place all ingredients in glass jar. Seal tightly and allow to stand for at least 3 days. Strain. Use in making mayonnaise, French, or cooked salad dressing. Use to season tomato juice, jellied vegetable salads, deviled eggs, hot potato salad, cabbage slaw, or hot sweet-sour beets or cabbage. Serve with lettuce, avocado pears, tomatoes.

SPICY VINEGAR

Two cups cider or wine vinegar, 2 teaspoons mustard seed, 1/2 teaspoon celery seed, 1/2 teaspoon salt, 1 teaspoon black pepper, 1 clove garlic, cut in half. Combine all ingredients in glass jar. Seal tightly and allow

to stand for at least 3 days. Use in making mayonnaise, French or cooked salad dressing. Use to season tomato juice, jellied vegetable salads, deviled eggs, hot potato salad, cabbage slaw or hot sweet-sour cabbage or beets. Serve with baked beans, corned beef hash, lettuce, avocado pears, tomatoes, cucumbers or onions.

MENU

BREAKFAST—Orange and grapefruit juice, wheat cakes, bacon, honey, coffee, milk.

LUNCHEON—Split pea soup in cups, raw cabbage salad, tarragon cucumber vinegar, hard rolls, fruit bowl, tea, milk.

DINNER—Smoked tongue Lafayette, potato balls, julienne snap beans, watercress and celery salad, cup custard with raspberry sauce, coffee, milk.

THIS IS WHAT TO EXPECT IF YOU'RE CALLED

WASHINGTON, July 26 (AP)—If you find that "you're in the army now" a few months hence under the yet-to-be-enacted compulsory military training law, the war department says your year of training will be something like this:

First two months—Introduction to army life and basic military instruction.
Next eight months—Specialist training, with the men expected to drop into branches of the service to which they are adapted or prefer; unit training, with emphasis on functions as a combat team.

Next month and a half—Training to develop the practical application of the previous instruction, with field exercises and maneuvers.

Last two weeks—"Deprocessing," which would include assignment to national guard units, for instance, and preparations to return home.

White dishcloths and mops also dishtowels can quickly be bleached snowy-white (fast colors brightened), made fresh-smelling, sanitary with ultra-refined Clorox.

Wash day rubbing shortens the life of cottons and linens. It is costly. The use of ultra-refined Clorox in bleaching and removing numerous stains is true economy. It lessens rubbing, thus prolongs life of fabrics and making wash days easier for you.

Exclusive Protective Qualities!

New Ultra-refined



Extra Safety for Linens!

Extra Efficiency in Disinfecting!

There are protective values in Ultra-refined Clorox obtainable in no other product. It is free from caustic and other harsh substances... ultra-gentle in bleaching... intensified in disinfecting efficiency. Clorox makes white cottons and linens a beautiful WHITE-white, brightens fast colors. In laundering, in kitchen and bathroom cleaning it deodorizes, disinfects... assures greater home health security. And Clorox is effective yet gentle in its many personal uses. Simply follow directions on label.

IN NEW SLENDERIZED BOTTLE WITH EASY-OFF CAP!
AMERICA'S FAVORITE BLEACH AND HOUSEHOLD DISINFECTANT
Ultra-refined CLOROX
BLEACHES - DEODORIZES - DISINFECTS
REMOVES NUMEROUS STAINS
Even Starch and Mildew

Yes

We even GUARANTEE to Save You MONEY

-SAFEWAY-

Prices Effective Klamath Falls, Merrill, Dorris, Chiloquin and Tulelake, July 26, 27 and 29.

- HOT SAUCE—Garden Side, 8-oz. cans 3 for 10¢
- GRAPEFRUIT JUICE—Town House, No. 2 cans 2 for 15¢
- SUNBRITE CLEANSER 2 cans 9¢
- SOAP—Fels Naptha 10 bars 39¢
- PEAS—Stokely's Honey Pod, No. 2 cans 2 for 25¢
- CORN—Country Home, No. 2 can can 10¢
- CORN—Butter Kernel, No. 2 can can 10¢
- TOMATOES—Josephine, Choice, No. 2 1/2 cans 3 cans 25¢
- GRAPEFRUIT—Commander, Broken, No. 2 cans 2 for 17¢
- PINEAPPLE—Del Monte, crushed, No. 2 1/2 tins 2 for 35¢
- SYRUP—Sleepy Hollow, 12-oz. jar ea. 15¢
- 26-oz. jar ea. 29¢

Coffee

1-Lb. 12c 3-Lb. Bag 35c

Royal Satin Shortening

1-Lb. 15c 3-Lb. Can 39c

- TANG—Cudahy's prepared luncheon meat 12-oz. can 19¢
- SWEET PICKLES—Paradise brand qt. jar 25¢
- WAX PAPER, Diamond, 200-foot roll roll 23¢
- PECTIN—Jels Rite Liquid, 8-oz. bottle 3 for 29¢
- JELL WELL—Assorted flavors to choose from 2 pkgs. 9¢
- HERSHEY BAKING CHOCOLATE, 1/4-lb. cake ea. 12¢
- MATCHES—Highway, Carton of 6 boxes ctn. 13¢
- MOTHERS CUP & SAUCER REGULAR OATS 1-gal. pkg. 29¢
- PUFFED WHEAT—Quaker, regular packages 2 for 17¢
- KELLOGG'S SHREDDED WHEAT pkg. 7¢

Tuna Fish

White Star, 1/4 tins 15c

MILK

Cherub, tall tins 6 for 35c

FLOUR

Sperry Pancake 10 lb. bag 55c

FLOUR

Kitchen Craft 49 lb. bag 1 49

RAISINS

Seedless 4 lb. pkg. 19c

Peanut Butter

Real Roast, 2-lb. Jar 23c

Purex

1/4-Gal. Jug 21c

White Magic Bleach

1/4-Gal. 17c

Mayonnaise

Piedmont Pt. 19c Qt. 35c

SCOT Toilet Tissue

3 for 17¢

WALDORF Toilet Tissue

3 for 13¢

DUCHESS SALAD DRESSING

Qt. Jar 25¢

OLEOMAR-GARINE

Sunnybank 1-lb. ctn. 11¢ 2-lb. ctn. 20¢

Sugar

Fine granulated

10-lb. bag 49c

25-lb. bag \$1.22

100-lb. bag \$4.89

Cantaloupes

Medium sizes, Each 5c

Extra large Jumbo 2 for 15c

Cucumbers

Each 2c

Green Peppers

2 lbs. 15c

Cabbage

Lb. 2 1/2c

Red Potatoes

10 lbs. 19c

Lemons

Sunkist Doz. 19c

Bananas

Lb. 5c

String Beans

3 lbs. 17c

Lettuce

Crispy and Solid Head 7c

Seedless Grapes

3 lbs. 19c

Rabier Grapes, Red Malaga

2 lbs. 15c

Tomatoes

Fancy for slicing, Basket 10c, 17c

Sirloin Steaks

Fancy Steer Beef

Lb. 25¢

Pork & Beans

Van Camps, 16-oz. can

Tin 7c

Snowdrift Shortening

3 Lb. Can 45c

Wesson Oil

Qt. 39c Can

SAFEWAY GUARANTEED MEATS!

- Ground Beef Cut from Klamath county's best beef 2 lbs. 29c
- Short Ribs of Beef Good with noodles or vegetables, or baked with dressing. Lb. 10c
- Pork Roast Picnic Style Lb. 12 1/2c
- Spare Ribs Cut From Young Porkers Lb. 12 1/2c
- Pork Steak With enough fat to make them crisp and juicy Lb. 17 1/2c
- Bacon By the piece Lb. 16 1/2c
- Lard Guaranteed fresh rendered 4-Lb. Pkg. 29c
- Fresh Halibut Lb. 19c
- Fresh Filet of Sole Lb. 19c
- Salmon Ocean-caught Chinook Lb. 25c

Ground Round Steak

SafeWAYS Usual High Quality

Lb. 25¢

P & G Soap

Regular bars 3 for 10c

Oxydol

GRANULATED SOAP 24-oz. Pkg. Pkg. 19c

Supurb Soap

24-Oz. Pkg. 16c

SAFEWAY