

KLAMATH PUTS NAME IN FOR SAFETY DRIVE

Determined to halt the Grim Reaper's blitzkrieg across Oregon's highways and streets, Klamath Falls was this week allied with other cities in the state in the battle against traffic accidents when officials entered the city in the 1940 Oregon Cities Traffic Safety contest, sponsored by Earl Snell, secretary of state.

The city will compete with other municipalities in its population class in the campaign to show an improvement in the number of traffic accidents, injuries and deaths for the year 1940 as compared to the preceding three-year average, according to Mayor Clifford Richmond, who announced the city's entrance into the contest. Other city officials active in the contest are City Recorder L. M. Ackerman and Chief of Police Frank Hamm.

At the end of the year, cities with the best record in each of the four population divisions will be awarded large highway plaques, suitable for display at city entrances. In addition, a certificate of award suitable for framing and posting in a prominent place, will be presented. Plaques awarded winners in the 1939 contest may now be seen at city entrances of Medford, Bend, Burns and Woodburn, third and fourth divisions respectively. This year's plaques will be larger and will be erected at higher elevations.

LABOR WARNED ON TRAINING ISSUE

PORTLAND, July 26 (UP)—D. E. Nickerson, executive secretary of the Oregon Federation of Labor last night warned AFL unions to disregard efforts to put them on record opposed to proposed military conscription measures.

Nickerson asked the union leaders to "pay no attention" to

efforts of Robert M. MacGregor, Reed college English instructor, to have unions oppose military training measures now before congress.

"In my opinion," Nickerson said, "labor organizations should learn what position the entire labor movement is taking nationally before individual local action is taken."

MacGregor, as chairman of the Portland emergency council for democratic rights, sent mimeographed letters to most unions urging them to telegraph the Oregon congressional delegation demanding opposition to peace-time conscription.

Nickerson said the emergency council should be investigated fully before it was supported.

OREGON BOOSTED AS ROUTE TO BIG FAIR

"Go Fairward Through Oregon" is a message that the 1940 Golden Gate International exposition is releasing in the form of a beautifully illustrated, eight page folder, depicting the scenic wonderland that is Oregon, and showing a cartographic map that gives the four principle highways of this state.

"A first printing of 100,000 of the 'Go Fairward Through Oregon' folders is now ready for release," said Gordon Claycombe, assistant publicity director of the West's World Fair. The Klamath chamber of commerce has received a supply of these folders and suggests that local citizens obtain copies and mail them to their friends out of this state, that they may know of the advantage in going fairward through Oregon.

The folder is an outright gift to the state of Oregon from the San Francisco fair, in keeping with a program carried on by the Golden Gate International exposition for over a period of three years to help promote travel to the western states.

SAME TREATMENT

AMSTERDAM, (Via Berlin) July 26 (AP)—Hundreds of men, women and children of the Netherlands, arrested in reprisal for alleged mistreatment of Germans in the Dutch East Indies, have been taken to Germany where they will have the "same treatment" as Germans in the Indies, it was officially announced Thursday.

Japan's Bayonets Under British Flag



Here is one method Japanese have used to stop war material reaching Chinese forces. At the border of the British colony of Hongkong they have removed rails on a Canton-Kowloon railway bridge and Japanese troops with bare bayonets stand guard to see that none are replaced.

Company Dinner Simplified With Cool Dessert Dishes

By MRS. GAYNOR MADDOX

Even a company dinner can be kept simple and offer the guests satisfying hospitality. Try serving wedges of ice-cold watermelon for dessert, or else a blueberry water ice with a quick sponge cake. Here is a simple meal to prepare, yet it is interesting, has balance and fits the season's market: Pineapple and lime juice, tomato salad, French dressing, rolls, watermelon wedges or blueberry water ice with quick sponge cake.

CAULIFLOWER POLINAISE (Six servings)

Two medium heads cauliflower, water to cover, 1 teaspoon salt.

Sauce: 1 cup butter, 6 tablespoons dry bread crumbs, 1 teaspoon salt, 1 teaspoon pepper. Break cauliflower into florets and wash. Place in a two-quart casserole; cover with water to which 1 teaspoon salt has been added and cook 10 to 12 minutes over direct heat. Drain.

Sauce: Melt butter, add bread crumbs, salt and pepper. Remove about 1/2 of one head of cauliflower from the saucepan and save for Monday's lunch. Pour sauce over remainder of cauliflower and serve immediately.

LIGHTNING SPONGE CAKE

Four eggs, 1 cup sugar, 4 teaspoons water, 1 teaspoon salt, 1 teaspoon grated lemon rind, 1 cup sifted flour.

Separate the eggs; beat the yolks until lemon colored and

add the sugar and water slowly. Add the salt to the egg whites and beat until stiff, but not dry. Fold into the egg yolk mixture. Add grated lemon rind and flour slowly and fold together. Pour into 12 ungreased glass custard cups, 5-ounce size, and bake for 45 minutes in a slow oven (320 degrees F.), or until the crust is golden brown and the cake springs back into place after being tested lightly with a fingertip.

MENU

BREAKFAST: Fresh grapefruit sections, scrambled eggs, bran muffins with raisins, hot malt-cocoa, coffee.

LUNCHEON: Salad plate (cold cuts, radishes, cucumbers, celery, endive), sponge cake, stewed rhubarb, tea milk.

COMPANY DINNER: Grapefruit cocktail, baked stuffed shoulder of lamb, roast potatoes, creamed carrots, sliced cucumbers, hot blueberry roll, vanilla ice cream, coffee, milk.

TRADE PARLEYS

BERLIN, July 26 (AP)—(Via Radio)—The German radio reported an eight-man Russian trade delegation flew to Belgrade from Moscow today for new Soviet-Yugoslav negotiations.

Wasps paralyze their prey by stinging, and seem to know the vital spots of each type of victim.

Give Sandwiches a New Treatment With Baked Beans

By MRS. GAYNOR MADDOX

Planning a Sunday auto picnic? Keep your luncheon sandwiches balanced if you want every one to enjoy them and feel satisfied. You'll like these "regular meal" eats for the day in the open.

SAVORY BAKED BEAN SANDWICHES (Six sandwiches)

One cup Boston baked beans, 1 cup chopped nut meats, 1 cup chopped celery, 1 small onion, minced; 2 tablespoons tomato ketchup, 1 teaspoon salt, 12 slices of toast.

Mash beans and add nuts, vegetables and seasonings, mixing thoroughly. Spread between slices of toast.

SCOTCH LOAF SANDWICHES

Three-fourths cup ground cooked ham, 1/3 cup soft bread crumbs, 2 tablespoons sweet vegetable relish, 1 hard-cooked egg, chopped; 1 tablespoon chopped pimiento, 1 teaspoon salt, 1 tea-

spoon paprika, 1 egg, 1/3 cup milk, 1 tablespoon butter.

Mix ingredients well and place in a greased, small bread pan; dot with butter and bake in moderate oven for 40 minutes. Cool, slice and place between slices of buttered bread, with leaf of crisp lettuce, or slice and serve hot between two slices of hot buttered toast.

STUFFED EGGS

Use 6 hard-cooked eggs. Combine mashed egg yolks with 1 cup ground rice crisps, 3 strips broiled bacon, diced; 1/2 teaspoon salt, 1/2 teaspoon dry mustard, 1/2 teaspoon pepper, dash of cayenne and few drops of Worcestershire sauce. Moisten with milk.

SALMON-STUFFED EGGS

Cut 6 hard-cooked eggs in halves lengthwise and remove yolks. Fill whites with mixture made by combining minced egg yolks with 1 teaspoon dry mustard, 1 cup flaked salmon, 1 cup finely chopped celery, 2 table-

spoons chopped green pepper, and 1 cup mayonnaise.

MENU

BREAKFAST: Blueberries and cream, dry cereal, bacon rolls, coffee, milk.

DINNER: Melon cup, roast stuffed young chicken, giblet gravy, mashed potatoes, new peas, glazed carrots, iced watermelon, coffee, milk.

SUPPER: Savory baked bean sandwiches, radishes, orange layer cake, blackberries and cream, tea, milk.

LIGHTNING DEATH

POTSDAM, N. Y., July 26 (AP)—Lightning singled out 13-year-old Lucille Cary while she was sleeping between her two sisters early today, killing her while leaving the others unscathed.

BOY DIES

WALLA WALLA, July 26 (AP)—Accidentally shot in his chest while hunting alone yesterday, Claude Pennell, 12-year-old son of Mr. and Mrs. Claude Pennell of Prescott, walked two miles for aid and was rushed to a physician's office where he died.

OBITUARY

JANE EGGSMAN

Jane Eggsman, a resident of Modoc Point, Ore., for the past 14 years, passed away at her home in that city on Friday, July 26, 1940, at 6:55 a. m. The deceased was a native of the Klamath reservation and was aged 82 years when called. She is survived by one son, Wilbur of Modoc Point, Ore.; one daughter, Mrs. Nina Nelson, also of Modoc Point; 8 grandchildren and two great-grandchildren. The remains rest in Ward's Klamath Funeral Home, 925 High street, where friends may call. The notice of the funeral arrangements will be announced at a later date.

FOREIGN INTERESTS

WASHINGTON, July 26 (AP)—Senator McNary (R-Ore.) said Thursday important foreign interests were discussing with him the possibility of establishing an aluminum processing plant in Oregon which would utilize power from the government's giant Bonneville hydro-electric plant.



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MEAT SPECIALS — SAT. ONLY	
Peanut Butter	
Hoody's Fresh Ground	Lb. 10c
Sliced Bacon No. Rind	Lb. 25c
Steer Beef Roast	Lb. 15c
Boiling Meat	2 lbs. 25c
Hamburger No. Cereal	2 lbs. 29c
Lard	4 lbs. 29c
Legs of Pork 1/4 or Whole	Lb. 18c
Pork Steak	Lb. 15c
Pork Chops	Lb. 23c
Pork Sausage	
Country Style	Lb. 10c
SAT. ONLY SPECIAL AT S. 6th ST. STORE	
Lard Kettle Rendered	4 lbs. 25c
Sausage Pork and Veal	3 lbs. 25c
Beef Roast	Lb. 13c to 15c
Swiss Steaks	
Cut Any Thickness	Lb. 25c

JUICES	
Grapefruit Juice	46-oz. can 19c
Orange Juice Florida	46-oz. Can 22c
Blended Juice	46-oz. Can 25c
Pineapple Juice	46-oz. Can 25c
Grape Juice Welch's	Qt. 39c
Tomato Juice	3 for 19c
Kerr Reg. Lids	3 for 25c
Kerr Reg. Lids and Rings Comp.	19c
Economy Lids	Pkg. 19c
Certo	3 bottles 45c
Sure-Jell	3 Pkgs. 25c

PRODUCE SPECIALS - FRI. and SAT.	
Oranges Fancy Medium Sunkist	2 doz. 39c
Watermelons	Lb. 1 1/2c
Grapes Thompson Seedless	3 lbs. 19c
Carrots Fancy Local	3 bu. 10c
Peaches Fancy Elbertas	Lug 69c
Lemons Sunkist	Doz. 15c
Green Beans Fresh-Local	3 lbs. 19c
Apples Fancy Red Astrachan	4 lbs. 19c
Peaches Westward Brand No. 2 1/2 can	2 for 25c
Pineapple Dole Plantation, Lge. 1 1/4 Can	10c
Prunes Del Monte	2-Lb. Pkg. 15c
Camay Toilet Soap	Bar 5c
Salad Oil Royal Princess Blend	1-Gal. Can 98c
Royal Club Spinach	14c
No. 2 1/2 can	14c
Royal Club Dainty Dimple	14c
No. 2 can	14c
Beans	3 for 25c
No. 2 can	25c
Bagley's Tomatoes	3 for 25c
No. 2 1/2 can	25c
Pink Salmon	2 for 25c
Tall can	10c
Hot Sauce	3 cans 10c
State Fair Sweet Pickles	29c
Century Brand Full Qt. Jar	29c
Asparagus Merrimac All Green	25c
No. 2 can	25c
Ritz Crackers	19c
Large Pkg.	25c
Fisk's Biskit Mix	25c
Large Pkg.	25c
Sta-Crisp Wafers	19c
2-Lb. Box	23c
Sta-Crisp Graham Crackers	23c
2-Lb. Box	23c
Wax Paper Diamond Brand	125 ft. roll 2 for 25c
Cheese Tillamook	2-Lb. Loaf 49c
Honey	39c
5-Lb. Pail	39c
Campbell Pork & Beans	25c
52-Ounce Can	25c
Campbell's Tomato Soup	23c
Large Can	3 for 23c
Heinz Ketchup	15c
Large Bottle	15c

Spruce Up Your Frankfurters For This Added Enjoyment

By MRS. GAYNOR MADDOX

Frankfurters, fried eggs, and dried beef are popular standbys. But for summer interest, let's give them a new appearance.

NOODLES WITH FRANKFURTERS (Serves 4 to 6)

One package wide noodles, 1 pound frankfurters, 1 large onion, sliced; 4 tablespoons butter, 1 teaspoon flour, 1 No. 2 can (2 cups) tomatoes, 1 No. 2 can sugar, 1 teaspoon prepared mustard, salt and pepper.

Cook the noodles in boiling salted water and drain. Skin the frankfurters and brown them together with the sliced onion in the butter. Remove the frankfurters and keep them hot. Stir the flour into the fat in the pan, add the tomatoes and seasonings and simmer for 10 to 15 minutes. Arrange the frankfurters on the noodles and cover with the sauce.

FRIED EGGS WITH ONIONS AND TOMATOES (Serves 4)

Two large mild onions, 2 tablespoons butter, 1 No. 2 can tomatoes or 4 or 5 fresh tomatoes, salt, pepper and bay leaf.

Slice the onions thin and cook them in the butter until they are almost tender. If canned tomatoes are used, pour off some of the juice and add the solid part to the onions. Fresh tomatoes should be peeled and cut into pieces. Season with salt, pepper and a small piece of bay leaf.

and simmer until most of the liquid has evaporated. Fry the eggs in butter and serve on the tomato and onion mixture.

RICE AND DRIED BEEF WITH CHEESE (Serves 4 to 6)

Two tablespoons chopped green pepper, 4 tablespoons butter, 3 tablespoons flour, 2 cups milk, 1 cup grated American cheese, 2 tablespoons chopped pimiento, 1 teaspoon scraped onion, 1 pound dried beef, 1 cup rice, salt and pepper.

Cook the green pepper for a few minutes in 3 tablespoons of the butter. Stir in the flour and add the milk gradually. Cook until thickened, stirring constantly. Add the grated cheese, pimiento and onion. Tear the beef into pieces, pour boiling water over it and drain.

Cook until slightly crisp in the remaining tablespoon of butter and add the sauce. Season with salt and pepper. Pour over the rice which has been cooked until tender in boiling, salted water.

MENU

BREAKFAST: Sliced bananas, puffed wheat, cinnamon toast, coffee, milk.

LUNCHEON: Fried eggs with onions and tomatoes, frosted cup cakes, tea, iced cocoa.

DINNER: Noodles and frankfurters, hard rolls, chopped green salad, sliced oranges, cake, coffee, milk.