

COLD WEATHER TRIAL SET BY ARCTIC ARMY

ANCHORAGE, Alaska, Feb. 7 (AP)—Uncle Sam's troops are going on a cold weather hunt to try out the army's equipment—from earmuffs to guns and gadgets—under bitter Arctic conditions.

When Col. Earl L. Landreth, member of an experimental board, said today the army was seeking cold conditions for the thorough tests, he didn't mean the kind of weather that means a bit more stoking of your furnace.

The contingent of 75 picked men and 15 officers, to leave Monday for Fairbanks, will be seeking temperatures of 40 to 60 degrees below zero in Alaska's interior.

Officers said the exhaustive study, first of its kind under Arctic conditions, would test guns, ammunition, mechanized units, snowshoes, parkas, skis, stoves, tents and numerous other items gathered from army posts.

A special train will include many carloads of equipment. Colonel Landreth said the experiment probably would last at least a month.

Shadows Studied
The colonel said the experiment was expected to lead to important conclusions on clothing and equipping an Alaska defense force to face any kind of conditions.

Special attention will be given to the lubrication of Arctic firing efficiency.

Camouflage effects on snow-covered terrain also will receive special attention, officers said. A shadow may just be good company for a lone soldier on most fronts, but it could be a dead giveaway to an aerial observer on northern snow. It is a problem that remains even for a white-uniformed soldier in the field.

Two of each type of weapon and instrument will be taken along. A special warehouse has been outfitted at Fairbanks, where the army air corps is conducting flying.

3RD CALIFORNIA DRAFT ISSUED

SACRAMENTO, Feb. 7 (AP)—California's third military draft call, asking 11,662 men—nearly twice the number of the second call—was issued today, setting quotas to be delivered by the state's 284 boards between February 17 and March 14.

Negroes were included in the call for the first time.

Volunteers made up the first quota of 11,277 men last November. The second call just completed sent 6,231 men into a year's training.

Some board quotas called for a greater number than those announced previously to make up for deficiencies in induction centers and delivery failures, Adj.-Gen. R. E. Mittelstaedt said.

Crete and battle symbols and war cries.

Pan-American Theme Will Vary Your Table Style



Use Mexican ware to serve Mexican foods.

A Pan American background for the next meeting of your local defense group would be in harmony with the state department's policy of good neighborliness. There are many Mexican pottery dishes on the market which you might use and Mexican hammered tin for plates and trays is effective and inexpensive.

Try this Mexican tea ring. Two and one-half cups milk, scalded; 1 cup sugar, 1 cake compressed yeast, 6 or 7 cups sifted flour, 1½ teaspoons salt, 1 egg, 3 tablespoons shortening, melted; 2 tablespoons butter.

Cool ½ cup of scalded milk until it is lukewarm. Then add a teaspoon of sugar and the crumbled yeast cake. Sift flour into large mixing bowl. Make a depression in the center and pour yeast mixture into cavity, stirring in enough flour to make a soft dough. Then let rise in a warm place until doubled in bulk. Add the remaining sugar, salt, egg, shortening and the remaining milk. (Milk should be lukewarm at this point.) Beat until smooth and well combined. Cover and let rise in warm place for about 12 hours.

Divide dough in half and toss on lightly floured board. Then put into a greased angel food pan. Cover and let rise about 1 hour. Bake in moderate oven for 1 hour or until nicely browned. It should sound hollow when knocked with finger. Brush in melted butter.

Make plain white frosting and decorate cake with all the citrus fruits and nuts that can be had.

Feijao Preto (Black Beans)
(Serves 6 to 8)

Four cups (2 lbs.) black beans, 3 to 4 cups cold water, 1/3 cup fat, 1 large onion, chopped; 1 clove garlic, chopped; 1½ teaspoons salt, ¼ teaspoon pepper.

Pick over beans and wash well. Soak in water to cover overnight. Use well covered pot. Put on beans in cold water and cook until tender, 3 to 4 hours. The beans must be like a stew, not too soupy. If too dry add a little more water. Heat fat in frying pan, fry onion and garlic until brown.

Drain 2 cups of cooked beans and allow the others to remain in the liquid. Fry half the drained beans in the onion fat, stir well, and add the other half. Allow them to absorb the fat, then return all into cooked moist beans in saucepan. Season with a little salt and pepper and simmer gently for 10 minutes and serve. This is also eaten with rice.

Menu

Breakfast: Pineapple and lemon juice, codfish cakes, wholewheat toast, coffee, milk.

Luncheon: Feijao Preto (black beans), buttered toast, comote of stewed dried fruit, nut cookies, tea, milk.

Dinner: Canned salmon soufflé, cream sauce, steamed brown rice, stewed celery, lettuce and green pepper salad, lemon meringue pie, coffee, milk.

U. S.-MEXICAN PACT EXPECTED

WASHINGTON, Feb. 7 (AP)—The United States and Mexico, it was learned authoritatively Thursday, expect to sign a comprehensive "good neighbor" agreement in the very near future, settling all major economic and financial questions now outstanding.

The pact, it was understood, will provide for a general, all-inclusive disposition of "every problem between the two nations." A number of the points involved have been pending for several years and involve millions of dollars.

The formulae for the agreement were worked out by Undersecretary of State Welles and Dr. Francisco Castillo Najera, the Mexican ambassador. They were said to have concentrated on a lump settlement, rather than a piece-meal disposal of numerous claims and counter-claims arising from the oil expropriation, Agrarian appropriation, and other controversial questions.

Final arrangements for the pact probably will follow the return of the Mexican ambassador here Friday, after conferences with his foreign office in Mexico City.

One of the major questions scheduled to be settled arose in 1938 from the Mexican government's expropriation of American, British and Dutch owned oil properties, valued by the oil companies at from \$400,000,000 to \$440,000,000, but appraised at only \$35,400,000 by Mexican courts.

State department officials declined to disclose what payment had been proposed for the oil properties, or the manner in which any payment would be made.

Foreign Minister Padilla was reported to have forecast in Mexico City that any settlement

Serve Potatoes With at Least One Meal Per Day

Potatoes are an amazingly good source of essential nutrients and should appear at least once every day in well-balanced family menus. Vary the method of serving according to taste. But follow the rule: Potatoes in some form every day.

BAKED CREAMED POTATOES
(Serves 4 to 6)

One tablespoon butter, 1 tablespoon flour, 4 cup milk, 3 cups chopped potatoes, salt, pepper, onion juice.

Make white sauce of butter, flour and milk. Combine with potatoes and season with salt, pepper and a few drops of onion juice. Turn mixture into well-buttered custard cups, pour a little melted butter over the tops, and bake in very hot oven (450 degrees F.) for about 30 minutes or until well browned on top and sides. Turn out of cups before serving.

SCALLOPED POTATOES
(Serves 4 to 6)

Six medium-sized potatoes, 2 tablespoons flour, 6 tablespoons butter, 1 teaspoon salt, 1 pint hot milk, 2 tablespoons chopped parsley.

Wash potatoes, cook in boiling water until half done, skin and slice or cut in cubes. Grease shallow baking dish, place in it

Menu
BREAKFAST: Half grapefruit, scalp of the sizings porridge, buttered raisin toast, coffee, milk.

LUNCHEON: Black bean soup with sliced hard-cooked eggs and lemon, crisp rye rolls, cup custard, tea, milk.

DINNER: Fried onion rings, baked creamed potatoes, lima beans, fresh fruit cup, cup cakes, coffee, milk.

a layer of potatoes, sprinkle with some of flour and salt, and dot with butter. Continue until all potatoes are used. Pour in hot milk, cover, and bake in slow oven (300 degrees F.) for 1 hour, or until potatoes are brown on top and soft throughout. If they become dry add more milk. Serve potatoes in baking dish, and just before serving sprinkle chopped parsley over top.

OVEN-FRIED POTATOES

Pare medium-sized potatoes and cut in eighth lengthwise. Wipe dry, place in baking pan, coat with melted fat or cooking oil, and sprinkle with salt and pepper. Bake in hot oven (400 degrees F.) for about half an

hour or until the potatoes are tender. Turn occasionally, so they will brown evenly.

PAN-BROWNED POTATOES

Pare small potatoes of even size, soak in cold water for half an hour, drain and wipe dry. Put potatoes in pan with roast about 45 minutes in hot oven, or 1 hour in moderate oven, before meat is done. Baste often with fat in pan and turn occasionally so that they will brown on all sides. Sprinkle with salt. These are also called Rissoles or Franconia potatoes.

ALASKAN AIRLINES BARE DEFENSE PLAN

NEW YORK, Feb. 7 (AP)—Northwest Airlines, Inc., announced today plans for a new commercial air service to Alaska as a national defense measure to make possible the "emergency transportation of troops from the east coast to the nation's northwestern outposts within 24 hours."

Joseph A. Ferris, personal representative of the line's president, Croil Hunter, said an application to operate the new line from Minneapolis and St. Paul to Fairbanks, Alaska, has been with the civil aeronautics authority.

Also, he said, the line, second oldest in the nation, has applied

for extension of its present services from Chicago to New York, by way of Windsor, Canada.

Ferris said the applications were made as a result of recent congressional and military discussions of the necessity of quick communication between the United States and its air and military outposts in Alaska.

The plan, he said, contemplated the immediate spending of more than \$1,000,000 for communications equipment and the establishment of fueling stations in Canada, at Regina, Sask., Edmonton, Alta., Grand Prairie, Alta., and White Horse, Y. T.

Passenger planes equipped to carry 21 passengers, mail, and express would make two rounds a week, reaching Fairbanks from the twin cities in 17½ hours and returning in 15½ hours.

18 KILLED IN OREGON ACCIDENTS

SALEM, Feb. 7 (AP)—Eighteen persons were killed in Oregon traffic accidents during January, the same number as were killed in January, 1940, Secretary of State Earl Snell said today.

During the first four days of February, there was only one traffic death, compared with 10 during the same period last year.

The proportion of the population aged 65 to 70 nearly doubled between 1870 and 1930, according to census records.

Super Market

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Dial 3168

Plan Your Marketing Around Our Weekly Food Features. Check Your Needs Against These Budget-Tight Prices

MEAT SPECIALS		PRODUCE SPECIALS — FRI. and SAT.	
BACK BONES	Country Style 3 lbs. 25¢	Avocados	Med. Size 3 for 10¢
KRAUT	New Pack Big Quart 10¢	Bananas	Yellow Ripe, Green tip 5¢
HAMS	Swift's Premium Whole or Half Lb. 29¢	Tomatoes	Fancy Ripe for Slicing 3 lbs. 29¢
SAUSAGE	Country Style 2 lbs. 25¢	Oranges	Sweet Med. Size for Juice 3 doz. 25¢
BEEF SHORT RIBS	Delicious Braised Lb. 15¢	Cauliflower	Large Snow White Heads Each 10¢
PORK STEAK	Lean Tender Lb. 20¢	Apples	Newtowns, Lg. Ex. icy 9 lbs. 25¢
PEANUT BUTTER	Fresh Ground 2 lbs. 25¢	Oranges	Large Size Guar. sweet doz. 29¢
SLICED FRESH SIDE PORK	Lb. 18¢		
PEARL SHORTENING	4 lbs. 39¢		
SOUTH 6th ST.—ONLY			
SAUSAGE—Pork and Veal 2 lbs. 19¢			
RIB and BRISKET BOIL—2 lbs. 25¢			
SLICED BACON—Sugar cured Lb. 25¢			
HAMS—Tenderized, Half or Whole Lb. 21¢			

Mary Lee Taylor's
RADIO RECIPE

Tomato Corn Salad
Broadcast by Mary Lee Taylor
February 6, 1941

1½ cups tomato juice
1½ teaspoons grated onion
¼ teaspoon salt
¼ teaspoon pepper
2 tablespoons vinegar
1 package lemon-flavored gelatin
3 tablespoons water
2½ cups cooked or canned whole kernel corn, well drained (No. 2 can)
¼ cup finely diced celery
¼ cup finely cut pickle, sweet or sour
½ cup Pet Milk

Heat to boiling a mixture of tomato juice, grated onion, salt, pepper and vinegar. Add gelatin and stir until dissolved. Remove ½ cup from mixture. Chill larger portion until it begins to thicken. Meanwhile, rub an 8-inch mold with salad oil. Add water to smaller portion of gelatin mixture. Pour into prepared mold. Chill until firm. Mix together the corn, celery, pickle and milk. Fold milk mixture into larger portion of thickened gelatin mixture. Put on top of chilled tomato mixture. Chill until firm. Unmold on lettuce or other salad greens if desired. Serves 6.

Cut Beans
Diamond A. No. 2 Can 2 for 25¢

Beans
Lorraine, Sliced Pieces, No. 2 can 3 Cans 29¢

Tomatoes
Bagley's Rogue River, No. 2 ¼'s 3 for 29¢

Kraut
Diamond A. No. 2 ¼ can 3 for 29¢

Bisquick
Large Package 29¢

Wheaties
Package No. 303 10¢

Meco Corn
can No. 303 3 for 25¢

Trellis Peas
can No. 303 3 for 25¢

Milk
Swift's Premium Tall Can 6 for 35¢

Flour
Dried Snow Home perfected 49-lb. bag 1.49
Sperry's Pancake and Waffle Flour, 9.8 Pound Bag 53¢

For This Recipe You'll Need:

Tom. Juice
Swift's Premium No. 2 ¼ Can 10¢

Corn
Diamond A. Whole Kernel No. 2 Can 25¢

Lemon Gelatin
Pkg. 5¢

Pet Milk
Tall Can 3 for 20¢

Cheese
Mt. Hope 25¢

EGGS
AA Grade Large Size 2 doz. 49¢

Apple Butter
Libby's 2 Lb. Jar 23¢

Dill Pickles
Columbia or Sylvan No. 2 ¼ can 2 cans 25¢

Deviled Meat
Fargo Brand, 5 ¼-oz. Can, Reg. 2 for 15¢ Value 5¢

Vienna Sausage
La Salle Brand, Reg. 10¢ Value, 4-oz. Can 5¢

Corn
Diamond A. No. 2 Can 25¢

Lemon Gelatin
Pkg. 5¢

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SUGAR
C and H 10-lb. bag 49¢
White Satin 10-lb. bag 47¢

COFFEE
SW Mellow'd Drip or Reg. Grind 2 lbs. 1 Lb. 23¢ 45¢

FORMAY Shortening
3-Lb. Pail 39¢

"Good coffee's easy! Just remember

"You can't make a bad cup of M.J.B."

—Marie Wilson tells Stirling Hayden on the set of Paramount's hit picture "VIRGINIA"



STIRLING: You're parts in those 'dumb blonde' game, Marie, but you're not dumb about coffee-making. This is delicious!

MARIE: That coffee's really strong, but because it's M.J.B. it doesn't taste bitter. Let me make some weak coffee now.



STIRLING: This looks weak, but it's a weak coffee—plenty of full, rich flavor.

MARIE: That's right—M. J. B.'s good any way you make it. I'll play dumb as long as my public wants me to, but privately, I know a good thing when I see it.

Why you won't make a bad cup of M. J. B.

Here's why it never fails! Make your coffee with the same care and in the same manner you have in the past. You will find these two exclusive M. J. B. features—a richer roast—and double blending—will give you the finest cup of coffee you've ever tasted!

Double-Your-Money-Back Offer. Buy a pound of M. J. B. Try it for a week. If you don't agree it's better than any other coffee—return the lid to M. J. B. Co., 666 Third Street, San Francisco, and we will gladly refund double your purchase price.

GOOD-ANY WAY YOU MAKE IT—

DRIP GRIND... for drip or glass coffee makers
REGULAR GRIND... for percolator or coffee pot

M.J.B. Coffee