

U. S. MENACE WARNS JAPAN IN FAR EAST

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The situation in the far east remains tense and therefore dangerous, but there is hope that reason will prevail and that nobody will shoot until he sees the whites of his enemy's eyes, by which time shooting may not be necessary.

The chief deterrent to an upheaval at the moment, as I pointed out yesterday, is the firm attitude and preparedness moves of the United States. Japan's greatest fear is that we will be drawn into the conflict.

Thus it is legitimate for us to say that one of the most powerful defenses of Britain's great naval base at Singapore is America's moral and material support of the Anglo-allied cause against the axis, of which Japan is an appendage.

That fact should give some satisfaction to those who have the strange idea that John Bull is bearing on his broad back not only his own burdens of defense but all those of the United States.

Uncle Sam doesn't need to apologize for the weight he is pulling and undertaking to pull.

The Tokyo newspaper Chugai today exposed one of Japan's greatest anxieties in connection with America's attitude. The paper said that "The United States is preparing to resort to economic blockade operations against Japan."

That is, Nippon is fearful that we will place a wholesale embargo on all exports to her.

Such an embargo would be a fierce blow, since Japan is dependent on us for many of her absolute essentials, especially for raw materials. Whether Washington might resort to such an extreme measure remains to be seen, but Chugai would seem to have a right to worry about the position. That embargo is the most powerful restraint we could employ against the Japanese.

It likely would be far more destructive, in fact, than any naval pressure which either Britain or America, or both of them combined, could bring to bear at this critical juncture when the European war is making such great demands.

Indeed, should Japan have any designs on Singapore and the Dutch East Indies (which she denies) she probably would get ahead with the job before we had two things: (1) The danger of that embargo and American involvement; (2) The certainty that unless the axis won the war Nippon ultimately would be called to account by an unembarrassed Britain and her allies.

PERSISTENT
PORTLAND, Feb. 21 (AP)—The weatherman clung to his augury of partly cloudy tonight and Saturday for Oregon although the same prediction has missed all week. Occasional rains were predicted for the southern section and fogs in the western valleys. Temperatures were mild throughout the state yesterday, reaching a high of 61 degrees on Coos bay.

CONTRACT PROBE
WASHINGTON, Feb. 21 (AP)—The senate military committee today recommended a sweeping investigation of contract letting in the multi-billion dollar national defense program.

NO ICE CREAM
ROME, Feb. 21 (AP)—A government order today forbids the manufacture or sale of ice cream, cake or fresh pastry made with flour, milk, oil, butter or other fats, after March 1. Pastry and ice cream can be sold three days a week. Under the new regulation, fruit ices, made without milk, may be sold every day.

FIRST SHOWING
Saturday Afternoon and
Evening, February 22,
1941
FREE TALKING PICTURES
J. W. KERNS
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Cherry Desserts for Party On Washington's Birthday



Frozen cherry torte for Washington's Birthday party.

For Washington's Birthday dinner party, you'll need a cherry dessert. Here's a de luxe recipe using sour, pitted cherries and cracker crumbs as the basis of an unusual frozen torte. It is rich in nutrients. Therefore, you can keep the rest of the menu comparatively simple.

Frozen Cherry Torte
One No. 2 can sour pitted cherries, 3 egg yolks, 1 cup sugar, 3 egg whites, 2 tablespoons sugar, 2 tablespoons lemon juice, 1 cup whipping cream, 2-3 cup rolled graham cracker or vanilla wafer crumbs.

Strain juice from cherries. Combine juice, 1/2 cup sugar, slightly beaten egg yolks in top of double boiler. Cook until slightly thickened. Remove from fire and add cherries and lemon juice. Cool until thick, but not firm; then fold in beaten egg whites and whipped cream. Turn into greased refrigerator tray that has been well covered with the crumbs. Reserve enough crumbs to cover mixture with thin layer. Freeze until firm.

Cherry Cream Pie
One No. 2 can sour pitted cherries, 1 baked 9-inch pie shell, 1 package cherry-flavored gelatin, 1 cup hot canned cherry juice, 1 teaspoon lemon juice, 11 cups drained canned cherries.

Prepare vanilla pudding as directed on package. Chill. Turn into pie shell. Dissolve gelatin in hot cherry juice. Add lemon juice and cherries. Chill until slightly thickened. Pour over pudding in pie shell. Chill until firm. Serve with whipped cream, if desired.

Cherry Fluff Topping
Two egg whites, unbeaten, 11 cups sugar, 1/2 teaspoon light corn syrup, 1/2 teaspoon lemon juice, 1/2 teaspoon grated lemon rind, dash of salt, 1 cup pitted, canned red cherries, drained and coarsely chopped.

Combine egg whites, sugar, syrup, lemon juice and rind, and dash of salt, beating with rotary egg-beater until thoroughly mixed. Place over rapidly

boiling water, beat constantly with rotary egg-beater, and cook 6 to 7 minutes, or until mixture will stand in peaks. Remove from boiling water and continue beating until thick and fluffy (about 2 minutes). Dry remaining 1-3 cup cherries between paper towels and fold into topping.

TOMORROW'S MENU
BREAKFAST: Grapefruit juice, cornbread, syrup, coffee, milk.
LUNCHEON: Peanut butter soup, crackers, mixed vegetable salad, raisin cookies, tea, milk.
DINNER: Casserole of red kidney beans and chopped meal, brown rice, creamed cabbage, cherry cream pie, coffee, milk.

Extension Unit News

FAIRHAVEN-KENO
The Fairhaven-Keno Extension unit will meet at the home of Mrs. Lester Smith, in West Klamath, Wednesday morning for the first of the "Good Grooming" meetings. Care of the hair will be taken up at this meeting, with Mrs. Wilbur Robinette and Mrs. O. B. Thurman leading the discussion. The meeting will start at 10:30, with a potluck lunch at noon, and will close at 3 o'clock. All members of the unit, or friends interested in good grooming are cordially invited to attend. Please bring your own table service.

MITCHELL, Neb. (AP)—A service station attendant found Mrs. Albert Sessler's Rhode Island red hen perched on a brace under the fender of her car after an eight-mile ride.

The fowl's head was cut from flying gravel but when the ride was over the hard working birdy just clucked—and laid an egg.

RETAIL MERCHANTS SHOW SALES GAIN

Sales of independent retailers in Oregon, based upon reports from firms in most kinds of business, were 18 per cent higher in January 1941 than in January 1940, according to an announcement released today by Vergil D. Reed, acting director, bureau of the census. January 1941 sales were 26 per cent lower than during December, 1940.

Of the several kinds of business covered by this current survey, food stores showed a gain of 6 per cent January 1941, compared with January 1940; apparel stores a gain of 14 per cent; motor vehicle dealers a gain of 33 per cent; furniture stores a gain of 12 per cent; and the lumber-building-hardware group sales showed a gain of 29 per cent. Department store sales rose 15 per cent.

Stores in Portland reported an average gain of 20 per cent from January, 1940; Salem stores a gain of 6 per cent; and stores in Eugene a gain of 11 per cent. Stores located in areas of less than 2500 population reported an average gain of 9 per cent.

The statements shown here are based upon confidential reports received from 789 co-operating retailers located throughout the state. During the calendar year 1939 this group of firms accounted for \$71,059,000 of the total independent retail sales in Oregon. Sales figures were used as reported, without adjustment for seasonal or price fluctuations.

'Bomb' Left On Principal's

PORTLAND, Feb. 21 (AP)—An ominous ticking sound that came from a dirty wooden box left on the window sill of Principal A. F. Wittner of Grant high school Thursday made the executive fear it was a time bomb and he called police.

They opened the package and found—a harmless alarm clock and several cardboard cylinders fixed to resemble dynamite sticks.

Captain of Detectives John Keegan started a search for members of a high school secret organization. He believes they also are responsible for a mysterious recent series of explosions in a fashionable Portland residential district.

Veal Pot Roast Rich in Proteins, Cheap to Serve

Try a veal pot roast for a change. Use rump of veal; it's a low-cost meat with excellent protein and flavor values.

Pot Roast of Veal
(Serves 4 to 6)
Four lbs. rump of veal, salt, pepper, suet, 1 bay leaf, 1/2 teaspoon thyme, 1 cup water, 4 carrots, 4 potatoes, 3 onions, flour.

Season veal with salt and pepper. Sear quickly in melted suet, browning on all sides. Add water, thyme and bay leaf. Cover tightly, simmer 2 hours, turn occasionally. Add vegetables and simmer another hour. Remove meat, thicken gravy with flour mixed to paste with cold water allowing 1 to 2 tablespoons flour to each cup gravy, according to thickness desired.

For the bridge luncheon, watercress veal birds are a novelty surprise. Veal always calls for a spicy touch, and the fresh watercress supplies it.

Watercress Veal Birds
(Serves 6)
Four slices bacon, 11 tablespoons minced onion, 3 tablespoons minced celery, 1 cup finely cut watercress, 1 cup soft bread crumbs, 1 egg yolk, 1 1/2 pounds veal steak, cut thin, 1 1/2 teaspoons salt, toothpicks, 1 cup cream.

Cut bacon up into small pieces; place in skillet along with minced onion and celery. Fry until onion and celery are soft. Add watercress and cook about 5 to 7 minutes. Remove skillet from heat, and allow contents to cool slightly before adding bread crumbs. Mix in bread crumbs and egg yolk. Wipe veal with a damp cloth, then cut into 12 pieces about 3 inches by 4 inches. Sprinkle with salt, spread with dressing; roll like a jelly roll and fasten with toothpicks. Place veal birds in a two-quart heat resistant glass utility dish, and pour cream over all. Bake in a moderate oven (350 deg. F.) about 45 minutes or until done and brown.

NEWSMEN IN BILL

WASHINGTON, Feb. 19 (AP)—Legislation to exempt newspaper men from testifying before federal courts or congressional committees with respects to sources of their information was introduced today by Senator Capper (D-Kas.). An exception would be made where acts of treason were involved.

The Titanic disaster occurred on April 15, 1912.

Alabama CCC's Die in Oregon
MYRTLE POINT, Ore., Feb. 21 (AP)—The third death from pneumonia since 200 Alabama CCC enrollees arrived a month ago occurred Wednesday night

at Camp McKinley near here. James Otis Shelton, 20, Trinity, Ala., died four days after the disease claimed the life of A. G. Lowery, Greenville, Ala. On Feb. 11 Joseph V. Bailey, 18, Haleyville, Ala., died of pneumonia.