

Tulelake Party Event

Shower Given For Young Couple At Peninsula Cabin

The Peninsula Cabin of the Tulelake Refuge was the scene of a party Friday evening, June the twenty-seventh, given by Mr. and Mrs. William Tierre, and Mr. Tierre's mother and sister, Mrs. Julie Tierre and Mrs. Sneddon, honoring another sister Miss Elaine Tierre and Mr. Howard Cantrelle, who left Saturday morning accompanied by Mrs. Julie Tierre for Emigrant Springs near Pendleton, Oregon, where they were to be married.

Buffet supper was served at eight o'clock followed by an enjoyable evening of cards, prizes going to Mrs. Ray Rowan and Mr. Lou Olive. The bride-to-be was then surprised with the presentation of many beautiful gifts from the following: Mr. and Mrs. C. G. Fairchild, Mr. and Mrs. Lou Olive, Mr. and Mrs. Barney Cox, Mr. and Mrs. William Baker, Mr. and Mrs. B. S. Schultz and Mrs. Ray Rowan. Louise and Gerald Lee Sneddon and Ruby Schultz and Phyllis Rowan were guests.

Word was received that the young couple were married in Emigrant Springs on Sunday morning, June the twenty-ninth, and then joined a family reunion of the Cantrelle family. They hold a family reunion each year and this year the number was reported to exceed two hundred relatives.

Miss Elaine Tierre is the daughter of Mr. Julie Tierre of Grants Pass, Oregon, and sister of Mr. William Tierre, assistant manager of the Tulelake refuge. Mr. Howard Cantrelle is the son of Mr. and Mrs. Ira Cantrelle of La Grande, Oregon, and is now patrolman at the Tulelake refuge. After a short honeymoon the couple will be home on July the eighth.

After the wedding Mrs. Julie Tierre continued on to Anacosta, Montana, where she will be joined by her daughter, Mrs. Sneddon, and sons who left Tuesday morning to return to their home there.

INSTALLATION OF OFFICERS HELD TUESDAY

The Women of the Moose held installation of officers for the coming year Tuesday evening, June the twenty-fourth. Installing officers were: Installing Regent, Blanche Dixon; Installing Chaplain, Ruby Belle; Installing Guide, Edna Jensen; Installing Pianist, Ninona Nybach.

The women's escort team and men's drill team escorted the new officers to their chairs. Mrs. Mildred Wilkinson was installed as Senior Regent; Mrs. Anna Eccles, chaplain; Mrs. Mable Ward, Junior Graduate Regent; Mrs. Marie Petersen, Guide; Mrs. Winifred Parker, Assistant Guide; Mrs. Naomi White, Recorder; Mrs. Theda Fehl, Treasurer; Mrs. May Capps, Sentinel; Mrs. Mildred Bickers, Argus; Mrs. Ninona Nybach, pianist.

The next meeting is scheduled for July the eighth.

EPIDEMIC

LOS ANGELES (AP)—Strange coincidence department:

Robert Fisher, 8, brought to Georgia Street hospital, told Dr. Robert J. Moes he was burned when a paper milk carton exploded as he was burning it in an incinerator.

Three minutes later and ambulance brought in Rodney Bonner, 9. He reported the same thing had happened to him. Neither was burned seriously, said Dr. Moes.

Never before, attendants said, had an accident of the kind been reported to the hospital.



FOUR MONTHS

Jan is the child of Mr. and Mrs. G. C. Baxter of 4519 Boardman street and will be four months old this July. —Kennell-Ellis.

GIRL SCOUTS WILL ATTEND CAMP JULY 20

Camp Esther Applegate at Lake o' the Woods is to be opened to Girl Scouts of this area on July 20. All registered members have received their folders explaining fees, equipment and health certificates. A large encampment is anticipated due to increased membership in scouting and an interesting program of activities planned for everyone. Swimming and boating will be featured with safety emphasized. A qualified waterfront director will supervise all water activities. Mrs. Mary Davis will again direct the camp. She will have a capable staff of counselors including local leaders and women who specialize in handicraft, dramatics, music and sports. The crafts will include medal etching, clay modeling, nature books and sketching.

Meals will be prepared by an experienced cook and will include food of good quality and variety.

All girls who wish to attend camp are requested to register at the chamber of commerce with Mrs. C. P. Peyton on July 5, 11 or 12 from 1 to 3 p. m.

Men Needed for Hermiston Job, Say Union Agents

E. F. Harland, field representative for the Allied Heavy Construction council, and L. E. Egan, business agent for the Operating Engineers union, indicated this week that the Hermiston, Ore., defense job is proceeding smoothly and that 1600 men will be needed shortly on the project.

Both men, in Klamath Falls on union business relative to Klamath airport work, said that construction workers of all fields would be needed in the eastern Oregon city in two or three weeks. It is expected, according to the unionists, that the workers will soon go on a 70-hour week schedule comprised of seven 10-hour days.

Townsend Auxiliary Holds Meeting

The Townsend auxiliary of club No. 1 met at the home of Mrs. Elphie Brining, Wednesday for a 1:30 potluck luncheon. The business meeting was called to order by the president, Mrs. Price.

An interesting program was planned for the near future including the filling of a hamper to be given away later. There was a good member attendance and three guests were present. Mrs. Alice Gray assisted Mrs. Brining with the luncheon.

Next meeting will be held at Moore park July 16 at 12 noon. Each person is asked to bring service and it will also be potluck.

VISIT AT MERRILL

Visiting Mr. and Mrs. Charley Click of Merrill is Mrs. Click's father, Eugene L. Nelson of Newport, N. H.

CALLIE YOUNG HONORED AT BRIDAL SHOWER

Callie Young was guest of honor at a miscellaneous bridal shower on June the twenty-seventh at the home of Mrs. W. O. Lohrey on Eberlein avenue with Mrs. Rachel Thomas and Mrs. Eva Prather assisting.

After an evening of games, the bride was presented with a shower of gifts in a large black umbrella.

Those honoring Miss Young were Esther Harshberger, Ethel Miller, Mrs. W. L. Larson, Mrs. M. L. Miller, Mrs. Loretta Sarver, Thelma Litzemberger and Patty, Mildred Young, Janette Lee, Mabel Young, Fannie Young, Florence Young, Ermadec LaBarge, Marjane Thomas, Mrs. Lohrey, Rachel Thomas and Eva Prather.

Club Meets With Mrs. Allen

The Merry Mixers club met Thursday evening, June the twenty-sixth, at the home of Mrs. Alberta Allen on Orchard way. Pinochle was played with prizes going to Mrs. Louise Cramblett, first, and Mrs. Bonita Bowman, second, both new members of the club.

At the close of the evening the hostess served refreshments to Mrs. Jo Paup, Mrs. Pearl Paup, Mrs. Elinor Curtis, Mrs. Marian Carsey, Mrs. Bessie Rewey, Mrs. Cramblett, Mrs. Bowman and Mrs. Dee Salyer. The next meeting will be at the home of Mrs. Salyer, 3033 Shasta Way, Thursday evening, July the tenth.

His And Hers For Smart Gift Linens



Household Arts by Alice Brooks

Easiest Stitches Beautifies Towels Pillow Cases Quickly

PATTERN 6834

It's easy to be right in style with your towels and pillow cases when stitchery as new and colorful as these His, Hers, Mr., Mrs. motifs is so simple to do. Pattern 6834 contains a transfer pattern of 12 motifs ranging from 6 1/2 by 7 1/2 inches to 2 1/2 by 4 inches; illustrations of stitches; materials needed; color schemes.

To obtain this pattern send 10 cents in coin to The News and Herald, Household Arts Dept.,

NOTICE TO PATTERN SUBSCRIBERS

Do NOT send clipped picture of your pattern with your order. Keep it for reference.

Write the number of pattern, your name and address plainly on your order.

Klamath Falls. Be sure to print plainly your NAME, ADDRESS and PATTERN NUMBER.

Be Sure You Get Fullest Value From Meat Used on Your Menus

Today, in a crisis period, every housewife must re-educate herself in cooking methods. Grandma's way is no longer good enough.

A roast costs money. Do you get every cent's worth in palatability and nutrition? Let us answer some questions about the way to roast meat.

Much lower and constant temperatures are recommended for cooking all meat, regardless of method, because:

1. The shrinkage is much less, therefore meat cooked at a moderate temperature will yield more servings.

2. A constant moderate temperature decreases fuel consumption.

3. The meat is cooked more uniformly.

4. Less watching is required and less work in cleaning bespattered ovens.

5. The kitchen is a cooler and more comfortable place to work.

No Water Needed

Do not add water to the roasting pan. This used to be done in the old days of high-temperature roasting so that the dripping would not become too brown to make good gravy. With a moderate temperature adding water is not necessary.

According to old ideas of meat cookery, basting the meat every 10 or 15 minutes was considered

essential to a juicy, well-flavored roast. But not today. The roast should be placed in the oven with the fat side up, then as the fat melts it will run over and through the meat and basting may be eliminated.

Salt When You Please

It used to be considered bad practice to salt meat at the beginning of the cooking period on the theory that salt draws out juices. Later, the theory was advanced that salt should be added at the beginning of cooking so that it would penetrate the meat and season it all the way through.

Salt does draw out juices, but in a roast very little surface is exposed and the juices which do come out enrich the gravy. In broiling steak or chops which have relatively large exposed surfaces, it is better to add the salt after cooking.

MENU

BREAKFAST — Grape and lemon juice, Spanish omelet, hard rolls, coffee, milk.

DINNER — Chuck roast of beef, brown gravy, baked stuffed potatoes, garden peas, radishes, raspberry shortcake, coffee, milk.

SUPPER — Cold sliced roast, hashed browned potatoes, lettuce and tomato salad, blackberries with soft custard, sponge cake, tea, milk.

Directions Given for Making Soda Fountain Treats at Home

Americans love their fancy ice cream dishes and drinks. Here are three prize-winning recipes which you can try at home for your own parties. They come from Soda Fountain Magazine.

CHOCOLATE BRACER

(First Prize) One glass milk 2 ounces chocolate syrup, 2 dips ice cream, fresh egg, whipped cream.

Using an electric mixing cup, dispense one-half pint of milk, 2 ounces of chocolate syrup, 2 dips of vanilla ice cream, break a day fresh egg in a glass, then add to contents of electric mixing cup, place on electric mixer for 60 seconds, serve in full glass which has been lined with whipped cream, pouring glass only two-thirds full, leaving remainder in mixing cup. Submitted by W. C. Shoemaker, Baltimore, Md.

NUT PARFAIT

(Second Prize) Butterscotch syrup, 1 small scoop of vanilla ice cream, 1 scoop of butter pecan ice cream, chopped nuts, whipped cream.

In the bottom of a parfait glass, use 1 ladle of butterscotch syrup. Place 1 scoop of vanilla ice cream and add a layer of chopped nuts. Use next a scoop of butter pecan ice cream. Add 1 ladle more of butterscotch syrup and top with whipped cream. Submitted by Lowell Gray, DeKalb, Ill.

BLACK-EGG SUSAN

(Third Prize) One scoop of vanilla ice

cream, 1 scoop of chocolate ice cream, 1 ounce chocolate syrup, 1 ounce marshmallow topping, chocolate decorates, 1 maraschino cherry.

Place the above ingredients in a 10-ounce glass in order given. Submitted by Peter T. Stokes, Burlington, Vt.

MENU

BREAKFAST: Tomato juice, scrambled eggs, whole wheat toast, coffee, milk.

LUNCHEON: Black bean soup with frankfurter rings, rye bread, blackberry tarts, coffee, milk.

DINNER: Liver balls with noodles, mixed greens salad with bacon dressing, whole-wheat muffins, vanilla pudding, raspberry sauce, coffee, milk.

Duke Fears War Victors May Shun Responsibilities

CHARLOTTESVILLE, Va., July 5 (AP)—Archduke Felix of Austria declared today it would be better for the allied nations to cease fighting immediately than to avoid the responsibility of enforcing a workable peace as they did in 1919.

"If the allied nations win the war again, as they certainly will," he told the University of Virginia Institute of Public Affairs, "they must not again shun the responsibility which has always been the victor's share."

BUNDY WRECKERS STILL PICKETED

No settlement had been accomplished Saturday in the current dispute between the AFL Building Trades council and the C. A. Bundy Wrecking company and the union picket line continued to function before the old Hirvi building at 1017 Main street.

Pickets were placed before the structure a week ago when, according to Joe Willis, business agent for the union, the Bundy firm refused to hire union labor on the demolition project.

The building is being razed to make way for a new \$40,000 structure.

Fort Klamath

William Page attended a meeting of the Masonic lodge in Chillicothe on Tuesday evening.

Roy Deffenbacher has been working for the past week at Vaughn's barber shop in Chillicothe. His wife, who is also a barber by trade, has been operating the local shop and will continue during the time of her husband's employment in the neighboring town.

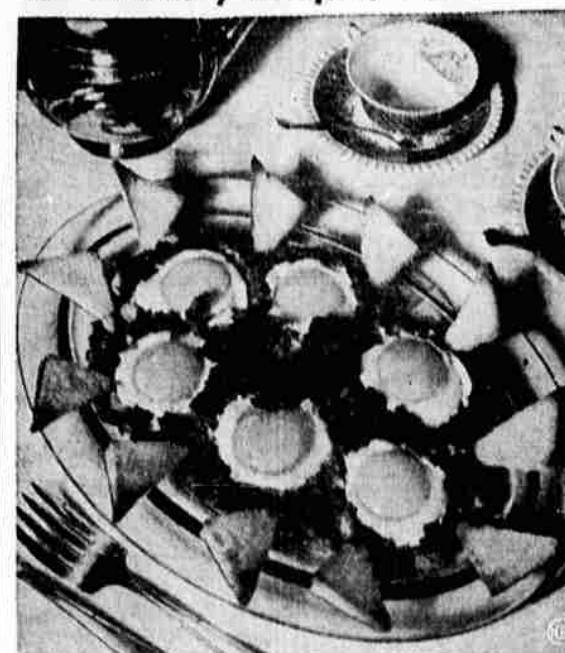
Mr. and Mrs. Ernest Bennett and grandson Clifford Whitlatch will leave Thursday for Grants Pass, where they will spend the holidays with her uncle and aunt, Mr. and Mrs. Wesley Stringer of that city. Word has been received here by his mother, Mrs. Harold Wimer, telling of the promotion of her son, Raymond Van Wormer, from private to private first class with a fifth class specialist's rating. The young man, who enlisted for service with the U. S. army last January, is at Fort Ord, Calif.

Mr. and Mrs. N. C. Smythe of Portland are house guests for the Fourth of July at the home of their son-in-law, daughter and grandson, Mr. and Mrs. Gus Page and son Gene. Other guests of the Pages during the week included Mr. and Mrs. Lloyd Farley and friend, Mrs. Betty Wolf of St. Helens, Ore. Mrs. Farley is Page's cousin. Monday evening Mr. and Mrs. William Helm of Modoc Point, and Mrs. James Helm of Wocuc, Ore., were guests at the Page home.

Mr. and Mrs. Frank Denton and the latter's sister, Mrs. Clara Beall of Arcata, Calif., enjoyed a delightful 10 days' trip from which they returned last week. The party visited at Mrs. Beall's home in Arcata with her son Tyson, who will leave July 7 for a year's army training, having enlisted recently in the service. From Arcata, the group motored up the Oregon coast to Astoria, and visited at LaCenter, Wash., the birthplace and girlhood home of Mrs. Denton and Mrs. Beall. En route home, the Dentons and Mrs. Beall spent three days visiting at Eugene with Mr. and Mrs. Allan Denton before returning home.

Looking for Bargains? Turn to the Classified page

Enriched Bread Puts Health Into Ordinary Recipes, Claim



Luncheon platter . . . eggs, corned beef hash, enriched bread.

You can use the nutritious sugar, cornstarch and salt; pour milk onto mixture and blend. Cook, stirring constantly until slightly thickened. Remove from heat; pour onto beaten egg, return to heat and cook for two minutes longer. Add vanilla and raisins. Fold in squares of enriched bread. Transfer to a large pudding dish or to individual dessert dishes; cool. Sprinkle top with nutmeg. Chill in refrigerator about two hours. Serve plain, with sugared fruit, or with melted jelly sauce.

BREAKFAST PLATTER WITH CRUNCHY BAKED TOAST

(Serves 5 or 6)

Five slices enriched bread, softened butter, 1 teaspoon Worcestershire sauce, 1/3 cup milk (more if bread is not fresh), 14 cups (1 can) corned beef, 2 teaspoons brown sugar, 1 teaspoon dry mustard, 6 eggs, white pepper.

Trim crusts from three slices of the enriched bread leaving squares. Cut squares across diagonally from corner to corner, making four triangles from each slice. Spread triangles generously with softened butter to edges; set aside. Cut leftover crusts and remaining two slices of enriched bread into cubes. Combine Worcestershire sauce and milk and pour over bread cubes, pressing down bread with fork to absorb the liquid. Shred the corned beef and blend with moistened bread cubes. Add brown sugar combined with mustard.

Spread mixtures on a preheated oven-proof platter or planks; make indentations or "nests" in the meat to hold 6 poached eggs to be added later. Arrange buttered bread triangles around rim of platter, and bake in moderate oven (350 deg. F.) for about 10 minutes or until bread has toasted to a light golden color. In the meantime, poach eggs. When platter is removed from oven, place the poached eggs in the "nests." Dust eggs with white pepper, and serve.

SUMMER BREAD PUDDING

(Serves 4 to 6)

Six slices enriched bread, 1 cup water, 2 tablespoons cornstarch, pinch of salt, 2 cups milk, 1 egg, slightly beaten, 1 teaspoon vanilla, 1/2 cup raisins, nutmeg.

Cut slices of enriched bread into small squares (remove the crusts first, if desired). Combine

MENU

BREAKFAST — Orange juice, oatmeal griddle cakes, syrup, coffee, milk.

LUNCHEON — Corned beef, egg and bread platter, sliced tomatoes, cookies, iced tea, milk.

DINNER — Barbecued veal, baked new potatoes, green beans, lettuce salad, baked fresh pears, coffee, milk.

PROHIBITION AGENT

America's first prohibition agent was an Indian. In 1662, Chief Oratam was appointed prohibition agent by the Dutch governor of New Netherlands.

"FATS" WALLER

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June 30, 1941

RESOURCES

Cash on Hand and Due from Banks	\$37,796,663.21	
United States Bonds	50,653,268.80	\$88,449,932.01
Municipal Bonds and Warrants		1,738,471.98
Other Bonds		3,977,401.10
Loans and Discounts — Money at Work in Oregon		56,306,922.20
Stock in Federal Reserve Bank		240,000.00
Bank Premises, Furniture and Fixtures		2,726,462.78
Other Real Estate		1.00
Customers' Liability on Acceptances		25,815.13
Interest Earned		383,715.32
Other Resources		41,724.84
Total Resources		\$153,890,446.36

LIABILITIES

Capital	\$3,000,000.00	
Surplus	5,000,000.00	
Undivided Profits	1,109,246.56	
Reserve for Contingencies	1,858,196.71	\$10,967,443.27
Reserves Allocated for Taxes, Interest, Etc.		430,452.17
Acceptances		25,815.13
Interest Collected in Advance		654,346.60
Other Liabilities		22,742.31
Deposits		141,789,646.88
Total Liabilities		\$153,890,446.36

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