

OLCC STUDIES PLAN TO BAR WINE IMPORTS

PORTLAND, Aug. 8 (P)—The state liquor control commission took under consideration this week a proposal to bar importation of bulk grape wine of 14 per cent or less alcohol.

The board also pondered a suggestion that it restrict to about 7 per cent the sugar content of grape wine containing less than 14 per cent alcohol. A third proposal would eliminate package wine licenses at places holding on-premises beer permits, thus confining the sale of wine to state liquor stores, licensed grocery stores and vintage shops.

Robert O. Boyd, chairman of the commission, said the board's desire was to stabilize the wine industry, not erect trade barriers.

Leonard H. Balliff of the Oregon wine council described marketing of sweet 14 per cent wine as a temperate step and approved importation of bulk wine to be bottled locally.

James de Shazor, president of the Oregon Wine and Fruit Growers, said the regulations would give Oregon producers the same protection wholesalers have enjoyed for several years.

State Senator Frank Francisovich of Astoria, State Representative John Steelhammer of Marion county and William H. Hedlund of Oswego, opposed elimination of packing wine licenses at places holding on-premises beer permits. They asserted the measure would bankrupt many wholesalers and retailers, would make wine more difficult to obtain and would violate the spirit of the Knox law.

Jess Crenshaw, Hood River distillery chemist, asserted the measure would result in a loss of between 60 and 75 per cent of the wine business.

All proposals were taken under advisement.

Child Dies After Clothing Burns

MOBRIDGE, S. D., Aug. 8 (P)—Laurelie Smelser, 4, carefully patted out the fire in the burned remnants of her clothing before she went to the house and told her mother, Mrs. Ida Smelser, Trail City.

"I lit a match and held it until it burned way down, then it fell on my dress."

The fire had also blazed in the family car where Laurelie had been playing and she put that out, too, before going to her mother.

A few hours later she died of her burns.

The relations between South American countries and the United States have never in history been more friendly.—Dr. Diogenes Escalante, Venezuelan ambassador to the U. S.

Peach Dumplings Delightful Dessert and Easy to Make



Ice cream with fresh sliced peaches and raspberries makes a bountiful summer dessert.

This is the peach season—with one of the biggest crops in years. Yellow peaches are a good source of vitamin A. Both yellow and white are a favorite source of eating pleasure.

No matter which kind you buy, look carefully at its complexion—the real background color of the peach skin under its rosy markings. It should be whitish-green or yellowish. If it is dark green, however, the peach may never ripen satisfactorily, but instead, shrivel, be tough and have little flavor.

Avoid peaches with brown spots of peach rot, worm holes and growth cracks. Firm-ripe peaches are usually the best buy. If you plan to eat the fruit the same day, soft-ripe peaches are satisfactory.

To make a peach pie, follow the general method for apple pie. Peach dumplings, always popular, are simple to prepare. For an individual dessert, roll out pastry dough in rounds about the size of fruit plate. In the center, put a peeled peach with the pit removed. Sprinkle the peach with a mixture of sugar, cinnamon and a few grains of salt. Dot with butter and lift up and press the edges of the dough together. Put in greased muffin tins and bake in moderate oven (350 to 375 degrees F.) for about an hour. Serve very hot with or without sauce or whipped cream.

RIPE PEACH JAM WITH ORANGE
(About 8 glasses, 6 fluid ounces each)

Three and one-half cups prepared fruit, 4½ cups sugar, 1 box powdered fruit pectin, grated rind of one orange.

To prepare fruit, peel about 2½ lbs. fully ripe soft peaches; pit and grind or crush thoroughly.

Measure sugar — to which grated orange rind has been added—into dry dish and set aside until needed. Measure prepared fruit into a 5 or 6-quart

kettle, filling up last cup or fraction of cup with water if necessary.

Place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, a teaspoon butter may be added). Continue stirring, bring to a full rolling boil, and boil hard one minute. Remove from heat, skim, pour quickly. Paraffin hot jam at once.

MENU
BREAKFAST: Grapefruit and orange juice, oatmeal, muffins, bacon, coffee, milk.
LUNCHEON: Toasted whole wheat cheese sandwiches, sliced tomatoes with chopped green peppers and top onions, cup custard, tea, milk.
DINNER: Broiled chopped round steak, lemon butter, mashed potatoes, buttered peas, lettuce salad, peach dumplings, foamy sauce, coffee, milk.

MUTUAL SURPRISE
SCOTTSBLUFF, Neb. (P)—A genuine snake in the grass turned up here.

Walt Samuelson jammed his lawnmower with a four-foot bull snake. He reported the snake was as s-s-scared as he was.

Starting fires with care is a fine theory but in just a few months you'll find out you need coal.

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STATE FLAX CROP TO BE 535 TONS

SALEM, Aug. 8 (P)—Oregon's flax production for the 1941-42 season will total 535 tons, of which 330 tons will be sold to the Salem Linen Mills and 130 tons to the Linen Thread company, the board of control said Wednesday. Both concerns have mills in Salem.

The Belmont Packing company, Philadelphia, will be given 55 tons. All the 535 tons will be made into linen thread.

The board, in pro-rating the production, said there is not near enough flax to fill the demand.

Three hundred tons will be produced at the state prison flax plant, 125 at the Canby plant, 40 tons each at Springfield and St. Paul, and 30 tons at Harrisburg.

The board appointed Dr. Sydney Kay, 38, Seattle, as assistant physician at the Oregon Fair, view home for feeble-minded, at \$200 a month. He was graduated from the University of Toronto in 1928, and during the past four years has been assistant superintendent of a feeble-minded institution at Austin, Tex.

Enlisted Pilots To Train With Army Air Corps

Lt. Col. B. H. Hensley, district recruiting officer, U. S. army for the state of Oregon announced today that the first 200 enlisted pilots will be called for training with the army air corps starting August 23.

The first of the men who will take the historic step toward winning their "wings" as enlisted men will be selected from applicants who previously applied for appointment as cadets, but whose educational qualifications prevented their acceptance as candidates for commissions in the air corps. Letters to the first appointees are already being sent out. The men already in the service will be called as soon as possible after they have made application.

The enlisted men's pilot training will be given to a select group of enlisted men in the service and on completion of their training they will be rated as flight sergeants third class with a pay rate of 108 per month. They will have the opportunity

to advance to the grade of junior warrant officer, depending on the length of service and qualifications. With the expansion of the air corps this is just one more opportunity for young men in the regular army. Vacancies now exist in many branches of the service, including the air corps.

Young men may make application to Sergeant Frank J. Huhlin, local army recruiting officer in the Post Office building, Klamath Falls.

When in Medford Stay at HOTEL HOLLAND Thoroughly Modern Joe and Anne Earley Proprietors

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WAR SCRIBE QUILTS TO WORK IN U. S.

NEW YORK, Aug. 8 (P)—Robert St. John, who returned to the United States recently after nearly two years as a war correspondent for the Associated Press in the Balkans, has resigned to devote his efforts to radio work, lecturing, and writing a book on his experiences abroad.

In a letter to Kent Cooper, general manager of the Associated Press, St. John expressed regret at leaving the service because, he said, "I am and always have been and always will be loyal to the AP." He added, "However, with my own country on the verge of war, I feel I have a duty. There are certain useful functions I can perform on the basis of what I have been through. I feel almost a crusading spirit in my desire to talk about the realities of the situation."

St. John joined the Associated Press staff abroad at the outbreak of the war and scored a number of notable news-beats while stationed in various Balkan capitals. He was wounded in Greece after covering the blitzkrieg in Yugoslavia, evacuated to Cairo, and returned home by way of Cape Town, where he covered the arrival of survivors of the torpedoed steamer Robin Moor.

Nutmeg and mace both are products of the same tree. Nutmeg is the seed of the nutmeg tree, while mace is made from the fibrous covering of the nutmeg seed.

PRISONERS USED TO FEED GERMANS

WASHINGTON, Aug. 8 (P)—The commerce department estimated Thursday that Germany was using approximately 3,000,000 prisoners and other citizens of conquered countries to man its industries and farms in support of the German armies.

"The number of prisoners of war employed on German farms, mines and factories had already reached 1,300,000 by the end of April, and the number of foreign workers, including released Polish war prisoners, even ex-

ceeded that number," a department press release said.

It added that the numbers had been increasing since spring, and despite the use of foreign labor, "the necessity of mobilizing new contingents of women for work in arms and munitions factories was still emphasized. It was also considered necessary to restrict further the quotas of materials allotted for the production of civilian consumer goods."

Department reports from Germany also indicated that Germans were having difficulty getting the clothing and other textiles to which their ration cards entitled them, that the meat ration had been cut, and the cost of living was climbing.

Read the Classified page.

Dairy Strikers Twist Thumb of Resisting Milker

ARTESIA, Calif., Aug. 8 (P)—Add thumb twisting to methods used in dairy strike warfare.

Keith Auman, 23, a milker, told sheriff's deputies three men mauled him, but chiefly were interested in twisting his right thumb until it was nearly broken. One remarked:

"Now you won't be able to milk for a while."

Auman said he had refused to join a strike at the dairy where he is employed.

Average cost of the iron and steel in an automobile to the manufacturer is 3 cents a pound.

TASTES MIGHTY GOOD ...HAS VITAMIN B₁

A Number One Food for National Fitness!

Here is 100% whole wheat in its tastiest form. In National Biscuit Shredded Wheat you get the energy of the whole grain. You get Vitamin B₁, and minerals that we all need. Extra tasty with your favorite fruit. Ask for it by the full name — National Biscuit Shredded Wheat.

Baked by "NABISCO"
NATIONAL BISCUIT COMPANY

GET VITAMIN B₁ AS NATURE PROVIDES IT!

In 2 National Biscuit Shredded Wheat with a cup of milk you get more than 1/3 the minimum daily adult requirement of Vitamin B₁. The 2 biscuits provide about 3/5 of this, and the milk 2/5.

SATURDAY SPECIALS

PRALINE CAKE

Two rich caramel layers, a blend of butter, brown sugar and walnuts—topped with a cooked brown sugar and butter icing.

Specially Priced 59c

Tea Sticks

A delicious Danish pastry ideal for breakfast.

Dozen 25c

Cookies

Your Choice, 3 doz. 25c

Ambitious Home-canning Advocate MRS. JOHN J. LEWIS



OF OREGON CITY
has bottled the astounding quantity of more than 500 JARS of jams, jellies, and preserves... all made this year with the smooth-working team of Oregon's famous fruits and Oregon's own "White Satin" sugar!

From Clackamas, the county of Oregon "firsts"—first incorporated city west of the Rockies, home of the first Oregon newspaper, State Fair (1861), paper mills and hydro-electric power development—comes Mrs. Lewis, prominent clubwoman and committee chairman. Mrs. Lewis's strong loyalty to Oregon interests is evidenced by her own statement: "In using 'White Satin' sugar, I not only add perfection to my recipes, but I also add support to a great Oregon industry. Whenever sugar is the question, 'White Satin' is my answer."

CHOCOLATE-MOCHA SPONGE CAKE

1/4 c. strong coffee
1/4 c. ground chocolate
6 eggs
1 1/2 c. White Satin sugar
1 1/2 c. sifted cake flour
1 1/2 c. baking powder
1/2 c. salt
3/4 c. vanilla

Bring coffee to a boil; add chocolate, return to fire and cook one minute. Cool. Beat egg whites until stiff but not dry, and gradually fold in sifted sugar. Beat egg yolks until thick and lemon colored, and fold into meringue. Sift flour and measure; sift again 3 times with baking powder and salt. Fold lightly into egg mixture; then fold in chocolate mixture and vanilla. Turn into an ungreased 10-inch tube pan. Bake in slow oven, 325°, for 70 to 80 minutes. Remove from oven, invert pan, and allow cake to hang until cool. Spread with a plain lemon flavored powdered sugar icing. 12 servings.

OREGON'S OWN and Only SUGAR GUARANTEED FOR CANNING

OUR Sale OF THE MONTH

JOIN THIS BE-KIND-TO-YOUR-BUDGET CELEBRATION! SAVE AS YOU BUY... BUT BUY NOW!

CHOICE QUALITY MEATS Saturday Only

Sliced Bacon	29c
Lean, no rind	
Lunch Meats	29c
Assorted	Lb.
Veal Roast	25c
Shoulder	Lb.
Veal Steak	23c
Pound	
Leg of Lamb	25c
Pound	
Shoulder of Lamb	23c
Pound	
Lamb Stew	25c
2 pounds	
Boiling Beef	25c
2 pounds	
Beef Roast	19c
Blade Cuts	Lb.

SPECIAL ON SOUTH SIXTH

Pearl Shortening	2 lbs. 29c
Ground Round	Lb. 25c
Picnics, tenderized	Lb. 27c
Pure Lard	4 lbs. 53c

PRODUCE SPECIALS Friday and Saturday

Watermelons	1c
All green or striped, Lb.	
No. 1's	
Vine Ripened Cantaloupes	19c
Lge. Jumbo size	3 for
Tomatoes	10c
Ready to serve	3 Lbs. 25-lb. lug 89c
New Potatoes	21c
U. S. No. 1's	10 lbs. From Washington
Grapes	17c
Fancy Seedless	3 lbs.
Peaches	69c
Elbertas, Fancy	Box
Peaches	89c
Fancy Hales	Lug box
Lemons	19c
Fancy Sunlight	Doz.
Apples	19c
4 pounds	
Fancy Lge. Gravensteins	

Sugar

White	10 lbs. 58c
Satin	
25-lbs.	\$1.44
100-lbs.	\$5.60

Fruit Cocktail, Calkist, tall can

11c

Pineapple, Dole Plantation,

Large No. 1 1/4 can 2 for 25c

Blended Juice, 46-oz. can

25c

Tomato Juice, Swift Premium,

Tall can 3 for 19c

Catsup, 12-oz. bottle

10c

Tang Dressing Qt. Jar

31c

N. B. C. Pride Assortment, 1-lb. box, 59 pieces

24c

Olives, LaMirada

Pt. can 15c

Green Olives, Sun Valley

jar 19c

Diamond A Kraut, No. 2 1/2 can

10c

Fig Bars

2 lbs. 19c

Diamond A Cut Beans, No. 2 can

2 for 25c

Corn, Del Monte, Vacuum Packed

2 cans 25c

Seaside Crab, Fancy

can 24c

Shrimp, Royal Club

can 16c

EMIL'S DELICIOUS Ice Cream pt. 15c qt. 29c

Vienna Sausage, Swift's

3 cans 29c

Formay Shortening

3-lb. pail 55c

Salmon, Royal Club Fancy, No. 1/2 can

2 for 29c

Salmon, Spring Catch, tall can

27c

20 Mule Team Borax Products

BORAXO, large can	2 for 25c
BORAX POWDER	2 lb. pkg. 25c
BORAX CHIPS	large pkg. 21c

Shell-Tax, Quart can

35c

Wax Paper, Cut Right, 200-ft. roll

22c

Fels Naptha Soap

10 bars 49c

Sunbrite Cleanser

3 cans 11c

GARDEN PEAS

GARDEN BEANS

MECO CORN

No. 303 Cans 3 for 25c

GRAPEFRUIT

Del Haven or Mecor No. 2 Can 10c

Fruit COCKTAIL

Del Monte Tall Cans 2 for 25c

Libby's PEAS

4-Sieve No. 303 cans 2 for 25c

Hamburger Relish

Nailey's Jar 15c

Sweet Pickles

Century Pint Jar 20c

SNOWFLAKE CRACKERS

2-lb. Box 31c

PEAS

Happyvale Brand No. 303 Cans 3 for 29c

Campbell's Soup

3 cans 25c

Chicken and Mushroom 10c

MACARONI

Bulk 3 lbs. 17c

RAISINS

Seedless 4 lb. pkg. 24c

DOG FOOD

Jonnie or Trixie 6 cans 25c

Emil's

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