

300 TO ATTEND MALIN BANQUET

MALIN—More than 300 Klamath basin people will hear Secretary of State Earl Snell at the annual chamber of commerce banquet to be held Monday night, February 16, in the high school auditorium. It was revealed here this week by Irving Capek, secretary, who announced that the membership goal of 150 had been passed.

Patriotism will be stressed in the program, with the Malin high school band opening the program. Appearing also will be Ronnie Trotman, Bobbie Trotman, Mervyn Shuck and Jimmie Shuck, Merrill accordion quartette; Vivian Hartlerode, Merrill vocalist and Shirley Johnson, Malin vocalist.

Snell's address will follow the dinner which is scheduled for 8 o'clock, to permit the guest speaker to arrive from a speaking engagement in McMinnville. Mayor A. Kalina, Malin, will preside.

Among those who have been invited are Henry Semon, state representative, County Judge U. E. Reeder, Circuit Judge David R. Vandenberg, Mayor John Houston, Klamath Falls, and presidents, secretaries and their wives of all chambers and service clubs in the basin. The banquet climaxes the annual membership drive.

The dinner will be served by the Helping Hand society, Malin.

ATTEND CONCERT

DORRIS—Among those who attended the Jose Iturbi concert in Klamath Falls Tuesday night were Mr. and Mrs. A. Douglas Tennant, Mrs. E. Genevieve Farnsworth, Mrs. Billie Starr, Mr. and Mrs. Enock Israelson, Mr. and Mrs. William Hagelstein, Mr. and Mrs. Kenneth Spencer, Mrs. Joe Young, Everett Ballard, Helen Bedilion and June Beckman.

Books in all their variety offer means whereby civilization may be carried triumphantly forward.—Winston Churchill, British prime minister.

Make Authentic Valentine Cake for Saturday Party



Serve decorated heart-shaped cake at the Valentine's day party.

No heart can be too large for the Valentine party. That's why this decorated cake of ample size is a lovely thought for February 14.

VALENTINE POUND CAKE
One pound butter (2 cups.) 1 pound sugar (2 cups.) 1 pound flour (4 cups.) 9 eggs, 1 teaspoon mace, 6 tablespoons brandy flavoring, pinch of salt.

Cream butter. Add sugar gradually. Continue beating. Then add egg yolks, beaten until thick and lemon-colored. Next, add stiffly beaten egg whites. Then flour, mace, salt and flavoring. Beat 5 minutes, vigorously. Bake in deep heart-shaped pan 1 1/2 hours in a slow oven (300 deg. F.)

ICING
Two and one-half cups sugar, 1 cup water, 1 teaspoon cream of tartar, raspberry or vanilla flavoring, red vegetable coloring for 1 the batch.

Put sugar and water in a smooth pan. While cooking, it should be watched closely and stirred constantly until it reaches boiling point. To keep sugar from granulating on sides of kettle, wash down sides of kettle with pastry brush dipped in cold water, while fondant is cooking. When mixture reaches boiling point, add cream of tartar, cover, and steam 3 minutes. Remove cover, put in thermometer and boil to 238 deg. F., or allow mixture to boil until a little tested in cold water forms a soft ball. Then pour out on marble slab or moistened shallow tray. Cool. Scrape and turn mixture toward center with spatula, kneading until perfectly smooth and creamy. Then reheat mixture in double boiler until fluid enough to spread. Flavor with raspberry or vanilla.

la. Completely cover cake with icing.

DECORATIVE ICING

For the inscription "To My Valentine" squeezed out of a fine pastry tube onto the red-rosy top icing:

One egg white, 1 cup (approx.) confectioners' sugar, sifted. Put egg white in large bowl. Add 2 tablespoons sugar and beat a few minutes and continue adding more, 2 tablespoons at a time, beating with perforated wooden spoon, until stiff enough to spread. Squeeze out of fine pastry tube into inscription desired.

MENU

BREAKFAST: Orange juice, scrambled eggs, enriched bread toast, jelly, coffee, milk.

LUNCHEON: Red kidney beans with salt pork, whole-wheat bread, raspberry jam tarts, tea, milk.

VALENTINE DINNER: Grapefruit, chicken short cake, green peas, mixed green salad, vanilla ice cream, cherry sauce, Valentine heart cake, coffee, milk.

Stamp And Bond Sales Run High In Bieber Area

BIEBER—Defense bond and stamp, sales here since the United States went to war total \$78,546.25.

The Bank of America's Bieber branch has sold \$70,650 worth of bonds and defense stamps amount to \$7856.25.

Nubieber postoffice has sold \$1321.05 in bonds and stamps.

Let's head off shelling in the future by shelling out now—for defense bonds.

Clean Sea Flavor Have the Best!

Ask Your Grocer for
Warrenton Clams
Look for the Razor

Domestic Herbs Substitute For Spices Now Hard to Get

More and more Americans are learning to use garden herbs in cooking. That's another sign of the times. The rising cost of spices and the probability that war in the East Indies may cut off our supply of familiar spices makes the study of garden herbs important to the housewife these days.

Leonie de Sounin, a lover of herbs and an expert in using them for fine but inexpensive food, gives valuable advice in a new book called "Magic in Herbs." She gives recipes, using garden herbs, instructions for small herb gardens and general information on herbs of great importance to our American wartime cookery. Let's open her book.

POTATO SOUP
Two pounds potatoes, 2 tablespoons caraway seeds, 2 teaspoons coarse salt, 6 leeks, 1 quart whole milk, 2 teaspoons fresh (or dried) marjoram, 1 teaspoon paprika.

Place potatoes, unpeeled, in 2 quarts of water, add the caraway seeds and one teaspoon of coarse salt. After half an hour potatoes are taken from water, peeled, cut in small pieces, returned to water. Cut leeks into small pieces—white part only; green pieces are added in whole length. After another half hour, green pieces of leeks are removed and soup boiled down. When strained, return to pot, add milk and marjoram, 1 teaspoon coarse salt and paprika. Cook 15 minutes longer. Before serving, heavy cream and 2 tablespoons finely cut parsley are added.

PORK CHOPS
Cook them for a while on low heat (having cut off the side fat).

Have some olive or other oil in the pan, which does not burn and fill the kitchen with fumes. Rub both sides of chops with lemon juice and sweet marjoram and a few seeds of caraway. When chops are done place herb or anchovy or garlic butter on top. Dill butter is excellent with chops; so is spinach. But do not serve sauerkraut with them; it does not help their flavor.

MENU
BREAKFAST: Orange and grapefruit juice, omelet with

fine herbs, oatmeal muffins, coffee, milk.

PARTY DINNER: Spinach bouillon, roast chicken, giblet gravy, stuffed baked potatoes, Brussels sprouts with herbs, celery, lemon meringue pie, coffee, milk.

SUPPER: Potato soup with herbs, croutons, cooked vegetable salad, orange layer cake, tea, milk.

A bad way to keep a husband is worried.

Energizing - Vitalizing

Van Camp's
PORK and BEANS



"It means more now than ever—
**You can't make
a bad cup of
M.J.B.**"

AIR SPOTTER: Going to be cold up on that hill tonight, so—

MIS WIFE: I'm 'way ahead of you—there's plenty of hot coffee in your thermos.



AIR SPOTTER: Midnight and all's well, Jim. Have some coffee?

2ND SPOTTER: Yes, thanks. That coffee of yours certainly hits the spot.



AIR SPOTTER: Sure—it's M. J. B. Good any way you make it, any time you drink it.

2ND SPOTTER: Right! We use it at home, and we know, "You can't make a bad cup of M. J. B."

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 as you have in the past. Two exclusive M. J. B. features—a uniform roast and double blending—will give you the finest cup of coffee you ever tasted!

Today, when you turn more than ever to the friendly good cheer of coffee, remember—no matter what you do, or where you are, or whether you like coffee strong or weak or in-between, "You can't make a bad cup of M. J. B."

"How Can I Help?"

There are two important things every one can do to help America win the war—buy Defense Savings Bonds and Stamps, and enroll for

Civilian Defense. Every dollar and every hour you put in is invested in America—the best investment in the world.

GOOD
ANY WAY YOU MAKE IT



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

February
MONTH OF HEROES
MONTH OF VALUES

Celebrate at Carter's Saturday and Monday

CIGARETTES
Chesterfields, Camelos, Luckies
2 Pkgs. 25c
Carton \$1.23

Borden's Hemo
The New Vitamin Mineral Fortified Drink
16-oz. 59c
Can

From the Ozarks
Wild Fruit
Jellies & Jams
8 1/2-oz. Jar 25c

Schilling Coffee
2 No. 1 cans 49c
2 No. 2 cans 29c

Royal Club PEAS
2 No. 2 cans 29c

SCHILLING COFFEE
Two kinds Percolator and Drip
1 Lb. Can 32c
2 Lb. Can 62c

CARTER'S FINE FOODS
"KLAMATH'S MOST COMPLETE FOOD STORE"
7TH and PINE - - - - - FREE DELIVERY - - - - - DIAL 3138

Carter's Quality Meats
2 lbs. 35c
Rib Boiling Beef 22c
Corned Beef Tongue To boil lb. 22c
2 lbs. 45c
Fresh Ground Beef 25c
Fresh Link Sausage 1b. 25c

COMBINATION SALE ALL FOR 35c
1 Lb. WEINERS
1 QT. SAUERKRAUT

Dry-pickled Colored Hens and Fryers
Carter's Fruits and Vegetables
Fancy Sweet Oranges 2 dos. 33c
2 lbs. 25c
Green Peas 29c
Doe. 29c
Large Sunkist Lemons 2 lbs. 25c
Hot House Rhubarb

DEL MONTE
Packed in Glass Jars
Whole FIGS 25-oz. Jar 27c
FRUIT COCKTAIL 25-oz. Jar 27c
FRUIT SALAD 25-oz. Jar 31c
Halves PEACHES 25-oz. Jar 25c
Halves PEARS 25-oz. Jar 27c
BLACK CHERRIES 25-oz. Jar 37c
Diced BEETS 2 16-oz. Jars 25c
Diced CARROTS 2 16-oz. Jars 25c

SW Red Sour Pitted Cherries
2 No. 2 59c cans

PARD DOG FOOD 3 cans 27c
SHORTENING 3 lb. 69c
Snowdrift or Crisco
KLEENEX 2 Pkg. 440's 49c
DELSEY TOILET TISSUE 3 rolls 25c
Sunbrite Cleanser 3 cans 14c

NUCOA
2 lb. pkg. 51c