

# OREGON FARM PRODUCTS GO ACROSS SEAS

America's allies are looking to this nation for food as well as guns, tanks and planes, and products from Oregon farms are helping in the battle against aggression all over the globe, the state USDA war board reports.

The American eagle symbol recently adopted as the U. S. "trademark" is flying over lend-lease shipments of Oregon cheese, dried and condensed milk, and eggs to feed the fighting forces of the United Nations. Because dairy and poultry products are this state's most important contributions to lend-lease needs, the state war board asks farmers to make every effort to meet production goals established for these commodities.

Oregon's share of the 1942 national dairy production goal has been set at 1,500,000,000—a billion and a half pounds of milk. Meeting this goal will require an 11 per cent increase over last year's production. In the farm defense plan canvass last fall, Oregon farmers indicated that this goal could be attained.

Although there are 3 per cent more milk cows on Oregon farms this year, a war board survey shows that milk production so far this year is lagging considerably short of the goal. Poor early pasture conditions are seen as mainly responsible for the lag in production. To overcome this, farmers are asked to feed heavier and give their cows better care. In most areas, prices are favorable to heavier feeding, the war board points out. The OSC extension service has issued four new brief bulletins to aid dairy farmers with their production problems.

The government's policy on purchasing dairy products has

## Nutrition Council Finds New Sugar-Less Recipes

In reviewing the sugar shortage problem, the Klamath county nutrition council has unearthed not only many sugar-less recipes, but these pertinent facts about sugar consumption in America.

The league of nations' report on nutrition shows that in 1928-29 the average amount of sugar consumed in the United States was more than twice as high as the average for 16 European countries.

The bureau of home economics has been experimenting with the use of maple sugar and maple syrup, sorghum syrup, corn syrup, honey and molasses in its standard recipes. The latest experiments, those with corn syrup, have shown that a 25 per cent reduction in sugar may be made through the substitution of corn syrup or dextrose in preserving, canning and making jams and jellies. These substitutes may also be used as the only sweetening in beverages, puddings, custards and sauces. If the recipe calls for half a cup of sugar, use one-half cup of corn syrup and reduce the other liquid by one-fourth.

In the summer months, use crushed fruit, either in whipped cream or plain, for a dessert. In the winter, stewed fruits may be used. Or use this victory icing:

Heat three-quarters of a cup of light corn syrup, just until it boils. Pour a little at a time into two stiffly beaten egg whites, beating constantly. When all the syrup is in, beat until the consistency of frosting. Add one-half teaspoon of orange extract.

Other defense desserts are:

**Bread Pudding with Dates**  
4 slices of bread  
1 cup brown sugar  
1 cup scalded milk  
1 tsp salt

not changed, the war board reports. Since January 1, the Agricultural Marketing Administration has been buying an average of one million cases of condensed milk, nine million pounds of cheese and five million pounds of dry skim milk every week.

- 1 egg
- 8 pitted dates halved
- 1 1/2 tablespoons butter
- 1/2 teaspoon maple flavoring
- Break bread into a bowl and sprinkle sugar over it. Cover with hot milk for ten minutes. Beat with fork until mixture is smooth. Break egg into mixture and beat. Add salt, flavoring, and dates. Put in buttered baking dish and dot with butter. Bake in a moderate oven from 45 minutes to one hour.
- Honey Pears**  
6 fresh pears  
1 cup honey or light corn syrup
- 1 cup chopped nuts  
1/2 cup seedless raisins
- Peel, halve, and core pears. Arrange in a baking dish with cut side up. Fill cavities with nuts and raisins. Pour the honey or corn syrup over them. Bake in a moderate oven until tender. Canned pears may be substituted for the fresh ones and baked in their own juice instead of honey or corn syrup.
- Banana and Strawberry Cream Tart**  
2 tablespoons sugar  
1/2 teaspoon vanilla  
Cup whipping cream  
1 ripe banana  
1 cup sliced, ripe strawberries  
6 whole strawberries  
6 tart shells baked  
6 tablespoons shredded coconut
- Fold sugar and vanilla into whipped cream. Slice banana into tart shells and add sliced strawberries. Cover with whipped cream. Garnish with coconut and berries.
- Crisp Chocolate Cookies**  
1 pound semi-sweet chocolate  
2 cups crisp prepared cereal  
Melt chocolate over hot water. Add cereal and stir until blended. Drop spoonfuls on buttered sheet, and allow to stand until set.
- Custard Pie**  
1 recipe pastry  
4 eggs slightly beaten  
1 teaspoon salt  
2 tablespoons sugar  
1-3 cup dark corn syrup

- 1 1/2 teaspoons vanilla
- 1/2 teaspoon nutmeg
- 3 cups milk
- Combine eggs, salt, sugar, corn syrup, vanilla, and nutmeg. Stir into milk. Pour into pie shell, and bake for 10 minutes at 450 deg. Then turn oven down to 350 deg. and bake for 25 minutes.
- Gingerbread**  
1/2 cup melted shortening  
1 1/2 cups molasses  
2 1/2 cups flour sifted  
1 egg, beaten  
1 1/2 teaspoons soda  
1 teaspoon cinnamon  
1 teaspoon ginger  
1/2 teaspoon cloves  
1/2 teaspoon salt  
1 cup water
- Mix shortening and molasses and add egg. Stir until well blended. Mix and sift dry ingredients. Add alternately with hot water. Bake in a well greased 9 by 9 by 2 pan in a moderate oven (350) for 45 minutes. This recipe yields 16 portions.

### John A. Vaughn Admitted to Officers' School

Private John A. Vaughn, son of Mrs. Louisa M. Vaughn, of 1519 Sargent street, has been admitted as an officer candidate to the Air Forces Candidate school at Miami Beach, Fla. After successfully completing a 12 week intensive course of instruction, Officer Candidate Vaughn will be commissioned a second lieutenant in the army of the United States (Air Forces).

At this school, the first of its kind, the officer candidate studies more than 35 specialized courses in administrative, personnel and supply duties. Upon

graduation, officers will be assigned to duty in one of these departments in the air forces, relieving trained pilots from such duties and allowing them to devote their full time to flying.

### JAYCEE CHAIRMEN ARE APPOINTED

Directors of the junior chamber of commerce have been made individually responsible for various activities, it was announced Friday.

Assignments are: Civic affairs, Jim Kerns; safety, Raymond Kent; sports and social affairs, Walt Bowne; defense, Oliver Ansen; membership, Joe Lemon; Jaycee affairs, Monte Rountree; expansion, Paul Lee, publicity, Dick Maxwell.

The county-wide blood typing program, which the junior chamber is sponsoring under the direction of Estel Aftick, will be inactive for about six weeks due to the temporary lack of an additional technician.

Slower driving to save rubber eventually will make an astonishing difference in the number of highway fatalities, engineers say. Some experts insist that reducing the speed from 50 m.p.h. to 35 will cut road fatalities in half.

If you are one of the fortunate individuals who have been able to get retreats for your car, be sure they are lined up perfectly. Otherwise they will wear out in no time. The faster you drive the easier it is for accidents to overtake you.

## The Sunset Grocery

1911 — Klamath's Oldest Independent — Over 30 Years of Quality and Service — 1942  
FREE DELIVERY—Please Call Early—9129—Truck Leaves at 2:00 P. M.

**SATURDAY and MONDAY SPECIALS**

|  |  |                             |            |
|--|--|-----------------------------|------------|
| <b>Crisco - Spry - Snowdrift . 3-lb. can</b> | <b>79c</b>                                     | <b>Smoked Oysters</b>       | <b>19c</b> |
| <b>Corn Flakes</b> Post Toasties             | <b>2 pkgs. 15c</b>                             | <b>Vermont Maid Syrup</b>   | <b>33c</b> |
| <b>Pard Dog Food</b> Kellogg's               | <b>3 cans 25c</b>                              | <b>Whole Wheat Fig Bars</b> | <b>27c</b> |
| <b>Canned Milk</b> All Brands                | <b>3 cans 27c</b>                              | <b>Grapefruit Juice</b>     | <b>23c</b> |
| <b>Corn Starch</b>                           | <b>2 pkgs. 17c</b>                             | <b>Grapefruit</b>           | <b>29c</b> |
| <b>Swansdown Flour</b> 49-Lb. Bag            | <b>Plus 1 Can PORK &amp; BEANS BOTH \$1.98</b> |                             |            |
| <b>Dole Pineapple Juice</b> 48-oz. Tin       | <b>35c</b>                                     |                             |            |
| <b>Hershey or Baker Cocoa</b> 1 pound Tin    | <b>18c</b>                                     |                             |            |
| <b>Fels Naptha Soap Chips</b> Package        | <b>21c</b>                                     |                             |            |
| <b>Scot Paper Towels</b> 2 Rolls             | <b>21c</b>                                     |                             |            |
| <b>Orange Juice</b> No. 2 Tin                | <b>2 for 27c</b>                               |                             |            |

**Kool-Aid**  
Makes 10 BIG COOL THIRST-QUENCHERS  
FAMILY SIZE PKG. 5¢  
Try All 7 Flavors

# Housewives...

Here are answers to your questions about

## SUGAR FOR CANNING

**MEAL PLANNING PROBLEMS SOLVED...**  
Our prices will make a hit with you. You'll score with the family when you serve these delicious foods.

- Cheese** Elkhorn Full Cream Lb. **25c**
- Macaroni** O-So-Good 2 1/2-Lb. Pkg. **19c**
- Swift's Milk** 4 Tall Cans **32c**
- B & M Baked Beans** Lge. Can **19c**
- Cheese** Philadelphia 2 Packages **19c**
- Nucoa** Margarine 26c 2 Lbs. **51c**
- Miracle Whip** Qt. Jar **41c**
- Corn** Del Monte Vac. Pkd. 2 Cans **25c**
- Tomatoes** Silverdale 4 No. 2 1/2 Cans **45c**
- Beans** Lane County No. 1 Can **10c**
- Peas** Garden Brand 3 No. 303 Cans **25c**
- Corn** Tender Sweet 3 No. 303 Cans **29c**
- Libby's Peas** 2 No. 303 Cans **25c**
- Meco Peas** 3 No. 303 Cans **29c**
- S & W Peas** Medium No. 2 Can 2 for **35c**
- Peaches** State Fair Freestone 2 No. 2 1/2 Cans **39c**
- Pears** Parkdale No. 2 1/2 Can **23c**
- Fruit Cocktail** Libby's 2 1/2 Can **25c**
- Grapefruit** Orchard Garden No. 1 Can 2 for **25c**
- Grapefruit** Dr. Phillip's 48-Oz. Can **35c**
- Kadota Figs** Del Monte Large Glass Jar **27c**
- Walnut Meats** Light Halves Lb. **59c**

- Meat Specials—Sat. Only**
- BOILING BEEF** 2 Lb. **29c**
- BEEF ROAST** BLADE CUT Lb. **27c**
- PORK CHOPS** Lb. **39c**
- PORK SAUSAGE** 2 Lb. **45c**
- RIB STEAKS** Tender July Lb. **35c**
- ROUND STEAK** Tender July Lb. **39c**
- SLICED BACON** Oregon Brand Lb. **35c**
- LUNCH MEAT** Ass't. Lb. **35c**
- COTTAGE CHEESE** Orator Brand Lb. **18c**
- Produce Specials Fri. and Sat.**
- TOMATOES** Fancy Ripe 3 Lb. **26c**
- BANANAS** Fancy Ripe Lb. **9c**
- SUNKIST LEMONS** 2 Doz. **35c**
- LETTUCE** Firm Large 2 for **15c**
- Radishes, Onions** 3 Bunches **10c**
- SUMMER SQUASH** Italian 3 Lb. **19c**
- GRAPEFRUIT** Artrons 7 for **25c**
- Klamath National Game POTATOES** 10 Lb. **83c**
- Sunkist Oranges** Juice Size 2 Doz. **39c**

- Dinner Bell** Dressing 25c Qt. **37c**
- Blue Label**
- Karo Syrup** 8-Lb. **39c** 10-Lb. **75c**
- Tea Garden Drips** No. 10 Can **1.29**
- Jell Powder** Royal Club Asst. Flavors Pkg. **5c**
- Snowdrift** Shortening 8-Lb. Pall **1.45**
- 3-Lb. Pall** **73c**
- Sperry's** Pancake and Waffle Flour 8.8-Lb. Bag **59c**
- Sta-Crisp** Wafers 2-Lb. Box **19c**
- Spaghetti** Franco-American 3 Tall Cans **29c**
- Pork & Beans** Garden Brand 2 No. 2 1/2 Cans **25c**
- Tuna Fish** Royal Club Albacore No. 1/2 Can **39c**
- Cracker Jacks** Box **5c**
- Catsup** Brimful 12-Oz. Bottle **10c**
- Hot Sauce** Del Haven 6 Cans **27c**
- Tomato Juice** Libby's 6 No. 303 Cans **45c**
- Grapefruit Juice** Orchard 48-Oz. Can **22c**
- Orange Juice** Dr. Phillip's 48-Oz. Can **29c**
- Blended Juice** Dr. Phillip's 48-Oz. Can **29c**
- Grapefruit JUICE** Orchard 3 No. 2 Cans **29c**
- Grape Juice** Tea Garden 3-Qt. Bottles **69c**
- Prune Juice** Royal Club 6 No. 211 Cans **49c**
- V-8 Vegetable JUICE** 48-Oz. Can **29c**
- Carrot Juice** Diamond A No. 2 Can **10c**

- Does the U. S. Government want home canning of fresh fruit this summer?
 

A. Yes, our Government is now acting to encourage home canning. U. S. housewives are asked to put up summer fruits for three reasons:

  - (a) to conserve fruit that might otherwise be wasted;
  - (b) to improve family nutrition when fresh fruits are scarce;
  - (c) to supplement commercially canned fruits, thus easing transportation.
- Canning takes sugar. Will sugar be available for this purpose?
 

A. Yes. Extra sugar for canning will be available to you, in addition to the present basic sugar ration. The Government's new, liberalized allotment of sugar for canning permits you to buy:

  - 1 pound of sugar for every 4 quarts of canned fruits you agree to put up
  - plus 1 more pound for each member of your family, to make jams, jellies, preserves and fruit butters
- Is the sugar allotment enough for canning?
 

A. Home economists say that 1 pound of sugar per 4 quarts of fruit is reasonable for home canning. Fruit canned this way will have fine keeping quality and a good degree of sweetness. Perhaps you have used more sugar in your fruit canning in past years—but this is wartime.
- Why does the Government distinguish between (a) fruit canning and (b) making jams, jellies, preserves?
 

A. Canning represents the more economical and efficient use of sugar—it requires less sugar per unit of fruit than does preserving. Therefore the sugar allotment for canning was made larger than for jams, jellies, etc.
- In view of war conditions, how is it possible to allot sugar for canning?
 

A. It's true that sugar is precious. We have lost our Philippine supply and we now receive less sugar from other Pacific areas. Sugar must be shared with our allies. Sugar is being used to make ammunition for our fighting men.

But there's a bright side to our sugar picture. Here in western America we have a home-grown source of sugar no enemy can touch. This home-grown sugar—beet sugar—is one of the big reasons why our Government can allot sugar for home canning.
- What sugar shall I get for home fruit canning?
 

A. Any brand of pure granulated sugar at your grocer's will give good results in canning. The U. S. Department of Agriculture states, in a discussion of fruit canning, "Cane sugar and beet sugar are equally good." (Farmers' Bulletin No. 1762, page 23.) Spreckels Honey Dew Sugar, for instance, is excellent for canning.
- How do I start my home fruit canning?
 

A. Decide what fruits you want to put up, and how many jars of each. When the fruits come to market, go to your local ration board and make application for the special allotment of canning sugar. Your grocer is cooperating with the Government to promote home canning this summer. His store is your headquarters for all canning supplies—including the good beet sugar of the West.



**WOODBURY FACIAL SOAP** 4 BARS **25c**

**FELDMAN'S NAPHTHA SOAP** 4 BARS **19c**

**SUNBRITE CLEANSER** 3 BARS **14c**

**OXYDOL** Lvs. 23c Giant **83c**

**IVORY SOAP** 3 Med. Bars **20c** Lvs. Bar **10c**

**CUTTER WATERLESS CLEANER** No. 1 1/2 GAN **60c**

**EMIL'S SUPER MARKET** STORE NO. 2 9th and Pine Ph. 3187 STORE NO. 3 1038 Oro, Ave. Ph. 4714 STORE NO. 5 2200 So. 6th Ph. 6875