

# SPOKANE WAR CONSTRUCTION TO POOL LABOR

SPOKANE, June 12 (AP)—A quarter of a billion dollars worth of war construction in the Spokane area, scattered among 11 contractors, became just one job Thursday, insofar as the handling of labor is concerned.

The program, announced by Henry Georg, Spokane contractor with the approval of army and navy engineers involved, aims at the correlation of the entire program for the use of available labor and equipment in the interests of speed and efficiency.

Labor requirements of the 11 contractors have been reviewed as a pool and peak periods staggered on the units so that workmen may be moved as needed from job to job without the loss of efficiency of the construction programs.

For the 12,000 workers involved the program sets up a standard 48-hour work week—six eight-hour days, with the sixth day paying time and one-half over the standard scale.

Extra shifts, rather than longer work weeks, will be added as needed in peak periods.

Pilots' certificates due to expire between now and April 28 will be automatically extended 90 days and will not require endorsement during that time. Extra work placed upon civil aeronautics administration inspectors makes it impossible to endorse certificates during that period.

# Star-Spangled Cook Book, Vintage '17, Back in Favor

By LOIS STEWART

A star-spangled, red, white and blue book of "Selected Recipes for Wartime," vintage 1917, came to our desk this week through the courtesy of Mrs. Thomas Hampton, 39 High street, who used many of the "receipts" back in World War I days when today's brides were in swaddling clothes or less.

A preface in the interesting little 25-year-old edition states "This booklet is presented to the American army of housewives who are doing their bit in food conservation. You will find them economical, healthful and appetizing."

Raisins held a prominent place in the recipe book and so did "drippings." We take it that means bacon fat. For years on end good southern cooks have used drippings for flavoring everything from corn bread to making their famous fried pies. What we call margarine in this day, 1917 recipes listed the butter substitute as "nut butter."

In a page dedicated to "Conservation" in big letters, Maude Marie Costello, American Red Cross dietitian, makes the following appeal:

"The food administration is making an appeal to the entire household as well as the housekeeper to Enlist in the Army for the conservation of food and not wait to be Drafted. By economizing on certain foods we are giving our soldiers and our allies the time and necessary materials to further the great cause of liberty."

"In the case of Foods we are not asked to starve ourselves, but to be reasonable; eat plenty, but wisely and without waste. Ours has been a country of plenty, and we have been inclined to be wasteful; but if everyone does not only his or her bit, but 'their all,' the great problems of conservation will be met."

Here are a half dozen recipes which can easily be adapted to our rationed food—sugar.

### Chocolate Nougat Cake

1 cup drippings or nut butter  
1/2 cup corn syrup  
1/2 squares chocolate  
3 teaspoons double-acting baking powder.  
1 1/2 cups rye flour  
1/2 cup flour  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
2-3 cup milk or water  
1/2 cup chopped walnuts  
Soften shortening, add syrup and melted chocolate. Mix and sift dry ingredients, add alternately with milk to first mixture. Mix thoroughly. Add vanilla and chopped nuts. Bake in layers in moderate oven 25 to 30 minutes.

### Honey Icing

1/2 cup honey  
2 egg whites  
Boil honey until it forms a firm hard ball when dropped into cold water. Pour slowly over the beaten whites of two small eggs and beat until cold. Any flavoring may be added.

### Baked Indian Pudding

4 cups boiling water  
2 cups boiling milk  
1 1/2 cups corn meal  
2 eggs  
1/2 cup sugar, syrup or honey  
2 level tablespoons shortening.  
1 teaspoon vanilla extract  
1 teaspoon lemon extract  
Pour the boiling milk and water on the sugar and corn meal. Add the shortening, well beaten eggs and extracts. Mix thoroughly and place in a earthenware dish and cook in a slow oven 1 1/2 hours.

### Eggless, Butterless, Milkless Cake

1 1/2 cups brown sugar  
2 cups hot water  
1/2 cup shortening  
1 1/2 cups seeded raisins, cut.  
Boil the above mixture for 5 minutes and cool. Mix and sift two cups white flour, 1 cup rye flour, 1 1/2 teaspoons soda, 1 teaspoon baking powder, 1 teaspoon each of cinnamon, cloves and ginger. Gradually add to first mixture. Bake in a very moderate oven in a loaf pan from 55 to 60 minutes. Makes two loaves.

### Rice Muffins

2 cups flour  
2 cups boiled rice

1 egg, well beaten  
1/2 cup melted shortening  
1/2 teaspoon salt  
1 cup milk  
4 level teaspoons double-acting baking powder.

Sift together thoroughly, the flour, baking powder and salt. Add the rice, working it with the tips of the fingers and gradually the milk, egg and melted shortening. Bake in gem pans.

### Norwegian Rye Bread

1 cake yeast  
2 cups graham flour  
1 tablespoon sugar  
2 medium boiled and mashed potatoes.  
2 cups rye flour  
1 cup molasses  
1 tablespoon salt  
Sift the flour, salt and sugar together. Pour and beat in well as much hot water as the flour will take up, making a stiff batter. Add the mashed potatoes and molasses. When this is lukewarm add the softened yeast. Let stand over night. In the morning add one cup of milk or water and enough white flour to make it the right consistency. Let stand until double in bulk. Shape into loaves, let rise and bake in moderate oven 1 1/2 hours.

### War Time Honey Cake

Cream 1 cup butter with 1 cup honey. Beat in one egg. Mix and sift 4 cups sifted flour, 1 teaspoon soda, 1/2 teaspoon cinnamon, and 1/2 teaspoon ginger. Add alternately with 1/2 cup sour milk to the butter and honey mixture. Turn into buttered shallow pan and bake in moderate oven or at 350 degrees.

### Uncooked Honey Cake. Frosting

Beat 1 egg white with 1/2 teaspoon salt. Gently drizzle in 1 cup thin warmed honey while beating, continuing the beating until all honey is used and frosting is stiff. Use unflavored, or add a few drops of vanilla or almond. Consistency is much like familiar 7-minute marshmallow frosting. (Mrs. Jack Dyer, 1834 Portland street.)

### Merrill

An invitation is extended all women in the south end communities to attend a benefit party in the library club rooms, Thursday afternoon, June 18. Play will follow a salad course at 1:30 o'clock and both bridge and pinocle will be in order. Tickets will be the usual 25 cents. Proceeds of the afternoon to assist with upkeep of the Merrill library. Mrs. Scott McKendree is chairman.

Emil Bailey returned this week from Nampa, Idaho, where he visited for a few days with his sister, Mrs. Louis Svehlak and her husband, former residents of Merrill and Malin. He was accompanied home by Frank Svehlak, brother of Louis, who will visit here briefly. Mr. and Mrs. R. E. Bailey also visited recently in the Boise valley where they checked on crop conditions and the labor situation. Eugene Beasley, son of Mr. and Mrs. R. F. Beasley, has returned to Los Angeles and his work in the Lockheed airplane plant. Young Beasley has filed for service in the navy. Mrs. Mike Galarneau is spending several days in Ashland for her health. Concrete piling will replace the wooden supports at the Great Northern overpass between Merrill and Malin. Framework supporting the tracks was partially destroyed by fire several weeks ago.

In just 90 days, curtailment of radio production will save 750 tons of copper, 100 tons of aluminum, 25 tons of nickel, and 3400 tons of steel. Radio manufacturers have undertaken a \$2,000,000,000 military production program.

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# HART MOUNTAIN TOPIC OF TALK

History and present development status of the huge Hart Mountain game refuge were discussed before the Kiwanis club Thursday by Jean Branson, manager of the refuge for the fish and wildlife service.

Branson came here from his home high on the eastern Lake county mountain to speak this week to the Rotary and Kiwanis clubs. He brought with him a colored motion picture showing activities in connection with the refuge operation, and antelope hunting scenes.

Marshall Cornett, chief white tail of the Order of the Antelope, was a special guest at the Kiwanis meeting. Jim Kerns was chairman of the day.

The Order of the Antelope, formed ten years ago to promote public interest in Hart Mountain as a wildlife sanctuary, will not meet this year due to gasoline and tire rationing.

# Mrs. Brattain Entertains Club

FORT KLAMATH—Members of the Wednesday Night Bridge club met on Wednesday evening at the home of Mrs. Eldon Brattain, who was hostess for the evening of cards to members of the group. Two tables of contract were in play until a late hour, when Mrs. Jerry Sisemore was awarded high score, and Mrs. Alfred Castel, second high, for the game.

Refreshments were enjoyed following cards, the following women being present as guests of Mrs. Brattain: Mrs. Joanna Taylor, Mrs. William A. Page, Mrs. Fred Zumbrun, Mrs. Alfred Castel, Mrs. Jerry Sisemore, and Mrs. Harold Wimer.

Mrs. William Zumbrun, former member of the card club, will next entertain the group with an evening of cards at her home at the Zumbrun ranch south of Fort Klamath on June 24.

# 22 Women Attend Civic Club Meet

FORT KLAMATH—Twenty-two women were present Friday afternoon at the regular meeting of the Civic Improvement club, with Mrs. James Van Wormer, vice president, in the chair in the absence of Mrs. Frank Denton, president of the group.

Routine business occupied the attention of the members, and it was decided that each fourth Friday of the month would be devoted solely to sewing for the Red Cross, the regular club meeting being held on each first and third Friday.

At the close of the meeting, refreshments were served by the hostesses of the afternoon, Mrs. Raymond S. Loosley and Mrs. M. L. Ferguson, and a pleasant social hour was enjoyed.

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Fresh Local Ranch	Grade A Large Eggs 2 doz 59c	48-Oz. Can 29c	Coffee Lb. 33c
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Swansdown	Cake Flour Lge. Pkg. 23c	Liberty Bell Table Syrup 24-Oz. Jar 23c	
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	<b>Dromedary Ginger Bread Mix</b> Very quick and simple to prepare Reg. Pkg. 19c	<b>Parkay</b> 2 lb. 49c	
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Josephine	Tomatoes 2 1/2 Can 2 for 25c	<b>Corn Meal</b> 8-Lb. Sack 31c	
Meco Brand	Peas, Corn 303 Cans 3 for 27c	<b>Oxydol</b> Large Pkg. 23c	
Nestles Semi-Sweet	Chocolate 2 bars 25c	<b>KERR LIDS, RINGS AND RUBBERS</b>	
Crisco	3-Lb. Can 73c		
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Quality Meats at a Saving—Sat. Only	<b>Beef Roast</b> Blade Cut Lb. 24c	<b>Youngberries</b> Box 10c	
	<b>Rib Steaks</b> Lb. 33c	<b>Raspberries</b> 2 Boxes 25c	
	<b>Sho. Roast</b> Lb. 27c	<b>Asparagus</b> 2 lb. 21c	
	<b>Pork Steaks</b> Lb. 29c	<b>Cucumbers</b> Each 5c	
	<b>Side Pork</b> Lb. 25c	<b>Radishes and Green Onions</b> 3 bu. 10c	
		<b>Tomatoes</b> Fancy Large Sunkist Lb. 10c	
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