

# City Briefs

**Home From South**—Mrs. Eugene Haynes and Betty Jean are home from a month's vacation in southern California. Rev. Haynes has returned from the Oregon Pilgrim's Fellowship conference at Camp Adams near Oregon City. The conference was held July 19 to 26, under the directorship of the Rev. Wilber Simmons, pastor of the Congregational church at Corvallis. Attending from Klamath Falls were Nina Robertson, Juanita Shinn, Marcellyn Wiggins, Maxine Hardin, Karen Hardin, Edna Renner, Richard Pex, Leonard Harvey, Harvey Thadall, Gene Silvers. They all returned early Monday morning.

**Visitor**—A guest at the home of Mr. and Mrs. W. H. Hibbard of South Riverside is Mrs. Pearl Thomas of Berkeley, Calif. Mrs. Thomas, who has visited here for one month, leaves Monday for her home. The Hibbards, accompanied by Mrs. Thomas, motored to Portland Monday to meet Jane Hibbard on her arrival from Juneau, Alaska. They spent a week visiting in Portland, returning here Sunday evening.

**In Hospital**—L. R. Harvey, 2327 Garden avenue, who has been in the Southern Pacific hospital in San Francisco for two weeks, is reported much improved. Mrs. Harvey has returned home after spending a week in that city.

**Visit Son**—Mr. and Mrs. Thomas Rivers have returned to their home at 2318 Garden avenue, after spending several days visiting their son Norman who is with the marine corps in San Diego.

**Returns South**—Leonard Young, son of Mr. and Mrs. Jim Young of 2213 Wantland avenue, spent a week's furlough at home. He returned Monday night to San Diego where he is a corporal in the marine corps.

**Called North**—Mr. and Mrs. L. E. Henry and grandson, Michael, have returned from a week's visit to Blaine, Wash., where they were called by the serious illness of Henry's mother.

**On Trip**—Mrs. Clara Price, a former resident of Klamath Falls who has been visiting at the home of Mr. and Mrs. L. J. Brink, left Sunday evening for a two months' trip to Colorado, Oklahoma and Missouri.

**Resigns**—Ted Marble, employed for the past 15 years as compositor with the Herald and News, has resigned his position and this weekend will leave for Burns, Harney county, where he will look after his interests there.

**California Visitor**—Mrs. Annabelle Upton, daughter-in-law of Mr. and Mrs. J. D. Upton, is visiting them at their home on Kane street. She comes from Downey, Calif.

**One Call**—The fire department received a call at 12:04 Thursday night to put out a grass fire at West Oregon avenue and Bly street.

**Defense Work**—Mr. and Mrs. Bert Davis, 1903 Wantland avenue, have moved to Corvallis where he will be employed in defense work.

**At Springs**—Mr. and Mrs. W. E. Beck are guests at Richardson Springs for a time.

**Visits East**—O. W. Clark, president of the State Drilling company, has returned from a business trip to Washington, D. C., where he was in conference at the petroleum coordinator's office regarding the drilling operations in the Harney basin in Oregon. Clark traveled more than 11,000 miles as he inspected the latest refining methods and operations in the western, southern, and mid-continent fields. He spent several weeks studying the pressure methods, five-spotting, in the Pennsylvania and New York fields, where operations are in full swing. On his return trip he stopped at Casper, Wyo., where he purchased additional equipment for the Harney work. Clark is spending the weekend in Klamath Falls with friends.

**Joins Navy**—Harry J. Rafish, son of Mrs. Anna Rafish, 5314 North Eleventh street, and brother of Mrs. Lou Margulis joined the navy reserve in Portland Wednesday, according to word received here. He was formerly with the Southern Oregon Jobbers and is now working for the Southern Pacific company, awaiting call to active duty.

**Machinists Mate**—The navy recruiting office has been informed that Lee Metz, son of Mr. and Mrs. George Metz, was sworn into the navy at Chicago on July 30 as an aviation machinists mate, third class. He flew from Medford by United Airlines in order to complete enlistment prior to August 1. He is now at the Great Lakes naval training station.

**To Preach Here**—Venerable Eric O. Robathan of Pendleton, archdeacon of the Diocese of Eastern Oregon, will preach at St. Paul's Episcopal church Sunday at the 11 a. m. service. He will also celebrate Holy Communion at both the 8 a. m. and 11 a. m. services.

**It's a Girl**—Mr. and Mrs. Dave Bridge of 1512 Sargent street are parents of a baby girl weighing 8 pounds 15 ounces which arrived at Klamath Valley hospital Thursday. Bridge is city recreation officer. The newborn has a three-year-old sister, Adele.

**Reynolds in Salem**—Earl C. Reynolds, county defense coordinator, went to Salem Thursday to attend a state defense meeting.

**To Eugene**—Lynn Roycroft, local insurance man, will spend Saturday in Eugene.

**For lovelier hands**

**ARMAND HAND CREAM**

NON-GREASY! KEEPS HANDS SOFT, SMOOTH.

**Now** **79c** Formerly \$1.00

**Lee Hendricks Drugs**

"Buy the Low Way on the Hi-Way"

2212 So. 6th Phone 4321

**Loney Here**—Andrew Loney, who will be music supervisor of local public schools the coming year, has arrived in Klamath Falls. He and Mrs. Loney have taken an apartment at the Roosevelt. Their daughter, a senior at the University of Oregon, did not accompany them to this city. Loney, formerly of La Grande, spent the last year at the university.

**In Portland**—Robert A. Thompson, local tobacco wholesaler, is in Portland on business.

**VITAL STATISTICS**

**BRIDGE**—Born at Klamath Valley hospital July 30, 1942, to Mr. and Mrs. David Bridge, 1512 Sargent street, a girl. Weight 8 pounds 15 ounces.

## For Your Information

**MAIL CLOSING TIME**  
(Effective June 16, 1942)

Train 17 Southbound: 6:30 a. m.  
Train 20 Northbound: 10 a. m.  
Train 19 Southbound: 8:15 p. m.  
Train 18 Northbound: 9 p. m.

**Sons of Norway**—The Sons of Norway lodge will hold a business meeting Saturday, August 8, at 8 p. m. in the IOOF hall.

**OWAC**—Members of OWAC are to meet at 8:30 p. m. Saturday on Eighth street between Main and Pine in uniform to participate in the Victory House program.

**Pelican First Aiders**—Mrs. Petroff, first aid instructor, announces that an advanced first aid class will be started at the Pelican school Tuesday, August 4. Anyone interested is welcome to attend.

**Sons of Norway**—Plans are being made for the annual Sons of Norway picnic to be held in Moore park, August 9, at 11:30 a. m. Friends and members are invited. Guests are to bring picnic lunches. Coffee and cream will be provided. There will be a program of games arranged for the children.

Read Classified Ads for Results

## CAR OVERTURNS IN FREAK CRASH

A freak accident in which a car overturned on its side in the yard of a house at 1820 Oregon avenue occurred just before noon Wednesday.

Vera M. Reeves of 3117 Blaine reported to police that she had parked the car in front of Jurgensen's market and was inside shopping when she heard someone remark that a car had turned over outside. She said she went out and stood there for some time waiting to see

someone pulled out of it before she realized it was her car.

As she described it, the emergency brake failed to hold, the car rolled across St. Francis street and straddled a retaining wall at the side of a house and turned over in the yard. Very little damage, outside of crumpled fenders, was done to the car.

**PRIORITIES EXPERT VISITS NEXT WEEK**

Robert E. McCallum, analyst and priorities expert of the war production board, will be in

Klamath Falls on Tuesday, August 4, to advise local manufacturers on priorities matters.

McCallum's headquarters will be at the chamber of commerce and anyone with priority problems will be welcome to call there, it was stated.

He is particularly anxious to help manufacturers who wish to file under the production requirement plan.

Always read the wanteds.

**Re-Elect**  
**Wm. I. Gunlock**  
Incumbent  
**ASSEMBLYMAN**  
Second District, California

# SAFeway Homemakers' Guide

NUMBER 54 ★ Three menus and a recipe created for hot summer evenings ★ A series of lists of money-saving foods ★ A worthwhile barbecue article



**3 menus and a recipe that will stimulate lazy summer appetites**

When the thermometer soars, appetites go into a natural decline. And the two best ways to revive these lagging appetites is (1) to give particular thought to eye-appeal in planning meals and (2) plan loads of surprises in both kinds of food and in manner of service.

Serve plenty of fresh fruits, salads and chilled beverages, but balance these with more substantial foods. And be sure to include at least one hot dish in every menu—digestion rebels when everything is icy.

And now—the three menus and the recipe—all easy-to-prepare, all brimming with appetite appeal, all tested in the kitchens of the Safeway Homemakers' Bureau.

**BROILER PLATE**

Broiled Bacon-wrapped Ground Beef Patties With Broiled Cauliflower and Tomato Halves

(Precook cauliflower, brush with butter, and broil 10 minutes; cut tomatoes in halves crosswise, broil cut side up 5 minutes, dot with butter, season, and broil 5 minutes longer.)

**Heated Potato Chips** Pickle Relish  
Buttered Whole Wheat Toast  
Fruited Cherry Gelatin with Cream  
Peanut Butter Cookies  
Coffee or Milk

**FAMILY FAVORITE**

Scalloped Potatoes and Diced Ham  
Buttered Freshly-cooked String Beans  
Sliced Orange, Onion, and Avocado  
Ring Salad with French Dressing  
Enriched White Bread Butter and Jam  
Gingerbread with Custard Sauce  
Milk or Iced Tea

**PARTY DINNER**

Chilled Grape-Lemon Juice Cocktail  
Stuffed Celery Green Olives  
Shishkabobs  
Pimiento Brown Rice  
(Heat cooked brown rice with chopped pimiento and onion in heavy frying pan)  
Tossed Vegetable Salad with French Dressing  
Hard Rolls Butter  
Fresh Berry Sundae  
Wafers  
Coffee or Iced Tea

**\*SHISHKABOBS**

Skewered Lamb

3 lb. lean lamb 1 tsp. salt  
2 tbsp. salad oil 1/4 tsp. pepper  
1/2 cup lemon juice 8 strips bacon  
2 tbsp. grated onion

Cut meat into 1-inch cubes. Let stand about 4 hours in marinade of oil, lemon juice, onion, and seasonings. Drain. Place cubes on skewers alternately with 1-inch squares of bacon. Place in drip pan. Brown 15 minutes in very hot oven (350° F.), turning once. Reduce to moderate oven (325° F.); continue baking 30 minutes, or until tender, basting frequently. Serve on skewers. Makes 8 kabobs.

**Milk can be eaten, too!**

If you don't like to drink milk and would still like to include it in your diet, read "Milky Ways" in this week's Family Circle. Out every Thursday, free, at Safeway.

**Safeway**  
Homemakers' Bureau  
JULIA LEE WRIGHT, Director

## WANT TO KNOW WHAT NANCY LEARNED?

WELL, I DON'T GET IT. NANCY. THE KIDS DON'T WASTE HALF THEIR SATURDAY IN CROWDED GROCERY STORES. DON'T THEY EAT ON WEEKENDS? ETC., ETC., ETC.

OH, I KNOW SHOPPING ON WEEKENDS IS MUCH BETTER, BUT I HAVE TO WATCH MY PENNIES. I HAVE TO WATCH FOR SATURDAY SPECIALS.

LOOK DARLING, I HAVE A BUDGET TOO, BUT WHERE I SHOP SATURDAY PRICES ARE GOOD ALL WEEK.

DO YOU MEAN TO SAY THESE AREN'T SPECIAL LOW PRICES?

THEY'RE SPECIALLY LOW PRICES ALL RIGHT, BUT SAFEWAY PRICES ARE LOW LIKE THIS EVERY DAY OF THE WEEK.

... SO NOW I GET MY BIG ORDER AT SAFEWAY DURING THE EARLY PART OF THE WEEK AND I SAVE MONEY AS WELL AS TIME AND TROUBLE.

AND ONE THING MORE, DEAR. IT SHOULD BE VERY SAVING ON MY DISPOSITION!

**SAVE ON THESE HOUSEHOLD NEEDS**

For the laundry

**P & G NAPTHA SOAP**

Reg. Size 39c Giant Bar 14c  
10 Bars 3 for 14c

**SIERRA PINE**

TOILET SOAP 3 Cakes 20c

**LUX SOAP**

3 Cakes 20c

**ARGO LINIT**

Starch Pkg. 10c  
2 Pkgs. 15c

**BON AMI**

Powder 2 cans 25c  
**BORAXO** 10 oz. can 14c  
Cleans dirty hands  
**SUPURB SOAP**  
Granulated 24 oz. pkg. 20c  
50 oz. pkg. 39c

**SOAP CHIPS**

Crystal White 5-lb. pkg. 42c  
**PUREX** 32-oz. Bottle 14c  
Bleaches and cleans  
**WHITE MAGIC**  
Bleach qt. Bottle 11c  
Arm & Hammer  
**BAKING SODA** 1-lb. pkg. 9c  
Kerr Economy  
**FRUIT JARS** doz. qts. 92c  
Kerr Mason  
**FRUIT JARS** doz. qts. 83c  
**WHITE POLISH**, Shinola 10c Bottle 2 for 15c  
Walter Kendall  
**DOG FOOD** 5 lb. pkg. 65c

## SAFeway GUARANTEED MEATS

Buy any cut, regardless of price. Cook it the way you prefer. Eat it all up. Then if you're not completely satisfied, we'll refund all your money without question.

Meat Prices For Week Ending August 1st

**Sliced Bacon** No Rind Lb. 35c  
**Skinned Hams** Half or Whole Lb. 39c  
**Picnics** Tenderized Short Shank Lb. 31c  
**Assorted Luncheon Meats** Lb. 33c  
**Skinless Frankfurters** Lb. 28c  
**Bologna and Liversausage** Lb. 27c  
**Colored Fryers** Dry-picked Lb. 39c

**Beef Roasts, Blade cut** lb. 28c  
**Boiling Beef-Brisket cuts** lb. 12 1/2c  
**Ground Beef** lb. 17 1/2c

## Things you'll need for better salads

**Mayonnaise**, Nu Maid 32 oz. jar 48c  
**Salad Dressing**, Duchess 32 oz. jar 38c  
**Beets Packer's Label** No. 2 can 10c  
**Grapefruit**, Glenn Aire Fancy No. 2 can 2/29c  
**Fruit Cocktail**, Sundown No. 1 can 2/27c  
**Italian Prunes** 2 lb. cello pkg. 24c  
**Pink Salmon**, Prince Leo No. 1 can 19c  
**Pickles**, Paradise sweet 25 oz. jar 27c  
**Snowflakes** 2-lb. pkg. 31c  
**Tomatoes**, Gardenside Standard No. 2 1/2 cans 4/45c  
**Peanut Butter**, Real Roast 2 lb. jar 34c  
**Peanut Butter**, Skippy 1 lb. jar 35c  
**Poblano** 18 oz. pkg. 39c

**Sun-Maid Nectar RAISINS**

15-Oz. Pkg. 11c

**Sun-Sweet Medium PRUNES**

2-Lb. Pkg. 24c

**All about the 3 types of barbecuing**

**FIRE AND FUEL**

Whatever your method of barbecuing, glowing coals, not leaping flames, are what you want. The best fuels are charcoal, pressed sawdust logs, and hardwoods. Oak, applewood, maple, hickory, birch, ash, beech, and cottonwood burn with a sweet taste and aroma that permeates the meat.

**GRILL BARBECUING**

In grill barbecuing, meats are cooked on a grill or grate about 4 to 8 inches above coals. This is the most common method and the best method for steaks, ground meat patties, lamb chops, pork chops, sliced bacon and ham, small whole fish, sliced fish, broiler chickens, wieners, and spareribs.

**To grill barbecue**, have grill hot before adding meat. Sear meat quickly on both sides. Then broil 5 to 10 minutes on each side, turning frequently and basting with melted butter, cooking oil, or barbecue sauce (this increases flavor and tenderness). You can use a pastry brush or a clean cloth tied to end of long stick for basting. Use long tongs or long-handled, 2-tined fork to turn the meat. Avoid pricking the lean part of the meat, or the juices will escape.

Note: Chicken needs to be cooked about 20 minutes on each side to assure tenderness. Pork should be cooked at least 15 minutes on each side. Beef should be cut about 1 inch thick. Thinner cuts may dry out in cooking; thicker ones may not cook through.

**STICK OR TOASTER BARBECUING**

This is the best method for wieners, kabobs, small thick steaks and chops, strips of bacon, small parboiled link sausages, and slices or cubes of ham. You can use a long green-pointed stick, a long-handled fork, or a toaster. Be sure to turn the meat, and baste often.

Why don't you get your "big" order on a weekday too.

Not only will you have more time to play on weekends, but you'll be able to shop more leisurely if you get your big grocery order on a weekday. Safeway prices, you know, are always low, on everything, every day of the week.

**SAFeway**

**WE WIVES ARE IN THE WAR!**

It's up to us to feed our loved ones nutritious food

"Every day a whole grain food," say Uncle Sam's Nutritional Authorities. Nabisco Shredded Wheat gives you all of whole wheat's energy. It is a good source of natural Vitamin B<sub>1</sub>, per ounce, as eaten. Try it with peaches. Give the full name—Nabisco Shredded Wheat.

**A good source of VITAMIN B<sub>1</sub>, as Nature provides it**

**NABISCO SHREDDED WHEAT**

Baked by NABISCO... NATIONAL BISCUIT COMPANY