

ROTARIANS HEAR OF WORK FOR MEN

TULELAKE — Franklin J. Scudder, superintendent of the California institution for men at Chino, Calif., was guest speaker Wednesday for the Tulelake Rotary club. Scudder was introduced by C. C. Spears, outlining in his address the benefits of the institution where some 675 men picked from the better class of prisoners from San Quentin penitentiary are working out their destiny.

The institution, in operation

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Fine wines, in distinctive decanters... worthy of a place on your sideboard!
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for nearly two years, is proving to be of inestimable benefit to men who hope to make good when terms expire. Records of the prospects are carefully checked, Scudder stated, before selections are made final. The word guard is eliminated from the home's vocabulary and those responsible for keeping order are known as supervisors. In two years only 14 attempts have been made to "go over the wall."

Hundreds of acres of farm crops and vegetables are raised and the farm supports also 1000 head of cattle as well as hogs and other animals. Men are active in defense classes, religion is a part of the weekly program, and there are no cells or bars.

Because of the disrecognition of those who are in authority of my work and mission, I have moved my residence from New York City to Philadelphia.—Father Divine, negro evangelist.

Ceiling Price of 4 Cents Per Pound Set on Waste Kitchen Fats for Salvage

Ceiling price of four cents a pound on the waste kitchen fats now being sold by housewives to retail meat dealers in the fat-salvage program was established today, according to Mrs. Lamar Toozee, consumer relations representative of the office of price administration.

The placing of these ceilings is part of an amendment to the general maximum price regulation which "rolls back" ceiling prices on waste animal fat and oil bearing raw materials used by renderers in the making of inedible tallow and greases to the individual seller's highest November, 1941, level. Pre-

viously these raw materials were covered by the March, 1942, ceilings of G. M. P. R.

In commenting on this ceiling price, Mrs. Toozee declared, "I am sure that Mrs. America will do her part unselfishly in this campaign just as she has in the others."

The "roll-back" in the raw materials used by renderers will approximate a saving of 10 to 13 per cent on their selling prices, depending on fat and oil content. This reduction in costs will relieve fully the squeeze on the renderer, caused recently when OPA "rolled-back" ceiling prices on the inedible tallow and greases he sells approximately one cent per pound, effective August 1, 1942.

It was indicated that the solution today in amendment 2 supplementary regulation 14 of the general maximum price regulation effective August 1, 1942, is only a temporary stop-gap. This has been done to relieve the urgency of the renderer's squeeze, pending further study of the problem with a view to establishing identical dollars and cents ceiling prices for the entire industry for the raw materials used in making tallow and greases.

That fat-salvage campaign was not in progress during November, 1941. Therefore, OPA could not set ceilings on greases collected by the housewife for sale to collectors.

Radio Day by Day

(Pacific War Time)
NEW YORK, Aug. 7 (Wide World)—The question whether farmers are demanding excessive prices will have its pros and cons aired next Thursday in the BLU town meeting, broadcast from Spokane.
On the affirmative side will be Hugh De Lacy of the Washington State Commonwealth Federation, and on the negative, Edgar J. Wright of the Wash-

Entertainment for Eagles Picnic Is Announced

Entertainment for the Eagles picnic, scheduled for Moore park next Sunday, Aug. 9, were announced today.

The schedule follows:

1. Sack Races, mixed group (13 years and over).
2. Sack Races, mixed group (12 years and under).
3. Footraces (Barefoot) mixed group (13 years and over) (12 years and under).
4. Softball Game, pickup teams.
5. Contests for all.
 - a. Peanut races—spoons and noses.
 - b. Cracker eating contest.
 - c. Pie eating contest.
 - d. Shoe scramble contest.
6. Potato Race, 13 years and over.
7. Men's tug-a-war.

ington State grange. Contributing also will be Adolph Germer, regional director for the CIO at Portland, Ore., and Harold Brown, secretary of the Great Falls (Mont.) Farmers' union.

MBS will broadcast highlights of the 13th annual Chicagoland music festival Saturday, Aug. 15, from Soldier Field. A cast of 10,000 singers and musicians from 30 states and Canada is being assembled to appear before an expected audience of 100,000. Henry Weber of WGN will lead an orchestra of more than 100 pieces and Dr. Edgar Nelson will direct a choir of 5000.

Beets Give Color Dash On Plate of Vegetables

A dash of color on the vegetable plate is appealing and tempting to the appetite. One of our most colorful vegetables is beets. The good flavor of beets may be enjoyed the year around by canning them. They may be canned as a vegetable or prepared as pickles. From a standpoint of quality, only young, tender blood-red beets should be selected for canning or pickling.

Beets are often mixed variety and some appearing deep red in color when fresh will fade to pink when cooked. This does not always interfere with flavor, but the vegetable does lose some of its color appeal.

Select beets one to two inches in diameter. Thoroughly wash and sort by putting uniform sizes together. If made into pickles, we suggest the following recipe:

- 2 cups sugar
- 2 cups water
- 2 cups vinegar
- 1 thinly sliced lemon
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice

Make syrup of above ingredients. Cook beets until tender. Peel beets and pour syrup over them. Simmer for 15 minutes. Pack into sterilized jars and seal each jar as soon as filled. Lemon may be omitted.

Beets are very easily canned to be used as a vegetable. After sorting and washing, steam or boil 10 to 15 minutes (just long enough to loosen skins). Leave about one inch of top and all of root on beets while pre-cooking. This prevents loss of color and flavor. When skins will slip, remove from boiling water and if possible remove skins without

plunging beets into cold water. This will retain more color. Pack into clean jars, fitting beets in jars to conserve jar space. Fill jars to within 1 inch of top with beets and boiling water. Place "self-sealing" lid on jars with sealing composition and to glass and screw the band firmly tight. Process in pressure cooker 35 minutes at 11 pounds for pint jars and 40 minutes at 11 pounds for quart jars or in water bath two hours. Jars of whole beets processed in pressure cooker often lose liquid during processing. This does not interfere with keeping quality and do not open jars to add additional liquid.

(For free booklet on home canning, write your Home Demonstration Agent's office, Federal Building, Klamath Falls.)

Read Classified Ads for Results

Eugene Taxpayers Told Levy Lowest In 23 Years

EUGENE, Aug. 7 (AP)—Eugene taxpayers heard good but almost unbelievable news from County Assessor Welby Stevens today.

He announced that the combined city, school and county tax levy to be paid by city property owners for the 1942-1943 fiscal year would be 48.6 mills, the lowest total since 1919. The figure is nearly eight mills less than last year.

Increases in assessed valuations and conservative levying are responsible, the assessor said.

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WOMEN COOKS!**
To work in one of Klamath's best equipped kitchens. Must have experience in restaurant work. Apply in person.
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**PURE
Vanilla**

Your desserts gain exquisite flavor from Schilling pure Vanilla. Its bouquet, although delicate and fine, won't cook or bake out.

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- Rib and Sirloin Steaks 35c
- Prime Beef Lb. 35c
- Pork Steak 33c
- Cornd Beef 27c
- Freshly Cornd Lb. 27c
- Cottage Cheese 15c
- Pint
- Veal Roast 29c
- Crown Roast Lb. 29c
- Veal Steak 32c
- Shoulder Lb. 32c

- Parowax 2 pkgs. 25c
- Certo 3 bottles 45c
- Kerr Economy Lids. 19c
- Kerr Reg. Lids. 3 pkgs. 29c
- Kerr Wide Mouth Jars, Pts. 83c
- Qts. 99c
- Kerr Reg. Jars, Pts. 69c
- Qts. 83c

- Instant Postum 8-oz. Tin 41c
- Post Tens 10 Assorted Individual Pkgs. 23c
- Post Bran Flakes Large Economy Package 14c
- Oven Baked Beans S & W Large Can 22c
- Tomatoes Silverdale No. 2 1/2 can 2 for 23c
- Tomatoes Del Monte Solid Pack No. 2 1/2 can 35c
- Tomato Sauce Del Monte Can 5c
- Hominy Tru Pak No. 2 1/2 can 15c

- Miracle Whip Quart Jar 41c
- Honey Bradshaw's No. 2 1/2 can 53c
- Peas Glenn Park No. 303 can 11 for \$1.00
- Coffee Sunkist 1-Lb. Tin 28c
- A delightful blend—You'll like drip or Reg. grind.
- Napkins Pack of 80 2 for 15c
- Fig Bars 2 Lbs. 29c
- Plain or Whole Wheat

- PRODUCE SPECIALS — FRI. and SAT.**
- Peaches... Special Price
 - Elbertas—18-Lb. Flats
 - Rogue River—Golden Bantam 6 for 29c
 - No. 1 Walla Walla 10-Lb. Bag 33c
 - New Potatoes U. S. No. 1 Washington 10 Lbs. 39c
 - Tomatoes 18-Lb. Flats 98c
 - Firm Ripe No. 1 3 lbs. 25c

- Beans Diamond A Fancy Salad Type, No. 2 can 2 for 33c
- Catsup Snyder's Large Bottle 17c
- Jell Powder Royal Club Ass't flavors. Pkg. 5c
- Pineapple Royal Club Fancy Sliced No. 2 1/2 can 29c
- Peaches Del Haven No. 2 1/2 can 23c
- Pears Del Haven No. 2 1/2 can 23c
- Pineapple Royal Club Dessert Cuts, No. 2 1/2 can 29c
- Fruit Cocktail Sacramento, 2 cans 23c
- Prunes Del Monte Med. 2-Lb. Pkg. 25c

- Ivory Soap, Med. Bar, 3 for 20c
- Lge. Bar, 2 for 19c
- Calgon, 8-oz. can 29c
- Works Wonders with Water
- Satino pkg. 5c
- Oxydol, lge. pkg. 23c
- Giant Pkg. 63c
- Sweetheart Toilet Soap, 4 bars 23c
- Matches, Tru American, ctn. 23c
- LaFrance, 3 pkgs 25c
- Waldorf Tissue, 4 rolls 17c
- Scot Towels, 2 rolls 19c

Emil's Offer the Satisfaction of Varied Selections of Lowest Market Prices Always...

Ice Cream

The Famous Londonderry Pure Sweet Cream Ice Cream — Try a Quart of this Delicious Ice Cream.

Chocolate Vanilla and Strawberry Qt. **18c**

Swansdown Flour

49 lbs. . . \$1.89

Drifted Snow Flour

49 lbs. . . \$1.93

Bordens Hemo

Complete Vitamin Food 1-lb. tin . . . 59c

Junket Danish Dessert

A Delicious Dish 3 pkgs. . . 25c

Swansdown Cake Flour

Lge. pkg. . . 24c

Libby's Tomato Juice, 46-oz. can 22c

Grapefruit Juice, Garden, 46-oz. can 23c

Grape Juice, Church's, Quart Bottle 33c

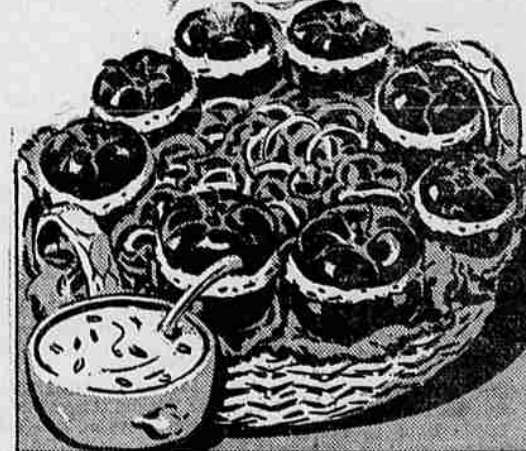
Kraut Juice, Royal Club, No. 2 can 10c

It's SALAD TIME in Klamath Falls

Join Uncle Sam's Nutrition Program . . . serve your family more fruits and vegetables! Your grocer is featuring salad specials now—with delicious BEST FOODS REAL MAYONNAISE.

1 TRY THIS NEW TOMATO SALAD.

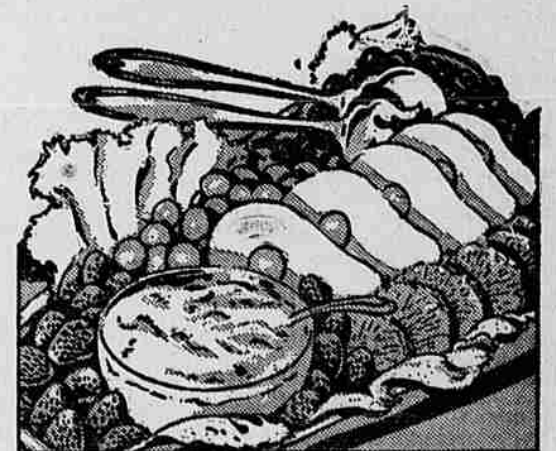
Easy to make . . . exciting to eat . . . and highly nutritious!



RECIPE: TOMATO "TREASURE-BASKET" SALAD. Slice off stem ends of 8 tomatoes. Remove seeds and invert to drain. Mix 1/4 lb. cottage cheese with 4 tablespoons Best Foods Real Mayonnaise, 1/2 teaspoon grated onion, and 1/2 teaspoon each salt and pepper. Fill tomatoes and replace end slice. Arrange filled tomatoes, together with onion rings and green and red pepper rings, on lettuce as illustrated. Serve with Best Foods Real Mayonnaise for zesty, rich flavor.

2 . . . OR THIS FRUIT SALAD FOR DESSERT.

It's the smart, new thing—and delicious! Here's a dandy!



RECIPE: "GOLDEN GATE" FRUIT SALAD. On a bed of lettuce arrange strawberries, avocado balls, seeded grape halves, pear halves and orange slices, as illustrated. Serve with one cup Best Foods Real Mayonnaise to which grated orange rind has been added. The creamy-light richness of Best Foods Real Mayonnaise blends lusciously with the fruit flavors to make this a superb "company" dessert. A grand idea when you entertain the Bridge Club, too!



**REMEMBER—
BEST FOOD'S REAL
MAYONNAISE ADDS
REAL FLAVOR
TO YOUR
SALADS!**

IT'S THE HOME KIND, made with just eggs, added egg yolks, choice salad oil, vinegar and spices. No starchy filler.

IT'S REALLY FRESH! It is made with our own "FRESH-PRESS" Salad Oil, which we ourselves prepare fresh each day, as it is needed.

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