

### Sitdown Strike Against Food Draws Mutiny Charge

DALLAS, Tex., March 18 (AP) Private Homer Lee Andrews may miss out on a military court martial on charges of mutiny at Pendleton field, Ore., by receiving a sentence of two years in El Reno reformatory yesterday for violation of the law prohibiting transportation across state lines of a stolen car.

Andrews pleaded guilty. When asked to explain the army's report to the FBI that he was to have been tried on the charge of

mutiny at Pendleton field if he had not been released to government authorities, Andrews told Federal Judge T. W. Davidson: "That he had gone AWOL from the field to come to Dallas to see his wife about her request for a divorce and when he returned he was put in the guard house where he and 11 others had gone on a sit-down strike from work against the quality of food

served them by a new provost marshal. "What food did you have?" the judge asked. Andrews said it consisted mostly of black coffee, oatmeal, potatoes and beans at various meals. The judge observed that some famous men had done with less and assessed Andrews the two years.

**PHONE BOOK GRANDPOP**  
The first telephone directory in New York City was issued in 1878 and was so small that it barely filled one side of an ordinary sheet of paper.

### Old Favorites To Round Out Ration Meals

Man is a creature of habit when it comes to food as well as in most other everyday activities, says Winnifred K. Gillen, chairman of the Klamath county nutrition committee for defense, in discussing menu changes needed to fit rapidly changing market supplies. Those who have studied the matter say that most men who occasionally eat at hotels or restaurants will be more likely to order some familiar food than to take a chance on something new. In wartime, however, food habits are bound to be jarred and the question is how to make these necessary changes as pleasant as possible.

The experienced homemaker recognizes that the family enjoys meals that do not vary too greatly from the accustomed type, says Mrs. Gillen. In finding ways to make meat go farther, she will probably look first to old favorite family recipes such as that of baked beans, split pea soup, or lima bean chowder.

However, if your recipes are not at hand, try these which have been suggested at recent home extension unit demonstrations:

**Split Pea Soup**  
1 cup split peas  
1 small onion, diced  
2 tablespoons flour  
Salt and pepper to taste  
2 quarts brown stock  
1 pint tomato juice or strained tomatoes.

Clean peas and soak in water to cover over night. Add the peas, the water in which soaked, and the sliced onion to stock and simmer until peas are tender. If preferred, the meat bone may be cooked at same time as peas, starting in cold water. Add more water as necessary. Press peas through a sieve and return to broth. Add tomato juice. Make thickening from flour and cold water and add to soup. Stir until it thickens. Cook for 2 minutes, (about). Taste and add salt and pepper if needed. Serve hot with croutons. (Serves 5-6).

**Lima Bean Chowder**  
1 cup dry lima beans  
2 strips bacon or salt pork  
2 tablespoons minced onion  
1/2 cup diced carrots  
1/2 cup diced celery or dried celery leaves (may omit).  
1 tablespoon chopped green pepper (may omit)  
2 teaspoons salt  
1 1/2 cups milk  
1 tablespoon flour  
2 cups canned tomatoes  
1/2 teaspoon pepper.  
Clean beans and soak over night in water to cover. Cook in same water with 1 teaspoon

salt. Add water as needed. Dice bacon and cook until delicately browned. Remove bacon and add onion, pepper, carrots and celery to fat. Cook until delicately browned. Add to beans. Cook until tender. Add bacon and milk and thicken with paste made from the flour and 2 tablespoons of cold water. Stir until thickened. Strain tomatoes and heat them. Add tomatoes to the chowder just before serving. Combine below the boiling point. Taste and add seasoning if needed. (8-10 servings).

**Chinese Puff**  
1 cup rice, brown or white  
1 cup cold white sauce  
1/2 tablespoon dry mustard  
6 eggs, separated  
1 teaspoon salt  
1/2 tablespoon paprika  
1/2 cup melted butter  
1 cup (or less) of grated cheese.

Cook rice in large quantity of salted water until tender. Wash in cold water. Place mustard, salt, paprika, butter and beaten egg yolk in white sauce and mix. Combine rice with white sauce mixture. Beat egg whites and fold into mixture. Taste and add seasoning if needed. Pour into pan, surround pan with hot water and bake about 30 minutes at 350 degrees F. or until set when tested with knife in center. (8-10 servings).

### New Pine Creek Boy Says Mosquitoes Bad in Guinea

Mr. and Mrs. Leo Mulkey recently received word from their youngest son PFC Ben (Budge) Mulkey who was inducted into the army two years ago March 26. On February 24 he wrote as follows:

"We are in New Guinea at the present time; the mosquitoes are terrible, bite right through your clothes. We sure are in the jungle, heavy underbrush, tall trees with wide leaves, with climbing vines over them. "Have seen the natives—they wear hardly any clothes. Just a blanket or piece of cloth around their midsection; really some hard looking specimens but guess they get along and are friendly as far as I know. They have grass houses, covered with wide leaves from the trees; the frames are tied together with grass or climbing vines or something of that sort.

"Have looked at Jap equipment, think all of ours lots better. Have ridden in air transports, was quite a thrill for me. "Mike O'Connor was left behind in Australia with a broken hand, don't know whether or not he will join us later but sure

hope I get to see him again. Bob Koskela was here looking for me a few days ago but couldn't find me at that time; would have liked to talk with him for awhile as I hadn't heard from him for sometime.

"This place is quite warm, no breeze coming through the dense woods at all. Was in an air raid but didn't amount to much; seen lots of "ack-ack" shells burst in the air—was quite a sight at night—really made you have a queer feeling at that. Don't think too much of New Guinea, some rough country in parts but seems to be lots of water which is a good thing.

"This is all the paper we were issued at the present time so you can tell the rest of the folks why I'm not writing.

"Well don't worry too much about me, we are doing all right—haven't worked too hard as yet, but the heat is pretty darn warm.

Your son, Budge.

Although fish live in water and breathe it, they never drink it, getting enough moisture in their food.

### Roosevelt Gets Model of Carrier

WASHINGTON, March 18 (AP) Henry J. Kaiser, west coast ship-builder, gave President Roosevelt today a model of a new aircraft carrier to be launched at Vancouver, Wash.

### HORSE BEATS MAN

BLANDING, Utah, (AP) — Leonard Shumway, 27-year-old miner, raced 19 hours against a riderless, unsaddled horse — then surrendered.

The race was arranged to settle the community argument over whether a horse could travel twice as far as a man in a 24-hour period.

The miner had walked 65 miles in 19 hours, but quit when he learned the horse had made 135. The horse was pretty tired, too.

### Relief for Miseries of HEAD COLDS

Put 3-capsule Va-tro-nol up each nostril. It (1) shrinks swollen membranes, (2) soothes irritation, and (3) helps clear cold-clogged nasal passages. Follow complete directions in folder. **VICKS V-A-TRO-NOL**

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**JUST ADD WATER (PLAIN OR CARBONATED) WITH CRACKED ICE AND SERVE**

AT GROCERY FOOD MARKETS, DELICATESSEN STORES. — AND WHEREVER GOOD THINGS ARE SOLD

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1/2 cup diced celery or dried celery leaves (may omit).  
1 tablespoon chopped green pepper (may omit)  
2 teaspoons salt  
1 1/2 cups milk  
1 tablespoon flour  
2 cups canned tomatoes  
1/2 teaspoon pepper.  
Clean beans and soak over night in water to cover. Cook in same water with 1 teaspoon

# This Is Better Vision Week



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Points	Price	Points	Price
(8) GRAPEFRUIT, Royal Club, 14 1/2-Oz. Tin	12c	Onion Plants Improved Spanish	2 Bu. 45c
(10) BEETS, Royal Club Sliced, 20-Oz. Tin	15c	Apples Fancy Large Yakima	40-Lb. Box \$2.75
(14) CARROTS, Royal Club Shoestring, No. 2 Tin	13c	Spinach Fancy Garden	2 Lbs. 25c
(14) BEANS, Lane County, No. 2 Tin	15c	Oranges Large Fancy Sunkist	Doz. 59c
(11) SPINACH, Royal Club, No. 2 Tin	15c	Grapefruit Extra Large	4 for 28c
(8) FIGS, Royal Club, No. 1 Tall Tin	17c	Grapefruit No Needs Sugar	5 for 25c
(13) PEAS, Rosedale, 17-Oz. Tin	12c		
(14) PEAS and CARROTS, Royal Club, No. 2 Tin	17c		
(8) RED BEANS, Fresh Flavo, 15-Oz. Tin	9c		
(8) BLENDED JUICE, Royal Club, No. 300 Tin	11c		
(18) PINEAPPLE JUICE, Dole, No. 2 Tin	16c		
(18) PEAS, Libby's, No. 2 Tin	15c		

  

Points	Price	Points	Price
(18) Peas Royal Club 20-Oz. Tin	18c	(17) Spinach Royal Club 27-Oz. Tin	17c
(14) Corn Diamond A Whole Kernel 20-Oz. Tin	17c	(21) Peaches Royal Club No. 2 1/2 Tin	29c
(8) Catsup C.H.B. 14-Oz. Bottle	15c	(8) Cocktail Sacramento Brand 13 1/2-Oz. Tin	2 for 25c

  

**POINT SAVINGS—NONRATIONED**

KRAUT, Quart Glass Jar	19c	S & W CRANBERRY SAUCE, No. 2 Tin	29c
COFFEE STRETCHER, Boyd's, Lb. Pkg.	19c	PARKAY Margarine	2 Lbs. 49c
DILL PICKLES, C.H.B., 54-Oz. Jar	35c	NUCOA Margarine	2 Lbs. 51c
HI-HO BUTTER CRACKERS, Large Pkg.	21c	SWAN SOAP, Large Bar	10c
RAVIOLI, Riviera, 18-Oz. Jar	15c	RINSO, Large Pkg.	23c
OLIVES, La Mirada, Pint Tin	29c	EGGS, GRADE A LARGE, DOZ.	38c

  

Quality Meats		Cheese		Mild Cheese	
<b>Jones Colored Fryers</b>					
Beef Roast	Lb. 28c	Brookfield, American 5-Lb. Loaf	\$1.90	Full Cream, Lb.	35c
Pork Roast	Lb. 32c				
Rib Boil	Lb. 23c				
Veal Roast	Lb. 30c				
Pork Steak	Lb. 32c				

  

FLOUR	
Swansdown	
24 1/2-Lb. Bag	\$1.05
49-Lb. Bag	\$2.09

Emil's