

MORE LIBERAL COFFEE RATION NEXT PERIOD

WASHINGTON, June 24 (AP)—The next two coffee rations will be on the basis of one pound in three weeks—the most liberal allowance since the beginning of rationing—the office of price administration (OPA) announced today.

The present ration is one pound for four weeks.

The lowest ration has been one pound for six weeks but for the most part one pound for five weeks.

OPA said large stocks of green coffee already on hand as well as the more regular arrival of imports with which to maintain these stocks, made possible the increased ration. It cautioned, however, that any deterioration of the present favorable supply situation would make smaller rations necessary and that consumers must be prepared for such reductions whenever they are necessary.

Coffee stamp No. 21 in ration book No. 1 will become valid for one pound of coffee on July 1 and will expire on July 21. Stamp No. 22 will be valid for one pound of coffee from July 22 to August 11. Stamp No. 24, now in use, expires at the end of June.

Don Drury Makes Speedy New York Business Trip

Don R. Drury, manager of Kalmine Plywood company, is back in Klamath Falls after a speedy trip by plane to New York where he was called on business. Drury left here Wednesday, had two days in New York, one day in Chicago and a half day in Denver, arriving in Reno and continuing home in time for Tuesday's business.

While in New York Drury visited with Major and Mrs. Harlan P. Bosworth.

Bombing Italy's Big Toe



Reggio Calabria, at the toe of Italy's boot, has become a perpetual target of allied bombers as they blast important ports on the Italian mainland. Here fire and smoke mark hits on the city's harbor area. Map locates Reggio.

Tokyo Raider Tells of Bombing Sub Near Oregon

TACOMA, Wash., June 24 (AP)—Major Everett Holstrom, formerly of Eugene, Ore., revealed himself last night as the successful bomber of an enemy submarine 40 miles off the mouth of the Columbia river early in the war. He also was one of General Doolittle's spectacular Tokyo raiders.

The major told interviewers that his plane sank the underwater boat near dawn December 24, 1941, as it surfaced ahead of a rain squall. He said he made two runs, getting the sub with his final bomb, and then headed back.

En route, however, he ran into bad weather and had to set down at Boeing field, Seattle, instead of McChord field, near here, where he was stationed at the time.

WAR KITCHEN

BERRIES STAR IN TASTY, QUICKLY-MADE DESSERTS
Strawberries and blackberries from your gardens and bushes or from the local grocer can give flavor, nutrition and color to your late June meals.

For breakfast—as is, of course. But also combined with plain bakery cake they make quick-to-prepare desserts which are always welcomed by busy housewives. That's one way of using our abundant wheat supplies without depleting your own supply of rationed shortening.

Strawberries in Snow
Use baker's shortcake shells warmed in oven or plain cake cut in slices and slightly toasted. Heap with crushed, slightly sweetened berries. Top with "snow" and decorate with whole berries.

To make the "snow," beat the whites of 2 eggs, gradually adding 3 tablespoons sugar and 1 teaspoon lemon juice. If a Strawberry Snow is desired, whip in 1 cup of mashed, sweetened strawberries.

Blackberry Shortcake
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, grated rind, 1 lemon, 8 slices baker's loaf cake, 1 inch thick. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

Cake Croquettes
Two cups dry cake crumbs, 1 cup milk, 2 egg yolks, 2 teaspoons vanilla, shortening, 2 egg whites. Soak all but about 1-3 cup of cake crumbs in the milk for 1 hour. Heat; remove from flame and add egg yolks and vanilla.

Blackberry Muffins
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, 2 cups flour, 1/2 cup milk, 1/2 cup oil, 1/2 cup baking powder, 1/2 cup salt. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

Blackberry Tartlets
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, 2 cups flour, 1/2 cup milk, 1/2 cup oil, 1/2 cup baking powder, 1/2 cup salt. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

Blackberry Pie
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, 2 cups flour, 1/2 cup milk, 1/2 cup oil, 1/2 cup baking powder, 1/2 cup salt. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

Blackberry Sauce
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, 2 cups flour, 1/2 cup milk, 1/2 cup oil, 1/2 cup baking powder, 1/2 cup salt. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

Blackberry Compote
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, 2 cups flour, 1/2 cup milk, 1/2 cup oil, 1/2 cup baking powder, 1/2 cup salt. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

Blackberry Ice Cream
Two cups blackberries, 1-3 cup sugar, or 4 tablespoons honey, 2 cups flour, 1/2 cup milk, 1/2 cup oil, 1/2 cup baking powder, 1/2 cup salt. Combine berries, sugar and lemon rind and heat together to dissolve sugar. Cut cake slices into small cubes. Arrange layer of cake cubes in bottom of greased casserole; cover with half the blackberry mixture. Repeat, making a top layer of cake. Cover and bake in hot oven (400 deg. F.) about 20 minutes. Uncover during last 10 minutes. Serve warm or cold, either plain or with lemon sauce.

COUNTY SCHOOL ATTENDANCE DOWN IN 1942

County school attendance and enrollment records just completed by Harold Ashley, county school clerk, show that there were 349 fewer suburban pupils enrolled at the beginning of this year than that of last year.

County elementary and high school students enrolled numbered 5392 for the 41-42 school year and only 5043 for 42-43. There were many transfers and drop outs this year, so that the average daily attendance was 3508.

Only 1802 children were taken to school by bus in 42-43 as compared with 2588 for 41-42. This was due to fewer buses running this year.

JAY STEVENS TO ADDRESS ROTARY

Jay Stevens of San Francisco, old-time Oregonian, will speak before members of Rotary club at the Friday noon luncheon. He will discuss Pacific coast defenses of which he has made a recent survey. Stevens has just returned from the Aleutian islands.

DeLos Mills, president of Rotary who will preside at his last meeting of the club this week, will fly to Alturas and pick up Stevens. Keith K. Ambrose, past president, will serve as chairman of the day.

HALL—Born at Klamath Valley hospital, Klamath Falls, Ore., on June 24, 1943, to Mr. and Mrs. Clifford J. Hall, 710 Mount Whitney, a boy. Weight: 6 pounds 9 1/2 ounces.

Always read the classified ads

Scarcity of Liquor in Oregon Whets Appetites

PORTLAND, June 24 (AP)—Liquor is becoming scarcer in Oregon as decreasing supplies apparently whet the state's thirst, spokesmen for the liquor control commission and liquor dealers opined today.

Ray Conway, state liquor administrator, said the outlook for the quarter beginning July 1 is

not bright for heavy imbibers. The state will get about 80 per cent of the amount of liquor it sold in the second quarter (an estimate since the second quarter is not yet ended). Second quarter sales probably will be around 150,000 cases. Greatest shortage is in American whiskeys, Conway said. Rums, gins (imported) and brandies will show an increase in supplies over previous months and a large increase over last year. Scotch will be about the same, he continued. The administrator said that the amount of liquor supplied state stores now would have more than satiated the state's thirst last year.



What Kind Do You Like?

Of course, there are different kinds of slacks, just as there are dresses for different occasions.

WE HAVE 'EM!

Slack Suits . . . 2.98 to 18.95

Slacks . . . 2.98 to 12.95

Cool, Practical BLOUSES (you'll love 'em next to you!) 1.29 to 4.98

THE TOWN SHOP

MAIN AT FIFTH

Rationing Calendar

War Price and Rationing Board, 434 Main street. Office hours daily, 10:30 a. m. to 5:00 p. m.; Saturday, 10:30 a. m. to 4:00 p. m.
Phone 5322 for tires, sugar, food and general information. Phone 6050 for fuel oil, gasoline, Mr. Moss.

RATION BOOK NO. 2

June 30—Expiration date of red stamps J, K, L, M and N.

July 7—Blue stamps K, L and M for processed foods expire.

July 1—Blue stamps N, P and Q become valid through August 7th.

SUGAR

August 15—Stamp No. 13, good for five pounds, expires at midnight.

October 31—Stamps number 15 and 16, good for 5 pounds of sugar each for home canning purposes only, expire.

COFFEE

June 30—Stamp No. 24, war ration book No. 1 of book holders 14 years of age or over, good for 1 pound of coffee, expires at midnight.

GASOLINE

July 21—No. 6 stamps, in "A" book, each good for four gallons, expire at midnight.

SHOES

October 31—Stamp No. 18, war ration book 1, valid for purchase of one pair of shoes, expires at midnight. Family stamps are interchangeable.

FUEL OIL

September 30—Fuel oil—5th period coupon expires.

TIRES

May 31—"C" book holders must have tires inspected by this date with at least 45 days elapsing since last inspection.

June 30—"B" book holders must have tires inspected by this date with at least 60 days elapsing since last inspection.

Sept. 30—"A" and "D" book holders must have tires inspected by this date with at least 90 days elapsing since last inspection.

BOWEL WORMS CAN'T HURT ME!

That's what you think! But ugly roundworms may be inside you right now, causing trouble without your knowing it. Warning signs are: uneasy stomach, nervousness, itching parts. Get JAYNE's Vermifuge right away! JAYNE's is America's leading proprietary worm medicine; scientifically tested and used by millions. Ask your druggist for JAYNE's VERMIFUGE!

Women Protect FEMINE CHARM

Follow the example of thousands of astiduous women. Use CERTANE for your daily hygienic ritual. Cleansing... tenderizing... delightfully fragrant... CERTANE medicated douche powder is powerful, yet ever so gentle and soothing to delicate tissues. Inexpensive, too! for the utmost in intimate cleanliness.

Ask your druggist for **CERTANE** FEMINE HYGIENE

NOW SHE SHOPS "CASH AND CARRY"

Without Painful Backache
Many sufferers relieve nagging backache quickly, once they discover that the real cause of their trouble may be tired kidneys. The kidneys are Nature's chief way of taking the excess acids and waste out of the blood. They help most people pass about 3 pints a day. When disorder of kidney function permits poisonous matter to remain in your blood, it may cause nagging backache, rheumatic pains, leg pains, loss of pep and energy, getting up nights, swelling, puffiness under the eyes, headaches and dizziness. Frequent or scanty passages with smarting and burning sometimes shows there is something wrong with your kidneys or bladder. Don't wait! Ask your druggist for Doan's Pills, used successfully by millions for over 40 years. They give happy relief and will help the 15 miles of kidney tubes flush out poisonous waste from your blood. Get Doan's Pills.



"Those doggoned kids!"

Give 'em a screw-driver and a pair of pliers and they'll make anything run!"

The colonel's "kids" had come upon a broken-down French tank, abandoned before the Yanks reached North Africa. They were told it would never run again.

That was a dare to boys who loved machinery. They worked on the old tank until it grunted and lurched across the field!

The story of "those doggoned kids" is true—and so is its peculiarly American moral.

The boys sweated those extra hours, not at bayonet point, but freely—for fun and satisfaction. They saw a job to do, rolled up their sleeves, and pitched in! Call that "free enterprise," call it American initiative. Whatever you call it—it made America grow!

And that same spirit built America's electric companies. Many of the business men who manage them today were linemen, clerks, meter readers. Ordinary folks who saw a job to do, rolled up their sleeves, pitched in....

Result? Better service at lower prices than ever before! The average American family gets just about twice as much electricity for its money as it did 15 years ago. And, at the same time—

These companies under experienced business management are supplying over 80 per cent of America's wealth of electric power! Power for war production. Far more power than in all the Axis countries combined!

The California Oregon Power Company

DON'T WASTE ELECTRICITY JUST BECAUSE IT ISN'T RATIONED!



Quoted from an AP despatch from Tunisia