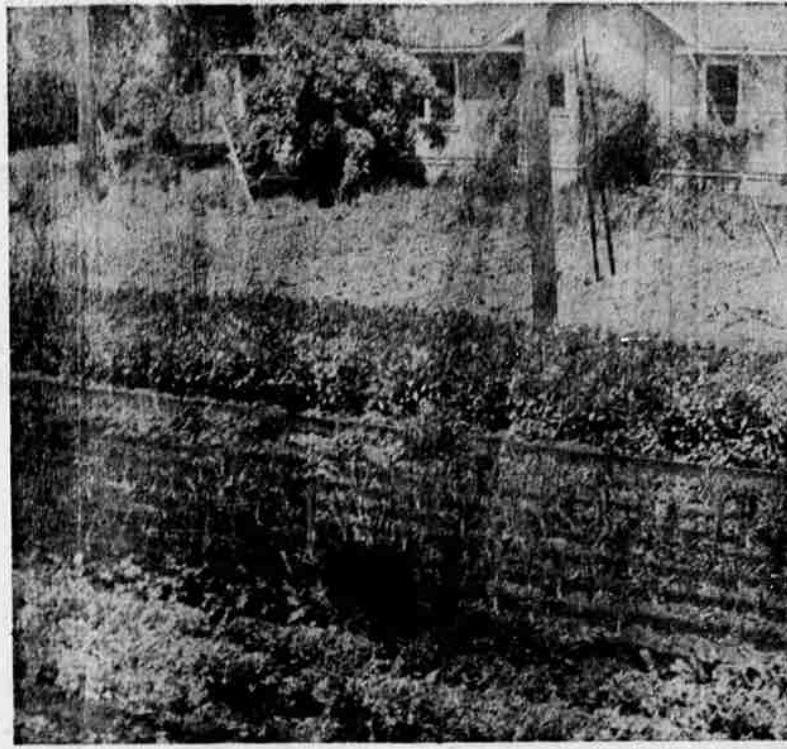


Backbreaking Labor Not In Vain---Victory Gardeners Get Results



Victory to Victory Gardeners as Warm Days Speed Growth

By IRIS NELSON

With the arrival (finally) of warm weather to Klamath Falls and vicinity, victory gardeners all over the city as well as outside of town, can be found most any day or evening anxiously bending over their gardens to see if anything is "coming up," or hoeing, weeding and irrigating with the resulting amateur gardener back and limb aches, the seriousness of which depends upon the size of the plot.

Backaches, however, are not the only results of their efforts. Many gardeners have already reaped a harvest of radishes, onions, lettuce, spinach, turnips, carrots and other early garden vegetables, and they all claim that there is nothing so good as vegetables right out of your own garden.

Whether it be just a "two by four" piece of ground or a garden much larger, each cultivator, and these include men, women and children, is proud of his achievement and loves to talk about how the parsnips are coming or how tall the corn is getting.

Copco Reports

Copco reports that over a thousand persons have applied for the cheaper water rates given to gardeners with plots 200 square feet or over. A good many of the larger gardens have not been reported and there are many small patches not eligible for the water rates. All in all, a very high percentage of Klamath citizens are doing their bit for the war effort by raising some of their own food.

Most city gardeners when interviewed reported that they had very little trouble with dogs molesting the plants and as yet insects were not doing much damage.

Francy Garden

Typical of backyard gardens is that of Mr. and Mrs. Jack Francy of 2030 Fremont street. Enclosed by a high white fence,

the Francy garden covers an area of approximately 2000 square feet and includes almost every kind of vegetable that can be grown here.

This good-sized plot entails a good deal of work and Francy says that his is not only a "V" but also a "BB" garden. "BB," in case anyone is interested, stands for "back-breaking." However, a good dish of spinach fresh from the ground is worth it, Francy decided.

Coming up beautifully are radishes, lettuce, peas, carrots, beets, spinach, chard, broccoli, cabbage, corn, beans, cucumbers, onions, bell peppers, dill, parsley, chive, rhubarb, raspberries, strawberries and tomatoes.

Small Gardens

Proving that vegetables can be grown even under adverse circumstances is the small garden of Mr. and Mrs. J. H. Carnahan and Mr. and Mrs. E. J. Champagne.

These families, though they live on the steep part of North Sixth street and have no back yards at all, decided to plant a victory garden anyway. So Champagne furnished the seed and Carnahan the labor, and radishes, turnips, carrots, beets and peas were planted in the parking strip between the sidewalk and the street.

The ground is at an approximate 45-degree angle and no one believed that the seed wouldn't be washed away. But at the time the picture was taken that little plot of ground had vegetables just as far advanced as any in the city.

Well-Advanced Garden

Well-advanced is the 2500-square foot garden belonging to Dr. and Mrs. Arthur Simmons of 639 High street.

Using almost the entire backyard for his garden, Dr. Simmons has corn, cabbage, lettuce, radishes, onions, endive, carrots, turnips, peas, tomatoes and

Reclaimed From Pearl Harbor



Inmates at the federal penitentiary on McNeil island, Wash., examine cables reclaimed from damaged naval ships at Pearl Harbor. They will be salvaged for the vital war materials they contain.



The picture in the upper left hand corner shows Mrs. Z. W. Dixon and Mrs. L. F. Costel holding exceptionally large turnips for this time of the year, a product of their Victory garden. In the center picture is shown a portion of the well laid out garden cultivated by Tom Gates and located on Conger. Mrs. Harold Francy is shown in the right hand picture standing in their garden, whose distinctive feature is a high white fence encircling it. In the lower left hand Mrs. J. H. Carnahan points out the radishes in the Carnahan-Champagne parking strip garden to this reporter. The lower right picture shows Mrs. Arthur Simmons working in their back-yard garden at 639 High street.

beets growing in the wire fenced enclosure.

Many of the vegetables have been or are now ready for eating. Dr. and Mrs. Simmons both enjoy working among the plants in the evening, and even their dog, Chief, would love to help if someone would only let him inside the fence. As it is, he has to be content with sitting on the outside dolefully watching the proceedings.

Partnership

Joint cultivators, Mrs. L. F. Costel and Mrs. Z. W. Dixon, have taken time out from their housework and OWAC duties to raise a good-sized garden of 900 square feet at 2436 Vine street.

Mrs. Costel and Mrs. Dixon, who got their planting in early, already have large turnips ready to eat besides lettuce, onions, radishes and spinach.

Also, their garden includes peas, potatoes, beans, corn, rutabagas, squash, cucumbers, cabbage, chard, tomatoes, carrots, beets, parsnips, strawberries and raspberries.

The two women have done all the work themselves.

Well-Planned

Beautifully laid out and planned is the large garden being raised by Tom Gates, Copco employe, on a piece of the company's property on Conger.

Gates, however, is not an amateur like most of the vegetable growers around Klamath Falls, but is a gardener by trade and has been employed at various gardening jobs around town including the planning and entire work on Earl Whitlock's Memory garden.

In the Conger garden are growing far-advanced peas, garlic, beans, onions, turnips, lettuce, radishes, rhubarb, carrots, endive and a variety of other plants.

QUICK MR. ICKESI

SPOKANE, Wash., (AP)—Radioman Third Class Brenton Stark is grateful, but wonders if there isn't some mistake.

On furlough, he went to his ration board to get his gasoline allotment—five stamps good for one gallon each. Upon arriving home, his wife examined the stamps.

He had five stamps each good for 100 gallons—for a 10-day furlough.



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WAR KITCHEN

SUMMER SQUASH IS RICH IN VITAMINS A AND B

By GAYNOR MADDOX

White, yellow or green summer squashes bring joy and vitamins A and B to the diet. Use them often.

The most important of the white group is the Cympling or Patty-Pan—the small flat squash, with deep scallops around the edge. It has a soft, smooth rind and may be used raw as a salad material or stuffed and baked.

The yellow variety, known as the Crook-neck, is perhaps the most popular. The small bumps and crooked neck which were so pronounced in this variety years ago are only faintly noticed today.

Plant scientists have been breeding to straighten out the neck so that the squash will pack better in the crates for shipping.

The green variety is known as Zucchini or Italian squash. It is long, slender and cylindrical in shape and its dark green rind is striped with white. Zucchini makes a very tempting dish either boiled, sauteed or simmered in tomato sauce.

No matter which variety you select, be sure the squash is fresh, free from blemishes, fairly heavy for its size, with a skin that is easily punctured. There is no need to peel the skin of such a tender squash, nor to remove the small miniature seeds. Wash the squash, cut it into small pieces and drop into boiling water for a few minutes, then serve plain with butter.

Don't add a large amount of water to summer squashes when you boil them, as the vegetable itself contains quite a bit of water. So add just enough water to keep it from scorching.

Here's a sturdy sandwich spread, using onion, celery and watercress as well as nutritionally important chicken livers.

Chicken Liver Salad Spread
(11 cups spread)

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One-half pound chicken liver, cut thin, 1 small onion, peeled, 3 tablespoons chopped celery, 1 cup mayonnaise, salt and pepper, 1 tablespoon chopped watercress, 2 slices enriched white bread, finely cubed, 2 tablespoons bacon fat.

Cover livers with hot water and simmer gently until done (2 to 3 minutes is sufficient when cut thin; overcooked liver is apt to be tough). Put liver and onion through food chopper; combine with celery, mayonnaise and salt and pepper to taste.

Brown tiny cubes of enriched white bread in bacon fat until golden and crisp. Fold into liver mixture. Store in tightly covered jar in refrigerator.

MONDAY'S MENU

BREAKFAST: Stewed blackberries, quick-cooking oatmeal, toasted rye bread, marmalade, coffee, milk.

LUNCHEON: Hot rice tomato soup, whole wheat crackers, chicken liver salad sandwiches on enriched white bread, peanut cookies, orange, tea, milk.

DINNER: Black bean soup with lemon slices, scrambled eggs with chives on whole wheat toast, boiled potatoes, Zucchini in tomato sauce, carrot and greens salad, baker's rolls, butter or enriched margarine, cultivated blueberries, tea, milk.

An army jeep was used to rush an expectant mother to a hospital in Hamilton, Bermuda. Greetings to the jeepster creper.

GRAY HAIR TURNING DEEP BLACK

says Mrs. J. B., Chicago

"After using Grayvita only a short time, I noticed my gray hair was turning to a real deep black, exactly as it used to be. What a difference this makes in my appearance."
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CURRIN'S FOR DRUGS
Ninth and Main

LaFollette Presses For Legislation On Labor Practices

WASHINGTON, July 5 (AP)—Senator LaFollette (Prog-Wis.) declared today he would continue to press for legislation to outlaw what he termed "oppressive labor practices" and "organized conspiratorial interference with the right of collective bargaining."

His statement was made as he submitted to the senate a subcommittee report on "the organization of resistance to collective bargaining in California, 1935-39."

Oregon Churches of Christ Name Bates New President

TURNER, July 5 (AP)—The Rev. Arthur C. Bates, Klamath Falls, is new president of the State Board of Churches of Christ.

The state convention elected Dr. C. F. Swander, Portland, secretary; C. H. Addleman, Portland, treasurer; W. H. Lyman, Salem, recording secretary; O. F. Mick, vice president of the Willamette district.

Until victory is won, the first obligation of the states must be to lend every possible assistance to the federal government in the prosecution of the war.—Governors Conference Report.

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Demonstrations Scheduled On Preservation of Food

With the possibility of food shortages next winter, homemakers are urged to preserve every morsel of food they can get this summer and waste nothing from their Victory gardens.

Good preservation demonstrations have been held in seven communities by Winifred K. Gillen, home demonstration agent, as a part of the Klamath county nutrition committee's program.

All non-acid vegetables, and meat, fish and poultry should be processed in a pressure cooker because boiling water is not enough at this altitude to insure adequate sterilization, according to Mrs. Gillen. Fruit and tomatoes may be processed in a hot water bath, but the time indicated on the time schedule in canning books should be increased 20 per cent for this altitude. The pressure should be increased two pounds over that given in the schedule for pressure cooker processing at this altitude.

Other demonstrations to be held out in the county are at Malin on Tuesday, July 6, at 2 p. m., at the high school home economics room. The demonstration will be on the "Use of the Pressure Cooker in Canning," and "Dehydration of Fruits and Vegetables."

On Thursday, July 8, a demonstration will be given at Weyerhaeuser Camp No. 6 on "Canning and Drying." At Bly on July 9, at 2 p. m., at the high school home economics room there will be a demonstration of the electric dehydrator and one heated with a kerosene stove.

Modoc Point will have a similar demonstration at the Community hall on Tuesday, July 13, at 2 p. m.

On Thursday, July 15, at 2 p. m. at the home of Phil Motts.

Law Recommended To Put Farmers On War Industry Basis

WASHINGTON, July 5 (AP)—The senate agriculture committee recommended passage today of legislation designed to put farmers on the same basis as war industries in the allocation of critical materials and manpower.

It would direct government authorities to consider the needs of farmers for manpower and materials "to be of equal importance to the needs of war industries."

Classified Ads Bring Results.

Murder Charges Ready In Wyoming Auto Killing

LARAMIE, Wyo., July 5 (AP)—Armed searching parties slackened an organized manhunt prompted by the slaying of a war worker and a middle-aged ranch couple, while murder charges were being prepared in one of the gunshot killings.

County Attorney Lenoir Bell announced last night that Howard William Pickell, 26, held in the Cheyenne county jail, would be charged tomorrow with the murder of Matt Katmo, 44, at a mountain camp-ground last Wednesday.

Sheriff Ed A. Wood said Mrs. O. W. Larson identified Pickell as the man who killed Katmo, her companion on an automobile drive, then beat and bound her. The assailant whipped out his gun, Mrs. Larson said, after saying "I'm going to take your car." Katmo replied "I don't know about that," and was felled by three shots.

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