

FOOD SCHOOL FREE TO ALL HOMEMAKERS

The wartime food preservation school to be held in Klamath Falls the week of July 12 to 16 under the auspices of the Klamath county nutrition committee for defense will be free to all homemakers.

The government's plea for victory gardens was answered, but to grow vegetables is only half the job. To save them so the family will be properly fed all through the year is another job.

The local nutrition committee, headed by Winnifred K. Gillen, has arranged for demonstrations on canning, freezing and drying of fruits and vegetables. Mrs. Gillen was fortunate in securing the services of Vivian Freeman, one of the leading canning specialists in the northwest, to conduct the canning schools. Mrs. Freeman is giving similar demonstrations in other parts of the state and will come here from Bend, where she has been cooperating with the Deschutes nutrition committee.

She will give actual demonstrations on canning by both hot water bath and pressure cooker methods of processing, and will conduct a question and answer forum at the close of each demonstration. Anyone having perplexing problems about her own canning is asked to have her questions ready.

Mrs. Freeman will demonstrate canning at the Mills school cafeteria Monday, July 12, at 2 o'clock; at the Altamont junior high school home economics room at 2 o'clock, on Tuesday, July 13, and at the Christian church basement, at Ninth and Pine streets, on Wednesday, July 14, at 2 p. m. and 7:30 p. m.

The freezing demonstrations will be given by Helen Listoe, Pearl Teale, Gretchen Thompson and Marjorie Brissenden. Drying demonstrations will be given at the Altamont junior high home economics room on Tuesday, July 13, in connection with the canning demonstration. Freezing and drying will be demonstrated at Fairhaven school cafeteria Wednesday, July 14, at 7:30 p. m. On July 15, in the basement of the Christian church, Ninth and Pine streets, freezing will be demonstrated at 2 o'clock, and drying at 7:30 p. m. On Friday, July 16, at the Christian church basement, drying will be demonstrated at 2 o'clock, and freezing at 7:30 p. m.

Grain Bag Supply More Adequate Here

More adequate supplies of grain bags will be available for Pacific coast farmers this year, according to the announcement from the war food administration received by the extension service at OSC. Substantial supplies of heavyweight burlap bags are expected to be available as a result of a special allocation of materials made by the WPB in May.

In addition, a quantity of osenburgh bagging material has been supplied to bag manufacturers for use in making grain bags. Every means of conserving the bag supply through special care in handling, storing and redistributing is advocated, however, as the supply is still strictly limited.

FOOD FOR THE BLINDED PAPEETE, Tahiti, (P)—Epi-

lures on this South Sea isle, with war banishing tinned delicacies, have rediscovered the varo—a hideous thing with a wondrous flavor.

Some novices have had to be blindfolded before they would sample the big centipede-like Crustacean.

But, says pioneer newspaperman Alfred Cooper Rowland, Once a fragment of this delectable ambrosia is placed on the tongue to melt into a symphony of delicious flavors, the hood-wink can be removed. . . .

Tired Kidneys Often Bring Sleepless Nights

Doctors say your kidneys contain 15 miles of tiny tubes or filters which help to purify the blood and keep you healthy. When they get tired and don't work right in the daytime, many people have to get up nights. Frequent or uneasy passage with a burning, itchy, sometimes shows there is something wrong with your kidneys or bladder. Don't neglect this condition and lose valuable, restful sleep. When disorder of kidney function permits poisonous matter to remain in your blood, it may also cause nagging backache, rheumatic pains, leg pains, loss of pep and energy, swelling, puffiness under the eyes, headache and dizziness. 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.

Specialist



Mrs. Vivian Freeman, canning specialist of the northwest, will conduct the free canning demonstration all next week, which is being sponsored by the Klamath county nutrition committee for defense. Demonstrations are to be Monday, July 2, at Mills school, at 2 p. m.; Tuesday, July 13, at Altamont school at 2 p. m., and Wednesday at the Christian church basement, Ninth and Pine streets, at 2 o'clock and 7:30 o'clock.

Gas, Truck Shortage Restricts Mileage

The recent warning from Petroleum Administrator Ickes that the critical gasoline shortage in the east may spread to other areas, brought a reminder this week to Klamath county farmers to "make every mile a useful mile."

Besides the gasoline situation, the scarcity of new trucks is another important reason for keeping mileage at a minimum, reports the county farm transportation committee. Very few new or used trucks are available for replacement.

Here are some of the things county farmers are asked to avoid to make present trucks last longer:

1. Driving a truck empty when a full or partial load is available.
2. Taking a truck to town with a partial load where regular collection service is available.
3. Using a heavy truck for jobs that a pick-up or passenger car can do. The committee urges farmers to pool their hauling with neighbors wherever possible.

Classified Ads Bring Results.

Frail Girls Help Kansas Farmer Harvest Wheat

PRETTY PRAIRIE, Kas., July 8 (P)—Two Kansas farmers started the harvesting of 720 acres of wheat with three hired hands—one experienced man, a former university beauty queen and a New York girl seeing the west for the first time.

Today the grain is ready for shipment to a hungry world and the feminine hands, Mrs. Venore Voran of Pretty Prairie and Mrs. Dottie Watson of Downsview, N. Y., are sunburned but proud.

They're war wives, with husbands in North Africa, and they volunteered to help relieve the farm labor shortage. Mrs. Voran, a beauty queen at the University of Kansas not long ago,

Barley Loan Rate Assures Good Return For Klamath Crops

Commodity credit's announcement of a 1943 barley rate of 80 cents a bushel assures Klamath county farmers of a favorable return for that crop, the county AAA committee reports. This rate is for No. 1 barley and is 20 cents higher than the 1942 loan value. The rate for No. 2 barley is 78 cents a bushel, and grades down to No. 5 are eligible. Loans will be made on barley stored on farms, or in approved warehouses providing storage is paid by the grower.

A loan rate of 75 cents a bushel for rye grading No. 2 or better has been announced also.

'44 Equipment May Be Ready for Fall Use

While the Klamath county USDA war board has not yet received details of the procedure for rationing farm machinery next year, they have received word indicating that some of the 1944 equipment may be available for fall planting this year.

The war production board has just issued the 1944 farm machinery order, permitting output equal to 80 per cent of the value of machinery produced in 1940. This is approximately double 1943's quota of 40 per cent. Manufacturers will also be allowed greater leeway in the production of various types and models of machinery. No limit has been placed on production of repair parts.

is the wife of Lieut. Bruce Voran, Pretty Prairie banker. She met Mrs. Watson at Fort Knox, Ky., where their husbands were earning their commissions. They became warm friends and when Lieutenants Voran and Vall Watson sailed for North Africa, Mrs. Watson promised to visit Kansas.

The harvest idea struck them after the New York girl's arrival and Homer and L. R. French agreed to put them to work.

Barefooted and barebacked, Mrs. Voran drove the tractor. Mrs. Voran, sleeves and pants legs of overalls rolled, wielded a shovel, loading wheat from a combine and hauling it to market. The hot Kansas sun baked the ground, but the girls were on the job 12 hours a day.

"I didn't think the girls would last long," admitted L. R. French. "I fully expected them to play out in a day or two at the most."

But the banker's wife and the New Yorker stuck to the task, just as women have on other farms. And this wheat-producing area sent 2217 cars of the grain to Kansas City, largest after the Fourth-of-July run since 1941.

A year ago Kansas City elevators were so crammed wheat was moving only under permit. Today the problem is one of transportation with railroads already strained under wartime business.

Storage facilities are in a much improved position with approximately 30 million bushels of space available for new grain—if railroads can haul it.

Oregon Alfalfa Hay Under Price Control

Alfalfa hay has been brought under price control in five more states. Uniform OPA ceilings now cover this important crop—needed for fodder in the wartime drive for more milk—in Washington, Oregon, California, Utah, Nevada, Arizona, Idaho and New Mexico.

The base price is \$20 a ton, in the stack on the farm. This is for ungraded hay. Prices on graded hay certified by federal or state hay inspectors range between \$17 a ton for No. 3 and \$25.50 for extra leafy No. 1. Transportation charges, a dealer mark-up of \$1.50 a ton, a retailer mark-up of \$5 a ton,

WET HAY MAY CAUSE FIRES, WARNS KING

Storing hay too soon that has been wet by rain is more likely to cause heating and result in fire from spontaneous ignition than hay stored too green, says Art King, extension specialist in soils and head of the rural fire control project in Oregon. Either kind of wet hay is dangerous, however.

Every year in Oregon some good barns full of hay, as well as stacked hay, are destroyed by fire because the hay was put up before being properly cured, says King in a new extension circular, No. 412, dealing with how to prevent such losses. The safest way to prevent them is to make sure the hay is dry enough before it is mowed or stacked.

A new idea has been developed recently, however, for use in those emergencies where hay heats to the danger point but it is discovered before fire breaks out. In such cases, fire frequently starts when air reaches the hottest spot while the hay is being removed. This can be prevented by the use of compressed carbon dioxide, such as is obtainable through any soda fountain where it is kept in steel drums.

By applying this compressed gas through proper equipment to the hot spots in a mow or stack the danger points can be cooled down enough to make removal of the hay entirely safe. Details of this method, as well as other suggestions for avoiding such fires are contained in the circular.

India's telegraph plant has three leaflets forming each leaf, and two of these keep up a constant wig-wagging as though they were flashing signals.

and baling costs of \$4 a ton may be added where they apply.

Temperature, Humidity Big Factors in Egg Production

Time, temperature and humidity are the three main factors in preserving quality of eggs in summertime, cautions Bob McCambridge, assistant county agent. Experience of poultry producers in Klamath county has shown repeatedly that neglect of these factors causes one of the greatest losses to the poultry industry, which is doubly serious now when every egg is needed by the nation.

High temperature and low humidity combine to cause rapid deterioration in eggs. Under such conditions the normally thick white is changed to a thin, watery condition in which bacteria, when present, multiply more rapidly, and other undesirable changes take place.

Hot weather recommendations worked out by the experiment station at Oregon State college in cooperation with growers call for gathering eggs three or four times a day and cooling them immediately. They are then held at a temperature from 40 to 65 degrees with a relative humidity above 80 per cent.

Even with this care the sooner eggs are marketed the better the quality will be, although they can be held under such conditions for a considerable period. Most successful poultrymen market eggs at least twice a week in summer months and are careful to see that they are completely cool before they are cooled.

Any rough handling of eggs, even though shells are not cracked, increase the number of loose air cells and breaks down the partitions in the white. Removal of cockerels to make sure that market eggs are infertile is another important

factor in maintaining quality. Despite the best care by the producer, however, the wholesaler, jobber, retailer and consumer must all help if eggs reach the table in the best condition.

Plans for constructing an insulated and humidified egg storage room are given in OSC station circular No. 138. In experiments with this type of storage room almost three times as many eggs held in it went as first class as the same kind of eggs held for the same length of time in a feed room.

A medical journal says human beings use 44 muscles in the act of speaking. And sometimes not much else.

Feed Wheat Program Modified in County

The rate at which the 50 million bushel allocation of feed wheat is disappearing resulted this week in modification of the commodity credit feed wheat program. Discontinued were sales of government wheat stored in commodity credit portable bins, and also a program permitting producers to redeem farm stored wheat at the feed wheat prices.

Until the 50 million bushels are exhausted, sales will continue of feed wheat shipped in to a county, and county AA committees may continue to sell wheat from lots in storage earmarked for feed. The price, until further notice, will be 1 cent a bushel higher than the June price, or \$1.07 in Klamath county.

Shangri-La War Stamps FREE!

with every \$1.00 spent on DUPONT'S PAINT THIS MONTH

WE WILL GIVE ONE WAR SAVINGS STAMP FREE

Streamline your paint dollars!

DuPont's Best Outside Paint \$3.31 Pr. Gal. in 5s

Plus 16 War Savings Stamps Is Something To Talk About

F. R. HAUGER 515 MAIN



No amount of Money can buy the one ingredient that gives Olympia Beer its matchless flavor...

NO ONE who has visited the Olympia Brewery would question the skill with which Olympia Beer is made.

They have seen the choice hops and delicious barley malt in the sanitary brew house. They have noted the brewing technique, perfected during three generations. But most important of all is Olympia's unique ingredient... "It's the Water"... that imparts these additional qualities of perfection...

"GARDENING FOR FOOD" ON THE AIR! 3 nights weekly by CECIL SOLLY. Sponsored by Olympia on ten stations. A nationally renowned expert on home gardening, Mr. Solly gives valuable information to insure the success of Victory Gardens.

- Extracts hidden flavors and properties from the hops and grains.
- Promotes purity and clean taste throughout all processes including fermentation and ageing.
- Preserves Olympia's character and flavor when the beer is bottled.



BUY WAR BONDS ... BE CAREFUL AND SAVE MAN HOURS

Why worry about the meat shortage? Eat fried chicken every day!

Now's Your Chance!

3000 Baby Chicks Just Arrived at Sears

1 to 6 days old
100% pullorum tested
3A Grade

Ideal for Layers and Broilers!

\$1350 Per 100

White Leghorn Chicks

- Buy our QUALITY CHIX. They've got what it takes to develop into big, fast-growing pullets because they're hatched RIGHT from vigorous, high-producing flocks.
 - Insist on STARTENA. Only 2 pounds of this nationally famous starting food gives the chick a head start to a big, thrifty, profitable layer.
 - Rely on CHEK-R-TABS. The only poultry water tablet which acts as a disinfectant, bowel stricture and fungicide. Easy and economical to use.
- Farmer Master Baby Chix are produced by leading western hatcheries. Raise your chicks the Checker Chix 3-Point way.

SEARS, ROEBUCK AND CO.