

# Midland Empire News

## Tulelake

Mrs. Jess Dieter has as her house guest for a month, her sister, Helen McAlpin, St. Louis, Mo. Miss McAlpin is a high school teacher in that city.

R. M. Prior, manager of the Tulelake branch, Bank of America, has returned from a two weeks' vacation spent at Eureka and other California coast points. Mrs. Prior remained with her parents in Eureka a few days longer.

Mrs. Minnie Dillard Davis, mother of Mrs. Clyde Barks, Tulelake, and Mrs. Melvin A. Bowman, Merrill, have returned from the Henley district to spend a short time with Mrs. Barks. In Henley she was the guest of a son, Uel Dillard and family.

The building formerly occupied by the Case Implement company has been sold to Shuck brothers, who have installed equipment and hired two mechanics for keeping their large stock of farm machinery in repair.

Lieutenant and Mrs. Walter Bryant and daughter Lois, have moved from the Roper apartments here to the Kalina apartments in Malin. Lieut. Bryant is second in command at Newell.

Mrs. Jess Dieter was a guest speaker on the Commando bond buying program over KFIJ in Klamath Falls Monday evening.

Mrs. Fred Engle and Mrs. Clyde Barks were Yreka business visitors last week.

Bob Puckett, son of Mr. and Mrs. Doug Puckett, and Harold Young of Klamath Falls, have completed their basic training in the air corps at Lemore field near Fresno.

West and Lyons, potato growers and buyers, have under construction a 40 by 50 foot addition to their warehouse at Hatfield. M. W. Cherry is the contractor.

Mrs. Cecil Adams, daughter-in-law of Mrs. Byrd Heitz, is expected home this week from a Klamath Falls hospital where she has been a patient since receiving serious injuries in a car wreck near Mac's store in the Henley district.

Mrs. Louise Thompson and daughter Roberta Ann, are guests this week at the home of Mrs. Thompson's sister, Mrs. J. R. DeBuir and in the A. C. Wright home.

Mr. and Mrs. Jack Haas were paid a surprise visit early this week by their son Lyle, formerly of Tulelake, who is being transferred from Minter field near Bakersfield to the Stockton air base where he will report July 29. Following nine weeks' training at the new location he will be ready for his wings and razing. He was accompanied north by Mrs. Haas and baby daughter, Sandra, who have been with him for several weeks. Evelyn Haas, only daughter in the family, will arrive Thursday from San Francisco, where she is completing training at the Munson school for secretaries.

Mr. and Mrs. French Johnson and daughter, Mrs. Don Reiben, have as their house guest this week Mrs. Robert Fisher, Chula Vista, Calif. Dr. Fisher, who graduated with Dr. Donald Reiben from the school of dentistry, University of California, is practicing in Chula Vista.

Prosperity chapter, Order of the Eastern Star, Malin, will be the host organization at a dance for the military personnel at Camp Newell on August 7. The Malin girls' orchestra will play. On August 28, the Ladies Aid of the Merrill Presbyterian church will be the hostess group, according to Mrs. French Johnson, local chairman of USO.

Word was received here this week of the birth of a daughter, their first child, to Mr. and Mrs. Thorben Reiben, Seattle. The little girl, born July 10, has been named Judith Lynn. She is the granddaughter of Mr. and Mrs. George Reiben, Tulelake, who were north to greet the newcomer. Young Mrs. Reiben is a former resident of Boston.

## Shasta View

Mrs. William Crumrine and Ruth, Alice and Laura, returned from Newburg where they spent the past six weeks assisting in the berry harvest.

Mr. and Mrs. Charles Minch and Jessie and Michael, are new residents of Madison street. Minch has purchased the M. R. Houser residence.

Mrs. Herbert Landis and sons left Monday for a week's visit with Mr. Landis at Madras, Calif.

Newcomers from Pendleton are Mr. and Mrs. Irvin Noreen and James and Diane. They are residing at 5425 Shasta way. Mrs. Noreen is a sister of Mrs. Donald Brown.

Mrs. Joe White was brought home from a local hospital Monday. She is recovering from a major operation performed a month ago.

Mrs. L. Lambert left Tuesday morning for a visit with her husband in Oakland, Calif. Barbara will visit her cousin, Dewey Lambert during her mother's absence.

Mrs. William Tank and daughter Doris Mae, of Worthington, Minn., are guests at the home of her sister, Mrs. U. G. Simpson of Homedale road.

Mr. and Mrs. Bob Morrison and Judy of Glendale, Calif., have spent the past week visiting his sister, Mrs. Ivan Crum-packer of Madison street, and her parents, Mr. and Mrs. Claude A. Bell of Altamont drive.

Mrs. Forest Wilcox of Olympia, Wash., has a new daughter, Judy Yvonne. They will remain at her brother's home, Ed Lyon's of Altamont drive, for the rest of the summer.

Mr. and Mrs. J. C. Grove and Bonnie and Barbara, returned Sunday from Deer Park, Wash., where they were called by the illness of his mother, Mrs. M. Grove.

## Midland

Mrs. F. A. Stewart and children, Patricia and Bob, are spending this week in Grants Pass, visiting with Mrs. Stewart's parents, Mr. and Mrs. S. L. Burnett and family.

Mr. and Mrs. O. R. Heavilin and George Burnett were at the Amos Burnett place Sunday helping with the hay.

The Midland grange held a box social Tuesday evening at the grange hall. Entertainment was in the form of skits to represent songs.

A stork shower was given in honor of Mrs. George Flowers Wednesday afternoon at the Phipps' home in Midland.

In the late afternoon, refreshments were served to members and friends of the MVB club.

Haying in the Midland district is nearly over. In most cases attention will be turned to potatoes.

## Mt. Laki

Dorothy Dixon returned Tuesday from a two weeks' stay at Girl Scout camp Wildwood, near Canby, Ore.

Mrs. George Houck had the misfortune to fall last week, breaking her leg. She is recuperating at the Klamath Valley hospital.

Edwin Keady submitted to a tonsilectomy operation at the Klamath Valley hospital recently.

Dorwin Grise, the eldest son of Mr. and Mrs. V. E. Grise, is home on furlough from Farragut, Ida.

Mrs. Edgar Neese and Mrs. Richard Fleming entertained a group of children from the beginners' class of the Mt. Laki Sunday school with a picnic at the home of Mrs. Neese, on Sunday, July 18. Those enjoying the afternoon were Valeria Pope, Edna Neese, Adele Neese, Robert Enman, Edwin Keady, Everett Griffith, Robert Hill, Henry Williams and Donnie Henton.



**Kool-Aid**  
MAKES TO Big COOL DRINKS  
7 FLAVORS

## ALBERS Corn Meal Recipe # 3

### CRUSTY CORN STICKS

- 3/4 cup flour
- 1 cup Albers Corn Meal
- 3 tps. baking powder
- 1 egg, beaten
- 1/2 tsp. salt
- 1/2 cup milk
- 1 tbsp. sugar
- 1 tbsp. melted shortening

Sift flour, baking powder, salt, and sugar. Add corn meal. Combine egg, milk, and shortening, and add to dry mixture, stirring only enough to mix. Grease corn stick molds or muffin pans, and put in oven to heat. Then grease molds again and fill with batter. Bake in a hot oven (425° F.) 15 to 20 minutes. Serves 4 to 6.



Albers Corn Meal, both White and Yellow, is wholesome, fine-flavored, fine-textured—"just right" for perfect cooking results!

## Weyerhaeuser

Mrs. Earl Cruickshank, Mrs. H. H. Ogle and Mrs. Wayne Knapp are working to increase war bond and stamp purchases in this community during the remainder of July.

New residents of Camp 4 are Mr. and Mrs. Lyle Stone and son Jimmie of Provolet, near Grants Pass; and Mr. and Mrs. Tom Bennett of Klamath Falls.

Raymond Simpson, 3-year-old son of Mr. and Mrs. Jack Simpson and a former resident of

camp 4, was drowned last Wednesday near Portland, and his funeral held on Saturday in Ashland. He was a grandson of Mr. and Mrs. Walter Davis, who lived in Weyerhaeuser Camp 2. Mr. and Mrs. Tom Tenney have moved to Keno and Mr. and Mrs. Kasper Thompson are moving to the house they occupied here.

Mrs. Archie West entertained with a galloping party last week with prizes going to Mrs. Adolph Johnson, high in pinocle; and Mrs. Earl Cruickshank, low. Series prizes went to Mrs. Adolph Johnson for high and Mrs. Archie West for low scores.

Twila Ferns of Medford was a guest at the Kenneth Bayless home last week.

Little Jill Morrison of Tilla-

mook has been visiting her grandparents, Mr. and Mrs. Kenneth Bayless and her uncle, Bill Bayless.

## Retail Fish Price Now Under Control

Retail prices for fresh fish will be controlled, effective July 22, OPA announced today. The regulation provides that all retailers must use the same cent per pound markup on fresh fish, or the same percentage markup used during the period of July 5 to 10.

Digests of the regulation have been sent out to retailers, and other information can be obtained from the war price and rationing board.

## Bond Purchases Pay for Hospital, Medicine, Too

By LYDIA FRICKE HOWARD  
Public Health Nurse

Equally important to funds needed for ammunition are those for hospital service and medicines at the front. So far, statistics show that the ratio of death among the wounded of British and American forces is much lower than in World War I, and it is important that this ratio be kept down through adequate provision of new drugs and increased medical knowledge to our servicemen.

More men will be lost, and more ambulances, stretcher bear-

ers and even hospitals will be destroyed before victory comes, but just as American men and women pledge themselves to protect life, liberty and the American way of living, let us, who remain at home, do our part toward sending the much needed supplies for the front lines.

Women's service clubs of Klamath county, led by the Soroptimists and Business and Professional Women, are this week winding up the bond drive for this month. If you haven't purchased your bond yet, pause and remember the millions who are

depending on us. Remember that we MUST NOT FAIL THEM!

## Oregon State Staff Reorganized

PORTLAND, July 27 (AP)—The state board of higher education considered today a proposed reorganization in the administrative staff of Oregon State college.

Board committees gave approval to the plan yesterday, which would make E. B. Lemon, registrar for 11 years, dean of administration. He also would continue to supervise the registrar's office.

Classified Ads Bring Results.



# SAFeway

## Homemakers' Guide

Make the Most of Your Ration Points and Money  
Safeway Values Speak for Themselves

### Blue Stamp Items

- (3) Tomato Soup Rancho 10 1/2-oz. cans 7c
- (2) Tomato Juice Sunny Dawn 10c
- (4) 48-oz. can No. 2 can 21c
- (3) Prune Juice Sunsweet quart bottle 28c
- (4) Grapefruit Juice Town House Unsweetened 48-oz. tin 30c
- (12) Pork & Beans Dennison's No. 1 tin 13c
- (2) Precooked Navy Beans Copeland's 8-oz. pkg. 15c
- (12) Cranberry Beans 3-lb. bag 32c
- (11) Cut Beans Gardenside No. 2 can 15c
- (15) C-H-B Catsup 14-oz. bottle 16c

### Blue Stamp Items

- (15) Cut Beans Keep 'Em Flying No. 2 1/2 can 17c
- (16) Corn Country Home Whole Kernel No. 2 can 16c
- (18) Peas Gardenside No. 2 can 2 for 25c
- (24) Tomatoes Gardenside No. 2 1/2 can 14c
- (18) Tomatoes Del Monte Solid Pack No. 2 can 14c
- (3) Tomato Sauce Gardenside 8-oz. can 5c
- (15) Pears Harper House No. 2 1/2 can 26c
- (23) Peaches Highway No. 2 1/2 can 21c
- (27) Apricots Valley Gold halves No. 2 1/2 can 24c

### Red Stamp Items

- 1R MILK, Cherub tall tins 3 for 28c
- 1R CANNED MILK, Carnation, Borden's, Alpine, Pet tall tins 9c
- 5R SHORTENING, Jewel 1 lb. pkg. 20c
- 4R PURE LARD 1 lb. ctn. 20c
- 5R ROYAL SATIN SHORTENING 1 lb. glass 22c

**STOP!**  
Red Stamps  
P - Q - R and S  
Expire This  
Week -  
Don't Forget!

### Red Stamp Items

- 4R OLEOMARGARINE, Sunny Bank 1 lb. 19c
- 4R OLEOMARGARINE, Troco 1 lb. 25c
- 8R CHEESE, Crater Lake 1 lb. 38c
- 4R KRAFT CHEESE, Valvasta 1/4 lb. pkg. 23c
- 4R KRAFT AMERICAN CHEESE 1/4 lb. 22c
- 5R LUNCH MEAT, Prem 12 oz. can 35c



### Make summertime meals hearty!

One thing is certain: We can't "keep going" at our best speed unless we keep our summertime meals hearty and really nutritious. Easiest way to do this is to include at least one hot dish with all three meals of the day. And they don't have to be the kind that require hours and hours in preparation. Here are some suggestions for "quickie" hot dishes that will satisfy robust appetites.

**TOAD-IN-A-HOLE**—Form leftover, mashed potatoes into balls about 2 inches in diameter and press hole in the center. Partially fill hole with cooked, chopped meat, and add leftover gravy to fill hole to top. Place under broiler, and broil until potatoes are golden brown and gravy starts bubbling. Serve piping hot. Leftovers in grand disguise.

**LIVER AND TOMATOES**—Simmer 3 cups chopped, fresh tomatoes, 1/4 tsp. salt, 1/2 tsp. pepper, and 1 large chopped onion for about 5 minutes. Cut liver into 1-inch squares, and brown quickly. Add to sauce and simmer for a couple of minutes longer. Serve over noodles.

**CABBAGE ROLLS**—Prepare corn meal mush by adding 1/2 cup corn meal to 2 cups rapidly boiling, salted water. Cook about 20 minutes. Then add 2 cups chopped, cooked meat, carrots and peas, or any other kind of vegetables you have. Add a beaten egg if desired. Season with salt and pepper. Roll mixture up in individual cabbage leaves and tie or secure with toothpicks. Place in a fat pan, add just enough water to create a steam, and steam for about 15 minutes or until cabbage leaves are tender. Serve with a big salad. This offering is almost a complete meal in itself.

**BARBECUED KABOBS**—Cut beef, lamb or veal into 1-inch squares and string on skewers, alternating meat with sliced onion. Let kabobs stand in a mixture of vinegar, paprika, salt, pepper, and garlic for about an hour. Then broil or pan broil until sizzling on all sides. Heat vinegar mixture and serve over kabobs. Broiled corn on the cob can occupy the same oven and share the spotlight on the menu.

**STUFFED STEAK**—Have steak cut very thin. Spread steak with a thick layer of seasoned breadcrumb stuffing. Roll up steak, jelly-roll style and tie or skewer. Brown steak roll in hot shortening, then add just enough water to create a steam and cover and steam for about 25 minutes, or until steak is tender. Make gravy from drippings. It makes a little steak really go around.

**GOOD EATING RECIPES**—That's what you'll find in Julia Lee Wright's article in Family Circle Magazine this week. Be sure to get your copy at your Safeway Store, and try these recipes that are appearing by request.

Safeway  
Homemakers' Bureau  
JULIA LEE WRIGHT, Director



## SAFeway MEATS

- 3R Bacon Jowls Lb. 21c
- 6R Boiling Beef Brisket cuts Lb. 17c
- 9R Beef Hearts Delicious stuffed Lb. 28c
- 12R Sirloin Steak Lb. 33c
- 7R Ground Beef Lb. 29c
- 5R Pork Sausage Lb. 29c
- Fryers New York Dressed Lb. 43c
- Hens New York Dressed Lb. 38c

## FRESH PRODUCE

- Cabbage Crisp, firm heads, new cabbage Lb. 5c
- Carrots, Turnips Crisp and sweet Lb. 7 1/2c
- Onions Walls Walls Lb. 7c
- Cantaloupes Sweet, pink-meated melons Lb. 5c
- Potatoes U. S. No. 1 White Shatters 10 Lbs. 45c
- Watermelons Black seeded Lb. 5c



## THE EARLY BIRD GETS A GOOD DEAL!

SAFeway ADVOCATES EARLY SHOPPING FOR HOUSEWIVES—EARLY IN THE WEEK, AND EARLY IN THE DAY. THE BEST TIME TO SHOP IS BETWEEN TEN AND TWO. IT HELPS THE WAR WORKER TOO, BECAUSE—

IF WE SHOP EARLY, SAFEWAY WON'T BE SO CROWDED DURING THE HOURS THAT WAR WORKERS DO THEIR SHOPPING. THE GIRLS IN THE NEIGHBORHOOD ALL GO IN ONE CAR AND DO THEIR SHOPPING TOGETHER.

SAY THAT'S A GOOD DEAL FOR EVERYONE!

Why don't you shop on a week day?

Best time to shop is between 10 A. M. and 2 P. M. You'll still save money, too, because Safeway's specially low advertised prices are now effective Tuesday through Saturday, each week.

**SAFeway**