

# Langel Valley People Entertain

LANGELL VALLEY — Mrs. Barney Brown entertained with a birthday dinner on Sunday, honoring her husband and her brother, Ray Roberts. Guests were Barney Brown, Mr. and Mrs. Ray Roberts and three children, Mr. and Mrs. E. B. Schmoer, Mr. and Mrs. Homer Roberts and Howie Roberts.

Mr. and Mrs. Allen E. Gale entertained at their home on Wednesday evening with a dinner party in honor of SE 1/c O. C. Wells and Mrs. O. C. Wells, who are visiting here from San Francisco.

Covers were laid for the honored guests, Mr. and Mrs. Owen Pepple, Ted Pepple, Mr. and Mrs. John Sullivan, Mr. and Mrs. Leland Harris, Mrs. Nell Quick, Peggy and Billie Mae Harris and the host and hostess, Pinocchio was enjoyed following dinner.

Mr. and Mrs. Lester Leavitt entertained at dinner in honor of Mr. and Mrs. Wells on Monday evening when guests were Mr. and Mrs. Wells, Mr. and Mrs. Owen Pepple, Ted Pepple, Mrs. Mary Dearborn, Cal, Doris and Mary Leavitt, and host and hostess.

The Guild of St. Barnabas church met at the home of Mrs. Paul Monroe on Thursday afternoon. Following the business meeting, sewing and a social time was enjoyed.

At 4:30, delicious refreshments were served by Mrs. Monroe to Mrs. J. Henry Thomas, Mrs. Reg. Thomas, Mrs. Barney Brown, Mrs. Homer Roberts, Mrs. Mike Dearborn, Mrs. Lloyd Embrey, Mrs. Frank Pepple, Mrs. Walter Foote, Mrs. Claude Murray, Mrs. Charles Revell, Mrs. Florence Botkins, Mrs. Ed Jones and Mrs. Herbert Jones.

The next meeting of the Guild will be at the parish hall on September 7 when Mrs. Ed Jones will entertain the group.

## Bridal Shower

HENLEY—Three sisters who married three brothers live within a block of each other, near the Henley store. The oldest sister, Erma, was married in Arizona in 1932. Then in 1935, Ruby Carson married Civill Ralston. Recently, Jennie Carson became the bride of W. E. Ralston.

She was honored with a bridal shower last Friday evening when Mrs. Jack Barton and Mrs. Raymond Ralston entertained at the home of Mrs. Boyd Bruner. Guests were Pearl McPherson, Barbara Neese, Ruby Ralston, Sally LaForge, Leona Marlow, Frances Kiger, Belva Bruner, Viola Mulleneaux, Ann Stevenson, Rose Marie Dolan, Virginia Bruner, Mary Binns, Roberta Carson, Ruby Kiger, Louetta Neese, Ruby Cole, Marjorie Howe, Ruby Carson, Louise Wilson, Bea Luper, Ruth McPherson, Roberta Roberts, Betty Skelton, Delia Skelton, Joan McPherson, Glendora Chesnut, Susan McPherson, Betty Willhite, Mrs. Edgar Neese, Marilyn McPherson, Nancy McPherson, Diane Barton, and the hostesses, Erna Ralston and Mary Barton.

## Rebekah Club

The Rebekah Social club met in the IOOF hall on Wednesday, August 23, for a potluck luncheon at 1 p. m. The meal was served buffet style and afterward, the afternoon was spent sewing and knitting for the Red Cross.

Mrs. Houghtaling and Mary Curtis were on the committee in charge of arrangements. For the next meeting, which will also be in the IOOF hall, the hostesses will be Stella Dryden and Alice Goeller. The president urges all members of the Rebekah lodge to attend.

Girls of Theta Rho of Prosperity Rebekah lodge will meet in the IOOF hall on Monday, August 28, at 8 p. m. A special party is planned at the close of the business meeting and all members are urged to attend and take part.

Members of St. Paul's Altar society are to meet on Thursday at 10 o'clock at the parish house. They are to bring a sack lunch and the day will be spent cleaning. All members are asked to attend.



ONE YEAR OLD

Michel Botens was one year old on August 6. He is the young son of Mr. and Mrs. R. E. Botens of West Klamath.

—Kennell-Ellis

## Flashes of Life

By The Associated Press  
**ALL'S WELL**  
OLD FORGE, N. Y. — One day's fishing failure each had been reported by Richard C. Mitchell, Oswego, who caught the legal limit but lost his wallet, and by William R. Wolfe, Kenmore, who caught the wallet but got no trout. But state troopers produced a happy ending by arranging a meeting so that Mitchell swapped his catch for the \$138 and gas ration books he had lost.

**TOUGH BREAK**  
INDIANAPOLIS—Robert Edwards told police a car struck him, breaking his leg, as he played good samaritan to a drunk who was having trouble crossing a street. The drunk, he said, walked away uninjured.

**NEW COLOR SCHEME**  
YONKERS, N. Y.—Fire Chief Edward Siller is a victim of wartime conditions. His new official automobile is green, not the traditional red. He said wartime restrictions made him take whatever color was available.

ATLANTA — Mr. and Mrs. George Baker huffed and puffed pushing home a coupe. Their daughter had phoned her car broke down several blocks away. When the daughter returned they learned they had pushed home the wrong car. Baker reported to police who informed him the owner had reported the car stolen.

CHICAGO — When a shrill whistle sounded for 15 minutes peace rumors swept the Englewood district and the police switchboard was jammed with calls from residents asking if the war had ended.

One caller thought of another reason for the blowing. "Had gasoline rationing ended?" he asked.

The source of the whistle blast remained a mystery.



JOYCE AND MARLENE KANDRA

These two little girls are the daughters of Mr. and Mrs. Stephen Kandra of Tulelake. Joyce, at right, is two and a half, and her older sister, Marlene, is four and a half. —Kennell-Ellis

## HOMEMAKING HIGHLIGHTS

From the Home Demonstration Agent's Office

**MEAT** presents itself as a little more of a problem to the homemaker since the tightened ration restrictions went into effect on the 13th of the month. Utility grade meats of all cuts are unrationed. There is as much food value in the utility grades of meat as in the AA, A and B grades, and they have good flavor. However, they are not tender, and they have only a very small proportion of fat, and thus are not desirable for broiling or roasting.

**TWO METHODS** are suggested by meat experts for tenderizing the utility grades and making the meat more palatable. One is to grind it, after which it may be broiled, panbroiled or baked, and the other is to cover it and cook it long and slowly in its own juice or with added liquid. Browning the meat before cooking will improve the flavor.

**TENDERIZING TIPS**, other than those above, are to pound the meat before cooking (if it's a Swiss steak, pound flour into it to keep the juice and flavor in) and to add a bit of acid food to the meat... such as tomatoes, or vinegar. The French sometimes allow a tough piece of meat to stand in French dressing for several hours, to let the vinegar soften the tough connective tissue, and the oil to add needed fat.

**FINAL CAUTION:** be sure to cook it at a low heat. Too hot a fire will toughen and shrink the meat.

**MELT CHOCOLATE** economically when you use it for cooking—it will be even more scarce from now on. Never soften it directly in a pan on a hot stove. It should be heated over boiling water, preferably in a dish that can be easily scraped clean of every last toothsome drop of this now hard-to-buy sweet. Grating it is both unnecessary and wasteful, because so much of it sticks to grater and fingers.

**MRS. W. H. KING** of Route 1, writes us to say that her family grew kohlrabi in their garden this summer for the first time and find it a fine addition to the vegetable menu. Mrs. King adds it to stew, cooks it as one would turnips—alone, or sliced in salads. It grows well in the Klamath area and is a tasty addition to the garden lot.

**FOOD MARKETS** in our town give evidence that the season has reached the grape and pear stage, as far as the fruit harvest goes. We mention these two at this time because of the attractive salad which the sight of them brings to mind. Perhaps you've tried combining these two delicious foods by frosting an inverted pear-half with cream cheese, and then encrusting the whole with grape halves. The finished product, nestled in a

fringe of lettuce, or other salad greens, looks like a bunch of grapes (especially with a sprig or two of fresh mint at the "stem end"). It is a tantalizing surprise to the feaster whose salad fork discovers the goodness within. You might even carry the sprig element further by tucking a maraschino cherry or a melon ball into the pear-center.

**PATRIOTIC** incident that stirred us to a new faith in Klamath county folk reached us yesterday by mail, when someone told us that one of our homemakers trundled her pressure cooker and some of the produce from her victory garden in a wagon to the home of the aged mother of a local man in the armed services and helped her put up her share of Food for Victory. That's the kind of "share-with-thy-neighbor" policy that will characterize our final victory over the "crush-thy-neighbor-under-heel" forces of the axis.

## Fruit Price Change Expected From OPA

WASHINGTON, Aug. 26 (AP)—Northwestern fruit and vegetable packers may sell their 1944 product at prices not higher than the present schedules but may adjust them later when an expected new schedule is announced, Representative Angell (R-Ore.) said today. Angell said Price Administra-

## SEED STORE TALK GIVEN BY BUSSMAN

How the retail seed store provides seed, insecticides, fertilizer and information for those who till the "good earth" was the subject of a vocational talk given by A. H. "Red" Bussman to the Rotary club Friday noon at the Willard.

The vocational program was completed by an impromptu quiz conducted by Mitchell Tillotson, A. D. Addison, Harold Crane and A. H. Patterson were questioned on their businesses. Lee Hendricks acted as chairman of the day.

Dr. John Merryman was introduced as a new member of Rotary by Fred Fleet. Guests were N. H. Klaus of Mt. Vernon, Wn., and Mr. Webb of St. Louis, George Prock, Don Fisher and Earl Shepherd were visiting Rotarians.

## Chemult

Mrs. Don Bertram spent two days in Bend last week.

Mrs. Belle Evans of San Francisco, Calif., spent two weeks with her niece, Mrs. Sally Damon, in Chemult.

Mrs. Grant Damon left Chemult Saturday for San Francisco with her aunt, Mrs. Belle Evans, and plans to visit with her for a while.

Mrs. Rebecca Gentry of Hood River spent the last four days visiting with her sister, Mrs. Hugh Porter, in Chemult.

Chief R. P. Porter from the South Sea Islands was in Chemult from August 4 to 6 where he was visiting his parents, Mr. and Mrs. Hugh Porter.

Mrs. Arlene Franklin of Chemult made a business trip to Klamath Falls last week.

Mrs. Hugh Porter made a business trip to Bend August 22.

Mrs. Jessup went to Klamath Falls last week.

## WINS CONTEST

CORVALLIS, Aug. 26 (AP)—The Oregon Dairy Manufacturing association has announced that Marvin Carkuff, butter-maker for the farmers' cooperative creamery, McMinnville, won its into-storage butter contest with a 95 score.

tor Chester A. Bowles had agreed to this pricing arrangement after the congressman had protested against delays in setting prices for the 1944 pack. Bowles, he said, indicated that the new prices would be announced by the first of next week.

## Few War Workers Intend to Leave Northwest Area

SEATTLE, Aug. 26 (AP)—Only five and one-half per cent of the workers coming to Seattle for war jobs plan to return to their former homes and less than a third of the workers listing themselves as former house-

wives plan to give up, as indicated. Ben B. Ehrlichman, chairman of the chamber's economic development committee, said a survey also showed that 70 per cent of the imported war workers wish to stay in this area. The northwest outside of Seattle or in Alaska.

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