hursday, January 4, 1945



the war. The committeemen will de-vise operating plans for the 1945 conservation practice and pro-duction goal programs, and will make recommendations for the 1946 programs. Also due for discussion are problems relating to price supports, rationing of equipment and supplies, and other assignments handled by AAA committees. ienver, Colo., on January 11-1945, will be the meeting te of western range cattle-1 where their association will narily deal with not only the RICHARDS LEAVES

narily deal with not only the sent situation but also plans the postwar era. It will be defin annual convention of American National Live ek association and over 500 exates from 18 western states expected to attend. Executive Secretary F. E. Mol-has announced that there has how on world trade head-by Harry Terrell of the West-Polic y committee. Des ines, Iowa, and the other on stock marketing headed by J. Abbott of Hyannis, Nebr. teef production, ranch labor, tratate sanitary regulations many other problems will discussed at the convention. eady a great deal of work has an done on the latter subject i more progress is expected come by virtue of this con-tion. n a statement released for

statement released for lion. Secretary Mollin

There is already grave con-tages over the meat supply for late spring and summer of 5. While beef supplies are sected to be not much dif-unt than a year ago, there I be much less pork avail-e, while on the other hand ay requirements, as indicated actaside orders, are much atter. We shall recommend, refore, that if OPA insists on ing action which will discour-feeders and tend to decrease. Der than increase, the beef ply, public warning should snued and OPA must be pre-ed to accept full responsibil-in the matter. The only ef-ive control over black mar-ing would tend to encourage lers and increase the supply. This critical time."

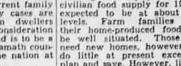


tregon's first quarter 1945 ta of crawler tractors for ag-litural use does not provide grounds for optimism, ac-inding to N. C. Donaldson, exe-ve assistant to the state AAA mittee. The new state quota 48 machines compares with suthorized release of 80 is in the fourth quarter of

the armed services continue ake 85 per cent of the out-of tracklaying tractors, ac-ling to war production board yrds, and indications are that yr millitary demand will be trule during the coming year. In addition, 43 stand-wheel tractor situation, wheel tractor situation, wheel tractors converted in-trawlers have been released, a total of 400 units. The boommittee received appli-ons from 934 farmers for wlers, and it is estimated a bout that many more ap-ations were screened out by aty committees.







Guaranteed Meat

T-Bone Steak (12 points)

Sirloin Steak (11 points)

Round Steak "A" Grade (13 points)

APPLE JUICE

PRUNE JUICE

Junny Dawn-fancy.

TOMATO JUICE

OTTED MEAT

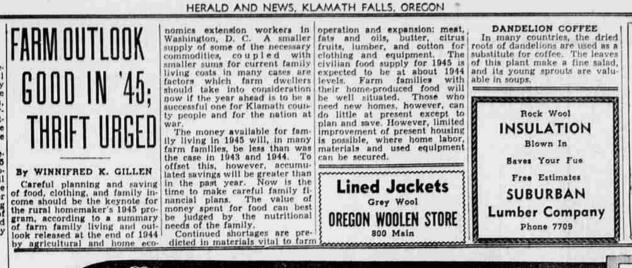
bby's-for sandwiches,

ABY FOODS

Heins strained.

New Reduced Point Value on

BEEF STEAKS!



Fragrant with fresh full flavor

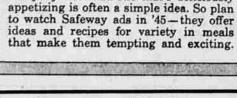
Schilling

VACUUM PACKED

COFFEE

PAGE SEVEN

Vary your meals in '45 The difference between an ordinary everyday meal and one that's deliciously



formerly of Klamath Falls, is lurning over the station in ex-cellent condition for continued research for the livestock in-dustry, says William A. Schoen-feld, dean and director of agri-culture at Oregon State college. A successor is expected to be sp-pointed soon so that there will be no interruption in the work of the station. The branch station is now stocked with more than 100 head of good quality, well bred Here-

The branch station is now stocked with more than 100 head of good quality, well bred Here-ford cows and 350 good half-blood ewes. In addition there are 61 yearling steers in experi-mental fattening trials this win-ter and 90 calves used in con-ducting winter feeding experi-ments. Ample feed is on hand to carry all of the stock through the season, Richards reported in submitting his resignation. Richards took over the station 13 years ago, succeeding the late Robert Withycombe. Since that time the emphasis has been on livestock research, which was closely coordinated with the work at the Squaw Butte and Harney branch stations. Rich-ards also served as superin-tendent of the Malheur experi-mental area.

LIVESTOCK STATION

In leaving the Eastern Oregon Livestock branch experiment station to accept the manage-ment of the large Oxbow cattle ranch at Prairie City, D. E. Richards, superintendent, and formerly of Klamath Falls, is upper over the station in ex-

mental area.

Farm Planning Group To Meet in February

The Klamath county agricul-tural planning committee will hold its meeting on February 14 to consider recent agricultural developments and future pros-

to consider the and future pros-pects. The four-fold purpose of this session will be to discuss recent trends in agricultural produc-tion in the state and county, to consider latest outlook informa-tion, to hear the first report of the newly formed county veter-ans agricultural advisory com-mittee, and to consider the pos-sibility of county economic con-ferences after the war ends. Sub-committees will need with the central committee on land use, livestock, crops, farm home and rural life, farm labor, and veterants agricultural advisory. Representatives from all agri-cultural agencies will be invited.

Warning of OPA Laws **Requested by Group**



Quart 25c New West-fresh apple taste. Pork & Guart 27c VAN C 27-Oz. Can Sunsweet-from stewed prunes. 46-oz. 21c (4 blue stamps) No. 2 Jumb New OMATO CATSUP 14-oz. 13c od Hill. (3 blue stamps) SUGAR PEAS No. 4 6c Karo Syrup 4 %-08. 8c

ar 28c 1. 54c	NOB HILL
Drip or regular	Rich, full flavor,
	SHREDDED Nabisco, whole w
Coffee	Post BRAN
lb. jar 33c	Delicious crunchy
1b. jar 33c	
	CORN FLA
Beans	Kellogg's-Good-
CAMP'S	ALBERS FA
3.0 1.0 1.0 1.0 1.0 1.0	Pearls of Wheat.
。14c	PANCAKE
	Sperry's
Packl	WHITE FLO
BELLE	Harvest Blossom.
No. 2 16C	and the second se
Can IV	SHORTENI

	58c
l-lb. Bag	23c
Pkg.	11c
	13c
8-os Pkg	: 5c
10.	
N lb. Pkg.	17c
10-lb. Sack	74c
50-1b. Sack	1.70
3-lb. Jar	59c
2-lb. Pkg.	33c
Reg. 5	· 40
	1-lb. Bag Pkg. 14-os. Pkg. 14-os. Pkg. 10-lb. Sack 50-lb. Sack 50-lb. Sack 51b. Jar



Beef Roast Arm and Blade Cut "A" Grade, (3 points)

27c Short Ribs "A" Grade Lb. 19c Ground Beef (4 points) Lb. 28c Pork Sausage (2 points) ь. 35с Link Sausage (2 points) Lb. 45c

\$

Canterbury Orange Pekce.

TEA BAGS

RED STAMPS Fresh Oysters Pint 65c Sliced Halibut Lb. 45c

Box of 36c

SAFEWAY'S LOW EVERYDAY VALUES

Lb. 48c

Lb. 38c

40c

The items listed below are just a few of our low, everyday shelf prices, not "specials".... Note how much you save . . . day in, week out. Buy all your foods at Safeway.

I I I I V: V

A Lot To Do **About Ground Meat**

There's a difference in the pan-frying and broiling times for the various kinds of ground meat. Beef and yeal require the same cooking time but lamb and pork take a bit longer. When two or more kinds of ground mest are mixed together, the time is gauged by the kind of meat in the largest proportion. However, when there's fresh pork in the combination it's advisable to follow the timing given, for pork must be cooked thoroughly.

GROUND BEEF AND VEAL

Because of their leanness, ground beef and veal are benefited by the addition of fat or liquid, such as suet, eggs, or evaporated milk. Eggs and evaporated milk also act as binders to help hold the ground beef and veal together after they're cooked

Tests show the best results are obtained by using 2 eggs or 4 tablespoons of evaporated milk or tablespoons of suct for each pound of ground beef or veal. 14 pound beef or veal pattie, broiled or pan-fried, should be cooked about 10 minutes-5 minutes on each side.

GROUND LAMB

It isn't necessary to add any binding ingredients to ground lamb for it holds its shape when cooked. However, the addition of a little chopped bacon contributes a delectable flavor and adds the fat that is needed.

For patties and mock cutlets and chops of avernge thickness that are to be pan-fried or broiled, it is best to allow about 30 minutes-15 minutes for each side.

GROUND FRESH PORK

Ground pork is often confused with fresh pork sausage. The difference lies in the fact that sausage contains spices and seasonings while ground fresh pork does not.

A binding ingredient or extra fat is not required for ground pork because it is tender and juicy enough without any additions.

It takes at least 20 minutes for pan-frying or broiling of fresh pork patties of average thickness and it is important that they be well done throughout.

RECIPE OF THE WEEK

CREAMED GROUND MEAT: Saute 1 Ib. ground meat, 34 cup finely diced onion, in 2 tablespoons shortening until meat and onion are browned.