

High School

News and Comment
By MARY LOU CASE



Two more scholarships have been awarded to graduating seniors. Mike Colbert was recently notified of his receiving a tuition award to Southern Oregon College at Ashland for the year 1948-1949. A university mother's scholarship will be received by Lois Hibbert amounting to her tuition. This raises the total of seniors receiving scholarships for their next year's college to 8.

The second annual spring tea for new Pep Peppers is being planned for this Saturday afternoon at the K. A. Moore home, 2045 LeRoy. Several committees have been appointed by President Doris Ethridge to handle the affair.

Decorations will be supervised by Marcella Murray and Joan Moore; clean-up, Della Michael, Elys Hazard, Barbara Perkins and Mildred

For a very bright good morning!



Better coffee - every time

SW quality is so much better

Burgess Tea-table committee is Cherie Mahan, Carol Monteth, Donna Tenoski and Lois Landram. Several hostesses will be around to help greet the guests. Lou Anne Chase, Donna McVey, Joan Moore, Lois Larson, Judith Larson and Helen Jackson.

Today was the last day of real school for the seniors; tomorrow is the first day of exams for the juniors and underclassmen. Since there is no school Monday, exams will be finished Tuesday and Wednesday. Last day of school is Friday, June 4, when everyone returns for the farewell assembly and grades.

Completing a nine-week project are the social economics classes of KU. They have been working on the housing problem; model houses and

house plans were made by the seniors as well as analyses of the housing problem. The Klamath Realty board was sponsoring a contest for the outstanding products. The realty board plans to sponsor this as an annual project, as the response this year was so enthusiastic.

Spanish club run-off has named the remainder of its officers for the next school year. Beverly Karnes will take the place of secretary; Lester Larson, second vice president, and Laverna Martin, treasurer. Jim Harvey was elected to the position of the Spanish club's first mascot. John Owings succeeds Edith Wisenbach as president of the organization.

Classified Ads Bring Real Results!

Enjoy the Glorious Weather and Plan Your Holiday Picnics Around the Following

FRIDAY and SATURDAY PALACE SPECIALS

SPECIAL GOVERNMENT GRADE COLORED

Fryers . . lb. 52c

- * PICKLES—Sweet, Dill, all brands
- * OLIVES—Super colossal, all other sizes
- * SARDINES—Imported and domestic
- * VIENNA SAUSAGE—and a wide variety of meat spreads
- * CHEESE SPREADS—A full line . . . delicious!
- * POTATO CHIPS
- * CIDER—by the jug . . . non-alcoholic

AT THE

PALACE MARKET

524 Main—where you never get a bum steer!

OREGON CAVES CHATEAU TO OPEN

The Oregon Caves chateau, located at the Oregon Caves national monument will open for the summer season on May 29. Manager J. Christiansen has announced.

Carol Anderson, daughter of Mr. and Mrs. J. H. Anderson of Klamath Falls, is a member of the summer staff at the caves.

The monument is located in the Siskiyou mountains, 80 miles from Grants Pass.

Woman Hurt In Freak Accident

A painful injury to her left leg was suffered by Mrs. Henry Johns, 26-year-old housewife living at 8789 Hemedale, when her slacks caught in a tractor wheel late yesterday afternoon and pinned her between the fender and tire.

State police were called and two officers responded. They found the woman suffering great pain and be-

fore extracting her had to take the wheel off the tractor. The accident, which occurred about 5:30 p. m., happened across the street from 4234 Washburn way while Mrs. Johns was standing on the draw bar of the tractor driven by Vernon Quigley.

Officers said the knob on a tire caught Mrs. Johns' trouser leg and carried her forward into the wheel. There was but 1 1/2-inch clearance and the woman suffered a bad cut below the ankle and flesh was torn from her leg. She was moved by Kater's ambulance to Hillside hos-

pital where her condition was said to be satisfactory.

Saturday Set As "Poppy Day"

Mayor Ed Ostendorf has proclaimed Saturday, May 29 as Poppy Day.

Both the Veterans of Foreign Wars and the American Legion and auxiliaries will sell their poppies on the streets and in stores downtown during the day. Funds from sales by both groups go toward veterans welfare and rehabilitation work.



for PURE enjoyment

You can't beat Welch's pure, wholesome fruit preserves for flavor and quality.

The cost is small for the best of all!

The Welch Grape Juice Company Westfield, New York

LISTEN TO: "MEET THE MISSUS," 3:15 P. M. WEDNESDAYS and THURSDAYS, KOIN and CBS NETWORK

THANK YOU!
I take this means of thanking the public of Klamath county for the fine vote they gave me in my successful candidacy for the republican nomination for the state legislature. I will strive in every way to deserve the confidence shown in me.
Carl Steinseifer.

COMPARE for COST!

FLAV-R-PAC
FROZEN FOODS
LOOK FOR THE BRIGHT YELLOW WRAP

MAN-oh man, what a sauce on HEINZ BEANS

HEINZ OVEN BAKED BEANS IN TOMATO SAUCE

mellow, mealy, lip-smackin' good!
They're oven-baked

Now at Your Grocers

3 KINDS: vegetarian, with pork, Boston-style

Your future FAVORITE CAKE

NEW...

- in TEXTURE
- in TASTE
- in METHOD!

VELVET CHIFFON CAKE



Sift flour before measuring. Use level measurements for all ingredients. Preheat oven to baking temperature, 325°, a slow-moderate oven. Have all ingredients at room temperature (about 70°). Measure all ingredients before starting to mix cake. Have ready an ungreased tube pan, 10 inches diameter. 4 inches deep. Sift together into a mixing bowl—

- 2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
- 1 1/2 cups granulated sugar
- 3 teaspoons double-action baking powder
- 1 teaspoon salt

Make a well in center of dry ingredients and add in the order listed—

- 1/2 cup cooking oil, (such as Wesson or Mazola)
- 6 egg yolks, unbeaten
- 3/4 cup cold water
- 2 teaspoons vanilla extract (or 1 teaspoon each vanilla and almond extracts)

Beat with a spoon until it forms a smooth batter. In a very large mixing bowl place—

- 1 cup egg whites, unbeaten (7 or 8)
- 1/2 teaspoon cream of tartar

Whip (using hand whip, rotary beater, or electric mixer) until whites form very stiff peaks. Do not underbeat. (Whites should be much stiffer than for angel cake or meringue.) Then pour batter slowly and gradually over stiffly beaten egg whites, while gently folding in with a rubber scraper or large spoon. Fold in just until white gently folding in with the fingers, and the "cracks" will look dry. Take heated oven, for 1 hour 15 minutes. When done, top surface of cake will spring back when lightly touched with the fingers, and the "cracks" will look dry. Loosen cake from oven and immediately turn pan upside down, placing the tube part over neck of a funnel or bottle. Let hang, free of table, until thoroughly cold. Loosen cake from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. Frost or not as desired. 16 to 20 servings.

*ORLONG PAN, 9x13x2 inches may be used. Bake at 350°, a moderate oven, for 55 minutes. If a smaller cake is desired, use only 1/2 the recipe amounts given above and bake in either a 9x9x2 inch or 8x8x2 inch square pan. Bake at 350° a moderate oven, for 40 minutes.

TO HANG SQUARE or ORLONG CAKES while cooling, support diagonally opposite corners on 2 pans of equal height. Place supporting pans in position to receive cake before starting to mix cake batter.

High Altitude Adjustments
(No changes are necessary under 4,000 feet)

Changes at altitudes:	4000—5500 feet	Over 5500 feet
Baking powder, use	1 1/2 teaspoons	3/4 teaspoon
Oven temperature	350°	350°

STARRING - ★ ★ ★ SPERRY DRIFTED SNOW "Home-Perfected" Enriched FLOUR

Tantalizing, tender and tall—that describes the extraordinary flavor, texture and height of this baking sensation of the century, Velvet Chiffon Cake. Light and delicate as angel food, with the richness of butter cake. The texture is moist and velvety and stays that way days longer than other cakes. And here is a pleasant surprise! Velvet Chiffon Cake uses five fewer eggs than angel food, yet rises as high. This Martha Meade recipe (in which cooking oil is used) is so simple in its method you'll be amazed. And remember, when you use Sperry Drifted Snow "Home-Perfected" Enriched Flour with the Martha Meade recipe, success is guaranteed every time. Velvet Chiffon Cake, your family's future favorite, is indeed the baking sensation of the century.



This recipe developed for Sperry exclusively. Perfect results assured only when you use Sperry Drifted Snow Flour.

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GERBER'S & HEINZ BABY FOOD Strained Tin 7c	Curity Diapers doz. 2.98
	Tots Sun suits, 2 to 5 1.15
	Tots', Teens' and Men's Sox
	Notions --- Cosmetics
PINTO Beans 2-lb. Celo 35c	All 5c CANDY BARS
Sure-Jell 3 pkgs. 35c	6 for 25c
HUNT'S Peaches, No. 2 1/2's 27c	
MECO Corn No. 2 tins 17c	
OLD SOUTH Orange Juice 46-oz. tin 27c	OLD SOUTH Blend Juice 46-oz. 26c
	ROYAL CLUB Peas No. 2 tins 19c
	ALL POPULAR BRANDS Cigarettes Pkg. 14c Crtn. 1.38
MED. SIZE—(SUGAR) Grapefruit 6 for 25c	U. S. No. 1-A Spuds 10 lbs. 49c
SNOW BOY Winesap Apples, 2 lbs. 29c	
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PARKS GROCERY PHONE-6361 So. 6th at Shasta Way FREE PARKING SPACE	