

KF-Portland Overnight Mail Planned

A proposal which would set up overnight mail service to and from Portland and Klamath Falls was made yesterday by Charles Bane, Bend-Portland truck service representative, to chamber of commerce members.

Bane, speaking for his company, made the proposal to offset recent cuts in the mail service between the two cities due to curtailment of some train service.

The plan as outlined would provide for mail to leave Klamath around six p. m. and arrive in Portland by 5 o'clock the following morning with stops at Bend, Redmond, Madras and Prineville. Under the present system a letter mailed in Klamath Falls late Monday is not delivered in Portland until Wednesday morning.

Bend-Portland, said Bane, is willing to change schedules and runs to give the best service should a

mail contract be granted. No action was taken on the proposal at the meeting.

Housing
Members heard a report that the housing situation in the city is still bad from a rental basis and that a critical situation may develop as more workers come into town to enter the Christmas season.

Vet Indicted For Treason

WASHINGTON, Nov. 17 (AP)—Attorney General McGrath today announced the indictment of John David Provo, former U. S. army staff sergeant, on charges of treason. The attorney general said the indictment was returned at noon by a federal grand jury in New York City. Provo has been under arrest there since September 2, when he was discharged from the army.

The indictment is based on alleged treasonous activities in the Philippines and Japan while Provo was a prisoner of war in the hands of the Japanese.

Nurse, Patient Slain; Jealous Husband Held

BRIDGEWATER, Vt., Nov. 17 (AP)—A 46-year-old nurse and her male patient—the son of a Washington, D. C. lawyer—were shot to death and another man wounded last night in what police described as jealous-crazed attacks by the woman's husband.

Mrs. Antonio Salois of Bridgewater, a nurse, and Randolph Ogilby, 38, of Washington, D. C., were shot to death after their automobile was blocked by another machine on a lonely one-lane country road. She was taking care of him. Shortly thereafter, Lloyd Bramhall, a camp owner, was wounded in the right leg a quarter of a mile from the scene of the double slaying.

Capture
Police seized the woman's husband, Antonio Salois, 48, of Bellows Falls, at gunpoint later. He was arraigned in municipal court and held without bail for the grand jury on

two counts of murder and assault with intent to kill.
Ogilby was identified as the eldest son of Charles Fitz Randolph Ogilby, prominent Washington attorney, and a nephew of the late Rev. Remsen B. Ogilby, former president of Trinity college, Hartford, Conn.

Merrill Grange Elects Hadley

MERRILL — Frank Hadley has been elected new master of Merrill Grange No. 717.
Other officers include: Robert Petrick, overseer; Mildred Rexford, lecturer; Ivan Icenbice, steward; Murray Howard, assistant steward; Vlasta Petrick, chaplain; Louisa Icenbice, treasurer; Lillian Thompson, secretary; John Giacomini, gatekeeper; Anna Howard, cereal; Harriet Fotheringham, pomona; Veronica McNeil, flora; Marguerite Hadley, lady assistant steward; Ruby Tabor, musician; and Luther Tabor, executive committeeman.
Plans are being made for a pot luck supper and Christmas party for grange members and their families December 12.

Kiwanians Sponsoring Magic Show

A thrilling circus of mystery is promised local people when the Great Virgil and Julie, his assistant, will bring their company of wonder workers to the stage of the Pelican theatre next Wednesday, sponsored by Kiwanis club, for the benefit of Kiwanis park.

Two performances will be given. At 2 p. m. a show especially for children, who are to be let out of school early, will be featured, and at 8 p. m. the regular show will go on.

Among the novel illusions of this year's show will be the new grand entrance spectacle in which witches and demons capture up ghosts and goblins, and finally invoke the spirit of Satan himself.
Children will be entertained with the antics of clowns, comical ducks and chickens, and illusions especially created for the younger set.
The show, under the sponsorship

of the Kiwanis club, benefits Kiwanis park in Mills addition. The organization recently bought several pieces of new park equipment and plans to purchase more new facilities.

Modoc Toastmaster Gets Award

Julius Giuntini completed his basic training and received his certificate of award at the regular meeting of the Modoc Toastmasters last night in the Willard hotel.
One new member was accepted, as Jack Peebler joined the club. Twenty-seven persons were present including three guests. Six members gave short talks before the group.

Uniform Milk Codes Asked

PORTLAND, Nov. 17 (AP)—Uniform milk codes in Washington and Oregon were recommended yesterday by Dr. Thomas L. Meador, Portland health officer.
He spoke to a conference group of health and sanitation officials of the two states. He said the conflicts in

Man Jailed On Altered Check Charge

Joe Franklin Shaffer, 34, a farm worker, is held in the county jail today on a charge of forgery by material alteration.

He was arrested at Dallas, Ore., and was brought to Klamath Falls yesterday by Klamath county deputies.

The district attorney's office said Shaffer altered a check for farm work wages drawn on Harold Kniskern of Tulelake, for whom Shaffer was working last October 20. The check was on the Bank of America at Tulelake.

Shaffer is to be arraigned in justice court today.
milk rules were needless. He said regulations should concentrate on improving milk and other dairy products.

EVERYTHING!

From Soup to Nuts!

LOOKIE-LOOKIE-LOOK-Yes, folks, we know that you will become excited when you see this fearless announcement, but, nevertheless, we are staging the greatest sale in the history of this fair city. Our purchasing agents have selected the finest garden fresh produce grown, for your Thanksgiving dinners, as we all know good food is for thought and good appetites. So be sure, shop early—first here is first served—the lucky ones.

ONE WEEK OF RED HOT SPECIALS

YAMS, Southern grown, gems of the south, all smooth sizes . . . lb.
SWEET POTATOES, rich creamy sugar sweet . . . lb.
CELERY, nice crisp brittle, big hearted stalks . . . lb.
CAULIFLOWER, Snow white heads . . . lb.
RADISHES, Real brilliant scarlet red . . . bunch
GREEN ONIONS, very sweet, mild, dewey fresh . . . bunch
ORANGES, real sweet, thin skins . . . lb.
GRAPEFRUIT, just a ball of sweet juice and flavor . . . lb.
LETTUCE, nice clean tightly folded heads . . . lb. 10c

5¢

Prices Effective Friday, Nov. 18th, to Thursday, Nov. 24 for Thanksgiving Shoppers

SUGAR Fine Granulated 10 lb. 87¢	Salad Dressing Fine Quality Quart 39¢	EGGS Medium "A" Doz. 55¢	JELLO All Flavors 5 for 25¢	Margarine 4 lb. 1 ⁰⁰
Cottage Cheese Crescent Lake, Fresh Made Pint 19¢	Olives , Cadet, Ripe Pitted, tin 27c	4 for 1.00	Shortening Swift's 3 lb. tin 65¢	Oysters For Stuffing 2 tall tin 75¢
BUTTER Crescent Lake 1 lb. 68¢	Tomato Juice , fancy quality, 2s 11c	10 for 1.00	Graham Crackers Pkg. 25¢	Sweet Pickles Quart 45¢
CHEESE American 2 lb. pkg. 79¢	Dill Pickles , quart size . . . 27c	4 for 1.00	NUBORA Soap Giant Size 57¢	
WESSON OIL For cooking or salads Qt. 59¢	Fruit Cocktail , Del Monte 303s 21c	5 for 1.00		
Orange Juice 44-oz. can 39¢	Mince Meat , fancy grade, 1 lb. 21c	5 for 1.00		
	Cranberry Sauce Ocean Spray, 1 lb. 15c	7 for 1.00		
	Pumpkin , Golden Custard, 2½s 9c	12 for 1.00		
	Sweet Peas , Sugar type, 303s . 14c	8 for 1.00		
	Sweet Corn , wh. kernel, 2s . 15c	7 for 1.00		
	Pineapple , sliced, No. 2s . . . 27c	4 for 1.00		
	Milk , top quality, tall tin . . 11c	10 for 1.00		
	Green Beans , short cut No. 2s . 15c	7 for 1.00		
	Asparagus , center cuts, No. 2s 15c	7 for 1.00		
	Strawberry Jam , 1-lb. jars . . 35c	3 for 1.00		
	Fruit Mix , tall tins . . . 15c	7 for 1.00		
	Catsup , Hi-Tone type, 14-oz. . 13c	8 for 1.00		
	Peaches , Hunt's halves, 2½s . 27c	4 for 1.00		
	Tomatoes , Hunt's solid pack 2½s 23c	5 for 1.00		
	Syrup Sleepy Hollow type, 34-oz. 35c	3 for 1.00		
	Apple Sauce , Hi Quality, 2s . 17c	6 for 1.00		
	Acme Stubbies 15c	7 for 1.00		
	Red Sour Pitted Cherries , 2s . 35c	3 for 1.00		
	Walnuts , new crop Thin Skins 1b. 35c	3 lbs. 1.00		

Featuring Shuck Bros. Fresh Killed Turkeys

Tom Turkeys 43¢ lb. **Hen Turkeys** 56¢ lb.

Colored Fryers lb. 49¢ **Colored Roasting Hens** 4 to 6-lb. average lb. 39¢
Fresh Dressed Ducklings . . . lb. 58¢ **Brentford Geese** lb. 69¢
Fryer Rabbits lb. 59¢ **Pure Pork Sausage** lb. 29¢

Fresh Rendered Pure Lard.. 5-lb. bucket 69¢
Pork Roasts 35¢ lb. **Pork Chops** 45¢ lb.

Oregon Food Stores

2410 So. 6th St.

WE RESERVE THE RIGHT TO LIMIT QUANTITIES

1749 Oregon Ave.

MEDO-RICH Flavor Feature OF THE MONTH

Maplenut
ICE CREAM

MEDO-RICH MAPLENUT ICE CREAM is something to remember to add a "flavor feature" to any meal. Medo-Rich Maplenut Ice Cream is sugar-sweet and satiny smooth . . . with just the right amount of crunchy nuts to make it a really delicious flavor. More and more people buy Medo-Rich Ice Cream every day!

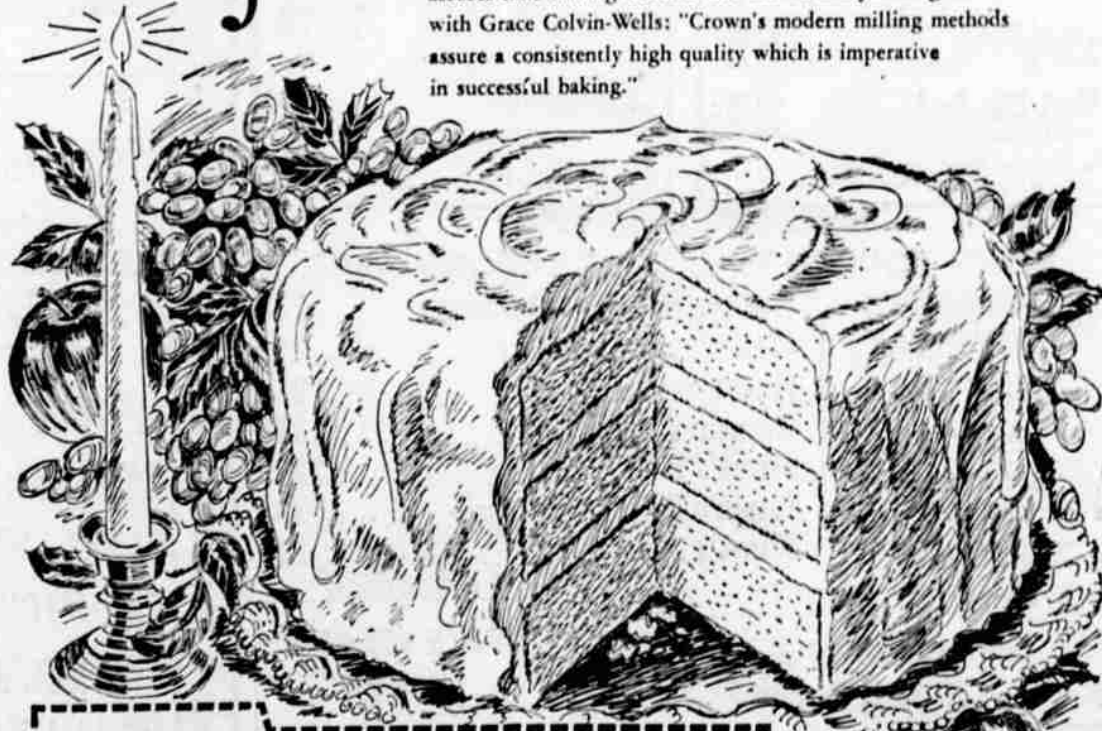


LOST RIVER DAIRY

Sunshine and Snow Cake

This luscious cake is the favorite recipe of Grace Colvin-Wells, southern Oregon home economist and Crown "Cook-of-the-Month." For a really special treat...one that will draw "ohs" and "ahs" from family and friends... bake a "Sunshine and Snow" cake. And to be sure it's light and feathery, use Crown Cake Flour!

Your grocer has Crown Cake Flour in a convenient new package...but it's the same smooth, silk-sifted blend that assures cake-making success. Use Crown and you'll agree with Grace Colvin-Wells: "Crown's modern milling methods assure a consistently high quality which is imperative in successful baking."



Klamath Sunshine and Snow Cake

(Grace Colvin-Wells recipe)

Cream together until very light:
½ cup shortening
1½ cups sugar
1 teaspoon grated orange rind.
Add one at a time and beat in well:
4 egg yolks
Sift together:
3 cups sifted Crown Cake Flour

2 teaspoons double-acting baking powder
½ teaspoon salt
Add dry ingredients alternately with:
1 cup milk
1 teaspoon orange extract

Beat until smooth. Then fold in 3 egg whites which have been beaten until stiff. Bake in three 8-inch layer pans at 375° about 30 minutes.

* Baked white frosting may be made from the remaining egg whites. For an especially delicious cake, the layers may be put together with an Orange Custard Filling. If you wish this recipe, please send your request to Cella Lee, Crown Mills, Portland 7, Ore.

CROWN

COOK-OF-THE-MONTH



Grace Colvin-Wells
Klamath Falls, Oregon



NOW IN A NEW PACKAGE...

Crown Cake Flour