



**NEW, EASY METHOD** to make wonderful strawberry jam in 25 minutes: Wash 2 pint baskets ripe berries by dunking quickly in bowl of cold water. Drain in colander or sieve and hull after washing. Measure 1 quart hulled berries, 1 quart sugar, 2 tablespoons strained lemon juice. Put berries and 2 cups of sugar in large kettle, heat to boiling point, stirring constantly. Boil 2 minutes, still stirring. Add rest of sugar, bring to boil and boil 3 minutes more, still stirring carefully. Stir in lemon juice. Pour in shallow bowl and stir occasionally while cooling. Let stand over night. This jams berries. Spoon cold jam into hot sterilized jars and seal at once. This jam is clear, bright, beautiful. Never double recipe.

### Recipes

**MILK IS IMPORTANT**  
June is National Dairy Month, and a fine time to make sure that every member of the family is getting his share of milk and milk products. Growing youngsters need at least three to four cups of milk a day, and adults should have a minimum of two cups each day for adequate nutrition. It's lucky that a food so necessary as milk is also so good — and easy to serve. Here are just a few tips for boosting milk consumption in your family.

1. Cereal with milk for breakfast.
2. Encourage cookie-and-milk snacks for the children.
3. Serve milk-rich casseroles and dishes featuring cottage cheese.

**SIAM AND SPAGHETTI CASSEROLE**  
3 Tablespoons shortening  
1 1/2-ounce can luncheon meat, cubed  
1 cup flour  
1 teaspoon salt  
1/2 teaspoon pepper  
3 cups milk  
2 cups (8 oz.) ready-cut spaghetti  
1 cup cooked, drained whole kernel corn or other vegetable  
2 cups Corn Flakes  
2 tablespoons melted butter or margarine  
Heat shortening in frying pan. Add meat cubes and brown lightly. Sprinkle flour and seasonings over meat, stirring until each piece is coated. Add milk and cook until thickened, stirring constantly. Cook spaghetti in boiling salted water only until tender. Drain and rinse. Combine cooked spaghetti with corn and meat sauce, pour into greased 2-quart casserole. Crush corn flakes into fine crumbs, mix with melted butter and sprinkle over spaghetti mixture. Bake in moderately hot oven (400 degrees F.) about 20 minutes or until thoroughly heated.  
Yield: 6 servings.

**COCOA UNWEETENED CHOCOLATE**  
3 squares unweetened chocolate  
1-1/2 cup butter or margarine  
2 eggs  
1 cup sugar  
2-3 cups sifted flour  
1/2 cup All-Bran  
1/2 cup chopped nuts  
1 teaspoon vanilla  
1/2 cup shredded coconut  
Melt chocolate and butter over hot water. Beat eggs, well, add sugar and continue beating until light. Stir in melted chocolate mixture. Add flour, All-Bran, nuts and vanilla; stir until well mixed. Spread in greased baking pan, 8 x 8 x 2 inches; sprinkle with coconut. Bake in moderate oven (325 degree F.) about 30 minutes.  
Yield: 16 2-inch squares.

**BAKED AVOCADOS WITH CHICKEN SALAD**  
3 ripe avocados  
1 tablespoon lemon juice  
2 cups cooked diced chicken  
1 cup finely chopped celery  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup mayonnaise  
1/2 cups Corn Flakes  
2 teaspoons melted butter or margarine  
Cut each avocado in half lengthwise, remove seed and peel. Brush with lemon juice. Combine chicken, celery, salt, pepper and mayonnaise. Fill avocado shells with mixture. Crush Corn Flakes slightly and mix with melted butter. Sprinkle over chicken salad. Place shells in lightly greased baking pan. Bake in slow oven (325 degrees F.) about 15 minutes or until heated through. Serve at once.  
Yield: 6 servings.

**POURCH PARTY RECIPES**  
**SHRIMP PARTY PIE**  
1/2 cup butter or margarine  
1 cup flour  
1/2 teaspoon salt, dash pepper  
1/2 teaspoon mace  
2 cups milk  
1 tablespoon cooking sherry  
2 cups (1/2 lb.) sliced fresh mushrooms  
2 cups cooked cleaned shrimp  
1 tablespoon lemon juice  
1 cup Rice Krispies  
2 tablespoons melted butter or margarine  
Melt butter over low heat; blend in flour and seasonings. Add milk gradually and cook until thickened, stirring constantly. Stir in sherry. Sauté mushrooms lightly, about 5 minutes; add to sauce. Sprinkle shrimp with lemon juice; fold into sauce. Pour into individual baking dishes. Mix Rice Krispies with melted butter; sprinkle over shrimp mixture. Bake in moderate oven.

**HAGEL'S HENHOUSE FRYING CHICKEN**  
At Its Best  
Fresh and Clean  
Now Available At  
• PINE ST. MARKET  
• CARL'S Superior Foods  
• PETERSON'S MARKET  
• SHASTA VIEW GROC.  
• UNIQUE MARKET  
• WIARD'S Chicken Stile  
• MARY ANN Drive In

**Mrs. D'Albini Wins Honor**  
Mrs. G. Q. D'Albini, a former Klamath woman was selected "Woman of the Year" at Medford this week in recognition of her long service as a volunteer teacher of citizenship classes, held for aliens seeking U.S. citizenship. She has a 25-year record in this field and is credited with having prepared 400 men and women for examinations. She is an active member of the Daughters of the American Revolution, serving at one time as chairman of this district. She is also active in Republican politics in Jackson County. Her late husband was associated with the office of Wilson Wiley when in Klamath Falls.

**TERRIFIC 2 FOR 1 SHOE SALE NOW IN PROGRESS AT LEONS**  
525 Main Phone 3466

## Conservation Of 'Natural Resources Garden Club Aim

Members of 13 Central Oregon Garden Clubs took part in the Cascade District convention of the Oregon Federation of Garden Clubs, held May 10th, in Gilchrist.

The welcome to 150 members was given by Mrs. Verne Rotcheck, president, Mrs. W. W. Franks, Redmond, state president elect, and others.

Speakers were Mrs. J. George Eisenhauer, Portland, state president; Mrs. L. W. Franks, Redmond, state president elect, and others.

**BPW MEET**  
MERRILL—Bea West is the newly elected president of the Merrill-Main Business and Professional Women Club. Other officers elected at the May 7th meeting at the home of Eva Van Cleave are Helen Brumley, first vice-president; Audrey Lewis, second vice-president; Louise Tracey, recording secretary; Lorena Honeycutt, corresponding secretary and Lillian Thomas, treasurer.

Caroline Lovens won the hand-crocheted bedspread donated by Grace Sanders.

Bea West, Lorena Honeycutt, Caroline Lovens, Myrtle Beasley, Lillian Thomas and Lucille Gray attended the state BPW convention in Klamath Falls. Vivian Fox, Kathleen Brickner and Eva Bowman attended the opening banquet and luncheon Friday evening. Mrs. Honeycutt was elected to serve on the nominating committee for the Southern Oregon district.

The newly elected officers will be installed June 18.

## Youngster Gives Parents Scare

Little Billy Barnett, three-year-old son of the Rev. and Mrs. David Barnett, 711 Roseway Drive, had his parents worried for a short while Tuesday evening.

When supper time came, about 6:15 p.m., Billy wasn't to be seen around the house. The Barnetts called police for help, and they in turn put out a description of the boy over local radio stations.

But 30 minutes later the missing lad was found safe and sound in the basement of a next door neighbor's house. He had apparently become tired playing and had fallen asleep.

## Salad Surprise

Put 2 canned or fresh peas halves together with a filling made by mixing Blue cheese with enough Sherry Wine to give a creamy consistency. Place each filled pea on a ring of canned pineapple. Garnish with crisp salad greens and pour French dressing over salad. Good with hot biscuits for luncheon.

**WURLITZER**  
A magnificent piano. Many lovely styles and finishes to choose from.  
**LOUIS R. MANN PIANO CO.**  
120 No. 7th

## Lions Install New Officers

MERRILL—Deputy district governor of Lion's International, Winston Purvine, installed new officers of Merrill Lions club at their annual Ladies night dinner Monday night in the Presbyterian church social parlor.

Harvey Denham, incoming president, was presented the gavel, symbol of his office, by Purvine. As each of the newly-elected officers was introduced, he was presented with a letter of commendation from Purvine. Allan Carter, second vice president; Carl Lindberg is secretary-treasurer; Alec Duncan is tall twister. Wayne Wilson is lion tamer; and directors are Howard Dewey and Tom Barry.

Plans for 100 per cent attendance during the past year were given to R. L. Dragoo, Allan Carter, Clyde Hammond, Harold Hendrickson, Algonzo Hodges, D. C. King, Carl Lindberg, Otis Thompson, Harvey Denham, and Dr. F. E. Trotman, who was also given a Lions club key for bringing new members into the club.

Ray Rader, athletic coach, reported on his boys' participation in the state track meet. Dick Reeves, John O'Neil, Jack Hendrickson, and Jerry Wolfman won 8 medals and placed 8th in the state.

Retiring president Clyde Hammond announced that club members would start selling house numbers Tuesday evening, with any profits received going to pay for new street signs. He also introduced Fred Taylor of Klamath Falls, who will serve as recreation

**Easy to Open!**  
COMING JUNE 15T  
**CRATER LAKE MILK**  
in the world's most convenient package!

By Popular Demand!  
**RETURN ENGAGEMENT "SATCH" BIANCHI**  
and his TRIO  
APPEARING NIGHTLY  
**Molatore's**  
1112 Main

Use either one to make **THE PERFECT HOT DISH** for ANY Summer meal!

**Mission is tops in the good old summertime!**

When it comes to summertime picnics, beach parties, backyard dinners, or just everyday meals — you can't beat Mission Macaroni or Spaghetti. They're perfect for casserole dishes — and you can use either one to make THE perfect hot dish for any summer meal!

**MISSION is far and away the finest macaroni made**

No other macaroni or spaghetti tastes so good or has such richness and flavor, for Mission is carefully made from top-quality ingredients and always cooks firm yet tender! Try it — today!

**Chef Morlino's Recipe for Italian SPAGHETTI AND MEAT BALLS**

1 lb. ground round steak  
1 onion, finely chopped  
1/2 lb. bread, soaked in  
little tomato puree  
2 eggs, beaten  
1/2 tsp. salt  
1/2 tsp. pepper  
1 clove garlic, chopped  
2 tsp. olive oil  
1 can tomato puree  
1 cup diced celery  
1/2 cup grated cheese

Make the meat balls by combining ground steak, onion, soaked bread, eggs, salt and pepper to taste. Mix thoroughly and shape into small balls. Sauté garlic in olive oil. Remove garlic and fry meat balls until brown. Add can of tomato puree and an equal amount of water. Add diced celery and simmer till tender. Meanwhile, cook the spaghetti in boiling salted water until tender; drain. Place spaghetti on platters, place meat balls on top, pour sauce over all. Sprinkle with grated cheese. Serve 6. For picnics, mix spaghetti with meat balls and sauce in casserole dish.

For richer flavor finer savor — insist on — **MISSION** MACARONI • SPAGHETTI • EGG NOODLES

**Snowy-white! Yes, and more important, sanitary, too ...because it's CLOROX-clean!**

No other home laundering aid equals Clorox in germ-killing efficiency! Clorox not only makes your white and color-fast cottons and linens snowy-white and color-bright, it provides hygienic cleanliness—extra protection against infectious germs!

An exclusive, patented formula makes Clorox different from any other bleach and household disinfectant. It's free from caustic! And that means gentler bleaching action and greater disinfecting efficiency. So, to conserve linens... to protect health... use Clorox every washday!

**And CLOROX makes home germ centers sanitary, too!**

It's so easy to make bathroom and kitchen surfaces bright, fresh and sanitary with Clorox! Used in routine cleaning, Clorox removes stains, deodorizes, disinfects. Clorox is the most efficient germ-killer of its kind... a type of disinfectant recommended by public health authorities. Directions on the label.

**CLOROX** America's Favorite Bleach & Household Disinfectant

**When it's CLOROX-clean... it's SAFER for Family Health!**