

Your Favorite Garden Tips Fruit Recipes

SWEET CHERRY CAKE
1 1/2 cup shortening
1 cup sugar
2 eggs, separated
1 cup bran
1 1/2 cup drained, chopped
fresh sweet cherries
1 1/3 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
Blend shortening and sugar; add egg yolks and beat well. Stir in All-Bran and cherries. Sift together flour, baking powder and salt. Stir into Bran mixture alternately with milk. Fold in stiffly beaten egg whites. Turn into greased 9x5-inch pan. Bake in moderate oven (350 degrees F.) about 55 minutes. Serve plain or with Marshmallow Cherry Sauce.
Yield: 8 servings.

MARSHMALLOW CHERRY SAUCE
1 egg white
1 cup light corn syrup
1/4 cup water
1/4 cup confectioners' sugar
1/2 teaspoon vanilla
2-3 cup chopped fresh sweet cherries
Beat egg white until stiff but not dry. Heat syrup and water; stir in sugar gradually, and cook 5 minutes. Stir in vanilla. Pour syrup slowly into stiffly beaten egg whites. Fold in cherries.
Yield: 2 cups sauce.

PEACHES AND CREAM
1 cup bran flakes
1 tablespoon melted butter or margarine
2 tablespoons brown sugar
1/4 cup chopped nuts
1 tablespoon unflavored gelatin
2 cups milk
2 eggs, separated
1/2 teaspoon salt
2 tablespoons brown sugar
1/2 cup sugar
1 teaspoon vanilla
1/4 teaspoon almond flavoring
1 cup sweetened, sliced peaches
Crush bran flakes into fine crumbs; mix with melted butter, brown sugar and nuts. Heat in heavy skillet, stirring constantly until sugar melts and caramelize slightly. Cool and crumble. Soften gelatin in 1/4 cup of the milk. Heat remaining milk to scalding. Beat egg yolks with salt and 1/4 cup of the sugar. Slowly stir in the scalded milk. Cook over hot water, stirring constantly, until mixture coats a metal spoon. Remove from heat; stir in softened gelatin. Chill until mixture begins to set. Beat egg whites until stiff but not dry. Beat in remaining 1/4 cup of sugar until egg whites stand in stiff peaks. Fold in custard mixture, flavorings and peaches. Pour into 8x8-inch pan which has been rinsed in cold water. Sprinkle topping over pudding. Chill until firm. Cut into squares to serve.
Yield: 9 2 1/2 inch squares.

Babies Come Circus Moms
Sometimes association with a circus causes a disruption in family life. Take the case of Lola Dobritch, the Paylova of the tight wire with the 1953 Shrine-Polack Bros. Circus, which is to appear in behalf of the Klamath Falls Shrine Club at the Fairgrounds, Monday and Tuesday, Aug. 10-11. Traveling with Lola is her four-year-old son, Emil Goetschi Jr. Two years ago, little Emil also was with the Polack Bros. entourage, but then he was accompanying his father, one of the Three Goetschis, a unicycle team originally from Switzerland. Lola and Emil Sr. were married in Spain and were brought to this country by the same circus. Since then, more often than not, booking agents seem to have conspired to keep them apart. Lola recalls the time before little Emil was born, when she visited an obstetrician in Providence, R.I., for a checkup. After the doctor had found her to be in fine fettle, Lola asked: "Is it all right to keep on walking?" The doctor answered: "It depends on what kind of walking." Mischievous. Lola turned the pages of a magazine to a picture of her walking the tight wire. "Oh, no, no!" cried the doctor. "Don't do it." Then he modified his prescription. "Do it only tonight," he added. "I have tickets for the circus." Less than two months later little Emil arrived. Her tutu ballet skirt, Lola observes with a twinkle in her warm brown eyes, had been an excellent camouflage.

Vegetable Variations

By E. G. GARDENER
Fifty years ago, when father spoke of mulching the garden, one knew that he intended to go out behind the barn to where the manure pile was conveniently located, pick up a "fragrant" load onto the wheel barrow, and the scatter it on the garden plot. Nowadays, the word "mulch" means many things, anything from sawdust to rocks, depending on its purpose. There can be too much of anything, even our wonderful sunshine. In our climate we sometimes need to protect our gardens from a super-abundance of both air and sunshine. Have you ever noticed how quickly the ground dries out when the afternoon breezes blow? Mulching will help keep the

Vegetable Variations

Vegetables, when freshly picked from the garden, are so sweet and so full of their own natural flavor that they need little dressing other than melted butter, salt and perhaps a little pepper. However, many of us depend upon the market variety during the spring and summer months and sometimes welcome suggestions for preparing them in interesting ways.

Butter sauces, cream and cheese sauces are perfect compliments for summer vegetables. Dairy foods seem to bring out the full flavor goodness of all vegetables, as well too. These summer vegetable variations are easy to make and so good to eat!

GREEN BEANS WITH BUTTER HERB SAUCE
1 1/2 lb. green beans
1/4 cup butter
1/4 cup finely chopped onion
2 tsp. minced parsley
1/2 tsp. thyme
3 Tbsp. lemon juice
1 tsp. salt
1/4 tsp. paprika
Cook beans in boiling salted water until tender. Fry onions in melted butter until tender, but not brown, about 5 minutes. Add remaining ingredients and pour over hot cooked beans.

CHEESED POTATOES
8 medium new potatoes
1-3 cup minced chives
1/4 cup butter
1 tsp. salt
1/4 tsp. paprika
1/2 cup grated Cheddar cheese
Cook potatoes with skins on; drain and return to low heat, for 2 to 3 minutes, shaking gently until they are hot and mealy. Turn into a hot serving dish. Meanwhile, melt butter, add minced chives, seasonings and cheese. Pour hot sauce over potatoes. Sprinkle with a dash of paprika and serve hot.

MEXICAN TOMATOES
(Serves 6)
6 medium tomatoes
1 cup whole kernel corn drained
2 Tbsp. butter
1/2 cup fine, dry breadcrumbs
2 Tbsp. chopped green pepper
1/2 tsp. salt
1/4 tsp. pepper
1/2 cup hot milk
1/2 cup grated Cheddar cheese
Cut a slice off top of each tomato. Remove centers and drain. Melt butter in sauce pan and stir in crumbs; add to corn with remaining ingredients and fill tomato shells. Place in shallow baking pan and bake at 350 F. for about 25 minutes or until tender and lightly browned on top.

LEMON PARSLEY-BUTTER SAUCE
Work 3 Tbsp. butter until creamy. Add 1/4 tsp. salt and 1/4 tsp. pepper. Mix well then work in 1 Tbsp. lemon juice. Add 1 Tbsp. Parsley chopped very fine. Serve over hot vegetables, steaks or fish.

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moisture in the ground, cuts down on the water bill, and lessens the ever-present weeds. Most every one is familiar with peat moss as a mulch but unfortunately it costs money. There are several substitutes that have been successfully used by local gardeners that are free, either for the making or the taking. Mrs. Sigurd Dahler, 3738 Bisbee, is a gardener of experience. She uses every available bit of material such as grass cuttings, weeds, leaves and other waste matter for mulching. Some of these are placed on the compost heap and some she uses directly on the beds. In discussing the use of leaves, she suggested that the leaves which are removed from the lawns should be used as mulching material for flower beds. Many garden books discourage the use of leaves as mulch, claiming that they tend to mat down and smother the plants. Mrs. Dahler thought that might be so in localities where there is a great deal of

rain through out the winter, but that she has not found it so here. In fact, she says that the trouble is to keep the leaves in place. To do this she utilizes small branches laid over the covering of the melting snow allows it, break up the covering of leaves with a rake to allow air to circulate freely, and the small plants will still have the advantage of cover without being smothered. The decaying leaves add humus to the soil. Weeds themselves can be used as mulching material, providing so placed that the roots can not take hold and begin growing again. Used in the garden between rows of such vegetables as corn and peas, which soon become too big or too sprawling to cultivate properly, weeds make a very good mulch. Arrange them in single-like rows so that the roots of each succeeding layer are placed on the leaves of the preceding row, thus preventing the roots from actually touching the

ground. Mrs. J. R. Miller, 3114 Maryland, adds to this idea by saying that such mulching also provides a convenient home for numerous pest such as earwigs, and cutworms and it is well to lay down a barrage of poisons that will discourage these insects as the mulching progresses. Dusting with various powders and the use of pellets and baits will make the mulched rows into traps for insects that seek shelter there. Both Mrs. Miller and Mrs. Dahler recommend using sawdust as a mulch. Ground that tends to bake hard and is generally heavy in texture can be lightened considerably by mixing sawdust right into the soil. Mrs. Miller lives in the district to the south of Sixth Street where alkalinity is apt to be procuring adequate drainage. Mrs. Miller says that she has found that by raising her flower beds above the general level of the lawn as much as eight inches or even more, and by working plenty

of well rotted sawdust and a good complete fertilizer into the soil, she has much better results in her gardening. To the question as to what difference fresh or well rotted sawdust as mulching material made Mrs. Dahler replied that she understood that while fresh sawdust can be used it is apt to rob the soil of nitrogen in the process of decaying, making it necessary to replace the lost plant food or the plants will suffer. She stated that she was using some fresh sawdust at present on her strawberry bed with good results. Mrs. Miller, on the other hand prefers the well rotted kind for her flower beds since she felt that the presence of the raw sap in the fresh sawdust might prove detrimental to certain flowers. She also said that she had seen the

fresh sawdust around roses in Portland with no apparent ill effects. An excellent source of well rotted sawdust is at the airport where a considerable amount of the sawdust used in the heating plant has been lying exposed to the weather for some years. It can be had for the taking. As a matter of fact, it was suggested that the new Plastic Company would be glad to have it removed. There are, of course, situations in which it is not practical to use a summer mulch at all. Gardens depending upon flood irrigations cannot be successfully mulched since the water either carried the mulching material away to some

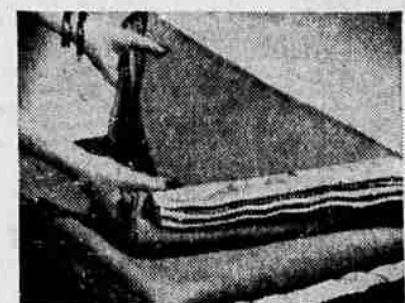
place where it is not wanted, or even prevents the water from reaching the very place where it is most needed. Mrs. Clark Randall, Olene, uses the flooding method exclusively and finds that she must depend upon cultivation alone to conserve the moisture. Certain flowers should not be mulched at all but should be kept clean and dry at all times. Iris do not need mulching since they tend to develop root rot if the rhizomes are covered. Winter mulching after the ground has frozen may sometimes be beneficial for them to help prevent heaving in the spring, but for the summer months do not mulch at all.

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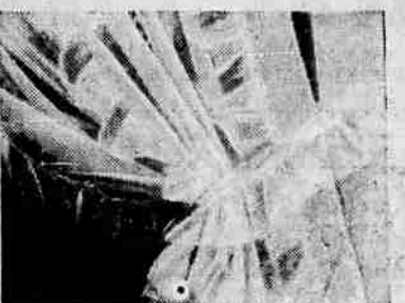
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Rinso Guide to Soaps and Detergents

These helpful directions explain for the first time which to use for every job. Presented by Rinso, the only brand to offer you both—famous Rinso Soap and sensational new Rinso Detergent.



BLANKETS: Use the Soap
You can remove a lot of dirt in a hurry with soap—and that's important. Blankets shouldn't stay in your washer more than a minute; agitation while wet shrinks them. Rinso Soap leaves blankets soft and fluffy. Yet you now pay about 5¢ less for it than for detergents.



CURTAINS: Use either
As long as you make plenty of suds, either the soap or the detergent will do a beautiful job of washing your curtains. Both Rinso Soap and Rinso Detergent get your curtains dazzling white—for an interesting reason. Both Rinsos contain SOLIUM.



DIAPERS: Use the Soap
One sure way to be careful of baby's tender skin is to use only soap for washing diapers and all of your baby's clothes. The mild, gentle soap in Rinso Soap leaves diapers extra soft and non-irritating. And the SOLIUM in Rinso leaves them white as snow!



DISHES, GLASSWARE: Use the Detergent
Everybody knows detergents do a better job on your dishes than soap. But this new Rinso Detergent does even more—it washes up to twice as many dishes as the most popular detergent. And Rinso Detergent is wonderfully gentle to your hands.



DRESSES: Use either
Your white dresses look whiter than new, your print dresses brighter than new, when you wash them in Rinso Soap or Rinso Detergent—thanks to SOLIUM. Rinso's rich suds remove dirt so efficiently that most stains need hardly any pre-scrubbing.



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If the linoleum is really dirty, use a detergent to get it thoroughly clean before you wax. You'll find that Rinso Detergent's generous suds are particularly good for removing greasy or sticky stains from your kitchen linoleum. Use as little water as possible.



WORK CLOTHES: Use either
Take your choice of Rinso when doing work clothes. Rinso Detergent is exceptionally good in hard water, and you don't have to rinse unless you want to. Rinso Soap gets out slightly more dirt, and saves you money—you now pay about 5¢ less for the Soap.



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Your husband's shirts will turn out gloriously clean and white, whether you wash them with Rinso Soap or new Rinso Detergent. Either way, we guarantee he'll be delighted. The SOLIUM in these two extraordinary Rinsos will give him the whitest shirts ever.



SYNTHETIC FABRICS: Use either
You can safely wash almost any fabric in the friendly suds of Rinso Soap or Rinso Detergent. Not only your cottons, as you'd expect, but also the new synthetic fabrics. They will be perfectly at home in our gentle, thorough-cleansing Rinso.



TOWELS: Use either
Your white towels will be whiter than new—and wonderfully fluffy—if you wash them in either the Soap or the Detergent. One reason is that both Rinsos are perfect beavers for getting out dirt. Another is that both Rinsos contain our own sunshine-whitener, SOLIUM.



WOOL SWEATERS & SOCKS: Use the Soap
If you want your wool sweaters and socks to stay soft, the best thing you can do is wash them in soap suds. Home economists will tell you that washing with Rinso Soap removes less of the natural oil from the wool, and this helps keep it soft and fluffy.



SHEETS: Use either
The truth is that you can use either the Soap or the Detergent for your sheets. Either will do them to perfection. Both Rinsos contain SOLIUM, to leave your sheets white as can be. And both leave your sheets so soft and smooth, you only have to iron the top quarter.

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