



ONLY THE VERY FRAGRANT flowers of the French Riviera have been compounded to give Elizabeth Arden's Blus Grass its enchanting character...

Photo Courtesy Elizabeth Arden



One of the strangest aspects of coffee's history is its continued fight against suppression. In practically every country, you can find a record of efforts to have coffee declared dangerous and illegal...

The first coffee persecutions started in Mecca in 1511. Some Imams, or religious teachers, declared that coffee was an intoxicating beverage and thus forbidden by the Koran...

In 1523 and again in 1570, coffee was suppressed, this time under penalty of death, offenders being sewn into a sack and thrown into the Bosphorus...

The Western countries into which coffee was introduced could have learned a lesson from these incidents, but they didn't...

browned to taste. (It also cooks out a little more of the fat so they aren't so greasy.)

If the bones are cracked so they can be cut into single, short ribs, they make wonderful nibblers with garlic bread out in the patio on a Saturday or Sunday afternoon...

It should be emphasized that if the top onions really burn, the dish is more successful. They impart a flavor that is impossible to get with liquid smoke or smoke salt.

The moisture from the onions keeps the pork from drying out and also flavors the meat.



BE SAFE, BE SURE this summer — use perfumed deodorant pads. Sticky, muggy days no longer need trouble your peace of mind...

ALTURAS

The Alturas office of the California Highway Patrol report a roundup of their activities for May; one fatal accident, seven accidents with twelve persons injured, and two property damages...

Alturas Mayor Jim Reid has issued a proclamation that Monday, June 7, be set aside as Wakelield Day, in recognition of Bill Wakelield's outstanding service to the community as director of the Alturas recreation commission...

with friends. Mrs. Ruth Titus is back in Keno after an extended stay in Klamath Falls with relatives.

Judy Parker spent Saturday night, May 29, in Klamath Falls with Mr. and Mrs. John Swearingen and family.

Mr. and Mrs. Fred Barnes, Keno, spent Memorial Day in Ashland

Hildebrand By MRS. T. P. MICHAEL Mr. and Mrs. Harold McDonald and family accompanied by their mother, Mrs. Zita Robin, Lebanon, Mr. and Mrs. Charles and Nelda, and Mrs. Agnes Goff, Klamath Falls, visited Monday with Olaf Nelson and Billy...

Montgomery Ward 9th and Pine Phone 3188



SPECIAL PURCHASE RAYON SHIRT SALE Washable 1.77 6 to 18

They sell elsewhere for 2.98—you save over \$1 now. Made of "Silcoola" rayon Benberg—a guaranteed washable fabric...

DEATH LONDON (AP)—Arthur Greenwood, treasurer of the British Labor Party and long-time Socialist leader, died Wednesday. He was 74.

Barbecued Spareribs

This recipe has been requested. Seasoning, of course, can be varied to suit the individual family taste.

Pork spareribs are not always available in Klamath Falls, but if you ask your butcher, he'll usually save them for you.

Figure from 1/4 to a pound of spareribs per person.

BARBECUE SAUCE 1/2 cup chili sauce, cocktail sauce or catsup

1 tablespoon Worcestershire sauce Dash of tabasco 3 or 4 drops of liquid smoke 1 tablespoon brown sugar (or white)

Dash of Angostura bitters 1 tablespoon vinegar 1/2 teaspoon garlic salt 1/2 teaspoon salt 1/2 teaspoon celery salt 1/2 teaspoon pepper water to fill cup

Use two sides strips of spareribs and place first side, fat side down,

in fairly shallow pan — like an old fashioned bread pan — or shallow roaster. Cover that layer with 1/2-inch thick slices of onion, pour about 1-3 cup of the sauce over this. Top with other side of spareribs, fat side down. Cover completely with sliced onions — it will take about four large onions or more to make enough onion slices. Pour sauce over top and start in cold oven and bring up to hot — 400 to 450 degrees. The onions should burn a little. Add more sauce. Unless the onions are particularly juicy, you'll have to make a second cup of the sauce. Reduce heat and cook at about 300 degrees for two hours, or longer, basting frequently. (Pour the juice that forms in the bottom of the pan back into the cup and use for basting). When the spareribs are very tender (fork test), remove from oven. Take off the onions (we think they are too rich and greasy and throw them away unless a guest talks us into serving a few from the middle of the "rib sandwich"). Put spareribs, meat side up, on a wire rack set on broiler pan and put under the broiler until they are dried off and

NOW Albers Flapjack Mix 3-Ways Better

—to Triple your enjoyment of Flapjacks

Advertisement for Albers Flapjack Pancake & Waffle Mix. Features three benefits: 1. Blended Flavor (Three finest quality grains combine in this famous mix... finest selected Northwest wheat... premium corn, extra-fine ground to bring out the buttery flavor... and fine plump California white rice). 2. Buttermilk Tenderness (There's lots of real, old-fashioned rich buttermilk blended right into the mix. Makes all the difference). 3. Double-Action Lightness (Albers own special leavening action does wonders for lightness). Includes an image of the product box and a stack of pancakes.

NOW IN KLAMATH FALLS

Advertisement for KAND-ICE. Features a large image of a KAND-ICE can and a hand holding a can. Text includes: 'KAND-ICE keeps things COLD without messy, melting ice'. Applications: 'FOR PICNICS... CAMPING', 'FOR HUNTING... FISHING', 'FOR LUNCH BOX... BABY'S BOTTLE'. Includes images of a picnic hamper, a fishing boat, and a baby's bottle. Bottom text: 'At leading food, drug and sport stores'.