



TROPICAL FOODS inspired the creator of Fried Hawaiian Sandwich, according to the test kitchens of Wheat Flour Institute. Pineapple and banana contribute their luscious flavors to the cream cheese filling. Chopped pecans make up the crunch part. As if this combination alone isn't good enough, the sandwiches are dipped in an egg-milk mixture and then fried to a delicious golden brown. Shown with the sandwiches are salads of chilled asparagus spears and pimiento on lettuce.

August is National Sandwich Month. It's time to try something new and different in the way of sandwiches. The Wheat Flour Institute says a conservative estimate shows that Americans consume sandwiches at the rate of 58 million per day. The institute has some suggestions to add variety.

FRIED HAWAIIAN SANDWICH

1/2 cup mashed banana (1 medium)
1 3-oz. package cream cheese, softened
3/4 cup drained crushed pineapple (8-ounce can)
1/4 cup chopped pecans
8 slices enriched bread
1 cup milk
1 egg, beaten
Dash of salt
1/4 cup butter or margarine
Make sandwich filling by mixing mashed banana, cream cheese, pineapple and pecans. Use this filling to make four sandwiches. Cut each sandwich in half diagonally. Combine milk, egg and salt in a shallow dish. Dip each side of sandwich into egg mixture and brown quickly on both sides in butter or margarine in a skillet. Serve hot.

LIVER SAUSAGE FILLING

1/2 pound liver sausage
3 tablespoons chili sauce
1-3 cup pickle relish
1-3 cup chopped onion
Dash of salt
Combine liver sausage and chili sauce, mixing until smooth. Add pickle relish, onion and salt, mixing well. Makes filling for six sandwiches.

AMERICAN CHEESE FILLING

2 cups shredded American

cheese (1 1/2 lb.)
1/2 cup chopped celery
1/2 cup chopped blanched almonds
1/2 cup salad dressing
Combine cheese, celery and almonds, mixing lightly. Add salad dressing and mix well. Makes filling for six sandwiches.

SALMON SALAD FILLING

1/2 cup flaked salmon (8-oz. can)
1/2 cup chopped cucumber
1 hard-cooked egg, chopped
1 tablespoon chopped onion
3 tablespoons salad dressing
2 tablespoons lemon juice
Mix together salmon, cucumber, egg and onion. Add salad dressing and lemon juice and mix thoroughly. Makes filling for four sandwiches.

MAIN DISH SANDWICH

1 cup flaked tuna (7-oz. can)
1/4 cup chopped pickle
1/4 cup chopped ripe olives
1 teaspoon lemon juice
8 slices enriched bread
Butter or margarine
8 slices crisp bacon
1 1/4 cups cream of mushroom soup (10 1/2-oz. can)
1/2 cup water
Combine tuna, pickle, olives and lemon juice and mix lightly. Toast bread and spread with butter or margarine. Arrange 4 slices in bottom of 9-in. square baking pan. Spread tuna mixture over toast in baking pan. Arrange 2 strips of bacon on each slice of toast and cover with remaining slices of toast. Combine soup and water and mix thoroughly. Pour over sandwiches. Bake in moderately hot oven (400 degrees) for 20 minutes. Makes four servings.

FORT KLAMATH

By MYRTLE WIMER

Instead of being maternal grandparents of the latest arrival in the family of Mr. and Mrs. Albert Brisco, as previously printed, Mr. and Mrs. Jack Thomas are maternal aunt and uncle. Mrs. Brisco and Mrs. Thomas are sisters.

Weekend guests at the home of Mr. and Mrs. Earl M. Jackson were his sister - in - law, Mrs. Julia A. Justus, Mayfield, Washington, a cousin and her husband, Mr. and Mrs. Manfred Wallace, Seattle, and Mrs. Emma Byrd, Mossy Rock, Washington, also a cousin of Mrs. Jackson.

T-Sgt. D. E. Trainer, Portland Air Defense Filter Center, stationed in Klamath Falls, was a visitor here Wednesday while on official business for the Ground Observer Corps.

Mrs. Donald P. Veatch, registered nurse, left Saturday, July 31, to spend a week in her professional capacity at the Methodist Youth Soda Springs Dead Indian camp; on the following day, her son Jim went to spend a week at the camp, which is being held this week for seventh and eighth grade pupils.

Funeral services were held Friday, July 30 at 3 p.m. at the Forest Lawn Hollywood Chapel, 8 a n t a Monica, California, for the late Henry B. (Ben) Loosley, whose passing on Monday, July 26, removed another member from the fast thinning ranks of those early settlers who pioneered the Wood River Valley. In memory of the beloved long time resident of Fort Klamath, the following is written:



ESCAPADE, Shulton's first new perfume in a decade, speaks a secret language because it is an original fragrance—a rarity in the history of perfumery. Escapade was made for the woman who has an inner magical and mystical feeling—which means every woman. The fragrance is available in a Toilet Water which has an unusual perfumery flavor. There is also a concentrated Stick Cologne in the Escapade fragrance. And the perfume comes in purse size.

Ben Loosley was born November 28, 1877, at the Wood River valley homestead of his parents, John and Nancy Walling Loosley, who were among the first to settle here; he was reared in Fort Klamath, and received his education at local schools with the exception of two years spent in Boise, Idaho, with his mother and her relatives, members of the prominent Walling family of that city, where he attended school for the two year period. Later on, he and his father initiated the first industry to be started on Wood River, when they operated a creamery, which became famous for the excellent quality of the cheese produced by father and son; some years later, he went into sheep raising with the late John Smart and eventually settled on his ranch, the present Leonard Meschke place, where he pastured cattle on a share basis.

Several years later, he and Mrs. Loosley moved to Malin, where he engaged in ranching until forced by ill health to retire, when the couple went to Santa Monica to make their home with their only child, a daughter Helen, and her husband, the Ert Hollenbachs, where they have lived quietly ever since.

Both the late Mr. Loosley and his wife are honorary members of the Wood River Pioneer and Old Timers organizations. Many old timers, including this correspondent, recall with nostalgia, how, in years gone by, Ben used to love to play his violin at local dances, and never missed an opportunity to tune up and help the musicians during the evening.

His main hobby was collecting colorful songs of the early West, of which he had accumulated a large and varied selection.

Survivors include his widow, Annie; a daughter, Mrs. Ert Hollenbach, Santa Monica; a sister - in - law, Mrs. Elizabeth Loosley, Fort Klamath; a sister, Mrs. Fanny Bunch, who makes her home in Klamath Falls with the Loy Barkers; brother, Major Milan Loosley, U.S. Army, retired, Berkeley; a nephew, Raymond S. Loosley, Fort Klamath, who is also a native of Wood River Valley, and numerous other relatives residing elsewhere.

Of interest is the fact that since leaving Fort Klamath, Mr. and Mrs. Loosley have subscribed regularly to the Herald and News, for the sole and oft expressed purpose of keeping up with news of Fort Klamath and the Wood River valley folks — their personal appreciation of the local news items has been written often to this correspondent.

Eastside

By MRS. MERLE O'NEIL
Mr. and Mrs. George Barnes, Yreka, stopped for a brief visit with friends Saturday at the home of Mr. and Mrs. James Snider. They planned to visit over night with Mr. and Mrs. Bill Pfarr who live north of Lakeview. Mrs. and Mrs. Barnes used to make their home here.

Elmer Benham and son, Coquille, were calling on relatives at the John O'Neil ranch Sunday. They were returning home from a fish-

ing trip in the Susanville area, and only recently returned from a fishing trip to Canada.

Mr. and Mrs. Truman Harizog motored to Warner Valley last Sunday where they visited relatives at the home of Mr. and Mrs. Jim Wakefield.

Slim Grant left for California, after being employed at the Wall Lightle ranch during the summer months.

Mr. and Mrs. Clayton Bradley left Friday for the coast where they plan to enjoy a vacation and do some salmon fishing. Mr. and

Mrs. Roy Bradley also went along and furnished the boat. From there the Roy Bradleys will return to their home in California. They have been here helping during haying season.

John Noble accompanied his two daughters, Mrs. Julia Byrd and Mrs. Edna H a r t w e l l, Ashland, Thursday to the John Richardsons where Mr. Noble will spend several weeks with another daughter Gertrude Richardson and family.

Mrs. Paul Clay and children, Lakeview, called on Mrs. Clara Baxter one afternoon last week.



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