



GEORGE KIRKPATRICK, second from left, manager of the North Eighth Street Safeway Store in Klamath Falls since last October, announces four staff promotions from his store at one time, an unusual record. Shown, from left: Jim Mosley who moves from assistant manager here to manager of a new Safeway Store at Florence; Kirkpatrick; Marvin Martin, who becomes assistant manager here; Carroll Moulton, promoted to produce department head and Rex Dillavou who goes with Mosley to be assistant manager of the new Oregon Coast store.

Four Members Of Safeway Store Here Win Advances

Four staff promotions in one week is an enviable record for any chain store manager and George S. Kirkpatrick, manager of Safeway Store No. 135 on North Eighth Street, Klamath Falls, is justifiably proud of the men whose outstanding work is being recognized on June 2 by promotions.

Kirkpatrick's present assistant manager, James Mosley, is being promoted to store manager at the new Safeway Store just being built at Florence on the Oregon Coast. The store is slated to open on June 10. Mosley came here as meat market manager in August, 1949, and two years ago transferred from the meat to the grocery department.

Succeeding Mosley as assistant manager is Marvin Martin, formerly a Kroger manager in Wisconsin who came here a year and a half ago. He moves up from the position of produce manager and his place will be taken by Carroll Moulton, who is being promoted from produce clerk to head of that department.

Rex Dillavou, who joined the local staff about three years ago as a food clerk, has been promoted and will go with Mosley to Florence as his assistant manager there.

Kirkpatrick started nine years ago with the Safeway Store located in the building which is now occupied by Tower Furniture Company. He is now in his third store manager position as he was manager of the downtown Salem Safeway Store and then manager of the Lebanon Safeway Store before moving back to Klamath Falls last October.

Praise Letter Sent C Of C

Everyone from Klamath Falls store clerks to gas station attendants came in for a bit of praise recently from a British Columbia tourist who liked this town so well he bothered to write the chamber of commerce about it.

Robert A. Lawrie and his wife, residents of Trail, B.C., returned from Mexico via Klamath Falls on Highway 97, which, Lawrie said, was not only 150 miles shorter, but "scenic and interesting" as well.

Arriving here, the couple shopped a while and noted this city's "courteous store clerks." They especially like the way they were treated by Klamath Falls Patrolman Marion Lewis who gave them the customary "key to the city" with all-day free parking privileges, then took time to fully give the Lawries directions on local interest points.

An attendant at Torgerson's service station also came in for a compliment for his friendly assistance in locating a squeak in the Lawrie automobile.

Lawrie, who is affiliated with Consolidated Mining and Smelting Company of Canada, remarked in his letter to the chamber: "We here in Trail pride ourselves on our friendliness to visitors, and it is nice to find another city with a similar attitude."

Home Extension

By RUTH T. GUSTAVSON
County Extension Agent

What's more fun than a picnic? It's a wonderful tonic for "spring fever" and a picnic can be prepared very easily.

There are three ways of preparing food for a picnic. (1) All food cooked indoors, (2) part of the food cooked indoors, part outdoors, (3) entire meal cooked outdoors.

You will want to have economical foods that are easily prepared. Do not have too much variety in one meal. It adds to the work, causes confusion in passing the foods, and may waste foods.

Frozen pre-cooked and prepared foods make excellent picnic meals. Sandwiches, salads, cookies, and fruit may be frozen and will thaw and be ready to eat on arrival to your picnic spot.

If you like to cook your meal on the spot you will find kettles are easier to clean if the outside is covered with fat or soap before they are put on the fire. You'll want plenty of newspapers to rub the utensils off with and to pack them in to take them home after the meal.

Try shingles for trays for the picnic buffet. . . it will help the family to eat more comfortably. Strips of old cloth moistened and carried in a jar for the much needed hand wash is a good idea too.

Menu suggestions, recipes, and more picnic ideas are available, free of charge by contacting the Home Extension Office, Call TU 4-8151 or stop in Room 217 Federal Building and ask for your copy of "Outdoor Meals For Your Family."

Doctor, Spouse Attend Reunion

Dr. and Mrs. George I. Wright, Klamath Falls, returned May 28 from Chicago where Dr. Wright attended the 50th reunion of his class of 1908 at Northwestern University Medical School. The Klamath Falls guests were honored at the alumni banquet at the Furniture Club on May 10.

At noon the same day, Dr. Wright was present for his class reunion luncheon in the Pearson Hotel where 31 members of the original class of 142 were present. Of this number of doctors attending, 29 are still practicing. Dr. Wright is 78 years old and maintains his office, 297 Medical-Dental Building.

Classmen were present from all parts of the United States. While in the Midwest Dr. and Mrs. Wright visited Mrs. Wright's family, including four sisters and two brothers in Wisconsin and spent a week with their daughter and family, Mr. and Mrs. Robert H. Thayer (Henrietta Wright), Susan, Patsy and Thomas Wright Thayer.

They made the trip by air both ways.

YREKA BPW
YREKA — The Yreka Business and Professional Women's Club met Tuesday evening, May 27, at the Yreka Inn with Mrs. Rachel Cordes, new president of the club, presiding. Melanie Dudley of the Etina 4-H Club and Dick Kreutzer of the Table Rock 4-H Club, both all star 4-H members, were guest speakers.

Now is the time to get pressure canners in order for preserving the garden produce that will be ready soon. The first thing that needs checking is the pressure gauge. If it has not been checked within the last two years and a considerable amount of pressure canning is done, the gauge and safety valve should be tested; these need to be sent in and the name and address can be secured by calling the County Extension Office, phone TU 4-8151.

Be sure the covers can be locked in place tightly so they can not be lifted by steam. Check the rubber gasket to make sure there is no leakage of steam. Replace them if the rubber is cracked, otherwise remove the gasket and stretch it to insure a tight seal. The gasket should be removed and washed after use.

When the canner is not in use, store it carefully. Make sure it is clean and dry before putting it away. When storing over the winter season, coat the threads of thumb screws with a thin film of petroleum jelly or salt-free cooking oil to prevent rust. Crumple newspapers inside the kettle to absorb moisture and odors. Wrap canner lid in paper and invert it on the kettle.

With fresh fruits coming in on the market and home gardens producing them shortly, the fresh fruit taste in uncooked jam might be a tempting accompaniment for summer meals.

Pectin will gel with a certain proportion of fruit, acid and sugar even if the ingredients are combined when cold. It may take only a few minutes for this gel to form or it may take two or three days. The resulting gel will mold or ferment if allowed to stand more than a few days at room temperature, since the yeast and mold spores have not been destroyed. That is the reason it is necessary to use frozen storage for these jams. Or if the jam is to be kept only a few weeks, refrigerated storage will do. If the jam is stiffer than desired, stirring a little will soften it.

Fruits satisfactory for uncooked jam include strawberries, red and black raspberries, blackberries, plums, cherries, grapes, peaches and apricots. The recipe is the same for all fruits except that pits need to be removed and one teaspoon citric acid is added to peach and apricot fruits. For red raspberry jam increase the fruit to three cups and the sugar to six cups.

Local Pair Win OSC Awards

Myron R. Hurlbut, Klamath Falls, and James P. Madden, Malin, gained special recognition recently at Oregon State College as winners of two of the important all-campus awards.

Hurlbut was selected as one of three senior men, and Madden as one of three junior men, to receive the E. A. Cummings awards given annually to outstanding men students. Selection is based on scholarship, success in student activities, and qualities of manhood and leadership.

Hurlbut will graduate this month in electrical engineering. His parents are Mr. and Mrs. Robert E. Hurlbut, Route 3, Box 352.

Madden is the son of Mr. and Mrs. John Madden. He is majoring in agricultural economics.

Piano Students Hold Recital

TULELAKE — Students of Mrs. Margaret Jameson, Tulelake, were presented May 25 in a piano recital at the Tulelake-Butte Valley Fairgrounds. The 4 p.m. affair was well attended. Both beginning and advanced students were included.

Those taking part were David Allison, Helen Fensler, Lloyd Moore, Cheryl Rose, Joe Hoyle, Katie Voss, Pamela Hoyle, Kenneth Meshke Carol Jackson, Elaine Klassen, Diane Callas, Marilyn Loveness, Linda Allison, Julie Osborne.

Loudean Lyon, Carolyn Essman, Betty Ann Chapman, Marsha Chambers, Susan Christy, Donna Kenyon, Donnie Osborne, Rebecca Barron, David Krizo, Beth Prenger, Judy Huffman, Sharon Allison, Wayne Shull, Dorothy Krizo, Claudia Cushman, Ronnie Smith and Sandra Spomer.

The piano used was by courtesy of Louis R. Mann Piano Company, Klamath Falls.

Alturas School Holds Commencement Rites

ALTURAS — Graduation exercises for the 76 members of the graduating class of the Alturas Elementary School were held on May 28 in the Modoc Union High School gymnasium.

The welcome from the class was given by Ronald Dorris, and other members who gave talks were Jolene Higgins, David Friberg, Kathleen McKernan and James Coppedge.

The class was presented by W. Dean Hall, district superintendent of schools. Dr. Russell Enderlin, president of the board of trustees, who in turn presented the diplomas to the graduates.

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