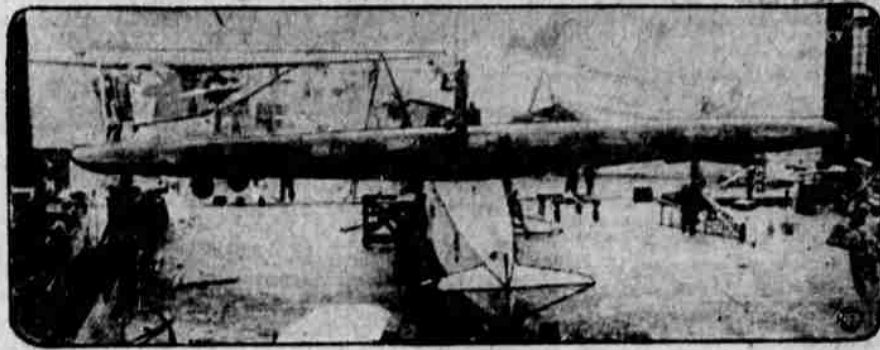


NOW YOU ASK ONE

THREE GUESSES These three guess quizzes go well in mid-summer, as they don't require so much heavy thinking. 1. What country is known as "The Land of the Rising Sun," Korea, Japan or China? 2. Is the statue of Liberty on Bedloe's Island, Staten Island, or Manhattan Island? 3. Is a United States census taken every year, every ten years, or every five years? 4. Was Croesus a rich man, a poor man, or a beggar? 5. Was Andrew Carnegie an Englishman, a Scotchman, or a Welshman? 6. Is the largest of the Great Lakes, Lake Michigan, Lake Erie, or Lake Superior? 7. Is Allah the supreme being of the Asteca, the Buddha, or the Mohammedans? 8. Is the world's most famous passion play, dealing with the last days of Christ's life, given in Geneva, Oberammergau, or Rome? 9. Is the calory a unit of light, a unit of electricity, or a unit of heat? 10. Was the first draft of Declaration of Independence written by Benjamin Franklin, John Adams or Thomas Jefferson?

THE ANSWERS 1. Japan is the "Land of the Rising Sun." 2. The statue of liberty is on Bedloe's Island. 3. The U. S. census is taken every ten years. 4. Croesus was a famous rich man. 5. Andrew Carnegie was a Scotchman. 6. Lake Superior is the largest of the Great Lakes. 7. Allah is the supreme being of the Mohammedans. 8. The world's most famous passion play is given at Oberammergau. 9. The calory is a unit of heat.

All Aboard for Rome Soon!



Craftsmen are rushing work on the Fokker plane, Old Glory, for the flight to Rome, which Lloyd Bertand and J. D. Hill will attempt. The plane, pictured above, is being built at the plant of the Atlantic Aircraft Company, Haabrook Heights, N. J. It has a wing spread of 62 feet and will carry a 450 horsepower Bristol-Jupiter motor.

RADICAL OUTBREAK STOPPED BY COPS

(Continued from Page One)

when he refused to consider a motion for a new trial.

The defense is also expected to appeal from Judge Thayer's rulings.

Expect Rejections.

If the supreme court rejects the various appeals, which appears likely, defense counsel have indicated they will carry the fight into the federal district court and, if possible, to the United States supreme court.

It will be virtually impossible, however, for the defense to take their case higher than the state court unless a respite or stay of execution is granted Wednesday.

A petition for a respite is before Governor Alvin Fuller who has said that he will not act on it until pending court actions are complete. Fuller's action on the petition may not be made known until a few hours before midnight Wednesday, when the two men are scheduled to die.

Boston was apprehensive and on the alert. Large numbers of police, now on 24-hour duty, pat-

rolled the streets and guarded every important center. So far there have been no acts of violence in Boston.

PROGRESSIVE TYPE SETTERS MAJORITY

INDIANAPOLIS, Aug. 9. (A. P.)—The progressive wing of the International Typographical Union, headed by President Charles P. Howard, was shown to have a majority of 57 in the union's diamond jubilee convention here this afternoon on a vote taken in connection with the report of the credentials committee.

The action had to do with the seating or unseating of about a dozen delegates. As a test of strength, the vote was considered important as it marked the first time the progressives had obtained supremacy over the administration faction, headed by John M. Lynch, former president.

Waterbury Republican Representative Tilson is afraid that a special session of Congress would result in "hasty, half-baked legislation." Well, what's unusual in that?

Grapes Increase, Lowering Prices

PORTLAND, Ore., Aug. 9. (A. P.)—The supply of Thompson seedless grapes has increased enough to lower the price down to \$1.75 per crate, 25 pounds net, wholesale. At retail they are 10c per pound.

A scarcity has developed for local lettuce bringing the wholesale price up to \$1.75 per crate for choice lots.

Peaches continue plentiful with Elbertas wholesaling for \$1.10 to \$1.15 per box and retailing at 30c per dozen and 40c for best large sizes.

Local tomatoes are 50c to \$1 per box and continue to retail at 10c per pound on the public market. Other wholesale prices this morning were: Plums, \$1.75 to \$2.25 in four basket crates; new pickling onions, 10c per pound; green peppers, 15 to 20c; best Burbank potatoes, local \$2 to \$2.25 per cwt. Egg plant 10c and summer squash in large crates, \$1.50.

Country dressed meats and poultry were firm this morning. But receipts were light and prices for hogs and veal were expected to strengthen a little during the day.

The cube butter market is firm with production now below demand. The dairy quotes extra cubes and standards both up 1/2c to 1 1/2c and 4c respectively.

Wholesale egg prices remain steady throughout with trade demand good and a small storage movement.

Cocoa Wafers

1/2 cup butter, 2 teaspoons baking powder, 1 cup sugar, 1/4 cup milk, 1 well beaten egg, 1 teaspoon vanilla, 1/2 cup cocoa, 1/2 teaspoon salt, 2 cups flour.

Cream butter and sugar, add egg and vanilla. Sift cocoa, flour, baking powder and salt together and add to creamed ingredients, alternating with the milk. Chill, roll out and bake in a moderate oven.

WE FAILED

To come to an satisfactory agreement with our landlord regarding proper terms for a new lease —so we are

CLOSING OUT

entire stock of shoes and furnishings

Store Closed Wednesday and Thursday

to remark prices and arrange stock.

Sale Opens Friday

The Toggery Shop

619 Main

Opposite Liberty Theatre

heat representing the amount of heat required to raise a cubic centimeter of water one degree centigrade.

19. The Declaration of Independence was written by Thomas Jefferson.

FIREBUG SUSPECT IS HELD IN JAIL

(Continued from Page One)

forest fire situation in the Pacific Northwest was predicted today with the weather bureau forecasting a general rise in humidity in the interior of Oregon and Washington.

Meanwhile the only fire that continued to offer trouble burned on Goodell creek, near Nohalem in northwestern Washington.

Louis Florence, 18, was killed by a tree while fighting fire in the Mt. Baker National park.

Chocolate Ice Box Cake—30 lady fingers, 1/2 pound sweet chocolate, 1/2 pint whipped cream, 3 tablespoons water, 4 eggs separated, 3 tablespoons sugar.

Line the sides and bottom of a small spring form with lady fingers.



How to Buy

Food

How to Prepare



By BESSIE R. MURPHY, Southern Food Expert

Pure Foods, What to Buy and Where

ACROSS THE AUGUST BREAK-FAST TABLE

The best six doctors anywhere—And no one can deny it—Are sunshine, water, rest and air. An exercise and diet. These six will gladly attend if only you are willing. Your ills they'll mend. Your cares they'll tend. And charge you not a shilling! —Selected.

Keep Cool With Ice Cream.

Thru the heat of the summer days, ice cream will soothe the worn nerves, refresh the tired bodies and save endless worry and labor in planning meals—also keep all members of the family healthier and happier, including the children, for whom ice cream is most assuredly a health builder.

Pineapple in Reducing Diet.

While the natural fruit sugar in pineapple is not fattening, it provides energy and satisfies the craving for sugar. It also supplies the system with vitamins, mineral salts, carbohydrates and an enzyme "bromelain," which is a direct aid to digestion. In a no-fat, no-starch, no-sweet diet, which, if strictly followed, is capable of removing one pound a day, pineapple is most valuable.

A representative day's menu on this diet would be as follows:

- Breakfast: Pineapple Juice Thin slices whole wheat bread (unbuttered and very dry) Poached Egg Coffee, without sugar or cream. Luncheon: Beef Bouillon Sauerkraut Lamb Chop Hard-cooked egg on lettuce Pineapple slices Dinner: Cleat Tomato Bouillon Beef Stew Spinach Asparagus Grapefruit and Pineapple dessert

Just how net to mar the surface of the porcelain sink, especially during the summer months, of so many different vegetable stains—the very best cleanser is soap and water with a little kerosene. It will keep it immaculate but will not mar the surface.

Ice Is Help in Summer Cooking

Let the refrigerator give the cook stove a summer vacation. Using an abundance of ice in the preparation of food will eliminate needless drudgery for the housewife.

And ice, generously used in serving food, makes the difference between eating and dining at the home table. Cracked ice, tinkling in frosty glasses of cooling drinks and shaved lead, sparkling from finely flavored food are a wonderful antidote for hot weather fatigue and a spur to appetite.

Chilled salad greens, crisp and full of their fine original flavor and keel celery, radishes, olives and sea foods are taken for granted in more comfortable homes.

Every-Day Food Needs Icing.

But the every-day food needs icing. The morning apple sauce, prunes, grapefruit and orange juice are delectable chilled and nondescript if they are tepid. Prunes, which should be served cold and unsweetened, have fallen into an undesired unpopularity because they so often appear sticky and warm.

Many of the most attractive and healthful summer desserts need never go near the cook stove. Berries are at their best when piled into tall glasses, mixed with shaved ice. Grapes, plums and other small fruits are served in Italy either with shaved ice or in ice water, which heightens fruit flavor to rich perfection.

Among the favorites in refrigerator cookery are ice box cakes, which may be made with any hot sauce, such as butter-scotch, chocolate or lemon or stewed berries. A pudding mold should be lined with split lady fingers or finger lengths of stale sponge cake or bread. The hot sauce and cake are arranged in alternate layers until the bowl is full. The cake should be compressed by firing an inverted plate into the bowl, putting a weight on the plate and letting the cake stand in the refrigerator 24 hours. Then it may be removed from the mold, sliced and served with whipped cream or custard sauce.

ICE-MADE DESSERTS.

Almond Ice Box Cake—1 cup butter (unsalted), 1/2 pound blanched and grated almonds, 1 1/3 cup powdered sugar, 1 pint whipped cream, 3 whole eggs, 30 macaroons, 3 eggs separated, 18 lady fingers.

Line the bottom of spring form with stout waxed paper, separate and place lady fingers close together on sides of pan, rounded

ends cut off, the flat side toward the pan. Lay the macaroons close together on bottom, flat side down and fill in the small spaces with the lady finger ends.

Cream, butter and sugar, add 3 eggs, one at a time and stir well. Add the yolks of the remaining 3 eggs well beaten, then the nuts and lastly fold in the beaten whites. Take 1/2 of this mixture and cover the macaroons, rooms, the rest of the mixture adding another layer of macarons. Place in ice box 30 hours to harden. When ready to serve slip on cake platter and cover with whipped cream, adding while whipping 1/4 cup confectionery sugar and flavor with vanilla.

Chocolate Filling—Melt chocolate in double boiler, add sugar and the water with the yolks of eggs well beaten. Cook slowly, until thick and smooth, stirring constantly. When cool, add the stiffly beaten whites of eggs. Cover lady fingers with a layer of this filling, on top of this, another layer of lady fingers, again some of the filling and so on, depending on size of form, with the lady fingers on top. Place in ice box 12 hours or more and when ready to serve, remove to cake platter, cover with whipped cream, adding while whipping 1/4 cup powdered sugar and 1/2 teaspoon vanilla.

Mocha Filling—Pour the hot milk over coffee grounds and let stand where it will keep hot for 10 minutes. Strain, mix corn starch, salt and sugar in double boiler, add the yolks, well-beaten and pour and stir in the coffee infusion gradually. Cook slowly until thick and smooth and while still warm, fold in the stiffly beaten whites of eggs. Place a layer of the filling in form on lady fingers, on top of this arrange another layer of lady fingers, another layer of the filling and so on, according to the size of the form, placing lady fingers on top. Place in ice box and cold place, let stand 20 hours and when ready to serve, remove to cake platter, cover with whipped cream, adding while whipping one-half cup confectioner's sugar and 1/2 teaspoon vanilla.

Mocha Ice Box Cake—2 1/2 dozen lady fingers, 2 tablespoons cornstarch, 1 cup hot milk, 1/4 teaspoon salt, 1/4 cup Mocha coffee grounds, 3 eggs separated, 1/2 cup sugar, 1 teaspoon vanilla, 1/2 pint heavy cream, whipped.

Line bottom and sides of a spring form or deep cake form with tube in center, with lady fingers, flat side down and placed close together.

Tells How To Get Rid of House Fly

Close outside doors and windows. Spray Groutite, an insecticide manufactured by the Standard Oil Company of California, liberally toward the ceiling. Be sure the sprayer you use gives off a fine mist and doesn't spray in drops or streams. The Oronite Fly Spray "kit" includes a sprayer.

The dead flies should then be swept up and burned. Open doors and windows and the aromatic odor will quickly disappear. The directions are extremely simple and little work is involved—and your house is rid of flies.

Oronite Fly Spray has a pleasant odor and it will not stain fabrics nor tiled walls, is sprayed according to directions. It is not poisonous to human beings, nor is it explosive. Yet caution should be exercised in its use near children or near an open fire.

Besides flies, Oronite Fly Spray is effective in eradicating from the home mosquitoes, gnats, bedbugs, fleas, ants, roaches, water bugs and moths. It is also recommended as deodorant for toilets, sinks and drains.

WHEN GRAPES ARE PLENTIFUL

Grape Butter Select a mixture of green and ripe grapes. Simmer the pulps of the grapes until tender, then put through colander, add the skins and cook until tender, add

Use Lemons to Whiten Your Skin

Better than Expensive "Bleaches"

The juice of two lemons squeezed into a bottle with Orchard White, will soothe sunburn, and clear up freckles, tan, discolored skin quicker than anything you can buy already prepared, and it doesn't cost you near as much.

Any druggist can sell you Orchard White, and it only takes a minute to mix it with the juice of two lemons. Then you have enough to last you all season. It makes a delightful lotion which you can put on your face, neck, arms or hands at any time, and it will keep them nice and white. Mix a bottle now, so you will have it handy to use should your skin begin to turn dark, or rough.—adv.

the sugar, allowing one-half pound to each pound of grapes. Cook until very thick, then seal.

Spoiled Grape Butter

Stew grapes, squeeze out each pulp from the skin, removing seed. Keep skins in a small thin bag. To each pound of pulp allow one pound of sugar and one-pint cider vinegar, one teaspoon cloves, one teaspoon cinnamon and one teaspoon nutmeg. Boil this slowly, putting in the bag of skins and have them tied separately. When it jellies by dropping in cold water it is done.

Grape Conserve

5 pounds grapes 1 pound raisens 1 pound shelled nuts 3 juicy oranges 5 pounds sugar Remove the skins from the grapes and boil the pulp until tender. Then press through sieve. Boil the skins of the oranges until tender, then chop fine. Put the grape skins and pulp into saucepan, add the orange juice, the boiled skins, the sugar, the raisens and nuts and boil until thick.

So often tissue paper is thrown away, when it will prove very useful in the kitchen for wiping greasy spots and pans, where a cloth would be used. This means a saving of laundering dish towels.

Family Smiles at Balanced Menus

"It is fine to smile at your meals for it aids digestion, but that does not balance your diet."

A smile will not take the place of lime or fruit acids or green vegetables in your diet. You may smile as you put poison into your body, but the smile is not an antidote. Courage alone cannot do everything; it must be well directed.

A few years ago, a popular philosophy was "grin and bear it!" but as people have become more interested in the history of preventative medicine or keeping well rather than waiting until we are sick to be careful, they have put the right things into the diet to keep the smile on the face.

A quart of milk to supply the daily lime, fruits and green vegetables to supply the necessary vitamins—these will help to build "a smile that won't come off."

A housewife cannot afford not to balance her meals, for when

meals are properly balanced—the bills decrease—for the reason that every part of the body finds satisfaction in each meal; the body's search for the necessary food elements, manifested by over-eating ceases and the preparation of a smaller amount of food at each meal will satisfy.

THIS WEEK'S VEGETABLES

Corn Shuffler

Take one pint of corn pulp and mix with one pint of cream sauce, made by blending two table-spoons of butter with two table-spoons of flour, one-fourth teaspoon salt and a little pepper. Season to taste and fold in two stiffly beaten egg whites, cover with buttered bread crumbs and bake until nicely browned.

Corn Oysters

Grate raw corn on cob. To one cup pulp add one well beaten egg, one-fourth cup flour and season highly with salt and pepper. Drop by spoonful and fry in hot fat or cook on a hot, well greased griddle. These should be about the size of an oyster.

For results use News Class Ads.

Kitchen Kinks for Busy Housewives

When beating eggs separately, beat the whites first and steal a little to put with the yolks. They will get thick more quickly and not stick to the whip as when beaten up alone.

To Open Asparagus Can

Open asparagus can at the bottom instead of the top, because by doing this you not only avoid breaking some of the tender tips, but it also much easier to remove the asparagus from the can, since the stem end is so much larger than the tip end that even the first stalks slip out quite readily.

To Make a Jar Filler

Cut the stem off of a funnel, leaving the hole large enough to fit in a fruit jar.

FLORAL DESIGNS Artistically arranged, \$1.50 up.

Hill's Flower Shop

To Keep Food Fresh Requires Some Moisture

If the air in a refrigerator is too cold and dry vegetables lose their crispness—fruit shrivels. Flavor is lost with the moisture.

With ice, you can depend upon the air being moist enough to retard evaporation of water from perishable food. For several days meat will keep its juiciness, cheese will remain soft, lettuce crisp.

An even cold is maintained automatically by the ice melting faster when the weather is warm and slower when it is cool. The cold circulating air prevents excessive dampness. The moist film on the melting ice regulates dryness, holds it in proper check for keeping food at its best.

Ice is the natural way to chill food; there is no other refrigerator like it.

Klamath Ice & Storage Co. Phone 53

Ask Your Doctor to analyze Tru-Bio Graham as a food for your baby. Our doctor O.K.s them. So will yours.

Ask for KRAFT CHEESE At your dealer's

CAKE BAKERS Put their faith to the flour they use. This combined with skill in mixing and baking, tells the story of success. CRATER LAKE FLOUR is the lucky brand Klamath County Product Made By Martin Bros. We use CRATER LAKE FLOUR A Home Manufactured Product. SIXTH STREET BAKERY