

Watch Klamath News Food Ads

MARKET BASKET PAGE

Expert Tells of Choosing Newest Electric Ranges

By MRS. PHYLLIS K. DUNNING
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Because an electric range is a piece of household equipment which may be expected to give one many years of service, it is essential when choosing such a range to select one made by a reliable company which can be depended upon to remain in business. This is important not only as a guarantee of the quality of the range, but also as assurance that if ever new parts are needed, they will be readily procurable.

Next, you should consider the servicing facilities available on the particular make of range. It is very important that prompt, efficient service be obtainable, so that you will run no risk of being seriously inconvenienced should something occur to interrupt the operation of your range.

Important to Select the Right Size

Where the space available for your range is limited, the size and shape of the range will be of importance. When space is not at a premium, the factor determining the size of your range will be the number for whom cooking is to be done.

The number of top stove elements you require will, of course, be governed by the amount of top stove cooking you do. For the average family three or four units are recommended. Because of the convenience of using the electric range oven—a result of the automatic time and temperature controls with which they are equipped—it is wise to select a range having an oven sufficiently large to permit you to cook in it an entire meal at once.

Secured in Various Combinations

When we speak of an electric range, we ordinarily mean a range which operates entirely on electric current. But it is possible to combine the advantages of the electric range with those of other fuels when the situation demands it.

Where the kitchen has no source of heat other than the range, or where extra heat is required of the range in severe weather, or where it is desired to heat the range boiler by other fuel than electricity, a range combining coal or wood burning facilities with both electrical top units and electrical oven may justly be the choice.

Some ranges come equipped with a fireless cooker feature which many women favor very highly. This cooker operates on very little current, and acts like a small oven.

Whatever your particular needs may be, there is an electric range, or a combination range, which will enable you to enjoy all the benefits of electrical cooking without sacrificing any of the advantages which other fuels may be able to afford you.

Automatic Controls

Many of the modern electrical ranges have devices which enable you to control the temperature of your oven very easily and accurately and other contrivances by which you may indicate the time you wish the current to stop

on and off. These features enable you to place an entire meal in the oven in the morning, go out for the day, and return to a perfectly cooked dinner—a trick of great value to today's busy women.

Good Insulation Important

Be sure that the oven of the range you select is thoroughly insulated. You want heat to cook your food—not to turn your kitchen into a small inferno. A well insulated oven keeps the heat inside the oven, where its business is done, and furthermore enables you to turn the current off from fifteen minutes to an hour before the food is to be taken from the oven. Food will be hot enough to serve even two hours after the current has been turned off. This cooking on retained heat constitutes a tremendous economy in the operation of your range.

Ranges Easy to Keep Clean

While the practicality of your range, and its usefulness have first claim to your attention, the appearance of your range should be given some consideration, too. Modern electric ranges really are wonderfully good looking—the sort of equipment every woman enjoys owning. They come in a beautiful gray enamel and attractive color combinations. And best of all they are as easily kept clean and attractive as a new china platter.

Klamath High News Notes

The following articles, special to the Klamath News, are written by the students in journalism at Klamath Union High School.

Editor this week, Peggy Rierverson

SCHEDULE MADE FOR BAND BOYS

Thursday morning at 7 o'clock the 30 band boys, under the direction of E. H. Derry and Everett Vanderpool, leave for Portland, where they will take part in the state band contest. They will make the trip in Oakland and Pontiac cars furnished by the R. R. R. garage.

Medford will be the first stop. The boys will lunch at the Hotel Del Regis in Grants Pass.

The first night will be spent at the Osborne hotel in Eugene. They will leave Eugene at 7 o'clock in the morning and arrive in Portland at 11 a. m.

At 12:15 the boys will attend the noonday luncheon of the Lions' club at the Multnomah hotel. The boys will stay at this hotel while in Portland.

Friday afternoon it is planned to have the band play for the Morning Oregonian and the Journal.

The contest in which the Klamath boys will participate will be held Saturday morning. Saturday evening they will return to Eugene, and will arrive in Klamath Falls Sunday.

evening, the first of its kind to be given by the Hi-Y club.

Several distinguished guests were present, among them R. C. Groesbeck, president of the Klamath Falls chamber of commerce. He gave the address of the evening on "The Spirit of Independence," stressing the point of the relationship of independence to human progress.

Other guests of the evening were: Rev. and Mrs. D. V. Haight, Mr. and Mrs. Paul T. Jackson, Mr. and Mrs. L. B. Emory, Rev. J. Henry Thomas, Mr. and Mrs. T. B. Watters, and Mr. and Mrs. Fred Fleet.

During the banquet a program was presented, consisting of two vocal selections by Herbert Graham, piano solo by Harriet Hunter, and two numbers on the banjo by Marion Smith. Several speeches by the various members were given, and Mr. Jackson, Mayor Watters and Mr. Emory said a few words. Lee Pruitt was toastmaster.

Circus to Come Monday At Dawn

The Christy Bros. circus is one of the wonder shows as it has grown from a three act nondescript circus to its present gigantic and stupendous proportions.

Among the features of the big show is one seven polo-managers covering over a city block, with fifty cages of wild animals and five herds of elephants with Miss Jumbo, the oldest and largest of all pachyderms as the accepted leader. And thirty black maned African lions—the menagerie even has a stork and the only herd of Iceland reindeer—sure they perform.

The performance has such great circus attractions as the Chang Liu Mio troupe of Chinese acrobats, making a slide for life, suspended by their hair, from the dome of the canvas on a slender swaying wire. Then the Punchinello troupe of Costa Ricans are another big hit of the present season. And Señor Phillip Castellani, the pianist, who is one of the outstanding stars of the circus world, and is famed for his recklessness on the tight wire, stands on his head on the silver wire, and there is an act to catch him in case he falls from the top of the tent. Every time this daredevil makes his appearance in the arena he risks his life and looks death in the face.

Scout Troop 16 To Take Outing

Boy Scouts of Troop 16 will leave early Saturday morning for Paper Springs on a day's outing, according to announcement made yesterday by O. Hoover, scout executive.

Boys of the troop are asked to be at the court house at eight o'clock sharp.

Cooking utensils for cooking pots and luncheon must be supplied by each scout for the trip.

Scouts passing the pioneering merit badge are asked to bring a coil of rope.

Troop 16 enjoyed an over night hike over the week end, going into Rocky Point where they spent the night. The night was spent in a house boat, the property of Attorney Rutecki.

Saturday morning was spent in hiking. The afternoon was spent in playing scout games.

Wallace Baldwin, Morton Yadel, Richard Curran, Robert Curran, Gail Martin, John Knowles, Jack Dunn, Greer Drew, Ralph Peyton, Lloyd Meyers, Bob Johnson and James Barner enjoyed the outing.

For results use News Class Ads



The Christy Bros. Circus, which will be here next Monday for two performances, is the only large circus in all the world that still retains the parade feature of circus day with a two-mile-long gorgeously and brilliantly spectacular street pageant that will take the show grounds promptly at noon.

The management of the Christy Bros. circus are unique in one particular as the management does not claim to be the largest circus on tour, but stresses the fact that there is only one circus that outranks them in size, and there are only two circuses that can boast of five rings and a hippodrome track and the

Market Report for the Pacific Coast

PORTLAND MARKETS
By United Press

Livestock

PORTLAND, Ore., May 7.—Cattle, 15. Market quotably steady.

Hogs, 50. Market steady.

Sheep, 295. Market quotably steady.

Prices to Farmers

Apples: Arkansas Black, 1.00; Jumbo box; Newtowns, 50c-1.00 box.

Carrots, 25-30c dozen bunches.

50c lug bulk; parsnips, 50c lug bulk; cabbages, 75-1.00 crate; broccoli, 65-1.10 crate.

Onions, dry, No. 1 Labbish, 4.25; No. 2, 2.50 sack; boilers, 2.00 sack; green, 25-30c dozen bunches.

Asparagus, long green, 1.25-1.40 dozen bunches.

Potatoes, 1.00-1.15 sack; spinach, 40c orange box; rhubarb, extra fancy 20c, 50c per box, 20c dozen bunches.

Portland Wheat

R. B. bluestem, 1.33; soft white, 1.07 1/2; western white, 1.07 1/2; hard winter, 1.95; northern spring, 1.95; western red, 1.95.

Merchants Exchange Prices

Butter: Cube extras, 42 1/2c; standards, 43c; prime firsts, 43c; firsts, 42 1/2c.

Eggs: Fresh standard extras, 28 1/2c; fresh standard firsts, 27c; fresh medium extras, 25c; fresh medium firsts, 25c; current receipts, 26 1/2c.

SAN FRANCISCO MARKETS
SAN FRANCISCO, May 7.—Butter: Extras, 44 1/2c; prime firsts, 43c.

Eggs: Extras, 26 1/2c; pullets, 25 1/2c; undersized pullets, 15 1/2c.

Cheese: Calif. fancy flats, 22c.

Potatoes: Stockton, 2.00-2.25; Wash. Nettle Gems, 1.25-1.40.

Poultry: Broilers, Leghorn 1 to 1 1/2 pounds, 23c; fryers, 24c; old roosters, 18c; Leghorn old roosters, 14c; Leghorn hens, 2 1/2 pounds and over, 25c; large colored hens, 30c.

Grain: Barley feed, 1.70-1.80; wheat milling, 2.10-2.15.

OFFICERS TO BE ELECTED TODAY

A student body meeting was called by Jack Harney, president, last Monday, for the purpose of nominating next year's student officers.

A report was made by the nominating committee, putting before the students the nominees chosen to fill the offices next year. Those nominated were Ben Wilson and Guido Rohastelli, president; Joan Frazier, Harry Sprague, first vice-president; Joan Robertson, David McCaulley, second vice-president. A new Green, Maudie Baker, secretary-treasurer; Mary Daugherty and George May, manager of the Krater; Betty Zimmerman and Henrietta Wright, editor of the annual; Chester Hamaker and George Merryman, manager of the annual.

To these nominations were added several others made by the students, namely: Athen Moore, Dean Houston, president; Alva Shultz, Bob Gallagher, second vice-president; Harriet Hunter, Ruth Lind and Anna Nell, secretary-treasurer; Paul Swiggart, manager of the Krater; Hubert Totten, editor of the annual; Herbert Graham, Wally Hector, manager of the annual.

Two proposed amendments in regard to letters for the second term were accepted by the students.

The student body election will be held today.

EXAM SCHEDULE IS ANNOUNCED

The schedule for the final examinations which start Monday, May 13, follows:

First period, 1:00-2:30 Monday.

Second period, 2:30-4:00 Monday.

Third period, 9:00-10:30 Tuesday.

Fourth period, 10:30-12:00 Tuesday.

Fifth period, 1:00-2:30 Tuesday.

Sixth period, 8:00-10:30 Wednesday.

Seventh period, 10:30-12:00 Wednesday.

SENIOR CLASS HOLDS PICNIC

The annual Senior class picnic of Klamath Union high school was held yesterday, with the entire class spending the day at Rocky Point.

Early in the morning cars left the city for the beautiful spot where the class spent the day, hiking, fishing, canoeing and enjoying out of door games.

At noon the class enjoyed a picnic luncheon in the open.

Winnifred Winnard Sets New Record

Miss Winnifred Winnard, English teacher at the High School of Commerce in Portland, daughter of Mrs. Nettie J. Winnard of this city, set a new world's record for women revolver shots at the matches of the U. S. Revolver association held in Portland this past week end. The matches were held on the police range.

Miss Winnard made 225 points out of a possible 250, with a single shot 22 Colt target pistol at 20 yards, by lamplight.

The women's record for this

HI-Y MEMBERS HAVE BANQUET

The high school cafeteria was the scene of a banquet Monday

HOIL CRABS IN SALT

When preparing fresh crabs for the table an unusual flavor may be obtained by cooking them in a gallon of salt water to which has been added one cup of vinegar and whole spices to taste.

YOUR DINNERS

will cook themselves in a

"Flavor Zone" Oven



WHILE you read, or shop, or visit with friends—the Westinghouse "Flavor Zone" Oven out in your kitchen

is preparing the most delicious meals you ever ate. Cooking by much the same method as the old time Dutch oven—this most modern of ovens produces results as savory and appetizing as the traditional baked beans, fat golden brown ducks, spicy hams, and rich fruity puddings of Colonial days.

Just put the entire meal in the cold "Flavor Zone" Oven. You don't even have to sear the meat. Then set the clock and make a simple adjustment of the thermostat.

The current comes on at exactly the right time. It is shut off at exactly the right temperature. The entire cooking process is automatic! You do not have to be in the kitchen from the time you close the oven door until the meal is ready to put on the table.

Westinghouse

The Electric Range with the automatic "Flavor Zone" Oven

SPECIAL OFFER

If you buy now—only \$5.00 down, balance in 18 easy monthly payments, and a liberal allowance on your old wood or coal range.

We will also give you, for a limited time only, FREE—a \$9.00 WESTINGHOUSE ELECTRIC WATER HEATER

Come in today or 'phone. Our special offer ends soon.

THE CALIFORNIA OREGON POWER COMPANY

OFFICES:
Medford, Grants Pass, Roseburg, Klamath Falls—Oregon
Yreka, Dunsmuir—California

ASK YOUR GROCER for CRATER LAKE FLOUR

A KLAMATH COUNTY PRODUCT

Manufactured by MARTIN BROS. FLOUR MILL

Two Babes Born In City Hospital

Paying his second official call to Hillside Hospital, Mr. Stork delivered a baby girl to Mr. and Mrs. A. P. Anderson on Monday night.

Just a short time later, he paid another call to the hospital delivering another girl to Mr. and Mrs. J. V. Negles of 19 Pershing Way.

The new daughter has been named "Buty Charmaine".

Mr. Negles is owner of The Mt. Shasta garage.

Mr. Anderson, father of the first girl born in the new hospital is salesman with Mason-Ehrman company.

ONION IMPROVES LAMB

A different flavor may be given to roast lamb if the meat is pierced in a number of places with a sharp knife and a bit of onion and green chili pepper crowded into each incision, and then roasted as usual or the onion may be rolled in red pepper and the green pepper omitted.

fresh tea

The world's only truly fresh tea -- not merely because it is sealed in vacuum -- but because it is fresh to begin with -- fresh and fragrant as they enjoy it in the Orient. You will never know how much that means, till you try it. No other tea is like it -- nor can it be -- for it's a closely guarded Schilling secret.

also Green tea, Japan

Black Tea

GRANDE PEKOE

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• Coffee • Baking Powder • 32 Extracts • 47 Spices •