

SUPER MARKET AT NINTH, PINE OPENED FRIDAY

A new super-market, located at Ninth and Pine, was opened Friday by Emil's Food Stores, bringing to three the number of stores operated in Klamath Falls by this organization.

The new super-market includes grocery, meat, fish, delicatessen, bakery, fountain and lunch counter department, and is completely new. All store equipment is of the latest type, installed after a careful study of all the larger and newer markets in the metropolitan cities of the Pacific coast. Special attention is paid to the vegetable and fruit department which occupies the entire front window on the Ninth street side. Modern sprinkling equipment of the latest type, keeps fruits and vegetables fresh, and the entire department is behind glass, thus providing protection against wind and dust.

A feature of the new super-market is the parking space, one-half block long and a quarter-block wide, adjoining the store on the Pine street side. This space is paved, and yellow lines are painted on the pavement to separate the parking stalls and avoid confusion. This parking is for free use of customers of the store while shopping.

Inside the store new type equipment and fixtures add to convenience and time-saving in shopping. All incoming merchandise is unloaded from the alley or from a loading dock in the rear of the store, avoiding all congestion in the street.

"We're proud of our new store," Emil Albrecht, general manager, said on Friday, "and we think it is a credit to this growing city. We've brought to the Klamath country the last word in modern food merchandising, and we hope our customers like it."

The Cookie Jar

Plays An Important Part In Summer Dessert Planning

Cream shortening until it is very soft. Add the sugar gradually, creaming it into the shortening. Add the egg and beat well until the mixture is almost fluffy. Add the milk and flavoring and mix well. Add the dry ingredients which have been sifted together except for the small amount reserved for the final addition. Add final portion slowly, testing dough by baking a single cookie. When the right consistency is obtained, transfer dough by teaspoonfuls onto a baking sheet, leaving about 1 1/2 inches between cookies to allow for spreading. Put on the center shelf of a hot oven and bake for 10 or 12 minutes or until delicately browned.

Remove at once onto cooling rack, using spatula. Let stand until thoroughly cooled.

Surprise Cookies

2-3 cup shortening
1 cup sugar
1 egg, beaten
1 teaspoon vanilla
3 tablespoons milk
2 cups flour
Cream together shortening and sugar. Add egg, vanilla and milk. Mix well. Add sifted flour. Chill the mixture. Roll out on a slightly floured board to 1/4 inch thickness; cut with round cutter. Put small amount of raisins in center of one-half the rounds. Moisten edges and cover with remaining rounds. Press edges together with tines of fork. Bake on a greased baking sheet in a moderate oven for 10 minutes.

Raisin Filling

Mix 1 cup chopped raisins, 1 cup brown sugar, few grains salt, 1 tablespoon flour, 1 tablespoon lemon juice and 2 tablespoons water. Cook slowly, stirring constantly until thick. Cool.

If desired, chopped nuts may be added.

Cocoanut Kisses

Mix 2 cups shredded dry cocoanut, 1 cup sweetened condensed milk, 1 teaspoon vanilla and a pinch of salt. Drop by teaspoon on a greased baking sheet. Bake in a slow oven for about 15 minutes.

If your cookie jar is full these summer days, the dessert problem need hold no terrors for you. For with fresh fruit or ice cream and crisp, crunchy cookies as an accompaniment, no one could ask for a more satisfactory treat.

Almond Crescents

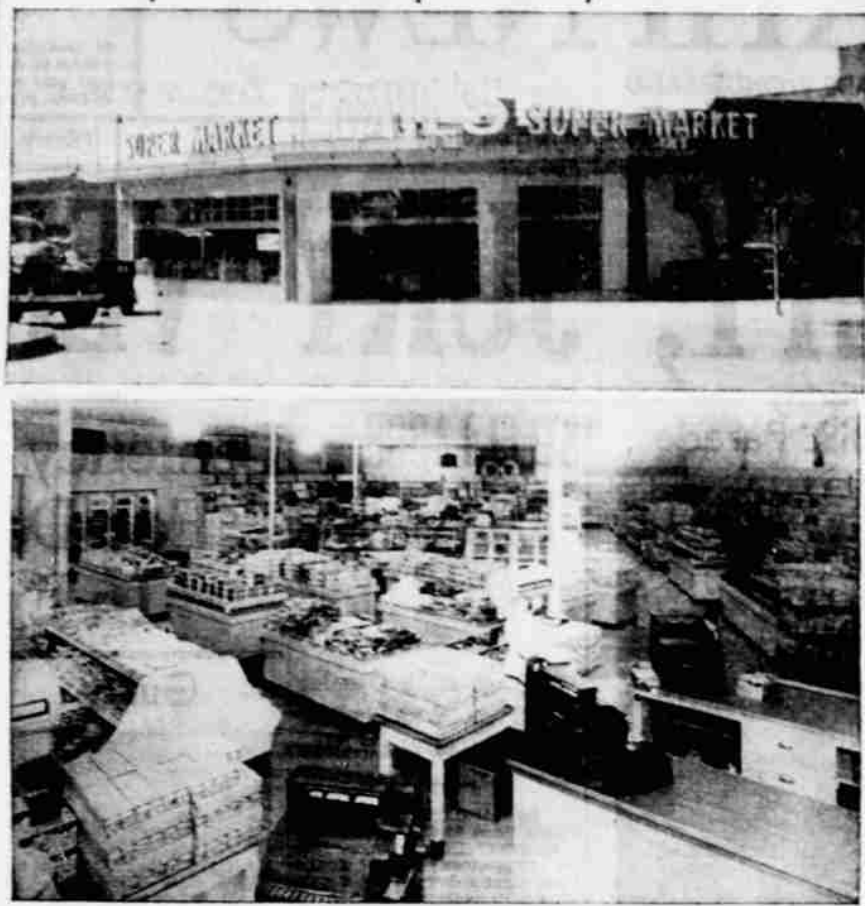
Blend 1 cup finely chopped blanched almonds, 1 1/2 cups flour and 5 level tablespoons powdered sugar. Cut in 1/2 cup salt-free shortening and 1 teaspoon vanilla and knead into a smooth dough. Roll in strips 1-3 inch wide, cut in pieces and shape into crescents. Bake in a moderate oven till very light brown. Roll in powdered sugar.

Drop Cookies

2-3 cup shortening
1-1 1/2 cups sugar
1 egg
1 cup milk
2 cups flour
2 teaspoons baking powder
1 teaspoon salt
1 1/2 teaspoon vanilla

Washington and Lee university was founded in 1749.

New Super-Market Opened By Emil's Stores



Upper picture shows exterior of new market from intersection of Ninth and Pine. At the right, shown partially in the picture, is the free parking space for customers. Lower picture shows interior of store, with checking counter in right front. In the center are the bakery department, and the fountain and lunch counter.—Photos by May King.

Pack the Picnic Basket

If picnics mean a cold ham sandwich, a bottle of pop and a banana to you, then we can hardly blame you for "not liking picnics." But a true picnic addict would never plan such fare. He is apt to choose something that can be prepared over a camp fire, or if he is a trifle on the lazy side he'll pack a hot dish and a thermos of coffee. For even a hardy digestion quails at masses of cold food even when eaten out-of-doors. If building a campfire appeals to you try this menu—

Casserole

Potatoes Cooked in Milk
Broiled Lamb Chops or Small Steaks
Buttered Rolls
(These may be toasted)

Fresh Tomatoes

Coffee

Fresh Fruit

The potatoes should be prepared at home and left in the oven until just before starting. Then wrap them in layers and layers of newspaper. When the fire is built you may set the casserole at one side and it will be piping hot when needed. This is the way to prepare them.

Casserole of Potatoes

Slice potatoes very thin into a casserole, adding an occasional layer of minced onion. Cover the potatoes with milk and dot with butter, season with salt and pepper and bake in a covered dish until done.

Broiled Chops or Steak

Build a good bed of coals, cover with a grill. (One of the grills from the gas stove, placed on rocks works like a charm). When the fire has died down and there is a bed of brilliant coals, place steaks or chops directly on the grill. Turn twice, place on hot plates, season and serve.

Camp Fire Coffee

When your camp fire has a good start, place an old fashioned coffee pot at one side of the grill with coffee and cold water measured in the quantity desired. As the rest of the meal is prepared, the fragrant coffee will be in preparation. Camp coffee never boils but

reaches its full perfection by a slow heating—a gentle simmer—that extracts the full flavor from the coffee bean.

Hot Dishes for Picnics

If you have large vacuum jars, you may serve any number of varied hot dishes at your picnic. Baked beans, savory stews, creamed chicken or sweetbreads, or spaghetti, are among the favorites. Here is a spaghetti dish that is easy to prepare and delicious.

Spaghetti and Ham or Casserole

2 cups spaghetti broken in pieces
1 cup chopped cooked ham
2 tablespoons butter
2 cups thin white sauce
1-3 cup fine bread crumbs

Break spaghetti in pieces and boil in salted water until tender. Drain and rinse in cold water. Arrange in greased baking dish alternate layers of spaghetti and ham, dotting each layer of spaghetti with butter. When all is used, pour over the white sauce seasoned with pepper and Worcestershire sauce. Sprinkle top with fine bread crumbs and bake in a hot oven until done.

This dish may be ladled into the vacuum jar just before starting. It is delicious served with tomatoes stuffed with cole slaw.

Eastern Airlines recently won the National Safety Council award by flying 141,734,394 passenger miles, from 1929 to 1936, without a fatality.

I don't know that I have a philosophy—but, if I have, it would resolve itself into an effort not to make anybody suffer unnecessarily.—Mrs. Franklin D. Roosevelt.

Automobile Fire—The Klamath Falls fire department was called to extinguish a blazing automobile at 3233 White avenue Thursday afternoon. The machine, a 1937 Studebaker, belonged to W. H. Machant. Damage was slight.

Special Today — New Gypsy House Trailer, \$665, terms, 8th and Pine.

ENGLISH ACTOR DIES

HOLLYWOOD, Cal., June 25 (AP)—Colin Clive, 37, English stage and screen actor, died at Cedars of Lebanon hospital here today. He had been seriously ill for several days with pulmonary and intestinal ailments.

President Roosevelt wants to make an American league of nations... but if the Latin in South America aren't a good deal different from the Latin in Europe he had better stick to the British Empire if he wants peace on earth and good will toward men.—Lady Astor, American-born member of British Parliament.

The hog population of Canada in 1936 was 4,159,799, as compared to 3,379,769 in 1935.

Texas has a greater railroad mileage than any other state of the Union. It has 16,734 miles of railways, with Illinois ranking second with 12,262 miles of track.

A Momenca, Ill., man voted 49 years though not a citizen. He must be the fellow who inspired that November quibble about the alien vote.

The Indian population of the United States is steadily growing. In 1926, there were 294,574 Indians in the country; now there are more than 319,000.

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COOL MEALS

A game of tennis, a round of golf, a long afternoon of bridge—all these are possible when plans are made ahead of time for easy summer meals. Let your forethought save you hours for outdoor enjoyment with easily prepared dishes like these.

Scalloped Chicken and Macaroni au Gratin

2 cups boiled macaroni
2 cups cold chicken cut in large pieces
1 1/2 cups white sauce
2 tablespoons grated cheese
Arrange half the quantity of macaroni in a baking dish; cover with cold chicken. Cover chicken with remaining macaroni; pour white sauce over all. Sprinkle with grated cheese. Bake in a moderate oven about 20 minutes or until delicately browned on top.

Veal au Gratin

1 quart clear soup stock
2 tablespoons gelatin dissolved in 1 cup cold water
1 cup cooked peas
1 cup celery cut in cubes
2 pimientos cut in cubes
2 cups left-over veal cut in cubes
1 teaspoon onion juice
Juice 1 lemon
1 teaspoon salt

Mix dissolved gelatin with hot flavored soup stock. When cold pour a little of this liquid in a moistened mold. Chill. When set, add alternate layers of vegetables, meat and liquid. Put in refrigerator for several hours or overnight. Serve with pimiento mayonnaise on a bed of watercress and garnish with hard-boiled eggs.

Motorists in Rottenmann, Austria, are being taxed for the water they use to wash their cars. A levy of 40 cents a month is imposed on automobile owners and 10 cents a month on motorcycle owners.

The trouble with many marriages today is that people accept invitations to marry just as they accept invitations to a movie or to dinner.—Judge Frank T. Patterson, Pittsburgh, Pa.

CONSTIPATION IS A MISERABLE THING!

It takes the pep right out of you—makes you feel tired and irritable—ready to worry over the slightest thing.

Yet it can be corrected in most cases so easily. Common constipation is usually caused by lack of "bulk" in the foods you eat.

Millions of people have learned that Kellogg's ALL-BRAN ends constipation by putting "bulk" back in the diet. Within the body, ALL-BRAN absorbs twice its weight in water, forming a soft mass and gently sponging out the system.

Kellogg's ALL-BRAN also furnishes vitamin B to tone the intestines and iron for the blood.

Two tablespoonfuls daily as a cereal with milk or cream, or in recipes, are sufficient. Three times daily in severe cases.

Sold at all grocers—and guaranteed by Kellogg in Battle Creek.

Fresh Apricot Pie

Made from choicest of Fresh Apricots and Striped on top. Take advantage of the fresh fruits while the season is here.

28c ea.

ALSO:

Your choice of any of the many types of Angel Foods that we feature at

49c ea.

Fuhrer's

Klamath's Finest
Bakery

NORTON BROS PALACE FOOD MARKET SPOT

524 Main Phone 76 906 Main Phone 960

OPEN SUNDAYS AND EVENINGS — FREE DELIVERY ON \$2 ORDER—RIGHT TO LIMIT

Specials for Friday, Saturday and Sunday

Fresh Fruits and Vegetables . . . Saturday Only



Apricots

Large and Very Fancy Fruit.

Can Apricots Now

Full 25 lb. lug . . . 89c

Oranges

Fancy Juice

Good Size

2 Doz. 35c

Tomatoes

Fresno, Firm

Ripe Tomatoes

4 Lbs. 19c

Potatoes

Long White Shafter's

Fancy No. 1s

25 Lb. 55c

Summer Squash

Fancy Fresh Tender Squash 3 Lbs. 10c

String Beans

Kentucky Wonders Very Fancy 3 Lbs. 25c

Cherries

Fancy Bings

3 Lbs. 25c

COFFEE

Hills Bros. — M. J. B.

Lb. 25c -- 2 Lbs. 49c

Tree Tea

Orange Pekoe, 1/2 lb. 34c

Green 1/2 lb. 27c

Matches

Blue Star Large Cartons 15c

Butter

Norton's Grade A

LB. 33c

Peaches

2 Cans 29c

Tom. Juice Gal. Tins 29c

Stokeley's halves in heavy syrup.

Swift's Premium.

Cheese

Klamath Loaf Full Cream

5 LB. LOAF 99c

Corned Beef

16c

Flavorade 3 Pkgs. 10c

Swift's Premium. Lge. Tins

The delicious summer drink

Milk

Cottage Brand Case of 48 Tall Tins

\$2.97

Scotts Tissue

5c

The finest tissue of them all.

Macaroni or Spaghetti

Fancy Cut. 3 Lbs. 17c

Snowdrift

Preferred in Fine Baking. 3-Lb. Tin 49c 6 Lb. Tin 98c

Olives

No. 1 tall tins 10c

Borene Lge. Pkg. 25c

Olivedale.

Washing Powder.

Starch

Amazo Corn or Gloss

3 Pkgs. 25c

Crackers

Sodas or Grahams

Delicious Fresh Wafers. 1 Lb. Boxes 12c

PALACE MARKET



Quality Meats

Saturday Specials

524 Main

Phone 64

Beef Pot Roast . . lb. 15c--16c

Shoulder Pork Roast lb. 17c

Shoulder Veal Roast lb. 17c

Rib Beef Boil . . . lb. 12c
Hams, 1/2 or whole . . . lb. 28c
Bacon, 1/2 or whole . . . lb. 28c
Veal Shoulder Steak . . . lb. 20c
Pork Shoulder Steak . . . lb. 20c
Veal Chops . . . lb. 25c
Pork Chops . . . lb. 30c