

MERRILL SET FOR CEREMONY OF GRADUATION

MERRILL — Malcolm Epley, managing editor of The Klamath News and Herald, will speak at commencement exercises of the 1941 graduating class at Merrill high school when 19 students will receive diplomas at the high school gymnasium Thursday evening, May 15. The program is as follows:

Processional—James Hodges; invocation, Rev. Lawrence Mitchell; prayer, Rev. Lawrence Mitchell; presentation of the Merrill high school girls' glee club directed by Betty Evanson; valedictory address, Irene Lapatte; vocal solo; commencement address, Malcolm Epley; citizenship awards, E. E. Kilpatrick, principal of the high school; presentation of diplomas, T. W. Chaburn, member of the Merrill school board; benediction, Rev. Mitchellmore; recessional, James Hodges.

The class which will wear caps and gowns for commencement is being feted at a banquet at 6:30 o'clock May 9, followed by the annual junior-senior ball at Malin with both schools participating.

Theme for the banquet is "Patriotism," and places will be marked for 80 guests including juniors and seniors of the Merrill high school only, faculty members and their wives and husbands and the alumni.

Jess McKoen, president of the junior class will preside as toastmaster and brief talks will be made by McKoen, who will give the address of welcome, by Fred Peterson, Klamath county school superintendent, E. E. Kilpatrick and T. W. Chaburn. E. T. Crawford, invited to talk, is recovering from a recent severe illness and is not expected to be present.

Theme of the dance to which about 300 guests have been invited will be Pan-America, with the decorations being kept secret. The class motto is "Forward Ever-Backward Never," the flower the sweet pea and colors are green and gold.

Members of the graduating class are Vernon Bowman, Julia Bell Bradbury, Mary Burke, Reta Burke, Frank Calise, Tom Chaburn, Anna Cottrell, Roberta Fruits, Paul Knox, Tom Lacey, Irene Lapatte, Lois Lewis, Marjorie Taber Bush, Clyde Mitchell, Glenn Phipps, Evelyn Pierce, Lawrence Reed, Mary Frances Sharp and Ursal Snapp. Baccalaureate services will be held Sunday night at St. Augustine's Catholic church. The sermon will be given by Father James O'Conner.

NLRB Election Set At Ford Plant

DETROIT, May 9 (AP)—The national labor relations board announced today that it would conduct an employee-election to determine the collective bargaining agency for Ford Motor Co., workers on May 21.

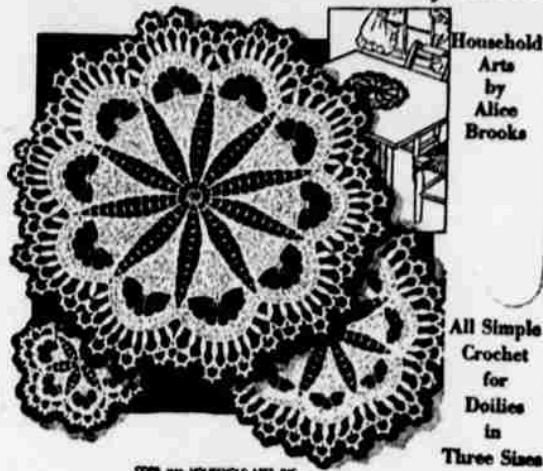
Approximately 90,000 workers on the Ford, Lincoln and Rouge plants will vote in what will be the largest election of its kind ever held by the NLRB.

Largest Tortoise
What is believed to be the world's largest tortoise is in the London zoo. It weighs about 300 pounds, is 3 feet long, and nearly 100 years old.



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No fuss, no muss, no bother!
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Manhattan & Martini - 60 Proof
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Smart For Your Home—Easy to Do



Household Arts by Alice Brooks

All Simple Crochet for Dollies in Three Sizes

PATTERN 6941

Luncheon table and buffet are made attractive in no time and on the slimmest budget with these lacy dollies in three sizes. Easy to crochet and lovely as centerpieces, too. Pattern 6941 contains directions for making dollies; illustrations of them and stitches; materials needed; photograph of dolly.

Sweets in Menu Should Follow Simple and Nutritious Pattern

Sweets belong in the family menus. But for health, those desserts should be simple enough for children. Simplicity should mean plenty of nutrients, easy to prepare and not elaborate. It does not mean they are without good flavor and consistency.

Try any of these "nursery" desserts for the family meals. They are good, nutritious and inexpensive.

Maple Fluff
(Serves 5 or 6)
One cup maple or brown sugar, 1 1/2 cups water, 1 tablespoon gelatin, 2 egg whites, 1 cup chopped walnut meats, pinch salt.

Boil the sugar and one cup of water together for 5 minutes. Soften the gelatin in the remainder quarter cup of water and pour the hot syrup onto it. Stir until the gelatin is dissolved. Cool until partially thickened, beat until foamy, and fold in the

egg whites which have been beaten with the salt until stiff. Add the nut meats. If brown sugar is used add a few drops of

MENU
BREAKFAST: Grapefruit juice, corn bread, honey, coffee, milk.
LUNCHEON: Kidney beans, green salad, toasted corn bread, stewed apricots, tea, milk.
DINNER: Saute of beef heart, raisin gravy, mashed potatoes, beet greens, apple pie, coffee, milk.

maple flavoring. Chill and serve with unweakened whipped cream or with custard sauce.

Floating Island
Two and one-half cups milk, 3 eggs, 1/2 teaspoon vanilla, 1 cup sugar, pinch salt, preserves. Scald the milk in a double

boller. Beat one whole egg and the yolks of the other two eggs, add 1 cup of the sugar and the salt. Pour on the hot milk gradually, return to the double boiler and cook, stirring constantly, until the custard is thick enough to coat the spoon. Cool and add the vanilla. Make a meringue by beating the two egg whites until stiff and adding the remainder quarter cup of sugar. Pour the custard into a shallow bowl or dessert dish and drop the meringue by spoonfuls on top of it. Top each spoonful of meringue with a bit of preserves.

Cottage Cheese French Toast
With Peach Conserve
Four slices bread, butter, 1/3 cup cottage cheese, salt, pepper, 1 egg, 1/2 cup milk, 1/2 teaspoon salt, peach conserve.

Spread bread with butter and cheese and make into sandwiches. Beat egg, add milk and salt. Cut sandwiches in half, dip in egg mixture and saute in a little fat until a delicate brown. Serve at once with peach conserve.

HIGH SCHOOL

News Notes and Comment

By June Michelson

Mothers of daughters in KUHS will be honored at the annual Mothers' tea Saturday afternoon, May 10, from 2 to 5 o'clock. The tea, given by the Tea Toppers club of the Girls' league, will be held in the cafeteria.

During the afternoon Mrs. L. B. Emery, Mrs. Percy Murry, Mrs. Bert Shultz, Mrs. B. F. Loftsgaard, Mrs. Victor O'Neill, and Miss Ruth Pinkston will preside at the tea table.

Assisting Suzanne Michelson, Tea Toppers president, and Miss G. Karen Nelsen, club adviser, around the rooms will be Virginia Ellen Smith, Betty Merrill, Janice Bubb, June Van, Jerry Ann Denehe, Barbara Ad-

ams, and Phyllis Aubrey, all of whom are Girls' league officials.

Hostesses will include Dorothy Ellington, Mary Landrum, Wanda Gentry, Betty McKinney, Nancy Gaylor, Mary Miratto, Maxine Liskey, Betty Buchanan, Eleanor Lust, Isabel Corr, Genevieve Peters, Geraldine Bagley, Geneva Hiltson, Ellen Sutton, Bonnie Robin and Mitty Lehto.

On the decoration and clean up committees were Helen Gaston, Donna Bowden, Marguerite Picard, Carleen Engle, Ruth Adams, Virginia Chinn, Martha Eastman, Arline Kerfoot, Betty Cline, Juliet Costello, Daisy Gimple, Margaret Lewis, Anna Wood, Marian Anderson, Elsie Brahe, Arline Kirkpatrick, Beverly Anderson and Callie Young.

Shirley Cornell, Flora Mae Mustoe, Thelma Howard, Pauline Urquiaga, Beverly Orr, Jean Burnet, Florence Mathis, and Betty Oliver will assist in the kitchen.

Entertainment will be furnished during the afternoon by Tommie Rundell, Anna Lee Zell, Betty Ramage, Jacqueline McKee, and Betty Yaden.

Scarlett O'Hara mingled with Calamity Jane, and "Hellanor" Roosevelt with Charlie Chaplin dressed as der fuhrer when seniors held their annual hick day Thursday. Seniors put on a big act for the underclassmen during the day and wound it all up with an assembly.

Prizes for the most original costumes, best sustained characters, best couples, cleverest individuals, etc., went to Marjorie Elliot and Jeannett Bayless, a couple of loggers; Cecil Drew and Bert Wellington, gay nineties couple; Benjie Kerns, who danced with a dummy; Janice Bubb, who was dressed like the first lady of the land, gave a speech, and was shot by a backwoods looking individual with an air rifle; Ethel McNulty, strong man whose muscles kept slipping; Van Landrum, a dandy in snickers; Bill Worstell, who dressed as Mammy Yokum; and a babe with a stop light nose.

Jack Cleek, senior class president, presented the prizes. A group of faculty members acted as judges. All senior band members led the parade at noon and presented a group of old time numbers at the assembly.

All pictures used in this year's El Rodeo went on sale Thursday. Individual pictures sold for 10 cents. Group pictures of all the clubs, classes, and organizations, and snapshots were also available.

Memory books were distributed Thursday morning to all seniors who had purchased 100 calling cards.

Members of the capella chorus sang Thursday noon for the Kiwanis club.

If Tennis club challenge matches have not been played by Monday they will be forfeited. The ladder tournament ends Saturday, May 17.

Hollywood Troupe Shoots Crater Lake Snow Scenes

CRATER LAKE — On Thursday, May 1, 10 technicians from Columbia studios, Hollywood, arrived at Crater lake to finish shooting the first scenes of "The Doctor's Husband," starring Barbara Stanwyck and Henry Fonda.

With the technicians were Mrs. Boyd French Jr., doubling for Barbara Stanwyck, and Hans Sarbach, director of the Timberline lodge ski school, doubling for Henry Fonda, and members of the Mount Hood ski patrol.

The group ran out of snow in Mount Hood where they had started shooting, so they had to back track to Crater lake. On arriving here they got more snow than they had bargained for. Since their arrival 16 inches of snow had fallen.

They waited four days for the weather to clear. And in the meantime, because the storm was general, Mount Hood had gotten a foot of snow. So on Monday they traveled back to Mount Hood to finish their shots.

Director Norman Derring, in charge of the second unit work, said that their time here was not wasted, that it was worth the

time to know about Crater lake's splendid snow conditions, and that in the future Crater lake will be one of the first places considered for shooting snow scenes.

THANKS EXTENDED
Mr. and Mrs. Levi Walker and family wish to extend their sincere thanks to Senator McNary, Superintendent Courtwright, Officers Arkel, Wilson and Hope, Sheriff Low and staff, and all others who assisted in the search for our late beloved Theodore McKinley Walker.

Stop! Looking for a Good Time? Come to

Keno Dance
EVERY SAT. NIGHT
Music By OREGON HILLBILLIES
Air Conditioned for Your Comfort.

Matches have not been played by Monday they will be forfeited. The ladder tournament ends Saturday, May 17.

FOR MOTHER'S DAY ROSES IN SNOW

Delivered Anywhere in the United States



What could be more pleasing to Mother than to receive a Roses in Snow Cake as your Mother's Day Remembrance Gift? Wrapped in moisture-proof containers, we guarantee freshness and safe arrival.

For Mother, Sister or Friend... just give us, or your favorite grocer, the address and we will arrange for pre-paid delivery the day before Mother's Day.

Neatly wrapped with an appropriate card, all charges prepaid. Here are the prices:

IN KLAMATH FALLS 75c

Pacific States \$1.59 Central States \$1.79
Mountain States \$1.69 Eastern States \$1.94



Gluhrer's
Klamath's Finest Bakery
Moved To The NEW FLUHRER BLDG.—722 Pine St.



SPECIALS

Easy on Mother—easy on budgets. Just check what you need and phone your order.

Prices Effective Friday, Saturday, Sunday and Monday

FORMAY Shortening 3 lb. 43c PAIL Swift Prem. 39c	SUGAR Fine Granulated 10 Lb. Bag . . . 54c 25 Lb. Bag \$1.34 100 Lb. Bag \$5.25	PET MILK TALL CAN 7c KRAFT'S COTTAGE CHEESE 1/2 Pt. 10c Pt. 15c	FRUITS AND VEGETABLES Prices for Fri. and Sat. Tomatoes Ready to Serve, 3 Lbs. 19c Avocados Smooth Skinned, 3 for 13c Large size Hothouse Cucumbers 2 for 11c Cabbage Fresh New Crop, Lb. 2c Lemons Fancy Sunkist, Doz. 15c New Potatoes 10 Lbs. White Shafter, No. 2 17c Strawberries 2 Cups Fresh Shipment Arriving Daily 19c Grapefruit Sweet Coachell, Doz. 23c Asparagus 2 Lbs. Long Green Tips 15c Radishes 3 bunches Icicles and All Red 8c
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CHOICE MEATS

Fryers Colored Lb. 29c 1 Lb. Wieners 25c 1 Quart Kraut 25c Pork Steak Lean and Tender Lb. 19c Fresh Side Pork Sliced or Piece Lb. 19c Sausage Country Style 2 Lbs. 25c Steer Beef Roast Blade Cut Lb. 22c Hams First Grade Lb. 29c Peanut Butter Fresh Ground 2 Lbs. 29c Lunch Meat Assorted Lb. 25c Dill Pickles Quart 10c	Post Toasties Corn Flakes, Large size pkg. 5c Giant Size Pkg. 8c Bakers Cocoa 1 Pound Tin 15c Noodles Sunrise Large pkg. 15c Dog Food Bonnie 6 cans 29c Honey Klamath 5 Lb. pail 35c Orange Juice Maco, No. 2 Can 2 for 19c 46-oz. Can 19c Grapefruit Juice Texas, 46-oz. Can 19c Blended Juice Royal Club, 46-oz. can 22c Grape Juice Churches, Quart bottle 29c Tomato Juice Swift Premium, No. 10 can 33c Pineapple Juice Doie Fancy, 46-oz. can 27c	CHASE & SANBORN Coffee Vacuum Packed Lb. Can 28c 3-Lb. Can 77c
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SAVE ON THESE CANNED FOODS

FOR CREAMING VEGETABLES—USE PET MILK

Spinach Diamond A. No. 1 Tall Can 10c Sliced Beans Lorraine Cut, No. 2 can, 3 for Three Sisters 29c Corn Whole Kernel, No. 2 can, 2 for 25c Peas Del Monte, No. 2 Can 2 for 29c Peas Mecc Brand, No. 303 Can, 3 for 29c Hominy Del Haven, No. 2 1/4 can, 3 for 29c Tomatoes Del Haven, Bagley's, 2 1/4's 3 for HOT SAUCE, Westward 3 cans 10c CORN, Del Monte, 303 can 3 for 29c PORK & BEANS, Van Camp, 20-oz. can 3 for 25c OVEN BAKED BEANS, B & M, 1 lb., 12-oz. crock 19c NUBORA, Soap Granules, giant Package 49c LUX TOILET SOAP bar 5c	SPINACH Fruit Cocktail Tall Can 14c Olives Extra Large Tall Can 16c Catsup Large Bottle 15c Prunes Large Size 2-Lb. pkg. 17c	LIBERTY BELL SYRUP 10-oz. Jug 10c 24-oz. Jug 19c 5 lb. Tin 45c 10 lb. Tin 85c
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TEA GARDEN MIXED JELLY

1 Lb., 8-oz. Jar 25c
STRAWBERRY PRESERVES 2 Lb. Jar 39c

PANCAKE FLOUR

SPERRY'S Giant Size Package 27c

RITZ CRACKERS

LARGE PKG. 19c
SNOWFLAKE CRACKERS 2 Lb. Box 29c

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