

**Passengers and Baggage**  
 ANYWHERE IN THE CITY  
 QUICK SERVICE  
 REASONABLE RATES  
 PHONE 187  
**Western Transfer Co.**

**ROOFING**  
 Now is the time to fix that roof—now before the rain and snow come and make it almost impossible to do the work. You save money by doing it now, and save your property, too. Let me do your work and it will be done right.  
**W. D. MILLER**  
 Contractor  
 Phone 293 232 6th St.

**We can do your work and do it RIGHT**  
 We have opened a Garage at  
 522-538 S. Sixth St.  
 and we are going to have a repair department that will be second to none. We will do all kinds of auto, truck and tractor repairing, and the charge will be such as to make you glad you came, and bring you back. We just ask for one trial.  
**J. H. Garrett & Son**

**CREAM FOR CATARRH OPENS UP NOSTRILS**  
 Tells How To Get Quick Relief from Head-Colds. It's Splendid!  
 In one minute your clogged nostrils will open, the air passages of your head will clear and you can breathe freely. No more hawking, snuffling, blowing, headache, dryness. No struggling for breath at night; your cold or catarrh will be gone.  
 Get a small bottle of Ely's Cream Balm from your druggist now. Apply a little of this fragrant, antiseptic, healing cream in your nostrils. It penetrates through every air passage of the head, soothes the inflamed or swollen mucous membrane and relief comes instantly. It's just fine. Don't stay stuffed-up with a cold or nasty catarrh—Relief comes so quickly.



**CHRISTMAS RECORD HEADQUARTERS**  
**EARL SHEPHERD CO.**  
 New Store 507 Main

**Klamath Lodge No. 137 I. O. O. F.**  
 Meets Friday night of each week at I. O. O. F. hall, 5th and Main streets. P. J. Gerges, N. G.; Fred Bremer Secretary; P. L. Fountain Treasurer Ewauna Encampment No. 46, I. O. O. F., meets Tuesday night of each week at I. O. O. F. hall, Arlie Worrel, C. P.; Nate Otterbein, Scribe; P. L. Fountain Treasurer.



**Domestic Science Department**  
 Conducted by  
**Mrs. Belle De Graf**  
 Domestic Science Director  
 Spence Flour Co.

**VEGETABLES SHOULD PLAY AN IMPORTANT PART IN THE DAILY DIET**

In cooking fresh vegetables the housewife will find ample scope for variety and have an opportunity to exercise her skill in cookery. Too often this branch of the kitchen art is neglected because it seems so simple to boil vegetables. There are few things more unappetizing than a dish of soggy potatoes, cabbage boiled until strong and tough, or under-cooked string beans or peas. This is really unnecessary, for it is very simple to prepare vegetables if one understands the rules governing this branch of cookery.

With the exception of beans, peas and lentils, not many vegetables possess a high food value. They, like fruits, are very necessary in the diet all the year round, on account of the salts they contain. Different vegetables contain different minerals, all of which are required by the system, and each vegetable in season should be given a place in the menu.

**Salad Plants Valued For Salts They Contain**  
 The vegetables valued chiefly for the salts they contain are the ones lacking starch, and are usually eaten raw, and to this class belong the salad plants. There are only a few rules to remember in this branch of cookery.

All vegetables should be cooked in rapidly boiling water. Green vegetables growing above the ground should be salted as soon as they are placed in boiling water, and cooked in an uncovered saucepan. This is done to retain the flavor, minerals and color. Root vegetables, or those growing below the ground, are cooked in unsalted boiling water; salt is added when cooking is completed. Salt tends to draw out the juices and toughen the fiber of root vegetables. Baked vegetables should be cooked in a hot oven.

**Root Vegetables Have Starchy Composition**  
 The most common method of

preparation is by boiling, regardless of how vegetables are to be served, whether with the various sauces or scalloped or au gratin dishes. Most root vegetables are of a starchy formation which is insoluble except in boiling water, and if cooked in water under the boiling point or placed in cold water and allowed to reach the boiling point gradually, the starchy frame of the vegetable will become water soaked and the result will be that they will be soggy and indigestible.

Boiling water bursts the starch cells, and when cooked the vegetables will be dry and mealy. If steaming is preferred, have the water under the steamer boiling rapidly before vegetables are added and do not allow the water to go below the boiling point during the process.

**Vegetables Divided Into Sweet and Strong Classes**  
 Vegetables can be divided into two classes—the sweet varieties, such as green peas, celery, string beans, asparagus and tomatoes. Cabbage, sprouts, cauliflower, turnips and onions belong to the strong variety. The sweet type of vegetables is cooked in a small amount of boiling water, while the strong vegetables are cooked in a quantity of boiling water. Never cover the saucepan during the cooking or gases will form which produce a strong, unpleasant odor.

One-fourth teaspoon of soda should be added to each quart of water in which the strong variety of vegetables are cooked. After studying the cream sauces, it becomes a simple matter to give variety to the humblest of all vegetables. Cabbage properly cooked, served with a white sauce, or turnips, diced with a Bichamel sauce, will prove a wholesome, appetizing dish which you would not hesitate to serve at any time.

**HERE ARE SOME APPETIZING, WHOLESOME VEGETABLE DISHES**

- Mrs. De Graf submits today the following recipes for the utilization of vegetables in appetizing ways:
- Boiled Asparagus**  
 Wash and scrape the asparagus and cut off the tough ends. Cook both the asparagus and the ends in rapidly boiling salted water; drain, saving the water and tough ends for cream soup. Place the asparagus on slices of toast, and serve with a drawn butter or hollandaise sauce.
  - Stuffed Vegetables**  
 Onions, green peppers, tomatoes and egg plant are cooked in this manner: Scald the vegetables a few minutes, then place in cold water and remove the peel of the tomatoes or onions, and rub off the skins of green peppers and egg plants with a cloth. The centers are removed and the cavities filled with a stuffing made of seasoned bread crumbs mixed with a little melted butter, or the portion reserved.
  - Creamed Carrots**  
 Cut carrots, after scraping, into slices; let boil in boiling water until tender; drain, and for one pint of carrot melt two tablespoons of butter; in it cook two tablespoons of flour, half a teaspoon of salt and one-fourth a teaspoon each of paprika and sugar; add one cup of milk and stir until boiling; then add the carrots.
  - Boiled Potatoes for Mashing**  
 Wash potatoes with a small brush and peel as thin as possible, for much of the mineral salts lie next to the skin. Place in rapidly boiling water and cook until they may be pierced with a fork. Drain and shake them in the saucepan for a few moments to make them mealy; moved may be chopped fine and added to the crumbs. Place a small piece of butter on top of each and bake in a hot oven. Serve plain or with a sauce.
  - Boiled Cabbage**  
 Allow cabbage to soak in cold water for at least half an hour before cooking. Place in rapidly boiling water to which salt and one-fourth teaspoon of soda have been
  - added.** Boil in an uncovered saucepan about twenty-five minutes. The cabbage should be white and thoroughly cooked at that time. Longer cooking will cause it to be tough and indigestible. Drain and serve plain or with white, hollandaise or drawn butter sauce.
  - Scalloped Vegetables**  
 This is also an excellent way to use left-over vegetables. Cut vegetables in slices or cubes. Butter a baking dish, arrange a layer of vegetables, season, then add a layer of soft crumbs, dotted over with a little butter. Repeat until dish is filled, having a layer of crumbs on top. Bake in a moderate oven until nicely browned. Mash well, being sure there are no lumps, and add butter and salt in proportion to the number of potatoes. Beat well, adding gradually enough scalded milk to make them creamy, and continue to beat until white and light. A potato ricer can be used instead of mashing them, then seasonings and milk can be added, and the potatoes beaten until light.
  - Vegetables Au Gratin**  
 Left-over vegetables are usually used, and almost any variety may be prepared in this manner: Cut vegetables into cubes or slices. Make white sauce; butter a baking dish and arrange a layer of vegetables in it, season, then add a layer of white sauce. Repeat until dish is filled. Cover the top with a layer of soft crumbs moistened with melted butter. Bake in a moderate oven. Cheese may be added to the white sauce.
  - Corn Fritters**  
 One-half cup corn; one-half cup flour; one teaspoon baking powder; one teaspoon salt; one-fourth teaspoon paprika; one egg. Chop corn and add dry ingredients, mixed and sifted; then add yolk of beaten egg until thick, and fold in white of egg beaten stiff. Cook on a well-greased hot griddle.
  - Celery in White Sauce**  
 Wash, scrape and cut celery stalks in one inch pieces; cook twenty minutes or until soft in boiling salted water; drain and to

# PRIVATE OWNERSHIP

## Superiority Demonstrated in World War

E. N. Hurley, who served throughout the war as chairman of the United States Shipping Board, was asked what in his job had impressed him most. He answered:

"The efficiency of private ownership and operation as compared with public ownership and operation—ALL PRODUCTION CENTERS ON THE COST—you can't get away from that. Shift responsibility for the cost, for the best possible result under a given set of circumstances and you shift the responsibility for efficiency. On the Shipping Board, we shifted this responsibility from private shipbuilding concerns to the Government.

"With the shifting of responsibility of cost to the Government, that keen interest in results which follows private initiative was gone. THERE YOU HAVE THE WHOLE PROBLEM AS BETWEEN PUBLIC OWNERSHIP AND PRIVATE OWNERSHIP STATED.

"I don't know of a government-owned plant that produces more than two-thirds efficiency. In the years to come some way may be found to keep incentive to best endeavor in men under government ownership, but until that is discovered that system may be classed as a failure."

## California-Oregon Power Company

two cups of celery add one cup white sauce. This is a most satisfactory way of using the outer stalks of celery.

**Lyonnaise Potatoes**  
 Melt two tablespoons shortening; add one tablespoon finely chopped onion. When onion is yellow, add two cups of potato cubes. Season with salt and pepper, cook until potatoes are heated through and sprinkle with finely chopped parsley and serve.

**NOTICE**

Equity 1120  
 In the Circuit Court of the State of Oregon, for Klamath County.  
 In the Matter of the Petition of the Board of Directors of the Langell Valley Irrigation District of Klamath County, Oregon, Praying that All of the Proceedings in Connection with the Organization of Said District, and the Proceedings of the Board of Directors, and of the Said District Providing for and Authorizing the Issue and Sale of Bonds of Said District, May Be Examined, Approved and Confirmed by the Court.  
 To the Langell Valley Irrigation District and to All Freeholders, Legal Voters and Assessment Payees within Said District:  
**NOTICE IS HEREBY GIVEN** that the above entitled court has fixed the hour of 2 o'clock p. m., of the 22nd day of December, A. D. 1919, and the County Court House of Klamath County, Oregon, as the time and place for the hearing of the petition of the Board of directors of the Langell Valley Irrigation District of Klamath County, Oregon, which petition has been filed with the Clerk of the Circuit Court of the State of Oregon for Klamath County, and which said petition prays that the above entitled court will examine into all the proceedings in connection with the organization of the Langell Valley Irrigation District, and all the proceedings providing for and authorizing the issuance and sale of the bonds of said district.  
 Any person interested in the organization of said Langell Valley Irrigation District, or in the proceedings for the issue and sale of said bonds may, within the time provided by law demur to or answer said petition and contest matters therein contained.  
 This notice is published pursuant to an order made by the Honorable D. V. Kuykendall, Judge of the Circuit Court of the State of Oregon for Klamath County, made and entered on the 12th day of November, A. D. 1919.  
 C. R. DE LAP,  
 Clerk of the Circuit Court of the State of Oregon for Klamath County.  
 17-24-18

**NOTICE**

Strayed from Dodd Hollow one bay saddle horse branded figure 4 on left shoulder; one gray horse, weight about 1700 pounds branded HX on left shoulder; one brown horse, weight about 1150 pounds, branded upright flatiron on left hip Notley Chas. Paulson care of F. N. Hedricks, Merrill, Ore., and receive reward. 24-6t\*

**PUBLIC SALE**  
 3-4 mile Northwest of Malin, December 2, on O. D. Taylor ranch. 25-4t\*

## Better Let Us Patch 'Em Up

This is the time to look over your tires with the idea of making them last through the winter. Of course, if you must have new tires, Diamonds are the only ones to buy at this time of the year—or at any other time, so far as that goes—but the idea we wish to convey is that we can make the old ones last through the bad weather, and save you money on your tire bill by repairing the worn ones. Bring them in, and if they are worth repairing we will tell you what it will cost—if they are not worth repairing, we will tell you that, just as readily. We can't make a new tire out of one that is worn out, but we can take a damaged tire and repair it so you will get many more miles out of it before it goes to the junk pile.

## Diamond Tire & Vulcanizing Co.

MARPLE & SMITH, Proprietors  
 120 S. Main St. Phone 167

## Glass of Hot Water Before Breakfast a Splendid Habit

Open sluices of the system each morning and wash away the poisonous, stagnant matter.

Those of us who are accustomed to feel dull and heavy when we arise; splitting headache, stuffy from a cold, foul tongue, nasty breath, acid stomach, lame back, can, instead, both look and feel as fresh as a daisy by washing the poisons and toxins from the body with phosphated hot water each morning.

We should drink, before breakfast, a glass of real hot water with a teaspoonful of limestone phosphate in it to flush from the stomach, liver, kidneys and ten yards of bowels the previous day's indigestible waste, sour bile and poisonous toxins; thus cleansing, sweetening and purifying the entire alimentary tract before putting more food into the stomach.

The action of limestone phosphate and hot water on an empty stomach is wonderfully invigorating. It cleans out all the sour fermentations, gases, waste and acidity and gives one a splendid appetite for breakfast and it is said to be but a little while until the roses begin to appear in the cheeks. A quarter pound of limestone phosphate will cost very little at the drug store, but is sufficient to make anyone who is bothered with biliousness, constipation, stomach trouble or rheumatism a real enthusiast on the subject of internal sanitation. Try it, and you are assured that you will look better and feel better in every way shortly.—Adv.

Z1Z  
 December 11, 12, 13.  
 Try 'em. Herald Want Ads.

UNION MADE  
**Ironalls**

# GRIT, BONE, MEAT SCRAPS, EGG MASH FOR CHICKENS

**Murphey's Feed & Seed Store**  
 126 South Sixth St. Phone 87