

### Outfit the Dining Room

You will be proud to have a Dining Room Set in the newest of style, all complete sets, which will make an excellent display in that room. We are showing so many new pieces in Dining Room Furniture and so moderately priced you will be surprised. In Walnut, Fumed Oak and many other finishes. An invitation of inspection is extended to you.

### For Men

Some women are now in doubt what to give to their gentleman friend, boy, father or husband. We answer your doubts by suggesting that you give him something to remember by every time he is at home and starts smoking. That is, give him one of our beautiful Smoking Sets, which we carry in all prices and all styles.



### For Women

Men will find that a gift of furniture as well as anything else is very appropriate as well as acceptable by women. We have a complete line of little and big gifts that will surprise and gladden them. The same time it is something every woman appreciates.



## Gift Furniture



## Furniture House

"THE FURNISHER OF HAPPY HOMES"

120-126 North Sixth St. Klamath Falls, Oregon

### SPECIAL

We have some fine Wicker Chairs which recently sold for \$36.00. We are now going to give you a snap by selling them for

### \$30.00

### Office Desk

We have a shipment of excellent desks coming in which we hope will arrive soon.

### Rugs and Carpets

Our Rug Department in itself is most complete, as we have most anything one could want in Rugs and Carpets. Some are of wondrous designs fashioned for a real parlor, and others for the dining room. We ask you to step in and examine them.

### Christmas Suggestions

Tea Wagons, Smoker Stands, Sewing Tables, Fern Stands, Wing Rockers, Chairs, Music Cabinets, Floor Lamps, Pedestals, Library Tables, and many other things too numerous to mention.

### Gifts for Children

Our line of Gift Furniture for Children is most complete. We have little Rockers, Chairs, Tables, Coasters and the new Collapsible Chair and Rocker for the Nursery. A very nice line of Kiddy Kars and Sammy Kars for Real Kids. These we are showing are made in the best way of the best materials and by the best American manufacturers.

### For the Parlor

Ah! that's the part of the house that must be correct in itself, not only in its fine walls and floors but furnished correctly with good goods that will set it off to an advantage. When you decide upon doing this with your parlor, we ask you to visit our store, look over our complete stock in this line and in all finishes.



### Real-Fruit Desserts

Jiffy-Jell is flavored with fruit juice essences in liquid form, in vials. A wealth of fruit juice is condensed to flavor each dessert. So it brings you true-fruit dainties, healthful and delicious, at a trifling cost. Simply add boiling water. Compare it with the old-style gelatine desserts. It will be a delightful revelation. Get the right kind—**Jiffy-Jell** 10 Flavors, at Your Grocer's 2 Packages for 25 Cents



### Domestic Science Department

Conducted by Mrs. Belle De Graf, Domestic Science Director, Sperry Flour Co.

### USE MORE GREEN SALADS—ALWAYS SEASONABLE AND REASONABLE

While the food value of a green salad is not high, the salts they contain are valuable and the oil used in the various dressings supply the nutriment, making them a wholesome food. In almost any climate some green salad vegetable may be obtained all the year round, and with cooked or canned vegetables an acceptable salad can be made. There are certain things essential for a good salad. First, it should be cold; if a green salad, it must be crisp; the dressing ingredients must be carefully proportioned and blended

so the salad will be neither oily nor acid, and the whole well mixed. In using French dressing there should be just sufficient to cover the vegetables, when mixed, and none left in the bottom of the bowl after mixing.

### Dressing Will Run Off Leaves of Wet Lettuce

Great care should be taken in cleansing green salad plants. So soon as the lettuce comes from the market it should be sprinkled with water and placed in a tightly covered pail in a cool place until ready to prepare. Then cut off the stems, separate the leaves, washing each one in cold water, and if it is wilted, let it remain in cold water for fifteen minutes or more.

When crisp shake leaf free from water and place in a cheesecloth bag and toss lightly to dry. The dressing will all run off the lettuce if the leaves are wet. When preparing celery for salad, use only the inner stalks. Wash these well, using a small brush kept for that purpose. Scrape them if necessary, then soak in cold water until crisp. If a slice of lemon is added to the water the celery will remain white and become very crisp.

Tomatoes should be covered with boiling water for about two minutes, then plunged into cold water, when the skins can easily be removed. Set aside to chill before slicing. When stuffing raw tomatoes for salad, remove the skin, cut a slice off the stem and scoop out the centers, sprinkle with salt and invert to drain and chill. Just before serving fill centers with the prepared filling and set on lettuce leaves.

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### Cucumbers Made Tough By Salted Water

Peel cucumbers and cut off a thick slice from each end; soak in cold water until ready to serve, then cut in thin slices. Never soak cucumbers in salted water, for then they become tough and wilted, besides increasing their indigestibility. Green peppers should be scalded for about five minutes, when the outside skin may be rubbed off. Cover with cold water until ready to use. Parsley should be kept in a glass of cold water, wetting only the roots. In this way it will keep fresh several days.

If using canned vegetables, such as peas, lima beans, asparagus or string beans, open the can at least half an hour before wanted and drain off all the liquid. Cover with cold water until ready to use. Treated in this way they will taste more like the fresh vegetable. This same rule applies if you are going to reheat them. Drain off the cold water and reheat in a covered saucepan, with only the moisture

clinging to them, adding the seasonings. If these canned vegetables were always treated in this manner there would not be such a strong dislike to them as exists among many persons.

### Left-Over Vegetables Utilized in Salads

When making a salad of cooked vegetables it will be found an improvement to mix with a French dressing and allow to stand or marinate in a cool place about an hour before serving. With a green salad the dressing should never be added until time to serve, as the dressing causes green vegetables to become wilted.

Meat and poultry should be freed from skin and gristle and cut in small cubes. Fish should have all

the bones and skin removed and pulled apart or flaked with a fork. All left-over vegetables, fish or meat can be utilized in salads, and almost all combinations of cooked or green vegetables make a palatable salad.

### TRY THESE SALAD RECIPES YOU'LL LIKE THEM

**Pimento-and-Cheese Salad**  
Cut cream cheese in small cubes. Rinse canned pimentos in cold water; drain and dry on a cloth. Cut the tops of the pimentos in points and fill with the cheese and trimmings of the peppers cut in small pieces. Set these on lettuce leaves and finish with mayonnaise

(Continued on page 7)

DON'T SAY "OVERALLS," SAY

## UNION MADE Ironalls

They will give you the service They are Union Made and have a number of features over other makes of overalls. First is the material from which they are made; second, all seams are felled and triple stitched; third, cord-bound button holes and full cut in seat. Last, they are Union Made.

We handle the complete line.

## K. Sugarman

"I ain't mad at nobody"

## A. F. Graham

### General Concrete Construction

Shasta Sand Used Exclusively

### Getting the Fur Coat Out of the Moth Balls Should Be a Reminder That Your Automobile Battery Needs a Little Extra Attention

"The average motorist," said Judd Low, manager of the local "Exide" Service Station, the other morning, "is a queer combination of sound American common sense and unsound American easy-goingness. And what parts of his car he never sees or hears a complaint from he is prone to neglect. And that, of course, is mainly why the battery suffers—it never complains. "It does its work, right up to the point where it has nothing more to give, under the most negligent and cruel treatment. But, of course, by the time it has reached such a point it is in mighty bad shape, and building it up again is going to cost Mr. Careless Motorist a penny that he might very well have saved himself. "And all this in spite of the fact that we are continually writing our customers—talking to them, sending them folders and circulars—on the subject of getting better performance and longer life from the battery and keeping down big repair bills by giving it the right kind of service at the right time. Right now we are sending out a little folder showing the importance of giving the battery proper storage when the car is laid up for the winter. It has been the bad habit of many automobile owners at the approach of cold weather to simply run the old bus, fully equipped, into the garage and then lock the door till next Spring. "Certainly so far as the battery is concerned, this is a mighty poor proceeding. Inside of the battery, owing to its chemical nature, even a certain sort of action and reaction is continually taking place, even when it is idle. For this reason it demands certain attention at its regular periods. This attention can best be given it when the battery is under such conditions and superintendence as only the battery expert can give it. Because of this, we advise our customers to remove their batteries from their cars, sending them to us to be stored and cared for in our storage department. The cost of winter storage is small and there is assurance that nothing detrimental can happen to the battery during Jack Frost's reign."

AUTO ELECTRIC SERVICE CO.

23 Main St. Phone 22M

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

## Murphey's Feed & Seed Store

126 South Sixth St.

Phone 87