



Domestic Science Department

Conducted by
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Sperry Flour Co.

The Secret of Making Sponge Cake Truly "Spongy"

Sponge or butterless cakes include angel and sunshine cake, jelly roll and the various cheaper sponge cakes. Sponge cakes depend upon eggs for their texture. A true sponge cake is lightened wholly by the air that is beaten into the eggs. In the cheaper sponge cakes baking powder is used to supplement the smaller amount of eggs used. Pans with a center tube are the most satisfactory for a true sponge cake. Many of these pans are provided with a support extending about an inch above the pan. The cake can be inverted to cool, then the moist cell walls will not settle, but will stretch, making the cake very light and porous. The pan should never be greased and should be kept to use for this class of cake only.

Mixture Must Be Beaten Before Flour is Added

To mix a sponge cake, separate the yolk from the whites of the eggs. Beat yolks until thick and creamy, add sugar gradually and continue to beat, add flavoring. Beat the egg whites until stiff and dry and add to the egg yolk mixture. Fold in the sifted flour gradually.

Do not beat the mixture after flour is added, or most of the work already done of inclosing a large amount of air will be undone by breaking the air bubbles. These rules apply to sponge cakes, where baking powder is not used.

For Angel cake the egg whites must be beaten until a bowl containing the eggs can be inverted and the eggs hold their shape. Then the sugar is folded in the egg whites very gradually, flavoring is added and the

flour folded in carefully. Bake in a very moderate oven.

Directions Given for Making Cheaper Cake

For the cheaper sponge cakes, where baking powder is used, the eggs may be beaten without separating. Use an egg beater and beat until creamy. Add sugar gradually, still using the egg beater. When light, add flavoring (liquid if called for,) then the flour which has been sifted with the baking powder. This class of cake takes a medium oven.

Boiled icing seems to be one of the housewife's stumbling blocks. However, if a few simple details are followed there should be no trouble. Sugar has a tendency to crystallize; if one crystal forms, others follow, and the frosting will be sugary. To overcome this tendency, pour hot water, one-third cup to each cup of granulated sugar, in saucepan, then add sugar, but do not stir; the sugar should dissolve at once.

Cover Kept on Pan Until Boiling Point is Reached

Cover the saucepan until boiling point is reached, then remove and cook until when you drop a teaspoon of syrup into a cup of cold water the syrup forms a soft ball when rolled between the fingers. If the syrup has cooked too long, add more hot water, but do not stir, and boil again.

When syrup is cooked, pour slowly over the beaten egg whites, allowing three-quarters of a cup of sugar to each egg for a soft, creamy filling, and one cup of sugar to one egg if a firm icing is desired. Use the egg beater and continue to beat until frosting is cool and thick.

Try These Recipes for Sponge Cake Mixtures and Cookies

NOTE—All measurements are level. Flour is sifted once before measuring. A half-pint measuring cup is used.

Sponge Cake

Three eggs, one cup sugar, three tablespoons water, one cup flour, one teaspoon baking powder, one-quarter teaspoon salt, one teaspoon vanilla and lemon. Beat the eggs without separating till light and creamy, add sugar and beat again till thick and very light colored. Add water, beat again and add sifted dry ingredients. Beat well, then add flavoring. Pour into a greased cake pan, one with center tube preferred, and bake about thirty minutes in a moderate oven or bake in layers.

Cocoa Sponge Cake

Use above foundation, omitting two tablespoons of flour and substitute two tablespoons of cocoa. Use

only vanilla flavoring.

Small Sponge Cakes

Bake sponge cake in well greased muffin pans. When cool, ice with confectioners' icing, split partly open and fill with whipped cream or French cream filling.

Jelly Roll

Use sponge cake foundation, but separate the eggs, beating each well. Proceed as above, adding one tablespoon of melted shortening and folding in the stiffly beaten egg whites last. Have a shallow pan, well greased, and covered with greased paper. Pour in cake mixture and bake in a hot oven between ten and twelve minutes. Turn at once on to a cloth which has been sprinkled with powdered sugar, remove paper, cut off crusts, spread with jelly and roll. This must all be done quickly. Wrap in cloth until cool and sprinkle with powdered sugar.

CALIFORNIA NEWS

SACRAMENTO, Jan. 3.—Total franchise and public utility tax collections by the State for the fiscal year ending June 30, 1919, were \$17,687,295.10, according to a report made public by State Controller John S. Chambers.

SAN BERNARDINO, Jan. 3.—Elmer Brown, said to be a third cousin of Abraham Lincoln, was acquitted by a jury here of a charge of murder in connection with the death of Thomas Flood in Superior Valley, on the Mojave Desert, three months ago.

SAN FRANCISCO, Jan. 3.—Many war workers in France have been killed in the work of disinterment and reinterment of soldier dead thru German barbarity in burying high explosive bombs with the dead.

SACRAMENTO, Jan. 3.—The price of potatoes has advanced almost one hundred per cent in three months, W. G. McMillin, State Purchasing Agent announced.

McMillin said potatoes cost State institutions \$2.24 a hundred pounds in October, while the lowest price given in bids opened today was \$4.45.

GRASS VALLEY, Jan. 3.—The curious spectacle of harvesting semi-tropical fruits and ice at the same time within the confines of the county less than 100 miles in length is again being witnessed here.

LOS ANGELES, Jan. 3.—After weeks of discussion and what appeared the certain election of Dr. William Trufant Foster of Portland,

the board of education has announced the election of Mrs. Susan M. Dorsey to be superintendent of Los Angeles public schools. Her salary will be \$8,000 a year.

SAN DIEGO, Jan. 3.—Jane Street, aged 32, alleged to be an I. W. W. organizer, was arrested by Department of Justice agents and lodged in the county jail.

Miss Street, it is said, will be charged with syndicalism and it is also stated that she will be charged with breaking into a postoffice box last night at the post office here.

GRASS VALLEY, Jan. 3.—H. L. Adams, irrigation expert with the State Department of Engineering, has been assigned to investigate the proposed irrigation district embracing portions of Nevada and Yuba Counties.

UKIAH, Jan. 3.—The Snow Mountain Water and Power Company has awarded the contract for the construction of a \$1,000,000 dam at Gravelly Valley, Mendocino County, work to be commenced December 1, 1920. The dam will be 100 feet high, 650 feet long and approximately 109 feet wide at the top.

AUBURN, Jan. 3.—E. S. Hightower, who claims to be representing the International Airplane Association in establishing landing fields at different points across the continent, was arrested here this morning for passing a bogus check for \$50 on N. J. Cohen, local merchant. The check was drawn on an eastern bank.

VALLEJO, Jan. 3.—Authority has been received at the U. S. Navy Yard here to begin the construction

of a railroad across the causeway separating the yard from Vallejo. The proposed route will cost \$47,000, it was estimated, and will be the first step toward providing direct connection with transcontinental lines for quick handling of freight.

NAPA, Jan. 3.—D. R. Morgan of Berkeley and L. M. MacDermott of Oakland have been recent visitors in Napa County investigating the feasibility of promoting a railroad to tap Chiles and Pope Valleys. The line would extend on into Lake County with a branch into the Berryessa Valley.

SANTA ROSA, Jan. 3.—Robert Ford of Santa Rosa was killed instantly and his wife, Ruth Ford, was injured when the two were run down by a speeding automobile while walking on the State Highway, five miles south of here late yesterday.

SUSANVILLE, Jan. 3.—Making their way through an unprotected trap door which led to the roof of the jail building, three prisoners confined in the County Jail spent several hours wandering the streets after lowering themselves to the ground with rope constructed of their bedding.

SACRAMENTO, Jan. 3.—Despite the fact they have been granted a 100 per cent wage increase since June 1917, common laborers employed by building contractors have demanded an increase from \$5 to \$6 per day, half a day off on Saturday and double pay for overtime.

OROVILLE, Jan. 3.—For the first time this winter, Oroville is suffering from a coal shortage. Warehouse owners reported last night that they sold the last available coal the middle of last week. No shipments to this city are expected for a number of days.

SAN FRANCISCO, Jan. 3.—The Hiram Johnson Presidential campaign was launched with a conference of leaders who met to discuss the selection of delegates to the National Republican Convention, and to consider the possibility of Senator Johnson becoming a delegate to head the California representatives.

COLUSA, Jan. 3.—By a vote of 256 to 35 the citizens of Colusa favored the issuance of an additional \$20,000 in bonds for a municipal swimming pool.

CHICO, Jan. 3.—A protest from property owners against retaining William J. Locke, attorney of Berkeley, at a fee of \$500, to straighten out Chico's paving tangle, will be made at the next meeting of the City Board of Trustees.

AUBURN, Jan. 3.—Starting an alleged career of riotous spending that began in Paola, Kansas, and extended to San Francisco and to New York City and return, Ernest H. Hightower, a prisoner in the Placer County Jail, has told Sheriff E. H. Gum that his daily expenses have been around \$125 since last August.

TRUCKEE, Jan. 3.—Decision that the annual snow carnival shall be held here this season has been reached by the local Chamber of Commerce. Plans are materializing.

RED BLUFF, Jan. 3.—The Grand Jury of Tehama county for 1920 has been drawn here. G. C. Stice of Red Bluff was made foreman. Seven of the nineteen comprising the jury are women.

NOTICE

The Hot Springs Bath House is open every day from 10 a. m. till 10 p. m. except Sunday, when we close at 6 p. m.



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THE KLAMATH FALLS MUSIC HOUSE
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727 Main St.

SELLS BEATTY STORE

J. L. Sparraton, the well known Bonanza merchant, has disposed of the general store at Beatty which he owned to O. T. Anderson. Mr. Anderson has long been a resident of Klamath county, having been previously in the stock business. Mr. Anderson will conduct the business along the same general lines that it has been operated in the past.

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