

THE Liberty Theatre

Presents

Mary Pickford

— in —

"Pollyanna"

The novel by Eleanor H. Porter

Sunday and Monday

Two complete Matinees Sunday, starting at 1:30 and 3.30 p. m.



Domestic Science Department

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

Whenever You Make Mayonnaise Dressing—Remember This:

Dressings for salads have as their foundation acid, oil, and seasonings. There are many different combinations, but all of these are variations of three foundation formulae, which are French dressing, mayonnaise, and cooked dressing. The most popular and commonly used is the French dressing. Boiled or cooked dressing is preferred by those who do not care for the flavor of oil, and it is a very convenient salad dressing, for it can be prepared in quantities, and if kept in a cool place will keep nicely for several weeks. Mayonnaise dressing is considered by many somewhat difficult to prepare. The fact is that it is really very simple, and the reason for failures can usually be traced to lack of care in having all the ingredients of about the same temperature, or adding the oil too quickly or in too large a quantity.

One Egg Yolk Absorbs Only One Cup of Oil

One egg yolk will only absorb a cupful of oil. If more than that quantity is used, the dressing will separate, either while mixing or shortly after, when set aside. It is essential that the oil and egg be of about the same temperature. This does not necessarily mean ice cold, but cool. If oil is kept in the refrigerator and becomes so cold it is thick and cloudy, it will be almost impossible to make a satisfactory mayonnaise.

The seasonings and acid should be added to the well-beaten yolk of egg, using a small egg beater. Beat well and add a teaspoonful of oil and continue beating; add oil, a teaspoonful at a time, about four times, beating vigorously all the time. Then add oil by the tablespoonful until all has been used.

By adding the acid to the egg yolks before the oil is used, the egg beater may be used from the beginning and the larger surface over which the oil is spread lessens the liability of the mixture to curdle. If, as will sometime happen, the mayonnaise should begin to curdle, put it

aside and begin the process over again with a fresh egg yolk. When this has become smooth and thick, the curdled dressing may be added a little at a time.

Mayonnaise when well made is smooth and thick and glossy in appearance. This dressing can be kept for some time without separating. It may be colored in various ways for decorative purposes. Red mayonnaise can be made by adding strained tomato juice or a vegetable coloring to the dressing. For green mayonnaise use the strained juice of spinach. White mayonnaise can be made by using lemon juice for the acid, as it has a bleaching effect. Adding either the stiffly beaten egg white or a little whipped cream will also serve to make it white. If a jellied mayonnaise is desired, for each cup of dressing use a teaspoon of gelatin dissolved in a little cold water and melted over hot water, adding this to the mayonnaise after it is mixed.

Good Oil Required for Perfect French Dressing

Oil is the main ingredient in a French dressing, and if the salad is to be perfect a good olive oil is necessary. Other vegetable oils may be used for mayonnaise, but a French dressing will lack flavor and smoothness if made of an inferior oil. Use a sharp, pure vinegar for a dressing to be used over vegetables, and lemon or grapefruit juice for fruit salad.

To prepare a French dressing, turn all the ingredients into a small glass fruit jar, adjust the rubber and cover and shake vigorously until well blended and thickened. A perfect emulsion will result, and the dressing should be served at once, or it will become thin and watery.

Cooked dressing somewhat resembles mayonnaise and is usually made of butter, although if oil is used the flavor is scarcely perceptible after it has been heated.

The following recipes for salad dressings will be variations of these three basic principles:

Your Favorite Salad Dressing? Presto! it is here!

French Dressing

One-half teaspoon salt, one-fourth teaspoon pepper, two tablespoons vinegar, one-fourth cup olive oil. Mix as directed. A few drops of onion juice may be added.

Vinaigrette Dressing

One-half cup French dressing, two capers chopped, one small sour pickle chopped, one-fourth teaspoon parsley chopped, few drops onion juice, one-half teaspoon green pepper chopped. This sauce is used on asparagus, stuffed tomatoes, or fish salad.

Roquefort Dressing

One-half cup French dressing, two tablespoons mashed Roquefort cheese, one-fourth teaspoon paprika. This dressing is suitable for all green salads.

Parisian Dressing

One-half cup French dressing, three stuffed olives chopped fine, two green onions chopped fine, one teaspoon green peppers chopped, little Worcestershire sauce. Mix and let this dressing stand about an hour before serving.

Thousand Island Salad Dressing

Put into a small glass fruit jar one-half cup olive oil, the juice of one-half lemon, one-half orange, one teaspoon grated onion pulp, one-fourth teaspoon each salt and paprika, one teaspoon Worcestershire sauce, one-fourth teaspoon mustard and three sprigs of parsley chopped fine. Put on a rubber and the cover and shake vigorously until well mixed and creamy; then pour at once over the salad ingredients. This is suitable for tomatoes, asparagus, peas, beans, spinach, lettuce, endive, etc.

Plain Louis Dressing

One-half cup French dressing, one-fourth cup tomato catsup, one-half teaspoon Worcestershire sauce, onion juice. Mix well. This sauce is used for shellfish salads, such as crab, lobster, shrimps, or oysters.

Mayonnaise Dressing

One yolk of egg, one-half teaspoon salt, one-fourth teaspoon white pepper or paprika, one-half teaspoon dry mustard, two tablespoons vinegar or lemon juice, three-fourths cup of oil, two tablespoons of hot water. Beat the yolk of egg; add season-

ings; beat again; then add vinegar or lemon juice. Beat well and add oil as directed. Finish with boiling water, beating in the same manner as the oil. The boiling water also assists in preventing curdling after the dressing has been allowed to stand.

Russian Salad Dressing

One-half cup mayonnaise dressing, one teaspoonful pimientos chopped fine, one teaspoonful tarragon vinegar, one-fourth cup chili sauce, one teaspoonful green peppers chopped fine, one-half teaspoonful paprika, one-fourth teaspoonful salt, one-half cup olive oil. To the mayonnaise dressing and above add an extra half cup of oil, then the chili sauce, seasonings, vinegar and fine-hopped vegetables.

Sauce Tartare

To one-half cup mayonnaise sauce, made with mustard and a few drops of lemon juice, add one tablespoon each fine-chopped capers, olives and cucumber pickles and one teaspoon fine-chopped parsley. This dressing is used for salad, cold meats, fish, oysters, etc.

Rich Louis Dressing

One-half cup mayonnaise, one-third cup chili sauce, one-half cup whipped cream. Mix mayonnaise and chili sauce, then fold in the whipped cream.

Cooked Dressing

To make the creamy boiled dressing, put one teaspoonful of flour into a saucepan, add one teaspoonful of sugar, one teaspoonful of salt, a pinch of mustard, a pinch of paprika, one-fourth cupful of water, one-fourth cupful of vinegar, and one well-beaten egg. Stir and cook slowly until the mixture begins to thicken; then remove from the stove and add one heaping teaspoonful of butter.

That Little Girl Is Coming Soon

MARY PICKFORD in "POLLYANNA"

HERALD'S CLASSIFIED COLUMNS

FOR SALE—Real Estate

FOR SALE—Six room, modern house. Well located, fine view, large lot. Price \$25,000, terms to suit. A real bargain, by owner. Phone 80R. 16-17

FOR SALE OR TRADE—1 six room house in Cottage Grove, Ore., 1/2 acre lot, for Klamath Falls property. Call 19F23 or address Robt. Cheyne, Klamath Falls, Merrill Route, 12-17

FOR SALE—Glen Nona—160 acres Cherry Creek valley and El Capitan Meadows—150 acres Silver Butte Fisher North Western Montana—Warm chinook climate—fine mountain water, excellent outside range, and wonderful game country. Good chance for cattle, horses, sheep, hogs and poultry—near auto road and shipping point. Part cash—terms on balance—Used car as part payment. Claude Houghton, Modoc Point, Ore. 6-19

FOR SALE—Miscellaneous

FOR SALE—I leather couch, rocking chair, ladies writing desk, library table. 415 Washington St. 16-19

FOR SALE—Groceries, flour and feed at low prices. Why pay more? Spot Cash Basket Grocery. 822-824 Klamath Ave. 14-20

FOR SALE—100 ewes—Price is right. Phone 24R. 12-17

FOR SALE—Diebold safe at a bargain. Phone 255W. 10-1f

FOR SALE—350 tons splendid quality Rye & Meadow hay all in feed barns. Good water. Price \$15 a ton. 12 miles N East Klamath Falls P. O. Box 503 or Phone 11F11. 8-21

FOR SALE—A light oak 8 drawer flat top desk in excellent condition. Inquire Herald office. 31f

MISCELLANEOUS

WANTED TO BUY—50-ft warehouse lot on track and pavement. F. Hill Hunter. Phone day—149J; nights—31. 14-19

Printing, Stationery and office supplies. Pioneer Printing and Stationery company. 126 Main St. 9-f

Dentist, Dentist, over Sugarman's Store, 6th and Main. 2-f

WANTED—A good roll top desk. Inquire Herald office. 1f

CITY GARBAGE—When you want Garbage removed phone 91. 11-f

We make a specialty of fire, life and accident insurance. Phone 64 and we'll do the rest. Chilcote & Smith 5f

PHONE PEYTON for wood. 187

Surety bonds while you wait. Chilcote & Smith. 5-f

FOR RENT OR LEASE

FOR RENT—Room for one or two men. Apply 203 Main street. 16-17

FOR RENT—Furnished room, close in—for two gentlemen. Reasonable. Phone 80R. 16-17

FOR RENT—Four room furnished apartment. Garage. References required. 416 South Riverside, Phone 192M. 14-f

FOR RENT—3 furnished rooms for housekeeping. 1313 Main. 6-17

LOST AND FOUND

LOST—A man's black leather belt with gold buckle, initials S. S. Return to Herald Office. 1f

WANTED

WANTED—Hides, eggs and potatoes. Spot Cash Basket Grocery. 822-824 Klamath Ave. 14-20

WANTED—A housekeeper. Apply Room 2, Swanson Building. 12-f

WANTED—A small second hand 2-wheel push cart. Inquire G. C. Herald office. 6-f

WANTED—Many of the leading newspaper men of the country, the men in the best paid positions—got their start on their home newspaper. The all round training obtained on the smaller paper made the specialists who guide the destinies of the biggest publications of the country. The Herald has an opening for a reporter and will give local applicants preference. The position is open to any young man who is active, bright, able to gather news and write grammatical English. Apply to the City Editor. 20-f

MADAM IOINA, Palmist—

World's Greatest Phrenologist, Palmist and Medium. Reads your entire life—past, present and future—correctly, giving names, dates and figures in business, love, law, marriage and domestic troubles. Tells you what you are best adapted for and what to do to better your conditions in life. This lady reads your hand as you would an open book. A reading by her will meet your highest expectations, and you will be wiser and happier, after consulting her, she having the gift of removing all evil influences and placing you in an environment of happy thought and contentment. Readings: Sunday and daily, 9 a. m. to 9:30 p. m. Located at Room 1, Moore Rooming House, 1313 Main St., between Broad and Spring Streets, one block east of White Pelican Hotel, Klamath Falls, Ore. 1-18-20

COUNTY TREASURER'S NOTICE.

Notice is hereby given that there are funds in the county treasury for the redemption of Klamath County general fund warrants protested (presented for payment but not paid for the want of funds) on or before Sept. 17, 1913. Interest on same will cease from date. Dated at Klamath Falls, Oregon, this 9th day of Jan. A. D. 1920. G. K. VAN RIPER, 9-10-12-13-14 County Treasurer.

More records—Earl Shepherd, 2f

RECKARD TAXI-AUTO SERVICE

Winter Schedule
Short trips, 50c passenger; Pelican Bay or Shippington, \$1.50 for either 1 or 3 passengers.
Rex Cafe. Phone 77

Passengers and Baggage

ANYWHERE IN THE CITY
QUICK SERVICE
REASONABLE RATES
PHONE 187
Western Transfer Co.

NOTICE OF SALE

Notice is hereby given that the undersigned will sell at public auction to the highest bidder for cash in hand, on Saturday, February 7, 1920, at 2:30 o'clock p. m. at O. K. Livery Barn, Sixth street, Klamath Falls, Oregon, one black Jack, aged about eight years, weight about one thousand pounds, to satisfy my lien for the board and care of said animal, from November 1, 1919, at the rate of \$15 per month. Dated: January 17, 1920. 17-24-31 M. J. NYHART.

RESPONSIBILITIES

The particular duty of the company to its customers is to render satisfactory service; to its employees, to maintain loyalty by fair treatment; to those who own its securities, to maintain integrity of their investment, and to others of the commonwealth, under whose rules and regulations it operates, to convey the information that it is giving them better service for less money than can be obtained in any other way, even under government or municipal ownership. Our business is founded on an economic basis, and if wisely administered and not hampered by unfair treatment can continue mutually beneficial to the customer, to labor, to capital and the commonwealth.

California-Oregon Power Co.

Effective Jan. 1, 1920

Storage Charges will be as follows:

Live Storage, \$7.50 Per Month
Dead Storage, \$5.00 Per Month

Klamath Garage Men's Association

FURS

WANTED AT ONCE

1000 Coyote Skins
800 Mink Skins

We will pay the highest Cash Price for Furs. Call or send them in at once, either by Parcels Post or Express, and send the bill with them.

CHARLES DONART

Eagle Pool Room

GRIT, BONE, MEAT SCRAPS, EGG MASH FOR CHICKENS

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