

## REX CAFE

\$1.00—Sunday Special Dinner—\$1.00

### MENU

- Olympia Oyster Cocktail
- Soup
- Chicken Okra with Rice
- Relishes
- Sour Gherkins
- Salad
- Fruit with Whipped Cream
- Your choice of
- Young Chicken Fricassee, Rex Style
- Baked Sugar Cured Ham, Londonderry
- Vegetables
- Mashed Potatoes
- Sifted Peas in Cream
- Your choice of
- English Plum Pudding, Cider Sauce
- Hot Mince Pie
- Rice Custard Pudding
- Cafe Noir



## Domestic Science Department

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

### The Proof of the Pudding Is the Making Thereof

The term pudding includes many varieties of sweet dishes. Rich puddings are unsuitable after a hearty meal; fruit is really the best dessert. However, jellies, custards, creams and combinations of these with fruit form a desirable wholesome dessert. Whether the pudding is to be served hot or cold it usually contains the same foundation ingredients—sugar, liquids, flavorings and a thickening medium, which determines the class to which the pudding belongs. For jellies and gelatine desserts this thickening agent is gelatine; for custards, eggs; for blancmange, cornstarch or arrow-root is used; rice, corn meal, tapioca, bread, cake or flour, all form a means of thickening the different varieties of puddings. For frozen desserts, the ice and salt used in the freezing process forms the means of thickening.

**Custards Are Wholesome And Simple to Prepare**  
Custards, which are the most popular of the gold puddings, admit of much variety and are very wholesome and simple to prepare. Boiled custard is really steamed over hot water on top of the range and baked custard is steamed over hot water in the oven. The yolks of eggs make a richer custard than the whole egg, and the number of eggs used to the liquid will vary according to how firm the finished product is desired.

For the plain boiled or baked custard use two eggs or one egg to each cup of milk. If the baked custard is to be unmolded for serving it will be necessary to double this quantity of eggs. Whether baked or boiled, the same method of preparation is used. The milk should be scalded in a double boiler; eggs beaten slightly, sugar and salt added to eggs, then mix well. Pour the scalded milk gradually over the egg mixture.

Baked custards are poured into buttered custard cups or baking dish and placed in a pan of hot water, having several folds of paper in the bottom. The water should always be kept under the boiling point. All bak-

ed puddings, containing many eggs, should be baked in this manner. The success of the finished product will depend upon baking at a low temperature and not too long. To test, insert a silver knife in the center of the custard. If baked the custard will not adhere to the knife.

**Curdling Results by Cooking Too Long**

For boiled custard, cook the milk and egg mixture in a double boiler, stirring constantly until slightly thickened or until the custard coats the spoon. Strain at once through a fine strainer. When cold add flavoring. If custard cooks just a moment too long, it will curdle. It may be removed from the fire before it is quite cooked, as the heat of the boiler will finish the cooking. If the custard should curdle immediately, set the upper part of the double boiler into a pan of cold water, and beat the custard with an egg beater until it is smooth, although it will not be so creamy as when properly cooked. For each cup of milk used, a teaspoonful of cornstarch may be added to the sugar before mixing with the beaten eggs, which will eliminate the danger of the custard curdling, but the result will not be so delicate.

**Blancmange Admits of Milk or Fruit Juices**

Junkets are a form of custards and are very inexpensive, easily digested and wholesome dessert. They are made of junket tablets. Milk is heated till lukewarm, then the tablet, sugar and flavoring are added, and the mixture kept in a warm place to thicken. The milk must not be hot or the mixture will not congeal.

Blancmange or cornstarch pudding is very easily prepared and is one of the most popular cold desserts. Either milk or fruit juices may be used, and eggs may be added or not, as preferred. A plain blancmange, carefully made, should be smooth, delicate and thoroughly cooked. Half cooked starch is neither healthful nor pleasant to taste.

### How to Achieve Delicious Puddings

Note—All measurements are level and flour is sifted once before measuring. A half-pint measuring cup is used.

#### Boiled Custard

Two eggs or three yolks, one-third cup sugar, one-eighth teaspoon salt, two cups milk, one teaspoon vanilla. Scald milk, beat eggs slightly, add salt and sugar. Add hot milk gradually, stirring constantly. Pour into a double boiler, stir until mixture coats the spoon. Steam, chill and flavor.

#### Floating Island

Prepare the boiled custard, using one egg and two yolks; chill. Make a meringue of the whites of two eggs beaten until stiff, adding four tablespoons of sugar and a half-teaspoon of vanilla flavoring. Drop by spoonfuls on boiling water and cook gently for three minutes. Place on top of the custard, and when cold place a spoonful of currant jelly in the center of each meringue.

#### Cake Trifle

Prepare a boiled custard and set aside to chill. Line a serving dish with thin slices of stale cake or lady fingers. Pour the boiled custard over the cake and serve very cold. Sliced bananas or peaches may be used in combination with the cake. A garnish of whipped cream may be added.

#### Baked Custard

Two eggs or four yolks, one-third cup sugar, one-eighth teaspoon salt, two cups milk, one teaspoon vanilla; nutmeg. Scald milk; beat eggs slightly and add salt and sugar. Pour hot milk gradually over the egg mixture and add vanilla. Pour into buttered custard cups, add nutmeg and set in a pan of hot water to bake.

#### Caramel Sauce

One-half cup of sugar, one-half teaspoon vanilla, one-half cup hot water. Melt sugar until a golden brown; add water and cook until sugar is dissolved. Serve cold.

#### Caramel Custard

Melt the sugar, stirring constantly until it is a deep brown. Then pour the hot milk over it and cook until

dissolved, then add this mixture to baked custard. Serve with a caramel sauce.

#### Blancmange or Cornstarch Pudding

Two cups milk, four tablespoons of the beaten eggs and proceed as for cornstarch, one-half cup sugar, one-eighth teaspoon salt, one-third cup cold milk, one teaspoon vanilla. Scald the milk in a double-boiler. Mix the dry ingredients, and add the cold milk, mixing to a paste. Stir into the hot milk and cook about fifteen minutes, stirring often. Pour out and serve with cream or crushed fruits or a pudding sauce.

#### Chocolate Custard

Melt one square of unsweetened chocolate over hot water, then add to the hot milk. Proceed as for baked custard.

#### Pineapple Blancmange

One cup grated pineapple, one cup hot water, one-third cup sugar, four tablespoons cornstarch, one-third cup cold water, two egg whites. Pour the hot water over the pineapple and place in double-boiler to cook. Mix dry ingredients, add the cold water mixing to a paste, then add to boiling liquid and cool about fifteen minutes, stirring frequently. Beat the eggs until very stiff, then slowly pour the cooked mixture over them, beating with an egg beater. Turn into a wet mold to chill. Serve with a custard sauce made from the egg yolk.

#### Rice Bavarian Cream

Wash one-quarter cup of rice, cook ten minutes in two cups of boiling water; drain, add one and one-half cups of milk and cook until the rice is tender. There should be about one and one-half cups of the cooked rice. To hot rice add one-half cup of seedless raisins; soften one tablespoon of granulated gelatine in one-quarter cup of cold water, then dissolve in one-half cup of hot milk; add to rice also one-half cup of sugar and one teaspoon of vanilla. Stir until mixture begins to thicken, then fold in one cup of whipped cream and turn into a mold to chill.

#### NOTICE

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.

Jack Bratton, the welterweight champion, is anxious for another match with Benny Leonard. And as Benny is just as anxious to add to his collection of kale no doubt Jack will be accommodated.

According to a very old superstition the finding of a spider on the wedding gown by the bride is considered a sure token of happiness to come.

### MANY EX-SERVICE MEN IN TRAINING

TUCSON, Ariz., Jan. 24.—There are now 138 former service men in training at the department of government vocational work at the University of Arizona, and about 200 others have been schooled since the beginning of the school year, according to the report of Prof. W. L. Darrow, in charge of the department.

The majority of them are getting a vast amount of good out of the instruction after they become adjusted to the new conditions. Most of them are improving in health, some of them recovering sufficiently to return to the east for replacement training that the government furnished to all disabled service men. Many of the men go to California after completing their course, Prof. Darrow says.

A number of new courses have been added to the list of studies and classes in mathematics and English have been formed to give the students a more solid basis on which to build their present lines of training.

The government hospital, which is to be located at Tucson, will work in conjunction with the vocational department at the university, and the two units will make the city a center for disabled ex-soldiers, and a larger number of men can be trained in this way. Many of the slightly disabled veterans have come here at their own expense in order to take advantage of the government's training and the climate of southern Arizona.

Want Ads bring results.

### HEAD STUFFED FROM CATARRH OR A COLD

Says Cream Applied in Nostrils Opens Air Passages Right Up.

Instant relief—no waiting. Your clogged nostrils open right up; the air passages of your head clear and you can breathe freely. No more hawking, snuffing, blowing, headache, dryness. No struggling for breath at night; your cold or catarrh disappears.

Get a small bottle of Ely's Cream Balm from your druggist now. Apply a little of the 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.

### RELIEVES TIRED ACHING MUSCLES

Buy a bottle of Sloan's Liniment and keep it handy for emergency

If I only had some Sloan's Liniment! How often you've said that! And then when the rheumatic twinge subsided—after hours of suffering—you forgot it! Don't do it again—get a bottle today for possible use tonight! A sudden attack may come—sciatica, lumbago, sore muscles, stiff joints, neuralgia, the pains and aches resulting from exposure. You'll soon relieve it with Sloan's Liniment that penetrates without rubbing.

33 years leadership. Clean, economical. Three sizes—35c., 70c., \$1.40.

Sloan's Liniment Keep it handy

## 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

See THE NEW FAIRBANKS-MORSE BOSCH MAGNETO EQUIPPED ENGINE and the CARLSON PUMP JACKS AND WINDMILLS at

LORENZ PLUMBING SHOP

123 Sixth Street

It will save you Time, Money, and Patience

## Of Course

I pay the best prices for all kinds of second-hand goods in town, also the cheapest place to buy—ask those that trade here. I can save you money on Shelf Hardware, Granite Ware, Tubs, Boilers, Rope, Mattresses, Suit Cases, Window Glass.

Give me a call.

W. H. ROSS,

906 Main Street.

## Thrift and Little Things

Who are the men and women that become masters over great things? They are those who first of all become masters over little things.

Dollar bills and silver dimes are only little things, so little that they often trickle away in every direction—and yet they have formed the solid foundation for many a comfortable income through the following slogan:

"DON'T WASTE! SAVE!"  
Start a Savings Account today.

## First State & Savings Bank

KLAMATH FALLS, OREGON

### SOCIALISTS SOW RADICAL SEED

NEW YORK, Jan. 24.—Agents of the joint legislative committee investigating seditious activities have discovered that Young Peoples' Socialist Leagues to teach Communism have been formed in all the important cities of New York State, says Deputy Attorney General Berger. In Rochester and some up state centers, he declared, Junior Leagues have been organized to sow the Communist seed among children.

"The committee's investigators have discovered in Rochester and some other important centers upstate that the Young Peoples' Socialist League, an offshoot of the Socialist party of America and commonly called 'Ypsels,' has aligned itself with the Communists and is devoting its time and attention to spreading the principles of Communism," Mr. Berger said.

"The investigators have discovered that the 'Ypsels' have formed Junior leagues of girls and boys between 12 and 16, to teach them the principles of Communism. There is evidence to indicate that a large part of this instruction is given in schools conducted on Sundays, some of which are called 'Sunday Schools.'

"Those whose memory extends back further than a day will recall that during the war the 'Ypsels' were quite prolific in teaching and encouraging young men to become 'Conscientious Objectors.' The leagues are all over the state, in all the important cities."

### LEASE OF KIRK SAW MILL.

Up to twelve o'clock noon, January 31, 1920, sealed bids will be received addressed outside to the superintendent, Klamath Agency, Oregon, for the lease of the Kirk Saw Mill. Each bid must be accompanied by certified check for one thousand dollars (\$1000) returnable to unsuccessful bidders and shall state the stumpage to be paid which must not be less than \$3.50 per M, the Mill rental which shall not be less than \$1.25 per M and the prices at which lumber will be sawed and planed for Government use. The right is reserved to reject any of all bids. Proposals will be made on blank forms of lease furnished on request from the Klamath Agency, Oregon.

WALTER G. WEST, Superintendent.

In the County court of the state of Oregon for Klamath County.

In the Matter of the Estate of Elizabeth M. Galarneau, Deceased.

Notice is hereby given that the undersigned, as executrix of the estate of Elizabeth M. Galarneau, deceased, has filed with the County Court of the State of Oregon, for Klamath County, her Final Account of the administration of said estate, and that the said court has fixed Saturday, the 14th day of February, 1920, at 10 o'clock a. m. as the time, and the County Court Room in the court house at Klamath Falls, Oregon, as the place for hearing objections, if any, to said account and the settlement thereof.

Dated Jan. 17, 1920.  
ELLEN J. HERRIHY  
Executrix of the estate of Elizabeth M. Galarneau, Deceased.

17-24-31-7

Safety bottles while you wait. Obit-cote & Smith. 5-2

## TURN HAIR DARK WITH SAGE TEA

IF MIXED WITH SULPHUR IT DARKENS SO NATURALLY NOBODY CAN TELL

The old-time mixture of Sage Tea and Sulphur for darkening gray, streaked and faded hair is grand-mothers recipe, and folks are again using it to keep their hair a good, even color, which is quite sensible, as we are living in an age when a youthful appearance is of the greatest advantage.

Nowadays, though, we don't have the troublesome task of gathering the sage and the musky mixing at home. All drug stores sell the ready-to-use product, improved by the addition of other ingredients, called "Wyeth's Sage and Sulphur Compound" for about 50 cents a bottle. It is very popular because nobody can discover it has been applied. Simply moisten your comb or a soft brush with it and draw this through your hair, taking one small strand at a time; by morning the gray hair disappears, but what delights the ladies with Wyeth's Sage and Sulphur Compound, is that, besides beautifully darkening the hair after a few applications, it also produces that soft lustre and appearance of abundance which is so attractive.



Diseases of Women a Specialty.  
MEDFORD, OREGON.