

# Big Closing Out SALE

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**George Biehn,**  
PROPRIETOR



## Domestic Science Department

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

### Successful Cookery Demands Careful Measuring of Ingredients

Most of the failures in cooking can be traced to careless measuring, failure to follow the recipe accurately, lack of mixing properly or failure to observe the proper heat. The recipes in cook books and household magazines have been written accurately by experts, after they have been tested and these formulas should be followed exactly. Measurements are always level unless otherwise stated, and a standard half-pint measuring cup is used.

The ordinary household cup is not satisfactory, as it seldom holds a half-pint. If mixing a flour mixture, the baking powder, salt, etc., will be out of proportion to the other ingredients and the shape of the average household cup does not make it possible accurately to measure a half-cup or fraction of a cup.

**Careless Measuring of Salt Has Unsavory Effect**

Careless measuring of salt will render a dish most unpleasant in flavor if not entirely useless. Too much baking powder will cause a cake to be dry and coarse in texture. Observation and my own experience as a teacher have shown me that the average housewife does not measure ingredients carefully, and to measure accurately is one of the first steps to success.

Divided recipes fail when not carefully divided.

When boiled meat is tough and dry it has been cooked too rapidly. It should be kept under the boiling point if it is to be tender and juicy.

If meat has a rather strong, unpleasant flavor it has not been skimmed of the fat or suet.

When strong flavored vegetables, such as cabbage, cauliflower or onions, lose their color, are rather strong in flavor and throw off an unpleasant odor while cooking, the vegetable has not been put to cook in boiling water, and the kettle in which it was cooked has been covered.

**Uniform Temperature Required for Mayonnaise**

Mayonnaise dressing separates if the oil is added too quickly or if the ingredients are not of the same temperature. A teaspoon of vinegar or lemon juice added to the egg yolk before any of the oil is added will aid in keeping the dressing smooth. If the dressing should curdle, add it very slowly to another egg yolk.

Fried foods, as croquettes, fritters, doughnuts, etc., are greasy if the fat is not sufficiently heated. The heat of the fat should be tested before any food is fried and this should be repeated each time food is added, for the fat usually cools from the previous frying.

Sauces and gravies have a layer of fat on top when more fat is used than flour. The fat and flour should be in equal quantities.

Omelets are tough when cooked at too high a heat, or cooked too rapidly.

Dumplings are heavy when the cover of the kettle is not tight, allowing steam to escape, when the liquid is not constantly boiling, and when they have had the cover removed to watch the process of cooking. They should not be uncovered for twelve minutes, when they should be cooked.

**Cake Ingredients Should Be Mixed Thoroughly**

Angels' food and sunshine cake are coarse in texture and dry if not carefully and thoroughly mixed. These cakes take a slow oven.

Baking powder biscuits, muffins and all quick breakfast breads take a hot oven or they will not be light.

When popovers and cream puffs fail they have not been baked sufficiently.

Cakes that rise in the center and crack have been baked too rapidly or contain too much flour.

Cakes that are soggy in the center have not been thoroughly baked. The center is the last part to bake, and before removing from the oven touch the center lightly. If the finger makes an imprint, the cake is not baked sufficiently, if it springs back, it is done.

To prevent milk from separating when added to tomato soup, heat the milk in a separate saucepan, add the thickening, cook until creamy and combine mixtures. Serve at once. A quarter of a teaspoon of baking soda added to a pint of tomatoes before adding milk will also prevent the curdling.

**Custards Curdle When Cooked Too Long**

Boiled or baked custards that curdle have been cooked too long or too quickly. A boiled custard that has separated may be remedied by pour-

ing instantly into a cold bowl and beating with an egg beater until smooth.

Fruit cake is light in color when baked too rapidly.

Many mistakes are due to lack of forethought. If using a recipe, read carefully and have all the ingredients ready for use, and if using the oven, adjust before putting the recipe together.

**A Simple Menu**

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

**Oatmeal Tomato Soup.**

One quart of tomatoes, one cup rolled oats, four cups boiling water, one-half chopped onion, one teaspoon salt, one-half teaspoon pepper.

Put all ingredients together in a soup kettle and cook one hour. Strain add a little chopped parsley, and more seasoning if necessary, and one teaspoon of butter. Serve with salted crackers.

**Boiled Fish**

Two pounds of fish, one teaspoon salt, two teaspoons vinegar, boiling water.

Wine fish with a damp cloth, tie in cheesecloth and cover with boiling water to which salt and vinegar have been added. Allow to boil about fifteen minutes to the pound. When cooked remove cheesecloth and place on a warm platter, surrounded with an egg sauce.

**Egg Sauce.**

Two tablespoons butter or substitute, two tablespoons flour, one cup milk, one-half teaspoon salt, one-eighth teaspoon pepper, one hard boiled egg, one teaspoon lemon juice. Pour over fish and sprinkle with chopped hard boiled egg. Minced parsley may also be added.

**Fried Cereal.**

Cooked left-over cereal, preferably corn meal, cooled and sliced. Dip each piece in flour and saute in hot fat until brown. Serve in place of potatoes.

**Tea Biscuit**

Two cups flour, four teaspoons of baking powder, one-half teaspoon salt, two tablespoons of shortening, three-quarters cup of milk or half milk and water.

Sift dry ingredients, rub in shortening, add liquid gradually, mixing with a knife. Turn on a slightly floured board, roll to one inch in thickness, cut with a biscuit cutter, place in a baking pan, brush with melted shortening and bake in a hot oven.

**Marshmallow Gingerbread.**

One egg well beaten, one cup sugar, one-half cup molasses, one half cup milk, one third cup melted shortening, two cups flour, two teaspoons ginger, one teaspoon cinnamon, one teaspoon salt, one teaspoon soda.

Sift dry ingredients. Beat egg, add sugar, molasses and milk and add gradually dry materials; mix well, add melted shortening and pour into a well-greased baking pan and bake in a moderate oven. When cooked place about eight marshmallows on top of the gingerbread; return to the oven until melted.

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When at last Spring arrives, you will wish that you had fixed your car sooner; so we are suggesting that you bring it in to us to-day and let our expert mechanics start to work on it. We have a modern and complete repair shop and can assure you of service and dependable work.

Cameos are made in several parts of Italy, but the cameos cut in Naples perhaps enjoy the highest reputation.

A Chicago woman has won a suit for separate maintenance on the ground that her husband limited her pin-money to one dollar a week, in order that he might save to buy a handsome monument for his first wife.

Henrietta Wolters, born at Amsterdam in 1692, was one of the first women to attain eminence as a painter. Peter the Great sat to her for his portrait, and was desirous to secure her services, but she refused to leave her own country.

Siam has a city composed exclusively of women, where the manufacture of silk and cotton stockings is carried on. The husbands of the women are not permitted to enter, but are obliged to live outside the city walls.

### HIS HIGHNESS TAKES YANK DANCES HOME

LONDON, Jan. 21. (By Mail).—"Robber" or "Paul Jones" dances are being introduced in some West End clubs and dancing halls since the Prince of Wales returned from the United States where he gave this form of dance royal approval by waltzing, one-stepping and fox-trotting with no less than fifty partners at one ball.

As the name indicates, in "robber" dances, male members of the party who happen to be without partners are privileged to "out in" on any of the more fortunate men who have partners.

In England it has been the custom for dancers to have not more than three or four partners during an evening—and more frequently only one. But Londoners are trying out the American idea and seem to like it.

—Are you enumerated?—  
Best yet—Herald Want Ads.

### LADIES DARKEN YOUR GRAY HAIR

USE GRANDMA'S SAGE TEA AND SULPHUR RECIPE AND NOBODY WILL KNOW

The use of Sage and Sulphur for restoring faded, gray hair to its natural color dates back to grandmother's time. She used it to keep her hair beautifully dark, glossy and attractive. Whenever her hair took on that dull, faded or streaked appearance, this simple mixture was applied with wonderful effect.

But brewing at home is messy and out-of-date. Nowadays, by asking at any drug store for a 50 cent bottle of "Wyeth's Sage and Sulphur Compound," you will get this famous old preparation, improved by the addition of other ingredients, which can be depended upon to restore natural color and beauty to the hair.

A well known downtown druggist says it darkens the hair so naturally and evenly that nobody can tell it has been applied. You simply dampen a sponge or soft brush with it, and draw this through your hair, taking one strand at a time. By morning the gray hair disappears, and after another application or two, it becomes beautifully dark and glossy.

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## PUBLIC SALE

Having sold a part of my place and having more equipment than I need, I will sell at Public Auction at  
**THE LIVERY BARN, MERRILL, ORE.**  
**Thursday, Feb. 12**

The following described property, to-wit:

10 good Work Horses, 6 sets of Heavy Work Harness, 14-Disc Superior Drill, 3-Gang John Deer Plow, 3-Gang Sanderson Plow, 2-Gang Plow, 6-Gang Stockton Plow, Deering Header, Champion Header, Potato Planter, 4 pair Stretchers, 4 Log Chains, 3 1/2-inch nearly new Bain Wagon, 3 1/4-inch Rutherford Wagon, 2 good Farm Wagons, 18-inch Disc Superior Drill, and many articles too numerous to mention.

**Terms of Sale**—Sums of \$20.00 and under cash. Sums over \$20.00 nine months time at 8 per cent interest with bankable note. Five per cent discount for cash on all sums over \$20.00.

**Sale Begins at 1 o'clock Sharp**

E. L. HOPKINS, Owner  
C. G. Merrill and H. C. Moore, Auctioneers