

# Jewel Cafe

Special Sunday Dinner, \$1.00

## MENU

- SOUP**  
Chicken Noodle Soup
- RELISHES**  
Dill Pickles Ripe Olives  
Beet Salad
- FISH**  
Halibut Steak, Maitre d'Hotel
- VEGETABLES**  
Pineapple Fritters, Natural Sauce  
Choice of  
Chicken Fricassee, Steamed Dumplings  
Roast Young Turkey, Sage Dressing
- DESSERT**  
Choice of  
Cottage Pudding, Mince or Pumpkin Pie  
Tea Coffee Milk

## JEWEL CAFE

610 MAIN ST.



## Domestic Science Department

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

### Your Family Will Relish Home-Made Small Cakes and Cookies

Attractive small cakes and cookies may be easily made at home and will be found very desirable to serve at small informal evening supper and for children's parties. The different household departments can supply a large variety of attractive little pans in which to bake these cakes, also all sorts of shapes in cookie cutters—many of these in designs especially suited to children.

The ordinary shallow muffin tin may be used for many of these cakes, or the cake batter may be poured in a large baking pan and the small cakes cut from that, in diamonds, squares, or oblongs. Cookie cutters or a sharp knife can be used to cut the cake in the various shapes desired.

#### Any Standard Cake Recipe May Be Used

Any standard cake recipe can be used for thin little cakes. Pound cake keeps well and if iced on top with chocolate, pink or white icing these cakes will make very attractive gifts. The devil's food cake formula can be baked in muffin pans and when cool remove a portion of the center. Fill this space with orange marmalade, then cover the top with chocolate icing.

Bake sponge cake in muffin pan; when cool ice, split half way open and fill with whipped cream, sweetened or flavored, or with a cooked French cream filling. Cut a thin slice off the top, remove a small portion of the center, fill with whipped cream, spread a layer of whipped cream over the top, replace the slice of cake and sprinkle powdered sugar over the top, or the top slice, which was removed, may be iced before replacing it.

#### Instructions Given for Preparation of Glaze

When making the little cakes from

a sheet of cake, each one should be dipped in a glaze before icing. Make this with one-half cup of sugar, pour over it one-half cup of hot water; stir until dissolved and boil until it forms a hard ball when dropped in cold water. Cool slightly and dip each cake in the syrup. When dry ice and decorate.

Very attractive cakes are made by lining patty pans or muffin tins with a good pastry, covering the bottom of pastry with jam or marmalade, then pouring over that either a sponge or other cake mixture. Narrow strips of pastry may be placed across the top of the cake in lattice fashion, then bake.

There is an endless variety of these attractive small cakes, and with a standard cake recipe, a little time and originality, success is assured.

#### Rolled, Dropped and Spread Cookies Defined

There are three types of cookies—rolled, dropped and spread cookies. Rolled cookies are a very stiff dough and should be thoroughly chilled before rolling and cutting. They may be cut any desired shape and decorated with raisins, nuts or candied peel.

Dropped cookies are thick batters and are dropped from a spoon in well greased pans about two inches apart. Spread cookies are also a thick batter and usually contain more shortening than drop cookies. These may be spread in one sheet on a greased cookie pan. When baked they are cut in squares and rolled while hot. This is more easily accomplished near the oven, for if the dough cools it cannot be rolled.

Filled cookies are made by putting two cookies together with a fruit and nut filling between and pressing the edges firmly together, then bake.

#### Ever Tried Any of These?

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

#### Sponge Cakes

Three egg yolks, three egg whites, half cup sugar, half cup flour, half teaspoon lemon, one-eighth teaspoon salt, half teaspoon vanilla.

Sift flour and salt. Beat yolks until thick and lemon colored. Add sugar gradually, beating well. Beat whites of eggs until stiff and fold in alternately and carefully with the flour. Bake in a very moderate oven in ungreased pans. Invert pans to cool.

#### Baking Powder

#### Sponge Cakes

Three eggs, one teaspoon lemon, one cup sugar, one teaspoon vanilla, three tablespoons water, one cup flour, one teaspoon baking powder.

Sift flour and baking powder. Beat eggs until very light, add sugar gradually, beating well, then water and flavoring and flour. Bake in a medium oven in greased pans.

#### Standard Cake

Half cup shortening, two cups flour, one and one-third cups sugar, two teaspoons baking powder, three eggs, half cup milk or water, one teaspoon each lemon and vanilla.

Sift flour and baking powder. Cream shortening well. Add sugar gradually, mixing until all is creamy. Add eggs unbeaten one at a time, beating each egg in well before adding another. Add flour and liquid alternately, beginning with flour, mixing well; flavor. Half of this mixture will make a dozen small cakes. The flavoring may be changed, giving variety. This cake may be spiced or half cup of finely chopped nut meats may be added. Bake in small cake tins in a moderate oven.

#### Chocolate Cakes

First Part—One-third cup shortening, one and one-third cups sugar, two-thirds cup milk, two cups flour, three teaspoons baking powder, one-half teaspoon ground cinnamon, one teaspoon vanilla.

Second Part—Two squares of unsweetened chocolate melted, one-quarter cup sugar, one-third cup milk.

Melt chocolate, add sugar and milk and cook until thick; cool. Sift flour, baking powder and cinnamon. Cream shortening, add one-half the sugar, mixing until creamy. Beat egg until light, add rest of sugar and combine mixtures. Add flour and milk alternately, beating well. Flavor, add cooked chocolate mixture and bake in small greased tins.

#### Confectioner's Icing

Three tablespoons boiling water, enough powdered sugar to make of a consistency to spread.

This icing is to be used to ice the tops of cakes. Fruit juices or hot coffee may replace the boiling water; also different fruit colorings may be used to add variety.

#### Chocolate Icing

Two squares of unsweetened chocolate, one teaspoon butter, one and one-half cups powdered sugar, one-third cup boiling water.

Melt chocolate and butter over hot water. When melted add sugar and hot water. Mix until smooth. Vanilla flavoring, cinnamon and chopped walnuts may be added.

#### Little Pound Cakes

One-half cup butter, one cup flour, one-half cup sugar, one teaspoon vanilla, three eggs.

Cream butter until waxy; add sugar gradually, beating well; beat eggs separately. Add beaten yolks; fold in stiffly beaten whites; then fold in flour and add flavoring. This batter will make little cakes or dropped from a teaspoon on a cookie sheet several inches apart make the very nicest of cookies.

#### Merinques

Three egg whites, one cup sugar, one teaspoon vanilla.

Beat eggs until very stiff; add sugar gradually, beating well or until mixture will hold its shape. Flavor and shape with a pastry bag or spoon on a board or pan covered with heavy paper slightly greased. Bake about 30 minutes in a very slow oven. Cool and remove from paper.

#### Sugar Cookies

One-half cup shortening, two teaspoons baking powder, one cup sugar, two eggs, one teaspoon vanilla, one and three-fourths cups flour.

Cream shortening; add sugar gradually, beaten eggs, then flour sifted with baking powder. Chill; roll on board to about a quarter of an inch thick cut with a doughnut cutter, brush over with unbeaten white of egg, sprinkle with sugar and bake.

#### Hermits

One-half cup shortening, two eggs, one cup brown sugar, two and one-half cups flour, one-half teaspoon salt, one-quarter teaspoon soda, one teaspoon cinnamon, one teaspoon baking powder, one teaspoon nutmeg, one-half teaspoon cloves, one cup raisins, seedless, one-half cup walnuts, chopped.

Cream shortening, add sugar. Sift all remaining dry ingredients. Add well-beaten eggs to butter and sugar;

# The Government Took Over

## The Possession and Management

of certain QUASI-public concerns, and, with the assistance of a large part of the previously formed organizations, realized some success in operation, but as a total result the experiment was a failure. Every day that passes furnishes evidence to justify this assertion. The property and businesses taken over have been or will be returned to the owners for the real reason, if not admitted, that the undertakings were too big and complicated for new and unexperienced chiefs to manage. What the results of this experiment will be as to the future value of the properties no one can, with accuracy, predict. It cannot be entirely satisfactory to the owners or, for some years at least, to the general public. There was clearly demonstrated during the war the value and practical benefit of private management as compared with public management. If it be said that government (or municipal) conduct of business has sometimes been successful, the answer is that the same business in the hands of private, responsible individuals, with capital and success at stake, would have resulted more favorably.

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These facts are cited to show the great need of more efficient fire-preservation measures, east as well as west. The reports indicate that the greatest number of fires were started by farmers burning brush and by railroads.

A Herald Want Ad will sell it.

### AT THE THEATERS

Admirers of William Farnam evidently have a great treat awaiting them in his newest picture, "Heart Strings," which comes to the Liberty Theatre on Sunday. From the rough, stout-hearted man of the Duanes, the brave adventurous soldier-sailor of "Wings of the Morning," he changes to a simple, tender-hearted young musician whole life and whose whole heart is wrapped up in his little sister. It presents this fine actor in a character that should win at once the love of all who follow it through the scenes of love and devotion, of sacrifice and righteous revenge.

Mr. Farnum never has appeared in a more affecting love story than in "Heart Strings." It is a story of self-sacrifice through devotion for his sister, for, when fame seems within his grasp as a struggling musician, he gives up all for her.

The scenes are laid in a little village in Quebec and in New York city. The picture, it is said, has been finely directed by J. Gordon Edwards. In the supporting company are Betty Hillburn, who plays the part of the sister; Gladys Coburn, as leading woman; Paul Cazeneuve, Robert Cain, Rowland G. Edwards and Kate Blancke.

Best yet—Herald Want Ads.

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