

"AIN'T GOIN' TO BE NO CORE"



Abert T. Reid



The Highest Prices Ever Known That's What You'll Get from "SHUBERT"

WE WANT 'EM NOW—AND WILL PAY THE PRICE TO GET 'EM

Table with columns for fur types: COYOTE, MUSKRAT, SKUNK and their respective prices.

COYOTE

Table with columns for fur types: Heavy Furred, Caud, Open or Headless and their respective prices.

MUSKRAT

Table with columns for fur types: Spring, Winter and their respective prices.

SKUNK

Table with columns for fur types: Black, Short, Narrow, Broad and their respective prices.

These extremely high prices for Oregon Furs are based on the well-known "SHUBERT" liberal grading and are quoted for immediate shipment.

"SHUBERT" RETURNS WILL MAKE YOU HAPPY SHIP TODAY—AND KEEP 'EM COMING FAST

SHIP ALL YOUR FURS DIRECT TO A.B. SHUBERT INC. THE LARGEST HOUSE IN THE WORLD DEALING EXCLUSIVELY IN AMERICAN RAW FURS

MONEY HAS WINGS THEY SAY, BUT—

SYDNEY, Australia, Jan. 27. (By Mail).—One of the aviation difficulties revealed by the flight of Captain Ross Smith from England to Australia was that of obtaining money to pay bills in the currency of the country in which they happened to alight.

temperature. They left England in a snowstorm and at an altitude of 8,000 feet found their sandwiches frozen and the coffee in vacuum bottles almost congealed.

"Bombay duck" is not duck. It is dried fish, and a great delicacy with the English resident in India.

If all the freight cars in use on American railroads were placed end to end they would stretch continuously for over twenty thousand miles.

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

How to Use Buttermilk and Sour Milk with Flour Mixtures

Many requests have been received on the use of sour milk, sour cream and buttermilk. With the price of milk constantly soaring, the careful housewife will probably not purchase an over supply of sweet milk, so will not accumulate a supply of sour milk for cooking.

The souring process seems to effect the substances in the milk, and griddle cakes, and in fact all quick breads, which include waffles, muffins, gems, biscuits, etc., are much more tender than a dough or batter made of sweet milk and baking powder.

Care Required Not to Use Too Much Soda

Frequently the use of sour milk is recommended, and this is usually where too much soda has been used. A level teaspoon of soda will sweeten one pint or two cups of sour milk or buttermilk.

When possible, sift soda with the flour. Do not dissolve it in either the sour milk or the molasses. The sooner the batter or dough is completed after the acid and soda are combined the better, so it can be readily seen that all materials should be kept dry until ready to combine, then be mixed quickly and baked at once.

A few experiments might be found interesting. Take five glass tumblers, dissolve a half teaspoon of soda in a half glass of water, dissolve a teaspoon of cream of tartar in half a glass of water, in the third glass have a little molasses, fill the fourth glass half full of sour milk, and in the fifth glass have some vinegar.

Gas Released Quicker at High Temperature

Allow them to stand a short time and see how the gases escape. Then dissolve some baking powder in cold water, then in warm water. This shows that the gas is released much quicker at a high temperature.

These tests should prove to you why it is better to sift both soda and baking powder with the dry ingredients, also when the soda cannot be sifted with the flour, it is better to dissolve it in cold water. The gas which is to make the batter or dough light begins to escape from the soda as soon as it is combined with the one-fourth teaspoon of soda to each cup of milk and allow one teaspoon of baking powder to each cup of flour, or use the level half-teaspoon of soda to each cup of sour milk or buttermilk; either method will prove satisfactory. However, just bear in mind that soda is cheaper than baking powder.

To make cottage cheese, take thick sour milk, turn into a shallow milk pan and fill the pan with hot—not boiling—water; let stand about 25 minutes, then drain through a colander, and pour hot water thru the curd until it loses its sour taste and has become contracted, but not hard. Press all the water out, salt

and shape into small balls or pack in a mold. If the sour milk is heated on the stove and strained through a cloth it will not be as palatable or as digestible as by the hot water method.

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

Raisin Bread

Two cups graham flour, one-half cup molasses, one cup corn meal, one and one-half cups sour milk or buttermilk, one teaspoon soda, one-half cup brown sugar, one half cup chopped seeded raisins, teaspoon salt.

Sift all dry ingredients but do not discard the bran flakes in the graham flour. Add raisins, molasses and sour milk. Steam in two well greased molds about two hours.

Eggless Fruit Cake

One cup brown sugar, one-quarter cup butter or substitute, one cup chopped raisins, one cup sour milk, two cups flour, one-half teaspoon salt, one half teaspoon soda, one teaspoon baking powder, one teaspoon cinnamon, one teaspoon nutmeg, one-half teaspoon cloves.

Cream butter, add sugar, sift all dry ingredients and add alternately with sour milk to creamed butter and sugar. Mix well, add raisins and bake in a loaf cake pan well greased about forty minutes, having a moderate oven.

Sour Milk Biscuits

Two cups flour, one-half teaspoon salt, one-half teaspoon soda, two tablespoons shortening, one cup sour milk or three-quarters cup buttermilk.

Sift dry ingredients, rub in shortening, add sour milk, mixing with a knife. Roll on board about half inch in thickness, cut with biscuit cutter, place in pan and bake in a hot oven.

Nut and Raisin Bread

Two cups Graham flour, one and one-half cups flour, one-half cup cornmeal, two teaspoons baking powder, one teaspoon soda, one teaspoon salt, one-half cup brown sugar, one cup chopped walnuts, one cup raisins, one-half cup molasses, two cups sour milk.

Sift all dry ingredients, add raisins, nuts, molasses and sour milk. Pour in two well greased bread pans, let stand twenty minutes and bak in a moderate oven forty-five minutes.

Sour Cream Salad Dressing

Beat one cup sour cream until light, add one tablespoon each of vinegar and lemon juice, one spoon each of salt and sugar, one teaspoon prepared mustard and a dash of pepper. Beat well until thick.

Little Cheese Cakes

Two cups cottage cheese, two eggs, one-third cup sugar, one-quarter teaspoon nutmeg, one-quarter cup seedless raisins.

Mix ingredients in order named. Line small patty pans with pastry; fill with mixture and bake in a moderate oven.

Sour Cream Pie

One cup sour cream, three-quarters cup sugar, one egg, beaten; one-quarter teaspoon salt, one-quarter teaspoon cloves, nutmeg and ginger, one-half teaspoon of cinnamon. Mix cream and sugar together, add egg, salt and spices. Line a pan with pastry, pour in the mixture, cover with pastry and bake in a moderate oven.

DISPLAY PATRIOTIC COLORS AT DANCES

SAWTELLE, Cal., Mar. 2.—The presence of the Soldiers' Home here and the fact that scores of married veterans of various wars live in little homes nearby has brought Sawtelle distinction as having the largest proportion of elderly people in its population of any California town.

"The Old Folks Dancing Club" long held sway here, with frequent hops at which numerous veterans aged 80 and upwards have disported themselves with matrons of like age, or sometimes with more youthful partners; while the Ladies of the Grand Army of the Republic have just announced a series of "Daylight dances" to be held the first and third Friday afternoons of each month.

The civil war veterans and their ladies are not the only dancers here.

The Sawtelle Woman's Club is giving a series of dances; the Spanish War Veterans of the local camp are directing a similar series; and the Chamber of Commerce has announced that the community dances for everybody are to be features of civic life in future.

"We're mostly got blue uniforms and white whiskers" remarked one dancer "and by wearing red geraniums we make 'em patriotic affairs."

WILL AID EUROPE.

MEXICO CITY, Feb. 5. (By Mail).—The Archbishop of Mexico has directed an appeal for charity to all Catholics in the republic. This was in response to a letter from Pope Benedict asking that contributions be made toward alleviating the sufferings of the children of central Europe.

THE USE OF these columns will make money for you.

BUSINESS CARDS

HARLEY-DAVIDSON Service Station We handle the Harley-Davidson Motorcycles and Bicycles Exclusively. Also buy, sell and exchange all other Makes. Pennsylvania and Diamond Tires and Tubes. C. E. HISMARK 115 S. 6th St. Klamath Falls

NOTICE We open store every Tuesday and Friday from 10:00 a. m. to 4:00 p. m. Many are the good things we can show. A dollar saved is a dollar earned. In buying good things cheap as you may learn, you will never be in debt and have to skip if you buy your goods from LUCKY DICK & CO. 201 Klamath Ave. Corner of 6th St.

Henline PHOTOGRAPHER

Let your Glass Troubles be My Troubles. Reglazing done in any part of the city E. C. STUCKY. Carpenter & Cabinetmaker Phone 477W 1024 Main.

J. C. CLEGHORN Civil Engineer and Surveyor Office 517 Main St. Phones: Office 160, Res. 192J

O. K. FEED & SALE STABLES Under new management Best care taken of all stock placed in our barn. Horses, harness and wagons bought, sold and exchanged.

DENTISTS Dr. E. G. Wisecarver PHONE 334

Dr. P. M. Noel PHONE 4 Over Underwood's Seventh and Main Streets

A. MAURITSCH For Your Favorite Furniture Phone 176J 10 Main St.

KLAMATH AUTO SPRING WORKS We Do All Kinds of Spring Repairing—New Ones Made to Order Axle Straightening and Blacksmithing ALL WORK GUARANTEED Phone 259-Y 617 Klamath Ave.

Phone 460 729 Main St. Ice Cream Candles

PASTIME Jack Morrow, Prop. Cigars, Tobacco, Soft Drink, Pool and Billiards Barber Shop in connection OUR MOTTO "Courtesy and Service"

WILSON ABSTRACT COMPANY 517 Main ARTHUR R. WILSON Manager

Professional Pharmacy EXCLUSIVELY Warren Hunt Hospital Pharmacy Open Soon Fourth and Pine Streets In the Hospital

PROFESSIONAL CARDS

FRED WESTERFELD DENTIST Phone 434W. X-Ray Laboratory Loomis Bldg., Klamath Falls

DR. C. A. RAMBO Dentist I. O. O. F. Building PHONE 61

PRIVATE HOSPITAL Now Open for Maternity Cases Mrs. Ross McDaniel, 301 High St. Phone 455

Office Phone 177W Res 177R Dr. H. D. Lloyd Stewart Physician and Surgeon White Building Klamath Falls Oregon

DR. F. R. GODDARD Osteopathic Physician and Surgeon Office and Residence Phones 321 I. O. O. F. Temple

E. D. LAMB PHYSICIAN AND SURGEON Phones 17W Rooms 1 and 2 17R White Building

WARREN HUNT MEDICINE AND SURGERY 206 I. O. O. F. Bldg.

DR. G. A. MASSEY Successor to Dr. Truax Suit 206, I. O. O. F. Bldg Office phone 263 Res Phone 68M

Phones: 151J Office, 151M Residence. DR. SOULE Office 420 Main Residence 1909 Main

SAW MILL ENGINEERING & CONSTRUCTION CO. Designers and builders of modern Saw Mills, Planing Mills, Box Plants. Complete plants contracted. Appraisals and reports made. Dredging. We contract to build any class of a building and install machinery of any kind. Drafting of any kind done. Blue Prints made. PHONE 149J Office in K. D. Building

I am now prepared to furnish Shasta Sand from the Hooy, Calif., sand and gravel pit, in any quantity that may be desired by contractors and builders. AL F. GRAHAM.

Let Your GLASS troubles be Mine C. E. STUCKY Re-Grazing and Cabinet Making Phone 477W Eleventh and Pine

Klamath Lodge No. 137 I. O. O. F.

Meets Friday night of each week at I. O. O. F. hall, 5th and Main streets. Hyman Weschler, N. G.; W. C. Wells, Secretary; W. D. Cofer, Treasurer. EWAN'S Encampment No. 48, I. O. O. F., meets Tuesday night of each week at I. O. O. F. hall, W. H. North, C. P.; W. D. Cofer, Scribe; Fred Buesing, Treasurer.



IT IS ONE THING to drive a truck and another to know how to load it. In addition to being competent chauffeurs, our men are experienced in the handling and delivery of cases and packages. Try us and let us prove it. Western Transfer Co. 702 Main Phone 187; Res. 266R