

The Evening Herald

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WEDNESDAY, JUNE 2, 1930

THE SUGAR SHORTAGE

It's pretty nearly time that somebody put a curb on the outrageous prices of sugar. Depending on what part of the country you are in, you are paying anywhere from 22 to 30 cents a pound. And from the financial centers we hear talk of 35-cent sugar and even higher.

We don't know how much beet sugar enters in this profiteering business. We are pretty sure that the beet grower himself gets little more than his cost of raising beets; pretty sure because that's the fact practically all agricultural products in this country. But we do know that the manipulators of the cane crop are the fellows who are putting this burden on every man, woman and child in the United States—and babies, too. The buyers of raw sugar and the refiners are simply coin-ing money. The profits on their watered common stock are enormous and are published with great glee in the financial papers.

The refiners sell at large profits to wholesalers; many of whom hold the sugar in the warehouses and dole it out so that the demand shall be far greater than the supply all the time. We hear of 250,000 tons in warehouses in New York alone, or five pounds of sugar for every human being in the country.

Isn't there some way to relieve the exasperated consumer—also relieve the exasperated refiner, because on him, innocent as he is in the vast majority, falls the denunciation of the public.

NOT DANIEL,—DANIELS



FEDERAL JURISDICTION FOR NATIONAL PARKS

LOS ANGELES, Cal., June 2.—Jurisdiction over the Yosemite, Sequoia and General Grant National Parks is accepted by the United States under the terms of the Phelan-Baker bill recently passed by the Senate and the House of Representatives and sent to the President.

The bill reserves to California the right to serve civil or criminal processes, to tax persons and corporations, and to fix and collect licenses for fishing in the parks. Persons living in the parks will retain the right to vote at all elections in the counties in which the parks are located.

The Shah of Persia, Ahmed Mirza, who recently visited Western Europe, speaks French fluently, but finds difficulty in mastering English. Mme. Sarah Bernhardt once tasted the cooked hand of an orang-outang, and declared she enjoyed it immensely.

Domestic Science

Half of the Salad Is in the Serving Thereof

The following rules govern generally in regard to the serving of salads:

- 1—Vegetable or fruit salads, with a simple dressing may be served with a meat course.
- 2—More elaborate fruit and vegetable combinations should accompany light meats as chicken, fish, tongue, etc.
- 3—Meat or fish salads with mayonnaise or boiled dressing may be used in place of the meat course.
- 4—Never repeat in a salad a vegetable used in a previous course.
- 5—Hard boiled eggs combine well with fowl, fish and vegetables.
- 6—Cream cheese combines with vegetables and nuts and with some fruits, pineapple preferred.
- 7—Eggs, cheese and nuts should not be used in salads to accompany a meat course.
- 8—Starchy salads should not be served when the menu contains much starchy food.

Salad Combinations Which May Be Used With Mayonnaise or Cooked Dressing

- 1—One cup diced apples, one cup celery cut in small pieces, one-half cup walnuts. Squeeze the juice of one-half lemon over the apples to prevent their turning dark, one-half cup chopped dates may replace walnuts. Serve on lettuce leaves.
- 2—Equal quantities sliced pineapple, bananas and canned cherries. Serve on lettuce leaves.
- 3—Bananas rolled in chopped walnuts and served in lettuce leaves.
- 4—Equal quantities grapefruit and white grapes. Sprinkle with chopped walnuts and add two or three marshmallows for each service.
- 5—Two cups cooked salmon or tuna, one cup celery cut fine, mix sour pickles chopped.
- 6—Stuffed Tomatoes—Peel tomatoes, cut a slice from the stem end of each and remove the center. Turn upside down to drain and set aside to chill. Prepare a filling of celery cut in small pieces, adding one-half as much chopped walnuts. Mix with dressing. Or stuff tomatoes with cooked peas, string beans, asparagus or fish combined with any of these vegetables, and mixed with dressing. Serve on lettuce leaves.
- 7—Tomatoes and hard-boiled eggs served on lettuce leaves.
- 8—Artichokes.
- 9—Potatoes with seasoning of onions and chopped sour pickles.
- 10—Asparagus.
- 11—Combination of cooked vegetables called Macedoine salad.
- 12—Shrimp and Cucumber Salad—Pare cucumbers and cut in half, lengthwise; remove centers, cut in dice and add to shrimps. Mix with dressing; fill cucumber shells; serve on lettuce leaves.
- 13—Mix half as much celery, cut very fine, as shrimps; mix with dressing; garnish with capers or olives and serve on lettuce leaves.
- 14—Two cups cold cooked chicken, cut in cubes; cup celery, cut fine; mix with dressing and garnish with pimientos or stuffed olives.
- 15—Cooked asparagus, rings of green peppers, slices of pimientos slip several stalks of asparagus through the green pepper rings;

place on lettuce leaves and decorate with pimientos.

A Few Combinations Using French Dressing

- 1—Lettuce, tomatoes and shredded green peppers.
- 2—Cauliflower, string beans and shredded lettuce; garnish with diced beets.
- 3—Lettuce, cream cheese (cut in slices) and shredded pimientos.
- 4—Shredded cabbage with chopped green peppers; garnish with pickles.
- 5—Brussels sprouts and chopped green peppers.
- 6—Potatoes, hard-boiled eggs, sliced green onion, parsley.
- 7—Scoop out centers of cold cooked beets to form a cup; sprinkle inside with salt and pepper, fill with a mixture of diced cucumbers and shredded green peppers mixed with dressing; or fill with cooked peas and carrots to which dressing has been added. Serve on lettuce leaves.

Fruit Salad Dressing

One half cup of sugar boiled with one-third cup of water for five minutes; pour on the well-beaten yolks of three eggs; cook over hot water until slightly thickened; stirring constantly. When cool add the juice of one lemon.

How to Prepare Radishes For a Garnish

Wash well, cut in a thin slice off the tip and remove the root; with a sharp knife score the skin into six or seven sections, extending about two-thirds of the way down the radish. Then loosen the skin on each section, place in cold water and the sections will stand out like the sections of a flower.

How to Prepare Pickles For a Garnish

Select pickles of uniform size; cut lengthwise, beginning at the top, into very thin slices without cutting completely through at the end; spread out like a fan.

To render uncooked vegetables crisp, put into very cold water, adding a slice or two of lemon and allow to stand an hour or more.

OIL SHORTAGE MAKES SHIPS BURN COAL

SAN FRANCISCO, June 2.—Shortage of fuel oil is leading the Pacific Mail Steamship company to convert its eight oil burning feeder steamers in the Far East to coal burners. The vessels of this supplementary service were allocated by the United States shipping board.

Similar action is contemplated it is reported, by other companies operating vessels in Far Eastern waters.

The Woman's City Club of Indianapolis has opened a downtown clubhouse

Shirtwaist Dance

at the

Moose Hall

TOMORROW NIGHT

Special Music
Special Features

AT THE THEATERS

When your Uncle Henry, from Hickory Corners, comes to visit you for an indefinite stay, takes off his shoes in your "parlor," displays weird gastronomic feats at your table, eats peas with his knife, inhales soup audibly and otherwise offends your aesthetic tastes, don't judge him too harshly. He may be vulgar—but sincere.

When your country cousin tells friend wife you're "not such a bad feller as some folks say" you are, he probably means more than your polished city friends do with their brazen compliments.

If you want to realize the truth of the axiom that "the only good breeding is kindness of the heart," see "Poor Relations," the Brentwood production released by Robertson Cole. A delightful blend of love, pathos and homely humor, "Poor Relations" will bring you back to the days when your heart was young, hopes still buoyant, and you had not lost your zest for the real things of life.

Florence Vidor, ZaSu Pitts, Char-Meredith, Wm. H. Vaull, Roscoe Karns and Lillian Leighton portray

characters that have human appeal and who enlist our sympathies. At the Liberty Theatre Wednesday.

DOING THEIR DUTY

Scores of Klamath Falls Readers Are Learning the Duty of the Kidneys.

To filter the blood is the kidneys' duty.

When they fail to do this the kidneys are weak.

Backache and other kidney ills may follow.

Help the kidneys do their work. Use Doan's Kidney Pills—the tested kidney remedy.

Klamath Falls people endorse their worth. Ask your neighbor!

Mrs. J. T. McCullum, 407 9th St., Klamath Falls, says: "I am glad to recommend Doan's Kidney Pills. I always keep them on hand. When I have attacks of backache and feel run down and my kidneys do not act right, a short use of Doan's are sure to correct the trouble and strengthen my back and kidneys."

Price 60c, at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that Mrs. McCullum had. Foster-Milburn Co., Mfrs., Buffalo, N. Y.

A Classified Ad will sell it.

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Of course you can! When properly fitted glasses relieve the strain on the delicate eye-muscles and nerves, you can tell the difference at once.

Perfect vision is a rarity. Many persons suffer the ill effects of impaired vision because they do not realize to what extent their sight might be helped with properly fitted glasses.

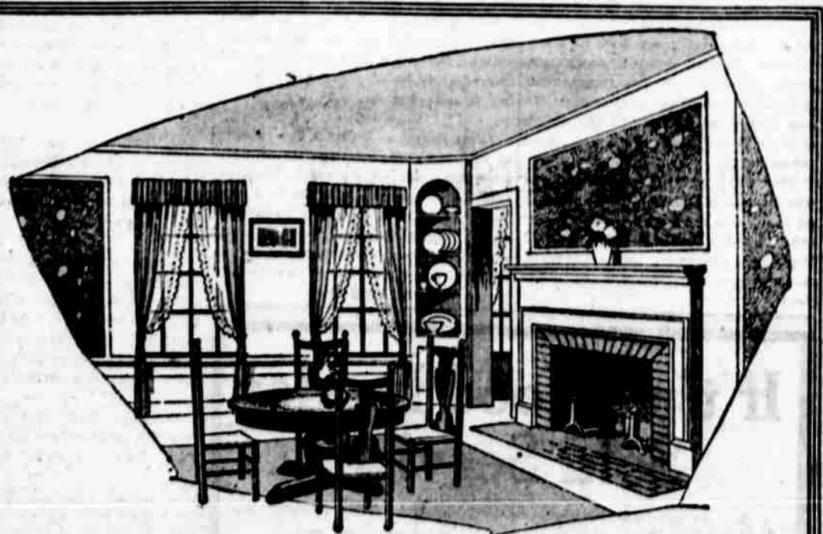
It is such a simple matter to find out whether or not your eyes need glasses that no one should continue to put it off from day to day. Why not call and see us?

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Dries with a full and brilliant gloss, stays white and wears

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