



LINGER-LONGER LETTY, with Charlotte Greenwood, in the Chautauqua Building, Ashland, Oregon, Friday, August 13.

destroy the pectin, which will cause the finished product to be less firm. To determine when the jelly has cooked sufficiently, drop a teaspoon of the syrup on a cold plate. If the jelly stage is reached the syrup will thicken slightly in a few seconds. Remove from the fire at once and pour into hot, sterilized jelly glasses and set aside to cool. Cool as rapidly as possible to avoid dust, which will cause mould. When cold pour melted paraffine over the top, cover, store in a cool, dark, dry place.

**Jelly Deteriorates if Stored Too Long**

Jelly deteriorates in color, texture and flavor if stored for a long period. When jelly is soft and syrupy, too much sugar has been used, or the syrup has not been cooked long enough after sugar was added. If tough or stringy, too little sugar has been used or the syrup was boiled after the jelly stage had been reached.

The cleaner the fruit—that is, of stems or leaves, the brighter and clearer the jelly will be. Prepare glasses before making the jelly. After washing well, place glasses in a pan of cold water, set over the fire and when boiling point is reached allow to boil fifteen minutes. Just before filling glasses with the boiling syrup set them upright in a pan of hot water, placing a thick pad of cloth in the bottom of the pan. This method of handling glasses will prevent breakage.

**Jellies and Jams That Enliven the Daily Menu**

**Current Jelly**

Pick over currants, stem and wash, discarding all the imperfect fruit, place in a preserving kettle, crushing slightly. Cook slowly until currants are tender. Pour into jelly bag and strain. Measure juice and reheat. When boiling point is reached add heated sugar, three-fourths cup to each cup of juice and cook rapidly about five minutes, when the syrup may be tested by dropping a spoonful on a cold plate. If the jelly stage is reached, remove from the fire at once and pour into hot jelly glasses. Cool, pour melted paraffine over the top, cover and store in a cool, dry place.

**Grape Jelly**

Remove the grapes from the stems, wash and put in a preserving kettle over a slow fire and allow to simmer until the fruit is tender; then pour into a bag and drain off all the juice. For each cup of juice allow three-fourths cup of sugar. Heat sugar in the oven. Bring grape juice to the boiling point, then add heated sugar and let boil until a little of the syrup will jelly when dropped on a cold plate. Pour into hot glasses and cool; pour melted paraffine over the top, cover and store in a cool, dry place.

**Current and Raspberry Jelly**

Use two-thirds currants to one-third raspberries and proceed as for current jelly.

**Apple Jelly**

Wipe apples, remove stems and blossoms and cut in quarters. Put in a preserving kettle, cover the fruit with cold water and cook slowly until fruit is soft. Pour into a jelly bag and drain. Measure juice and allow to boil about twenty minutes; then add the heated sugar, allowing three-fourths cup to each cup of

juice; then boil about five minutes. Skim before and after adding sugar. Toss and pour into hot jelly glasses. Apple jelly may be used as above for fruits which lack pectin.

**Apple Mint Jelly**

Follow apple jelly formula, adding a few leaves of mint to the apples while cooking.

**Crabapple Jelly**

Wash and stem the fruit and, if rather large, cut in halves. Cover with boiling water and cook until tender. Pour into jelly bag and drain. Measure juice and sugar, allowing three-fourths cup of sugar to each cup of juice. Bring the juice to the boiling point, add sugar; boil until syrup jellies. Pour into hot glasses; cool, and then pour melted paraffine over top. Cover and store.

**Plum Jelly**

Select under-ripe plums; wash and cover with boiling water and cook until tender; pour into jelly bag and drain. Use equal measure of sugar and juice, finishing as for other jellies.

**Rhubarb Jam**

Cut off ends and remove strings of skin, but do not completely peel the fruit. Cut in inch slices, measure and cover with an equal quantity of sugar. Let stand several hours; then boil about thirty minutes after the boiling point is reached; then allow to simmer gently for thirty minutes more. For each five pounds of fruit add the grated rind and juice of a lemon and one-fourth pound of blanched sliced almonds.

**Strawberry Jam**

Hull, wash and drain berries; place in preserving kettle over the fire and let heat very slowly until berries are soft; add sugar, allowing three-fourths pound to each pound of fruit. Cook until thick and store as for jelly.

**Sunshine Strawberries**

Put into the preserving kettle, in layers, as many pounds of sugar as hulled, washed and drained strawberries. When the juice is drawn out a little set over the fire to cook twenty minutes after boiling commences. Turn the berries into agate pans or earthenware plates, cover with panes of glass and set in the sun. Let stand two days, stirring two or three times each day. Store without reheating in jars or glasses. The time of cooking may be cut

# OPEN MEETING

For mill and factory workers, loggers and all others employed in the timber industry in Klamath Falls and vicinity

## Opera House

Saturday, Aug. 7, at 8 p. m.

### SPEAKERS

Harry Wood, Vice President, and Phillip Holden and Harry Call, General Organizers, International Union of Timberworkers, affiliated with the American Federation of Labor.

The speakers have a message of special importance for the timberworkers and all people of the city of Klamath Falls. Everybody is cordially invited to be present. Good speakers. Good music. Admission free. EIGHT HOURS FOR WORK. EIGHT HOURS FOR REST. EIGHT HOURS TO DO AS WE WILL.



### Domestic Science Department

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

### JELLY MAKING IS A JOLLY THING ONCE YOU KNOW HOW

In securing fruits for making jelly, always procure those which are somewhat under-ripe. The jelly-making quality in fruit is known as pectin and is present when the fruit is either ripe or just turning ripe. If the fruit is over-ripe the pectin disappears, and it will be impossible to make satisfactory jelly. This pectin is somewhat like gelatine, as it dissolves in boiling liquid and stiffens upon cooling. The fruits best suited for jelly making are currants, plums, quinces, crabapples, grapes and apples. These fruits will make a perfect jelly if not used over-ripe. Fruits in which pectin is lacking must be combined with those rich in this jelly-making quality. The novice in housekeeping usually shirks from jelly making, but if rules are carefully studied and only a small quantity attempted at one time the process will be found very simple and the results satisfactory.

fruit well, remove stems and discard all that is imperfect. With watery fruits, such as grapes and currants, use no water. Cut hard fruits into small pieces and use about three cups of water to each pound of fruit. Cook the fruit slowly until the juice begins to flow, then crush with a wooden potato masher.

As soon as the fruit is tender remove from the fire and pour into a jelly bag to drain. A pointed three-cornered bag is best, as it lets the juice drain from the corners with the pressure of the bulk of the fruit on the small end. Hang the bag so the juice may drip. When nearly all the juice has been strained through the bag may be squeezed. This last juice which has been squeezed through the jelly bag should be kept by itself as the jelly made from this juice will not be as clear as that which has been allowed to drip. If the fruit is overcooked it will produce a cloudy jelly.

**Good Jelly Should Retain Shape of Mold**

A good jelly should be bright in color, and clear. When removed from the glass it should retain the shape of the mold and be tender enough to quiver without breaking. When making current jelly use from two to four quarts of fruit for one utensil. A greater quantity takes too long to bring to the right heat and both the color and flavor of the jelly will be impaired. Wash

**Long Cooking Tends To Destroy Pectin**

Measure the juice, and for each cup allow three-fourths cup of sugar. The sugar should be placed on shallow pans and warmed slightly in the oven. Reheat the fruit juice, and when it reaches the boiling point add the sugar immediately. Cook rapidly about five minutes, removing scum as it appears. Long cooking will darken the jelly and tends to

down to ten minutes if the fruit is to be left in the sun a day or two longer.

kidneys aren't acting right, or if bladder bothers you, get about four ounces of Jad Salts from any good pharmacy; take a tablespoonful in a glass of water before breakfast for a few days and your kidneys will then act fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to flush clogged kidneys and stimulate them to normal activity; also to neutralize the acids in the urine so it no longer irritates, thus ending bladder disorders.

## EAT LESS MEAT IF BACK HURTS

Take a Glass of Salts to Flush Kidneys if bladder bothers you

Eating meat regularly eventually produces kidney trouble in some form or other, says a well-known authority, because the uric acid in meat excites the kidneys, they become overworked; get sluggish; clog up and cause all sorts of distress, particularly backache and misery in the kidney region; rheumatic twinges, severe headaches, acid stomach, constipation, torpid liver, sleeplessness; bladder and urinary irritation.

Jad Salts cannot injure anyone; makes a delightful effervescent lithia-water drink which millions of men and women take now and then to keep the kidneys and urinary organs clean, thus avoiding serious kidney diseases.

Motor baskets of many colors, neat, roomy, and pretty, are just what "mildady" needs when she goes shopping. The Johnson Furniture company, Main street, sells them. Prices are right. 6-12

A Classified Ad will sell it.

Comfort—Cleanliness—Reasonable Rates

# The Central Hotel

## New Throughout

IN THESE DAYS OF HIGH PRICES THE AVERAGE CITIZEN WILL BE GLAD TO FIND A PLACE TO LIVE THAT IS WITHIN HIS REACH AND WHICH FURNISHES EVERYTHING THAT HE COULD WISH FOR—A GOOD BED, A CLEAN ROOM, PERFECT VENTILATION. THESE YOU WILL FIND AT THE CENTRAL HOTEL. SEVENTY ROOMS IN THIS GREAT HOSTELRY ARE NOW READY AND THIS NUMBER IS BEING ADDED TO AS FAST AS THEY CAN BE FINISHED AND FURNISHED.

SPECIAL RATES MADE TO PERMANENT ROOMERS. NO BETTER SPRINGS, MATTRESS OR BEDDING ARE MADE THAN THOSE FOUND AT THE CENTRAL HOTEL.

J. J. KELLER, Manager.

## If the Wood Dealer Sold Service

We do not sell current; we sell service. That sounds odd doesn't it?

Well, suppose the wood dealer sold service instead of wood, he would tend to your furnace and your range, take away the ashes and clean the flues. You would buy so much heat.

Now you buy so much light, although you pay according to the current you consume. But the service is performed for you by this company at the substations and power plants.

That is what we want to give you—efficient service. It is the aim of this company to have none but satisfied customers. No matter what it is, if you have a grievance, or are dissatisfied about your bill or do not understand our rates, please come in and see us or write us about it.

If you have any suggestions to make, we will gladly avail ourselves of them as our aim is constantly to improve our service to you as fast as the development of science and human ability permit.

California-Oregon Power Company



That New Edison

Come in and find out about our Budget Plan.

It organizes your spending. Makes it easy for you to "swing" a New Edison.

We'll show you how.

Klamath Falls Music House

Geo. A. Wirtz 123 S. 6th St. Klamath Falls