

# The Point Makes the Pen

The Tempoint Pen has the point that won't weaken in the strongest hand or strongest ink—

Due to a special hardening process which also gives the gold pen a steel-like hardness and flexibility.

Writes at first touch. The famous Wahl Comb Feed automatically regulates flow of ink for any speed.

Air-tight chamber prevents "sweating" and keeps pen moist for instant writing.

**TEMPPOINT**  
The Perfect Pointed Pen

A fitting writing mate to the Eversharp Pencil, made by the same concern. Made in both Self Filling and Screw Joint styles. Prices, \$2.50 and up.

Come and try it. Learn how different and better a pen can be.

Dealer's Name

## Star Drug Store

Fifth and Main Streets

### OREGON WOOLEN MILLS RUNNING

PORTLAND, Ore., Aug. 21.—While a large proportion of the woolen mills in the east are either shut down at the present time or running slack an account of lack of business, those in this territory are running their normal capacity and some maintaining double shifts, a report presented here shows. Through the establishment of a local market it has been possible to recently develop a large yarn and knitting industry. As an experiment, direct trade with both South America and China has been opened up by an Oregon mill and it has been ascertained that these fields are practical, offer desirable business and that the mills on the coast hold advantages in reaching them.

## Warren Hunt Hospital

A thoroughly equipped institution affording unexcelled facilities for the scientific treatment by hospital methods of medical, surgical and obstetrical cases.

The new and modern fireproof building contains private rooms for bed and ambulatory cases, completely equipped examination and treatment rooms, Roentgen Ray, clinical and research laboratories.

STAFF—  
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LOCATION—  
FOURTH AND PINE STS.,  
KLAMATH FALLS, ORE.

TELEPHONE 497  
AMBULANCE SERVICE



### Domestic Science Department

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

#### THE SECRET OF SUCCESS IN CANNING IS—CARE!

CANNING fruit or vegetables is not a complicated process. There are certain essentials for successful canning, and if these are carefully observed there is small chance for failure. Perfect sterilization is the secret of success. All ingredients should be clean and fresh, and all the utensils used should be sterilized; that is free from all mold or germs which cause or promote decay. To secure immunity from germs it is necessary to thoroughly scald and boil all containers, covers, rubbers, funnels, dippers, spoons and kettles, in fact everything which is used during the process.

The materials to be canned must be carefully picked over and thoroughly washed. An accumulation of dust, mold or decayed portions on the ingredients to be canned, even if slight, will affect the result. These essentials are necessary, no matter what method of canning is used, whether by the old-fashioned open-kettle method or by the more modern cold-pack process, which is favored by the United States government.

#### Three Prime Factors

There are three kinds of plant life which cause foods to spoil, mold, yeasts and bacteria, and these organisms are floating everywhere in the air. To preserve food it must be put into a condition which is free from all organisms and be put where these germs can not reach it. Molds are the only visible plant life and thrive in dampness and darkness. They grow more frequently where acid is present, so are more often found on tomatoes or fruits. The invisible spores causing molds are in the air everywhere and develop upon foods which are left exposed. Moist heat will kill molds, so the method of sterilizing food in jars or cans and sealing at once prevents trouble with mold. Yeast is abundant in the air and on the surface of fruit and vegetables. When canned food ferments, yeast is present. Moist heat at the simmering point will usually kill all yeasts.

Bacteria are not so easily destroyed as molds and yeasts and can only be killed by subjecting them to a moist heat at the boiling point for different lengths of time. Experience has proved that when the vegetables are sterilized until at the stage for eating they are usually ready to seal and all organisms killed. Very little loss has followed this rule where the vegetables were in good condition and not withered or old. Only young, tender, fresh vegetables can be successfully canned.

For the cold pack method of canning the food is cooked in the jars until sterilized. This is called processing. When processing is complete the jars or containers must be sealed immediately to prevent the entrance of germs. Vegetables require a much longer period of sterilization than fruits. The cold-pack method requires five processes: Scalding or blanching, cold dipping, packing in jars, sterilizing and sealing.

Scalding or blanching consists of plunging the fruit or vegetables into boiling water for a short time. The ingredients should be placed in a wire basket or a square of cheese

cloth. This process gives the food a more thorough cleansing; makes peeling, when necessary, an easy matter; improves the texture and produces a clearer liquid. Besides all this it shrinks either fruits or vegetables, making them more flexible and much easier to pack in the jars solid. The length of time for blanching depends upon the age of the food.

#### Cold Dipping

Cold dipping is placing the fruit or vegetable for an instant only into cold water. This makes the food crisp and further aids in shrinkage; also preserves color and flavor.

The food is then packed as closely as possible in the sterilized jars. Cover the vegetables (except tomatoes) to overflowing with boiling water and allow a teaspoon of salt to each quart jar of vegetables.

Cleanse rubbers by standing for a minute in boiling water, allowing one teaspoon soda for each quart of water. Adjust rubber, then screw top partially on jar. If using a glass top jar with wire clamp place the cover on and raise both clamps. The upper one will hold the top in place. Place the jars on a rack in a boiler or canner. Have water about the temperature of the jars and fill boiler to about two inches of the tops of the jars. Cover the boiler to keep in the steam and count the time for processing from the time the water begins to boil and keep constantly at the boiling point the required length of time.

At the end of this time lift jars from the water, tighten the covers securely at once. Return to the hot water this time, completely submerging them for 10 minutes. Lift from the water, tighten covers again and cool, avoiding a draft which might cause the jars to crack. Inverting the jars will be a final test as to whether there is a possible leak.

Store in a cool, dry, dark place. Tomatoes, peas, lima beans and corn are greatly improved by adding a teaspoon of sugar to each pint of vegetables, adding the sugar and salt at the same time.

#### Use Rubber Rings

Rubber rings should be new each season. To open a jar of food easily, immerse the cover in warm water and gradually add boiling water, letting jars stand a few minutes; then remove and cover can easily be removed.

Fruit will keep equally well put up either with or without sugar. When canned without sugar the sugar may be added later when needed. The flavor is never so good; but if one possesses the fruit and the present price of sugar makes canning impossible, by all means can the fruit to save it. Or, if using sugar make a syrup of one part sugar to four parts water. Add the sugar to the water, which should be hot; boil about three minutes, or until the sugar is dissolved. Pour this hot syrup over the fruit after it is packed in the jars and then proceed as for the vegetables. This, of course, is a very thin syrup. A medium syrup is made of one part sugar to two or three parts water.

### TRADE WITH ORIENT IS FAST DEVELOPING

PORTLAND, Ore., Aug. 21.—Another step in foreign trade expansion from this port was taken by the steamer West Nivaria, the first to load with a general cargo for north China points. She is carrying, in addition to lumber, wheels, trucks and stringers for railroad cars on lines being built in Manchurian territory by the Japanese occupants.

A classified Ad will sell it.

#### SHIP YOUR CASES

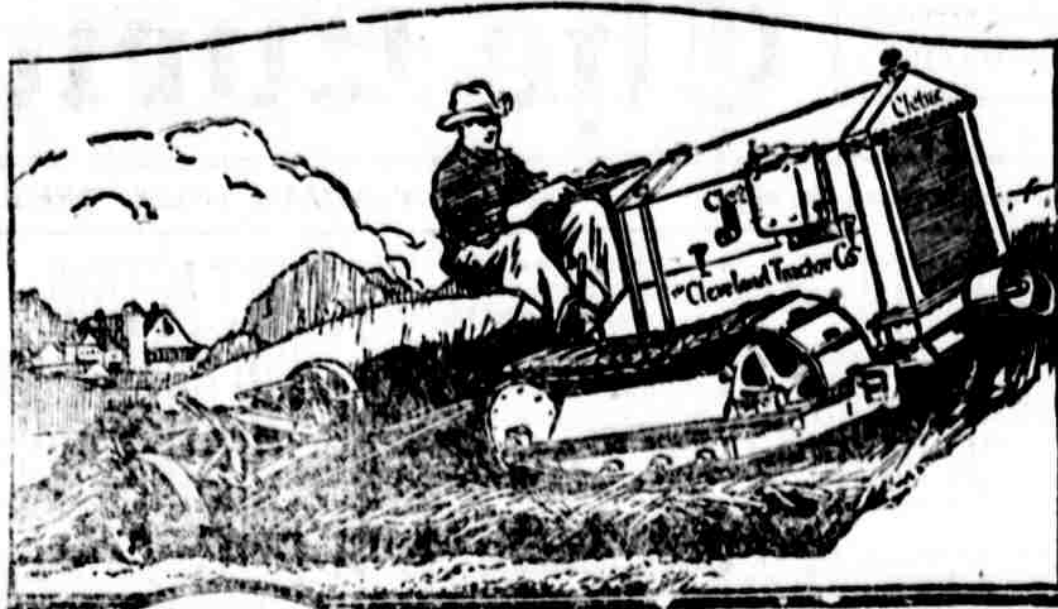
or parcels by our transfer service. That will insure that they will be carefully handled and that they will always reach boat or train on time. We don't believe in any last minute shipments. We always get there in plenty of time to make sure the goods we carry will not be left behind.

Western Transfer Co.  
419 Main St.

## YELLOWSTONE GEYSERS HAVE CHANGED TIME

YELLOWSTONE PARK, Wyo., Aug. 21.—Interesting changes have developed this year in the natural wonders of Yellowstone national park. Led by Old Faithful geyser, which has shortened the interval of its performances by almost a quarter of an hour, and is now playing every 64 minutes, the geysers and hot springs are on their best behavior, promising a season of unsurpassed beauty, as if mindful that the number of visitors is expected to exceed 100,000 for the first time in the history of the park.

Unusual depth of snow during the winter, followed by a rainy spring, is believed to be responsible for the brilliance of the natural phenomena. Abundant moisture has been stored in the underground passages feeding the geysers and springs to enable



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TANK-TYPE TRACTOR



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## The Cletrac Meets the Rush

You're faced with a short season, loads of work, unsettled weather, horses soft after winter idleness—help scarce and costly.

Put a Cletrac on the job! Push it to the limit—day and night if necessary. It speeds up plowing—throws the soil over in well-pulverized furrow slices that hold the moisture and lessen seed-bed work later.

After plowing, the Cletrac rides the soft earth with a light, sure tread—prepares the seed-bed in the fast, thorough way that produces bigger crops.

Come in and look this tractor over. See for yourself its sturdy construction. Let us show you what it will do for you on your own farm.

WALLACE WOODS, AGENT

## R. R. R. GARAGE

This Tractor is now on display on garage floor.

KLAMATH AVE., NEAR 9TH

KLAMATH FALLS

them to excel all their previous exhibitions.

The Grand has become the park's most powerful geyser. It is playing once or twice each day and for 10 to 30 minutes affords a magnificent spectacle of a fountain of steaming water 200 feet in height, which is exceeded by five to 12 distinct eruptions. Giant and Giantess have been giving fine exhibitions. Constant has discontinued operations, its activity apparently transferred to the Whirligig directly across the footpath. Mud Boiler has changed its tactics and is discharging water that is almost clear. Scores of smaller geysers are constantly in action and of course Old Faithful, which attains a height of 125 to 170 feet, is observed hourly by persons from all parts of the world as in former years.

At Mammoth Hot Springs, the headquarters of the park administration, the terraces are a marvel of gorgeous coloring where the hot water ripples over the unique formations. With the single exception of Minerva Terrace, which is less splendid than in past years, all of the terraces are performing in great volume. Cleopatra apparently is trying to make up for Minerva's deficiency by starting a new channel where the coloring changes daily.

Jupiter, for many years the finest of all the terraces, has lost his leadership, being surpassed by the prospectively named Pulpit Terrace, which is sending more water than ever from its sapphire pool over a series of beautifully curved basins, fretted and colored like some old Gothic carving, until more than 200 feet below a conduit is reached which takes the warm waters from all the springs into the open air bathing pool.

Hymen Terrace is attracting great attention because of the abundance and exquisite shape of the algae, or microscopic plants, which give the terraces their color. Nowhere else in the park are to be found such graceful formations, floating in the water like ostrich plumes of delicate green. Angel Terrace has developed a rich pink coloring, much like a birthday cake, a resemblance enhanced by the trees which the grow-

ing terrace reached out and killed, and which now stick out through the crust like white candles. Occasionally a deer can be seen and photographed nibbling the salty encrustations from the trees.

Orange Spring Terrace, which has grown to a great mound 15 feet high, has a tiny assistant, an "off-spring" to quote the pun of a visitor, which bubbles merrily at the original level of the parent spring, affording a comprehensive view of how the terraces have been built.

Mineral springs in the park, including the apollinaris and iron springs and the hot soda spring, which are eagerly sought by visitors desiring to drink the waters, are producing in great quantities.

### AN INSIDE BATH MAKES YOU LOOK AND FEEL FRESH

Says a glass of hot water with phosphate before breakfast keeps illness away.

Physicians the world over recommend the inside bath, declaring this is of vastly more importance than outside cleanliness, because the skin pores do not absorb impurities into the blood, causing ill health, while the pores in the ten yards of bowels do.

Men and women are urged to drink each morning, before breakfast, a glass of hot water with a teaspoonful of limestone phosphate in it, as a harmless means of helping to wash from the stomach, liver, kidneys and bowels the previous day's indigestible material, poisons, sour bile and toxins; thus cleansing, sweetening and purifying the alimentary canal before eating more food. Those who wake up with bad breath, coated tongue, nasty taste or have a dull, aching head, sallow complexion, acid stomach; others who have bilious attacks or constipation, should obtain a quarter pound of limestone phosphate at the drug store. This will cost very little but is sufficient to show the value of inside bathing.

A Herald Want Ad will sell it.

### TOWNS ORGANIZE TO GET GOOD HIGHWAY

BANKS, Ore., Aug. 21.—In an effort to arouse interest in construction of an inland highway from Portland to Astoria, passing through Forest Grove, Banks, Manning, Buxton, Scofield and Vernonia, a highway association having 200 members has just been organized in this section. A big meeting has been called for August 18 when state officials and representatives of state-wide organizations will be present to hear the plan discussed.

Where a pall of smoke hangs over an industrial city, it diminishes the amount of sunlight by at least 20 per cent.

A classified Ad will sell it.



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