

## The Evening Herald

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Published daily except Sunday, by  
The Herald Publishing Company of  
Klamath Falls, at 119 Eighth Street.

Entered at the postoffice at Klamath Falls, Ore., for transmission through the mails as second-class matter.

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MONDAY, APRIL 18, 1921

## STATES BANNING ALIENS TO ASK HELPFUL POLICY

Herald Washington Bureau  
WASHINGTON, April 15.—V. S. McClatchey of Sacramento, Cal., told the California delegation in congress Monday the inside of the California anti-Japanese land campaign, and as a result of the meeting it is expected that a joint conference of senators and congressmen from the states which plan or now have anti-alien land laws will be held within a few days to formulate a policy of co-operation and perhaps the placing of a memorial before the state department asking that no federal action be taken which will in any way diminish or neutralize the attitude of the various states as to alien land holdings.

From the information developed at the meeting today it was learned that several states have now the same or similar anti-alien land laws as those recently passed by the state of California. These states, which now bar alien land-owning, are Washington, Nevada, Texas, Arizona, New Mexico, Utah, Colorado and Delaware. In Nebraska a similar bill has passed one house of the legislature and the same course has been followed in Oregon and Idaho; Oklahoma has for a number of years absolutely prohibited alien land owning.

### Other State Rules

Illinois permits an alien to hold land for six years but at the end of the period he must have become a naturalized citizen or the title to the land reverts to the state, and as Japanese cannot be naturalized this bars them. Indiana has a similar provision where the limit is 320 acres and the alien must become a citizen within five years.

Missouri permits only the holding of land by aliens whose country permits similar privilege to Americans by treaty provisions.

Missouri laws also provide no corporation whose alien stockholders hold more than 20 per cent of the capital may hold land. Pennsylvania has a law prohibiting more than a certain acreage and limiting the annual profits. Kansas reserves to its legislature the right to prescribe the property holding rights of aliens.

### Expect Joint Action

Kentucky permits aliens to hold property for twenty-five years for business purposes only, and no real estate for any other purpose. Minnesota limits the land holdings of aliens to 90,000 square feet and also provides that no company having more than 20 per cent of the stock owned by aliens may hold real estate.

In view of all this mass of alien land holding prohibition it is probable that concerted action will be taken within a few days for the closer union of all these states having similar laws and the agreement to take common action when necessary to secure federal policy in line with the state legislation.

Information regarding Delaware only came in today, when advices were received in Washington that the bill had become a law.

## WEATHER RECORD

Hereafter The Herald will publish the mean and maximum temperatures and precipitation record as taken by the U. S. Reclamation service station. Publication will cover the day previous to the paper's issue, up to 5 o'clock of the day.

	Max.	Min.	Precipitation
Apr. 4.....	43	23	—
Apr. 5.....	50	23	—
Apr. 6.....	51	23	—
Apr. 7.....	41	19	—
Apr. 8.....	65	33	—
Apr. 9.....	66	36	—
Apr. 10.....	66	42	—
Apr. 11.....	61	35	—
Apr. 12.....	58	34	—
Apr. 13.....	53	22	—
Apr. 14.....	50	17	—
Apr. 15.....	15	52	21
April 16.....	57	31	—
April 17.....	55	37	05

## DOMESTIC SCIENCE DEPARTMENT

Conducted by

**Mrs. Belle De Graf**

Domestic Science Director Sperry Flour Co.

Fat is one of the most important foods as it is the greatest source of reserve energy. It is also required to lubricate the body and when taken in reasonable quantities is easily digested by persons in normal health. Starch is digested mainly in the mouth; protein (lean meat, eggs, cheese, fish) in the stomach; fats are changed but little until they reach the small intestine, then they are divided into tiny portions and are carried to the blood. Fats rank in digestibility as follows: first butter and cream, then olive oil; other vegetable oils such as cottonseed, corn and peanut oil; oleomargarine, beef fat and last the various pork fats. Margarines are used as butter substitutes and rank with butter in fuel value in proportion to fat content. But butter contains the valuable fat soluble vitamins so necessary to growth, especially of children. Margarines do not possess this quality so are not as desirable to use in children's diet although the adult may use margarine in place of butter as a diet for the normal grown person will include these vitamins in other foods.

Nature has taught us to take fats in combination with other foods as it is more palatable in that form. We spread butter on bread, or steak, and add it to boiled vegetables, potatoes, etc., or cut with an acid we pour oils over lettuce. Anything which aids in the digestion of the oil, helps in its digestion and assimilation. From this it would seem that pastry might not be indigestible. But as already stated starch is digested mainly in the mouth, and if the starch or flour in pastry be mixed with layers of fat, how can the saliva permeate through these layers and digest the starch? Well, made, light flaky pastry can be eaten in moderation without causing indigestion, but pastry should not be served too frequently.

When using fat for cooking do not allow it to become over-heated. Fats heated to the smoking point become decomposed; when the fat is eaten it can be an irritation which produces indigestion. The temperature of different fats varies. Butter when heated to the point when it bubbles and foams is about the heat of boiling water. If heated beyond the bubbling point, it is considerably hotter than the boiling point of water. If fat bubbles when heated, there is water present and it is the water which is boiling; when the fat ceases to boil the water has been evaporated and the fat is ready to use. Since fat when over-cooked is very unwholesome, it is essential to know how to use this important food so that it will be beneficial and not a detriment by daily use.

Deep fat frying is a method of cooking by immersing food in very hot fat. If properly fried, foods cooked in this manner should not be unwholesome to persons in normal health. Vegetable oils are the best fats to use for deep fat frying because they can be heated to a higher temperature before the burning point is reached than animal fats. Fat should be heated until just an indication of a delicate blue smoke or vapor arises. If the smoke is decidedly perceptible, the fat is too hot for use. Heated to the point when the smoke can just be noticed and the food to be fried added to the fat, the temperature will be immediately reduced to the right degree of heat. To test the fat have several cubes of bread when the fat is hot, but not smoking. Drop in one of these cubes of bread and count forty, about as the clock ticks. If the bread turns a golden brown in that time, the fat is ready for mixtures that require heating through, such as croquettes, fish balls, fritters of fruit or vegetables which have only a coating of thin batter. If the food to be fried are uncooked mixtures such as doughnuts or fillets of fish, the bread should take sixty seconds to brown. The fat should be tested each time before the food is added to cook.

Fat which has been over-heated at any time is unwholesome and should not be used. It has become decomposed, and cooling and reheating will not restore it. The fat absorbed by food cooked in such fat will be irritating. After using fat for frying let stand until somewhat cool to allow any particles of food to settle. Then strain through a double thickness of cheese cloth to remove all remaining particles. If not over-heated and carefully strained, vegetable fats can be used over a number of times. If fat becomes dark in color add a few slices of raw potato and heat very slowly. This will quickly absorb the various impurities and clarify it. To prevent food from

absorbing fat have fat heated according to the test already given using cubes of bread. Forty seconds for cooking mixtures, 60 seconds for uncooked articles. Do not put too many cold articles in the fat at once, thereby reducing the heat too much, thereby reducing the heat too much. Test fat each time before food is added. Do not have mixtures to be fried too rich. Do not use too much baking powder. And except for flour mixtures have food well coated with eggs and crumbs. The eggs form a coating which prevents the food absorbing fat if the temperature of the fat is correct. The flour mixtures should contain enough egg to prevent the mixture absorbing fat if the fat is of the right heat.

Sauting is cooked food in a small quantity of fat; however, the term frying is more commonly used. Many experiments have been carried on to determine which method of cooking was preferable, deep fat frying or sauteing, and it has been determined that if properly done the deep fat method will absorb less fat than sauteing, or cooked in a small amount of fat.

Butter is quickly affected by heat and burns more quickly than any other form of fat. On this account it is not as desirable a fat to use for sauteing.

As fats have more than twice the energy value of the other food principles, there is no reason to question their general wholesomeness. The housewife will need to consider how much and in what form fats should be given to her family. Only a certain amount is needed for immediate use in the body, the excess consumed being stored for future use. Butter, cream and quantities of whole milk are the best fats for children, and foods cooked in hot fat should not be given children at all.

### Macaroni Croquettes

Two cups finely chopped cooked macaroni.

One cup thick white sauce.

One-half teaspoon salt.

Paprika.

Add chopped macaroni to the thick white sauce; also seasoning. Set aside to cool. Shape into croquettes, dip in crumbs, then in slightly beaten egg, then in crumbs. Fry in deep fat until a golden brown. Serve with a cheese sauce.

### Cheese Sauce

Two tablespoons butter.

Two tablespoons flour.

One-half teaspoon salt.

One cup cold milk.

One-half cup grated cheese.

Melt butter, add flour, mix until blended; then cook until frothy. Add cold milk and cook, stirring constantly until creamy, adding cheese when mixture begins to thicken.

### Fruit or Vegetable Fritters

One-half cup flour.

One quarter teaspoon salt.

One egg beaten.

One-half cup milk.

Mix ingredients with an egg beater until very smooth and free from lumps. Take slices of pineapple, banana, or any cooked fruit or cooked vegetable such as cauliflower, etc., dip in batter to completely coat, then fry in deep fat until a golden brown.

### Croquettes

One cup thick white sauce.

Two cups minced meat or fish.

One-half teaspoon salt.

One teaspoon onion juice.

Mix ingredients and set aside to become cold. Make into small round or oblong forms. Dip in crumbs, then in slightly beaten egg, then in crumbs. When all are made fry in deep fat until a golden brown. Drain on brown paper and serve with a tomato sauce.

### Thick White Sauce

Four tablespoons shortening.

Four tablespoons flour.

One cup cold milk.

Melt shortening, add flour, stir until smooth; set over a fire, cook until frothy, then add cold milk and cook, stirring constantly, until thick. Add seasonings and chopped food to the sauce; then cool.

### Corn Fritters

One egg beaten separately

One cup corn.

One-third cup flour.

One teaspoon baking powder.

One-half teaspoon salt.

Paprika.

Beat egg yolk; add corn, flour sifted with baking powder and salt; then, fold in stiffly beaten egg white. Fry in deep fat or on a well greased griddle.

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

### Doughnuts

Two cups flour

Two teaspoons baking powder.

One-half teaspoon salt.

One-quarter teaspoon nutmeg.

One half cup sugar.

One tablespoon shortening.

One egg.

One-half cup milk.

Cream shortening; add sugar gradually, then well beaten egg. Sift all dry ingredients and add alternately with the milk. Turn out on a slightly floured board; roll out to half an inch thick and cut with a doughnut cutter. Have fat heating; test with a cube of bread, allowing 60 seconds for bread to become a golden brown. Cook doughnuts on each side, then remove and drain on brown paper. When cool dredge with sugar and cinnamon. An easy way to accomplish this is to mix sugar and cinnamon, then put in a clean paper bag and add a few doughnuts at a time, tossing lightly.

### NOTICE

Notice is hereby given that there will be a called meeting of the land owners of the Klamath Drainage District held at the office of the Secretary in Klamath Falls, Oregon, on Saturday, April 23rd, 1921, for the purpose of voting on whether or not we shall enter into a contract with the United States for a water right for the irrigation of the lands within the boundaries of the District. All land owners are urged to attend this meeting where possible to do so.

By order of the Board of Supervisors,  
11-21 C. R. DELAP, Secretary.

### SUMMONS

Law No. 1280

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR KLAMATH COUNTY.

D. T. Goddell, plaintiff, vs. Maurice Quinlan, Hugh Falvey and Dan Sullivan, Defendants.

To Dan Sullivan, Defendant:

IN THE NAME OF THE STATE OF OREGON: You are hereby required to appear and answer the complaint filed against you in the above entitled court and action on or before Thursday, the 12th day of May, 1921, that being the last day of the time prescribed by the order of publication of the above entitled court within which you may appear and answer, and if you fail so to answer, or take judgment against you for the full sum of \$5000, with interest thereon at the rate of 8% per annum from February 24, 1919, and the further sum of \$500 as his attorney's fees on his first cause of action, and the full sum of \$1702.44 with interest thereon at the rate of 8% per annum from June 8, 1919, and the further sum of \$200 as his attorney's fees on his second cause of action, and for his costs and disbursements herein to be taxed, and also that any moneys or property belonging to the above named defendants or any of them which may be attached in the above entitled action shall be held and sold and the proceeds applied to the satisfaction of such judgment as plaintiff may obtain, as is by law provided.

This summons is served upon you by publication thereof for a period of six successive and consecutive weeks (7 insertions) pursuant to an order of Hon. D. V. Kuykendall, Judge of the above entitled Court, which said order is dated March 26, 1921, the date of the first publication of said summons being March 28, 1921.

H. M. MANNING  
Attorney for Plaintiff, whose business and postoffice address is Loomis Bldg., 409 Main St., Klamath Falls, Klamath County, Oregon.

March 28—April 4-11-18-25—M. 2-9

SUMMONS FOR PUBLICATION IN FORECLOSURE OF TAX LIEN

IN THE CIRCUIT COURT OF THE STATE OF OREGON, FOR KLAMATH COUNTY.

Wm. Devaul, Plaintiff, vs. S. F. Creitz, Defendant.

To S. F. Creitz, the above named defendant.

In the Name of the State of Oregon:

You are hereby notified that Wm. Devaul the holder of Certificate of Delinquency numbered 1144 issued on the 27th day of October, 1919, by the Tax Collector of the County of Klamath, State of Oregon, for the amount of Four and (\$4.41) 41-100 Dollars, the same being the amount then due and delinquent for taxes for the year 1914 together with penalty, interest and costs thereon upon the real property assessed to you, of which you are the owner as appears of record, situated in said County and State, and particularly bounded and described as follows, to-wit: The South Half of the South Half of the Southwest Quarter of the Northeast Quarter (8 1/4 S. W. 1/4 N. E. 1/4) of Section 23, Township 39, Range 15, East Willamette Meridian.

You are further notified that said Wm. Devaul has paid taxes on said premises for prior or subsequent years, with the rate of interest on said amounts as follows:

Year	Date	Tax	Re- Am't.	Rate of Interest
1915	Oct. 27	7066	\$4.48	12%
	1919			
1916	Oct. 27	6984	\$3.67	12%
	1919			
1917	Oct. 27	7226	\$3.23	12%
	1919			
1918	Oct. 27	6192	\$2.60	12%
	1919			

Said S. F. Creitz as the owner of the legal title of the above described property as the same appears of record, and each of the other persons above named are hereby further notified that Wm. Devaul will apply to the Circuit Court of the County and State aforesaid for a decree foreclosing the lien against the property above described, and men-

tioned in said certificate. And you are hereby summoned to appear within sixty days after the first publication of this summons, exclusive of the day of said first publication, and defend this action or pay the amount due as above shown, together with costs and accrued interest, and in case of your failure to do so, a decree will be rendered foreclosing the lien of said taxes and costs against the land and premises above named.

This summons is published by order of the Honorable D. V. Kuykendall, Judge of the Circuit Court of the State of Oregon for the County of Klamath and said order was made and dated this 4th day of April, 1921 and the date of the first publication of this summons is the 4th day of April, 1921.

All process and papers in this proceeding may be served upon the undersigned residing within the State of Oregon at the address hereafter mentioned.

W. M. DUNCAN,  
Attorney for Plaintiff,  
Address 204 Odd Fellows' Building,  
Klamath Falls, Oregon.



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