

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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THURSDAY, NOVEMBER 3, 1921.

Ashland Stage Has Not Discontinued

A Herald story yesterday conveyed the erroneous impression that the Ashland stage had ceased running. The proprietors of the stage state that the stage will continue to run until snows make the road impassable. The basis of the story, which came from the local postoffice, was that the summer stage contract to transport mail had expired November 1, which is correct.

THE STRAND

Hobart Boaworth's popularity is perennial.

There is a saying in the motion picture industry that a star's popularity—or vogue—rarely exceeds five years on the screen. But Hobart Boaworth, pioneer in pictures and one of the first recognized producers in the business, is attracting a greater following with every production, and his newest vehicle, "The Brute Master," promises to make him a host of friends. "The Brute Master," a Hodgkinson release, produced by J. Parker Read, Jr., will be screened at the Strand Theatre tonight.

Tonight is Country Store night at The Strand and Ted White has laid in a stock that would put a fair day's profits into a regular store keeper's till. Among the articles to be given away are three pounds of bacon, ditto of rice, the same on cheese, a can of Crisco, ten pounds of pancake flour, can of tuna, barrel of glazer snaps, large bottle of salad oil and three chickens.

Bert McDonald to Open Skating Rink

Klamath Falls is to have an up to date roller skating rink in McDonald's hall at 126 south Sixth Street, according to the announcement made today by Bert McDonald. The grand opening will take place at 1:30 o'clock Saturday afternoon, as the consignment of skates arrived today from Torrington, Connecticut.

Mr. McDonald says that the skates are the latest pattern of roller bearing, compressed paper wheels, with comfortable leather straps to hold them on the skater's foot. The hall is being arranged for a fine circular course as well as "center spins, pirouettes, and toe skating." Skating lessons will be taught in connection with the pastime, Mr. McDonald said.

Saturday evening, the dancing public of Klamath Falls will be guests of both Mr. and Mrs. McDonald at a public dancing party, war tax being the only fee in connection, ten cents per person, to conform with the law. The dance will start at 9 o'clock and last until 12 o'clock and all friends of the Dreamland pavilion as well as those of the new hall are invited, the couple say. "The dancing people of this city are requested to be present at this party, the more the merrier. The music is being arranged for now," Mr. McDonald said.

TOO MANY OFFICERS

MEXICO CITY, Nov. 2.—There are already too many generals and colonels in the Mexican army and for that reason President Obregon has refused to reinstate into the federal army numerous officers of the old army who petitioned that they be given active commands at their old grades.

PROFFERS AID TO SPAIN

MEXICO CITY, Nov. 3. — Col. Alberto Salinas, for some time head of the school of aviation, has offered his services as a pilot to the Spanish government in the Moroccan campaign. He was told by the Spanish embassy here, however, that it was unlikely his proffer would be accepted.

NEW DANISH CONSUL

COPENHAGEN, Nov. 3. — Fin Lund, the Scandinavian manager of the National City Bank, has been appointed the Danish consul for San Francisco.

DOMESTIC SCIENCE DEPARTMENT

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

To garnish a dish attractively or serve it in an appealing form add very little to the cost, takes no very great amount of time, and makes the food so much more pleasing in every way. Daintily served foods encourage appetite and aid digestion. This is why an invalid's tray should always have special attention, for the tastefully decorated, carefully prepared food may tempt a delicate appetite. Convalescent children can often be induced to eat food which appeals to their imagination, where otherwise the dish would be rejected. A marshmallow in a hot cup of cocoa, chocolate or milk may just be the thing to make the beverage desirable.

Many busy home-makers are unable to give either time or thought to elaborate garnishings, but all food may be arranged with some sort of symmetry which enhances its appetite appeal. Mashed potatoes may be easily arranged in a ring on a flat serving dish and the center opening left large enough to hold buttered peas, string beans, or asparagus tips. The dish looks attractive and is as quickly done as arranging in two separate dishes, and there is one less dish to be washed.

Chops of Outlets

In the Platter
 Chops or outlets can be placed in the platter, one overlapping the other in the center of the dish. If roasted potatoes are on the menu use as a garnish on the platter surrounding the meat. Or perhaps boiled rice is to take the place of potatoes; if so butter a custard cup, fill with hot rice, turn out at once on the meat platter and repeat until all the rice is used, or arrange in a ring. For special occasions mashed potatoes can be shaped into individual cup-shaped forms, brushed over with beaten egg and then browned nicely on top grate of a rather hot oven, then fill in the center with a cooked vegetable. If stuffed tomatoes are to be the vegetable use these as a garnish for the roast. Fried egg plant may be used in the same manner. In fact, these are only a few suggestions as to the possibilities for serving food in an appealing way, for every-day use, which will not require additional labor, such a factor in these days when there are so many interesting things to do.

If food is prepared especially for garnishing, it should always be eatable. Sandwiches tied with ribbons and attractive bows may make a pretty table, but are certainly not practical. Have all the decorations desired on the table, but not on the food unless it is edible.

Slices of hard-cooked eggs surrounding a mold of spinach; radishes cut attractively or plain olives, ripe, green stuffed; slices of lemon, sprinkled with paprika for fish; potato balls dipped in melted butter and finely chopped parsley.

Vegetable borders are very attractive and offer a palatable way to use left-overs. The center can be filled with creamed fish, chicken or veal.

Tomato Sauce and Spaghetti

Pork or lamb chops may be served on a thin layer of tomato sauce; or surrounded with spaghetti cooked in a tomato sauce. Pork chops or sausage may be accompanied by rings of fried apples.

Small croquettes of rice, fried a golden brown, and cubes of currant jelly may be served with roast game or fowl.

Fried or baked bananas add greatly to Salisbury steak (chopped raw beef).

Fruit fritters may be served with both steak and fried chicken. Corn fritters can be cooked on a griddle like pancakes, and are acceptable with almost any kind of meat course. Very small portions of left-over corn may be made into these fritters.

For more elaborate garnishing a pastry bag and tube will be required. Very little practice is required to handle a pastry bag skillfully enough for these simple decorations. It takes only a second to fill the bag with creamy mashed potatoes and when forced through a large star tube, either in a border or cup shape, to be filled with vegetables or creamed fish or meat, an otherwise commonplace dish will assume a festive appearance. The pastry bag can be made at home of heavy canvas, in a cornucopia shape, and the tubes can be purchased at any household appliance department. One or two tubes are all that are needed, so it is not necessary to buy an expensive outfit.

Whipped Cream in

Various Forms

Whipped cream forced through the pastry bag, using a star tube, makes a very tempting decoration for desserts. All gelatin puddings can be attractively served in this manner; also fruit salads, and even the more humble stewed prunes or apple sauce, will look more dainty and tempting garnished, and may be served as a dinner dessert. Whipped cream not only adds to the appearance of a dish, whether a pastry bag is used or it is arranged with a spoon, but also adds much in food value to the dish with which it is served.

Very thick mayonnaise can be used as a garnish for salad or fish, either forced through a pastry bag or used plain.

Cold meats are improved with rings of green peppers or pimento or crisp lettuce leaves, with a spoonful of some relish, such as chutney, chili sauce, horseradish, or pickles placed in the center of each leaf. Olives, radishes or fringed celery also adds to the appealing appearance of many meat and fish dishes, as well as salads.

Effective Mode in Handling Cakes

Cakes can be very effectively decorated with candied fruits, walnuts, blanched almonds and pecans. Angelica or thinly sliced citron may be soaked in warm water, dried thoroughly, then cut into leaves of any desired form. Tiny colored candies and marshmallows may be used to trim cakes for children. Also the pastry bag and star tube will be found useful for decorating small cakes, even if the operator has very little skill in the manipulation of this implement.

Chopped nut meats sprinkled over fruit salads, coffee cakes, or cake icings all add to the dainty appearance of the food.

Immaculate linen, attractive dishes, shining glassware, all add to the attractive appearance of the table, and these need not necessarily be of the expensive variety.

Important Thought in All Operations

One important thought to keep uppermost is the fact that pleasing-looking food creates an appetite and starts the digestive fluids, thereby making food more easily digested, so the subject of appearance is well worth some consideration, not just for occasions, but for every day.

Carrot Ring

One cup cooked carrots rubbed through a coarse sieve; ½ cup thick white sauce; 3 eggs, beaten separately; ½ teaspoon pepper.

Combine carrots and white sauce; add seasonings. Beat eggs separately; add yolks, then fold in the stiffly beaten egg whites. Pour into a buttered ring mold; stand in pan of hot water and bake in a moderate oven until firm. Remove from pan of hot water and let stand two or three minutes, then turn out on a serving platter. Fill the center with creamed veal, fish or chicken. Any vegetable pulp may be used in the same manner, adding seasoning suitable to the particular vegetable.

Thick White Sauce

One-half cup milk; 2 tablespoons butter or substitute; 2 tablespoons flour; ½ teaspoon salt.

Melt butter, remove from fire, add flour and stir until well blended. Set over fire, cook until frothy, then add cold milk and stir constantly until very thick. Add salt.

Sweet Potato Cones

Three cups mashed sweet potatoes; 1 egg; one egg yolk; 1 tablespoon butter; 2 tablespoons brown sugar; ½ teaspoon salt.

Combine ingredients, heat until creamy; let cool, shape, roll in slightly beaten white of egg, then in cracker or fine bread crumbs. Put in a greased pan and bake in a hot oven until brown or fry in deep fat.

Banana Fritters

One cup flour; ¼ teaspoon salt; 1 teaspoon baking powder; ¼ cup milk; 1 egg; ¼ teaspoon melted butter.

Mix and sift dry ingredients, add milk gradually, well-beaten egg—beat until smooth—then add melted shortening. Before mixing the fritter batter prepare bananas. Remove skins, cut in two lengthwise, then cut each piece in two crosswise; sprinkle with powdered sugar and a little lemon juice and allow to stand while mixing the batter. Dip each piece of banana in the batter and fry in hot fat; drain on brown paper. For a dessert or sweet entree serve with a sweet sauce; as a garnish for meat serve plain. Apple or



The phonograph that amazed Klamath Falls can be bought!

There is a rumor abroad that the instrument which triumphed in the drastic comparison test, made last Friday at the Presbyterian Church, was a special exhibition model. That rumor is FALSE. The instrument was a regular Official Laboratory Model,—out of our own stock.

Every Official Laboratory Model in our stock is guaranteed to sustain the same test.

If you were one of those in Friday's audience, who wistfully exclaimed: "Wouldn't it be wonderful if I could buy a phonograph like that"—know that you can. Know that it will perform this miracle every day for you in your own home.

THE NEW EDISON
 "The Phonograph With a Soul"

Come in and hear for yourself the Official Laboratory Model's marvelous realism. Find out about our Budget Plan, which enables you to own an Official Laboratory Model for a small down payment, the balance on a gentleman's agreement to suit your convenience.

NOTE.—The test at the Presbyterian Church, was made by Helen Clark the world-famous contralto and Joseph Phillips, the eminent baritone. They compared their living art with its RE-CREATION by the New Edison. There was no difference between the living art and the RE-CREATED art.

The New Edison stands absolutely alone in this achievement; no other phonograph has ever sustained this test of comparison.

Klamath Falls Music House
 GEO. A. WIRTZ 122 SO. SIXTH ST.

pineapple fritters are prepared in the same manner.

Rice Croquettes

Two cups of boiled rice; 1 tablespoon butter; 1 egg; ¼ teaspoon salt.

To hot boiled rice add butter and well-beaten egg; spread on a shallow plate and when cold shape in balls, roll in soft crumbs, dip in egg slightly beaten, then in crumbs again and fry in hot fat. For sweet rice croquettes add two tablespoons sugar and the grated rind and juice of a lemon.

Celery Fritters

Cut celery in lengths of about three inches. Parboil until tender, but not broken; drain, season with salt and pepper. Prepare fritter batter as given above; dip celery in batter and fry in deep fat; use as a garnish or plain, with a tomato sauce. This is a good way to use the outer stalks of celery.

IRISH MARBLE FOR \$ F.

QUEENSTOWN, Nov. 3.—Before sailing on the Celtic en route to San Francisco, Monsignor Rogers said he had made arrangements to ship ten thousand pounds sterling worth of Connemara marble to San Francisco to be used to decorate the sanctuary in the Catholic cathedral of that city. He said he was amazed to find that the freight per ton from Galway to Liverpool was higher than that from Liverpool to San Francisco.

MEXICAN EDUCATOR

MEXICO CITY, Nov. 3.—Jose Vasconcelos, former rector of the National University, has been named Secretary of Public Education, a new cabinet post recently created by an act of congress.

Hot Water Each Morning Puts Roses in Your Cheeks



To look one's best and feel one's best is to enjoy an inside bath each morning to flush from the system the previous day's waste, sour fermentations and poisonous toxins before it is absorbed into the blood. Just as coal, when it burns, leaves behind a certain amount of combustible material in the form of ashes, so the food and drink taken each day leave in the alimentary organs a certain amount of indigestible material, which if not eliminated, form toxins and poisons which are then sucked into the blood through the very ducts which are intended to suck in only nourishment to sustain the body.

If you want to see the glow of healthy bloom in your cheeks, to see your skin get clearer and clearer, you are told to drink every morning upon arising, a glass of hot water with a teaspoonful of limestone phosphate in it, which is a harmless means of washing the waste material and toxins from the stomach, liver, kidneys and bowels, thus cleansing, sweetening and purifying the entire alimentary tract, before putting more food into the stomach.

Girls and women with sallow skins, liver spots, pimples or pallid complexion, also those who wake up with a coated tongue, bad taste, nasty breath, others who are bothered with headaches, bilious spells, acid stomach or constipation should begin this phosphated hot water drinking and are assured of very pronounced results in one or two weeks.

A quarter pound of limestone phosphate costs very little at the drug store but is sufficient to demonstrate that just as soap and hot water cleanses, purifies and freshens the skin on the outside, so hot water and limestone phosphate set on the inside organs. We must always consider that internal sanitation is vastly more important than outside cleanliness, because the skin pores do not absorb impurities into the blood, while the bowel pores do.

Women who desire to enhance the beauty of their complexion should just try this for a week and notice results.