



The Office Cat

BY JUNIUS

POEME

She wore a high-heeled pair of kicks. Below a flossy pair of "knicks," Her eyes were doled in amber rims. And graceful were her nether limbs. But woman's glory was still there. Because she didn't bob her hair. And showed, without the slightest fear Her plump, saucy, little ear.

How to Qualify

"What is this society small talk?" "Talk about yourself, Cholly."

Fred Bussing says real estate ads to be efficient should read: "Well filled cellar with living accommodations attached."

Yesterday we received a circular from a Pittsburgh concern, giving the cost of winter trips to various summer resorts. We're not thinking of going, but we appreciate the compliment.

Frank Howard says you never catch a man who finds fault with his wife's cooking trying his hand at it himself. He knows better.

POEME

Here lies what's left Of William Tell. He told his wife To go to he—

When a married man turns out bad his mother says his wife didn't understand him and his wife says his mother spoiled him.

Amos Tash says everyone ought to get into hot water at least once a week.

"Let the doctor prescribe our styles," advises Olga Netherless, founder of the People's League of Health, London.

"Hello, is this Main —?" "Good morning, Doctor. I'm thinking of buying a new winter suit this week. Would you advise brown or a nice, soft blue serge?"

"You don't approve of serge?" "I do hope so, Doctor, but I have always and found lavender a very trying color. Still, I suppose you know best."

"And, oh, Doctor, what are you prescribing in straw hats for winter this season?"

An so on, and so on, to the bitter end, will go the telephone conversation of the future if Friend Olga is satisfied.

Bad news for the pedestrian: Another reduction in the price of cars. The only things in the universe that will last forever are the human, soul and the national debts, gargles W. W. Southwell

When a Klamath Avenue young man told his best girl the other night that he would willingly die for her, she replied: "See pa, he gets life insurance."

You can talk about tragedies, but E. M. Bubb says his idea of a real one is for a girl to have a perfect form and a face that would stop a clock.

Ever try putting Kentucky whisky in the radiator of your car these frosty mornings?

A lot of merchants are stopping their advertising because business is bad. They should also stop their life insurance because their health is bad.

NOTICE FOR PUBLICATION (Publisher) DEPARTMENT OF THE INTERIOR, U. S. Land Office at Lakeview, Oregon, January 3rd, 1928.

NOTICE is hereby given that Richard Walsh, of Klamath Falls, Oregon, who, on April 26th, 1917, made Homestead Entry, No. 010229, for Lots 3-5, SE 1/4, NE 1/4, being Farm Unit "A", Section 22, Township 41S, Range 12E, Willamette Meridian, has filed notice of intention to make final three-year Proof, to establish claim to the land above described, before C. R. DeLap, Clerk of the County Court, at Klamath Falls, Oregon, on the 13th day of February, 1928.

Claimant names as witnesses: William Dalton, Malin, Oregon; John McCarthy, Mike Barry, Dan Sullivan, all of Merrill, Oregon. Notice will be published for five consecutive weeks in the Klamath Herald. P. P. LIGHT, Register. JAN. 7-14-28 Feb. 4

DOMESTIC SCIENCE logo with a woman's portrait and text: A regular feature department edited by Mrs. Belle DeGraf. Domestic Science Director California Prune & Apricot Growers Inc.

PLANNING MEALS

To prepare meals for a family year in and year out is not an easy task. The housekeeper should know not only the cost and nutritive value of foods, but often finds she also has to take into consideration the likes and dislikes of her family. The average housewife is in danger of getting into a rut as far as foods are concerned. It is so easy to follow the course of least resistance and serve about the same things week after week. The habit is so easily acquired of waiting until it is almost time to prepare a meal before planning just what to serve. The same foods served endlessly in the same old way become very tiresome and the housewife is often discouraged because her meals do not tempt the family as she would wish. The following are a few points to be observed in planning menus. Avoid routine. Introduce novelties which are not necessarily expensive. Do not allow the same meat or fish to appear too many meals in succession. Let something else intervene. When the meat course is substantial, let the dessert be light; if the meat course is insufficient, then serve an especially nutritious dessert. Have variety on the table through the days and weeks, but have few dishes at each meal. To plan meals ahead of time requires more time perhaps, but a great deal of pleasure may be derived in both planning and devising new, attractive things to eat. The appreciation of the average family will usually more than repay for the extra time and effort. The woman who has not experienced the joy of the praise of her family and the pride they take in her skill to prepare appetizing meals, or some special branch of cooking in which she excels, has really missed something very worth while—so do not feel that planning and preparing dainty unusual meals is a waste of time and effort.

One reason why so much time is spent in the kitchen is because the majority of women do not understand the methods and general proportions upon which all recipes are based, and having little fundamental knowledge, their work lacks ease and confidence. Planning meals ahead of time makes it possible to market systematically, which means a more economical spending of the household allowance. There are many foods that can be prepared in quantity which will keep for some time, which obviates the constant repetition of the cooking process. Among these are mayonnaise or bottled salad dressing; pie crust for two or three bakings. When cooking rice plan to prepare enough so that there will be an ample supply left over for rice cakes or a pudding for the next day. Cook sufficient potatoes at one time for two meals, and so on. These processes may be multiplied indefinitely, and you will find them both a saving of time and fuel. Before commencing to prepare any dish be sure that all the ingredients are at hand; then if following a new recipe read it through to the end, because the manner in which a dish is combined has a decided influence on the result. New dishes should be tried out when there is ample time for their preparation, otherwise they may prove a failure, and it is the failures which make cooking seem a drudgery. The price of all food supplies is so high now we should plan to make the very best use of everything, and not risk failure. Scientists tell us that variety in food is absolutely necessary to good health and surely it is worth while to study the best needs of the family so that they may be well and render the best service in their various activities. (Note—All measurements are level.)

Dainty Cabbage This is a somewhat novel way to cook this humble vegetable, but it will be found very palatable and as it is a hearty dish can be served when the meat course is not so plentiful. Select a firm, white head of cabbage and cook in boiling salted water until tender. Drain. Chop and season with salt and pepper. Add two level tablespoons of butter, one-half cup of milk and two beaten eggs, and one teaspoon of vinegar. Mix all the ingredients, pour into a greased baking dish, and bake in a hot oven until the top is a golden brown. Stuffed Prune Salad Wash prunes and steam over hot water until they are plump and somewhat tender. Cool and remove the pit and cut in half. Sprinkle

with lemon juice. Take cottage or Neufchatel cheese and mix to a paste with fresh cream. Season with salt and paprika. Fill each half of prune with mixture, using a pastry bag and star tube or filling with a spoon and cover cheese with finely chopped walnuts. These may be prepared in advance. To serve set on crisp lettuce and pour over the dressing. Make a thick mayonnaise or boiled dressing and just before serving fold in one-half cup of whipped cream for each cup of dressing. Chicken Pie Cut up chicken as for fricassee. Roll each piece in flour, sprinkle with salt and pepper and fry a golden brown. Then cover with boiling water or stock and gently simmer until tender either in a covered casserole in the oven or in a kettle on top of the stove. Do not boil. Place in a baking dish. The chicken may easily be boned if desired. Remove fat from the liquid. For each cupful of stock allow one tablespoon (level) of flour and one tablespoon of butter or substitute. Melt the fat, add flour, stir until well blended, then add stock and cook until thickened, stirring constantly. Season, add one cupful of cooked peas and pour over chicken. Cover with a flaky pastry just before placing in the oven. Bake in a hot oven for fifteen to twenty minutes. If the pastry is brushed over with slightly beaten white of egg before and after it is baked it will have a highly glazed appearance. Caramel Sweet Potatoes Boil sweet potatoes, cool and remove skins. Cut in slices. Butter a baking dish, put in a layer of potatoes, sprinkle with brown sugar, a little salt, one tablespoon of butter cut in bits; one tablespoon of flour, add another layer of potatoes; season as directed above and continue until potatoes have all been used. Cover with milk and bake in a moderate oven until brown. Care must be taken not to let the sugar burn. Macaroni Salad Boil macaroni until tender, drain and let stand in cold water until cool. Drain again, then cut into very small pieces with the scissors. Cut a pimento into thin strips and add to the macaroni, or add sliced stuffed olives. Pour over a French dressing well seasoned with onion juice. Serve on lettuce leaf. Fig Tapioca Four tablespoons pearl tapioca, one-half cup sugar, two cups scalded milk, two eggs, one-half cup cooked figs, chopped; one-half teaspoon vanilla. Soak tapioca in cold water an hour. Separate eggs; beat yolks. Add sugar, then hot milk and tapioca. Cook for about twenty minutes in a double boiler. Stir in the figs and flavoring and pour into a baking dish. Beat the egg whites until stiff. Add gradually four tablespoons of sugar, beating well. Heap this meringue on top of the pudding and brown delicately in a very moderate oven. This should take about eight minutes. Potatoes on the Half Shell Bake medium sized potatoes in a hot oven. When baked cut in half and scoop out the inside. Mash, season and add just enough hot milk to make them creamy and beat well. Refill the skins with this mixture, heaping it lightly on top. Place in hot oven to brown. Veal Cutlets Cover cutlets with unsalted boiling water and simmer gently until tender. Do not boil. Use only enough water to keep cutlets from

burning. When tender remove from pan and cool; season with salt and pepper, dredge with flour, dip in beaten egg to which one or two tablespoons of water have been added, then in dry bread crumbs and fry in a frying pan in salt pork or other shortening. Serve with a tomato sauce. Stuffed Tomatoes Cut a thin slice from the smooth end of tomatoes. Scoop out the pulp and mix it with an equal quantity of cold cooked rice, macaroni or bread crumbs. Add seasoning of salt, pepper and a few drops of onion juice. Refill tomato shells, replace covers and bake one-half hour. A tablespoon or more of finely chopped ham adds variety to this dish.

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COUNTY TREASURER'S NOTICE Notice is hereby given that there are funds in the County Treasury for the payment of all Klamath County ROAD Warrants protested presented for payment but not paid for want of funds) on or before August 2, 1921.

Interested on same will cease from date. Dated at Klamath Falls, Oregon, this 12th day of January, 1928. G. K. VAN RIPER, County Treasurer. 11-15

WANTED DESCRIPTION of all farm lands for sale in Klamath county. A directory of farm land, for sale in Oregon is being compiled as reference book for people seeking farms or acreage in Oregon. Send you, complete description to Oregon Farm Land Directory 148 Selling Bldg. Portland, Ore.

WHEN EYES ARE RIGHT All the world looks bright. Take a morning like this was, with the thermometer ranging around zero and several degrees below—if your eyes were right the cold winds wouldn't make them watery and your vision would not be dimmed and the sun glinting on the snow would not obscure your vision.

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EX-SERVICE MEN, ATTENTION! Klamath Post No. 3, American Legion meets in the basement of the new courthouse on Main Street on the first and third Tuesdays of each month. Ex-service men are invited to attend the meetings. Dr. Fred Westerfeld, Commander. H. E. Gets, Post Adjutant and Relief and Employment committee.

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Klamath Lodge No. 137 I. O. O. F. Meets Friday night of each week at I. O. O. F. hall, 5th and Main streets. W. C. Wells.....Noble Grand J. E. Seeds.....Vice Grand Nate Otterbein.....Secretary W. D. Cofer.....Treasurer EWAUNA ENCAMPMENT Meets Tuesday night of each week. J. V. Brewbaker.....Chief Patriarch S. R. Redkey.....Senior Warden Claud Carpenter.....Chaplain N. D. Glinbach.....Scribe Nate Otterbein.....Treasurer

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