

# WOMAN'S PAGE

Edited By Violet McCauley

## YOUR CHILDREN

By OLIVE ROBERTS BARTON

The world takes us at our own value of ourselves. And the child who always steps back and allows the others to elbow him out of place will react to his own behavior and keep sliding down the scale of his self-esteem and eventually the esteem of others.

In time he will be convinced that he was born to take a back seat in the world. He will obediently know-how to children who are his inferiors in mental and character make-up.

Many little well-bred children, brought up to consider the feelings of others before themselves, sidestep to allow some ruthless competitor to shove himself into another's place. I have seen so many, in fact, that I have come to the conclusion that one of the first things children should be taught is the gentle art of standing up for themselves.

The golden rule is admirable. It is one of the first moral lessons a baby should learn. Certainly kindness and consideration underlie all the fineness and nobleness in human character. But the creed I speak of need not interfere one iota with generosity. It deals more with a fine sense of justice and in showing a child that he has as much right to the consideration of his own rights sometimes as others have.

**Misplaced Honors**  
One time a boy got up a little summer club for hiking, swimming, and other things that boys love to do. Instantly his buddy conceived the idea of organization and made himself president. The first boy did most of the work. The second boy got all the honors, and "bossed" things. The first boy, loyal to a fault, allowed his friend the honors. As he explained it to his parents, "George is smart and he can do things I can't do."

But his parents knew better. Little girls are particularly quick at this sort of thing. Mary's aunt took five little girls on a picnic in her car. The glory reflected on Mary for a while, as she was instrumental in getting it up. Her mother put up the lunch, provided robes and swimming suits and what-not for the children's comfort.

When the time came to get into the waiting car, Mary expected the seat of honor beside her aunt. But there was Julia already ensconced. Mary stayed in back with the others. Julia pointed out the places she had been to, all along the road. Julia knew this and knew that Julia did this and that and the other thing. It was Julia's party. Well-bred Mary never said a word.

But her aunt was not stupid. That night she remarked to Mary every way to make other Mary every way to make other people happy, but you left her out. It's high time you were giving her a lesson in spunk and standing up for herself.

The old saw goes, "There is a time and a place for everything." I shall add that spunk is one of them. Spunk doesn't mean selfishness. It is merely asserting one's real rights at a fitting time. A little word of warning here may be anti-climax, but I think essential. It is a mistake to try to teach very little children to stand up for themselves by allowing older children or more spirited children to abuse them, and then stand by and urge the baby to "hit back." This only causes resentment and feeds the race emotion which should be avoided. Spunk should spring from a natural pride and a sense of right, and not from anger. I think the secret of teaching spunk is to increase the child's feeling of self-respect and decrease his fatal inferiority complex.

**TRAY HABIT**  
A competent housewife has what she calls the "tray habit." She saves time and steps by always accumulating all the utensils she needs for a specific task on a tray which she carries along. All her cleaning rags, furniture polish, dusters, oil for doors and so on, on cleaning days. All her luncheon needs for her hour of rest at noon-time, such as her salad, rolls, tea or coffee, salt, pepper and a book to read. Through habit she has learned to remember everything that she will need before starting on a given task.

## Come Into the Kitchen

By ELLA M. LOHR

"CANNING"

Now, I can remember when canning meant burnt fingers and red hands, scorched cheeks and weary dragging feet—perhaps a rubber would slip or a jar shoot off the table—and what a mess! Canning and the open kettle method—Mystery! Why, even the cat moved to the neighbors when Auntie canned!

Then some woman who tired of canning martyrdom, perhaps, discovered the cold pack method, which evolved into the time and labor-saving oven canning. Now that's nothing to be frightened about, my dears! By the cold pack method is meant that method of canning which the jar is filled with uncooked fruit or vegetables and covered with boiling liquid—water, syrup or juice (meat, fruit or vegetable juice)—after which the jar is then placed in a receptacle or oven, where it is surrounded by steam or heat, as the case may be, for a definite length of time—and sterilization takes place. Now, isn't that simple?

That's one of its advantages—easy to do; another is that more canning can be accomplished. Our mothers, bless 'em, considered a dozen or two jars a triumphant day's work, while 50 to 75 jars is usual using this method, leaving us energetic enough at the end of the day to see the latest musical comedy! Then, too, it also retains the flavor, syrup, shape and color of the food more, and preserves it in its natural state. It is more sure of killing germs and mold spores, and is very successful with all the hard green vegetables which are usually a failure in the open-kettle hot-pack method. The chief thing to remember is not to mix instructions, but to stick to one set of rules and follow the time-table.

**Jars and Rubbers**

All types of jars may be used for oven canning. They must be clean—free from tiny little organisms which cause food spoilage. The lids must fit securely, thus preventing the entrance of similar invisible creatures. All jars must be scalded. Merely place clean jars in a kettle of cold water or rack or a cloth to prevent heat from cracking them. Heat gradually until boiling point is reached. Let the water boil about 15 minutes. Do not remove until ready to use. In lifting from hot water use a scalded spoon or other utensil. Don't trust your fingers! For goodness sake, use new rubbers—it's not extravagant—say, sister, economical! Good rubbers are neither brittle nor spongy, but are firm and elastic. Scald at least ten minutes before using. Naturally, we use the best sort of fruit, and of about the same grade of ripeness, otherwise some of the fruit is hard, while other parts have become "mushy."

**Syrups for Fruits**

The type of syrup used will vary with the fruits, future use and your sweet tooth. For instance, with cherries to be used in pie, we do not make quite as heavy a syrup as if we using the cherries for sauce.

**Thin syrup**—For sweet fruits: one part of sugar to two parts of water.

**Medium syrup**—For medium or sour fruits: Equal measures of sugar and water.

**Thick syrup**—Two, three or four parts of sugar to one part of water.

Holl syrup long enough to dissolve sugar, usually about 5 minutes.

**General Directions for Oven Canning of Fruits and Vegetables**  
Preparation of equipment—  
Utensils: Two large pans of boiling water; one for scalding rubbers, jars, etc., one for cold dipping. Kettle of hot water for filling jars or pans of syrup. Colander or square of cheese cloth. Test jars, rubbers and tops; pre-

## HOUSEHOLD HINTS

**JELLED SALADS**

What could be cooler on a hot night than a chilled, jelled salad? Thinly sliced cucumbers, jelled with diced tomatoes in unseasoned lemon gelatine, make a fine salad. Salt, pepper and add a few drops on onion juice before it jells.

**GOOD COLOR**

Stockings will look new longer if, after the first washing or two, a little mild dye is added to the rinse water. This counteracts the tendency all hosiery seems to have to grow either pinkish or whitish.

**INVITING SEAT**

Do try to have a place outside that invites you to come into the open. It may be a comfortable chair on the porch, a shady nook in an arbor, a swing that moves gently while you shell peas, darn the family stockings, or peel potatoes. Such a lure can take you into the open at least two hours daily, which will aid both your health and your disposition.

**Blanching** is the process of plunging the product into boiling water. This eliminates objectionable acids and reduces the large bulk.

**Cold-dipping** consists of putting the basket or cheese cloth containing the fruit or vegetable, directly from the boiling water into cold water. The purpose of this is to harden the pulp under the skin and causes the skin to be removed easier, besides bringing the coloring matter to the surface.

Peeling should be done with a sharp knife, quickly and carefully. Fruit will turn dark unless packed immediately.

**Chocolate Syrup**

One-half cake bitter chocolate, 1 1/2 cups granulated sugar, 3 cups water, 1/2 teaspoon salt, 1 teaspoon vanilla.

Grate chocolate. Mix sugar, salt and chocolate. Add boiling water to make a smooth paste and slowly stir into 3 cups boiling water. Boil without stirring until syrupy. Cool and add vanilla.

Use from two to three tablespoons of the syrup to a glass of milk.

Cocoa also can be made in the usual way, quickly chilled and served.

**Chocolate Flip**

One egg, 1 teaspoonful cocoa, 3 teaspoons sugar, few grains salt, 1/4 teaspoon vanilla, 1 1/2 cups of milk.

Mix sugar, cocoa and salt. Separate white and yolk of egg and beat white until stiff. Beat in cocoa mixture. Add milk to yolk and beat until well mixed. Combine mixtures, pouring the yolk

into the white. Mix well and serve. This will make two glasses. The milk should be well chilled in order to cool the egg. Chocolate syrup can be beaten into the egg white in place of the cocoa and sugar mixture. Use one or two tablespoons of syrup.

**MACHINE SHOP WORK**

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## NOTICE OF SHERIFF'S SALE

By virtue of an execution duly issued by the Clerk of the Circuit Court of the County of Klamath, State of Oregon, dated the 2nd day of June, 1929, in a certain action in the Circuit Court for said County and State, wherein John Kenoffel, as plaintiff, recovered judgment against George Roy Shaffer, also known as Geo. R. Shaffer, defendant, for the sum of Eighty and no 100 dollars, and the sum of \$50.00 as attorney's fees, and costs and disbursements taxed at Eight and 40.100 dollars, on the 22nd day of May, 1929.

Notice is hereby given that I will on the 19th day of July, 1930, at the front door of the Court House of the County of Klamath, in Klamath Falls, in said County, at ten o'clock in the forenoon of said day, sell at public auction to the highest bidder, for cash, the following-described property, to-wit:

Lot 19 and 11 of Block 18 Industrial Addition to the City of Klamath Falls, Oregon, according to the plat thereof on file in the office of the County Clerk of Klamath County, Oregon.

Also, Lot 2 of Block 17 Hillside Addition to the City of Klamath Falls, Oregon, according to the plat thereof on file with the County Clerk of Klamath County, Oregon.

Then and levied upon as the property of the said George Roy Shaffer, also known as Geo. R. Shaffer, or as much thereof as may be necessary to satisfy the said judgment in favor of John Kenoffel, plaintiff, against said George Roy Shaffer, also known as Geo. R. Shaffer, with interest thereon, together with all costs and disbursements that have or may accrue.

Dated at Klamath Falls, Oregon, June 7, 1930.  
L. L. LOW,  
Sheriff of Klamath County, Oregon.  
By A. Price, Deputy.  
(June 2-16-23-30-July 7, 1930.)

## NOTICE OF ADMINISTRATRIX' SALE OF REAL PROPERTY

In the County Court of the State of Oregon, for the County of Harney.

In the Matter of the Estate of E. C. Hinkle, Deceased.

Notice is hereby given that the undersigned, B. A. Krause, Administratrix of the Estate of E. C. Hinkle, Deceased, pursuant to an order of the above entitled court for the sale of all the real property in the above entitled estate, will sell at private sale for cash, subject to confirmation by the Court, all of the real property belonging to E. C. Hinkle, deceased, and description as follows:

**First: Property in Klamath County:**  
All of Block Fourteen (14) in East Klamath Falls in said County of Klamath, State of Oregon, according to the map or plat thereof made by I. A. Duffy, on file in the office of the County Clerk of said County of Klamath; Also all of Blocks Twenty-six (26), Twenty-seven (27) and Thirty-four (34), in First Addition to East Klamath Falls, each block containing sixteen (16) lots 50x100 feet according to the map or plat made by I. A. Duffy, on file in the office of the County Clerk of the County of Klamath, State of Oregon.

**Second: Property in Harney County:**  
The west half of the northeast quarter, the northeast quarter of the northeast quarter, the northwest quarter of the southeast quarter, the east half of the southwest quarter and the Lots three and four of Section thirty in Township twenty-six South of Range twenty-five east of the Willamette Meridian, Oregon, containing three hundred eighteen and eighty-eight-hundredths (318.88) acres, according to the Official Plat of the Survey of the Land, returned to the General Land Office by the Surveyor-General.

The property will be sold at the office of Frank H. Hilton, 514

## Porter Building, Portland, Oregon, at private sale for cash on and after the 8th day of July, 1930.

B. A. KRAUSE,  
414 Porter Building, Portland, Oregon.  
(June 9-16-23-30-July 7)

## SUMMONS FOR PUBLICATION

3156 Equity  
In the Circuit Court of the State of Oregon, in and for the County of Klamath.

John L. Morrison, Plaintiff,  
vs.  
Ethel Mary Morrison, Defendant.  
To Ethel Mary Morrison, Defendant:

IN THE NAME OF THE STATE OF OREGON: You are hereby required to appear and answer the complaint on file in the above entitled suit on or before the 8th day of July, 1930, that being the last day prescribed for such appearance in the order of the Court for the publication of this summons, and if you fail to so appear and answer, for want thereof the plaintiff will apply to the Court for the relief prayed for in his complaint, to-wit: For the dissolution of the bonds of matrimony now and heretofore existing between plaintiff and defendant, on the grounds of desertion by defendant for more than one year immediately prior to the filing of this suit; for such other relief as to this Court may seem just and equitable.

This summons is served upon you by publication in the Evening Herald, a daily newspaper printed, published and of general circulation in Klamath County, Oregon, for four successive weeks, pursuant to the order of the Honorable W. M. Duncan, Judge of the above entitled Court, dated June 15, 1930, the first publication being June 15, and the last publication being July 7, 1930.

EDWARD R. ASHURST,  
Attorney for Plaintiff.  
No. 4 Loomis Building, Klamath Falls, Oregon.  
16.23.30J7

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