

# The Evening Herald

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## They Refuse to Die

CITIZENS who are genuinely concerned about what happens in their government are coming surely to the conclusion that one of the worst things about bureaucracy is the near impossibility of killing off a bureau once it gets started.

Outstanding example has been NRA.

Long since the public has forgotten about NRA. When it was declared unconstitutional by the supreme court, Mr. and Mrs. Citizen accepted that decision as final.

But not so the employes of NRA and its head, Donald Richberg.

He went before congress to ask that a skeleton NRA be maintained to gather information, or something of the sort. Congress yielded on that point, and it neglected to set any limits on what NRA could spend.

The result is that NRA, which most people think should have given up the ghost long ago, is still functioning in some strange and rather useless way, but it is using huge sums every month. Two months after its "demise" it was still spending almost \$1,000,000 a month.

Few wept about the decree of death for the NRA except those who were gaining personally from it, and the administration people who saw a pet idea go by the board. Yet it is hanging on, and there is talk of reviving it in some form that will get by the court. Like most bureaus, it refuses to die. It prefers to live and eat at the expense of the taxpayer.

## Nothing for Girls

HOW interest in competitive athletics can work to distort a school's program is apparent in the fact that girls in Klamath Union high school are utterly without facilities for any kind of physical education work, except tennis.

There is a field for boys, football, baseball and track. The gymnasium is used exclusively by boys and for drama, etc., part of the basketball floor being the auditorium stage.

Because we all are interested in competitive activities of the high school, we would not tolerate such a condition if it affected the boys of the school.

But it has existed for several years for the girls of the school, and nothing has been done about it. Their needs and wishes for a place for activities of this kind are ignored. Downtown people have taken a warm interest in a plan to take football into the grade schools, but they have evinced no concern about the plight of the girls at the school. We are told the girls are in an indignant mood about it all. It is not surprising.

## News of Oregon

ALBANY, Ore., Dec. 13. (P)—Linn county's consolidated tax levy of 21 mills will remain the same in 1936, County Assessor W. C. Templeton said.

The 1935 tax calls for \$550,217.77, divided by millage as follows: Albany 54.2, Brownsville 74.3, Halsey 46.7, Harrisburg 65.9, Lebanon 61.9, Soda-burg 40, Sweethome 43.3.

PORTLAND, Ore., Dec. 13. (P)—Robert C. Bernard and Lloyd B. Williams, both of Portland and both graduates of Reed college, will represent Oregon at the Rhodes scholarship competition in Spokane Monday. They were chosen from a list of 13 applicants following yesterday's examinations here. Twelve youngsters from six states will compete at Spokane for four scholarships.

OREGON CITY, Ore., Dec. 13. (P)—County and PWA officials had before them today three bids for the proposed Clackamas county \$200,000 courthouse. The offer of Glen L. Lord of Portland—\$226,400—was lowest of those opened yesterday. Officials said the elimination of alternate specifications would bring the bid within the prescribed \$200,000 limit.

NORTH BEND, Ore., Dec. 13. (P)—Lady Sylvia Thornton of London said in an interview here that she had taken "initial steps" to purchase an interest in the Pacific Food Products Corporation, operating Pilschard-reduction plants on Coos Bay and at Astoria and fish-packing plants in California. Lady Sylvia is a daughter of the late Sir Henry Thornton, former president of the Canadian National railway.

ALBANY, Ore., Dec. 13. (P)—The Santiam Fish and Game Protective association elected Harry Howe of Lebanon president for 1935. Elmer Fitzgerald of Lebanon, and M. O. Wilkinson of Albany were chosen vice-president and secretary respectively.

PORTLAND, Dec. 13. (P)—The annual five-day convention of the Oregon Optometric association will open here Monday, officials said today. Delegates from Oregon, Washington, Idaho, California and British Columbia are scheduled to attend. Dr. A. M. Skeffington of St. Louis is to conduct the clinic.

NORTH BEND, Ore., Dec. 13. (P)—County Commissioner Charles Deane will seek the republican nomination for state senator

## Ten Years Ago

In Klamath

Klamath Falls stands third in state building activity for the month of November. She was headed during the month by Portland and Eugene.

November building in Klamath Falls represented an investment of \$109,430. This is \$76,000 below the Eugene figure, but \$30,000 above Salem's total.

One new case of spinal meningitis and another case which is believed to be meningitis are the latest developments in the local epidemic of the dread malady which first broke out last week in Pelican City school, according to word from the office of the county health unit.

Providing the suspected case is meningitis, there will have been four cases of spinal meningitis in Klamath Falls within the past week. Two of these cases have resulted in death.

## STUDENTS HEAR SAFETY TALKS

By BERTHA HAASE (High School Correspondent)

Bryan Williams, representing the junior chamber of commerce, spoke at the assembly held Thursday at Klamath Union high school on the safety drive which the chamber is sponsoring. Williams displayed illustrations in large print of how the most numerous automobile accidents occur. He stated that broken speed limits were causing more deaths than anything else.

Little pamphlets entitled "A Sudden Death" were distributed in all home rooms.

Art Larson, president of the junior chamber of commerce, announced and urged all students to attend the University of Oregon and Southern Oregon Normal basketball game to be played here December 26.

Mary Lucille Montgomery, accompanied by Rozella Hampton, favored the student body with two tap dances.

Dwight French introduced the Pelican basketball squad. He gave a few pointers on the local team, as well as the competitive teams.

French predicts that this will be one of the hardest years we've ever had, due to the fact that we have only one letterman to compete with as high as six lettermen of other schools.

Bob Ellingson made an announcement in regard to the Hi-Y drive, urging all students to bring their food contributions early. They will be turned over to the Salvation Army, December 20.

## NUMEROUS FEDERAL POSITIONS OPEN

The United States Civil Service Commission has announced open competitive examinations as follows:

Awning maker, \$1,860 a year, National Park Service, Department of the Interior, Washington, D. C.

Senior animal husbandman (genetics), \$4,600 a year, Bureau of Animal Industry, Department of Agriculture.

Social worker (psychiatric), \$2,090 a year, Junior social worker, \$1,890 a year, Veterans' Administration.

Senior chemist (distillation), \$4,600 a year, Alcohol Tax Unit, Treasury Department.

Welding engineer, various grades, \$2,600 to \$3,890 a year, Navy Department.

Certain specified education and experience are required for these positions.

Full information may be obtained from Lulu B. Hutchens, acting secretary of the U. S. Civil Service Board of Examiners, at the postoffice.

## Patrolman Hayes Given Dismissal From City Force

Dismissal of Patrolman Don Hayes from the police department has been announced by the city civil service commission following suspension from the force by Chief of Police Frank Hamm.

Cause of Hayes' dismissal was given as "failure to make attempt to pay legitimate bills."

Early in the year the commission announced that civil service employes must make regular payments on their obligations or be subject to suspension. Action in Hayes' case followed this ruling.

It was understood Thursday that the ex-patrolman was circulating a petition asking the civil service for a re-hearing.

**Mary's Beauty Shop**  
 CHRISTMAS SPECIALS

Permanent, Now	\$3.00
Wrist watch	\$2.00
Children's Permanents	\$1.75

408 Main Phone 1359  
 MARY SCHIRO

## SIDE GLANCES—by George Clark



"It would be something to amuse the baby when you aren't home."

## Appetizing Cookies Offered By Recipe Roundup Winners

By HENRIETTE QUILTING

The good old cookie jar is still waiting to be filled. Member when we were all kids—how we'd like to raid that same old jar. Mother used to scold, but you just knew she loved to have you eat her cookies, and hardly a day went by when it was not replenished. In some families today the cookie outstrips cake in popularity—particularly with children.

Again this week our supply of prize recipes from which to choose was very large. Listed below are some recipes that are inexpensive and some that are more elaborate—you may take your choice.

Some recipes, because of indefinite directions, were eliminated from consideration. Mrs. Housewife, when you use a new recipe for the first time, don't try to want clear and concise directions?

Prize winning recipes for cookies are as follows:

**\$1.00 AWARDS**  
**MEXICAN BRIDE'S CAKE**  
 Mrs. W. A. Shannon  
 303 1/2 Pine St.  
 1 pound oleomargarine, softened  
 15 rounded tablespoons powdered sugar  
 3 teaspoons cold milk  
 1/2 teaspoon salt  
 4 cups pastry flour  
 1 1/2 cups walnut meats  
 2 teaspoons vanilla

Mix in order given. Chill dough. Pinch off pieces a teaspoonful at a time. Roll in palms and flatten on wax paper. Bake on ungreased cookie sheet—29 to 35 minutes in 300 degree oven. Roll in powdered sugar. Let ripen 10 days in airtight tin to improve flavor. These make excellent tea cookies.

**COFFEE COOKIES**  
 Mrs. P. D. Schroeder  
 505 North Fifth Street  
 2 cups sugar (1 granulated, 1 brown)  
 1 cup shortening  
 2 teaspoons cinnamon  
 1 teaspoon of nutmeg or cloves (or 1/2 teaspoon of each)  
 1 teaspoon soda dissolved in 1 cup cold coffee  
 4 to 4 1/2 cups of all-purpose flour, sifted before measuring

1 teaspoon baking powder  
 1 cup soft raisins  
 1/2 cup of chopped nuts

Cream the shortening with the sugar and spices. Add the eggs and beat well. Then add alternately the coffee and the flour which has been sifted with the baking powder. Lastly add the raisins (if dry, pour boiling water over them, and let stand a few minutes, then drain well; if very large, cut in two with scissors) and the nuts. Drop by small teaspoonfuls onto oiled baking sheets. Bake 12 to 15 minutes in a fairly hot oven (400 degrees F). Makes 5 to 6 dozen cookies.

**25c AWARDS**  
**OVERNIGHT PIN WHEEL COOKIES**  
 Miss Rozella Hampton  
 621 North 11th St.  
 1 cup sugar  
 1/2 cup shortening  
 1 egg  
 1/4 cup milk  
 2 cups flour  
 2 teaspoons baking powder  
 1/2 teaspoon salt  
 1 square chocolate  
 Vanilla

Cream shortening. Add sugar and egg and milk. Add flour, baking powder and salt. Beat

**CRISP OATMEAL COOKIES (No Eggs)**  
 Mrs. Wallace Eckton  
 735 Commercial St.  
 2 cups oatmeal  
 1 cup flour  
 1 cup brown sugar  
 1/2 cup chopped raisins  
 1/2 cup melted butter (or shortening)  
 1/2 cup water  
 1/2 teaspoon soda

Mix oatmeal, flour, brown sugar and raisins. Dissolve soda in the water and add, with the melted butter to the dry ingredients. Mix well. Form cookies on buttered pan. Let stand an hour. Then bake. If shortening is used add a pinch of salt.

**CALIFORNIA DREAM BARS**  
 Mrs. Ned Smith  
 Rte. 2, Box 127B  
 First part:  
 1/2 cup brown sugar

**ENDS TONIGHT**  
**PAT O'BRIEN**  
 "I SELL ANYTHING"

**TOMORROW**  
**ONE DAY ONLY!**  
**KARLOFF**  
**THE BLACK ROOM**

**Tonight Is Another Big REX Amateur Sho'**

On Our Screen  
**ROGER PRYOR** in "The Headline Woman"

Phantom Empire No. 7

**JACK PERRIN** in "The Kid from Arizona"

Always 15c Always

Make the REX Your Entertainment Headquarters

MARIAN MARSH  
 ROBERT ALLEN

ALWAYS 15c ALWAYS

**RAINBOW**

1/4 cup melted butter  
 1 cup flour

**Method:**  
 Mix ingredients, pour into lined 8 by 10 by 1/2 in. baking pan. Bake at 375 degrees for 15 minutes.

**Second part:**  
 1 cup brown sugar  
 1 cup pecan or other broken nut meats  
 2 whole eggs  
 1 cup cocoanut, moist  
 2 tablespoons flour  
 1/2 teaspoon baking powder  
 1/4 teaspoon salt

**Method:**  
 Beat eggs until light, add other ingredients and beat thoroughly. Spread over first mixture and bake again for 15 minutes in moderate oven or until golden brown. Let cool before cutting into bars.

Delicious for parties, guests or anyone.

**AMERICAN VARIATION OF CANADIAN CHERRIES**  
 Mrs. E. P. Livingston  
 1540 Lookout St.

**Under Crust:**  
 1 1/3 cups flour  
 1/2 teaspoon salt  
 1/2 cup butter (or other shortening)  
 1/2 cup brown sugar (packed firmly)

**Process:**  
 Sift flour, measure and sift again with salt. Combine water, sugar, and butter. Mix well until crumbly (using finger tips). Pack with fingers over bottom of lightly greased shallow pan 12 inches by 14 inches.

**Toppling:**  
 2/3 cup nuts (walnuts or almonds)  
 2/3 cup cocoanut (toast slightly for 2 minutes under broiler)

2 eggs  
 1/2 cup white sugar  
 1/2 cup brown sugar (packed firmly)  
 1 teaspoon orange juice  
 Grated rind of small orange

**Process:**  
 Roll nuts and toasted cocoanut until well broken. Combine with beaten eggs, sugar, juice and orange rind.

Four toppings into crust (unbaked). Place in moderate oven, 350 degrees F., about 15 to 20 minutes. Cut in squares while warm. These are easy to make and unusually tasty.

**RICH PEANUT BUTTER COOKIES**  
 Mrs. R. B. Spencer  
 Box 77x, Route 1

1/2 cup lard  
 1/2 cup butter  
 1 cup brown sugar  
 1 cup white sugar  
 1 cup peanut butter  
 3 eggs, beaten  
 3 cups flour  
 1 teaspoon soda  
 1/2 teaspoon salt  
 1 teaspoon vanilla

Cream butter and fat, then add peanut butter and mix well. Add eggs, then dry ingredients, sifted together, and flavoring. Mix well and shape into balls. Place about 2 inches apart on baking sheet and press two ways with fork to flatten and mark. Bake in a moderate oven (375 degrees F.) until delicately browned.

**POWDERED SUGAR COOKIES**  
 Mrs. J. P. Keyes  
 924 N. 9th St.

1 cup powdered sugar  
 2 cups flour  
 1 teaspoon cream tartar  
 1 teaspoon soda  
 1/2 cup butter or substitute  
 1 1/2 teaspoon vanilla  
 1 1/2 teaspoon almond flavoring

1 egg well beaten  
 Cream butter, add egg and dry ingredients. Form into small balls and press with fork. Sprinkle with nuts or put a cherry

**NEW VOX**  
 Always 25c

**NOW PLAYING**  
**Ends Saturday**  
**BILL BOYD**  
**Racing Luck**

**COMING SUNDAY**  
**Who Was the Guilty Culprit?**  
**The Spanish Cape Mystery**  
**HELEN TWELVETREES**  
**DONALD COOK**  
**Berton CHURCHILL** Jack LaRUE

Shows Daily 2, 7 and 9

CONTINUOUS FROM 1 P. M. SUNDAY

**COMING SUNDAY**  
**Ace of the Air!**  
**Ace of the Screen!**

**JACK BENNY**  
**IT'S IN THE AIR**

Even the birds gave them the bird! ... There's Never a Dull Moment With Benny Around

**DELICIOUS**

**CHRISTMAS FRUIT COOKIES**  
 Mrs. Walter L. Brown  
 1325 Pacific Terrace

**Prepare:**  
 1 cup chopped dates  
 1 cup ground raisins  
 1 cup chopped dried apricots  
 1/2 cup candied cherries  
 1/2 cup candied pineapple  
 1/8 pound candied lemon rind  
 1 cup walnut meats, chopped

**Cream:**  
 1/2 cup butter  
 1 cup brown sugar, add  
 2 egg yolks  
 1/2 cup sour milk to which  
 1 teaspoon of soda has been

**Mix dry ingredients:**  
 2 cups flour  
 1 teaspoon cinnamon  
 1 teaspoon nutmeg  
 1/2 teaspoon cloves

Alternate flour and liquids and the well beaten whites of 3 eggs last. Add fruits. Drop on cookie sheets and bake in oven 425 degrees F.

**GERMAN CHRISTMAS COOKIES**  
 Mrs. Hazel Becker  
 Rt. 2, Box 120P

2 cups honey  
 2 eggs  
 1 lemon  
 4 cups flour  
 1 teaspoon soda  
 1 teaspoon cloves  
 1 teaspoon nutmeg  
 1 teaspoon cinnamon  
 1 cup brown sugar  
 1/2 teaspoon salt  
 1/4 pound sliced candied citron.

Sift the flour, soda, cloves, nutmeg, cinnamon, sugar and salt together. Then add the citron. Add the beaten eggs and lemon juice to the honey. Add the dry ingredients to the wet ingredients. The dough should be very stiff. Roll and cut into fancy shapes. Bake in a hot oven (425 degrees F.) for 15 minutes. Store in a tightly covered box. The cookies improve upon standing. This recipe makes 6 dozen cookies.

Christmas is just around the corner. What is Christmas without candy of some kind? So for the final pre-season contest send in your CANDY recipes to the Herald-News office by Tuesday at 5 p. m.

Racial nationalism and patriotic jingoism are the very opposite of patriotism, because patriotism is an aid to making a great nation, while jingoism makes a nation blind and therefore feeble.—Count Carlo Sforza, former Italian foreign minister.

**NOW PLAYING**  
**MUST END SATURDAY**  
**ONE FOR ALL—ALL FOR ONE**  
**THREE MUSKETEERS**  
 Join these knights of adventure... reveal in their romance and valor!

**WALTER ABEL**  
 Paul Lukas Ralph Forbes  
 Heather Angel Jan Kibben  
 AND OTHERS!

Also  
 Pictorial  
 Betty Boop  
 News

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## Adolph's Observations

WHENEVER the streets get icy it sort of worries me. I have seen so many old people fall and hurt themselves, and as far as that is concerned, the younger ones take some nasty spills, too.

Yesterday I saw a fellow slip at the top of a flight of stairs and he made a beautiful trip to the bottom on the seat of his breeches. I couldn't help laughing, even if it had killed him. When a fellow starts slipping on an icy stair he might as well figure that he's going to go.

Every season has its amusing incidents. This morning I heard an old fellow holler at another, "It's awful slippery, John. The other answered: "Yea, but not as slick as it used to get. I was reading in the Bible last night where the Prodigal Son's father fell on his neck."

## MUSIC TEACHERS MEET

The Klamath Falls chapter of the Oregon Music Teachers association will meet tonight (Friday) at 7 o'clock at the studio of Edith Johnson McLeod, 420 Main street.

★  
 ★  
 THE PARADE OF HITS!  
 ★  
**HURRY!**  
**SATURDAY**  
 is the last day  
 TO SEE

**Clark GABLE**  
**Jean HARLOW**  
**Wallace BEERY**  
**China Seas**

★  
 WE'RE SORRY, BUT IT MUST CLOSE TO MAKE WAY FOR THE NEXT BIG ONE ...

**Opens SUNDAY!**

IT HAS THAT "THIN MAN" SOMETHING

**WALTER ABEL**  
 Paul Lukas Ralph Forbes  
 Heather Angel Jan Kibben  
 AND OTHERS!

Also  
 Pictorial  
 Betty Boop  
 News

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**Ace of the Air!**  
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