

Seminole Tribe Decides White Man Is Here To Stay

By HAL BOYLE
FORT MYERS, Fla., March 21 (AP)—Ten years ago a delegation of Florida public officials and civic leaders, conscience-stricken at the poverty of the Seminole Indians a century after the ending of armed conflict between the redskins and white settlers, called on the tribal chieftains. "What can we do to help your distressed people?" they asked. An interpreter translated the proud and bitter answer of an elderly chief: "Let us alone!"

Those three words symbolized for a hundred years the Seminole desire to be free of any contact with the white invaders who forcefully carted off to Oklahoma all members of the tribe except those who hid out in the Everglades.

Sign of Change
There are signs, however, in the last decade that the Seminoles are gradually exchanging their lost culture of the forest drum for the civilization of the restaurant juke box.

Three factors are influencing the Seminoles to change the ancient pattern of their ways:

(1) The old orthodox chieftains, who hated white men worse than a Georgia Confederate war veteran hates General Sherman, are dying out.

(2) A conviction is spreading among the young braves that the palefaces are probably here to stay—all except those accidentally drowned while staking out homebuilding lots bought during the Florida land boom.

(3) The tribe has grown to 740 members and no longer can kill enough wild game to subsist. It's more profitable to serve as guides for white hunters in quest of the vanishing deer and turkey.

Only one-third of the Seminoles live on the 175,000 acres set aside for their use on one state and three federal reservations because the land can't support them all. Needless to say, none of the acreage is on Miami Beach or Palm Beach. Some of the Seminoles exported to Ok-

lahoma got rich on oil, but the boys who stayed here and fought for their little thatched huts in the Everglades don't have much more money than the alligators.

Not Wealthy
"I know of no Indian in Florida worth as much as \$10,000," said K. A. Marmon, superintendent of the Seminole agency.

Marmon believes that the tribe is reaching a turning point in its history, that the Indians will increasingly abandon their old life and become craftsmen, building trades workers, farmers and ranchers.

"All they need is a chance," he said. "They are getting interested in progress as the influence of the old tribal council dies out and the old rituals lose their significance."

"We have two schools on the reservations and the older Indians now want the younger ones at least to learn how to read and write."

Poultrymen Favor Egg Support
PORTLAND, March 21 (AP)—Oregon poultrymen, called to give their opinion on future regulations in their farm industry, said they favored continued price support on eggs.

That was the consensus of those attending a state production and marketing administration meeting yesterday. The poultrymen also favored an end to government controls on farm output.

CARD OF THANKS
We wish to thank our many friends and neighbors for the beautiful floral offerings and for the kindnesses shown us during the extended illness and death of our husband and father.

Mrs. E. E. McClay
Mr. and Mrs. M. McClay
Mr. and Mrs. W. A. Foster
Mr. and Mrs. L. Birk
Mr. and Mrs. H. W. Pound.
3-21

Flashes Of Life

SIX-MONTH HANDICAP
STOCKTON, Calif., March 21 (AP)—One hundred College of Pacific co-eds living in West Women's Hall are receiving their first telephone calls since moving into the dormitory last September.

Belated popularity?
No. Just took that long to get a telephone in the new building.

LAWYER BECOMES LAWYER
CHICAGO, March 21 (AP)—When a Hammond, Ind., man receives his doctor or law degree from the University of Chicago today, he'll be living up to his name.

He is John Dague Lawyer. The degree will be granted in absentia, since Lawyer is currently doing graduate work in civil law at Tulane university, New Orleans.

By matching his name to his profession, Lawyer is following in his father's footsteps. His father, John Cleveland Lawyer, practices law at Hammond.

STRIKE ENDS
SAN JOSE, Calif., March 21 (AP)—San Jose milk drivers and plant workers ended their 15-day strike last night to resume deliveries today. The AFL teamsters union voted approval of a wage settlement, retroactive to February 1, which provided an hourly wage of \$12 a day for a five-day, 40-hour work week.

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Wards Hold Style Show

Extensive preparations were completed Friday morning by officials of Montgomery Ward for staging their annual spring style show. The event will be staged tonight at the Pelican theatre.

Fashions for Easter and the summer season for the school girl, the sub-deb, and the matronly figure will be displayed, along with an extensive showing of New York creations for the average American woman. More than a dozen local ladies and children will participate as models. Mrs. Ina O'Keefe, in charge of arrangements, said.

Dick Maguire will handle the M. C. duties, with orchestrations by the Douglas musical unit. The show is slated to start at 9 p. m. Al Olines, store manager stated.

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DARIGOLD

HERALD & NEWS, Klamath Falls, Ore. FRIDAY, March 21, 1947, Page Eight

STOCK SALE
PORTLAND, March 21 (AP)—A sale of purebred Guernsey calves and yearling heifers will be held March 29 at the Salem City Delivery Service, Ph. 8417, fairgrounds by Oregon Guernsey Cattle club breeders. Only 4-H club members and Future Farmers of America may buy.

Announcement

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THE BRIDE'S VEIL is the traditional "something borrowed" . . . made of heirloom duchesse and rose point lace, as Mary Gore of Orinda, California, steps to the altar at the Piedmont Community Church to wed Edwin Roy Shirey, Jr., of Los Angeles.

MARY GORE WED TO EDWIN R. SHIREY, JR. Proves Cooking Skill with Sperry Drifted Snow Flour



IT'S EASY FOR A BRIDE TO GET ATTENTION, but any wife can duplicate this feat by making a fragrantly delicious plateful of Sour Cream Cinnamon Sticks. This Martha Meade recipe is only one of over 945 recipes perfected in the Martha Meade Kitchen and tested and approved for use with Sperry Drifted Snow "Home-Perfected" Enriched Flour by the Martha Meade Home Staff.



PLEASANT ADVENTURES IN COOKING lie ahead for the bride who starts in to bake the Drifted Snow way. She has the fun of trying new dishes while keeping the assurance of successful bakings. Perfect results are guaranteed when Sperry Drifted Snow "Home-Perfected" Enriched Flour is used in a Martha Meade recipe. Otherwise, write to Sperry Flour, San Francisco 6, and double the money paid for your sack of Drifted Snow Flour will be refunded.



A GOOD PROVIDER IS Edwin R. Shirey, Jr., and a wise shopper too. When his bride asks him to stop at the grocer's, he brings home a sack of Sperry Drifted Snow Flour. While flour is a relatively small part of the cost of a baking, the way it acts with other recipe ingredients usually makes a success or a failure. That's why shoppers wary, always buy Sperry.

SOUR CREAM CINNAMON STICKS

Tasty . . . easy to make . . . a real addition to breakfast, afternoon tea, or late supper

by *Martha Meade*
Noted Western Food Authority

Sift flour before measuring. Use level measurements for all ingredients.

In a large saucepan, bring just to the boiling point—

- 1 cup sour* table cream*

Then remove from heat and measure directly into hot sour cream in saucepan—

- 2 tablespoons shortening
- 3 tablespoons granulated sugar
- 1 teaspoon salt
- 1/2 teaspoon baking soda

Stir until well blended, then add in the order given—

- 1/4 cup whole egg, unbeaten (1 large)
- 1 cake moist compressed yeast, crumbled

Stir rapidly until yeast dissolves. Then add—

- 3 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour

Mix into a moderately stiff dough. Turn out on floured board and knead lightly a few seconds to form a smooth ball. Cover dough with a dampened cloth and let rest 5 minutes. Roll dough into an oblong shape, 24 x 6 inches (dough will be about 1/4 inch thick). Spread entire surface of dough

with—

- 2 tablespoons melted butter or margarine

Then sprinkle half of dough (the long way) with—

- 1/2 cup brown sugar (firmly packed, free from lumps)
- 1 teaspoon powdered cinnamon

Bring unsugared half of dough over sugared half, pressing top surface lightly to seal in filling. (This makes an oblong about 24 x 3 inches.) With a sharp knife cut dough into 24 inch-wide strips. Then taking each strip of dough at both ends, twist it in opposite directions, twice, forming a spiral stick. Place on greased baking sheets about 2 inches apart, pressing both ends of sticks firmly and flatly to the baking sheet. Cover with a dampened cloth and let rise in a warm place until light and double in bulk, about 1 hour 15 minutes. Brush sticks with melted shortening or top milk and bake in a hot oven, 425°, for 12-15 minutes. Spread tops of baked sticks, while still warm, with powdered sugar icing (made by blending together 1/4 cup sifted powdered sugar and 1 tablespoon top milk), 2 dozen sticks.

*To sour sweet cream: Measure 1 tablespoon vinegar or strained lemon juice into measuring cup. Fill to 1 cup level with sweet cream. Let stand 5 minutes before using.

Sperry Division of General Mills



CHECKING INGREDIENTS in a Martha Meade recipe on the folder from her sack of Drifted Snow, is standard practice for Mrs. Shirey, Sr., before she makes up her shopping list. After 35 years of use, she says: "Things always seem to turn out better when I use Drifted Snow." That's why she recommends that her son's bride use Sperry Drifted Snow Flour too.