Herald and News

FRANK JENKINS, Editor — BILL JENKINS, Managing Editor

Entered as second class matter at the post office at Klamath Falls, Ore., on August 20, 1906, under act of Congress, March 8, 1879

MEMBER OF THE ASSOCIATED PRESS

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MAIL		CARRIER	
1 Month	$ 1.50	1 Month	$ 1.50
6 Months	$ 7.50	6 Months	$ 9.00
1 Year	$12.00	1 Year	$18.00

BILLBOARD

By Bill Jenkins...

The Territorial Enterprise, largest paid weekly circulation in the entire American West, has a section called "What's Cooking" done by Helen Evans Brown. Last September 16th this section of the newspaper (probably one of the last of the "I'll say what I please and to heck with the consequences" papers left in the country) was devoted to a careful looksee into the so-called art of cookery.

In view of the fact that I have long bewailed the fact that American cookery, undoubtedly the best in the world, is slipping because of a lack of interest, I wrote the Enterprise entreating them to let me reprint it. A letter from Charles Clegg, editor, returned pronto with enthusiastic approval. (Lucious Beebe is the publisher) I herewith reprint the piece in hopes that you will enjoy it as much as I did.

By way of footnote I might add that the Enterprise is published in Virginia City, Nevada, has one of the largest collections of antique type faces that I know of, is the one-time newspaper of Mark Twain and Dan De Quille, and is a publication that thoroughly enjoys itself. Helen Evans Brown is a well known authority on cooking as is the author, among other things, of Helen Brown's West Coast Cook Book.

As to the "art of cookery" she has this to say:

Recently I had the enlightening and altogether frightening experience of judging a recipe contest. By the time I had read five hundred entries, I had decided that few American women knew or cared anything about the art of cookery. A thousand recipes later I realized that in most of the recipes there was as little art involved as there is in sticking a decalomania on a kitchen cupboard, but that these competitors really thought they were creating culinary masterpieces especially in their "one-dish meals." Not only were neither talent nor skill required for these dishes, their merit apparently lay in combining as many ready-prepared ingredients as possible, all in one dish. The recipes were not the same, nor were their names—they were called anything from "Mom's Casserole" to "Tamale Pie"—yet I was sure that there would be little difference in their tastes. Few flavors are assertive enough to dominate such a whole. And then I came upon it—the recipe for "DUMP!" Its creator admitted, with charming frankness, that she so named it because all she had to do was to open a collection of cans and packages and dump them in a casserole. I tried to forget the recipe, but if it was like the hundreds of others, it consisted of canned tuna, or luncheon meat, peas, corn, mushroom soup, and quite possibly spaghetti, rice, ripe olives, cheese, tomato sauce, or lima beans. This conglomeration was most likely topped with potato chips or cornflakes, and baked until hot. It was then, apparently, eaten.

What started this dump school of cookery? It couldn't have been entirely laziness, for it would be even easier to open one can of say, pork and beans, or spaghetti with tomato sauce. Could it be that housewives, newly conscious of nutrition, believed that every dish, as well as every meal, had to be well balanced? Or was it that they honestly believed that the more flavors a food contained the better it tasted? It was that last thought that really frightened me.

I suspect that all three of these reasons contributed to the development of this gastronomical horror, but I think the main blame should fall on the shoulders of the food processors, aided and abetted by some—not all—of the food editors in this country. These manufacturers are, of course, giving the ladies what they obviously wanted—foods that are quick and easy to prepare. It was only natural that they put their home economists to work developing such recipes using their own products, and the more of them the better.

But while the manufacturers have sales to make, what of the editors? Are they so indolent that they garner their material only from the releases that are sent them by these company home economists, or are they so beholden to advertisers that they must devote their copy to their products and their recipes? Must they write enthusiastically of a new ready-to-heat mashed potato mix, or do they owe it to their readers to speak of tender infant potatoes, cooked in their jackets, laved in butter, and flected with parsley? Or of huge crusty baked potatoes, their hearts wailing expectantly for a dollop of yellow cream? Neither of these takes more trouble to cook than does that wonder mix. And what of canned tuna fish? Must future generations know it only in combination with canned soup and noodles, or will they have the pleasure of turning it out on a leaf of lettuce and eating it with a benediction of fresh lemon juice? "Fresh lemon juice? What's that?" your grandchildren may ask.

All of this speed in the kitchen is not, of course, bad. Some of it is very good indeed. Take, for instance, mixes. I am certain that millions of families have hot biscuits, homemade pies and cakes, and even rolls, who would never have fared better than on the products of the local bakery. Though no one, not even the advertising agencies, claims that these baked goods are better than those made by an expert home cook, we all agree that they are far superior to what used to come out of most pre-mix kitchens.

But even mixes have gone too far. There are now mixes for every conceivable kind of cake, gingerbread, corn bread, cookies, frosting, fudge, scones, rolls, and even popovers. That last one is the biggest laugh of all. To the mix you add eggs and milk, and bake the way you do popovers. In other words, it's flour and salt, and a mighty costly way to buy it.

The modern housewife, if she keeps her family in a variety of baked goods, must have a fifty-foot shelf for mixes. And to think that our mothers got along nicely with a dozen items: sugar, flour, shortening, eggs, milk, salt, leavening, and a few flavorings! What is more, they took pride in their baking. That such creative pride still exists, I do not doubt, it just needs encouragement. A friend told me of her conversation with a group of brides. They were boasting, to a girl, that they often "baked" hot breads, using, of course, the "brown & serve" or partially-baked kind now on the market. One young cook proudly announced, "I start from scratch." She used biscuit mix!

Not only must today's "smart young homemaker" have a variety of mixes on hand, she must have a pantry well stocked with innumerable cans of foods that used to be cooked at home — canned white sauce, for instance. Although it certainly cannot be compared with a properly made Bechamel, it's far preferable to that "Quick Cream Sauce" that I recently found in the column of a cookery "expert." This recipe directed that dry skim milk, flour, and water be given a whirl in the blender, then cooked until thick. Ugh! Do you see why I'm frightened? The quick-cook artists are outdoing each other. A canned white sauce, which I have known good cooks to use under certain circumstances now has a rival. It may not be as quick, but it tastes worse.

Then there's the freezer, and I won't go into that, except to mention that frozen orange juice, fish sticks, and T.V. Dinners are everybody's darlings, and to tell you that recently something new has been added. It's a dish made with tuna, mushroom sauce, noodles, peas and goodness knows what all. At last the time has come when the manufacturers even do our dumping for us.

Vet's Mailbag

Veterans who want to learn whether the courses they desire to enroll in under the Korean GI Bill have either state or Veterans Administration approval may obtain this information from their nearest VA regional office or center, VA said today.

VA urged the veterans desiring to check on the courses to write to their own state offices, and not to the VA headquarters in Washington, where the information is not available. Each state regional office or center keeps an up-to-date record of approved courses available to Korean veterans.

Veterans were urged not to ask for an entire list of approved courses, but to limit the request to the line of study previously decided on. A veteran should have a fairly good idea of the type of training he wants, VA said, when he contacts the VA for information. In this way VA can easily furnish him with the names of schools offering courses in his chosen field, so he can decide where to train.

If the veteran isn't sure of what kind of training he wants, he may avail himself of VA's vocational counseling. Through tests and interviews the counseling process enables the veteran to understand his capabilities and attitudes, so that he is in a much better position to make a wise choice.

QUESTION OF THE WEEK

Q. My deadline for starting school under the Korean GI Bill comes in November. I applied to start class this fall, in plenty of time. A family problem has come up so that I won't be able to begin until around the first of the year. Will I still be able to get in under the Korean GI Bill, since my deadline will have passed?

A. No. Under the law, a veteran actually must begin his Korean GI training before his starting deadline. Filing an application alone is not sufficient and the law grants no exceptions.

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By Jimmy Hatlo

Telling The Editor

SHIVERS

I dislike to disagree with good friends like you and President Ike but both of you give me the shivers when you begin to shout for full federal financial responsibility when we have such disasters as the one which recently struck New England. Such suggestions make me shudder because of the inevitable waste of cash. That is why I believe that such Christian-like programs should be initiated at the state and local level whenever possible. I know that if I were dispensing federal funds here in Lake County that were raised in Delaware and Florida I would not be as eager to do a good job as if I were only handling the cash of my fellow Oregonians.

The big difficulty, Frank, is that people of most of our states through their state constitutions have so tied their hands that we are unable to render assistance even within our own boundaries. This of course is a nice set up for the Utopia boys who hover about Washington, D.C. and beats down the resistance of folks like you and me. For example, here in Oregon, as in most of the 48 states, our state constitution forbids the legislature to pledge our credit for more than $50,000 except to suppress a rebellion or repel an invasion. To me, an invasion of a six-foot wall of water can be just as disastrous as an army of enemies that are six feet tall, but our hands are tied so we must get on our knees to Uncle Sam because as citizens of the federal government we have a constitution that is not so restrictive. About thirty years ago when I was a kid in college a terrible fire struck Astoria. The legislature circumvented the constitution by cancelling the property tax due from Clatsop County. We have not had a state property tax for the past twenty years so if a similar catastrophe should strike here in Oregon today the legislature could not even grant that much assistance.

Our state constitution also forbids the state from being an owner of stock or securities of a private corporation. Within the past few years wealthy citizens have offered to make gifts of stocks and bonds to our state constitutions of higher education. Our legislature, ever quick to grasp the hand of charity, has arranged for the voters to strike that clause at our next general election so we can legally accept these charitable donations. The average state legislature always has its hand out for money but when some legitimate need like the New England flood arises the boys and girls run for cover and shout "Let Uncle Sam do it." Our Republican legislature is a fine collection of hypocrites.

A few days ago you carried a story which announced that the Massachusetts Legislature has appropriated $55,000,000 to help repair flood damage. I am willing to pitch in and help the folks in that state because they seem to be doing all that they can to help themselves.

Now comes the announcement by such state welfare advocates as Senator Leehman of New York and I quote, "The vast flood destruction in the New England States has prompted a proposal for federal risk insurance and other permanent means of dealing with disasters. In the future, Americans will not need to live in the fear that all their possessions, savings and hopes may vanish in a single catastrophic blast." The senator advocates designating the Civil Defense Administration to handle the pap and patronage. It should be apparent that if the states do not set up some central program at the state level financed with state funds, the Utopia boys will step in and take over.

Three years ago I flew into Reno the morning after a flood had wrecked some of the most valuable real estate in Nevada. The banks refused to help anyone except those who could offer first mortgage security which means protection for the landlords but none for the tenants. Those folks were urged to apply for federal aid. An ex-cowboy from Lakeview set up a non-profit corporation with capital supplied by the rich in and about Reno which took care of the entire situation. We westerners ought to take advantage of whatever Western Spirit we still possess and set up a self-reliance program which the Eastern States can copy. In the meantime you and I can be thankful that we live in an area where we don't have to get into a cellar to get out of the high wind or climb a tree to get out of the high water!

Forrest E. Cooper
Lakeview

SORRY

I wish to tell the Editor so that everyone knows it. I saw by the Herald and News today that a small boy was drowned in the canal. I am very sorry. A long time ago I wrote to the Government in Washington, D. C. believe it or not that fencing the canal would solve the problem. I wrote to Mr. Lowell Stockman, congressman for this district and received an answer from him. Very sincerely as ever

Gust P. Vourchis

Along NATURE'S TRAIL with Ken McLeod

One interesting sidelight that impresses one who reads of the life of Charles Darwin is the fact his writers speak of him as being an "old man" at the age of 50. In this modern age when we are accustomed to intellectual giants of 70 it does seem strange as an observation, nevertheless, it was true.

The point made, however, focuses our attention upon the growth of humanity and the changing world. We live in — we now live longer than did the people of Darwin's day. Under the program of life predicted for us by Malthus we should now be living less.

We Americans like to think that we live at high speed, that we burn the candle at both ends. But the fact is just the opposite. Actually, for all our vaunted fast living, we consume at our present rate only a little more than half a year of our lives (the statistic is 0.55) from each January first to its following December thirty-first.

That paradox grows out of our extraordinary success in prolonging human lives. It sounds too good to be true, but it is by far the most important fact that has grown out of our success in mastering the art of synthesis.

In the period immediately before World War II, Americans lived, on the average of 63.6 years. That was a good average age to be reached by so large a group as the people of the United States.

Now this factor appears to be the most significant for indeed, just 40 years before, at the turn of the century, Americans expected to live to an average age of only 47.3 years.

The differences between the prospects of Mr. and Mrs. Naughty Naught and their descendents Mr. and Mrs. Prewar II, grew largely, but not entirely, from two important movements.

Physicians and surgeons persuaded more and more people to take advantage of medical skills, and of medicines, vaccines, sera, and antitoxins; and people learned the high value of sanitation and sterilizing to prevent the spread of diseases.

In both these improvements, chemists and the chemical industry that has grown up in the face of the demands of a new technology, have been powerful allies of the medical professions by developing new techniques and producing effective chemicals to combat insect pests, to purify and sterilize water supplies, and to handle safely the large outpourings of waste and sewage from our cities that overwhelmed the natural capacities of streams to carry them away.

The world has not been overly fast to adopt all the findings of science and so this statement by no means covers the case, it merely suggests the presence of the fundamental revolution going on around and about us.

These two teams, working together with common objectives and different backgrounds, have freed people from fear of smallpox, yellow fever, typhoid fever, malaria, diphtheria, and lockjaw. These diseases are now practically obsolete.

If we think that the chemical-medical teams were successful before World War II, they have been phenomenally so since 1940. In the succeeding nine years the life expectancy of the average American rose from 63.6 years to 67.6 years; that is, for each year of that nine years of research our diligent scientific teams have given each of us an added 0.45 years of life.

And here is our paradox: that if we measure our lives by our expectancies, then we use each year only part of the time shown by the calender; thus, in spite of what we think of as our frantic modern speed, we are not burning the candle at both ends as Americans are supposed to do. The fact seems to point in exactly the opposite direction.

The reason for this is more important, if possible, than the fact. Every year our health improves. Every year newly gained knowledge of nutrition increases our human resistance to disease and our ability to survive.

Every year our physicians and surgeons use new, chemically made aids to save a larger proportion of those who would otherwise die from disease or accident.

Every year medical people employ increasing numbers of new drugs, new antiseptics, new anesthetics, and new remedies devised by chemists and made by the chemical industry.

Doctors and nurses, surgeons and psychiatrists, and all other practitioners of the healing arts perform functions that we could not possibly do without; they directly are responsible for this postponement of our collective death.

However, the personal skills and dexterities of medical people of a few decades ago were little, if any, less than those of their corresponding numbers today.

The difference in the results they achieve lies in more effective tools the medical people have to use today. The physician of today is far surer in diagnosis and in cure than one of even a decade ago because of the new things made for him by our chemical team.

The important thing is that these medical - chemical teams have shown how to conquer one after another of the terrifying diseases that plagued humanity from the beginning of time.

What this means in terms of your life and mine is that we live longer, we mature earlier, we become senile later, and we are able, with the lengthened years of our life, to accomplish more than our grandfathers.

The vital key to greater productivity of human beings and to improved living is a priceless treasure. The one thing that we should keep in mind in regard to this progress in the art of human living has been that it has come from the people and by individual initiative and not from the hand of a paternalistic bureaucracy that childish political debates now seek to promote as being the ideal Utopia for the future.

LEGISLATOR AT DUNSMUIR

DUNSMUIR — Pauline Davis, state legislative representative of this area, will be in Dunsmuir on Tuesday, October 18. She will speak at a Lions Club dinner at the Travelers Hotel on "Preservation of Our Water Resources." The meeting will be open to the public.

Cerebral Palsy, Mental Deficiency Can Now Be Treated at Home

Denver, Colo., Feb. 18—Our researchers have definitely found the cause and a successful method of detecting, preventing and correcting cerebral palsy and mental deficiency in their early stages, says Denver Doctor. And so that no child may be denied the benefits of these discoveries, a home treatment so simple and highly illustrated, that mothers can treat their own children is now available in book form at $5—free to mothers who cannot pay. Family chiropractors will provide any chiropractic care and guidance needed.

Dr. Leo Spears

Literature explaining these great discoveries and the relief being given thousand of victims of cerebral palsy, mental deficiency, cancer, polio, multiple sclerosis, arthritis, tuberculosis, epilepsy, rheumatic fever, asthma, headaches and scores of other diseases will be sent free to you and your friends by the world-famous Spears Chiropractic Hospital, Denver. By writing today you may prevent or eliminate untold tragedy in your home.

TELEPHONE EXPANSION in the Klamath Falls area is being explained by Howard Austin, left, manager of the Pacific Telephone and Telegraph Co., to Deb Addison, president of the Klamath County Chamber of Commerce. Austin is showing Addison the expanded base rate area which has been greatly increased by the telephone company to include most of metropolitan Klamath Falls.

Pacific Telephone Company Expands KF Base Rate Area

The Pacific Telephone and Telegraph Company will complete an expansion of its base rate area in Klamath Falls by December 25, Howard Austin, manager of the Klamath Falls branch office, announced recently.

Austin explained that the new base rate will be two and one half times larger than it has been. It will be expanded from 5.10 square miles to 13.15 square miles. The base rate area is the area where a base rate is charged telephone users. Outside this area a mileage rate is charged the company's patrons.

Under the new service city phone service will be offered to an area including almost all of the metropolitan area of Klamath Falls and its surrounding suburbs. Customers will be offered one, two and four party lines within this base rate area without the previously charged mileage rate.

This expansion is the culmination of a long range program and will result in better telephone service and lower rates for a great many patrons outside the base rate area through a reduction in the mileage charges.

The telephone official also reported a growth in new telephone connections over the past few months which points up the fact that the telephone company is growing with the community.

A radically new type telephone, the speakerphone, is being offered by the telephone company for use in offices, stock rooms and for other commercial uses.

The new instrument picks up your voice from anywhere in an average size room with the telephone laying on a desk. The voice of the person answering comes over a small loudspeaker which is placed on the desk, preferably at least three feet from the microphone. The speaker volume can be adjusted by a control on phone base. Several persons may use the telephone for conference purposes. The instrument can also be used as a normal telephone.

The new telephone, which allows a person to use the phone without a headset and to have both hands free, is in use in several Klamath Falls businesses, Austin said.

SERVICE CLUB CALENDAR

(October 3 through 8)

WILLARD HOTEL

Monday:
Merchants Credit Assn., Spruce, luncheon.
Lions Directors, Cedar, luncheon.
Life Underwriters, Juniper, luncheon.
Kiwanis Directors, Pine Grove, luncheon.
B.P.W., Pine Grove, 6:30 p.m.

Tuesday:
Toastmasters, Spruce, 6:30 a.m.
Lions, Pine Grove, luncheon.
20-30 Club, Spruce, 7 p.m.

Wednesday:
United Fund, Pine Grove, 6:30 p.m.
Realty Board, Spruce, luncheon.
Daughters of the Nile, Pine Grove, 1 p.m.
Shrine Club, Pine Grove, 7:30 p.m.

Thursday:
Kiwanis, Pine Grove, luncheon.

Friday:
Rotary, Pine Grove, luncheon.

Saturday:
Knife and Fork, Pine Grove, 6:45 p.m.

WINEMA HOTEL

Monday:
Ministerial Assn., Empire, 8 a.m.
Weyerhaeuser Timber Co., Crater, luncheon.
Owlhoots, Camas, 6:30 p.m.

Tuesday:
Payless Drug Store, Empire, 7:30 a.m.
Exchange Club, Empire, luncheon.
Quota Club, Camas, luncheon.

Wednesday:
Chamber of Commerce, Empire, luncheon.
Christian Business Men, Crater, luncheon.
Toketee Lions, Empire, 6:30 p.m.

Thursday:
Soroptimists, Camas, luncheon.
Reception for Sen. Neuberger, Empire, luncheon.
Child Guidance Clinic, Crater, luncheon.
Richfield Oil, Camas, 6:30 p.m.
Venture Club, Empire, 6:30 p.m.
Reception for Rep. Coon, Camas, 10 p.m.

Friday:
Union Oil, Empire, 7:30 p.m.
Compton College, Camas, 6 p.m.
F.H.A. Club, Camas, 8 p.m.

Saturday:
Compton College, Camas, 8 a.m. and 4 p.m.

School Enrollment Increase Report

An increase was reported in student attendance in elementary, junior and Klamath Union High School this year.

Klamath Union High School has a total of 1,526 with 433 freshmen; 413 sophomores; 375 juniors and 305 seniors. Last year's enrollment was 1,448.

There are 2,503 boys and girls attending Fremont junior high school and the seven elementary schools in comparison to 2,434 in 1954. Junior high school has 269 against 243 last year; Conger 202 in comparison to 199; Fairview, 374 in comparison to 348; Mills, 729 in comparison to 749; Pelican, 242 in comparison to 239; Riverside, 210 in comparison to 178 and Roosevelt, 361 in comparison to 344.

Mills, with the largest grade school enrollment, has 100 in the first grade; 122, second, 114, third; 117, fourth; 95 fifth; 84 sixth and 97 in the seventh grade.

Canal Fence Committee Plans Fight

A campaign to force the federal government or some other responsible agency to fence the A canal gained momentum Saturday as scores of citizens were recruited to fight for elimination of the "death ditch" hazard.

While funeral services were held Saturday morning for the latest victim of the canal — 3-year-old Patrick Callahan — fence the canal advocates were making preparations to present their views to the city council Monday night.

Mayor Paul Landry, who said the canal has been a nightmare to him since his own daughter was menaced by it 25 years ago, invited anyone concerned to appear before the council.

The mayor was busy Saturday morning reviewing a file on previous activities by proponents of fencing the canal. The file showed that in 1949, officials of 68 Klamath Falls civic organizations petitioned the Oregon delegation in Congress to try to get the federal government to fence the canal.

Mrs. Kathlyn McDonald, chairman of the original fence the canal committee, said all its members planned to be in the city council chambers Monday night.

Referring to statements by government officials that the fence would cost more than $200,000, Mrs. McDonald said:

"The safety of our children cannot be computed in dollars and cents. The last time we appeared before the council, 41 children and five adults had perished in the canal. The 'death ditch' has claimed several lives since then."

The official file at the city hall contains a statement by reclamation bureau representatives indicating they were willing in 1949 to support a demand for federal action.

When asked whether he saw a workable solution to the problem, Mayor Landry said:

"It could probably be worked out on a four-way basis with the reclamation bureau, Klamath Irrigation District, Klamath County and the city of Klamath Falls sharing the expense of either fencing or covering the canal."

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