

Editorial and Feature Page of Klamath News

THE KLAMATH NEWS

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OFFICIAL PAPER OF THE CITY OF KLAMATH FALLS

"Let us have faith that right makes might, and in that faith let us to the end dare to do our duty as we understand it"—Abraham Lincoln

BUY NOW!

If anyone has had the slightest doubt about the future of Klamath Falls, this is a good time to reconsider.

This paper has always had a hunch that local real estate was due for a boost, and recent developments hereabouts ought to wake everybody up.

We have watched California lands for the last ten years and have seen preposterous prices of one season become recognized values the next, and it seems to us that Klamath Falls has more to offer in a substantial way than any other city on the coast.

But this is not written to precipitate any boom. We are merely giving our home folks a hunch as to the possible trend of real estate values. Land in this section will never be any cheaper, and all around Klamath Falls it will be much higher as the years roll on. It is a 10 to 1 shot that money invested in local property now will make more money for you, cost less to carry, and contain less element of risk than any other investment you can make.

And those home-owners who are tempted by an offer of a few hundred dollars over the purchase price—don't be anxious to sell! You may not find another house as well built for the money. It costs twice as much to build now as it did a few years back. Better keep your home and buy more land—next door if possible!

All of which means that we have abounding faith in the future of Klamath Falls and want that our own people should share in the coming prosperity. Outsiders are watching us with keen interest and will do their best to pick up the best opportunities for quick money. How much better if we see them first and corral things for ourselves. We cannot be too insistent in urging our readers to buy local real estate now!

BUSINESS PRINCIPLES APPLIED TO FARMING

A group of farmers at Owatonna, Minnesota, operating under a cost keeping system put out five years ago by the University of Minnesota experts, have disproved the traditions that farming never pays.

They have found where the farm leaks are, in labor, in buying, in selling; and they have tried to plug every leak. They have paid themselves \$60 a month wages, and 5 per cent on their investment. They have increased butter production 20 per cent per cow, and reduced production costs; they have found shorter cuts to profits in almost every branch of farming. Their farm income last year averaged \$2,471, or better than \$200 a month, which is far above the average tradesman or mechanic income.

Last year brought exceptional prices for wheat, corn and a few other products; but much of this Minnesota income was from miscellaneous farming—alfalfa, poultry, dairy products. They had no magic sesame to success; they merely cut out the waste and stuck to the things that paid.

We're From Missouri



HOUSEHOLD HINTS

MENU HINT
 Breakfast
 Oranges Sliced
 Prepared Wheat Cereal with Cream
 Toast Coffee

Luncheon
 Macaroni
 Pimento Cheese Sandwiches
 Strawberries and Pineapple
 Oatmeal Cookies
 Milk

Dinner
 Veal Loaf Potatoes
 Lettuce and Peas Custard Pie
 Tea, Hot or Iced

TODAY'S RECIPES
Macaroni—Cook the macaroni in salted water until very tender. Drain and blanch. Beat two eggs thoroughly, add two tablespoons milk and turn into a hot well-buttered skillet. At once add the prepared macaroni, stir, then allow to fry until a golden brown. There is no need of heating the oven for its preparation—a thing worth considering in summer time.

Veal Loaf—Three and one-half pounds of veal, one cup bread crumbs, one teaspoon salt, one teaspoon onion juice, one-half pound ham, two eggs, one-half teaspoon pepper, one-half teaspoon sage, one-half teaspoon cloves, one-half teaspoon allspice. Chop the uncooked veal and ham very fine; add to them all the other ingredients, the eggs (well beaten) mix thoroughly and press into a square pan or mold. Turn it out on a baking pan, brush it over with beaten egg and bake in a slow oven for two hours, basting three or four times while baking with a tablespoon of butter melted in one-half cup boiling water. Serve cold, cut in thin slices.

Lettuce and Peas—One small head lettuce, two cupfuls peas, one tablespoonful chopped onion, one cupful bread crumbs, one tablespoon butter, melted, one-half teaspoonful salt, pepper. Prepare lettuce cups by slipping one leaf of lettuce inside the other. Mix the other ingredients and fill the cups. Tie together with string and steam one-half hour.

Custard Pie—Line deep pie plate with best pie crust, being careful to spread it smoothly, leaving no air beneath it. Sprinkle lightly with nutmeg. Separate three eggs, beat into the yolks a half cup of sugar and add a pinch of salt. Pour into this enough rich milk to fill prepared crust. Beat whites stiff and stir well into milk and egg mixture. Pour all into crust, place pie in oven and add a few spoons of milk

to bowl in which you made custard. With this fill crust as full as possible without running over. Bake slowly as this bakes easily.

SUGGESTIONS
 When blanket-stitching around a centerpiece, spread, etc., you find it saves time and patience to take a ruler and mark (just a dot with a pencil) all around the article about one-quarter inch apart or wider is desired. It saves time, also your work will be truer.

THE BEST OF ADVICE

A good gentleman tells a graduating class the secret of happiness is being in harmony with one's self.

Is such a thing possible?
 Two voices speak in all of us. As long as two voices alternately speak to a man, what is right for one must be wrong for the other. But has any man ever been completely at one with himself?

The "inner unity" the philosophers prattle about is an "impossible and inconsistent pretension" to Schopenhauer.

"For as a man it is natural to him to be at war with himself as long as he lives. While he can be only one thing thoroughly, he has the disposition to be everything else, and the inalienable possibility of being it."

"If he has made his choice of one thing, all other possibilities are always open to him, and are constantly claiming to be realized; and he has therefore to be continuously keeping them back, and to be overpowering and killing them as long as he wants to be that one thing."

For example, if he wants to think only, and not act and do business, the disposition to the latter is not thereby destroyed all at once; but as long as the thinker lives, he has every hour to keep on killing the acting and pushing man that is within him; always battling with himself, as though he were a monster whose head is no sooner struck off than it grows again.

In the same way, he is resolved to be a saint, he must kill himself so far as he is a being that enjoys and is given over to pleasure; for such he remains as long as he lives. It is not for once and all that he

must thus kill himself; he must keep on doing it all his life.

If he has resolved upon pleasure, whatever be the way in which it is to be obtained, his lifelong struggle is with a being that desires to be pure and holy and free; for the disposition remains, and he has to kill it every hour.

And so on in everything with infinite modifications; it is now on one side of him, and now the other, that he conquers; he is the battlefield.

If one side of him is continually conquering, the other side is continually straggling, for its life is bound up with his own, and, as a man, he is the possibility of many contradictions.

How is this inner unity even possible under such circumstances? Schopenhauer answers:
 "It exists neither in the saint nor in the sinner; or rather, the truth is that no man is wholly one or the other. For it is men they have to be; that is, luckless beings, fighters and gladiators in the arena of life."

DINNER STORIES

He was not a good card player and it was only after much pressure that he took a hand.

After a particular glaring error his partner turned upon him in real anger. "Why didn't you follow my lead?" he asked.

"If I follow anybody's lead, sir," exclaimed the novice, hotly, "it certainly wouldn't be yours."

His partner subsided. In the next hand, however, he threw down his cards in desperation. "Look here," he cried, "didn't you see me call for a spade or club? Have you no black suit?"

"Yes, I have," retorted the novice, "but I'm keeping it for your funeral."

A man and his wife who had both been brought up in a country village decided to spend their summer holiday in London, where, according to rumor, the streets were paved with gold.

Having spent an enjoyable day inspecting London's interesting sights, they repaired to a theatre, of which they had heard a great deal.

In the interval the fireproof curtain was let down. In the center was written the word "Asbestos." "What does that mean?" asked the wife, pointing to the curtain.

"Oh, that's a Latin word," replied William blandly. "It means 'welcome.'"

HEART AND HOME PROBLEMS

The girl who refuses to marry a man she loves simply because he hasn't enough money is not to be condemned. Rather, she is to be praised for keeping her head. Young people who run off and get married without thinking of the all-important matter of bread and butter, need to have something done to their heads.

A young girl writes me:

Dear Mrs. Thompson: I am eighteen, short, stout, and while not exactly good looking, am not ugly. A few months ago I met my ideal and fell in love with him. He is 25, a law student with a brilliant mind, and certain, I am sure, to have a brilliant career, and I am not saying this because I am in love with him. I have tested him in every way I can. He has told me of his love for me, and has asked me to marry him. He has no money. I would have to keep my position after our marriage. I am hesitating. I love him, but I don't like the idea of marrying a man who has no possessions but his law books and himself, even if he has marvelous prospects. I think that young married couples ought to have a nest egg. And I think that a wife's place is in the home, and not in an office. I want to give all my time to making him content and happy. But even though I know all these things, I'm afraid I'll marry him anyway, because I love him so. I'm afraid I'll lose him. I even doubt that he loves me. I'm not pretty and I'm not attractive in any way. I must come to you because I haven't any mother, and my father is not the kind who could advise me in such a matter. RHETTA.

I believe you are right, Rhetta. You should hesitate in marrying a man who is penniless. Young married couples should have something more than bare prospects. The first few years of married life are hard enough, even when there are no financial worries. And with young lawyers it is much different than with even laborers on a small salary. At least the salary is assured and regular. You are only 18, and you can wait awhile. If he loves you, he will be willing to wait. Consent to an engagement, if you wish, but do not think of marrying him.

CONTRIBUTED POEM

The pretty spot of Oregon,
 May I always call it home.
 Where the lakes are linked in chains
 And the mountains form a cone,
 'Tis the land of nature's beauty
 Covered with stately pine,
 The home of the wild game,
 Why not call it mine?

GREEN OLIVE GARNISH

SPICES PLANKED VEAL

It is surprising sometimes what can be accomplished in the way of making new and appetizing dishes from familiar foods by a little thought as to the manner of preparation. Veal for instance,

with the aid of a few deft touches, can be transformed into a dish of real flavor and charm. Here is a simple and inexpensive recipe which utilizes this staple meat in a new and refreshing manner:

Planked Steak a la Espagnol
 Four veal chops, 1/2 lb string beans (cooked), 1 bottle Spanish green olives, 5 potatoes, mashed, 1 bunch carrots (boiled), 1 1/2 cup butter, 1/2 teaspoon pepper and 1/4 teaspoon salt.

Brown the chops slightly in a frying pan and place on planks. Surround these with carrots, beans, and olives, and garnish the outer edge of the plank with mashed potatoes and olives. Put with pieces of butter, and sprinkle with pepper and salt. Bake in moderate oven for half an hour. Serve with brown sauce if desired.

Children's Picture Cross Word

HOW TO SOLVE
 The words start in squares and run either down or across. Only one letter each white square. The words are found in the letters in the drawing. First word is the drawing. Help with the other words.



Running Across
 Word 1. In the picture.
 Word 6. Grief, sorrow.
 Word 7. The study of the stars.
 President Coolidge was born here.
 Word 9. In the middle of a regiment found itself in a fire.

Running Down
 Word 1. Worthy of respect.
 Word 2. A metal rod.
 Word 3. A number.
 Word 4. A construction used much in poetry.
 Word 5. The body of a person who follows a person of high rank.
 Word 6. To cut along a scythe.
 Word 10. A construction used much in poetry.
 Word 11. A language rich. You may have in your encyclopedia for this.

ANSWER

