

The Klamath News

Official Paper for the City of Klamath Falls and Klamath County
EDWIN ROSE, Managing Editor

Published every morning except Monday by The Klamath News Publishing Company at 102-122 South Fifth street, Klamath Falls, Oregon.
NATE OTTERBRIEN, President
BYRON H. HURD, Vice-President
WALTER STRONACH, Treasurer

Full Leased Wire
UNITED NEWS and UNITED PRESS
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SUBSCRIPTION RATES

Delivered by carrier, month, \$.50
Delivered by carrier, year, 5.00
Outside Klamath County, 5.00

All Subscriptions Payable in Advance
Subscribers failing to receive their paper, call Circulation Department between 8 and 9 a. m., and a copy will be sent to you.

Entered as second class matter at the postoffice at Klamath Falls, Oregon, November 15, 1923, under act of March 3, 1879.

Telephone 577
Member Audit Bureau of Circulation

MASTER OF THE GRANGE

A large, quiet man came to town yesterday in a quiet way, not so much to meet people as to see them, and gather impressions of local color and environment. The large man was I. L. Patterson, candidate for Governor. The quiet man was a country squire from Polk county, with 500 acres of farm and vineyard under his ownership and control.

Some people know him better as a "dirt farmer," but his profession is larger than that. He specializes and diversifies to an extent that makes him master of a dozen businesses in one, with a payroll totaling a thousand dollars a month and an income from the soil that has made him prosperous. He looks every inch a gentleman of the old school. He acts in every particular as a man among men.

The mental photo we get is clear enough and distinct enough to make him Governor beyond doubt. He is one already. The poise and dignity are there, the mental grasp, the keen vision, the kindly considerations, the broad sympathies. He is too fine a man to be ranked as a politician, with too good a business head to miss the essentials of good government. His whole career, his entire training, give assurance of good judgment in everything he says and does.

We want our readers to know "Gov." Patterson and to feel that they know him. Another month he will belong to them for genuine service and definite performance. There is no strutting in his manner and no flourish of anything save sincerity. This quiet man is a thorough representative of Oregon, and looks the part. We fail to see how or when or where a better selection could be made.

NOW FOR TEAM WORK

It will violate no confidence if we say that Klamath county and the Chamber of Commerce are entering an entirely new dispensation, and the beginning of really important developments. Plans have been maturing for some time looking towards the adjustment of different interests and the assurance of highly effective team-work. Today, and from now on, there should be smoother sailing and greater headway. It is hoped the old scrappy days are gone with the dodo bird.

With all Klamath happy in the spirit of cooperation, this seems the psychological time to strengthen the Chamber of Commerce as an organization, and widen its sphere of usefulness. With that thought in mind the coming week is to center all its resource and determination on Chamber of Commerce work, reaching out for new members, increasing

its financial reserve, adding new lines of activity, and incidentally, showing the outside world what a bunch of real boosters can actually accomplish. The whole Klamath country is waiting and ready for broad-gauge development, and every local business should identify itself with this program by affiliating with the men who are doing things. No single individual and no group of individuals can expect to command the attention and respect, the weight and prestige of a solid, united Chamber of Commerce, and for that reason alone we should all join the organization and work with the organization to the last man's back of us.

VIEWING WITH ALARM

It is in order these days for various and sundry individuals to try to stampede things politically, all because some of the cards have been dealt over again. It is in the blood of some of us to want to raise ructions about election time and to upset the apple-cart if at all possible. And just because a few reactionaries think a third senatorial candidate worth the effort, is no sign he will be within radio distance when it comes to the finish.

Republicans as a rule are a sensible lot. Most of them appreciate the importance of the United States senate in upholding the President's plans, and the insistent need of regularity when it comes to party choice. As things stand now the democrats would take control if they capture 9 out of 14 doubtful states. Oregon is in the doubtful column. There is enough challenge in that statement to rouse the fighting blood of every republican voter.

Fred Steiwer is a capable enough to warrant all the support we can give him, and then some. In the absence of political chicanery no one would question his election for half a minute. If the situation must resolve itself into a series of double-crossing events we still have faith in the good sense and integrity of the party as a whole. The day of disgruntled buccaneers has

pretty well gone in the limbo of the past. Steiwer won the nomination on merit and will win the election on merit. The only people with any reason to feel alarmed are the ones who are camping on the wrong side of the political fence.

KENNEDY WOULD REVERSE JUDGMENT JUSTICE COURT

Charging that Justice R. A. Emmitt committed an error in judgment on the case of state of Oregon versus Roy Kennedy, arrested August 24, charged with sale of liquor, Kennedy's attorneys filed suit yesterday morning in circuit court seeking to nullify the judgment of the lower court.

Kennedy was among those netted by the prohibition officers on the wholesale raid last August. He was sentenced to 100 days in county jail and to pay a fine of \$400. Kennedy was taken to Portland yesterday to complete his term.

You will find Klamath Valley Hospital a modern, commodious home, up-to-date in all particulars.

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8x10 Wall Frames 98c while they last.

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Will meet every Friday evening in the Moose Hall at 8 p. m.

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BAKED MACARONI IS RELISH DISH

- 5-4 cup macaroni in small pieces.
- 1 cup grated cheese.
- 1/2 cup shortening.
- 1/2 teaspoon paprika.
- 1 tablespoon shortening.
- 1 tablespoon flour.
- 1/2 teaspoon salt.
- 1 cup milk.

Cook the macaroni in rapidly boiling salted water until tender; drain, rinse in cold water and drain again. Put the macaroni in a baking dish, add the cheese and shortening and paprika; with two forks lift the macaroni repeatedly, until the ingredients are well mixed. Melt the tablespoon of shortening; in it cook the flour and salt, then add the milk and stir until boiling; then pour over the macaroni, sprinkle a little grated cheese over the top and set into the oven to melt the cheese and reheat the macaroni.

- Round Steak, Italian Style
- 2 pounds round steak.
 - 2 ounces of fat from edge steak.
 - 1/2 cup soft bread crumbs.
 - 1 teaspoon salt.
 - 1-8 teaspoon pepper.
 - 1 tablespoon scraped onion.

- 1 egg, well beaten.
- 1 can tomatoes.
- 1 onion, sliced.
- 1/4 clove garlic, crushed.
- 1 green pepper sliced.
- 2 cloves.
- 1 teaspoon salt.
- 2 tablespoons shortening.
- 2-3 packages macaroni or spaghetti, cheese to taste.
- 1 cup water.

Chop the meat with fat in the food chopper; add the crumbs, salt, pepper and egg and mix together thoroughly; shape into balls the size of an egg. Cook the tomatoes, water, sliced onion, garlic, green peppers, cloves, salt and shortening half an hour, then press through a sieve. Return to the fire in an enameled dish or casserole and when boiling lay in the meat balls, cover and let simmer about one hour. Meanwhile cook the macaroni or spaghetti in rapidly boiling salted water until tender; drain and rinse in cold water. Lift the meat balls in the center of a large serving dish, surround them with the macaroni, pour the sauce over the whole, sprinkle with grated cheese.

Pink and Chum Salmon
Pink and Chum salmon are among the most wholesome and least ex-

sensive foods it is possible to procure at the present time.

The light meat varieties of salmon are just as palatable and nutritious as the more highly colored varieties, but the average housewife when she opens a can and finds the meat is not red, thinks it is inferior. The frequent use of Pink or Chum salmon is recommended both because of its nourishing qualities and because of its exceptional economy. It comes ready to serve with little effort; there is very little waste—no gristle or large bones and such bones as it contains are so softened by cooking as to be edible and these contain valuable elements.

One rack of Silk and Wool Dresses on sale at Bee Hag's Store for only \$2.95, 129 So. 7th.

NOTICE
The Eastside Improvement Club will meet Thursday night, October 14, at 7:30 o'clock at the home of Charles W. Thomas, 2105 Westland Ave.

NOTICE
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Nominee
W. B. BARNES
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Justice of Peace
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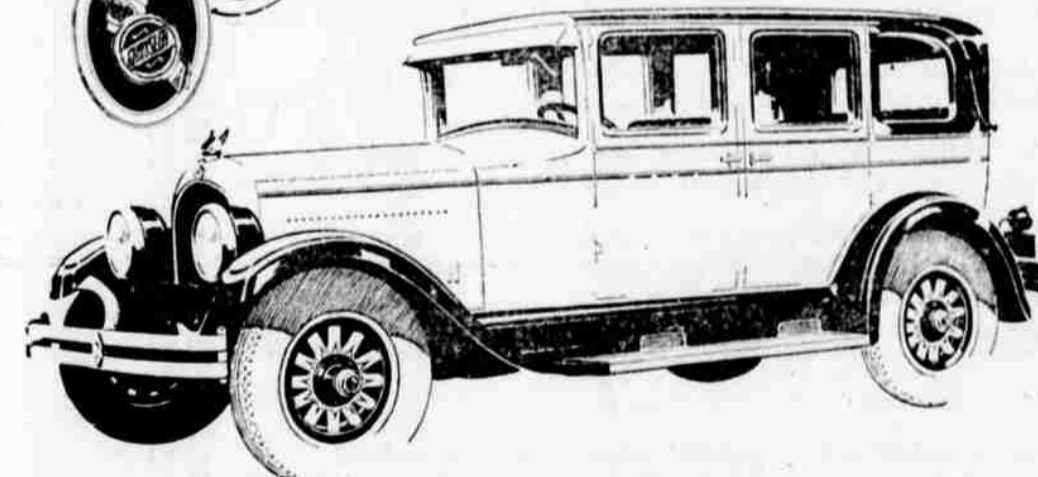
Do You KNOW

Land Is The Fundamental Form of Wealth?

Land, within certain prescribed boundaries, on the North American continent is known as The United States of America. It is this land, with its productiveness, furnishing food, the first requirement of mankind which is the actual wealth of the American people and the American government, and the security for American money, whether represented by gold, silver or currency.

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Phone 1—Open Evenings
The Klamath Development Co.
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Announcing The NEW FINER CHRYSLER "70" New Lower Prices—



Presenting a New Influence on all Motoring for Years to Come.

- Newer, more distinctive silhouette—
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- Newer richness of interior upholstery. Finer hardware and fittings with a handsome clock added to the newly beautified instrument panel—
- Newer refinements in controls and headlamps—
- Newer, more attractive blendings in body tones, with newer and subtler harmonies in stripings and panelings.

Chrysler standards of performance and symmetry originated three years ago, the new, finer Chrysler "70" excels the charm and smartness of its older self, just as that older self relegated the earlier conceptions of motor car beauty and performance to oblivion. With its new vibrant beauty, joined to energetic and vivacious performance, unapproached economy, proved dependability and long life—

New Lower Prices as Significant as Its New Beauty

	New Prices	Old Prices	Savings
Roadster	\$1495	\$1525	\$ 30
Brougham	1525	1745	220
Royal Coupe	1545	1695	150
Crown Sedan	1595	1795	200
Phaeton	1795	1895	100

All Prices L. S. Detroit, subject to current Federal excise tax

Again, with the new, finer Chrysler "70", Chrysler creates a distinctive departure in design and a new measure of value for an industry to follow. Today, while attempts are still made to match the first

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