

WOMAN'S PAGE

Edited By Vivian McCauley

COLD WEATHER CALLS FOR HOT SAVORY DISHES

Savory, steaming dishes are most appreciated during cold weather—and Boston baked beans are sure to be popular for luncheon or supper.

The New England cook bakes her beans with a piece of salt pork and the southern cook bakes hers with bacon. Either meat is good, and adds the savoriness needed.

In New England, there's an old custom of serving baked beans for Sunday morning breakfast. A breakfast of baked apples and cream, baked beans, whole wheat muffins, crisp breakfast radishes and coffee may prove a welcome change from the usual toast and cereal meal.

Many cooks insist that the flavor of the dish is improved if a small, uncut onion is placed in the bottom of the bean pot. The old theory that mustard made the beans more digestible has been somewhat discounted, but mustard used as a seasoning imparts an intriguing flavor.

Boston Baked Beans

The following recipe is excellent and will serve four to six persons:

Two cups navy beans, 1-3 pound fat salt pork or bacon, 1 small onion, 1 teaspoon salt, 2 teaspoons molasses, 1 tablespoon brown sugar, 1/4 teaspoon pepper, 1/2 teaspoon mustard, 1/2 teaspoon soda.

Pick over and wash beans. Put in cold water to more than cover and soak over night. In the morning drain and cover with fresh water. Add soda and bring to the boiling point. Simmer five minutes and drain. Do not throw this clear cold water and return to kettle with enough of the water left to cover. Bring slowly to the boiling point and simmer until the skin wrinkles when a few beans are taken up on a spoon and blown upon.

Drain beans from the water and rinse in cold water. Put a thin slice of salt pork in bottom of bean pot. Add onion, peeled but uncut. Add half the beans and the remaining pork, which has been well washed and the rind scored in half-inch squares. Cover pork with remaining beans. Mix mustard with 1 cup boiling water and pour over beans. Add enough more boiling water to cover beans. Cover pot and bake four hours in a moderate oven. Uncover for the last half hour of baking and bring pork to the top, that it may become brown and crisp.

Beans can be baked in a casserole or baking dish with a close fitting cover, if the regulation bean pot is not at hand.

FASHION HINTS

LOOSE SCREWS
If loose screws are drawn out of furniture, dipped into glue and screwed back in quickly, they will stay put.

LEMON SAUCE
A thick lemon sauce, served hot, is a good change for pudding sauce. Some families like it with a dash of sugar.

FIRE HAZARD
Burn up all cotton waste used for polishing furniture. Many a fire has been caused by spontaneous combustion of just this.

THIN SPOTS
When your rugs or carpets develop thin spots from hard usage, before they break through, darn them down onto a piece of woolen on the wrong side.

DRESS ELBOWS
With the new long, tight sleeves, elbows come through silk dresses quite easily. Examine your sleeves carefully. If such a catastrophe is imminent, sew a band of silk inside, around the sleeve, by blind stitches, catching it firmly at the seam.

GREASE SPOTS
Don't wash grease spots on linoleum or wood floors with hot water, as this sets grease. Wash with soap powder and cold water until the grease comes out.

WHOLE CAULIFLOWER
You can keep a cauliflower whole by tying it up in a piece of cheesecloth for cooking. Be sure not to overcook. It is excellent served with drawn butter and grated cheese.

MORE CHANGES
This time of year household linens are on sale. It pays to have more than just a change of sheets, towels and other linens. If not used constantly, they last much longer.

VEGETABLE WASTE
Some of the best part of vegetables is lost through thick paring and overcooking. Most vegetables should boil from ten to fifteen minutes only.

FOR SUNDAY DINNER Oscar of the Waldorf Suggests BAKED STUFFED HAM



Oscar of the Waldorf (right) demonstrates how boiled ham should be gashed to the bone as it is prepared for stuffing and baking.

(Editor's Note—This is the menu which Oscar of the Waldorf, writing for The Evening Herald and NEA Service, suggests for your next Sunday dinner.)

Half a Grapefruit
Mutton Broth
Baked Stuffed Ham
Stuffed Green Peppers, Buttered
Spanish Onions
Mashed Potatoes
Hearts of Lettuce, Waldorf
Dressing
Floating Island
Coffee

Baked Stuffed Ham
Boil the ham until it can easily be skinned. Remove the skin. Gash the ham to the bone. Fill up the cuts with a force-meats of sliced bread crumbs, a very little thyme, finely chopped parsley, and a seasoning of salt and pepper, and enough butter to mix these ingredients to a paste. Brush over the ham with the well-beaten yolks of eggs, dust it with sifted bread crumbs, and bake slowly until quite done.

Or, if a hot-boiled ham is to be served, and only a small portion of it used, the spaces from where the slices have been taken may be filled with forcemeat, brushed over with beaten eggs, sprinkled with bread crumbs and put into an oven until browned, the ham already being sufficiently cooked.

If your window shades look dirty and worn on the bottom, reverse them by taking each off its roller, and turning it upside down, stitching the top to make a hem for the bottom and tacking the erstwhile bottom to the top.

VEAL AND PORK COMBINATION IS SOMETHING NEW

When you think there is "nothing new under the sun," try combining veal and pork. So many women are dependent on beef, veal and pork for their meat supply that the monotony sometimes becomes overwhelming.

Both the meats require thorough cooking, which means a long-time cooking process suitable for well-done dishes. Veal lacks fat, while pork is rich in this material. In this way, one meat supplements the other to produce a delicious whole.

A breast of veal stuffed with bulk sausage or finely chopped lean pork gains richness of flavor. Chopped veal and pork combined with bread crumbs and "bound" with milk and eggs, makes delicious patty-cakes for luncheon. Pork and veal en brochette is another inviting luncheon dish dependent on the combination for its flavor and delicacy. A meat loaf is more desirable of the mixture of the two meats than if made of one alone. The pork loaf is too rich, and the veal loaf is too dry and tasteless.

Roasted Breast of Veal
One breast of veal, 1 pound sausage meat or finely chopped pork, 1/2 cup rice, 1 tablespoon grated cheese, 1 large onion, 1 carrot, 1/2 turnip, parsley, thyme, bayleaf, peppercorns, salt and pepper.

The seasonings are important. Sausage is usually well seasoned, so very little salt and pepper will be needed if it is used. If plain chopped pork is used, additional salt will be necessary.

Remove bones and tendons from veal and trim neatly. Sprinkle with salt and pepper and spread evenly with pork. Roll tightly and bind with a stout cord. Put bones and trimmings of veal in a kettle, add sliced vegetables, herbs salt and pepper. Put roll of meat on top and add water to cover vegetables but not meat roll. Cover closely and simmer two hours. Baste meat frequently with stock in kettle and add water as necessary. Remove meat from kettle and strain stock. There should be three cups. Roll rice in salted water for 15 minutes. Drain and pour several quarts of boiling water through rice. Drain. Return stock to kettle and bring to boiling point. When bubbling rapidly, add rice and meat and simmer, closely covered, until stock is absorbed. Remove meat and cut cord in several places. Unbind without disturbing shape. Arrange rice in a border on a hot platter, sprinkle with cheese, and place roll of meat in the center. Garnish with parsley and serve.

Tuning in on the Talkies

CONTAINERS take talkies to hundreds of towns that would never see the plays and players arrive on a passenger train.

"Not a Drum Was Heard" in silent films. Now listen to "em!"

"The Woman Who Walked Alone" had probably just kicked a fresh record on the show.

"The Price Woman Pays" is usually gauged by what she considers is a bargain.

"Hell's Oasis" depends for popularity on future bookings.

"Fools in the Dark" whistle on their fingers and stamp their feet.

Sally O'Neill Monte Blue and Myrna Loy will principally inhabit "The Isle of Escape." Happily they will be on speaking terms via Vitaphone.

"The Tie That Binds" usually makes a fellow hot under the collar.

"The Unfair Sex" is the opposite sex, of course.

For "Double Feature" Day "Out All Night" "That's My Daddy"

Fence-Rail Talkies Farmer Silo says: "My boy in college tells me they have traffic problems in the city. My traffic problem is to keep him behind the mules and between plowhandles."

Talk About Your Talkies Sally O'Neill will cavort soubtristfully in "Hold Everything."

Marian Nixon will make an extremely "Sweet Kitty Bellairs."

Warner Bros. started a lot of talk when they introduced Vitaphones.

For the several millionth time Al Jolson will rhyme "Alabammy" with "Mammy" in his new "single."

If your rug looks dingy, try giving them a washing, right on the floor, of cloths wrung out of suds with a little ammonia in them.

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She's Chosen Modern Eve



Here is pretty Clara Laemmle, selected to play the role of Eve in the huge pageant "Hear, O Israel," staged as part of the twelfth triennial convention of the national council of Jewish women at Los Angeles. Miss Laemmle, a noted dancer, was given the part because the sponsors of the play considered her a modern replica of Eve.

THE WOMAN'S DAY

"Trial marriages are never really samples of marriage," writes Thyrta Samter Winslow in "College Humor." "They lead nowhere except usually to unhappiness for the girl. When followed by marriage, they often take away the possibility of happiness that might have existed. I don't know why this is so, but I've seen it happen lots of times. And promiscuous affairs that are not even trials—well, even in this day of 'freedom,' girls know heartaches and unhappiness. As for companionate marriage, no one ever quite knows what they meant except publicity for one foolish little couple."

No, no one has yet figured out any honest or satisfactory way of giving samples of marriage, without the marriage; the whole matter is too complex. You can give a sample of some particular phase of married life, just as you can show some one phase of life in a limited range, but you can't say that one slant is life.

IT ISN'T MARRIAGE

The reason is, of course, marriages do not come in ready-made lots. You can't try a sample of something that isn't marriage and call it marriage, and say whether it failed or succeeded.

I think trial marriages, so-called companionate marriages, and what not, are really a gesture toward a more honest way of living—or, a more honest way of thinking, if you will.

Couples today are actually defensive regarding marriage. They have heard so much about its being a failure and have seen so

Midnight Blue



Sparkling and elegant is the evening gown of midnight blue paillettes that Lucien Lelong created for Princess Ruspoli to wear to the evening reception following the wedding. The bodice is charmingly simple in cut, but the skirt has an intricately modeled line, with a deep, full flounce.

Sister Mary's Kitchen

By SISTER MARY NEA Service Writer

Nearly every home-maker learns in time how difficult it is to cater to an invalid or convalescent who cannot have the food that is prepared for the family. Desserts such as pastries and hot puddings have no place on the sick-room tray, but during winter months many families demand these hearty concoctions for every-day fare.

The returning strength of the invalid often depends vitally upon a good appetite, so every effort should be made to tempt the invalid to eat well and regularly. Time spent in preparing special dishes should not be considered wasted effort.

Variety and the element of surprise are highly important. Meal times are veritable oases in the monotony of the invalid's day, but if eggs and toast always appear in

Prune Souffle

The following recipe is for an individual portion:

One egg white, 4 tablespoons mashed stewed prunes, 1 tablespoon sugar, few grains of salt, few grains cream of tartar, 1/4 teaspoon vanilla.

Wash 8 or ten prunes and soak in cold water for 3 or 4 hours. Cook in the same water until soft. Remove stones and rub through a sieve. Add sugar.

Beat white of egg until stiff, adding salt, cream of tartar and vanilla. Fold in prunes and turn into a lightly buttered custard cup or small mold. Put into a pan of hot water and bake 25 minutes in a moderate oven. Serve with whipped cream or custard sauce made with yolk of egg.

The same form the patient has little to look forward to.

A Nourishing Dessert

The dessert made with milk and eggs adds quite as much nourishment to the meal as the "main dish," although the dessert should always be very dainty and appetizing.

Never serve a sick person anything that is not perfect in its way. If the custard is over-baked and seems watery, don't serve it. Let some well member of the family eat it to "save it," but prepare a fresh one for the invalid.

Use the utmost care in flavoring. Too sweet or too highly flavored desserts will not please an invalid whose sensibilities are unusually acute in every respect.

Custards, junkets, jellied fruits, baked and stewed fruits, simple ice creams and ices are all good desserts for invalids. Prune souffle is an excellent dessert for the winter invalid.

HEART VS. MIND

How often do you hear young couples say something like this: "We understand each other perfectly. We are going to be honest about our marriage, whatever else we may or may not be. We are in love now, but we probably won't always be. When one or the other ceases to care, that automatically dissolves everything between us. There's going to be no hanging on to an empty institution when it has no meaning. Each of us will keep our friends, and our individualities. Both of us will keep our jobs and it will be a 50-50 arrangement—etc."

They mean it when they say it. They believe in being civilized. They believe in using their heads. But unfortunately, they are talking about something they really know nothing about.

They don't realize that the heart does not leap to follow the dictates of the mind. They may realize that jealousy is a low motive, and that you should have none of it—but they don't realize that probably both of them have plenty, and that it will show itself before long.

But, as Mrs. Winslow points out, "marriage is better than any of the modern makeshifts, and while it doesn't exactly solve things, it is much more comfortable and understandable."

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Eskimos Enjoying Pleasant Weather

POINT BARROW, Jan. 22, (A P)—While murky sunlight bathed the most northern tip of Alaska here at noon yesterday for the first time in 60 days, Eskimos were grouped around a government teacher's radio, mystified by reports that people in the mid western states were suffering from sub-zero weather.

The natives, with the true American spirit of home town boosters, suggested that the sufferers come to Point Barrow, where the thermometer registered 30 degrees above zero.

FRUIT PUDDING

To use up your breakfast foods or bread crumbs in a delicious way, mix with figs, nuts and dates put through the meat grinder and make a steamed pudding.

WINE REDS

Some new bathing suits for the south prefer wine reds, often laced with pinks with burgundy tones.

TWO GREENS

A chartreuse flat crepe and jersey blouse is a nice foil for a dark green printed silk suit.



Don't take a chance! Combine the magic ingredients

a little at a time

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NEW VARIED FORMS OF CRYSTAL BRIGHTEN TABLE DECORATIONS

Striking Shapes and Colors Pattern Novel Glassware

By JULIA BLANSHARD

NEA Service Writer

NEW YORK, Jan. 22—The New Year promises to be a bright one, judging by the new crystal dishes that are on the market, waiting to sparkle on the smart hostess' table.

The chic novelty in table decorations this new year is the black-white color scheme—white roses is the center, white damask or lace dinner sets, and sparkling crystal dishes, in the new ebony glassware.

What could be smarter, for instance, than cream of mushroom soup served in black glass bowls? From soup to nuts there are ebony glass dishes now, and those women who like novelty and freshness for their hospitality will make use of them.

Centerpieces Are Varied
If one does not wish to use flowers for a centerpiece, there are crystal fountains, sparkling clusters of tiny flowers and a hundred newly created designs of crystal centerpieces that harmonize with the spirit of the modern home.

Some of the new glassware comprises, with black bases in the form of conventional flower designs from which etched white crystal, thin as air itself, rises in slender, delicate loveliness, to fashion goblets, bowls, plates and cups and saucers.

There is colored crystal for those who prefer it. Ruby red crystal is among the most popular. It may be plain or most decorative, with carved crystal bases in the form of fish, modernistic set-back designs or dozens of other patterns.

Originality Is Unlimited
Azure green, amber and topaz breakfast and luncheon sets are having a vogue. With the colored damask, crash linens, lace sets from Italy and Spain, printed sets from Bohemia or gay hand-woven sets from Russia, there is no limit to the originality and interest which may characterize the home table.

Simple pressed colored glass sets, plain as to form and without any decorations, are best for breakfast. Given sparkling silver along with them, the table ensemble is most pleasing. Fruits make a better breakfast piece than flowers.

But when luncheon comes, some of the fine, sparkling bubble glass may be used with the salads and soups and appetizing dessert twice as appealing served in it. A rel-



Serving chic during the New Year may consist in the use of one of the new after-dinner coffee services of ebony glass cups with silver trim to match up the silver service (top) or, in the use of one of the trim new etched crystal sets in clear color in the amber, ruby, green or royal blue.

low vegetable plate, for instance, is stunning on green glass. So is one that contains such colorful things as grilled tomatoes.

The Choice Is Wide
Besides the formal and informal regular table dishes in the new glass, there are crystal sets for porch entertaining, for beverages, frozen desserts, cakes, sandwiches, salads and other tempting refreshments that the obliging hostess may plan.

If one does not feel equal to

supplying the home with an entire table service of crystal, the addition of a single course of crystal is a worth-while departure.

An after dinner coffee set is perhaps the best single choice. Served near the open fire in the living room, the crystal catches the gleam of the flames and enlivens the occasion.

No matter what one's dinner table color scheme may have been, the ebony glass after-dinner coffee service is in place. There come in

the new egg-shell shapes or in low, squat ones. With a slender shaped silver service the former is appropriate, while the latter may be better if one's coffee urn, sugar and creamer are of the understated type. If one does not prefer black crystal for coffee, the etched clear ones are perhaps the second most elegant choice one can make.

Whatever one's personal taste in color, however, it can be suitably and satisfactorily in some of the new crystal.