

SOCIETY SECTION OF THE HERALD

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TELEPHONE 88

Sister Mary's Kitchen

By SISTER MARY
NEA Service Writer

Late spring is an ideal time for a luncheon party. Vacations have not begun to take people out of town, the weather has not become oppressively warm, and the markets are full of alluring food-stuffs.

The day before the party, see that all linen, silver, china and glass is ready to use, and at least one dish should be planned that can be made and kept on ice until wanted.

In planning the menu, keep in mind the necessity of color contrast, contrast in flavor and contrast in texture. Of course, if a pink or rose-colored luncheon is planned or any decided color scheme is wanted, the foods that lend themselves naturally to the chosen color should be used.

The following menu is seasonable but quite out-of-the-ordinary. It is, however, simple to prepare and serve.

Tomato Canapes
Sweetbread in Nests
Lettuce Potatoes
Assorted Relishes
Fried Potatoes
Coffee

The first course is a relief from the usual "fruit cocktail" and precedes the serving of salad.

The crispness of the potatoes furnishes a pleasing contrast in "texture." The potatoes can be made the day before and reheated in the oven just before serving.

The dessert is made the day before and kept in the icebox until wanted.

Sweetbread in Nests
One pair sweetbreads, 2 thin slices bacon, 1 cup stock, 1 carrot, 2 slices onion, lemon rind, 2 pounds green peas, 1 cup sliced fresh mushrooms, 1/2 cup cream, butter.

Parboil and blanch sweetbreads. Split in shreds. Place in a shallow baking dish and pour in stock. If stock is not at hand, dissolve 1 bouillon cube in 1 cup boiling water. Add carrot scraped and cut in slices, onion and shredded lemon rind. Bake 25 minutes in a hot oven, basting frequently in the meantime, cook peas in boiling water. Rub through a colander and season with salt, pepper and butter. Mold in the shape of nests and place on a hot platter passed with the main course.

Various sorts of olives, pickles, radishes, celery and carrot straws on individual serving plates. Cook mushrooms five minutes in a little butter, add cream and strain in stock from sweetbreads. Bring to the boiling point, but do not let boil. Put a piece of sweetbread into each nest, pour over sauce and serve. This rule will serve four to six persons.

Hot rolls of any preferred type can be served. Fresh cottage cheese folded into thoroughly chilled and whipped cream is delicious to serve with the rolls.

COLORING ICE
You can have your beverages cooled with attractive colored ice cubes if you use vegetable coloring in the water you put into the ice-cubes in the mechanical refrigerator.

Why not plant a little herb garden in your back yard this summer? You can grow mint, fennel, thyme, lemon verbena and other flavorings that give tang to your cooking and your beverages.

FASHION'S NEW SILHOUETTE IS IN ACCORD WITH LONG TRAIN OF THE BRIDAL OUTFIT

Shimmering Satins for Wedding Gown Appear in Variety of Delicate Shades

By Henri Bendel
Written for NEA Service
NEW YORK, May 29.—When all is said and done, June is the ideal month for weddings.

And satin in its varying tones is the ideal material for the bridal gown, despite occasional modish departures from its traditional usage. Perhaps the fact that it has been handed down the years by many generations is the very reason that white satin and real lace are woven into the warp and woof of the nuptial dreams of the average girl. If she is able to realize a formal wedding which includes a bridal gown of shimmering satin and rose point lace the pageant of her bridal day will be a glamorizing memory all the rest of her life.

The mode of the hour invites the traditional wedding gown because the long slim lines of the present silhouette are in harmony with the long train of the conventional bridal outfit. The late abbreviated skirts are certainly not lamented by the bride, for skirts to the knees with sweeping trains were one of the outstanding incongruities of the recent short-skirted mode. The long flowing lines of the current fashion obviate this distress, and the June bride of 1930 may be as well as a fairy princess.

Shades are Varied.
One hears an occasional protest against white satin because it is "trying" to the bride, but this objection has been long since removed by the introduction of shades of satin which make it possible for every girl to find a becoming one. The lovely material is obtainable in shades of ivory, rice, cream, parchment, and "egg-shade" which has a pinkish tone.

If there are inherited laces in the family the bride will delight in wearing them on her wedding day. They need not match. In fact they never do because rare and antique laces are always in short lengths. Neither need they be of the same kind, for it is perfectly permissible to combine all sorts of antique and rare laces. Whenever I am in Europe I collect them. I pick them up in all parts of the world, and when I have a wedding gown to design I combine them in its creation.

The sketch admirably illustrates the above point. It is a Princess gown of my own creation in ivory satin and antique



The June bride adheres to traditional satin and old lace. The Princess gown illustrated is a creation of Henri Bendel who has combined rose point, alencon and other antique laces most elaborately on both the gown and veil. The maid-of-honor's frock sketched is a Chanel creation in pale yellow organdie imported by Bendel. The hat worn with it is of pale neora straw. The separate hat is of natural leghorn with a deep band of Pompadour ribbon ending in a huge bow under the brim at the left side. The rectangular chiffon handkerchief, with real lace edge, matches in tone the particular off-white or dead white of the ensemble.

laces. The dominating lace is rose point, although alencon and others join it in many places. Almost all the front of the gown is antique lace beginning at the square neck in a narrow point and widening gradually to the bottom of the long skirt. In the back the lace begins narrowly at either shoulder, dividing to form a fan-shaped train. The veil and train are edged with rose point lace. The veil is of Lanvin silk net and follows the shape of the long fan-shaped train of the gown. The hand-dress is part of the veil and is bound at the back of the head by a semi-circle of orange blossoms.

Second only to the bride in importance is the maid-of-honor. For her June wedding frock all sorts of deliciously crisp materials are available with organdie leading the procession. She may wear mousseline de sole in all the pastel shades, or marquisette, or georgette, or chiffon. And with any of them she wears one of the large floppy "picture" hats of natural leghorn or neora straw.

Chic in Pale Yellow.
Chanel is responsible for the frock in the sketch worn by the maid-of-honor. It is of pale yellow organdie made over a lace slip. The leaf design is made of the same material and is applied onto the skirt. The hat worn with it is pale yellow neora straw trimmed under the brim with Pompadour ribbon in many

Come Into the Kitchen

By ELLA M. LEHR
"Breathes there a wife with soul so dead
Who never to herself has said—
This summer-time is sure no joke
When all we do is cook for folk."

Sure, we know it gets monotonous—the grind of the daily three. Summer time brings a dragged-out, don't-care feeling, and we need any touch of diversion or bit of artistry we can find to put joy into the business of cooking.

Electric table appliances lend such a touch. The electric waffle iron is the pride of the culinary queen. Again the selection is wide. You may have your waffles large or small, square, round, oblong, or three-cornered! Waffles—is

there any better way to a man's heart?

"A bowl of batter, syrup jug and them
Across the table, with a waffle-iron between—
Beside that—Omar's song of wine and loaf of bread
Is wilderness—yes, dessert—
elster, now."

Did you know that biscuits, cornbread, shortcake and gingerbread, omelettes—oh, my, no end of things may be waffelized now? Try it.

And at this time—to tempt faded appetites—
Frozen Fruit Salad
Two cups mixed fruit, 1/2 cup mayonnaise or cooked dressing, 2 tablespoons powdered sugar, 2 tablespoons lemon juice, 2 table-

spoons cold water, 1 cup whipped cream, 1 teaspoon salt, 1 teaspoon gelatine.
Dissolve gelatine in cold water and place over hot water until gelatine is dissolved. Add slowly to the mayonnaise dressing. Add the stiffly beaten cream to the mayonnaise. Fold in the fruit cut in small pieces and the sugar, salt and lemon juice.

Pour into a tray of the electric refrigerator and chill for about three hours. The cream should be frozen, but the fruit should not be allowed to freeze. Serve on crisp lettuce leaves with mayonnaise dressing.

Spanish Cream
Two cups milk, 4 eggs, 1 tablespoon gelatine, 4 rounded tablespoons sugar, 1/2 teaspoon salt.
Put gelatine in milk and let stand about half an hour or until softened. Place in double boiler and bring to boiling point. Add yolks of eggs beaten with sugar until light. Cook until all froth is cooked into the mass. Remove from over hot water. Add whites

which have been beaten very light. Flavor with vanilla. Pour in any type of mold, not tin, and let stand over night. Serve chilled.

Deviled Eggs With Cheese
Grease a shallow pan or glass baking platter. Spread grated cheese thickly on bottom and sides of pan. Dot with bits of butter, sprinkle well with salt and a liberal coat of paprika. Break 6 eggs into the pan, spreading them carefully without breaking the yolks. Mix 1 teaspoon of mustard with 1/2 cup of cream or evaporated milk and pour over the eggs. Bake for about 10 minutes in a quick oven. Serve very hot.

Prune Pineapple Salad
One cup cottage cheese, 1/2 cup stewed sweetened prunes, 5 slices pineapple, 1/2 cup walnuts, 2 tablespoons mayonnaise, 1/4 teaspoon salt, 1 teaspoon lemon juice.
Chop prunes and nuts, then mix with cottage cheese, mayonnaise, salt and lemon juice. Slice pineapple through center, making 2 thin slices. Between the slices spread a 1/4-inch layer of prune

YOUR CHILDREN

A lady who had successfully brought up a family of children said to me recently: "I think the new idea of having little children think everything out for themselves and deciding what is right or wrong, is a bad thing. They aren't old enough to take the responsibility and the constant war between trying to do right and their natural inclinations makes them nervous; their little minds must be in a constant jangle."

"At our house," she went on, "we thought it wrong to ask the children to take the responsibility of their own behavior to that extent. If a child didn't want to go to bed and it was his bed time, we didn't say, 'Billy, now you know what you should do about it. Think about it, Billy, and I'm sure you'll see why little boys should do as they are told. You want to do what is right, don't you?' Nothing of the sort. Either Mommy or I (they lived in the south) picked up Billy and said in a business-like voice, 'Off you go.' And Billy went, yelling perhaps, but not torn inside by what I consider far worse, another mental conflict between duty and desire."

"Too much self-analysis—too much introspection—constant decisions that would wear out people of mature years! Aren't we trying to make children do things, not from a child's point of view but from our own? Experience helps us to make decisions. Children lack this experience. Isn't it a relief for children to have things decided for them sometimes? Aren't we haranguing them to death and asking them to think things out, of which they are not capable? Isn't direct compulsory obedience in many things simpler and kinder than choice?"

Of course the conversation was not precisely in these words. But the crystallized content is all here, except for some other episodes that my friend related, more serious than the carrying-off-to-bed one.

It's a Problem
Now it was a beacon light to me, for there has been a great uneasiness in my soul about this very thing, so strongly recommended in recent years.

Must I fall back again into the No-Man's-Land of the safe and sane middle way, the true between theory and practice, the in-

evitable safety valve of the experimenter?
Self-expression, allowing a child to carry out his impulses to a finish in so far as it does not conflict with home law, is a different thing. We must not confuse that with the point in question.
The whole thing in a nutshell is that under the new order of things we are expecting children to know what to do under certain circumstances, indeed all circumstances, as if they were grown-ups. And if they choose wrongly, then we blame them. I believe that freedom of choice to a certain degree is a fine thing for the best development of children, but isn't the answer this: to give them just enough opportunity for that freedom so they may have the benefit of the experience and not the constant mental turmoil that confuses them and wears them

out? "I want to eat this candy but it isn't good for me." "I want to play but I have to practice." "Which shall I choose?"
I believe that a mother is doing a kindness to her child to say occasionally, "Do this or do not do that," and take part of the responsibility away from him—not all decision; that would be the other extreme and equally bad. After all, it is an important question and worthy of serious thought.

DRESSING-TABLE LIGHTS
Lamps for dressing tables are most satisfactory when they are on a level with your face and on a line with the mirror. You can get half-shades so that they cast light on your face, and not in the mirror, which is what you want.

For results, see Herald Clean Ads

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