

Let Charming Swedish Angel Preside Over Yuletide Meal



From Sweden comes the idea for this charming Christmas angel to bless your dinner table. Made of crepe paper and ribbon, it is a lovely decoration which can last from year to year. Start to make it now and by Christmas it will be ready to bless your holiday. The tablecover shown in the photograph is of blue paper sprinkled with silver stars.

By MRS. GAYNOR MADDOX
From Sweden comes this blond angel to rest upon your Christmas table. Many readers have asked for help in making their own decorations. In reply, we give complete instructions for this unusually lovely centerpiece, native of a country which cherishes its old Christmas customs. The general effect of the table is blue and white, with silver stars for the covering and the peach and gold tones of the angel itself.

Swedish Angel
Head: Cut across the grain 5 strips of peach colored crepe paper each 1 inch wide. Stretch and pull through the small hole in a crepe paper twist, or stretch and twist between the fingers. Wind the pulled strands

BREAKFAST: Orange juice, codfish cakes, cornmeal muffins, currant jelly, coffee, milk.
LUNCHEON: Fish chowder, pilot biscuit, fruit bowl, cookies, tea, cocoa.

DINNER: Filets of fish poached in vegetable stock, parsley potatoes, broiled tomatoes, chowder and grapefruit salad, lemon meringue pie, coffee, milk.

around a 5-inch piece of cardboard and slip a 5-inch length of spool wire under them at one end. Tie wire securely. Then cut the loops at the opposite end and remove the cardboard.

Next stretch and crush into a ball a plain strip of peach crepe paper 8 inches wide and 16 inches long. Divide the pulled strands in half and place over the ball of crushed paper. Draw the strands down smoothly and tie with spool wire. This forms the doll's head. Cut features out of the blue and red gummed dots.

For the hair, paste a strip of yellow duplex crepe paper 1 inch wide across the head from side to side. Curl the ends over a fine

is made from a strip of clear cellophane cut 2 1/2 inches wide and 18 inches long. Fold in half lengthwise and shir over a knitting needle. Slip on to a 6-inch length of spool wire and remove the needle. Tie in place around the neck.

Wings: Paste two layers of silver paper together, back to back, and cut out a pair of angel-shaped wings and halo. The wings are 10 inches long and 7 inches across the top. Mark feathers on the wings with a knitting needle while the paper is still damp with paste. Pin the wings and halo in place.

Straighten Up To Pick Up Your Spirits

By ALICIA HART
Authorities agree that walking, standing and sitting correctly will make any woman feel, as well as look, better.

If you doubt this, make a simple test. Just let your shoulders sag, pull your head back into the collar of your coat—in fact, allow all of your body to slump, then walk a block. Now lift your chest, hold shoulders up and back straight, but not exaggeratedly so, carry head high—in other words, assume a perfect posture, then walk another block. At the end of the second block, stop and analyze your reactions during the short walk.

No matter how nice your clothes, you feel pretty frowsy, even slightly down-trodden, during the first half of the walk, didn't you? During the latter half, your spirits as well as your chest and head seemed to be uplifted, too, didn't they?

Stand, Look and Walk "Tall"
It's a well known fact that bad seated posture produces fatigue rather quickly. It's important that the office worker sit far back in her chair with end of spine (not necessarily shoulders) touching the back of the chair. Stomach will then be up and in. Feet should be placed flat on the floor.

When you stand, try to keep backbone in as straight a line as possible with chest high, stomach in and head up. It's possible to stand with weight on one foot without throwing the body out of balance or having the hip on the

opposite side stick out. Practice shifting your weight from one foot to the other, meanwhile keeping the body in a nice, graceful line.

Remember, of course, that deep breathing exercises do a great deal toward teaching you to stand, walk and sit with chest in an elevated position. Many a flat-chested look has been cured by breathing exercises and by correction of posture defects.

NATIONAL OFFICER TO ADDRESS LOCAL DISABLED VETERANS

Captain Cicero F. Hogan, national rehabilitation officer, will address chapter 12 of the Disabled American Veterans of the World War at the Willard hotel Saturday, December 9, at 8 p. m. Captain Hogan will speak on rehabilitation work and the program of the DAV, outlining laws, regulations and the hospitalization program for widows and orphans. He will also discuss the program now before congress pertaining to disabled veterans.

Department Commander B. M. Huntly of Oregon will outline some history of the DAV, and Commander Herman Lofdahl of the Klamath chapter invites anyone interested in veterans' affairs to attend.

Many Britons are being fined as blackout restrictions become more stringent. Wonder what's being done about cats' eyes.

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Cue for Family Cheers: "Chicken and Dumplings"

By MRS. GAYNOR MADDOX
Dumplings are a jolly element in food. When the cold wind blows, then plump dumplings should roll and all will be well in the menu.

Chicken with Dumplings
(8 servings)
Four pounds chicken, boiling water, 2 tablespoons salt, 1-2 teaspoon poultry seasoning, 2 tablespoons flour, cold water, 1-3 cup cream.

Menu
BREAKFAST: Grapefruit and pineapple juice, cracked wheat cereal, scrambled eggs, nut muffins, coffee, milk.
LUNCHEON: Corned beef hash, spinach, toast, spiced baked apples, tea, milk.
DINNER: Chicken with dumplings, brown rice, green beans, vegetable salad, straw berry Bavarian cream, sugar cookies, coffee, milk.

spoon salt, 2 tablespoons butter, 1-3 cup milk.

Clean and wash fowl, and cut in pieces. Place in a 2-quart heat resistant glass saucepan and half cover with boiling water. Cover and simmer for 2 to 3 hours, or until tender, adding seasonings after first hour of cooking. Remove chicken from stock; take

meat off larger bones. Make a paste of flour and a little cold water and add to the stock. Cook until thickened and add cream. Replace chicken in gravy and allow to reheat while making the dough for dumplings.

DOUGH: Sift the dry ingredients. Cut in butter and add milk. Mix thoroughly and drop teaspoonfuls into the boiling chicken and gravy mixture. Cover tightly

and boil gently for 15 to 20 minutes without removing the cover. The dumplings will retain their fluffiness and the chicken will remain hot throughout the meal if served in the glass saucepan.

Yankee Dumplings
(Makes 12 dumplings)
Here's another plain dumpling recipe for the dumpling fan.
Two cups flour, 2-3 teaspoon salt, 3 teaspoons baking powder, 1 cup whole milk.

Sift the dry ingredients together 4 times. Add milk, stirring quickly to make a soft dough. Drop by spoonful on top of chicken gravy or stew, being sure that the dough rests on pieces of

meat or vegetables and does not settle in the liquid. Cover tightly and steam for 15 minutes without removing the cover. Dumplings may also be dropped on a plate and cooked in a steamer over rapidly boiling water for 10 minutes.

Ten minutes after a judge suspended sentence on a woman for disturbing the peace, the complaining witness married her. That's taking a hair off the dog that bit him.

Rudders on boats navigating rivers of Portugal are longer than the vessels.

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MEAT SPECIALS—SATURDAY ONLY

Hogs	Klamath County	Half or whole	Lb.	7 1/2c
Light Hogs			Lb.	10c
Pork Roast	Shoulder	Cuts	Lb.	11c
Fresh Side Pork			Lb.	12c
Lard	Leaf and Back Fat		Lb.	4c
Pork Steak			Lb.	14c
Hams	First Grade	Whole or half	Lb.	22 1/2c
Bacon	Whole or half		Lb.	17c
Bacon Squares			Lb.	17c

RABBITS — TURKEYS — CHICKENS

EGGS
A Grade Large **39c**
2 Doz. **7 1/2c**
Cigarettes
Camels, Luckies, Old Golds, Chesterfields and Raleighs **\$1.15**
Cake Flour
Soft-a-Silk **25c**
Lge. Pkg. **29c**
Crackers
Sunshine Krispy **29c**
2 Lb. **33c**
Box **33c**
Nobility Cookies
1 Lb. **33c**
Box **33c**

Produce Specials — Friday, Saturday

Bananas	Golden	4 lbs.	19c
Oranges	Extra Large	Doz.	29c
Apples	Fancy Spitz	5 lbs.	25c
Grapefruit	Lg. Size, No-Need-a-Sugar	6 for	25c
Onions	No. 1's	10-Lb. Bag	23c
Spuds	U. S. No. 2's	25 Lb. Bag	23c
Spinach		3 lbs.	19c
Celery	Extra Large	Utah	13c

Milk
Swift Prem. Tall Can **6c**
Sogo, Tall Can **39c**

Oxydol Giant Pkg. **55c**
Ivory Soap Large Bar **25c**
Honey Klamath Falls Sweet Clover, 5-Lb. Pail **39c**
Catsup C.H.B. Lge. Bottle **29c**
Oysters Brand 3 cans **29c**
Scot Tissue Roll 3 for **19c**

Crisco
3-Lb. Pail **49c**
6 Lbs. **97c**

M-J-B WHY?

"I'm sitting in this lunch room, when 'Harry' storms in..."



3 She takes a sip and her eyes brighten. "Mister," she says to Gus, "what's the secret?" Gus scratches his head. "You've got me, Lady, except..." "Except what?" ask Harry and the girl, breathless-like. "Except maybe it's the brand—M-J-B—the 'Richer Roast' coffee, people call it."



1. "But Harry, my coffee can't be that bad," says this swell looking girl who's right at his heels. Harry isn't interested. He's plenty burned up. Just yells at Gus, the waiter, "Two cups of coffee, quick!" "Sure thing," says Gus and serves them up, steaming hot.

2 "Madam," says Harry, all formal-like, "you're about to taste real coffee." She picks up her cup and sniffs suspiciously. "Smells good, doesn't it?" Harry says to her. (He's relaxing a little now.)

MAKE THIS TEST YOURSELF

FOR FRESHNESS Open a can of M-J-B. Smell its wonderful fragrance preserved by M-J-B's vacuum pack.

FOR AROMA Pour a cup and breathe the appetizing real coffee aroma. It's proof of M-J-B's Richer Roast.

FOR FLAVOR Now taste a cup of M-J-B, made at any strength. Enjoy its delicious, extra rich flavor.

M-J-B's RICHER ROAST gives you RICHER FLAVOR