



NOW FOR THE TREE—"We seem to break up a lot of ornaments this year, so I'll just pick up a few new ones like these transparent ones with a bit of tinsel inside," remarks Sharon to the obliging clerk, Evelyn Wilson. Sharon finally settled on a box of assorted colors and several bright silver strings of tinsel.

LOCAL WOMEN GIVE LIST OF NEW RECIPES

By LOIS STEWART

Year in and year out, each and every one of us prepare the same foods and despite the fact we peruse scores of magazines and cook books, usually fall back on the same tried and true recipes because we're just a bit afraid of new things that haven't stood the test of time and family dinners.

With this in mind, we called a dozen or so women whose cooking we know is "par excellence," and we aren't a bit afraid of offering these in a Christmas cooking column that should help you over the days when good food seems to be more necessary than at any other time of the year.

Hope you enjoy them, and here they are!

CHRISTMAS WREATH

We have been the lucky ones to have one of these coffee cakes, rightly called "Christmas Wreath," for our Christmas morning breakfast. Mrs. Lloyd Prock was generous enough to pass it on in this column. And it's goodness plus!

2 cups milk, scalded
1 cake compressed yeast
8 cups flour
2/3 cup sugar
1 teaspoon salt
1 teaspoon grated lemon rind
2 eggs
2/3 cup melted butter
2/3 cup seedless raisins.
Filling: 1/2 cups brown sugar, 1 cup chopped nuts, 1/2 table-spoons cinnamon.

Cool milk to luke warm, soften yeast in 1/2 cup milk and let stand 5 minutes. Sift 4 cups flour with sugar and salt and add grated lemon rind. Beat eggs, add melted butter, cooled yeast and remainder of the milk. Stir eggs into mixture, add sifted dry ingredients and beat until batter is smooth. Add remaining 4 cups of flour to make light, soft dough, and beat well. Let rise until double in bulk, about 3 hours time, divide into two portions, roll each piece into a rectangular shape about 1 inch thick, or a little thicker.

Spread with melted butter and the filling—the brown sugar, nuts and cinnamon, then roll as you would a jelly roll, joining the ends to form a ring and place on greased baking sheet. You will notice this makes two rings, about 14 inches across. Now slash the top, holding the scissors straight up, cut down to about the depth of the filling and give the pieces a little twist. Let rise in warm place until light, about 45 minutes time, and then bake in a moderate oven, 375 degrees. When done, frost with powdered sugar and decorate with cherries. This is awfully good and be sure to make the full recipe.

TURKEY STUFFING

A right smart stuffing, and one easy to make, is that given us by Mrs. Albert O. Roenicke. To those who want a change from the old sage and giblet dressing this should be most interesting:

8 cups bread crumbs
1 pint of small oysters
1 teaspoon salt
1 cup chopped celery
1 teaspoon pepper
1 egg, lightly beaten
Wash oysters thoroughly, (if large ones used, cut up), blend all ingredients using liquor from the giblets and 1 cup melted butter to moisten. Stuff lightly—and there you are.

FUDGE SQUARES

Having people in for coffee during the holidays? Here's a Fudge Square obtained from Mrs. Percy Murray's cookbook, which makes a hit with youngsters and oldsters alike:

2 eggs
1 cup sugar
1/2 cup butter melted with two squares of bitter chocolate
1 cup all-purpose flour
1 cup chopped nuts
1/2 teaspoon vanilla
Salt
Bake in greased pan, 8 by 8 inches; temperature 325-340 degrees. When cool cut in squares.

CRANBERRY SHERBET

An exceptionally good cook, Mrs. Ernest D. Lamb, offers this Cranberry Sherbet recipe which should start any dinner off with flying colors:

1 quart cranberries, cover well

with water, cook until tender. Put through fine sieve.

Add two scant cups sugar, stir until sugar is dissolved in pulp. Add 1/2 cup thick cream, whipped, and two beaten egg whites which you fold in carefully. Freeze in old fashioned freezer, or if electric refrigerator trays are used, stir several times before serving.

XMAS EVE SUPPER

What to have for Christmas eve supper that sounds grand and yet can be prepared a day ahead? Try Mrs. John H. Harris' Banana bread, made into thin little sandwiches and served with a crisp salad and coffee.

1 cup white sugar
1/2 cup sour cream
2 eggs
3 1/2 medium sized bananas, mashed
3 tablespoons sweet milk
2 cups flour
1 teaspoon soda
1/2 teaspoon baking powder
1 cup chopped nuts
Salt.

Put together like usual cake recipe, place in greased pan, (makes one large loaf), and bake as you do bread. When loaf leaves pan, it's done!

FAVORITE COCKTAIL

Here is the recipe for Mrs. Charles F. Scharfenstein's favorite Christmas dinner cocktail. Simple to make and sounds simply grand:

1 cup raw cranberries, cut in halves
1 cup canned pineapple, cut in cubes
1/2 cup seedless raisins
1/2 cup sugar
1 to 2 cups pineapple juice
1 tablespoon lemon juice
Mix and let stand three to

four hours in refrigerator. Serve right cold!

FOR THE CHILDREN

Mrs. Scharfenstein offers this unusual Banana Brown Betty for the children to top off the extra heavy holiday dinner. It was served frequently in her home in the Islands, but substituting canned pineapple for the fresh, brings it within easy reach of the Klamath hostess. Here it is:

Butter baking dish. Place a layer of sliced bananas, sprinkle with sugar and butter, 1 cup of chopped pineapple, then a layer of bread crumbs, sprinkle with cinnamon, repeat this ending with a layer of bread crumbs. Bake in a moderate oven for 45 minutes.

FROZEN EGG-NOG

Having a lot of people in during the holidays and want to serve something more interesting than Tom and Jerry? Here's a marvelous recipe for Frozen Egg-Nog which we obtained from Mrs. Frank P. Drew, and one used in her mother's family for a number of years. It may be served for dessert, too:

1 dozen eggs
1 pint of milk
1/2 pint of brandy
1 pound of sugar
1/2 pint Jamaica rum
Grated nutmeg
1 pint cream, whipped

Beat eggs separately until light. Beat sugar into yolks well. Add milk and beaten whites of eggs. Then add the liquor and freeze fairly hard, the consistency of ice cream. Serve in punch glasses. This may be made the day before and well out of the last minute rush. Serves 24, and especially suggested for a buffet supper.



FIRST FOR MOTHER—And Sharon stops at one of Klamath's many attractive shops where the most delectable negligees, bed jackets, gowns and slips are entrancing 1941 shoppers. This negligee and matching gown in soft baby blue, with a lovely square yolk of lace, simply wins Sharon over. The lingerie is shown by Marie Guerrettas.



TIE FOR DADDY—"Gosh, I think this is a funny looking tie, even if the clerk did say it's what the best dressed man wears," smirks Sharon. She finally makes her own choice, a Paisley pattern on a deep red background, for Daddy's Christmas shirt.

NATIONAL DEFENSE BONDS FOR GIFTS

A gift item grown rare in the last two decades is scheduled for a revival this Christmas.

Just as youngsters of World War I days got liberty bonds in their Christmas stockings, the national defense bonds and stamps of today are expected to fill a section of Santa's pack.

The stamps, priced from 10 cents to \$5, and bonds from \$18.75 to \$750 offer a wide range of selection for those who "don't know what he needs" or those who have relatives in distant places.

SEAL SALES

In Scotland a local Christmas seal for the fight against tuberculosis was issued in 1930, but in 1933, Scotland joined with England and Wales in carrying on a national seal sale.

This sale has now spread over Great Britain under the direct chairmanship of one of England's leading citizens, the Marchioness of Titchfield, and has enjoyed the patronage and sponsorship of the crown. The price of the seals is 4d. each, one cent in American money.

Steven Dohanos, the nationally known artist who designed the 1941 Christmas seal, is one of the hundreds of thousands of persons who have recovered from tuberculosis.



GEOMETRICALLY squared lines and turn-back cuffs mark this new campus-going coat. It is made of grey processed lamb, from Argentina.

Those Good Old Ties Are Ready

What's the favorite Christmas gift from the wife or the dozens of relatives scattered from coast to coast? It's no secret because when the man of the house sees a box about 12 inches long and about a quarter inch thick . . . well . . . instinct of past years float through his mind and the word "TIE" runs around in his head.

With a rack and roomfull of the chokers he can't wait until Christmas morn'g to unwrap a few more and the rest of the day he goes around asking himself—"Why oh why do they do these things to me?"

This year his hopes are for the better and deep down inside he feels his relatives and family will be kind to him and change that old tradition to something newer and brighter.

IN CUBA, TOO

Christmas seals are sold in Cuba by the national committee for Defense Against Tuberculosis. Two of the most popular seals, those of 1927 and 1928, were a reproduction of the French seal of 1926, except that the wording is in Spanish. A child faces the sun and the inscription is "El Beso Al Sol" (the kiss of the sun).

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ARROW Sun Valley Stripe Ensemble

Here's a gift he'll want to put on Christmas morning and wear every day, if he could. Our handsome Arrow Sun Valley Stripe shirts have the new wide spaced broken stripes on soft color grounds, shorts that match exactly, and a tie and handkerchief that go with the shirt like plum pudding with Christmas dinner. Altogether, they're a sure-fire present because Arrow designers know exactly what he wants and Sun Valley Stripes are a tip-top example. Choose them in pleasing colors of Blue, Tan, Grey or Green.

Shirt, \$2 Tie, \$1 Shorts, 65c Handkerchief, 35c

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733 Main

SCHOOL HOLIDAYS DATES ANNOUNCED

With Christmas vacation just around the corner, thousands of school kids are looking forward to that joint "visit from Santa Claus" and holiday at the same time.

Both Klamath Falls city schools and Klamath county schools will observe the same schedule this year. Christmas programs will be held in the individual schools on Friday, December 19, and vacation will

start with dismissal that day, to be resumed on Monday, December 29. There will be a one-day holiday on New Year's, with schools resumed Friday, January 2.

A check with Klamath Union high school showed a similar schedule for this institution.

Food worth \$125,000,000 annually, equal to seven-tenths of the nation's needs, is produced by England's poultry industry.

Platinum once was so cheap that bricks of it were gilded and sold to unwary greenhorns.

A ton of water from the Dead Sea contains 187 pounds of salt.

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