

# Housewives Interest Shown in Recipes

### Cakes, Cookies and Other Pastries Given to Live Up to Rationing of Foodstuffs

Many a housewife was looking through her recipe files these past few weeks attempting to maintain an attractive and well laden table on a budget, what with food costs continuing to soar and rationing threatened on this food stuff or that.

Shades of eggless, butterless, milkless cakes again were seen as in the last war and here are a few recipes given by Mrs. Bert C. Thomas which have proved not only interesting but most delicious.

#### OLD FASHIONED NEW ENGLAND GINGERSNAPS

1 teaspoon soda in a cup. Add 2 tablespoons boiling water, then add 2 tablespoons shortening. Fill the cup with molasses. Add a little salt, 1 teaspoon ginger, add flour to roll out. Roll very thin and bake in a moderate oven.

#### MAPLE COOKIES

1 cup maple syrup  
1/2 cup shortening  
1 egg  
1/2 cup milk  
1 1/2 cups flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup coconut

Melt shortening and add syrup and beaten egg and milk. Mix gradually with the sifted dry ingredients and lastly add the coconut. Drop from a teaspoon onto a greased pan or a 1 more flour and roll out and cut with cookie cutters. Bake 12 to 15 minutes in a moderate oven.

#### HALF AND HALF CAKE

1/2 cup sugar  
1/2 cup molasses  
1/2 cup shortening  
1 cup sour milk  
2 cups flour  
1 teaspoon soda  
1/2 teaspoon cinnamon  
1/2 teaspoon cloves  
1 cup raisins, a pinch of nutmeg.

Bake in a moderate oven.

#### CANADIAN WAR CAKE

2 cups brown sugar  
2 cups hot water  
4 tablespoons shortening  
1 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon cloves  
1 cup raisins.

Boil all these ingredients 5 minutes, cool, and then add 3 cups flour with 2 teaspoons soda which have been sifted together. Bake in a slow oven 75 minutes or if in layer pans 25 minutes.

#### BAKED PRUNE WHIP ANGEL CAKE

3 egg whites  
1/2 teaspoon cream of tartar  
1/2 tablespoon lemon juice  
1/2 cup sugar  
1/2 teaspoon salt  
1 cup strained prune pulp.

Beat whites of eggs until fluffy, then add cream of tartar and beat until stiff. Add lemon juice, sugar and salt to prune pulp. Mix well and add to the whites folded in lightly. Pour into angel cake pan and set in a pan of hot water. Bake 45 minutes in moderate oven (350 deg. F.) Turn into serving dish and serve warm with custard sauce.

#### PEANUT BUTTER HERMITS

1/3 cup Borden's Eagle brand maple milk  
1/2 cup peanut butter  
1/2 salt  
1 cup graham cracker crumbs or dry bread crumbs.  
Blend milk and peanut butter; add salt and crumbs. Drop by spoonfuls on buttered baking sheet. Bake in a moderately hot oven (375 deg. F.) 15 minutes or until brown. Remove from the pan at once. Makes about 24.

#### VERMONT NUT CAKE

2 1/2 cups flour, sifted  
3/4 cups baking powder  
1/2 teaspoon salt  
1/2 cup brown sugar  
1/3 cup shortening  
2 eggs  
1/2 cup chopped nut meats  
1 cup maple syrup  
5 tablespoons milk  
1/2 teaspoon vanilla extract.  
Directions: Sift dry ingredients, cream sugar and shortening and add to that the eggs, one at a time, and beat well. Add nut meats and flour mixture alternately with the syrup and milk. Bake in layer cake pans 25 minutes in a moderate oven.

#### HONEY LEMON CAKES

1 1/2 cups honey, heat to boiling  
1/2 cup butter, add to honey, then cool.  
2 cups pastry flour. Stir into honey and butter. Let this stand overnight.  
1 grated rind of a lemon  
2 tablespoons of lemon juice  
1/2 cup chopped blanched almonds.  
1/2 teaspoon soda dissolved in a little warm water,  
1/2 teaspoon salt.  
Mix all and bake in muffin tins in a quick oven.

#### CHOCOLATE PRUNES

24 large prunes  
24 walnut halves  
1 cup pancake and waffle flour  
1 egg, slightly beaten  
1/2 cup milk  
Cook prunes until tender,

stone and stuff each prune with a half walnut. Make a batter by adding eggs and milk to pancake and waffle flour and beating until smooth. Dip each prune in batter and fry in deep fat, 360 deg. until golden brown. Drain on unglazed paper and roll in 1/3 cup sugar mixed with 2 tablespoons of ground chocolate. Serve topped with sweetened whipped cream if desired.

#### FRUIT CUSTARD PUDDING

3 cups dry bread covering  
1 quart milk, heat slowly, then add

1/2 cup brown sugar  
1 small egg well beaten  
Grated rind of small orange  
1/2 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon salt  
1/2 teaspoon nutmeg  
1/2 cup dry apricots  
1/2 cup raisins  
1/2 cup dates, cut in pieces.  
Bake in a slow oven for 1 hour.

#### BAKED INDIAN PUDDING

(Very old recipe)  
1 quart milk  
6 tablespoons cornmeal  
1 tablespoon flour  
2/3 cup molasses (New Orleans)  
2/3 cup cold water  
1/2 teaspoon salt  
1/2 teaspoon ginger  
1/2 teaspoon nutmeg  
1 tablespoon butter  
1/2 cup raisins

Directions for making: Scald milk. Mix the cornmeal, flour and water until smooth, add to hot milk. Add spices and butter and cook 5 minutes stirring constantly, then add raisins and pour into a buttered baking dish. Put in oven and then pour over the top 1/2 cup cold water and bake it in a slow oven for a long time or until a rich brown color and when tested with a knife the knife comes out clean.

#### RICE FLOUR WAFERS

1/2 cup shortening  
1/2 cup sugar  
1 unbeaten egg  
Grated rind of 1 lemon  
1 cup rice flour  
Cream shortening and sugar add egg, flavoring and 1/2 the flour. Add enough more flour to roll out thin. Cut in fancy shapes and bake in a moderate oven.

#### SOJOURNERS HAVE WEEKLY CARD PARTY

Nine tables of cards were in play at the Wednesday afternoon meeting of the Sojourners club in the Willard hotel. Hostesses were Mrs. C. L. Hubble, Mrs. T. H. Reeves and Mrs. E. Brandenberry. Defense stamps were awarded for high score held by Mrs. William Laird.



MARRIED AT HOME

Mr. and Mrs. Dwan McDonald are pictured shortly after their wedding ceremony at the home of the bride's parents, Mr. and Mrs. Alfred Petersteiner, 1914 Portland street. She is the former Yvonne Petersteiner.

—Kennell-Ellis.



### TAKE PART IN CEREMONY

These eight young men took part in the installation ceremonies of DeMolay on Thursday evening in the Masonic temple. Upper row, left to right, Master Councilor Steven Stewart, Senior Councilor Bill King, Junior Councilor Philip Blohm, Scribe Ronald Carter. Lower row, Glenn Kennedy, Tom Scharenstein, Jimmy Noel and Keith McGilvary, installing officers.

—Kennell-Ellis pictures.

# Klamath Women Out To Aid in Defense

### Many Sign Up for Nutrition and Canteen Aid Classes to Start During Coming Week

Women of the city are vitally interested in all phases of defense work and the social whirl has settled down to meetings and more meetings, classes and more classes. On Thursday evening of this week two more phases of defense work were introduced, canteen aid and nutrition classes and both ventures promise to be exceptionally well attended.

#### St. Patrick's Affair Set

The annual St. Patrick's party given by the members of St. Mary's Altar society of Sacred Heart church is again scheduled for March the seventeenth in the Willard hotel ballroom at eight o'clock.

Mrs. Lloyd L. Low, assisted by Mrs. R. C. Dale, is in charge of arrangements. A short program in keeping with St. Patrick's day is being planned and a full evening of entertainment scheduled. In charge of the tea table will be Mrs. C. A. Williams, assisted by Mrs. Stanley Pleser, Mrs. J. K. McAndrews and Mrs. A. P. Heup.

A cordial invitation has been extended to the public and reservations may be made by calling either Mrs. Low or Mrs. Dale.

Mr. and Mrs. Howard Davis and small son, Lyle Howard, are expected here Sunday to visit Mrs. Davis' mother, Mrs. Ruby Lyle. Mrs. Davis and child will spend a week in Klamath Falls.

Miss Clive Wilson, Mrs. Jack Nixon, Miss Dorothy Nelson, Miss Mabel Hansen, Mrs. LeRoy Erdmann, Miss Kathleen Silver, Miss Frances Fitzgerald, Mrs. Helen Mueller, Mrs. J. Fred Flock, Mrs. Irene Foster, Miss Lillian Redkey, Miss Ruth Flood, Miss Karen Dunton, Miss Maxine Johnson, Miss Julia Cannon, Mrs. Ralph Karns, Mrs. Frances Green, Mrs. Avis McConnell, Mrs. Lucille Warner, Mrs. Frances Howard, Mrs. W. C. Van Duker, Miss May Phinney.

Miss Mary Houston, Mrs. Irene A. Brown, Miss Frances Fenwick, Mrs. Sylvia McClelland, Mrs. William Mc-

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## League Head Scheduled

### Mrs. Rasmussen To Be In Klamath Falls at Monday Sessions

Mrs. Ralph W. Rasmussen of Portland, president of the Oregon League of Women Voters, will make an official visit to the Klamath league on Monday, March the sixteenth, and all members are asked to reserve this day for conferences and meetings.

Plans will also be discussed for war time service among the league members. At half past ten o'clock there will be a meeting of the executive board with Mrs. Rasmussen attending. At half past twelve o'clock a luncheon is planned in honor of the state president.

### Party Given Monday Eve For Bride-Elect

Miss Helen Hough entertained in the parlors of the First Methodist church on Monday evening of this week complimenting Miss Maxine Laurensen who left Thursday evening accompanied by her mother, Mrs. Lela Laurensen and daughter, Dorothy, for Phoenix, Arizona. There she will become the bride of Mr. Milton McAuley, cadet student at Luke field.

Guests included Mrs. Laurensen and her daughters, Mrs. Johansen, Mrs. L. P. Dunn, Mrs. W. C. McAuley, Mrs. C. H. Barnstable, Mrs. E. Schnebeck, Mrs. Howard Clark, Mrs. William Howe, Mrs. Norman Saunders, Mrs. W. L. Terwilliger, Mrs. Lew Hornby, Mrs. Washburne, Mrs. Oliver Spiker, Mrs. T. B. Powers, Mrs. Ray Baxter, Mrs. Robert B. Hough, Mrs. Albert Gaster, Mrs. Victor Phillips, Miss Janice Barnstable, Miss Lucille Schwinger, Miss Adele Powers, Miss Dorothy Baxter, Miss Elaine Baxter, Miss Dorothy Wood, Miss Allene Hough, Miss Alma Mullis, Mrs. Stewart Balsiger, Mrs. Charles Morris and Mrs. Jack Leftwich.

### Daffodils to be Shown at Meeting

A meeting which promises all the gaiety of spring is that scheduled by the garden group of the Klamath Falls Woman's Library club when "Bulbs and Daffodils" will be the program topic for a gathering on Monday, March the twenty-third, at two o'clock in the small library club rooms.

Mrs. Ernest D. Lamb is chairman of the afternoon and announces that Mr. Conley of the Conley Blossom farm at Eugene, will speak and bring with him interesting daffodil specimens from his gardens. There will also be spring flower arrangements made by the members and placed about the rooms.

### This Weekend was Spent by Mrs. Ruth Turner in San Diego and Santa Ana, California, where she enjoyed a visit with her sons, both in the service. Mrs. Turner visited Larry, member of the United States marine corps in San Diego, and Jack, stationed in Santa Ana with the army air corps.

## Social Calendar

**Monday, March 16**  
Klamath League of Women Voters entertain state president, Mrs. Ralph W. Rasmussen. Board meeting, 10:30 a. m. Pelican cafe, luncheon in party room, 12:30 p. m., business meeting, 2 p. m. Library club rooms.

**Tuesday, March 17**  
American Legion twenty-third birthday celebration, Legion hall, 8 p. m.

**Wednesday, March 18**  
Dinner meeting of the American Association of University Women at the Willard hotel. The speaker will be William Parrish, editor of the Oregonian.

**Friday, March 20**  
St. Patrick's night party for families of Riverside school, teachers in charge of program.

**Saturday, March 21**  
Italian supper dance to be given at Reames Golf and Country club.

**Monday, March 23**  
Meeting of garden group, Library club, 2 p. m., small library club rooms. Daffodil specimens shown by Conley Blossom Farm, Eugene.

**Saturday, March 28**  
March daffodil dance of Winter Dancing club, Willard hotel.

**Monday, April 6**  
Easter Monday party at Willard hotel sponsored by Guild of St. Paul's Episcopal church.

**Saturday, April 11**  
Annual Shrine hospital benefit dance given by Klamath Shrine club in armory.

**Monday, April 13**  
Annual spring musicale by Klamath Falls Woman's Library club. Mrs. Don J. Zumwalt, music chairman.

**Tuesday, April 21**  
Klamath Lutheran Ladies Aid birthday anniversary party, church parlors, 6:30 p. m. Potluck supper with men invited.

Friends of Mrs. David R. Vandenberg will be interested to learn she is recovering at her home on Washington street following a recent illness.

Lieutenant Walter Kelly of Camp Callan, California spent a brief time here as the guest of Mr. and Mrs. Lester Ofield, returning to his post in the south on Saturday.

Mr. and Mrs. David Bullis are in Portland this week "house hunting." Friends regret to learn Mr. and Mrs. Bullis and their two children, Lester and Roger, will leave Klamath Falls soon to reside in Portland where Mr. Bullis has accepted a position. Young Lester is spending this weekend with his paternal grandparents in Ashland, and small Roger is the guest of the Percy Webbs.

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