



RADIATING THE WONDERFUL spicy odor that comes when the oven door is opened, this Christmas Wreath is given a last minute peek by Mrs. Lane Warren and daughter Nancy in the kitchen of their home, 1436 Eldorado. Nancy is a fifth grader at Roosevelt and is just getting in her hand at kitchen cookery.

Give Your Family A Delicious Treat At The Christmas Morning Breakfast

The "Christmas Wreath" which is shown in the two pictures at the top of this page, is an easy bit of pastry that has the professional touch when it is iced and decorated. Here is the recipe:

"Christmas Wreath"
 1/2 cup scalded milk
 2 T sugar
 2 T shortening

White Fruit Cake
 1 cup shortening, creamed with 2 cups sugar. Add 4 egg yolks which have been well beaten. Add 3 cups sifted flour, 3 tea. baking powder, 1/2 tea. each cinnamon, nutmeg and cloves. Add 1/2 tea. lemon extract and 1/2 tea. vanilla. Add 1 cup milk to flour mixture. Fold in 4 stiffly beaten egg whites and add 2 cups bleached or white raisins, 2 cups currants, 1 cup cut-up canned pineapple, 1 cup candied cherries, 1 cup sliced citron, 1/2 pound candied orange peel, 2 cups almonds, blanched and sliced. Pour into loaf pans lined with greased paper. Bake 2 1/2 hours in 300 oven. This is better aged for six weeks. Makes three large loaves.

Mrs. George Casper,
 Klamath Falls.

1/2 tea. salt
 1 egg, beaten
 1/2 cake yeast
 2 cups sifted all purpose flour.
 Pour scalded milk over sugar, shortening and salt in a big bowl. Stir until dissolved. Cool to lukewarm. Stir in beaten egg and crumbled yeast until dissolved. Stir in 1 cup of flour, beat until smooth, then add remaining cup of flour and beat. Brush top of dough with little oil or shortening, cover with clean towel and let rise in a warm place until double in bulk. Punch down, then roll out on a floured board into a rectangle about 13 by 7 inches. Brush rectangle with a filling:

1 T melted butter (or more)
 1/2 cup brown sugar
 1/2 tea. cinnamon
 1/2 cup seedless raisins.

Roll up from the long side, crosswise. Pinch edges to side of the dough and place seam side down in a semi-circle on greased cookie sheet. With scissors, cut dough almost through at one-inch intervals, then pull these petal shaped sections to lie a little to one side all around. Cover with towel and let rise again until double in bulk. This takes about 45 minutes. Brush top and sides with slightly beaten egg

white mixed with 1 tablespoon cold water. This gives a professional glaze.

Bake in a moderate oven, about 400, for 15 minutes. Cool slightly, then frost with this topping:
 3 T powdered sugar
 1 tea. warm water.
 Frost and decorate with pecans or any other favorite nut, pieces of candied cherry, citron, or your favorite peel.

Cranberry in Pear Cakes
 Combine 2 cups cranberries and 1 1/2 cups water in sauce pan, cover and cook slowly until the skins pop. Press through a fine sieve. Add 1 cup sugar and 1/2 T. gelatin, which has been softened in 1/4 cup cold water, to the hot juice, stirring until dissolved. Cool and add 2 T. lemon juice. Pour into a refrigerator tray and freeze until firm. Turn into chilled bowl and beat until smooth and light. Return to tray and freeze. Serve in pear halves and garnish the turkey platter if the platter is large enough, or serve at the table on a bed of crisp lettuce.

Mrs. Anna Howard,
 Route 1 box 648, Klamath Falls.



LIKE EVERY GOOD COOK, Mrs. George T. Casper of 1611 Cross street, gets all the ingredients ready when she starts in on her Christmas baking. In this picture Mrs. Casper is preparing her Christmas fruit cake, and the recipe for the cake is given on this page. It's a "White Fruit Cake" and calls for all the candied fruits you can imagine and makes three large loaves.

Smoked Klamath Turk Offered As Suggestion For Christmas Dinner

By SUSIE COOKIE

It all started out talking about kitchen smells and the boy in the family remarking: "And what's wrong with smelling food cooking? I think it's the most wonderful smell in all the world."

And I guess it is at that age—and any age at all at this time of the year when the spice from the pumpkin pie, the rich, tantalizing odor of simmering mince meat, the sage and the onion melting in the turkey and the good spice of cranberries as they pop in their own juice.

So it's Christmas time again and time for Mother to knuckle down to the 10,000 and one things that fall her

and look like the morning after the cocktail party.

The Sherbet
 Cranberry sherbet: I know what you're thinking. Two kinds of cranberry? Well, why not? You have Irish potatoes and candied sweet potatoes if you want. Anyway, have you ever had cranberry sherbet and a bite of turkey at the same time? There you are. And here's the recipe:

Boil one quart of cranberries in one quart of water for 10 minutes. Strain through a sieve. Mix 2 cups sugar, sifted with 2 tablespoons flour. To the sugar and flour add 2 cups boiling water and cook to a smooth consistency. Then add cranberry juice, cool, add juice and rind of 2 oranges and two lemons. Beat well and freeze. Stir several times.

Now for the simplest of hot bread rolls.

Poppy Seed Rolls
 Dissolve 1 cake yeast and 2 tablespoons sugar in 2 cups of milk which has been scalded and cooled to lukewarm. Add 4 tablespoons melted shortening and 3 cups of flour. Beat until perfectly smooth and add 2 teaspoons salt and another 3 cups of flour. (Of course you'll stir your flour before you measure out the six cups.) Knead well and place in a greased bowl. Cover. Let rise until double in bulk. Stir down.

Now here's what you can do. You can cover this tightly and put it in the refrigerator until you need it. (Knead it!) Or you can go ahead and make the rolls. To use, cut off as much dough as desired, roll out on lightly floured board, shape into rolls, such as braids, rings, knots, etc., and place in a greased pan. Let rise in a warm place until double in bulk again, then bake in a hot oven at 425 for 18-20 minutes. This dough keeps four or five days and you can bake as desired. Before we finish with these rolls, we usually brush them with a little butter and sprinkle with poppy seeds. Then let them rise and pop in the oven. You can buy poppy seeds in little 10-cent packages and they last for a long time—unless, like happened at our house yet. The youngest wanted the package for her chemistry set and mixed the poppy seeds with the chili peppers.

This recipe makes 5 dozen small or 2 dozen large rolls, if you're curious.

Maybe it's Aunt Emma's plum pudding you'll be having, but if it's Pumpkin Pie—here's Susie's one and only.

Pie With Honey
 Pumpkin Pie: 2 cups cooked or canned pumpkin, 1/2 teaspoon salt, 2 cups milk, 2 eggs, 2/3 cup brown sugar, 2 teaspoons white sugar, 1/4 teaspoon cinnamon, 1/4 teaspoon ginger, 1/4 teaspoon cloves, 1/2 teaspoon nutmeg.

Mix the ingredients together in the order given. Stir well and strain through a sieve. Pour into a pie pan lined with rich pastry and bake 55 minutes or until firm. Bake 450 degrees for first 10 minutes, reducing to 325 degrees for remaining 45 minutes.

Chill the pie thoroughly and top with mounds of stiffly whipped cream. Now listen carefully—drop spoonfuls of honey into the whipped cream, one spoonful for each serving. That does it.

Cranberry Ring
 Cranberry Ring: 4 cups of cranberries, 2 cups boiling water, 2 cups sugar, few grains of salt. Pick over and wash the cranberries and be sure when you buy them they are firm and bright, garnet red. Add water to berries and boil 20 minutes. Rub through sieve, cook 3 minutes. And only 3 minutes. Add sugar and cook 2 minutes. Mold and chill. This serves eight persons. Mold it in something pretty if you have it. It is just as important to have the cranberry ring perfect, as it is to have the salt shakers filled.

Celery
 Stuffed Celery: Your favorite cheese, of course. But be sure if you do this a day ahead that it is carefully covered and tight-like, so that the cheese doesn't curl up

Cranberry Relish
 1 cup crushed pineapple
 1 pint cranberries (put through sieve)
 2 cups sugar
 Cloves to taste.
 Mrs. Anna Brisbois,
 224 McKinley, Klamath Falls.

On The Cover...

His white cap set at an angle, Andy Klum is as proud as a strutting turkey himself as he holds a tasty smoked turkey which he has just brought out of the smokehouse at Brattons'.

Andy is the one who is up to his ears in smoked turkeys as the industry fast becomes Klamath's own specialty. This 30-pound bird was grown by Shuck Brothers on their holdings in Klamath county. It is one of the prime, broad-breasted birds that responds best to the succulent curing which leaves it as the finest possible fare for the holiday season.

Brought clean and beautifully prepared to Brattons', the birds are first given a brine treatment and then smoked for approximately 18 hours. They hang in a special kind of netting that gives them a fine, compact appearance when they are ready for serving.

Mountain mahogany is the wood used in smoking these extra fancy birds and the wood itself is gathered on the hillsides in the Klamath country. In fact, everything smacks of a strictly local product from the Klamath-grown bird, to the mahogany that gives it that luscious smoked flavor.

Andy Klum is a master at curing and smoking the birds and he casts an appreciative and strictly professional eye over each bird as it comes off the smoke rack. More than 1000 birds have been smoked thus far for the seasonal trade and more will go into the smokehouse before the New Year holidays are ended.

Today's suggested Christmas dinner stressed smoked turkey—Klamath's own special food product.

—Picture by Wesley Guderian.



AND NOW COMES THE ICING of this wonderful confection. Mrs. Warren has prepared a sugar frosting that will go on top the "Christmas Wreath" and it will then be decorated with nuts and bits of bright candied fruits. Ideal for Christmas breakfast or a snack with hot coffee when you come home Christmas Eve! Nancy takes it all in. The recipe for the "Christmas Wreath" is given on this page.

If You're In The Mood For Giving Gadgets, You'll Find Plenty Of Them This Christmas

By LOIS STEWART

If you're in the giving mood—why not give a gadget this Christmas? Not the kind that takes the whole family to figure out what the darn thing's for—but something clever and useful.

One time we got a rabbit sitting on a muff. Years later we finally got up enough courage to ask the giver what gives. It turned out to be a new wrinkle in keeping the teapot from dripping. Just slip the little rabbit over the spout with the muff underneath and presto—change—no driplets. The best thing that gadget was for was to pass on to a white elephant sale.

But around town the stores are full of handsome little gadgets that really are useful. Don't let the name throw you.

Make Mine Mild
 Here's one: a Bar Elf. Now, if you have a drinking friend who needs just one more thing for the playroom shelf, get him a Bar Elf. The gadget looks like a little metal mallet. It measures two jiggers in the mallet part, the handle screws off and holds a corker.

The handle can also be used as a bottle opener—and that isn't all. The mallet has a weight in one end to use as an ice cracker. Price \$1.79.

For the little woman, a baster that looks like an eye dropper from the Lost World. It's about 12 inches long, has a rubber bulb at one end and the idea is to slurp up the liquid in the bottom of the pan, then squeeze the bulb and squirt the turkey or roast. Cost just \$1.00.

There's another kitchen gadget that is worthy of mention. A Polar Crust all-metal roller. You can unscrew one end and pour in ice to roll with an ice cold roller. The price, \$2.00.

Poly Poly
 A clever newcomer to the gadget field is Poly Poly the Bakerman. He is guaranteed to keep cake, candy and baking as well as brown sugar, moist and fresh. The Bakerman is a bakerman in shape, he is hollow from the waist up and holds a

supply of water which is released as vapor gas. Poly Poly is \$1.00.

A gadget we love is the pepper mill. These come a little high but are worth it to the fellow who loves fresh ground pepper. Come in both wood and plastic with a supply of peppercorns. Price from \$3.95 to \$4.95.

For Mommie

How about some inexpensive little gadgets for Mothers? Christmas stockings if you're still silly like we are and hang them up alongside those of the small fry? There's a 16-cent melon baller. Sure, this isn't a 16-cent melon baller, but it'll come around again. How about using it for potatoes to drop in the soup-ye? There's a pastry mixer at 25 cents. Santa cutters and holly leaf and Christmas tree cutters that run from 5 cents to 2 for 15 cents. An egg or beet slicer, 25 and 35 cents. Metal cake decorating sets for 59 cents, and one of the cleverest gadgets of all—a metal one-cup sugar or flour sifter for 75 cents.

Hour Glass
 Another little giffie—a 25-cent hour glass egg timer. These can be used for other things than egg timers, too. For instance you can tell Junior he has JUST THREE MINUTES TO CLEAN UP THAT MESS! Set the egg timer and watch Junior fly!

For a little bit more money, there's an electric egg cooker at \$2.95. You can cook one to four eggs. You put in 1 1/2 teaspoons of water for soft boiled eggs, two teaspoons for medium, and for the kind you take to picnics, put in five teaspoons of water. No watching.

For the Cook
 How about a spice rack made of duraluminum and filled with spices of your own choice. Unfilled racks are 89 cents each. Two—one filled with spices, the other with such kitchen needs as dried celery, onions, parsley, etc.—makes a nice gift for the girl who "has everything."

Kitchen shears are more than welcome gifts and they are back now, ranging from \$1.25 to \$2.25.

Game shears are running pretty high and come in the best-friends-gift class. About \$4.95.

Ring Moulds

Making a treacherous after long war years are aluminum ring moulds at \$1.10, and fill these with a choice recipe and then give it away and hear the cheers.

Stainless steel pots and kettles, although we didn't find any coffee pots, are back on the market and very welcome they are, too. The particular type we admire have copper bottoms and look right smart. Then there is the new ovenproof glass platters at \$1.00, and quite a few other new styles in ovenproof glass are putting in an appearance. Like the aluminum ring, it's nice to fill these inexpensive pieces with Christmas pudding or fruit cake for a gift de luxe.

Open That Can
 There are new can openers for the wall. These, too, were gone from the shelves during the war years. They are \$2.25 for the less glamorous, but \$3.25 for the kind with hot and cold folding doors.

Gifts from Czechoslovakia are coming through from that industrious little nation and crystal salt and peppers are here again and not too expensive. Some sets were \$1.65 others up to \$3.95. The more expensive, of course, had the nicest cut.

There it is. Go to it and give a gadget. But be sure it's a gadget that doesn't puzzle!

P.S. If you'll call The Herald and News, we'll be glad to tell you where to find these gadgets.

Kringler
 1 cup sugar
 1 cup butter
 1/2 cup cream
 4 egg yolks
 Cardamom or other flavoring.
 About 2 cups flour.
 2 tea. baking powder.
 Mix and form into rolls about 1/2 inch in diameter. Cut into 4-inch lengths. Shape into circles or figure 8's. Sprinkle with sugar and chopped nuts. Bake in medium oven.



CHRISTMAS COOKIES in the shape of Santa Claus and bells are being whipped out in the Loren Palmerton kitchen, 830 Pacific Terrace, Mrs. Palmerton, at the right, instructs her two daughters in the art of cookie making. Margie, at the left, is interested in kitchen lore. She'll be a bride in June. This is the first Christmas baking for daughter Nadine, now Mrs. Virgil Hanks of San Francisco, who was a bride of last summer.