



A BITE OF LUNCH between shopping tours which take her Christmas gift buying in Klamath stores is being enjoyed by Deanna Hawkins, 10-year-old daughter of Mr. and Mrs. Bob Nicodemus of 1440 E. Main.

Yule Buying Boosts Curve Of Business

Business was picking up in Klamath Falls—and no wonder, with Christmas only 18 shopping days left after today!

Stores were adding more help to their regular staffs and many high school boys and girls were swelling their Christmas funds by working after school hours and on Saturdays. Regular clerks had just about finished their stockroom work as most of the Christmas goods was marked and out for the shopper to pore over on counters and shelves.

Business was somewhat ahead of this time last year and Klamath merchants were expecting the peak this coming week-end which will probably be sustained until December 20. Last-minute shopping always taxes store staffs and Christmas falling in mid-week this year should see heavy buying on Monday, Tuesday and Wednesday.

Holiday Suet Pudding

1 cup molasses
1/2 cup brown sugar
1 cup chopped suet
1 egg
1 cup sour milk
1 cup fine bread crumbs
2 1/2 cups flour
1 tea. soda
1 tea. cinnamon
1/2 tea. cloves
1/2 tea. nutmeg
1 cup raisins
1/2 cup walnuts

Combine first six ingredients. Sift flour, soda and spices together and mix with raisins and walnuts. Add to first mixture. Fill emptied vegetable or soup cans which have been greased, 2/3 full, and tie in double thickness of wax paper over the tops. Place on rack in covered kettle with boiling water halfway up the sides and let steam for two hours, or follow pressure cooker directions. Remove from can and cut in rounds. Serve while hot with the following sauce:

Lemon Sauce
1/2 cup sugar
1 1/2 tea. cornstarch
1 T. butter
Sprinkle of salt
2 cups water
1 tea. lemon extract
These puddings may be kept under refrigeration for a week or 10 days.

Mrs. R. E. Berry,
2027 Eberlein, Klamath Falls

Chef's Touch
When you're baking coffee cake or fancy breads and rolls for Christmas, get out the pastry brush and mix up an egg white with a very little water. Brush the dough for a rich, golden glaze.

Uncooked Fruit Cake

3 1/2 pounds mixed candied fruit
2 1/2 pounds marshmallows, melted
2 1/2 pounds graham crackers, rolled
1 pound nut meats
1 tea. salt
1 pt. fruit juice
1 candied lemon peel
1/2 tea. cloves
1/2 tea. cinnamon
1/2 tea. allspice
1 candied orange peel

Melt marshmallows in fruit juice over low flame. Combine rolled crackers, fruit, nuts and spices and mix well. Add melted marshmallows and mix well. Pack in loaf pans, lined with waxed paper. Let ripen in fairly cool place one month. Makes 10 pounds of fruit. May also be packed directly in wax paper-lined mailing boxes.

Mrs. Woodrow Merry,
Malin, Ore.

Frozen Eggnog

1 quart table cream
6 egg yolks
2 whole eggs
7 oz. granulated sugar
1/2 tea. nutmeg
1/2 oz. brandy
1 oz. rum
Mix eggs and egg yolks, sugar and nutmeg together. Put cream on slow fire, when ready to boil remove and pour on the egg mixture stirring briskly. Put back on the fire for a minute but do not let boil as it will curdle. Let cool, add brandy and rum. Freeze like ice cream. It will be a little softer than ice cream because of the brandy and rum.

Mrs. Grace E. Kintgen,
120 Eldorado, Klamath Falls

The ORIGINAL in Klamath Falls!!

BRATTONS' SMOKED TURKEY

A Star Performer on Your Holiday Menu!

★ Delicious ★ Ready to Eat
★ 8 to 12-Pound Average

ORDER FROM YOUR MEAT DEALER OR PHONE 5361

We Will Also Custom Smoke YOUR Turkey

BRATTONS' COMPANY PACKING

KENO ROAD

Susie's Idea For Christmas Cookies

It's time for plum puddings, and Christmas cookies, and pound cakes and fruit cakes and sugar cookies and gingerbread men and coffee breads all rich and crumbly with citron and lemon peel and orange peel and almonds.

And mince pies, and pumpkin pies, and brandied peaches and cranberry sauce!

It's time for Cookie to roll up her sleeves, get out the flour, the butter and the spices, the three principal ingredients of Christmas goodies.

We hope you enjoy these holiday treats, and most of them may be made up quite some time before Christmas and then brought to light in all their glory for feasting and giving.

Julia's Christmas Cookies

Soften 1/2 pound of butter.
Mix in 1 1/2 cups flour.
1 tea. vanilla.
3 T granulated sugar.
1/2 cup chopped nuts.
Mix all together until rather crumbly like pie crust. Mold into small crescents. Bake until light brown in a slow oven. Watch carefully as they burn easily. Roll in granulated sugar while still warm.

Christmas Treats

1 cup powdered sugar.
1 cup butter.
1 egg.
Mix these three ingredients and then add 2 cups flour, 1/2 tea. cream of tartar, 1/2 tea. soda and any flavoring desired. Drop by small teaspoons on greased sheet and press with fork to flatten. Dip fork into powdered sugar often to keep from sticking to the dough. Bake in slow oven until light brown.

Butter Balls

1/2 cup butter.
1 cup brown sugar.
1 egg.
1 tea. vanilla.
2 cups sifted flour.
1/2 tea. salt.
2 tea. baking powder.
Cream shortening and brown sugar, add beaten egg and vanilla. Sift flour with salt and baking powder. Mix well. Chill for several hours. Roll into marble size balls. Mix 1/2 cup granulated sugar and 1/2 cup ground nuts together and roll cookies into the mixture. Bake on greased sheet 400 degrees 10 minutes. Balls will flatten somewhat in baking.

Julekage

(Christmas Bread)
2 cakes yeast.
3 cups milk, scalded.
1/2 cup lukewarm water.
1/2 cup sugar.
1/2 cup butter.
1/2 cup currants.
2 tea. salt.
2 eggs, beaten.
1/2 cup chopped citron.
1/2 cup chopped raisins.
1/2 cup candied cherries.
1/2 tea. cardamom, if desired.

Flour.
Dissolve yeast in 1/2 cup lukewarm water. Pour scalded milk over butter. When lukewarm add yeast and sugar. Add half of the flour and salt. Beat well for 10 minutes. Add eggs, one at a time, beating thoroughly after each addition. Add fruit and remaining flour. (Amount of flour used is determined by "bread" feel of the dough). Knead and place in greased bowl to rise. Cover and set in warm place away from drafts. Dough should feel slightly cool to touch. When double in bulk, knead again. Let rise un-

til light, then shape into loaves and place in greased pans. Brush tops of loaves with egg whites. When double in bulk bake in moderate oven 35 to 40 minutes. After removing from oven brush crusts with melted butter and sprinkle with sugar and cinnamon.

Berlin Wreaths

1 cup butter.
3 egg yolks.
1 cup sugar.
2 egg whites.
Flour to make stiff dough.
Cream butter and sugar thoroughly. Beat yolks and whites of eggs together and add to mixture. Add flour. Break off small piece of dough, roll and shape into wreath. Dip in egg white and then in granulated sugar. Bake in moderately hot oven.

Christmas Pudding

1 cup ground suet
1 cup molasses
1 cup milk
1/2 cups flour
1 tea. salt.
1/2 tea. baking soda
2 tea. cream of tartar
1 tea. cinnamon
1/2 tea. cloves
1 cup raisins
1/2 cup currants
1/2 cup finely chopped citron
Combine suet, molasses and milk. Sift flour, measure. Reserve 1/2 cup flour for dredging the fruits. Sift remainder of flour with salt, spices, cream of tartar and soda. Combine with first mixture. Add dredged fruits. Mix thoroughly. Fill well-oiled



SHOPPING FOR CHRISTMAS DINNER is one of the housewife's major projects and a primary contribution to the satisfaction of the entire family at holiday time. Mrs. J. C. Murphy of 432 N. 10th street, has the aid of her 12-year-old son Dan (center) and a friend, John Wilson of 421 Alameda.

1-pound cans 2/3 full. Makes 12 servings.
Doris Tuld,
1936 Elma, Klamath Falls.

Sand Baskets

(Sand Tarts)
1 cup butter.
1 cup sugar.
2 1/2 cups flour.
2 egg yolks or 1 egg.
1/2 tea. vanilla.
Cream butter, beat in sugar and then add egg yolks and vanilla, beating well. Gradually stir in flour and work dough until well mixed. Bake in Sand Baskets pans

OLD SOUTH COTTON BLOSSOM TOILETRIES

A romantic, gay-hearted fragrance that clings persistently. Equal parts pure sunshine and enchanted moonlight, it's subtle witchery to complement your loveliness.

Old South Cotton Blossom sequence from top down: Bath Salts 2.50; Talcum 60c; Cologne 3.50; Perfume 4.00 and 7.50; Cologne 1.25; Dousing Powder 1.25. Not shown: Sachet 1.25; Soap 1.25; Gift Sets 3.75 and 8.75.

CURRIN'S

for drugs
9th and Main

Gifts...

For Christmas and for Long After

From Renie's
At 1019 Main Street

A FEW SUGGESTIONS

SETH THOMAS CLOCKS...
Spring and electric chimes
mantel and wall
\$32.50 to \$97.50

WATCHES
ELGIN - WALTHAM - WYLER...
proud "names" in watches to be found in our complete stocks.

ATMOS CLOCKS
wound by change in temperature.
\$260

BIG-BEN ALARM CLOCKS...
a necessity for every home.

ELGIN - AMERICAN COMPACTS...
\$3.50 to \$30.00

BIRTHSTONE RINGS...
Both men's and ladies models.
\$7.50 up.

ACCESSORIES FOR MEN...
• TIE PIN SETS
• WATCH CHAINS
• KEY CHAINS
• BELT BUCKLES

JEWELRY FOR LADIES...
• LOCKETS
• CHATA-LAINES
• CAMEOS
• BARRINGS

HOLMES and EDWARDS STERLING...
52-piece service for eight.
\$68.50

1847 ROGERS COMMUNITY PLATE...
respected by every thoughtful shopper.

TRAUB ORANGE BLOSSOM DIAMONDS...
rings and mountings. America's finest.

STOCK OF LOOSE DIAMOND-GEMS...
drop in today for an inspection of these stones.

J. C. RENIE

JEWELER AND WATCHMAKER

1019 Main Street

Phone 4606

REEVES...

Your Westinghouse Dealer in Merrill

Make Your Shopping Easy!

ELECTRIC IRONS

REVEREWARE

Westinghouse
G. E.
Proctor
Sunbeam
American Beauty
G. E. — Silex and Steamomatic steam irons

Norris Vaporseal copper bottom ware
Waffle irons from \$6.15 up
Westinghouse Radios...
Small models to console size
Webster record players

LIBBY'S GLASSWARE

Tallyho and Circus patterns, set of 8 — \$3.25
Ivy Bar — set of 8 — \$4.25
Santa Anita Pottery, starter set, service for 4 — \$8.95
Matching silverware — set of 4 — \$8.95 — openstock
Christmas tree indoor and outdoor lights.

Let Us Gift Wrap Your Packages Without Cost

REEVES MERRILL

helena rubinstein
presents
her first
great
french fragrance



Command Performance

Born in the blossoms of Helena Rubinstein's South-of-France flower fields...blended with the age-old sorcery of French perfume-perfectionists...this new provocative, romantic French fragrance—Helena Rubinstein's COMMAND PERFORMANCE.

PERFUME, 12.50, 6.75, 3.75, 2.00
EAU DE PARFUM, 5.50, 3.00, 1.75
BATH POWDER, 2.00
GIFT SETS, 5.00 and 5.75

CURRIN'S—for drugs
"THE FRIENDLY DRUG STORE"

9th and Main

Phone 4514