

Get Evergreens For Crisp Fun And Yule Spirit

By MRS. WILL WOOD

Those who have never taken a thermos bottle of hot coffee and a bag of sandwiches, packed up and gone for a day to the top of Sun mountain gathering evergreens and pine cones, have surely missed a wonderful time and a big thrill.

Sun mountain is only a few miles away with a grand view all along the winding road with frequent turn-outs where one can enjoy the grandeur of a wonderful valley below. Here is where you will find beautiful evergreen trees for your Christmas decorations, such as the sugar pine with its large, long cones, Jeffrey and yellow pine with the smaller cones, the lodgepole pine with small hard cones of different hues, fir trees that look like Christmas trees with their cones standing straight up on the branches, Douglas fir with brown tinted cones and the incense cedar covered with tiny sharp pointed cones on long graceful boughs.

Don't Forget Cranberries On Your Menu

It's cranberry time and if you think you can adjust these delectable little red berries to nothing more than jam or jelly, read what's coming.

This is another of Oregon's products that we'd like to tell the holiday cook about.

Cranberry Cooler

1/2 cup white syrup
1/2 tea. salt
2 eggs, well beaten
1 cup orange juice
2 T. lemon juice
2 cups cranberry juice
Add syrup and salt two eggs. Mix well. Add orange, lemon and cranberry juices. Place in quart jar. Cover and shake thoroughly. Chill. Pour into tall glasses half filled with cracked ice. Makes four small cups.

Cranberry-Orange Salad

1/2 cup cornstarch
1/2 T. sugar
1/2 tea. salt
2 cups cranberry juice
2 tea. lemon juice
1 cup finely diced oranges
1 cup finely diced celery
1 cup chopped apples
Combine cornstarch, sugar, salt and cranberry juice. Stir until blended. Heat to boiling over direct heat and then boil gently 1 1/2 minutes or until mixture becomes thick and clear, stirring constantly. Cool slightly. Add lemon juice, oranges, celery and apples and mix well. Turn into a pan, 10 by 8 by 1 1/4 inches, which has been rinsed in cold water. Chill two hours. Cut into squares and serve on crisp greens, topped with mayonnaise spiced with lemon juice. Makes eight servings.

Cranberry Ice Cream

1 can jellied cranberry sauce, or your own equivalent
3 T. white syrup
6 T. orange juice
1 tea. grated lemon rind
1 cup heavy cream, whipped
Mash cranberry sauce with a fork. Add syrup, orange juice and lemon rind. Pour into refrigerator tray and freeze until mushy. Remove to bowl and fold in whipped cream. Return to refrigerator tray and freeze until firm with cold control set at coldest point. Makes 1 quart or 6-8 servings.

Spiced Cranberries

1 quart cranberries
2 1/2 cups of white syrup
1/2 cup sugar
1/2 cup vinegar
1/2 tea. whole allspice
1/2 tea. whole cloves
2 2-inch sticks cinnamon
Remove stems, wash and drain cranberries. Boil syrup, sugar, vinegar and the spices tied in a cheesecloth bag, for 10 minutes. Add berries and simmer until clear and transparent. About 20-30 minutes. Pour into clean hot jars and seal at once. Makes about 2 pints, and a nice Christmas gift.

Cranberry Jelly

This is Susie's old favorite, a never fail to unmould as pretty as you please.
4 cups cranberries
2 cups boiling water
2 cups sugar
Dash salt
Pick over and wash cranberries. Add water and boil 20 minutes. Rub through sieve, cook 3 minutes, add sugar and cook 2 minutes. Mold and chill. Serves 8. For Spiced Cranberry jelly, Cook with 2-inch piece of stick cinnamon, 24 whole cloves, and 6 allspice berries.
With celery: when jelly begins to thicken, fold in 1 1/2 cups celery, cut crosswise of stalks in 1/4 inch slices.

Candied Lemon and Orange Peel

Wash dry and cut into thin strips any desired amount of lemon or orange peel. Remove most of the white skin from the inside and drop the peel into boiling water. Simmer 20 minutes. Drain thoroughly, drop again into fresh boiling water for 5 minutes, then weigh the peel. Use a pound of sugar for each pound of peel. Place alternate layers of peel and sugar in a preserving kettle. Place over a slow fire until the sugar melts. Cook slowly, and stir to prevent burning, until the peels are transparent. Lift peel out, drain well and when almost dry, roll in granulated sugar.

Pungent
What a wonderful, pungent odor these lovely evergreens have. As you tramp through the undergrowth gathering pine cones you will find the Oregon grape with its glossy green leaves and still here and there a bunch of grapes to set off the lustre of the leaves, now tinged with red.

On the hills close by, you see the Western juniper with clusters of blue gray berries. These go so lovely with blue candles for the table and mantelpiece.

Oh—how our Klamath with these junipers and all other types of evergreen, is blessed.
Speaking of decorations for your front door, why not a lovely swag. It is so easy to make. Take a branch of any of the evergreen trees and wire about halfway down a sugar pine cone or two, then add some Oregon grape at the top with a huge bow of oilcloth or plastic red ribbon. Now you have your swag!

Wreaths

If you prefer a wreath, take a coat hanger, pull it round and wire fir or cedar in small clusters until it is completely covered. Then add Oregon grape with a bow of red ribbon. Small cones are very effective at the top of the wreath. There you have two lovely decorations for your front door that lend the proper bright, cheerful holiday look. Others going by will enjoy them with you.

Make your plans now to go out and gather in your own evergreens, cones and Oregon grape and enjoy this out-of-door trip. You will come back with a wonderful spirit for the holidays ahead.

Wear warm clothing, with sturdy shoes and be sure to take some kind of sharp instrument to cut the branches so as not to mar the beauty of tree or shrub.

You can get these evergreens several weeks before you use them. Put them in a bucket of water and leave out of doors until you are ready to make the green decorations to delight your heart and your visitors.

You'll Need Some Candles

Christmas candles are practically a must during the Yuletide season, because so much can be done with them in the way of holiday decorations.

Most stores have displays of candles in an assortment of shapes in the large slow burning variety, that fit into any Christmas decor. These come in an array of colors, and some are fashioned in a swirl effect that is especially pretty.

Snow balls, Christmas trees, and Santa Claus' all may be found reproduced in candles and to create a real Christmas atmosphere, scented ones are also available.

For something different, one shop has white tapers that drip all different colors when burning. A beautiful effect.

Arrangements of holly and the like are fun to design, and tall slim tapers are just the thing to add as a finishing touch. These thin candles can be put in a flower frog since they are so lightweight, they fit into the scene perfectly.

Whether you want to use candles as the basis for your holiday decorations or for extra charm, candles of every description are available.

COLOR FROSTING

Mix up a big batch of frosting and then divide it into several parts, placing in separate bowls. Color one batch pale pink, another fireman red, another green, still another yellow and leave one batch white.

Use these various frostings on your sugar cookies and it will look fine on the cookie plate.

Don't discard the bones when serving canned salmon; they contain valuable food nutrients.



A LOVELY HOLIDAY arrangement of garden chrysanthemums flanked by Chinese pheasant feathers—also Klamath grown—was made by Mrs. Will Wood, enthusiastic member of the Klamath Falls Garden club. Mrs. Wood also wrote the accompanying article on greens gathering for holiday time.

Want A Spicy Holiday Feed? Here's How

Once upon a time the only thing available to the cook was a dash of salt, a little pepper now and then, and if she was lucky, the grating of a lemon rind.
But those days are long since gone and the most delicious spices and herbs are now yours for a pittance. And so prettily packaged that even if all the goodness in the world weren't inside, it would still appeal as a gift.

We practically shoved Avis McConnell aside in the basement of the Candy Jar the other afternoon, three bills of lading, tossed wadding in the air and dug out the nicest, fattest little green bottles you ever

saw. And what was in them? The magic of basil, marjoram, savory, tarragon, thyme, sage, oregano and rosemary.

And there were flavor sets of curry, chili, celery, all-purpose, onion and garlic that set us to drooling. Ahh—dreams of curry and rice, chilli con carne, barbecue sauces mmmmmmm! And herb charts, yet, to guide those who are just beginning to find out about herbs and how they can lift any meal into the upper bracket.

These little sets, product of Flavor Mill, hang on the wall and within easy reach. But a light hand with the herbs, sister! But heavy on the list of Christmas gifts.
And then, we almost forgot—something that's good for the double chin, or a double order of lettuce. That new California avocado oil that makes olive oil take a back seat. Try it with a wine vinegar, dash of garlic salt, and pour over avocado and baste fresh shrimp with same!

For meat, fish or sea food, there

is the brand new Nippy Date Sauce, like a chutney only ever so wonderfully better.

Ma, where's my dinner pail?

Morkaker (Butter Leaves)

Don't leave these out of your Christmas baking. You'll be sorry.

1 cup butter
1/2 cup sugar
1 egg yolk
4 blanched almonds, grated
2 1/2 cups flour

Work butter and sugar until creamy and fluffy. Add egg yolk, almonds, and flour and mix well. Chill. Now roll out thin on a floured baking board and cut in desired shapes with a cookie cutter. A doughnut cutter is what Susie used. Brush with one egg white, beaten, and sprinkle with a mixture made with 25 chopped almonds and 4 T. sugar. Place on buttered baking sheet and bake in moderate oven 8 to 10 minutes, or until butter yellow. This makes 80 cookies and are GOOD.

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