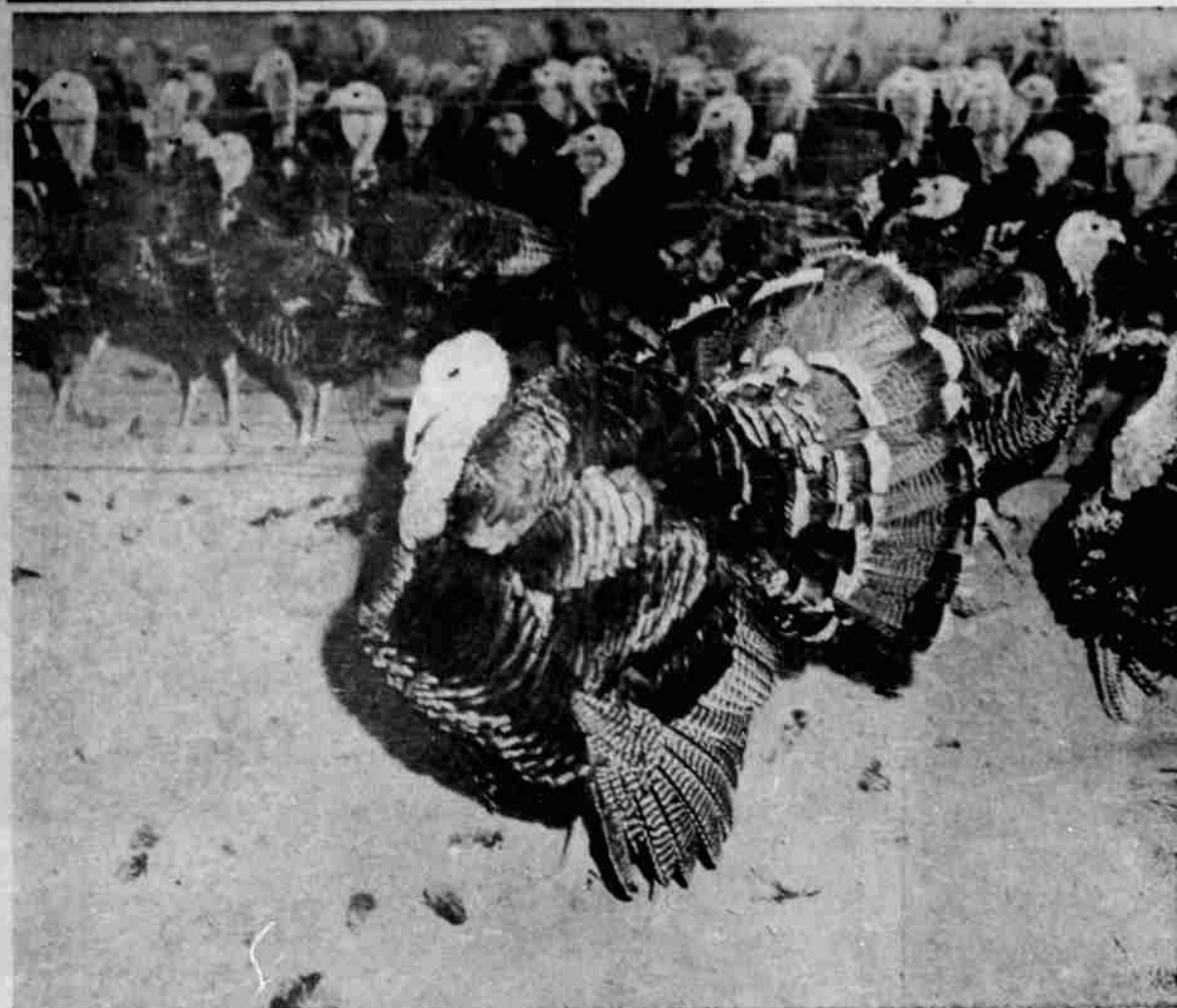




THIS, MY FINE FEATHERED FRIENDS, is the King of the Barnyard right now, but a bird as elegant as this Thomas Q. Turkey has little time left in which to strut. He is strictly a Klamath product and will probably grace a fine Klamath table on Christmas Day. This bird was one of a flock at the Madoc Turkey farm, north of Merrill.

Filberts Will Make Tasty Cake, Bird Stuffing, Cakes

By Susie Cooke

There is a very fine Oregon product that we'd like to plug here—it's nuts, rich, tasty filberts that go wonderfully in fruit cakes, stuffings, tortes, or served salted. It would be a fine, elegant wind-up to the Christmas dinner.

It's time to make fruit cakes anyway, and whether you're the dark or the light fruit cake adherent, here are recipes for both:

Dark Filbert Fruit Cake

1 cup shortening
1 1/2 cups brown sugar
5 eggs
3 cups flour
1 tea. salt
1/2 tea. soda
1 tea. cinnamon
1/2 tea. nutmeg
1/2 tea. mace
1/2 tea. allspice

1/2 cup molasses

1 lb. mixed candied fruit
3 cups seedless raisins
1 cup sliced candied orange peel
1/2 cup sliced candied lemon peel
1/2 cup dates or figs, chopped
1 cup filberts, chopped

Combine mixed candied fruit, raisins, orange and lemon peel, dates or figs and filberts. Mix well. Sift flour, measure and sift twice with salt, soda, cinnamon, nutmeg, mace and allspice.

Cream shortening and sugar well. Add whole eggs, one at a time, beating well. Add molasses and mix well. Combine dry ingredients with candied fruits and nuts and stir into mixture.

Line the baking pan with heavy brown paper and grease it. Fill the pan about 2/3 full with the mixture and bake in slow oven, 275 de-

grees, about 2 1/2 hours, or until done. The cake may be tested by pressing lightly with the finger. If the cake springs back and does not hold the depression—it's done.

Remove the cake from the oven and place on cooling rack and let cool in the pan. If a glaze and decoration are desired, arrange while cake is still warm. Heat honey and brush over the cake, then deck with candied cherries or filbert halves to form a flower. Brush again with warm honey.

Now then—when the cake has cooled, remove from the pan and take off the paper lining. Wrap in waxed paper and store in an airtight container or crock. A piece of cheese cloth dipped in brandy or fruit juice and wrapped around the cake will keep it moist and help in the mellowing process. Moisten the cheese cloth every week.

Want to know how much cake this mix makes—it makes six pounds of cake.

Light Filbert Fruit Cake

2 cups enriched flour
1/2 tea. salt

1 cup shortening
1 cup sugar
4 to 5 eggs
1 tea. vanilla or brandy
1 lb. mixed candied fruits
1 cup filberts, sliced
1/2 cup walnuts, sliced

Sift flour, measure, add salt and sift again. Cream the shortening well, then gradually add sugar, beating until light and fluffy. Add flavoring. Combine fruits and nuts with dry ingredients and stir into cake mixture.

Proceed as in the dark cake recipe and bake 275 degree oven two hours or until done. Follow directions for glazing etc., and keep moist in the same manner.

Toasted Filbert Stuffing

(18-20 lb. bird)
4 quarts day-old bread cubes, (1 1/2 lb. loaf)
3 cups filberts, coarsely chopped
1/2 cup turkey fat or butter
1/2 cup finely chopped onion
2 cups celery, chopped or diced
1 T. salt

1 tea. pepper
1 T. poultry seasoning
1 to 2 cups turkey stock or hot water

Cut bread into small cubes. Saute filbert kernels in fat until lightly browned, stirring constantly. Remove from fat. Saute onion and celery in fat until clear but not browned. Remove from heat, add seasoning and filberts. Mix. Combine with bread and toss lightly. Add stock until moist as desired. Stuffing should fall apart lightly after being pressed into a ball and should have a crumbly quality.

Tiny Filbert Tarts

Bottom layer:
1 cup sifted flour
2 T. brown sugar
1/2 cup butter

Top layer:
2 eggs, slightly beaten
1/2 cup corn syrup
1/2 cup brown sugar
2 T. melted butter
1 tea. vanilla
2/3 cup chopped filberts

To make the bottom layer, mix the flour and brown sugar, cut in the shortening as for pastry. Pat into the bottom of a 7x11 inch pan. Bake in a 350 oven for 20 minutes. Remove from oven and cover with the top layer.

To make the top layer, mix the ingredients in the order given, beating well after each addition. Pour on top of baked pastry and bake in 350 degree oven, 25 to 30 minutes. Cut in squares or diamond shapes while still warm. Makes about 36 squares.

Salted Filberts

Mix 2 cups of filberts and 1/3 cup oil in a frying pan. Cook over low heat until filberts are lightly browned. Stir constantly. Remove from pan and drain on paper. Sprinkle with salt.

Yuletide Spirits? There's All Kinds And Here's A Few

By HALE SCARBROUGH

Exotic potions have no place at the discerning household bar during Christmastime—the season demands its libations be musty, dusty and lusty.

Swedish Christmas Glogg, for instance, the manufacture of which looks even tougher than that of the ceremonial egg nog.

According to experts, the ingredients and directions are these:

Swedish Christmas Glogg

16 oz. brandy
12 oz. red wine
6 cloves
3 cardamom seeds
one-half cup raisins
1 cinnamon stick
6 oz. sugar
10-15 blanched, sliced almonds.

Open the cardamom seeds and tie in a cheesecloth sack with other spices. Soak spices and raisins in wine overnight. When ready to serve, add brandy and heat in an iron pot. Have a little grating or tight-mesh wire net covering about half of mouth of the pot. On this put the sugar and place over hot liquid. Ignite liquid (standing clear in case of an explosion), and with a ladle pour the burning liquid over the sugar, draining it through the net back into the pot. When sugar is dissolved, extinguish flame by placing lid back on pot. At this point add the almonds and serve hot.

Wow! Other Christmas-y drinks are better known and a whole lot easier

to prepare. The most popular of these is:

Christmas Egg Nog

Dozen eggs
1 qt. heavy cream
1 qt. of milk
2 cups powdered sugar
grated nutmeg
2 oz. Jamaica rum
1 quart whiskey

Beat separately yolks and whites of eggs, add half of sugar to yolks while beating, and remainder of sugar to whites after beaten very stiff. Mix egg whites and yolks. Stir in cream and milk. This should be done the night before the anticipated serving. When ready to serve add whiskey (to taste) and rum. Stir thoroughly. Serve very cold with grated nutmeg in each cup. Makes 10 pints.

Hot Mulled Wine

1 quart claret
1 pint water
2 cups sugar
Half tsp. whole cloves
1 cinnamon stick
1 sliced lemon

Mix all ingredients in a pot and boil steadily for 15 minutes. Strain and serve hot.

Hot Buttered Rum
4 ounces water
2 ounces rum
1 tsp. sugar
Half pat butter
Cloves, cinnamon, nutmeg, slice lemon.

Heat water and slice of lemon, bringing to boil. When boiling and sugar and pour in preheated earthenware mug. Fill small cheese-cloth bag with two cloves and half stick of cinnamon, permit to float in sugared water. Add rum. Sprinkle few grains of nutmeg into mug. Heat (by a hearth fire, preferably) until liquid sizzles against sides of mug. Add butter and serve. (Makes one serving).

Rum Punch

2 cups hot water
2 cups sugar
3 cups tea infusion
4 cups lemon juice
6 cups grapefruit juice
1 cup pineapple juice
1-2 quarts ginger ale or fizzy water

Boil sugar and water five minutes. Cool and mix in fruit juices and tea. When ready to serve, add ginger ale or sparkling water and three bottles of rum for first batch. For second batch pour in remainder of rum. Serve from a large punch bowl with cake of ice in it. Makes approximately two gallons.

Glazed Pineapple

Empty a can of sliced pineapple into a shallow baking pan, not allowing slices to overlap on another. Place over simmering heat or in oven and simmer 2 or 3 hours, or until pineapple is almost transparent. Garnish center of each with a glazed cherry. Nice to serve in halves around the turkey or ham.



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Meet me downtown in Klamath Falls Friday evening, December 2nd I'll be there with the sleigh and some of the elves from my workshop I'll turn the lights on at 7:00. Everybody's welcome!

Santa