



THE TRADITIONAL HOME, lovely with heirlooms of Mr. and Mrs. Eric Majors, 129 Grant, gave a fetching greeting with a clever arrangement at the door. A gay basket filled with gifts, tied with ribbon and Christmas tree ornaments is being admired by Mrs. Howard Stroud, left, and Mrs. John Ashley. An old-fashioned tree strung with popcorn and cranberries held the center of interest in the living room.

Old Recipes Find Favor Modern Cooks

These two recipes are the pride of Marjorie Olds, another Klamath Falls kitchen artist of note, and were obtained only with difficulty. She is of English lineage, hence the English cookery.

- ENGLISH FRUIT CAKE**
- 1 pound butter
 - 1 pound brown sugar
 - 12 eggs
 - 3 pounds seeded raisins, cut
 - 2 pounds currants
 - 1 pound citron, sliced thin
 - 2 tea. each ground mace and cinnamon
 - 1 teaspoon each clover, black pepper, nutmeg and allspice
 - 1 teaspoon soda
 - 1 cup molasses
 - 2 pounds browned bread flour
 - 1/2 cup currant jelly melted in 1/2 cup warm water
 - 1 tea. salt
- Brown flour until golden brown in flat baking pan in oven or on top of stove in an iron skillet. Stir constantly if you use skillet method or watch closely and stir frequently if you brown in the oven. The flour must not be too brown for in the browning it loses some of its moisture and the cake may be dry.
- Cream butter and sugar, added gradually. Beat in well beaten egg yolks. Sift flour and reserve 1 cup flour. Rub the remainder with spices and salt. Add the sifted in-

gredients alternately to the butter mixture with molasses, jelly mixed with water and soda dissolved in 3 T. warm water. Sift reserved cup of flour over the cut fruit. You may add nuts if you wish. Beat egg whites until stiff but not dry, add to the butter mixture by folding in carefully. Then fold in floured fruit, mixing well. Bake in 300 degree oven 2 1/2 or 3 hours. A piece of this cake, served January 14, 1891 at the wedding of Mrs. Old's parents and preserved as a souvenir is dry but still full of flavor.

- HAMBURY TARTS**
(English)
- 1 good sized lemon. Boil whole lemon for about 10 minutes, cool a bit, squeeze out juice then grind rind and add to juice. To this mixture add:
 - 1 cup sugar
 - 1 well beaten egg
 - 1 cup seeded raisins, ground. (Do this when you grind the lemon rind)
 - 1/2 cup coarsely chopped walnuts.
- Your favorite pie crust for 1 pie. This will make one medium sized pie with top crust, but Mrs. Olds prefers to make tarts baked in individual small tart pans or muffin tins. Sometimes, for small pies or tarts, she uses a small round of pie dough on top of the filling instead of trying to fit a top crust. Bake 450 degrees 10 minutes, reduce heat to 350 for 10-15 minutes. Bake at 300 degrees for two or three hours, depending on size of pans used. You may use one large pan or several smaller ones, well lined with heavy brown paper. (Mrs. Olds cuts up grocery bags.)

Smart Idea For Holiday Gift Making

Here's a gift suggestion for any girl on your list—teenager or grandmother. It comes from Lucy Lane, extension clothing specialist at Oregon State college. Miss Lane says that you can make unusual and attractive costume jewelry with pearl necklaces from the dime store—plus a few packages of household dye. The pearls take the dye very well. And an ordinary two or three strand necklace becomes a smart accessory when tinted in either contrasting or harmonizing pastels. Here are her directions. Make an extra strong solution of the dye in a small bowl of water. Use a bowl for each color. Wet the necklace and dunk the strand to be tinted in the dye bath. Lift and turn the beads until they take on the color you want. Then rinse them with cold water and pat dry with a clean cloth. When you tint the second strand a different color, be careful to hold the first strand well out of the dye. And there you are, with a two or three tone necklace that will be a welcome find in any Christmas stocking. See this paper is well buttered. Cool before removing from pan. Wrap well and store.

Shopping Basket

SHOPPING BASKET
BREATH OF SPRING in the markets this week, crisp, green water cress just right for bread and butter sandwiches, tossed salads with green goddess dressing—fit for a king from a famous Klamath Falls cook . . . 1 cup mayonnaise, 1/2 cup heavy cream, 1 tablespoon lemon juice, 2 tablespoons each, spice islands (tarragon, garlic red wine and eschalot vinegars, 1 tablespoon anchovy paste, 1/4 cup dried parsley or fresh parsley cut fine, 1/4 very finely chopped onion. . . combine with watercress just before serving. non-in try it on cold asparagus . . . cold broccili, romaine and endive.
SNOWY WHITE cauliflower is a good buy . . . big firm heads . . . price is down to 15 cents per pound . . . ditto celery . . . crisp as an icicle bunches for 12 cents per pound.
IN THESE WONDERFUL times, traditionally holiday foods can, with the help of science, new freezing equipment and smart farmers, be served the year 'round. No longer do we eat turkey on two or three days during the year and "summer fallow" the other 360 or so. . . Oregon grown broad breasted bronze turks are known from coast to coast . . . in our town they are plentiful in several sizes and will be until the holiday season is history . . . white meat lovers are in luck with the improved strains of birds . . . buy a half turk if your family is small.
PIGS ARE THE HOUSEWIVES'

Rich Ice Cream New On Market

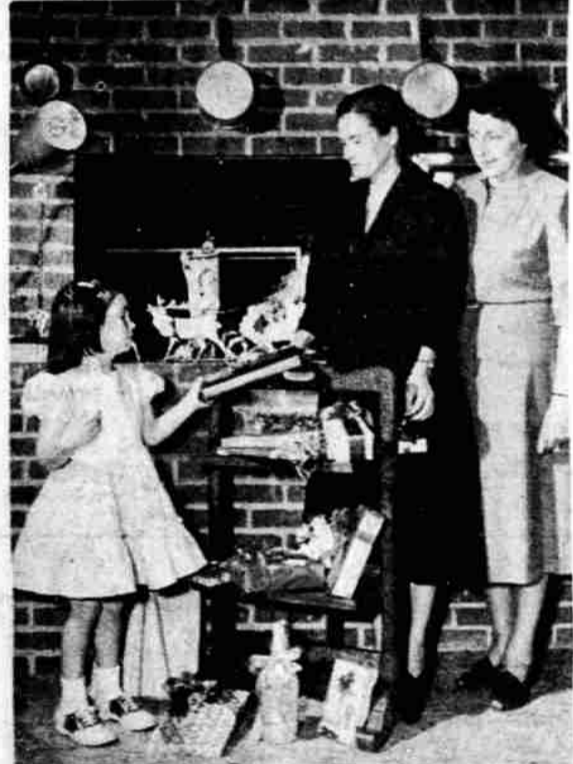
There's a new, easy way in our town to have an outstanding dessert for parties, the kind of a dessert caterer's build their reputations on. It's a new, extra-rich ice cream, a southern Oregon product that comes in a round, easy to handle carton. The manufacturer suggests that because of the extra richness, about thirty three per cent richer than regular ice cream, it can be used to accent fruits, pies, cakes and other holiday desserts. Ordinarily this type of a dessert

is obtained only on special order, but this concern anticipating the holiday party-fiver's need has supplied this product to grocers so that it is easily obtainable as a stock item. In cold weather richer desserts are definitely in order and when they can be had in a quick-to-serve container, a busy hostess can have a sigh of relief. Many hostesses use it as a topping for pies as only a small amount is needed to impart a rich, creamy flavor. Children are especially fond of this ice cream because of the richness. It is truly different and delightful.

A New Organ You Can Play

Whether or not you ever played any musical instrument, you can, after a few minutes instruction, play the new Hammond chord organ.

Sounds unreasonable, but a large and rapidly growing list of local chord organ owners proves it is true. A new kind of music which anyone can read at a glance comes with the chord organ. You play lead and full harmony bass and also pedal bass, beautifully, right from the beginning. We have a chord organ privately placed in the store where, after a few minutes explanation, you can sit down and play as you always wished you could. We invite you to come and enjoy a thrilling new experience. Lou's R. Mann piano company, 120 N. 7th. —Adv.



IT WAS A PRETTY PACKAGE that Vicki, young granddaughter of Mrs. J. Frank Adams offered Mrs. Charles V. Rugh, hostess with Mrs. Paul Dalton at the Adams home, first stop in the "Christmas Through The House Tour," sponsored last week by the Klamath Falls Garden club. Four Klamath homes of varying architectural design were opened to the public for the first time this year to show the effectiveness of planned Christmas decorations. The contemporary Adams home emphasized hospitality in the kitchen.

Less Variety on Gift List Decreases Holiday Tension

Now that the Yule season is approaching, many women find that the thought of long gift lists and treks through crowded stores casts a decided pall over their rising Christmas spirit. With one-half your mind welcoming the holidays and the other half viewing them with dread, you are likely to wind up with a split personality long before Santa's visit unless you approach the problem with calm and foresight. One idea for reducing strain is to cut down on the diversification of gifts to be located. Instead of elbowing to the bedroom slipper department for your aunt, fighting for attention at the stationery counter to make a purchase for your favorite cousin, then trudging wearily on to the compact counter to find a gift for your daughter's school friend, try marking off several names on your list at-

er a stop in one section of the store. **CHOOSE** Make it a house-slipper Christmas for almost all your feminine friends and relatives, choosing various styles to suit their different tastes. Or choose another category—stationery, compacts, scarfs, costume jewelry, perfume or whatever and see how quickly you can cover almost all your shopping needs without moving from one spot. If you decide to express your affection in fragrance, a good choice for almost any woman, regardless of age, is a combination Christmas corsage—purse perfume dispenser. The corsage will add to their Yuletide pleasure, and the removable scent dispenser will serve as a reminder of you for the rest of the coming year.



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Guaranteed by Good Housekeeping! Commended by Parents! In grey, nu green, skipper blue, slate grey.

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HARDY'S

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