

Herald and News Homemakers Corner

This and That About Women
Edited by Ruth King

"It's A Woman's World"



ASK A BUSINESS WOMAN TO CHAMPION a cause . . . to serve on a committee . . . to head a drive for preservation of "igloos" in Alaska and she is sure to help you . . . Iris Pearson who is heading the Klamath County Drive for funds for the National Society for Crippled Children and Adults is a working woman . . . bookkeeper in the classified advertising department at the Herald and News.

She will superintend distribution of the colored EASTER SEALS that will help finance "The Road Back" for the thousands of handicapped who need a friend to lean on . . .

Mrs. Pearson is president of Rotana, a service club, an ardent gardener and homemaker . . . is assistant Sunday School Superintendent of Hope Evangelical Lutheran Church, mother of a sturdy 14-year-old, Mrs. Dick Pearson in private life. Her favorite flower is the pink peony . . . she loves to dance . . . it all adds up to qualifications to lead the Easter Seal Sales Drive that opens March 13, to a successful conclusion.

Sew And Save Week Helps Clothing Budget

Economy is still the major reason why millions of women make clothes for themselves and their families. Home-sewn wardrobes cost about one third as much as similar ready-made clothes. The love of sewing as a hobby is another important factor. If you think of sewing in terms of lovely clothes, the wonderful feel of fabric and the joy of creating beauty with your own two hands, you will always love to sew and your clothes will reflect that feeling.

A third and equally important reason for sewing is that the clothes you make are exclusively yours. They are the styles you like, the lines that do the most for your figure, the colors that enhance your skin tones, your eyes and your hair. They are the fabrics of your choice and the trimmings as you want them.

DRAMATIZED
During National Sew and Save Week, February 23 to March 1, stores all over the country will highlight their sewing departments. Sewing will be dramatized as fashion as well as economy. Plan to see the marvelous selection of new pattern styles and the variety and beauty of this year's fabrics. There are crisp ribbed fabrics woven of thick and thin yarns to give a shibby surface, deep pile fabrics, many linen-like weaves in all weights, beautiful sheers in plaids and frosted prints and fabrics woven or printed to give the effect of a third dimension.

FABRICS
Spring pattern fashions are designed to make the most of the new fabrics. Billowing skirts bring out the beauty of surface that is found in all new weaves. Bell-shaped sleeves are right for the sheers, both soft and crisp. Pile fabrics show to advantage in slim suit styles, the still-popular sheath and full-swinging coats. Coat dresses emphasize the elegant textures of the stiff materials.

If you sew with enthusiasm for the pattern style and the materials you are working with, you are bound to sew well. Never choose a pattern that you feel lukewarm about, simply because it is easy to make. Sew only when you feel like sewing, when you have the time for it, when all necessary household jobs are finished. Make yourself as attractive as possible, with your make-up on properly and your hair looking its best. Then when you stand in front of the mir-

ror as your work progresses you will keep your enthusiasm for the dress you are making. Try on your garments while you are wearing the skirt and shoes you will wear with the finished dress.

PREPARE
Prepare everything beforehand for your comfort so that when you sit down to sew you can work quickly, easily and accurately. All the materials you will need should be at hand—the ironing board and small ruler and tape measure, scissors—and the sewing machine threaded and placed in a convenient spot.

Have your machine attachments ready to do any of the time-consuming tasks they accomplish so quickly—the gathering foot, ruffler, blind stitch attachment, cording foot, tucker. Do as much of the machine sewing as you can at one time, preferably when you have a whole afternoon free and can give all your attention to careful stitching and fitting. Hand sewing can be done while you are listening to the radio or when a friend drops in for a visit.

TASTY SALAD

While winter pears are in season we like to use them often in salads. Pare off the skin and cut pears in half. Spread rounded sides with softened cream cheese and spike with toasted almond slivers to look like a cactus. Serve one or two halves on each garnished salad plate.

DELUXE DRESSING

Mashed Calavo thinned with a bit of French dressing and seasoned with lemon juice, salt and grated onion makes a very deluxe dressing for studded cabbage. Perfect on a winter dinner menu when Calavos are in season.

PTA Notes

RIVERSIDE
Mrs. Moore, in a Founder's Day talk, said that Riverside P.T.A. could celebrate its 23rd anniversary in March. Mrs. Sam Ritchey led an interesting informal discus-

sion taken from questions in a question box which was circulated at previous meetings. The values of the P.T.A. organization to a parent, were discussed by Mrs. Earl Sheridan. She urged that more parents attend county council meetings. Mrs. Baxter, County Council President, visited the meeting. A silver tea was served after the meeting. Miss Spurling poured

GOOD FOOD

Here's a quick and easy entree for 4 to make with 3 frankfurters. Cut them into thin slices and combine with 2 cups cooked noodles, a small can chopped ripe olives and a sauce made with 2 tablespoons each flour and butter and 1 1/2 cups tomato-juice. Season with salt and pepper and bake in moderate oven about 15 minutes.



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THE MODEL SHOE STORE



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CROWN'S COOK-OF-THE-MONTH
MRS. JOHN W. SNIDER
Medford, Oregon

LATTICE-TOP CHERRY PIE

PIE CRUST:
Mix together: 2 1/4 cups sifted Crown Flour, 1/4 teaspoon salt. Cut in: 1/2 cup cold shortening. Add a few drops at a time, mixing lightly with fork, 4 or 5 tablespoons ice water. Toss with fork until particles are slightly moistened. Press into a ball. Divide in half. Roll on lightly floured board to 1/8-inch thickness. Place in 9-inch tin. Add cherry mixture. Put top crust on pie. Place in very hot oven (450°F.) for 15 minutes, then reduce heat to moderate (350°F.) and bake about 30 minutes.

CHERRY MIXTURE:
2 1/2 cups drained canned fruit, 1/2 cup fruit juice, 3 tablespoons Crown Flour. Sugar if desired, 1/4 teaspoon salt.

For other Cook-of-the-month recipes, write Celia Lee, Crown's home economist, c/o Crown Mills, Portland, Ore.

Crown UNBLEACHED Flour

