

Herald and News Homemakers Corner

Edited by Ruth King
This and That About Women

"It's A Woman's World"



SHE OWNS EVERYTHING BUT THE WAR WHOOP in the largest collection of Indian artifacts in the Northwest... cans hundreds of quarts of strawberry jam for sale from an acre of berries she cultivates herself... owns an Indian Art and Gift Shop in Chiloquin... cooks and bakes and brews for a crew of ten or twelve ravenous men... raises poultry in countless numbers, manages the spud sorter for her husband when harvest time is over... hunts and fishes and STILL has time to be a doting Grandmother to her two young grandchildren.

Mrs. Henry Wolfe of the Chiloquin country is a master hand at management. Lamb chops sizzled in a big iron skillet as she talked of ceremonial robes, woven water jugs and baskets... she kept a careful eye on bubbling beans as she spoke of merits of a Hereford sire and whisked a pan of golden biscuits from the oven of a wood burning range as she reminisced about the days when she first came from the Rogue River Valley to hunt and fish in the Chiloquin country.

That was years ago, before the family acquired the 2,000 acres they now farm near Chiloquin. The country fascinated her... mementoes of the vanishing Indian tribes were everywhere and the germ of collecting grew until today, according to Dr. L. S. Cressman, of the department of anthropology at U of O, she has acquired one of the finest displays owned by an individual.

She knows many of the Klamaths by their first names... her true friendship has brought her many additions to the items that fill a room and overflow to an upper story of her home. She has one son Jerry, a young granddaughter and grandson... is still collecting.

Clever Idea Birthday Fun Guess What!

Summer birthdays are just as common as winter ones. Mother may have to wrack her brains for a novel idea for the children's party in hot weather, one that won't be too much trouble or mean too much time in the hot kitchen. Why not try cream puffs instead of cake. They are fun to make, and fun to eat. They offer the young host or hostess and guests an element of pleasant surprise. The children will have to lift the lid to find out what's inside the cream puff—perhaps after a guessing game about it first.

The cream puffs can be filled with ice cream, with puddings, in flavors that children like such as butterscotch or chocolate, with the tradition cream filling, or with whipped cream. For an especially cooling summery dessert, try filling the cream puffs with frosty lime sherbet and top with chocolate sauce.

Cream puffs can also serve as the main course for luncheon or supper. Fill them with ham or chicken salad made in the cool of the morning and kept in the refrigerator.

Here's the recipe for the pastry:
CREAM PUFFS
(Makes 8 medium puffs)
1/4 cup shortening
1/2 cup boiling water
2 eggs
1/2 cup sifted flour
1/4 teaspoon salt
Combine shortening and boiling water, stir over low heat until shortening is melted. Add flour and salt all at once; beat until completely smooth. Remove from heat and add eggs one at a time.

Stir vigorously after addition of each egg until batter is smooth. Drop from spoon to cookie sheet which has been rubbed with shortening. Leave 2 inches between puffs to permit spreading. Bake in hot oven (450 F.) for 10 minutes; lower temperature to 350 F. and continue baking about 30 minutes. When cold, cut off tops with a sharp knife. Fill with your favorite filling. Replace tops and sprinkle with confectioners sugar.

YEP!
The 4 1/2-ounce size containers of chopped ripe olives are perfect for summer sandwiches. They're particularly delicious in egg salad sandwiches. Allow 1 tablespoon chopped ripe olives for each egg. Add a dash of curry powder for a tasty accent.

Homemade Cookies, Iced Coffee For First At-Home

Just about the time June newly-marrieds get ready to do their first entertaining, summer heat seems to settle down to stay. Best advice to the bride is this: Keep your refreshments cool and simple. A plate of homemade cookies and tall, tinkling glasses of iced coffee are a perfect expression of hot-weather hospitality.

Coffee-Cocunut Cookies are simple to make—even for a beginner. Aside from that important point, they're pretty to look at and so delicious that you may find your most difficult in-laws asking for the recipe!

Be sure that your iced coffee is served at its top-notch best, too. That means that you must start with good hot coffee. If you prefer to pour it hot over ice cubes, you'll need to make it double strength and use lots of ice cubes. It can also be made regular strength if you cool it for a few hours in the refrigerator before serving. Regular-strength coffee requires two level measuring tablespoons of coffee (or one Standard Coffee Measure) to each three-quarters of a measuring cup of water for each serving.

COFFEE-COCOONUT COOKIES
1/2 cup butter or margarine
1/2 cup sugar
1/4 cup cold strong coffee
1/2 teaspoon vanilla
1 1/2 cups sifted, enriched flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon

TOPPING
1/4 cup sugar

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1 1/2 tablespoons dark syrup
2 tablespoons strong coffee
Toasted coconut
Cream butter or margarine and sugar until light. Blend in coffee and vanilla. Sift dry ingredients together, add gradually to creamed mixture and chill. Roll out on flour board about 1/8-inch thick; cut with scalloped cookie cutter. Bake on greased cookie sheets in moderate oven, 350 F., 10-12 minutes. Cool. To make topping, combine sugar, corn syrup and coffee in saucepan, boil rapidly for about 5 minutes and cool. Brush tops of cookies with syrup. Sprinkle with toasted coconut. Makes about 4 1/2 dozen 2 inch cookies.

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Martha Meade
DIRECTOR OF SPERRY HOME SERVICE

When Martha Meade tells you these recipes can't fail, she means it! Better yet, Sperry guarantees it because every one has been carefully home perfected for folks living in this community. These recipes are right for you... they'll work for you!
Just remember one thing: Martha Meade calls for Sperry Drifted Snow "Home-Perfected" Enriched Flour in all her recipes because success depends upon it. Therefore, by keeping to the recipe in every detail, by using Sperry Drifted Snow Flour you just can't miss!

Martha Meade Success Recipe PORTLAND BANANA CAKE

This moist, rich, loaf cake is a good traveler. Leave it in the pan, cut and serve right at the picnic. It's another of the special recipes developed by Martha Meade for folks who live in this vicinity. Use Drifted Snow Flour, follow the recipe... and you can't miss!

Sift flour before measuring
Use level measurements for all ingredients
Have all ingredients at room temperature (about 70°)
Preheat oven to baking temperature, 350°, a moderate oven. Grease and flour an oblong pan, 13x9x2 inches. Sift together into a mixing bowl—
2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
1 1/2 teaspoons double-action baking powder
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups sugar

Add—
1/2 cup high grade vegetable shortening
1 cup mashed banana pulp (3 medium-size, ripe bananas)
1/4 cup milk
1 teaspoon vanilla
Beat 2 minutes by electric mixer on medium speed, or beat vigorously with a spoon, about 150 strokes per minute. Scrape sides and bottom of bowl frequently. Then add—
1/2 cup whole egg, unbeaten (2 large)
Beat 2 minutes more, scraping bowl frequently. (Although the total mixing time is 4 minutes, when beating by hand you may rest as often as necessary; but be sure total beating time remains 4 minutes.) Stir in by hand—
1/2 cup finely chopped nuts
Pour batter into prepared pan and bake in preheated oven 35 minutes, or just until cake is done. Remove from oven and let loaf cool in pan. When loaf is thoroughly cold it may be served plain or iced with Lemon Butter Frosting. 12 servings.

Lemon Butter Frosting
Measure into a mixing bowl—
1/4 cup soft butter
2 tablespoons cream
1 tablespoon strained lemon juice
3 cups sifted powdered sugar
Beat vigorously with a spoon, or on the electric mixer at medium speed, until icing is smooth and creamy.

HIGH ALTITUDE ADJUSTMENTS
For best results at the altitude in which you live use these corrected ingredient amounts:

| Ingredients | 2000-2500 feet | 2500-3000 feet | 3000-3500 feet | 3500-4000 feet | Over 4000 feet |
|--|-------------------|---------------------|----------------------|----------------------|----------------|
| Sperry Drifted Snow "Home-Perfected" Flour | 2 cups | 2 cups plus 1 tbsp. | 2 cups plus 2 tbsps. | 2 cups plus 3 tbsps. | 2 1/2 cups |
| Baking Powder* | 1 1/4-1 1/2 teps. | 1-1 1/4 teps. | 3/4-1 teps. | 3/4-1 teps. | 3/4 teps. |
| Baking Soda* | 1/2-3/4 teps. | 3/4-1 teps. | 3/4-1 teps. | 3/4-1 teps. | 1/2 teps. |

*Use larger amount of leavening at lower altitudes within each range and smaller amounts at higher altitudes.

Martha Meade Success Recipe WILLAMETTE STRAWBERRY PIE

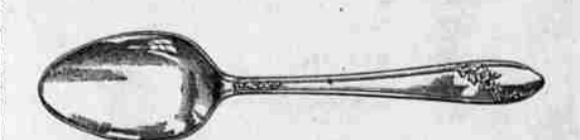
Prettiest pie you ever made. High and fluffy as a pink cloud. This recipe has been okayed by Martha Meade for use anywhere in this community. Just remember: the recipe calls for Sperry Drifted Snow Flour. Success depends upon it!

Sift flour before measuring
Use level measurements for all ingredients
Measure into the top part of a double boiler—
1/2 pound marshmallows (32)
1 1/2 cups sliced fresh strawberries*
Heat over boiling water until marshmallows melt. Stir frequently to blend ingredients. When marshmallows are melted remove from heat and chill** until mixture is very thick. Then fold in—
1 teaspoon vanilla
1 tablespoon strained lemon juice
few grains salt
1 cup whipping cream, beaten until stiff

Turn into—
a baked and cooled deep 9-inch pie shell
Chill in refrigerator until completely firm, 3-4 hours, or until ready to serve. Garnish with sliced strawberries around the edge. 6 servings.
*Frozen berries may be used. Use 1 package (12 oz.).
**If pan is set in cracked ice or ice water it will hasten the chilling, taking about 1/2 to 1 hour.

Pastry
Stir together in a mixing bowl—
1 1/4 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
1 teaspoon salt

Measure in same cup and add all at once—
3/4 cup Wesson Oil (1/2 cup plus 2 tablespoons)
3 tablespoons cold milk
Stir with fork until pastry clings together. Press into a ball, flatten slightly and place between 2 sheets of waxed paper (12-inch squares). Roll out gently until pastry circle reaches edges of paper. Peel off top paper, then pick up pastry and bottom paper by one edge (they will cling together). Place, paper-side up, over a 9-inch pie pan. Then loosen pastry at edges and carefully peel off paper. Ease pastry snugly into place. Build up a fluted edge and prick bottom and side thoroughly with table fork. Bake for 8-10 minutes on lower rack in a preheated very hot oven, 475°, or until golden brown.



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More recipes in the bag... easy, new, failure-proof ways to use Drifted Snow Flour in Martha Meade's famous Success recipes for westerners. Look for them.

PARTY FARE
Treat your family and friends to an old-fashioned ice-cream party. Make your ice cream in a crank-style or electric freezer and plan on serving it in the garden or back yard.

These toppings always make a hit with the crowd—chopped walnuts, chocolate syrup, sliced roasted almonds, canned cling peach slices and fresh berries. Let each one make his own sundae.

HONEY EGGNOG ON CEREALS
Beat two eggs, well, gradually add three tablespoons honey and two cups milk. Blend thoroughly. Sprinkle with a few grains nutmeg and serve immediately. Yield: Enough for four to six cereal bowls.

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