



Recipe

You can't tell a book by its cover, but it's the cover and the title that make you pick up the book in the first place. Just so, it's the fancy frosting that makes everyone appreciate your cake-baking efforts. A well decorated cake brings oohs and aahs and orders like, "Make mine a big piece," even before the cake is cut.

Now that ovens are working again, you'll probably be baking your family's favorite cake—chocolate, white, nut or whatever. And here's the frosting—a light molasses one—that will really "make the cake." Try it and see.

MOLASSES FROSTING
 1 1/2 lb. marshmallows
 2 1/2 cup sugar
 1/4 cup light molasses
 1/4 cup water
 2 egg whites

GOOD

A delightful and easily prepared starter for—this meal is apple juice that has been chilled thoroughly in the refrigerator and served with a scoop of orange sherbet.

PEACH PRESERVES—unusual, unusually good, unusually easy to make. Step 1—Peel and dice coarsely, four or five, ripe, richly-flavored peaches, about 4 cups after dicing. Measure three cups sugar, sliver 1/3 cup blanched almonds and slice 1/3 cup Maraschino cherries, ready for later use. Step 2—Add sugar to fruit in large saucepan, heat to boil, stirring constantly, boil 25 to 30 minutes stirring frequently until peaches look transparent. Add almonds and cherries and heat again to full boil. Pour hot preserves in shallow pan and stir occasionally while cooling. Let stand overnight to keep peaches from floating. Spoon cold preserves into hot, sterilized jars and seal at once. Makes 2 pints of bright, pretty, fine-flavored spread.

HELPFUL HINTS

To bake successfully you need proper equipment. Use standard measuring cups and spoons and level measurements in all baking recipes. A shallow-bowled wooden spoon is best for mixing batter, and a rubber spatula for folding and scraping bowls is a fine aid.

If books mildew during the summer, spread the pages of the books out fanwise to air them. If the books are quite damp, sprinkle cornstarch between the leaves to take up the moisture. Leave starch on them for several hours, then brush off.

Wash electric mixer bowls carefully. If they are not of heat-resistant material, do not subject them to sudden changes or to extremes in temperature. Use a rubber spatula to scrape the sides of

the bowl; metal spoons may damage the beaters.

Picnic sandwiches: chop four hard-cooked eggs fine and mix them with a small can of deviled ham. Moisten this filling with mayonnaise and season with prepared mustard, chili sauce, Worcestershire sauce, and finely-grated onion.

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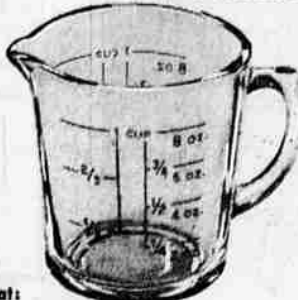
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Be Thrifty Housewife Can Bartlett Pears Now

Always a favorite among canned fruits are Bartlett pears which are at their peak now. Predictions are that food costs may go higher this winter, so now is the time to defeat the rise in food costs and can fruit while it is reasonable, in prime quality and in plentiful supply at the height of the season. Fruit stored in jars now will not react to the increase in price that may come later.

Pears are easy to can, too. The first consideration in quality canned pears is to select fruit in prime condition. Pears for canning should be firm, ripe, and free from bruises. Summer Bartlett pears turn a soft yellow when ripe. If they are not ripe when purchased, they may be ripened by leaving them at room temperature for a day or so, until the green skin takes on a yellow hue.

The raw fruit pack is the most satisfactory way of canning pears, as well as being the easiest method. By this method the pears are packed raw into the heated jars, a hot syrup is poured over them and they are then processed.

Here are the easy steps of canning Bartlett pears. Wash, peel, halve and core the ripe pears. If a quantity is prepared at one time, drop the peeled pears in salted water to retain their white color. Drain fruit before packing into jars.

Pack fruit into clean hot jars and cover with hot syrup to within one-half inch of top of jars. If pears are to be used for a dessert fruit, a 40 per cent syrup is good, using the proportion of 1 cup sugar to 1 1/2 cups water. If they are to be used primarily for salad pears, a lighter syrup may be desired, using the proportion of 1 cup sugar to 2 cups water.

After the syrup has been added, work out the air bubbles in the

jar by inserting a knife down the sides of the jar, adding more syrup if necessary.

Adjust the lids according to the manufacturer's instructions. Put the filled jars into the boiling water bath, having the water cover the jars at least one inch. Process the pears for 20 minutes, counting the time after the water returns to a full boil.

Remove at once from the canner and separate jars for quick cooling, away from drafts. From 3 to 4

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 by Warren Goodrich



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inches space should be allowed between jars for cooling. Too slow cooling may cause the pears to turn pink or to darken. After 12 hours test for seal. Label and store in cool, dry place.

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Martha Meade
 DIRECTOR OF SPERRY HOME SERVICE

Martha Meade Success Recipe OREGON BEAVERS CIDER CAKE

Two big spicy apple-rich layers put together with cooked apple filling. Will serve 12, so it's thrifty! Use Drifted Snow, the all-purpose flour in this Martha Meade recipe and you'll have fine results!

All measurements are level. Sift flour before measuring. Have all ingredients at room temperature (about 70°). Preheat oven to baking temperature, 350° (moderate). Grease and flour 2 cake pans, 8-in. diameter, 1 1/4 or 1 1/2 in. deep. Sift together into a mixing bowl—

2 1/4 cups sifted Sperry Drifted Snow
 "Home-Perfected" Enriched Flour
 3 teaspoons double-action baking powder
 1 teaspoon salt
 1/2 teaspoon ginger
 1/4 teaspoon nutmeg or mace
 1 1/2 cups brown sugar (firmly packed, free from lumps)

Add—
 1/2 cup high grade vegetable shortening
 1/2 cup apple cider, poured over
 1/2 cup coarsely grated, pared apple
 1 teaspoon vanilla

Beat 2 minutes by electric mixer on medium speed, or beat vigorously with a spoon, approximately 150 strokes per minute. Scrape sides and bottom of bowl frequently. Then add—
 1/2-3/4 cup whole eggs, unbeaten (3 large)
 1/4 cup ground, or very finely chopped, nuts
 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.) Pour batter into prepared pans and bake in preheated oven for 30-35 minutes. Remove from oven and let layers stand in pans a moment before turning onto wire racks to cool. When cold, put layers together with cooked Apple Cider Filling. Spread sides and top of cake with Cider Frosting. Before serving, let cake stand in a cool place to "set," about 1 hour. 12 servings.

Apple Cider Filling
 Measure into a small saucepan—
 1/2 cup coarsely grated, pared apple
 1/2 cup strained orange juice
 1/2 cup sugar
 1/4 teaspoon salt

Stir to combine ingredients then bring to a boil. Blend in—
 3 tablespoons cornstarch, mixed with
 1/2 cup apple cider
 Continue cooking, stirring frequently, until thickened and smooth, about 5 minutes. Remove from heat and add—
 1 tablespoon strained lemon juice
 Cool thoroughly, before spreading between cake layers.

Cider Frosting
 Measure into a small mixing bowl—
 3 tablespoons soft butter
 1/2 cup sifted powdered sugar
 Cream together until fluffy. Then add alternately—
 3 cups sifted powdered sugar
 1/4 cup apple cider
 Beat until frosting is smooth and creamy.
 *Note: If frosting seems too stiff, add more cider—a few drops at a time—until of desired consistency.

For best results make these changes for the altitude in which you reside

Altitude	2000-3500 feet	3500-5000 feet	5000-6500 feet	6500-8000 feet	Over 8000 feet
Ingredients:					
Drifted Snow Flour:	ADD—	1 tbs.	2 tbs.	3 tbs.	1/2 cup
Baking Powder:	1/4 t.	2-1/2 t.	1 1/2-1 3/4 t.	1 1/4-1 1/2 t.	1 t.
Oven temperature:	350°	375°	375°	375°	375°

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

These western recipes will work like a charm in your oven because they've been specially developed for this community and are guaranteed failure proof. Think what that means! No guesswork! No gambling! You simply use Sperry Drifted Snow "Home-Perfected" Enriched Flour in these Martha Meade localized recipes, and if you don't honestly believe it out-performs ordinary flour in every way, send your grocer's sales slip (showing purchase of Drifted Snow!) to Sperry Flour, San Francisco 6, California, and get double your money back! Try Sperry today!

Martha Meade Success Recipe MEDFORD PEAR TORTE

While pears are ripe and plentiful in your area, use them in this wonderful western dessert. Here again, success is absolutely guaranteed if you follow Martha Meade's recipe accurately and use no other flour than Sperry Drifted Snow! Keep this recipe on file. You'll use it many, many times yourself and pass it on to friends who say "It's wonderful!"

All measurements are level. Sift flour before measuring. Measure into a large mixing bowl—

4 large ripe pears (cored, peeled and diced), about 3 cups
 1 cup brown sugar (firmly packed, free from lumps)
 1 cup sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
 2 teaspoons double-action baking powder
 1/2 teaspoon salt
 1/2 teaspoon ginger
 1 large egg, unbeaten
 2 tablespoons soft butter, or margarine
 1 teaspoon vanilla
 1/2 teaspoon grated lemon rind
 1/2 cup chopped nuts

Stir thoroughly until all ingredients are well blended. Turn into a greased 9-inch square pan and spread evenly. Bake in preheated moderately hot oven, 375°, for 30-35 minutes. Serve warm with cream, whipped cream, or ice cream if desired. 6 to 8 servings.



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