

Herald and News Homemakers Corner

Edited by Ruth King
This and That About Women

"It's A Woman's World"



SOME WOMEN BAKE A BETTER PIE ... some women sew a fine seam and SOME women walk the high wire. Pretty Carla Wallenda, 17-year-old daughter of the Great Wallendas, here to bring a thrill to old and young during the recent Shrine-Polack Brothers circus, does all three.

The golden haired girl represents the fifth generation of Wallendas in the circus. She started practicing the art of high wire walking when she was only three years old but did not become a regular member of the troupe until this year. That gave her mother, Helen, her first opportunity for leisure in her busy circus career for the art of homemaking and teaching her ambitious young daughter the art of homemaking also.

Petite and pretty Carla is a care-free happy girl, with a delightful sense of humor. She loves best of all the tingling thrill of applauding audiences as she wends her careful way aloft ... resents even the time taken between towns for travel ... is never frightened ... trust implicitly the other members of the troupe, her famous father, Karl, her two uncles, her paternal aunt, her maternal aunt and the three young men who replaced cousins in the family who have been called into military service.

Here, with her is her 12-year-old brother, Mario, who will fly back to winter quarters for the circus at Sarasota, Fla., to return to the Three Rs.

Carla's winning beauty and personality will be seen next in Denver.

GOP Women Attend Top Flight Meet

Three of the top women leaders in the National Republican Party left their Washington headquarters for St. Louis to represent their home states and to take part in the 7th biennial convention of the National Federation of Women's Republican Clubs, Sept. 19-20.

Representing Arthur F. Summerfield, chairman of the Republican National Committee, was Mrs. Ivy Priest, his assistant, and director of the Women's division. She was a delegate to the convention from Utah and took part in a round-table discussion on "Women's Role in the 1952 Campaign."

Also leaving Washington attending to speak on this panel was Mrs. Carol Arth, co-chairman of the Young Republican National Federation, and alternate from California. She stressed the importance of young women in this campaign.

MORE
Others appearing on this panel were — Mrs. Katherine Howard, member of the Eisenhower-Nixon Policy-Strategy Committee, and national committee-woman for Massachusetts; Mrs. Joseph P. Farington, president of the National Federation, and Mrs. Oswald Bates Lord, co-chairman of the Citizens for Eisenhower-Nixon Committee.

Bertha Adkins, executive director of the Women's Division of the Republican National Committee, was the third member of the Washington contingent. She represented Maryland as a delegate.

Miss Adkins will remain at the Washington headquarters until Oct. 1, when she will leave for Fort Worth, Texas, to address the state-wide meeting of "Woman Power for Eisenhower."

Mrs. Priest joined the Eisenhower train in St. Louis later and remained on board until Sept. 24, when she sped to her home state to be on hand when the Nixon campaign train arrived in Salt Lake City. Two days later she started on a fast junket to the Midwest, including stop-offs in Topeka, Kansas; Lansing, Michigan; Youngstown, Ohio and Oklahoma City, returning to Washington around Oct. 8.

BPW MEETING

Business and Professional Women, meeting Monday night for a 6:30 p.m. dinner in the Willard Hotel, heard Tech. Sergeant Stuart, Portland, officer in the Women's Air Force, speak on the need for more enlistments of young women in that branch of the service. Her talk was illustrated with an interesting film on life in the Air Force.

The program was in charge of Sgt. Brown of the local Air Force recruiting office. Mrs. Maud Davis, BPW Civil Defense chairman arranged the talk.

Imogene Boothby, first vice president presided in the absence of the president, Beth Griggs. Speakers from either political party who are candidates for office in the coming election will be given a limited time for talks at the Oct. 6 meeting.

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MERRILL'S MAYOR Dr. Frank E. Trotman presents a proclamation to Mrs. Bessie West, president of the Merrill Business and Professional Women's Clubs declaring September 28-October 4 National Business Women's Week. Theme of this year's observance will be, "The Ramparts We Build."

MERRILL B.P.W. AUX MEET

The Merrill BPW Club held a dinner meeting Sept. 17, at 7:30 p.m. at the Mar-Max banquet room.

Plans were made for Business Women's Week. Sunday morning will have a kick-off breakfast at the Mar-Max. All members are urged to make reservations with Mrs. Doug (Helen) Bromley, phone 2881. Pamphlets are to be given to all women voters "Your Vote is Vital." All members will attend church Oct. 5.

Plans were discussed for the Potato Festival float. Next meeting Oct. 1, at the home of Lucille Austin.

WHAT'S IN A THIMBLE?

"It's said the thimble was invented in Holland about 1100 and originally was called a "thumb-bell" because it was worn on the thumb. Early thimbles were made of leather, bone or metal. In Elizabethan days thimbles were silver and gold in England, porcelain in France.

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Recipe

We're proud of this recipe because it makes 9 of the very best rolls you've tasted. "Raisin Caramel Rolls" are so easy to make and turn out so perfectly, you'll be annoyed with yourself for not having gotten into the "roll" habit long before this. And as for making a hit with the family, you will be the star performer.

RAISIN CARAMEL ROLLS
2-3 cup seedless raisins
2 cups sifted all-purpose flour
1/2 cup granulated sugar
4 teaspoons baking powder
1 teaspoon salt
1-3 cup shortening
2-3 cup milk
2 tablespoons melted butter or margarine
1 teaspoon cinnamon
1/2 cup brown sugar (packed)
1 tablespoon corn syrup

Rinse raisins and drain. Sift together flour, sugar, baking powder and salt. Cut in shortening. Add raisins and milk, and mix well. Roll out to rectangle about 9x15 inches. Spread with 1 tablespoon butter and sprinkle with cinnamon. Roll from long side, as for jelly roll. Cut into 9 1-inch slices. Spread remaining butter in 8-inch square pan. Combine brown sugar and corn syrup, and spread over butter.

Place rolls cut side down in sugar. Bake in moderately hot oven (375 degrees F.) about 25 minutes. Turn out sugar side up. Makes 9 rolls.

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An Apple A Day Keeps The Doctor Away

Looking for new ways to get apples in your menus? Then try these two beauties.

Apple Coconut Pastries
Use your pastry or 1 package pie crust mix. 7 or 8 large summer apples, pared and sliced thin, 1/2 cup brown sugar, firmly packed, 1/2 teaspoon cinnamon, 2 tablespoons butter or margarine, 1 can moist-pack shredded coconut, 1/2 cup granulated sugar, few grains salt, 1 egg, beaten, 1/4 cup heavy cream. Line jelly roll pan (16 x 10 x 1 inches) with pastry. Place apple

slices in rows on pastry. Combine brown sugar and cinnamon; sprinkle over apples. Dot with butter or margarine. Bake in hot oven, 425 degrees F., 25 minutes. Combine coconut, granulated sugar, salt, beaten egg and cream. Spread over apples. Lower heat to moderate, 350 degrees F., and bake 15 minutes longer. When cool, cut into 12 pieces.

Apple Sauce Corn Meal Griddle Cakes
(4 servings)
One cup yellow corn meal, 1 cup

sifted all-purpose flour, 2 tablespoons sugar, 1/4 teaspoon salt, 4 teaspoons baking powder, 2 eggs, 1 1/2 cups canned apple sauce, 1/4 cup melted butter, 1/4 cup milk. Combine corn meal, flour, sugar, salt and baking powder. Beat eggs; add with apple sauce. Stir until blended. Add melted butter and milk; mix well. Drop by spoonfuls on hot griddle, spreading thin. Bake, turning to brown both sides. Serve hot with syrup or, for variety, sprinkle with sugar and serve with lemon juice and butter.

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