



MRS. E. E. KILPATRICK

### Flavor Fall Vegetables With Butter

There is a wonderful selection of fresh vegetables in the market stands this month. Cabbage, cauliflower, corn, celery, cucumbers, onions, peppers, potatoes, spinach and tomatoes all are in plentiful supply. Beans, squash, bunched vegetables and sweet potatoes are also available to add flavor and good eating to fall menus.

If your family balks at eating vegetables try giving them a little "special treatment" and you will probably find the family eating and enjoying them. This "special treatment" needn't involve elaborate preparation to disguise the flavor of the vegetable. In many cases, if it is cooked correctly, dressed with butter, salt and pepper, and served piping hot, the problem is solved. A simple herb butter sauce often gives the plainest vegetables a party air and makes them appealing, tasty family fare. Hollandaise sauce made with butter and egg yolks is another way of giving vegetables appetite appeal. Sometimes, careful use of spices will give marvelous, new flavor to the plainest of vegetables. Whatever seasonings you use, you'll find that by combining butter, you can bring out the full, delicate flavor of any cooked vegetable.

Try these simple yet delicious butter sauces on the fall vegetables you buy. You will surely find them delicious!

**HERB BUTTER SAUCE**  
 1/4 cup butter  
 1/2 tsp. lemon juice  
 1 Tbsp. finely chopped fresh herbs or 1/2 tsp. dried herbs  
 Have butter at room temperature. Soften with wooden spoon. Add lemon juice and herbs and beat well. If dried herbs are used add 1 Tbsp. minced parsley or chives. Herbs such as chives, tarragon, rosemary, chervil, thyme or oregano may be used individually or mixed. Serve over hot, cooked vegetables.

**HOLLANDAISE SAUCE**  
 1/2 cup butter  
 2 egg yolks  
 1/2 tsp. salt  
 Few grains cayenne  
 1 Tbsp. lemon juice  
 Cream butter. Beat in egg yolks one at a time, and lemon juice. Season. Set bowl over hot water and stir until mixture slightly thickens. Set aside until ready to serve. Add boiling water, a teaspoon at a time until of desired consistency. Makes about 1/2 cup. Serve over hot, cooked vegetables.

"Call Men's Hand Laundry when things look black!" 11th and Klamath, phone 2-2531.

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### Local Woman Ore. Delegate Nat'l Meet

Oregon's only voting delegate to the National Home Extension conference, to be held Oct. 25-30 in Raleigh, N. C., is the state president of the Home Extension Council in Oregon, Mrs. E. E. (Iva) Kilpatrick, Merrill.

She will leave here Oct. 19, for the cross-country automobile trip, accompanied by her husband and family if the "potato crop is all in." Otherwise she will make the trip by train, joining Mrs. Edgar Leming, Cornelius, Ore., a former Klamath County teacher and past president of the Oregon State Council, Mrs. Leming is now serving as National Chairman of the Resolutions committee on the council.

Both delegates will serve on the Associated Country Women of the World panel to be held during the sessions to acquaint the delegates with the International Council to be held in Toronto, Canada in Aug. 1953.

Mrs. Kilpatrick will also give the response to the address of welcome at the ACWW meeting.

Some 2,000 women from the 48 states are expected to attend.

A 50-year plan for the expansion of Oregon's Capitol Mall at Salem promises to give the Beaver State one of the most modern capitol areas in the nation.

### Mrs. Ted Malone Puts On Blue Bonnet - Reports F. N. E.!



Mrs. Ted Malone puts on BLUE BONNET Margarine for F.N.E.—Flavor, Nutrition, Economy! Like the wife of the noted radio storyteller and roving reporter, you will love the delicate, sunny-sweet taste BLUE BONNET adds to any food! You'll appreciate its nourishment, too. No other spread for bread is richer in year-round Vitamin A! And you'll welcome its economy. Two pounds of BLUE BONNET cost less than one pound of high-priced spread! So remember the letters... F... N... E...! All-Vegetable BLUE BONNET Margarine gives "all three"—Flavor! Nutrition! Econom-e-e!

**Kids! Kids!**  
 Come One, Come All! Bring Your Dog. Prizes! 12 Major Prizes and Gifts for All Who Come. EMIL'S South 6th St. Store Saturday Morning 9:30 a.m. October 18th



Swift's Famous Pard Pet Parade and Show is coming to Klamath Falls this coming Saturday with many wonderful prizes for all winners, plus many gifts for all kids who bring their dogs to the show. Is your mutt a winner? Mr. Emil request: Kids—all dogs must be on leash.

**PARD DOG FOOD**  
 2 cans 27c  
 6 cans 79c  
 CASE LOT \$6.19

**PARD MEAL**  
 5 lb. pkg. 33c  
 5 lb. pkg. 69c  
 Yep! Cats Eat It Too

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### Vote - It's The American Way

### Select Your Favorite Brands at EMIL'S

WINS UNANIMOUS VOTE FOR FLAVOR!  
**Swift's Prem** 39c

FOR THE FAVORITE SONS (AND DAUGHTERS)  
**Swift's PEANUT BUTTER** 20 oz. 55c

No. 1 CANDIDATE OF "SMALL FRY"  
**Swift's MEATS for BABIES** 3 for 59c

GOOD COOKS VOTE FOR...  
**Swift'ning** 3-1/2 lb. tin 75c  
 SWIFT'S SHORTENING tin

Swift's Sunbrite 3 cans 25c  
 Swift's Cleanser 3 cans 33c

Swift's Corned Beef Hash 2 16-oz. tins 69c  
 Swift's Corned Beef 2 12-oz. tins 89c

Swift's Brookfield Butter 1 lb. 79c  
 Swift's Brookfield Cheese 2 lbs. \$1.09 In Plastic Refrigerator Dish

Swift's Egg Yolks for Babies 3 cans 69c  
 Swift's Premium Canned Picnics Average size 3 lbs. to 3 1/2 lbs. \$3.99

**Farm-Fresh Produce**

Bananas Fancy, Golden ripe 2 lbs. 29c  
 Tokay Grapes Flaming red! 3 lbs. 25c  
 Grapes Seedless Fancy Quality 2 lbs. 27c  
 Cranberries Eastern 1-lb. carton 29c  
 Celery Fancy, Utah type lb. 5c  
 Lettuce Fancy, solid heads. Best quality lb. 8c  
 Sweet Potatoes Lge. size 3 lbs. 25c

**Swift's Chili** 3-16-oz. tins 95c  
**Swift's Chili Spaghetti** 3-16-oz. tins 89c  
**Swift's Tamales** 3-15 1/4-oz. tins 69c  
**Swift's Fried Pork Sausage** 2-12-oz. tins 89c  
**Sperry Pancake Flour** 4-lb. bag 53c  
**Lumberjack Syrup** 5 lb. tin 79c  
**Apple Cider** Standby Quart Bottles 23c  
**Tomato Juice** Del Regue 46-oz. tins 23c  
**Karo Syrup** Light or Dark 1 1/2-lb. bottle 23c

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**COLORED Allsweet OLEOMARGARINE** 19c/lb.

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**SWIFT'S PREMIUM HAMS** 59c/lb. Full Shank or Whole Ham

**SWIFT'S PREMIUM FRANKS** 55c/lb.

**Cake Flour** Swansdown Large pkg. 39c

**FLOUR** Sperry's Drifted Snow 10-lb. bag 89c

**Pure Sorghum** Waconia Brand Qt. Glass Jar 57c  
 5 lb. tins — 1.19

**Pure Honey** Strained 5 lb. tin 98c

**Salad Dressing** Durkee's Quart Jar 49c

**Minced Meat** Kerr's Fancy 29-oz. Jar 49c

**MANNINGS' COFFEE** Drip and Regular Right Reserved to Limit Quantities  
 1-lb. Tin 85c  
 2-lb. Tin \$1.69

**Swift's Half Chicken** For Frying 2-lb., 2-oz. tin 89c

**Swift's Boned Chicken** 5 1/4-oz. tin 2 for 89c

**Sauerkraut** Del Regue No. 2 1/2 tin 2 for 35c

**CORN** Diamond A, Whole Kernel No. 303 tin 2 for 35c

**BEANS** Meco Cut No. 303 tin 2 for 29c

**HUNT'S SPINACH** No. 300 Tin 2 for 25c

**HUNT'S FRUIT COCKTAIL** 2 1/2 tin 35c

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**BEEF ROASTS** Shoulder Cuts 59c/lb. Cut From Federally Grade "Good" Beef

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**GROUND BEEF** Strictly Fresh No Cereal 49c/lb.

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**Porter FRIL-LETS** FRESH-EGG NOODLES COOKING TIME 6 1/2 MINUTES  
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