

# Herald and News Homemakers Corner

Edited by Ruth King

This and That About Women

## "It's A Woman's World"



**THE SPIRIT OF ALL WOMEN** pioneers must have been "handed down" to Nellie Davidson Wattenburg of our town. Mrs. Wattenburg has been the guiding star in promoting many groups both civic and social since her arrival here in 1906 . . . she lives in the family home on Pine, site of the city's first Presbyterian church, interested in politics and principals . . . candidates and clubs . . . women and world affairs.

A native Oregonian, daughter of pioneer parents and grandparents and great-grandparents, Mrs. Wattenburg, numbers among her ancestors one of the founders of Oregon Christian College at Monmouth, now Oregon College of Education. She graduated from Oregon State College in 1893, taught in several Oregon counties and in Klamath Falls during the first world war years when teachers were occupied with other interests.

She was the first woman to serve on the city school board, District No. 1 . . . she was one of the organizers of the local chapter of American Association of University Women . . . she was appointed by the State Regent of the Daughters of the American Revolution to organize Eulalona Chapter, was an energetic worker and member of the Red Cross Board for many years . . . belongs to and is a past Worthy Matron of the Aloha Chapter, OES, a past president of the City Library club and has only recently resigned as president of the board of directors of the City Library Board, a post she has efficiently filled for 26 years.

The insert was taken during her term of office as president of the Rebekah assembly of Oregon in 1916-1917. Thirty six years later the camera caught her still sharply interested in the affairs of mankind . . . her slender fingers still on the pulse of Klamath Falls.

### Hearty Dishes Stick To Family's Ribs -- Cool Days

Recipes for tuna casseroles are legion, for tuna is the most versatile and the most popular of canned fish. This tuna concoction is especially delectable and eye appealing. The base of the casserole—noodles of the broad variety. The tender noodles are brightened with minced fresh parsley. Ripe olives are combined with tuna in the well seasoned sauce which goes atop the noodles. A generous sprinkling of shredded cheese over the tuna mixture, then a quick trip to the broiler for a meltingly mellow top completes this simple yet festive main dish.

#### TUNA AND NOODLES SUPREME

- 4 ounces broad noodles (about 2 cups dry)
- 2 tablespoons butter
- 3 tablespoons flour
- 1/2 teaspoon salt
- Few grains pepper
- 1-16 teaspoon powdered thyme
- 1-2-3 cups evaporated milk (1 tall can)
- 1 6-ounce can tuna
- 1/2 cup sliced ripe olives
- 1/4 cup finely cut parsley
- 1/2 cup shredded process American cheese.

Cook noodles until tender, about 8 to 10 minutes. In 1 1/2 quart boiling water to which 1 tablespoon salt has been added. While noodles are cooking, melt butter in saucepan. Remove from heat and stir in flour, salt, pepper and thyme. Add milk slowly, stirring to keep smooth. Cook over low heat until thickened, stirring all the while. Remove from heat. Drain oil from

tuna and discard oil. Break tuna into pieces. Add tuna and olives to sauce. Place over low heat and continue cooking until tuna and olives are heated through, about 2 to 3 minutes, stirring gently. Drain noodles and turn into a well buttered 1-quart casserole. Add parsley and mix lightly with a fork. Pour hot tuna mixture over noodles and top with shredded cheese. Place in broiler about 5 inches from heat and broil until cheese is melted and lightly browned, about 4 to 6 minutes. Makes 4 servings.

### Helpful Hints

**PETTICOAT FEVER**  
To wear under the gently full skirt, the nylon half-slip with ruffle of embroidered nylon is a popular choice. Choose a petticoat as a gift, and you choose wisely for with the full-skirted silhouette still popular, petticoats are as important as ever.

**CHRISTMAS GIFT**  
To a woman, a bottle of perfume represents more than a remembrance, for a beautiful fragrance says to the woman, "You are lovely, you are feminine, I admire your feminine charm." A gift of perfume is a gift of beauty and she'll love you for it.

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### Try Braised Chicken On November Day

November looks like a good eating month. Lots of turkeys (a record crop) and lots of stewing hens. Also honey in large quantities, the result of a long-range industry and government campaign to increase the use of honey because the nation's beehives have economic importance to agriculture.

Here are other foods on the United States Department of Agriculture's list for November: Table grapes, raisins, non-fat dry milk, cottage cheese, buttermilk, fresh and frozen fish, salad oils, vegetable shortening and table fats and lard.

You may choose to braise or fricassee your chicken. Braising includes slow browning of the chicken to develop flavor and add color. The browning is followed by slow cooking in moist heat until the thickest pieces are fork-tender. In contrast to stewing or simmering, a very small quantity of water is used.

To braise or fricassee:  
1—Coat the cut-up chicken, giblets and neck with seasoning and flour. For each pound of chicken, ready-to-cook weight, use 2 tablespoons flour, 1/2 teaspoon salt, 1/4 teaspoon paprika and 1/4 teaspoon pepper.

2—Brown slowly in a shallow layer of moderately hot fat, turning to brown evenly. Use tongs or two spoons to avoid piercing coating and the chicken. About 1/2 hour is required to brown 4 pounds of chicken.

3—Remove from heat. Add 1-3 to 1/2 cup water. Cover tightly.

4—Replace over very low heat or place in slow oven (325 degrees) and cook until the thickest pieces

are fork-tender, 2 1/2 to 4 hours. Should the liquid be used up before the chicken is tender, add more water in 1/4 to 1/2 cup amounts.

Variations: Milk, cream, fruit or vegetable juices, cider or wine may be used instead of water. When the chicken is oven-braised, catsup, chilli or barbecue sauce, soured cream, tomatoes or creamed soups may be substituted for water, milk, etc., and will give interesting variety. Seasonings in addition to salt and pepper may be selected—all spice, bayleaf, chili powder, cloves, ginger, nutmeg, onion or garlic.

**GLASS FACT**  
The Roman historian, Pliny, believed that the first man-made glass was the accidental result of a fire built on the beach by Phoenician mariners (about 10,000 B.C.) The terrific heat of the fire had caused sand, soda and potash (from burned wood) to blend into a substance which was found hard and sparkling in the sand.

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### ELECT A VETERAN

**THERE IS NO SUBSTITUTE FOR EXPERIENCE**  
John McCourt has the Experience to do the job; was member of House five sessions; Deputy District Attorney, Multnomah County, 4 years; Chairman War Labor Board Oregon, Washington, Alaska; Multnomah County District Attorney since 1946.

**Elect John B. McCOURT ATTORNEY GENERAL**

*COURAGE*. McCourt has courage to do the job; plus the will to get things done!  
*EFFICIENT*. McCourt's tact, efficiency and skill earn your vote.

**Pie**  
An elegant homemade pie is such fun to serve, and it can be quickly made! The secret is a refrigerator pie, made with a rich and delicious graham cracker crust. A tantalizing flavor is the focal point of the crust, so it's important to use a delicate natural flavored margarine to combine with the crackers and spices. Quality margarine will combine with the other ingredients quickly and well. Then, after an hour's chilling in the refrigerator the crust will be firm and ready for the filling. Applesauce, canned or homemade is a delightful flavor complement. Vanilla pudding, dressed up with peach slices, chocolate chips or toasted coconut are other quick fillings. There you have it. Pie—homemade, quick, and delicious.

**GRAHAM CRACKER CRUST**  
Yield: 9-inch pie shell  
1/2 cup melted margarine  
24 graham crackers, crushed fine (1 1/2 cups)  
1/2 teaspoon salt  
1/4 teaspoon nutmeg  
1 teaspoon cinnamon  
1-3 cup sugar

Combine graham crackers, salt, spices and sugar and mix well. Add margarine and blend. Save 1 to 2 tablespoons of crumbs to sprinkle over finished pie. Chill in refrigerator at least one hour before filling. Fill with chilled applesauce. Garnish with apple slices.

**BUTTERSCOTCH PIE**  
3 tablespoons margarine  
1/2 cup brown sugar  
1/2 cup flour  
1/2 teaspoon salt  
2 cups milk  
3 egg yolks  
1 teaspoon vanilla

Mix together sugar, flour and salt. Gradually stir in milk. Cook slowly for 15 minutes or until mixture thickens. Beat egg yolks. Stir small amount of cooked mixture into yolks. Gradually pour into

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*This coupon valid unless signed by the customer*