

Herald and News Homemakers Corner

Edited by Ruth King

This and That About Women

"It's A Woman's World"



IT HAPPENED THIS WAY — In a land where want lives with youth . . . where children hunger and there is never heat enough to warm young bodies . . . war came to that land and soldiers who had never seen unclothed small ones, alone and unprotected, worried and acted—

Over in Korea the GIs thought about all the outgrown, unused garments discarded by small brothers and sisters, about blazing fires and wool blankets . . . milk in tumblers that young Americans take for granted . . . the men of the 2nd Division went to work . . . established a temporary shelter and gathered 67 hungry, miserable mites together . . . nucleus of an orphanage that is growing steadily.

Now, little boys and girls need socks and shoes and shimmy shirts and almost before the last little lost orphan was gathered under a roof, a Klamath Falls soldier, SFC Graydon P. Gwyn, son of Mr. and Mrs. Gerald C. Gwyn, 238 Fulton Street, had written home.

He asked for help and he soon had. His sister, Mrs. Harvey (Joy) Ovgard began collecting and a shipment of used clothing went post-haste to the small Koreans already filling small tumblers at "Friendship Home."

Some clothes for "oldsters" went also. The idea caught on and Mrs. Gerald Gwyn, mother of the boy who with his buddies were fighting up and down the bare slopes of Old Baldy, pitched in . . .

Garments came from friends and neighbors . . . mother and daughter, washed and patched and sacked for shipment to Taegwangni . . . they even paid the transportation.

The Bible School little folks at the Methodist Church helped fill the first box and to fill future gaps, Mrs. Gwyn asked for the left over garments from rummage sales.

This week she was still packing, hurrying to get the shipment off before the bite of winter strikes Korea . . . she needs more and more clothing . . . the boys on the battle lines plan to increase the number in the orphanage to 100 and it takes a "lotta duds" to cover up that many.

Mother and daughter hope to find, somewhere in Klamath Falls, enough small toys to take a taste of Christmas across the miles to those youngsters who have never seen a ball or a baby doll. If you have outgrown, outmoded garments, mostly warm or small gifts that will bring a smile to a small Oriental face, call Mrs. Gwyn . . . the shipment must leave Klamath Falls by Nov. 15, a few short days away . . . the boys over there have contributed \$15,000 from their war pay to help a bit with happiness for children who are no kin.

Here Mrs. Ovgard (left) and her mother look over a cotton frock that will soon be on its way across the sea.

The Bottom Sack

By HARRIET ELMBLAD

For the best in entertainment and laughs just by the score, I often spend an afternoon at our hometown hatchery store.

Some fellow with a kindly heart dreamed up the lovely plan of selling feed in pretty prints—a real far-sighted man.

And so the trucks dump out supplies at our hometown hatchery store and the dealer stacks them fifteen high, all around the floor.

His arms are justly aching from this job of piling grain. And his back is nearly breaking with the daily "stacking pain."

When in the door a couple comes, the woman far ahead—She has her eye already on a print so gay and red!

The farmer tells his order, dealer writes it in his book.

And then the lady picks the sack—the dealer doesn't look!

But, yes, he could have told you, with his eyes blindfolded, too, That only that one underneath would really ever do!

That's just what she's been looking for— "That gay one on the floor! Ten, eleven, twelve, just three sacks more: I've never seen this print before!"

And she is, oh, so happy! Husband is happy for her too. The dealer? Yes, he's weary, but he isn't nearly through.

This goes on all afternoon until his day is done— The same request by each one: "I'll take that bottom one!"

One day when closing time was near, I heard an awful cry! And, yes, it was the dealer, for he'd sold the one on top!

Baked Beans Gingerbread With 'lasses

Colonial dames knew a trick or two when they used unsulphured molasses in their baking. They gave a measure of both sweetness and flavor with this one ingredient. A favorite theme in such classics as baked beans and gingerbread, old-fashioned molasses now takes on modern variations. It can glaze apple rings that go with pork chops,

sweeten a custard, enrich with iron a milk drink, or give color and smoothness to a cake frosting.

MOLASSES APPLE RINGS

2 large apples
3 tablespoons unsulphured molasses
2 tablespoons butter or margarine
Core apples; cut into 1/2-inch slices. Melt butter in skillet; add apple slices. Cover and cook over low heat until almost tender. Spread unsulphured molasses over apple slices and cook 3 to 5 minutes longer. Serve with pork chops, ham or sausage. Yield: 4 servings.

Meeting

Miriam Circle of the First Presbyterian Church met Oct. 29, at the home of Mrs. Arthur Wilson, 130 Washington Street, with Mrs. Burge Mason Sr. assisting hostess.

Stephen Mosher of the session Christian Education Committee, spoke on the "every member canvass."

Mrs. A. Theodore Smith told about the work she and her husband, a former pastor of this church, are doing at Myrtle Point. Mrs. Minnie Grizzle, Dorcas Circle and two members of Miriam Circle, Mrs. Ollie Landram and Mrs. Ada Spurreton, gave an account of their travels this year to Eastern Canada, Washington D.C. and many other points of interest enroute. Mrs. Spurreton read a diary kept on the trip and Mrs. Landram and Mrs. Grizzle displayed a collection of small pitchers. Mrs. Landram read a poem.

Plans were discussed for a food booth at the church bazaar, Nov. 22. Also a week-day Bible study class to be sponsored by the Women's association. It was announced that this council of Church women will meet at the First Methodist Church, Nov. 7, those attending to bring gifts suitable for a child under six years of age, probably in the Korean area.

Besides the usual offering of a "Peniles for Palmer" collection has been taken for a Presbyterian hospital project in Alaska.

Miriam Circle will combine the November and December meetings with a dessert luncheon, Dec. 4, with Mrs. Jennie Hurn as hostess.

Devotion will be led by Mrs. Ella McMillan. Christmas gifts for residents of the Rest Home will be brought to this meeting. Mrs. Burge Mason Sr. is in charge of this program.

Refreshments were served from a lovely table near a picture window, both decorated with colorful autumn leaves at the Wilson home. Pouring were Mrs. David F. Barnett Jr. and Mrs. A. Theodore Smith.

NEW IDEA

Here's a treat for the Thanksgiving morning breakfast—coconut toast. Makes it easy for Mom to enjoy breakfast too, because it's ready to serve in a jiffy. Make several slices of toast at once under the toaster. When golden brown and crisp, butter them. Combine 1/2 cup of shredded coconut with 1/2 cup powdered sugar and spread the mixture on the toast. Heat in a toaster oven—very hot oven until the coconut is toasted. Serve immediately.

trio beater until frosting stands in peaks. Remove from heat; add vanilla. Beat until spreading consistency. Yield: Frosting for tops and sides of 2 9-inch cake layers or 24 cupcakes.

MOLASSES CUSTARD

3 eggs
1/4 cup unsulphured molasses
1/4 teaspoon vanilla
2 cups milk, scalded.
Beat eggs slightly, add unsulphured molasses, salt and vanilla. Stir in scalded milk. Pour into 4 custard cups. Place in a pan of hot water. Bake in a slow oven (300 F.) 50 minutes, or until knife inserted in center comes out clear. Yield: 6 servings.

MOLASSES MILK SHAKE

Stir 1 tablespoon unsulphured molasses into a glass of cold milk. For hot drink, add molasses to cup of heated milk. If desired, top with whipped cream.

MOLASSES WHIPPED CREAM

Add 2 tablespoons unsulphured molasses to each cup of whipped cream. Use to top gingerbread or puddings.

WATCH TIME

Make 20 minutes the limit for soaking clothes; otherwise, as the hot water cools, the relaxed fibers permit dirt to sink back into the material, the fibers tighten and the loosened dirt is again entrapped. Follow the short-period soaking with a really hot washing using the new bleach bluing right in the wash water for added whiteness and freshness.

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COLUMBIA
RECORDING BAND
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