

Snack Hit Nothing New

Ever had french-fried potatoes with a dunking sauce of catsup as a midweek snack? This may seem like a new and different idea, but actually it's an old favorite among teenagers and adults in many of our midwestern areas.

Try it some evening as the snack accompaniment for tall glasses of beer when a few friends drop in for informal fun. Heap the crisp, lightly-salted french fries in a large napkin-lined basket and provide snack trays and individual containers of dunking sauce for help-yourself service.

The dunking sauce might be catsup or chili sauce, plain or peppered up with a bit of horseradish, or your favorite hot barbecue sauce. You can buy frozen french fries for heating in the oven in a matter of minutes, but it's no trick at all to start with raw potatoes and prepare them in one of these ways:

Blanch and Brown Method
Cut pared potatoes into strips 1/2-inch thick. Put in cold water, then dry between absorbent towels. Drop potatoes into vegetable shortening heated to 350 degrees and cook until tender but not brown, about 3 to 6 minutes. When ready to serve, remove shortening to 300 degrees and reheat blanched potatoes until crisp and brown, about 2 or 3 minutes.

Skillet French Fries
Cut pared potatoes in 1/2-inch cubes. Melt shortening in a heavy skillet over high heat. Add potato cubes and fry quickly, turning often with a wide spatula, until crisp and brown, about 20 minutes.

Oven French Fries
Cut pared potatoes lengthwise into strips 1/2-inch thick. Place in shallow pan and cover with 1/2 cup melted vegetable shortening. Bake in a very hot oven (475 degrees) 30 to 40 minutes, turning once.

Peach Cake Nominated Delicious

Haven't you often been asked if you had a recipe for a cake that needed no frosting, yet was sufficiently delicious that you wouldn't hesitate serving it to discriminating guests? We nominate this "Peach Cake" for just that purpose. The lovely slices of canned cling peaches sprinkled with the butter-sugar-flour trio make their own and very tasty kind of "frosting." Whipping cream gives an additional touch of elegance but isn't absolutely necessary.

PEACH CAKE
1 1/2 cups sifted all-purpose flour
1 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 egg
1 cup milk
1 No. 2 1/2 can cling peach slices

Topping:
2 tablespoons soft butter or margarine
1 cup granulated sugar
3 tablespoons flour
Whipping cream
Sift together flour, sugar, baking powder and salt. Cut in shortening. Beat egg lightly and combine with milk. Stir into dry mixture blending well. Spread in greased 9-inch square pan. Cover with very well-drained peach slices. Blend topping ingredients, and scatter over fruit. Bake in hot oven (400 degrees F.) 35 to 45 minutes, or until top is browned and toothpick inserted in center comes out clean. Cut into squares and serve warm with whipped cream.
Serves 6 to 9.

HISTORIC NEWSPAPER
EDMONTON, Canada (Hans Renner has a copy of the Berlin News, dated March 23, 1913. It contains a message signed by King Frederick Wilhelm IV asking the people of Berlin to rise against Napoleon.

HINTS

INTERESTING
Upside down cakes make a spectacular dessert with interesting choice of fruits. Prunes and dried apricots, pineapple and Bing cherries, pears and peaches make attractive throngers. Don't forget walnut halves for that unmistakable regal touch.

WONDERFUL
Our children are fond of various versions of ripe olive sandwich fillings. We thought we'd share them with you. Chopped ripe olives and hard-cooked egg, chopped ripe olives and walnuts, chopped ripe olives and ground raw carrot seem to be top favorites.

Hints Help For Freezing

Families with home freezers may want to slow away some of the fresh cranberries now on the market.

Cranberries freeze successfully, either dry-packed, sirup-packed or as a puree.

The method for dry-packing is quick and easy. Pick over berries, discarding any that are soft or imperfect. Then wash, drain and place in moisture-vapor resistant containers, seal and freeze. Leave a half inch of headspace in pint containers for expansion in freezing.

Making cranberry puree to put down in the freezer is equally easy. The puree, when slightly thawed, is much like sherbet and makes an excellent and colorful dessert or appetizer at any time.

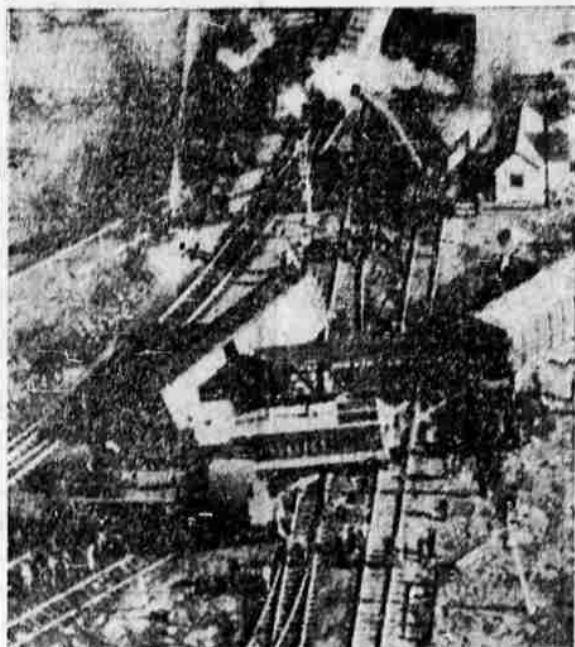
First of all, choose firm, perfect, deep-red berries. Remove any stems, wash and drain. Add 2 cups of water for each pound (quart) of berries. Cook until skins pop. Then put through a food press or "mill." Add about 2 cups of sugar or more, according to sweetness desired. Pack into freezer containers, leaving headspace for expansion in freezing. Seal and freeze.

Proper Care For Cottons

Your high-styled winter cottons deserve the finest care! This means they cannot be routed to the wash basin in the bathroom, or even to the basement laundry. The garment design, and shoulder pads, padding, buttons, velvet or other trim takes them out of the home-washable class. There's another good reason too!

Perhaps you've had experience with those mysterious brown spots and holes that sometimes develop in cotton garments when you launder them at home. The problem baffled everyone, until the U. S. Department of Agriculture came up with the answer. They found that the brown spots and holes can develop in a garment that contains a zipper made of two metals, for example copper and aluminum. During the time the cotton dress is damp and in close contact with these metals, electrolysis takes place, giving off enough acid to damage the fabric. Then when a hot iron is applied, the damage shows up as brown spots or stains. In addition to the dampness, the fabric must contain some substance that conducts electricity—such minerals can be present from the use of hard water, salt in a liquid starch, or from a detergent left in the fabric due to poor rinsing.

The National Institute of Cleaning and Dyeing states that this type of damage cannot occur when your cottons are drycleaned.



SCATTERED. Wrecker train (background) moves in to clean up scattered wreckage after two locomotives (left foreground) collided at St. Louis. One crewman was killed and one injured. Two cars on each train were overturned.

Color Adds Zest To Food

Try topping off this year's heavy holiday dinners with a light, fluffy Cranberry Chiffon Pie. It tastes good—and looks pretty, too! You can, without doubt, mix the filling by hand. But hand mixing takes a great deal of time and energy, with no guarantee of uniform smoothness and fluffiness in the resulting filling. So use your electric mixer for an even-smoother, evenly-fluffy filling that will literally melt in your mouth.

CRANBERRY CHIFFON PIE

- 1 14-ounce can or jar unstrained cranberry sauce (1-1 1/2 cups)
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/2 cup boiling water
- 1 package lemon flavored gelatin dessert
- 2 egg whites
- 1 cup sugar
- 1 cup chilled heavy cream, baked and cooled 9-inch pie shell
- 1/2 cup chilled heavy cream, whipped

Combine cranberry sauce, lemon juice and salt in saucepan. Heat to boiling point and remove from heat. Dissolve gelatin in water in large mixing bowl. Then add cranberry mixture and blend. Cool and chill in refrigerator until almost set (about 1 to 1 1/2 hours). Place egg whites in small mixer bowl. Using two beaters, beat at a

high speed (Speed 12), scraping sides of bowl occasionally with rubber scraper, until egg whites are stiff but not dry. Add sugar gradually and beat one minute more. Then drop on to chilled cranberry mixture.

Use the empty mixer bowl for whipping the heavy cream. Beat at a high speed (Speed 12) until cream is stiff. Then fold with egg whites into chilled cranberry mixture. Pour filling into baked pie shell and chill in refrigerator until set (about 2 hours). Top with additional whipped cream, if desired.

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SURE THING
Pies are a favorite American dessert. Flaky pastry seems to be no trick to prepare. Fillings are of major importance. For a chiffon filling, use excellence use apricot whole fruit nectar as the liquid ingredient. It's like having fresh apricots in the dead of winter.

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