



ALL HAIL THE DAY when strawberries come to town. Here is Spring Fancy, a dessert as light and gay as a day in spring, easy to make too, with lemon-flavored gelatin holding a spring bouquet of strawberries, pineapple and mint. General Foods products used in the following recipes are lemon or lime Jell-O Gelatin Dessert, Minute Tapioca, Swans Down White Cake Mix.

Strawberries Have Come To Town

Fragaria virginiana—strawberries to us—are in the local markets. The first ones have to be shipped in, of course, which makes them more expensive, but fresh strawberries, early in the spring, are irresistible.

Out come the recipes for strawberry shortcake and the old debate is on—shall it be biscuit or shall it be cake? Or shall we just forget the whole thing for a while and try something new—like this delicate fruit-flavored gelatin dessert, so appropriately named Spring Fancy?

Serve it with cream, whipped to a billowing smoothness (cream, you know, reaches its peak of production in June, Dairy Month).

SPRING FANCY
 1 package lemon, or lime-flavored gelatin
 1 tablespoon chopped fresh mint leaves
 1 cup hot water
 1 cup canned pineapple syrup
 1/4 cup whole fresh strawberries, hulled
 1 slice canned pineapple
 1/2 cup diced canned pineapple slices
 1/2 cup sliced fresh strawberries

Combine gelatin and mint in bowl. Add hot water and stir until

gelatin is dissolved. Then add pineapple syrup, cover and let stand 15 minutes. Strain. Chill until slightly thickened.

Arrange whole strawberries and pineapple slice on bottom of a 1 1/2 quart mold. Pour half of slightly thickened gelatin into mold. Chill until firm.

Place remaining gelatin in bowl of ice and water. Whip with egg beater until fluffy and thick like whipped cream. Then fold in diced pineapple and sliced strawberries. Spoon onto firm gelatin in mold. Chill until firm. Unmold. Garnish with sprigs of mint and additional whole strawberries. Serve with whipped cream, if desired. Makes eight servings.

STRAWBERRY SHORTCAKE
 1/2 package (1 1/2 cups) unsifted white cake mix
 1/2 cup water
 1 egg white, unbeaten
 Vanilla ice cream
 Strawberry sauce

Place mix in small bowl. Add 1/2 cup water. Blend; then beat 2 minutes at medium speed of electric mixer or 300 vigorous strokes by hand. Scrape down beaters or spoon often. Add egg white, blend, and beat one minute in electric mixer of 150 strokes by hand. Add remaining 1/2 cup water gradually. Then beat 1 minute longer. Pour batter into one round 8-inch layer pan which has been lined on bottom with paper. Bake in a moderate oven (350 degrees) about 30 minutes. Cool; then split layer, making two thin layers. Put together with vanilla ice cream between the layers. Cut into wedges and serve with crushed strawberries, sweetened to taste.

STRAWBERRY TAPIOCA
 2 cups fresh strawberries, sliced
 1/2 cup sugar
 2 cups berry juice and water
 1/2 cup quick-cooking tapioca
 1/4 teaspoon salt
 2 tablespoons lemon juice

Sweeten strawberries with 1/4 cup of the sugar and let stand 30 minutes. Drain; add enough water to juice to make 2 cups. Combine berry juice and water, tapioca, remaining sugar and salt in saucepan and mix well. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Remove from heat. Cool, stirring occasionally. Add berries and lemon juice. Chill. Serve with cream, if desired. Makes six servings.

Note: 1-3 cup cream, whipped.

Take Care of Feet

National Foot Health Week will be observed from May 14 to 21 this year.

Regarding foot care, doctors will tell you that the greatest single source of foot complaints is shoes that fit badly, and shoes made of improper materials. Are your shoes long enough and wide enough to accommodate your foot without cramping? Is there room to wiggle your toes?

Shoes should be used for the purpose for which they are made. Walking shoes should give sufficient support and be sturdy enough to cushion your feet on city pavements, yet flexible enough to give them freedom of movement at the same time.

If your feet give trouble, a nightly dip in warm water, followed by a brisk towel rubbing that makes them tingle is just the thing for the vast number of shower addicts who give their feet little attention. If your feet tend to perspire, sprinkle a little foot powder on them afterwards and into your shoes and stockings as well if perspiration is excessive.

If you aren't the athletic type, after your bath, rise up and down on your toes about 50 times; it peeps up all the tiny muscles and ligaments you haven't been using.

LAYERED SALAD
 To make a jelly salad or dessert in layers, place peach halves at the bottom. They will stay there. Bananas, a light fruit, are reserved for the top; they will float.

WE GIVE HIGHEST PRICES ON USED FURNITURE
Adair's Thrift Store
 2244 So. 6th Phone 5258

Remember **MOTHER FLOWERS** with

- Potted Plants
- Roses
- Carnations
- Planter and Novelties
- Corsages

from ... **SUBURBAN Flower Shop**

or ... Prices To Please Everyone. **WE DELIVER**

As Close As Your Phone **8188**

OPEN 'Til 9 p.m.

- Friday
- Saturday
- Sunday 'Til 3 p.m.

3614 South Sixth

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor

Herald and News

GARLIC IS A FLOWER

Garlic is a member of the flower family, just as much a member as the sweet-smelling rose. Like any other flower, garlic buds and blooms.

Long before pepper was known, garlic was widely used. With the exception of salt, garlic is probably one of the oldest ingredients used by man.

Early Egyptians fed garlic to the pyramid builders, believing that it gave them strength.

A search of seed catalogues and general garden books reveals no information on the culture of garlic. However, we have an expert right here in Klamath Falls.

Gust Lampropoulos, who operates the Olympia Grocery, 1128 Main, explains that garlic can be grown here just as easily as onions. Separate the individual buds of a clove of garlic and plant them in loose, rich soil, about two inches apart, about an inch below the surface.

Cultivate as you would onion sets. The tender green tops of the plants can be chopped and used in tossed salads as you would chives. When the plants mature, sets form after the blooming and these can be stored in a cool place and used in your own kitchen.

The true garlic-lover will tell you there is "no such thing as a little garlic," and add that it is mighty hard to overdo. Use garlic-fortified garlic bread; add to salad dressing, season meats by rubbing with a cut garlic bud; before cooking, and add to baked potatoes supreme. Remember that Klamath Russets are still available for baking, frying, scalloping or mashing. They are good keepers and local new potatoes will not be on the market for a long time yet.

ADAMS POTATOES
 J. Frank Adams, according to gourmets who have been fortunate enough to participate in this con-

coction, has evolved a garlic-onion-potato dish for which he is renowned.

He starts with Bliss Triumph potatoes which he scrubs, unpeeled, and slices (on the thin side) into hot fat in a heavy skillet. To these he adds fresh garlic and some of the tender, green tops, sliced, also sliced green onions and green peppers, sliced. The heat is turned down and the potatoes stirred with each addition. Cook slowly until done.

Guests are invited to add their own innovations which usually take the form of more garlic. Salt and pepper to taste.

This recipe is guaranteed to test your fondness for garlic—as well as the loyalty of your friends for some days to come.



SMOOTH is Coty's new Creamy Skin Perfume with its own built-in applicator, which goes on as easily and smoothly as a lotion, leaving an invisible silky finish of long-lasting fragrance wherever it touches. World-famed Coty scents have been captured and held in a creamy base, making a luxurious new form of perfume. Model is wearing a dress by Mollie Parnis.

Budget your car's needs with Dick B. Miller Company.

STARTS TONIGHT! 97 SUPPER CLUB
 Weed-Ashland Junction

Featuring **Miss Barkley DARING COMEDIENNE—SINGER**
22-oz. T-BONE STEAK DINNER

\$2.00 • Saled Roquefort Dressing 6:30 P.M. to 10 P.M.

* Cocktails * Dancing

LaPointe's

BRAVO! STEP FORWARD FOR A CURTAIN CALL EVERYONE ELSE IS!

IT'S SANDLER'S VERY OWN VERSION OF THE SOFT, SOFT SHOE—NOW SOFTER THAN EVER, LIGHTER THAN EVER, UNBELIEVABLY FLEXIBLE. EXCITING LOW-SWEPT SIDES, LOWER FULL-ROUNDED THROAT, HINT OF A HEEL-IN SHORT, PERFECTION!

WHITE OR DELICIOUS KID LEATHERS **6.95**

SANDLER OF BOSTON

LaPointe's SHOE SALON

MEDO-LAND Fresh STRAWBERRY! ICE CREAM



No one but Medo-Land makes "Fresh Strawberry" Ice Cream that tastes like this. Medo-Land Strawberry ice cream has a fresh strawberry taste, because Medo-Land uses whole strawberries for flavor! Made with rich, "farm-fresh" cream, it makes a low cost treat that has a fresh, creamy, delightful flavor. Buy it in the bright red, white and blue package...at your grocer's today!



MEDO-LAND CREAMERY CO.

"Oregon's leading winner of gold awards for dairy products"