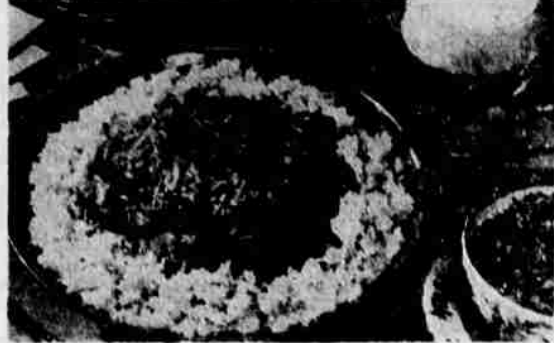




FASHIONS FOR FUN are these versatile "Pair-Offs" designed by Stephanie Koret of California. Styled in a crisp, long-wearing, crease resistant denim; contrasting piping and saucer-type buttons accent the short sleeved bobby jacket, the camisole weskit and flared skirt. Slim skirt highlights cut-in pockets, piping and center kickpleat. Available in Klamath Falls.



AN ADAPTATION of a curry recipe obtained in the province of Bengal, India, is this curry made with a cream sauce, brought to this country by Richard Kent, traveler and writer. Serve with a crisp, green salad, chutney and plenty of freshly cooked, very dry rice. It is wonderful with that summer thirst-quencher, cold beer.

A Curry For Company

This recipe is as close to "genuine" as is possible in this country, the main difference being that curry in this country is more apt to be made with cow's milk in preference to goat's milk. Another difference is that most Indian families would blend their own curry seasoning, whereas we buy a prepared, blended curry powder.

BENGAL CURRY

- 2 1/2 pounds lean lamb (shoulder or chuck)
4 tablespoons butter
two-thirds cup finely chopped onion
3 tablespoons chopped preserved or crystallized ginger
1/2 teaspoon granulated sugar
1/4 teaspoon black pepper
2 teaspoons salt
2 to 3 (or more) tablespoons curry powder
1/4 teaspoon ground cloves
1/2 teaspoon crushed dried mint
2 cups milk
Milk from a fresh coconut

- (1/2 to 1 cup)
1/2 cup freshly grated coconut
1/2 cup freshly squeezed lime juice (or fresh-frozen lime juice)
1/2 cup heavy cream

Cut lamb into 1-inch cubes, removing bones and fat. Melt half the butter in a large skillet. Add onion and saute until tender, about five minutes. Add remaining butter and brown lamb cubes. Add ginger, sugar, pepper, salt, curry powder, cloves, mint and milk. Mix well. Cover and cook over low heat one hour. Add coconut milk and freshly grated coconut. Cover and continue cooking 20 minutes, or until lamb is tender. About 15 minutes before serving, gradually stir in lime juice and cream, adding them separately and in the order given to prevent curdling. Serve on hot, thoroughly drained rice and chutney, a green salad and cold beer. Makes six servings.



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Drop cream-puff batter in tiny mounds and bake until golden-brown. Fill with cream cheese mixed with Roquefort and a little mayonnaise. Serve as a snack in the evening, or as a first course before supper with well-seasoned chilled tomato juice.

CONGRATULATIONS TO THE LUCKY WINNERS OF OUR GRAND OPENING PRIZES

- Congratulations: Mrs. Vera Gibson — lucky No. 032063 1825 Fremont WINNER OF DIAMOND RING
Beverly Barke — lucky No. 032168 2317 Vine WINNER OF BULOVA "Dolly Madison"
Mrs. Ray Riback — lucky No. 032218 1120 Pine WINNER OF SUNBEAM AUTOMATIC TOASTER
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Lighten and Brighten Meals

As the weather warms and brightens, lighter menus become more appealing — both to prepare and eat. This is a natural inclination for our bodies require less fuel in warmer weather. But it's a natural inclination, too, to want to get outdoors and garden, golf, or just sit and soak up the wonderful sunshine.

Easily prepared, time-saving menus are wonderful to have tucked away in your recipe file these days. One-dish meals with a salad and dessert are especially easy meals. One of the best things about dairy foods is that they are ready to use when you buy them.

Also, remember to look at the shelves of prepared mixes at your grocery store or market. If you haven't tried Betty Crocker's new Angel Food Mix, or Swans Down Angel Food Mix, you're missing a treat. There are so many ways to serve angel food cake with fruit, whipped cream, or just as frosted cake. The mixes are so easy to prepare and Betty Crocker even gives suggestions for high altitude cooking. Make a cake in the morning during breakfast preparation and let it bake while you finish in the kitchen and your dessert problem for more than one meal is solved.

Another interesting note is the fact the angel food cake tins are seen for sale in more and more grocery stores. Just compare with other towns and you'll be pleased to find that Klamath Falls has an unusually complete line of kitchen ware and appliances in so many stores.

Hot muffins (have you tried Duncan Hines Blueberry Muffins?) are a quick, easy lift to any meal. Have you made corn bread for your family lately? Wonderful with trout if the man in your household was among the lucky ones since fishing season opened.

The Oregon Dairy Council suggests these quick and easy spring supper recipes:

- SHRIMP WITH GREEN RICE (serves four)
1 cup uncooked rice
1/2 teaspoon salt
1 1/2 cups water
2 tablespoons butter
1/2 cup chopped parsley
1 cup canned shrimp
2 tablespoons butter
1/2 teaspoon salt
2 tablespoons flour
Pepper
1/2 teaspoon dried basil
2 1/2 cups milk
2 eggs
1 tablespoon lemon juice

Place rice, the 1/2 teaspoon salt and 1 1/2 cups water in a saucepan. Bring to boil, stir with a fork and cover tightly. Cook over low heat until rice is tender, without stirring, about 25 minutes. Add 2 tablespoons butter and parsley. Mix lightly with fork. Drain and clean shrimp. Melt 2 tablespoons butter, stir in flour, salt, pepper and basil. Add milk slowly and cook until smooth and thickened. Add shrimp, beat egg slightly and stir in lemon juice. Stir into shrimp mixture slowly. Cook several minutes, stirring constantly, until smooth and thickened. Divide rice into four portions and spoon shrimp over rice.

- SKILLET BURGER LOAF (serves four)
1 egg, beaten
1/4 pound ground chuck
1/2 teaspoon salt
1/4 cup minced onion
1/4 pound sliced Cheddar cheese
1/4 teaspoon pepper

Mix together egg, meat, salt and onion. Butter an 8" skillet; lightly pat half of meat over bottom. Arrange cheese slices on top of meat; cover with rest of meat, patting smooth. Sprinkle with pepper. Cut into four pie-shaped wedges. Cook on top of stove over medium heat until well browned on bottom. Then slide skillet under broiler until top

New! Chocolate Cake Roll Made Oregon Style!

A SPERRY FAILURE-PROOF RECIPE!



Martha Meade says "Fill this party-perfect cake roll with whipped cream and glaze it with bittersweet. It's a Sperry-sure recipe and you'll never have a failure! Sperry Drifted Snow Flour is better for all home baking. Try it! We'll guarantee success!"

CHOCOLATE CAKE ROLL. All measurements are level. Sift flour before measuring. Have all ingredients at room temperature (about 70°). Preheat oven to baking temperature, 375°, a moderately hot oven. Line a jelly roll pan, 15 1/2 x 10 1/2 x 1 inches, with lightly greased waxed paper. Sift together— 1 cup sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour 1 teaspoon double-action baking powder 1/2 teaspoon salt 1/4 cup powdered cocoa Set aside until ready to use. Measure into a medium-size mixing bowl 1/2 cup whole eggs, (2 large) 1 teaspoon vanilla Beat until fluffy and slightly thickened. Add gradually, beating constantly— 1 cup sugar Continue beating until thick and lemon colored. Stir in sifted dry ingredients. Then add— 2 tablespoons butter Melted in— 1/2 cup hot milk

PLAIN CREAM FILLING: Beat until stiff—1 cup whipping cream, 2 tablespoons sugar, 1/2 teaspoon vanilla, and a few grains of salt. CHOCOLATE CREAM FILLING: Beat until stiff—1 cup whipping cream, 3 tablespoons sugar, 1 tablespoon powdered cocoa, 1/2 teaspoon vanilla, and a few grains of salt.

BITTERSWEET GLAZE Measure into a small saucepan— 2 tablespoons cream 3 tablespoons sugar 1 square unsweetened chocolate, chopped (1 oz.) Stir together over direct heat until mixture is smooth.



Martha Meade's Failure-Proof Recipes in every sack!

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