

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS,

Editor

Herald and News



HARROLD MALLORY, operator of Mallory's Y Markets, personally greeted the first customer to avail herself of the Royal Club canned foods sale which is being conducted in more than 40 retail outlets in Southern Oregon and Northern California this month. Mason, Ehrman & Company is distributor for the line.

Custard Sauce for Fruits

Custard sauce can be served in various flavors to provide just the right accent as a topping for your favorite fruit. Here are some suggested combinations from the test kitchen of the American Dairy Association.

CUSTARD SAUCE
2 cups milk, scalded
2 eggs
1/2 cup sugar
1 teaspoon vanilla
1/2 teaspoon salt

Beat eggs slightly. Add sugar, then hot milk. Cook in a double boiler, stirring constantly until the custard thickens enough to coat a spoon. Remove from the heat and add salt and vanilla. Mix well. Chill before serving over fresh or canned fruit. Recipe makes two cups.

Orange-Cinnamon Custard Sauce: Omit vanilla from basic recipe. Add 1 stick cinnamon to the milk and scald. Add 1/2 teaspoon grated orange rind to the beaten eggs. Serve with bananas, strawberries or raspberries.

Almond Custard Sauce: Omit the vanilla from the basic recipe and add 1 teaspoon almond extract. Serve with strawberries, peaches, fresh or canned pineapple.

Lemon Custard Sauce: Omit vanilla from the basic recipe and add 1 teaspoon lemon extract. Serve with strawberries, peaches, fresh or canned pineapple.

Woodwaste Is Important

Sawdust and other bits of wood once destined for the butcher shop floor have been boosted into new prominence by a science that is reshaping their destiny.

Formerly considered scrap, today's "woodwaste" is an important raw material. From it comes a wide variety of molded housewares, toys and furniture.

Plastic resins are being combined with granulated wood to form a mixture which is molded easily into salad bowls, croquet balls, toy wheels, Lazy Susans, chair parts and toilet seats. Even the cores in the heels of women's shoes are now being made successfully by this new technique.

Plastics, according to Monsanto Chemical Company, have been recast in an evangelistic role. With their help, housewares, toys and furniture truly are hitting the "sawdust trail."

"When you're hungry and dry, meet us in Bly!"
Bar - Restaurant - Rooms
"Pop" England - O. A. Davis
HALFWAY HOUSE
Good Fishing Country - BLY, ORE.



DRESS UP DESSERT FRUITS with a custard sauce. The milk in the custard helps to furnish part of the needed supply of three glasses a day. Surveys reveal the fact that milk consumption declines as people grow older. The nutrients contained in milk are vital for full health and vigor at any age and the properly nourished body is in a continuous state of rejuvenation. So don't neglect the food values of milk. Makes no difference whether you eat or drink your milk, just so you get it.

YOUR SUPPORT GREATLY APPRECIATED

ELSIE "LOW" SIEMENS

REPUBLICAN CANDIDATE FOR
COUNTY TREASURER

* Born and raised in Klamath County, Oregon

* Several years chief deputy collector

* Through this experience I am well aware of the duties of County Treasurer

* If you nominate and elect me you will be repaid with efficient and friendly service

* I regret that it has been impossible for me to visit all the old friends and new residents

* I sincerely thank you for your support

Pd. For By Elsie Siemens

ELSIE "LOW" SIEMENS

Let's Make Noodles

No substitute has been found at our house for good, old-fashioned home made noodles.

Break a fresh egg into a bowl. Fill one-half of the shell with cold water and add. Beat. Add 1/2 teaspoon salt and flour enough to make stiff dough. Turn out on floured pastry cloth or board or knead. Then roll as thin as possible, really stretching out the dough. Allow to rest, floured lightly, for about a half hour. Then roll up like you were making pinwheels or cinnamon rolls and cut into thin strips with a sharp knife. This recipe should make approximately 75 noodles.

Cook briefly in boiling salted water.

NOODLE CASSEROLE

Use the noodles as a base for any casserole dish. Combinations may include 1 cup chopped turkey (canned turkey is a fine standby on your kitchen shelves, anyway), 1/2 cup chopped cooked ham, sliced mushrooms (optional) in a cream sauce. Pour over the noodles which have been placed in a buttered casserole. Buttered breadcrumbs or grated cheese make a good topping. If you don't use a cream sauce, add 1 1/2 cups of milk to the chopped meat or fowl, and a beaten egg and salt and pepper to taste.

POPPY SEED NOODLES

For a partyish dinner entree, try Veal Paprika served with poppy seed and almond noodles. To fix the noodles, first heat a bit of butter in a heavy skillet, add 1/2 cup silvered blanched almonds and cook until lightly browned. Then add two teaspoons poppy seeds and the drained hot cooked noodles. Toss lightly and it's ready to serve.

NOODLES IN BROTH

Serve, hot, cooked noodles in hot

chicken or turkey broth. Top with quartered, hard cooked eggs, chopped green onions (chop tops as well), silvered cooked pork or ham.

FRIED NOODLES

Cook noodles in hot boiling water until just done. Home made noodles require much less cooking and three minutes is usually long enough. Drain and turn into a skillet in which butter has been melted. Fry quickly, turn, and serve.

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