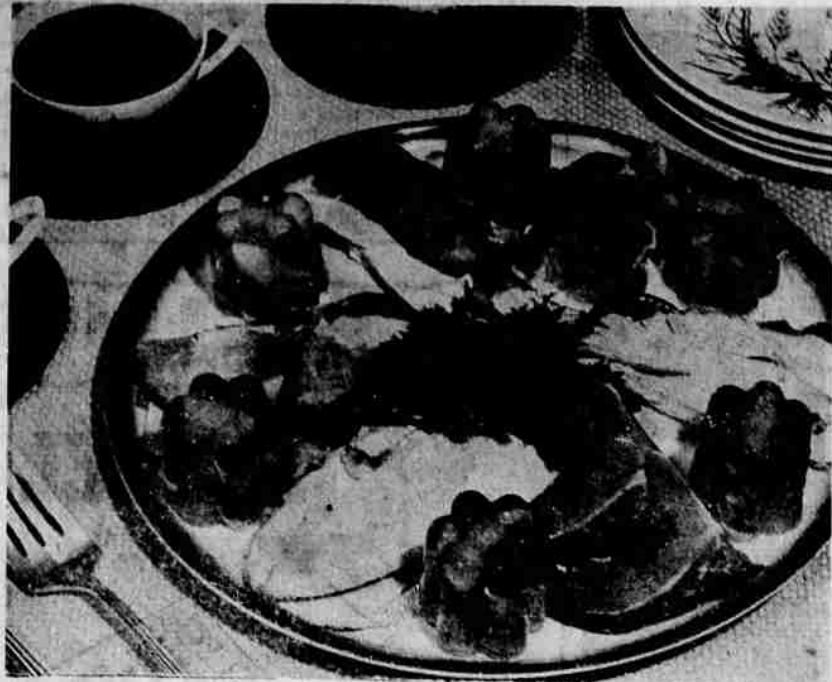


Let's Revive Sunday Night Supper



SPICED JELLIED PEACHES make a sparkling and delicious accompaniment to a platter of chicken and ham. Serve buffet with bowls of cold salad and hard rolls, hot corn sticks or muffins for Sunday night supper. —Photo courtesy General Foods

What has happened to Sunday night supper? Traditionally it varied, depending on what part of the United States the family came from. Many of you can remember Sunday night suppers of hot corn meal mush served with lots of butter and salt and pepper or sugar and cream. (Of course, enough was made for fried mush for Monday morning breakfast, remember?) When we visited Grandmother, Sunday night supper was something else again. Cold fried chicken, cold sliced ham or cold roast — buffet style — was usually served in the kitchen. Somehow or other there was always fresh crisp bread and jelly and jam never tasted so good with any other meal. There were home made pickles, too, and always cheese and salad makings. From this distance it is hard to remember how she always had everything ready to set out on the table at a moment's notice with no fuss and confusion. In place of cupboard space for homemade jellies and jams today we have the advantage of foods easily and quickly prepared and refrigerators and freezers to keep food fresh until time for serving. Here's a recipe for Spiced Jel-

lied Peaches. You can serve them with Sunday dinner or, made in the morning, keep them in the refrigerator as a special treat for Sunday night supper. SPICED JELLIED PEACHES 3/4 cup canned peach juice 1/4 cup vinegar 1/2 cup sugar 12 cloves 1 stick cinnamon 1 cup drained canned sliced peaches 1 package orange-flavored gelatin 1 cup cold water Combine in a saucepan the peach juice, vinegar, sugar, cloves and cinnamon. Bring to a boil. Add peaches and simmer 10 minutes. Remove peaches from syrup. Strain syrup. Add hot water to make 1 cup. Dissolve gelatin in hot liquid. Add cold water. Arrange peach slices in individual molds. Pour gelatin mixture on top. Chill until firm. Unmold. Serve as relish with meat course

or serve as salad on crisp lettuce with cottage cheese, if desired. Makes 5 to 6 servings. Peach halves can be used instead of slices. UNEXPECTED GUESTS Company coming up the street? Take those cake layers out of the freezer, thaw, then take a jar of bright jelly and beat it with a fork. Spread jelly over one layer, sprinkle thickly with shredded coconut. Top with layer, more jelly, more coconut. By tea time it will be delicious and your guests will be charmed.

HORSERADISH SAUCE For Horseradish-Sour Cream Sauce for six servings, beat 1/2 cup sour cream slightly, add one-third cup drained horseradish, 1/4 teaspoon salt, few grains of cayenne or 1/2 teaspoon paprika. Serve with cooked asparagus. Third Street MOTEL Just off Main at Third A Good Place to Stay Wanted - Experienced Saleslady to Operate and Manage Jewelry Department at Miller's Department Store. Apply in person 9:30 to 12:30. See Mr. Kennett.

Champion Diner-Out

The traveling American finds better food and lodging today than he did 20 years ago. Two or three factors are responsible. Highways have improved tremendously. Automobile associations followed which give aid and assistance to motorists all over the nation today. The familiar AAA sign marks approvals of motels and hotels from coast to coast. One man, Duncan Hines, has probably done more than any other individual in the nation to improve restaurant food from state to state. He is the nation's champion diner-out. It is a dull day when he fails to sample six or more meals, he says. When he was a young traveling man, Duncan Hines and his wife made an adventure of finding good food. Hines jotted down in a little book what he thought of the various eating places he liked. His friends, hearing about the book, asked for advice on good food so often that one Christmas he published the list in the form of holiday greetings. Friends of his friends who received the holiday greetings also wrote, asking for extra copies. Finally, Duncan Hines published a small book, Adventures in Good

Eating, which has sold millions of copies. He has added four other books since the first little volume, but he and his wife still travel almost constantly to re-check favorite eating places and to check those suggested by his fans. He has the help of some 400 volunteers, dining around the country incognito to help him keep up to date. The profits of his business enterprises go to The Duncan Hines Foundation which has established chairs and scholarships in the culinary arts and sciences at Cornell University, Michigan State College and the University of Chicago. HOTEL ROOMS Reasonable Rates (Beautiful Kitchens Available) CORNELIUS Apartment-Hotel Quiet, Fireproof, Convenient Parking, Close to Everything. Three Blocks from Bon Marche. 306 Blanchard El. 2888 Seattle, Washington

MOCK HOLLANDAISE SAUCE Combine 3/4 cup mayonnaise and one-third cup milk. Cook over hot water 5 to 6 minutes, stirring constantly. Add salt and pepper to taste, 1 tablespoon lemon juice and 1 teaspoon grated lemon rind, mixing well. Serve over hot, freshly cooked asparagus. there's only one SKIPPY TOPS IN QUALITY! BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG SKIPPY CAT FOOD LOW IN PRICE

STRETCH YOUR FOOD BUDGET WITH PORTER'S FRIL-LETS! MOM SAYS: A LITTLE MEAT GOES A LONG WAY WHEN USED WITH PORTER'S FRESH-EGG NOODLES - AND IT'S SO GOOD, TOO! COOKING TIME 6 1/2 MINUTES Porter FRIL-LETS FRESH-EGG NOODLES ALSO TRY - Spaghetti, Saladettes, Macaroni, Sea Shells, Karto-Q-Noodles and Lasagne. PORTER-SCARFELLI MACARONI CO., PORTLAND, OREGON

Only Certo and Sure-Jell pectins "FLAVOR-GUARD" your jams and jellies You get more natural fruit flavor and sure results every time! New, be absolutely sure of luscious, fresh-fruit flavor. Use Certo or Sure-Jell! Only they can "Flavor-Guard" your homemade jams and jellies. Here's why: With Certo or Sure-Jell natural fruit pectins you boil your fruit just one minute, saving precious natural fruit flavor. The only pectins coded for freshness are Certo and Sure-Jell. You know they are fresh when you buy them. This guarantees perfect results every time when you follow the recipes exactly. CERTO OR SURE-JELL - take your choice - a liquid or powdered natural fruit pectin product! SURE-JELL CERTO POWDERED PECTIN 60 ALL-PURPOSE JELLING ALL FRUITS AND JUICES THIS RECIPE BOOKLET HOMEMADE JAMS AND JELLIES TASTE BEST...COST LESS! Product of General Foods

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