



STOP HIDING YOUR LIGHT under a bushel because of a blemished skin. Take advantage of the wonderful double action of Medicated Creamy Masque and Medicated Lotion found in the tax-free Medicare. Get to work with daily consistent care, then note the rewarding effects. Cleanse your skin thoroughly with the water soluble Creamy Masque. So delightful to use... there's no caking or hardening on the skin to cause that taut, uncomfortable feeling. Demonstrations, courtesy Tussy Cosmetics, at Currin's for Drugs Tuesday, Wednesday and Thursday of next week.

Dramatize Your Table

In this progressive day and age, there are no rules as to what constitutes a tablecloth for informal dining. You can use any type of fabric that suits your fancy.

You can tint cheesecloth to match the pattern on your china—or whenever you happen to see any fabric yardage that looks different and attractive, buy a length of it and spread it on your dining table. Nice color schemes is most inviting at any meal.

All you need to be sure of is that the material you choose is easily and safely washable, for whatever you spread over your table should be able to take a laundering after each use. So long as you wash a cloth promptly, you don't have to worry about the usual mealtime stains. Soap and water will take them out.

POWER MOWER CARE

Treat your power mower with care and respect. Keep it dry; store it under cover, and never use a hose to wash it. To prevent excessive wear, tighten the bolts frequently with a wrench and screwdriver. Keep the gasoline and oil for the motor in good, clean condition, watching to see that dirt and dried grass don't get into the gasoline or the tank. Simple as this sounds, it is one of the most common causes of trouble in power mowers. It is well to rake the lawn lightly before mowing to remove hidden obstacles (particularly if you have a dog in the family) as a power mower can make a dangerous missile out of any stick or stone it hits.

Smoking Candles

If you are dining out on the patio, on the terrace, or merely in the backyard, avoid smoking candles by coating them first with a paste of thick soapuds.

Roll each candle back and forth between the well-soaped palms of your hands to be sure it is thoroughly covered—except the wick.

Wipe off the excess soap, let the candles dry, and you'll find that they will burn evenly without dripping, smoking or causing a "smaze" over the dinner table.

LAWN FURNITURE

Even if your outdoor furniture is plastic-covered, gay colored beach towels spread over the chaise longue makes it more inviting. The towel absorbs perspiration and spares the permanent upholstery the rigors of casual weather living. And, of course, the towels can be taken off and popped into the washing machine for immaculate freshness.

CLEAN TELEPHONE

Before you start to wipe off the surface of your telephone with a well-wrung-out soapy cloth, stretch a rubber band over the two prongs the receiver rests on. This will prevent its giving a busy signal if anyone calls your number, as well as allowing the other party (if you are on a party line) to use the telephone.

Deadline For Recipes Extended to July 30
Mrs. Dave Campbell of Bly, president of Klamath County Cow Belles, announce that the deadline for turning in recipes for the cookbook being compiled by the Oregon Cow Belles has been extended until July 30.
All members and friends who have recipes using beef are asked to bring or send them to Mrs. Campbell or to the county agent's office in Klamath Falls.
The recipes are printed without charge, with proper credit to the donor. There is a charge of reproducing brands in the book, but as many brands as possible are wanted for the cookbook.



ACTIVE SMALL FRY need nutritious lunches. This attractive lunch, served on plates on the back porch, is built around hot dogs and cheese toasties, orange chip cookies and plenty of cold milk. Picture and suggested recipes come from the American Dairy Association.

Summer Back Porch Lunch

Since cheese is a universal favorite and hot dogs are a child's delight, the combination of the two in a sandwich spread is bound to draw enthusiastic approval.

HOT DOG-CHEESE TOASTIES

- 1/2 pound sharp cheddar cheese
- 1/2 pound hot dogs, cooked
- 1/2 cup catsup
- 1 egg
- 1 tablespoon pickle relish
- 2 teaspoons prepared mustard

Put cheese and hot dogs through a food grinder, using a medium coarse blade. Mix with catsup and cook over very low heat until the cheese melts. Add the beaten egg and cook two minutes more. Remove from heat, add relish and mustard. Spread on buttered toast-buns and serve at once or spread on buns and broil for 2-3 minutes. Top with a little more grated cheese.

ORANGE CHIP COOKIES

- 1 cup butter
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2 tablespoons orange juice
- 1 tablespoon grated orange rind
- 1 egg
- 2 1/2 cups sifted flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 2 ounces semi-sweet chocolate, grated

Cream butter, granulated sugar, and brown sugar. Add orange juice, orange rind, and egg and mix well. Sift the flour, soda and salt together. Add to the orange mixture. Then blend in the grated chocolate. Shape into three rolls about 1 1/2 inches in diameter. Wrap in waxed paper and store in the refrigerator overnight or until thoroughly chilled. When ready to bake, slice thinly and place on an ungreased cookie sheet. Bake at 375 degrees for 10-12 minutes or until lightly browned. This recipe should make 8 dozen cookies.



QUICK MAIN DISH for dinner is Carnival Macaroni and Cheese. Serve it in the casserole in which it is cooked, with cucumber and tomato slices for salad or a tossed green vegetable salad. The recipe makes four servings. Picture and recipe are courtesy Wheat Flour Institute, Chicago.

- 6 ounces elbow macaroni
- 3 tablespoons butter or margarine
- 1/2 cup button mushrooms (4-oz. can)
- One-third cup chopped green pepper
- 2 tablespoons chopped pimiento
- 3 tablespoons enriched flour
- 1 teaspoon salt
- Dash of pepper
- 1 1/2 cups milk
- 1 cup shredded American cheese
- 1/2 cup grated Parmesan cheese
- Buttered bread crumbs

Cook macaroni in boiling salted water until tender (about 7 minutes). Drain and rinse. While macaroni is cooking, melt butter or margarine in saucepan. Add mushrooms, green pepper and pimiento and brown lightly. Stir in flour, salt and pepper. Add milk and cook until thickened, stirring constantly. Add cheese, stirring until well blended. Fold in macaroni. Pour into a 1 1/2 - quart casserole and top with buttered bread crumbs. Bake in moderate oven (350 degrees) for about 25 minutes.

SPEED THAT SWEATER

In a hurry for a clean sweater? Squeeze it gently through soapuds and rinses. Blot it with a clean turkish towel. Then lay it flat and ease it to shape. Insert cardboard rollers (saved from waxpaper or aluminum foil) into each sleeve and between the back and front. This allows the air to circulate through the sweater and makes the drying much faster.

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ADDED TANG
A touch of lemon or lime juice in your fruit salad will give a flavor emphasis which is refreshing and does not add to the calorie intake.

Make it from me...
Bessy's Dairy Dishes

By BESSY, The Basin Bessy

Don't get the wrong idea about milk. Milk, certainly, is the only food which nature created for just that reason. And it certainly is the most perfect of all foods in the entire world. Well, you ask, what would be the wrong idea about milk?

We cows are a proud lot. We produce what we figure is our best. We do our part, sure. But, in this day of science, our part isn't the finish. First of all, the boss sees to it we cows get the best of care. That's normal, since only healthy cows can produce healthy milk. But that isn't all, either. Not by a long shot.

Pasteurization is important, cleanliness not only of the dairy barn equipment but all the rest of the equipment which comes in contact with milk is important. The tremendous high standards of sanitation and clinic-purity which make Grade A milk alone the safest, purest, healthiest of all milk, are truly wonderful.

So take it from me, when you have Grade A milk — fresh and cool and refreshing and rich — you've truly got the perfect food nature intends you to have. So, with this little dissertation, here's this week's recipe — the celery-shell pastry we promised last week.

You'll need celery seed and pastry, and the creamed dried beef we told you about. You make your favorite pastry using 1 1/2 cups of flour, add celery seed and mix well. Roll out to 1/4-inch thickness and cut into 4-inch rounds. Fit rounds over back of muffin pans and trim edges to fit. Prick well with fork and bake, pastry side up, in hot oven (425 degrees F.) for 15 to 18 minutes. Or until lightly browned. Makes six shells. Served with grapefruit-avocado salad, hot rolls, butter, straw berries, milk and tea — and you've got a real one.

Bessy.

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