

Week of October 3-9 Fire Prevention Week

The American kitchen is the focal point for most family activities. It was also rated as one of the leading beginning points for last year's 285,000 home fires.

Because of the presence of the cooking stove, matches, grease, electrical and gas appliances, and all of the other potential fire hazards usually found in the kitchen, safety precautions and a knowledge of basic fire fighting are especially important here.

For the grease fires which can so easily spread from a frying pan or broiler, many fire fighting experts recommend the prompt application of liberal quantities of baking soda to quickly smother the

blaze. Water, which may spread the blaze, should never be used on blazing oil or grease.

Regular baking soda (bicarbonate of soda) can be purchased in any grocery store and is one of the standard commodities in every kitchen cupboard. It not only helps to smother a fire, but gives off carbon dioxide when heated which acts to cut off the oxygen supply from the fire. Most dry chemical extinguishers and many of the liquid type use baking soda as one of their principal ingredients.

The National Board of Fire Underwriters recommends that the kitchen range be located at a safe distance from walls and cabinets and all curtains and towel racks be well away from reach of open flames.

The board also warns against use of oversized or non-approved fuses for electrical appliances and suggests that such appliances be located on nonflammable surfaces out of reach of children and pets.

For maximum safety in your kitchen and in your home, follow these simple precautions:

Observe all safety precautions before a fire starts.

Call the fire department at the first sign of fire.

Know the most effective ways of keeping little fires from spreading to become big fires.

A soda-fire bucket can be put together with practically no effort at all. If kept in a cool place, the soda-fire bucket does not deteriorate. Its contents can be used in small amounts when a spark falls on something, or in handfuls when a wastebasket or the broiler pan blazes up. The baking soda contents of the bucket can be replaced with a minimum of trouble and delay.

The bucket should be appropriately labeled. Two or three quart pails made of cardboard, plastic or tin can be used. Cover should be easily removable and the whole family instructed in its use.

Cheese Festival Month

October is Cheese Festival Month — and cheese is one of America's favorite foods. A real favorite of cheese lovers is our own natural Cheddar cheese. Nowadays, it comes prepackaged and ready to use in air-resistant wrappers. It comes in mild, medium, sharp and aged flavors for every taste.

Cheese is loaded with nutritive goodness, too. It is an excellent high quality protein food and one of the best, most economical meat substitutes. It is also a rich source of such nutrients as calcium, phosphorus, vitamin A and riboflavin.

For versatility in cooking, cheese is hard to beat. Everything from appetizers to dessert is made with cheese — and mighty good they are, too. Cooking with cheese requires low heat for a short time and it will be smooth and creamy and full of flavor. If cooked too quickly, cheese gets tough and stringy.

These recipes come from the Oregon Dairy Council.

PINEAPPLE CHEESE MOLD

1 tablespoon gelatin
1/4 cup cold water
1/2 cup pineapple juice
1 cup drained, crushed pineapple
1 tablespoon lemon juice
1/2 teaspoon salt
1 cup grated Cheddar cheese
1 cup cream, whipped

Dissolve gelatin in cold water. Heat pineapple juice and add to gelatin. Cool until partially thickened, then fold in pineapple, lemon juice, salt, cheese and whipped cream. Pour into an oiled mold and chill until firm. Serve with mayonnaise.

CHEESE APPLE CRISP

1/4 lb. grated Cheddar cheese
6 cored, pared, sliced apples
1 teaspoon cinnamon
1 tablespoon lemon juice
2/3 cup flour, sifted
Two-thirds cup sugar, sifted
1/2 teaspoon salt
1/2 cup butter
1/2 cup corn syrup

Arrange apples in buttered shallow baking dish about 10 x 6 x 2. Sprinkle with cinnamon, pour lemon juice and corn syrup over apples. Combine sugar, flour and salt. Cut in butter until mixture is consistency of coarse corn meal. Lightly stir in cheese. Top apples with this mixture. Bake uncovered at 350 degrees for 1 hour or until apples are very tender. Serve warm with cream.

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MARY CHESS GOLDEN COURT of five Chesspiece perfumes is just one number of a lovely line of cosmetics. In addition to exquisitely beautiful Mary Chess perfumes, there are tuck-in, corner and pillow sachets, shoulder cover and dress hanger sachets, scented handkerchief cases, bath mitts, powder and dusting powder and many other items.

Cosmeticians Use Their Own Names

When you go to a cosmetic counter, do you wonder where many of the lines of cosmetics get their names?

There is a Madame Helena Rubinstein and she is quoted frequently in these columns.

There is a Mary Chess, too. In appearance she does not look like an aggressive business woman who has built up a world-famous perfume house known from the United States to India. She is small, slight, brown-eyed and white-haired, with a skin needing no other makeup than her own powder and lipstick, her serene looks belie her boundless energy. An infinite patience gives her the ability to work painstakingly for years to perfect a perfume, a package, a design.

Grace Mary Chess Robinson is American, born in Kentucky, where her garden was for years justly renowned. Her love of growing things grew with her garden. To her knowledge of flowers and herbs was added the gifts of her father, that of chemistry and gardening.

It was during a summer visit to England, which lengthened into a 12-year stay, that Mrs. Robinson made the unique flowers of parchment and paper-thin metals that Aldous Huxley named "Sculptured Flowers." These exquisite flowers are botanically correct, yet hold the decorative appeal of old Dutch flower paintings and the ancient Chinese scrolls of blooming trees. Examples may be seen in all her shops.

England's Queen Mother Mary commanded a private showing of the exhibit of these flowers held in London and bought several examples.

On her return to the United States, housed for a few weeks by a brief illness, Mrs. Robinson's energy found outlet and interest in making a cold cream, following the formula found in an old herbal book. This proved to be so unusually good that she was left with none for herself; her friends made off with the whole of that first batch.

By this time she had a tiny laboratory at the back of a doctor's office on Lexington Ave. The birth of Mary Chess, Inc., sprang from this hidden room, for a business is as great as its demand and the first customers of Mary Chess were those passersby who literally followed their noses and searched

out the origin of the delicious fragrances that trailed out into the street.

The business was and is a snowball. An English branch was started by Mrs. Robinson's daughter. Now there is a Mary Chess of Canada, Ltd.

Her shop at 334 Park Avenue, New York, is worth a visit in itself. Pared in Old English pine from an 18th Century house in Teddington, Surrey, Mrs. Robinson brought the panelling to New York from the dining room of her London house. The Adam pine cabinets display Mary Chess bottles and pot pourris, and a small case holds part of her fine collection of antique bottles from all over the world. She is famous for her rare vinegrettes, Batterssea, a name in boxes and antique bottles which hold Mary Chess products and collector's items.

Wayne Angel Concert Planned

Wayne Angel, son of Mr. and Mrs. Albert Angel, will be presented in concert Sunday, October 3, by the Portland State Extension Center. The 3:30 p.m. concert will be held in the Extension Center auditorium, Portland.

The young violinist will be accompanied by Mrs. Rex Underwood at the piano, with whom he played in concert in Klamath Falls last year.

He is now attending Portland State College and lives with Mr. and Mrs. Rex Underwood, from whom he takes private lessons.

Later this year Wayne and Mrs. Underwood will give concerts in Chico and Sacramento, California. Dates will be announced.

Music lovers in Klamath Falls are invited to attend his concert in Portland this weekend.

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EYE AND EAR GOLF SHOTS

ALBION, Mich., (AP) — Some golf addicts have played in snow, sleet, rain and against other forces of the elements. But, two golf pros at Albion took a whack at the game at night.

And they didn't lose a ball. Flashlights spotted the shots while caddies, down the fairways, spotted the balls by ear.

Ken White, pro at Battle Creek

Marywood, shot a four-over-par 39, losing to Harold Quebbaman, the home pro, who had a 38 on the unlighted Duck Lake Golf Course here.



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