



# upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS,

Editor

## Herald and News

**SURPRISED?** Walrus hide and volcanic ash, believe it or not, help make your dining table appear more beautiful. These ingredients are used by the craftsmen at Holmes & Edwards in polishing and buffing their sterling inlaid silverplated flatware, like their newest pattern, "Bright Future."

### Barbecue Salad With Cold Tongue

1 package lemon Jell-O gelatin  
1 cup hot water  
1 can tomato sauce  
1 1/2 tablespoons vinegar  
1/2 teaspoon pepper  
1 cup diced cooked tongue  
1 cup diced celery  
3 tablespoons sweet pickle relish  
Dissolve gelatin in hot water.  
Add tomato sauce, vinegar, salt and pepper. Blend. Chill until slightly thickened. Then fold in tongue, celery and pickle relish. Pour into 1-quart mold or individual molds. Chill until firm. Unmold. Garnish with crisp salad greens. Serve with mayonnaise, seasoned with horse radish or dry mustard. Makes four to six servings.



"SMATTER, JUPE, want steak for dessert?" asked Brady Narey, left, of his ubiquitous Boxer after Jupiter quickly polished off a fine casserole prepared for him by Vern Kern, right, chef at Brady's new Broiler, 620 Main. (You can't join the Cow Belles, Jupe, but we admire your taste in beef stew... Ed.)



### Beef On The Menu

This is the fourth of a series of articles on the use of beef, particularly the less expensive cuts, sponsored by Klamath County Cow Belles.

Mrs. Taylor High presents High's Stew which she says makes a hit with her family, particularly the youngsters, as often as she serves it.

#### HIGH'S STEW

Brown ribs, stew meat, including odd cuts you want to use up, in the oven as you would a roast. Make a brown gravy and cut up the meat into bite-size chunks or little larger. Add the following:

- 1 can green beans (use the liquid in the gravy)
- 1 cup diced carrots
- 1/2 cup diced onion
- 1/2 cup diced celery

Serve with heaps of fluffy mashed potatoes, hot biscuits and a crisp salad. This recipe should serve six to eight.

#### FRUIT CAKES

Since fruit cakes should be allowed to "ripen" from four to six weeks, now is the time to begin deciding what fruit cakes you are going to make this year. Keeping fruit cakes moist during storage is often a problem to homemakers. Marinate the fruits to be used in the cakes at least 12 and preferably 24 hours before mixing into the cake. Glazing fruit cakes also helps to maintain moisture and storing them in air tight containers is very important. Basting during storage with fruit juices keeps them moist, too, and gives them a rich, satisfying flavor.

MRS. TAYLOR HIGH, member of Klamath County Cow Belles, submits her suggestions today for using ribs, neck and stew meat in her own family's favorite stew.

**MINCE PIE** mincemeat pie, add chopped fresh apple to the filling. To add zip to your favorite

## Famous Western Brands\*

\*THE "CIRCLE NU-BAR" brand of the famous Coffee Creek Dude Ranch in Northern California's picturesque Trinity Alps, where guests enjoy the thrills of a carefree vacation and great western traditions like good food, hunting, fishing, roping, riding, plus real, old-fashioned western stock fires.

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Kingan's  
**DRIED BEEF**  
2 1/2-oz. glass

**24¢**

**Coconut Cake Mix**  
Pennant

8-oz. pkg. **10¢**  
16-oz. jar **45¢**  
26-oz. jar **39¢**

**Mince Meat**  
Pennant

26-oz. jar **39¢**

**Mushrooms**  
Royal Treat - Stems and Pieces

4-oz. tin **29¢**

**Macaroni - or Spaghetti**  
O-So-Good and Sun Rue

2-lb. Pkg. **29¢**

**SYRUP**  
Log Cabin

24-oz. tin **49¢**

**SHRIMP**  
Lou-Z-Ana Small

5-oz. tin **29¢**

**Quick Cooking Rice**  
M.J.B. - Long Grain

24-oz. pkg. **39¢**

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Blue Banner

No. 2 tin **35¢**

**RAISINS**  
Seedless - 4-lb. bag

**59¢**

**SURPRISE SPECIAL CRISCO**  
3-lb. tin ?

**SURPRISE SPECIAL BUTTER**  
Top Quality lb. ?

**SURPRISE SPECIAL SCHILLINGS COFFEE**  
1-lb. 2-lb. ?

Swift's Oriole Sliced  
**BACON**  
Swift's Premium Tender Grown

**FRYERS**  
**VEAL STEAK**  
**PORK CHOPS**  
**CORNER BEEF**  
**ROUND STEAK**

**Ground Beef**  
All meat, no cereal

3 lbs. **69¢**

**HAMS**  
Whole or Shank Half

lb. **53¢**

**Large Bologna**  
By the Piece

lb. **29¢**

**Beef Roasts**  
Shoulder Cuts

lb. ?

**SURPRISE SPECIAL APPLE CIDER**  
Hood River Gal. Jug ?

**SURPRISE SPECIAL TIDE**  
Giant Pkg. ?

**SURPRISE SPECIAL MARGARINE**  
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Hunts - Solid Pack

2 1/2 tin **2 for 49¢**

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Del Monte

14-oz. bottle **14¢**

**TOMATO JUICE**  
Hunts

46-oz. tin **25¢**

**EGGS**  
Stukel Mountain - "AA" Large

Dozen **47¢**

**PINEAPPLE**  
Dole - Fancy Sliced

No. 1 Tall Tins **25¢**

**PEACHES**  
Modoc Freestone

No. 2 1/2 tin **29¢**

**PEACHES**  
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2 1/2 tin **25¢**

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**ORANGE JUICE**  
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46-oz. tin **35¢**

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**CHEESE**  
Pt. Ctn.

**27¢**

**BISCUITS**  
Ballard or Pillsbury

Can **10¢**

**TAMALES**  
Derby

13 1/2-oz. Glass **22¢**

**Shaker Salt**  
Leslie's - Morton's

Pkg. **10¢**

Newtown Pippin  
**APPLES**  
No. 1 Large

20-lb. lug **1.79**

**CABBAGE**  
Green, Crisp

Medium size lb. **4¢**

**CELERY**  
Fancy, Crisp, Green

lb. **8¢**

**APPLES**  
Red Delicious

Apple Box **2.49**

**GRAPEFRUIT**  
Texas White—Finest Quality

2 lbs. **25¢**

Swift  
**PARD MEAL**

5-lb. bag **59¢**

**DOG FOOD**  
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4 Cans **49¢**

**SUNSHINE**  
**Hi-Ho Crackers**

1-lb. **33¢**

**Krispy Crackers**

2-lb. pkg. **45¢**

**Candy Party Mix**

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