



MRS. TED HYDE, vice president of the Klamath County Cow Belles Association, presents this week's recipe for the use of beef on the menu.

Beef on the Menu

Mrs. Ted Hyde, of the B-K Ranch at Bly, another charter member of Klamath County Cow Belles and vice president of the

Beauty Editor Tells How To Select A Good Winter Coat

"Ah yes," (sigh) "a mink coat is good protection when wintry winds blow," admits the beauty editor.

"But, she adds, also good is a fine skin lotion which any woman can afford to buy at her cosmetic counter."

These won't take the place of a mink (another sigh), but neither will mink take the place of a soothing, gracious lotion that gives the skin of face, throat, arms and legs gentle but effective assistance against the elements.

Rich or poor, each of us women needs to and can afford to give our skin this care.

Tiny lines and crepe skin appear when the skin of face and hands becomes dry. Harsh hands look terrible and feel so uncomfortable. The rough skin seems to snag every nylon stocking we touch. When heels and toes are rough and untrimmed, they too cut down on the life of a pair of stockings.

Whatever kind of coat you wear this winter, be sure to put on first a "coat" of creamy skin lotion to help keep your skin soft and lovely.

On the market are three famous ones: Dorothy Gray makes available: Blustery Weather Lotion (a skin softener for the whole family as Dad will find it soothing after shave and small girls like to have it rubbed on their knees before and after playing outdoors). Special Dry Skin Lotion (which is eager lapped up by the winter-dry, sensitive skin and also can serve as a powder base), and Estrogenic Hormone Lotion (which was born for "after thirty" skin, helping it retain a younger look).

COOKIES A LA MODE
Top large, plain butter cookies with generous spoonfuls of ice cream. Place cookie on top and add another layer of ice cream. Serve plain, topped with nuts, chocolate syrup or shavings or hot chocolate sauce.

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

By BESSY, The Basin Bossy

'Tis the season of good eating, among other good things, which we are coming into.

Yes, ma'am, and you're no doubt prowling through the recipes for the best for your family's holiday fare come Thanksgiving. Then, of course, comes the merry-yet-solenn-season of Christmas, and the celebration of New Year's.

Really, now, isn't it amazing how the year sneaks by on us?

Just that way other things get by us, too. For instance, the putting off of getting the family on that wintertime health program which calls for at least three glasses of fresh, Grade A milk for each adult in the family, and four for the youngsters.

Of course, just wintertime isn't the only time to have the family on a milk diet. All the time is.

We'll not go into a recipe here today. There are plenty for all, and with Thanksgiving time most in our minds, the field has pretty well been narrowed.

I would just like to harp a bit on what graces the table that fine day of Thanksgiving, though. There's turkey or ham, or both, to be sure. And all the trimmings. Stuffing, sauce. Green Peas, perhaps; cranberries, sweet potatoes, white potatoes, salads, and . . .

The drinks: I for one would like to suggest, for good taste as well as good health, that a glass of fresh, Grade A milk grace every setting. Take it from me, it will top off your meal with nature's most perfect food.

—Bessy.

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS,

Editor

Herald and News

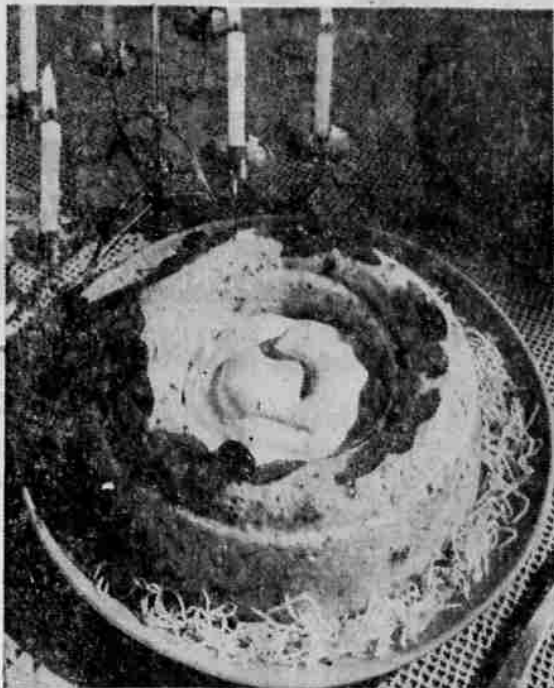
HOLIDAY PUDDING

The wise use of milk in appetizing desserts means that not only are you offering a tasty treat at the end of the meal, but you are also supplying your family and guests some of the important food nutrients that are needed in the diet each day. You may be sure that when this smooth, flavorful dessert is tasted by those around the festive board, that you will hear words of approval from all concerned.

HOLIDAY PUDDING

1 envelope unflavored gelatin
1 cup cold milk
3 eggs, separated
1 cup scalded milk
1 cup sugar
1/2 teaspoon salt
1/4 cup heavy cream
1/2 teaspoon rum flavoring
1/4 cup chopped maraschino cherries
1/4 cup chopped dates
1/4 cup chopped pecans
Whole maraschino cherries
Angelica

Soften gelatin in cold milk. Beat egg yolks; add scalded milk, 1/2 cup sugar and salt. Cook over hot water, stirring constantly, until thickened. Add gelatin; stir until dissolved. Chill until mixture begins to thicken. Beat egg whites stiff; gradually add remaining sugar, beating constantly; fold into custard mixture. Beat cream until slightly stiff; fold in. Add flavoring, cherries, dates and nuts. Pour into ring mold that has been rinsed in cold water. Chill until firm. Unmold; garnish with cherries and angelica. If desired, whip 1/2 cup heavy cream; place in center of mold. Serves 8 to 10.



A MOULDED PUDDING, using milk as a base, can add flavor and glamour to your holiday table. Holiday Pudding can be made ahead of time and to most homemakers, the knowledge that an attractive dessert is safely stored in the refrigerator, gives a feeling of confidence. Garnish the pudding according to your own taste and serve it at the table so it may be seen in all its glory. Picture and recipe courtesy National Dairy Council.

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CARAMEL TODDY
To caramelize sugar, heat 1 1/2 cups sugar in skillet over medium heat until a rich golden brown, stirring constantly. Slowly add 1/2 cup boiling water, stirring and simmer until dissolves and 1/4 cup syrup remains. For caramel today, combine caramelized sugar, dash of salt, 1/2 teaspoon cinnamon, 8 cups hot milk. Beat until well mixed and frothy. Pour into large cups. Sprinkle top with nutmeg. May be served with a fluff of whipped cream on top.

MOLASSES MILK NOG
Combine 4 cups chilled milk, 1/2 cup molasses and a few grains of salt. Pour into glasses. Top with ice cream and a little brown sugar. Use 1 pint ice cream to 4 cups milk for four servings.

FUDGE
Make a panful of your favorite fudge. While fudge is still warm, sprinkle 1 cup candy-coated puffed wheat over top and press gently. This fudge is best eaten the day it is made.

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