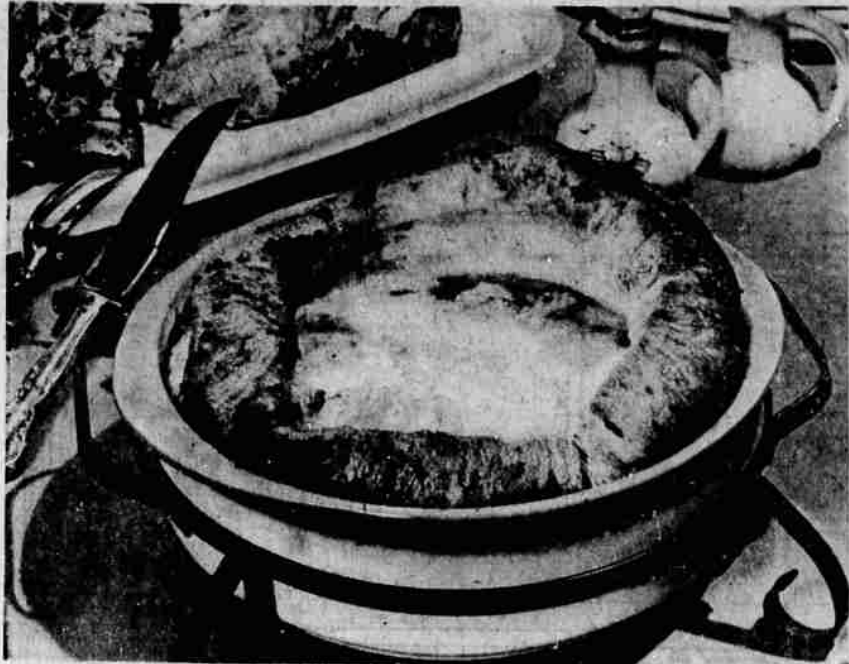


upstairs and downstairs In Milady's Kitchen

By Florence Jenkins Editor
Herald and News



ROAST BEEF DINNER gets an added touch when you serve Yorkshire Pudding. The recipe given here is made with liquefied instant nonfat dry milk and was developed by the Starlac Division of The Borden Company.

Yorkshire Pudding

For company dinners or special family meals roast beef, of course, is a great favorite, and while beef is on the plentiful list home-makers can splurge with an easier conscience.

For a special touch to a festive roast beef dinner why not make Yorkshire Pudding too. Instant nonfat dry milk, which is top-quality pasteurized milk with only the fat and water removed, is a valuable source of protein, calcium and riboflavin. It liquefies immediately even in ice water. Instant nonfat dry milk is used for drinking, cooking, baking, or with cereals. It is most inexpensive for the family-size package will make 12 quarts (three gallons) for as little as seven cents a quart.

YORKSHIRE PUDDING
1 cup sifted flour
1 teaspoon salt
2 eggs
1 cup liquefied instant nonfat dry milk
1/4 cup beef drippings
Beat together flour and salt. Beat eggs with rotary beater or electric mixer until thick. Add flour and 1-3 cup of the liquefied instant Starlac nonfat dry milk; beat until flour is moistened. Add remaining instant Starlac nonfat dry milk; beat until mixture is free from lumps. Pour drippings into a 2-quart casserole or, if desired, use roasting pan. Pour batter into casserole; do not stir. Bake in a hot oven (425 degrees) about 30 minutes or until puffed and well browned.

SQUASH

Do your squash up brown by basting it occasionally during cooking with brown sugar dissolved in orange juice. Use undiluted frozen orange juice if you wish.

**ASK FOR
PURE-PAK
BRAND
WIENERS-
LUNCH MEATS
TOP QUALITY
Locally Made, and
Unconditionally
GUARANTEED!**

At your local food store



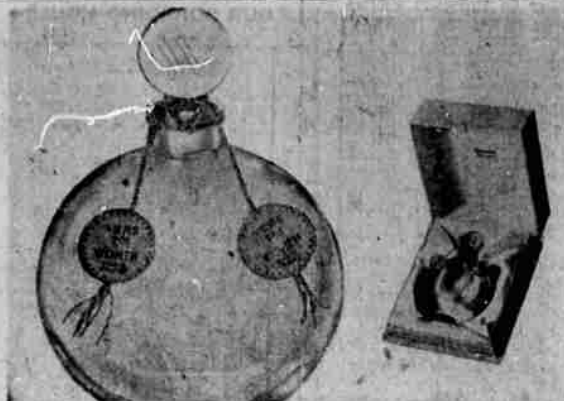
MRS. ROBERT HORTON (Louisa to her friends) is our Cow Belle of the week. The Hortons live at Dairy and raise Horton Herefords. Their family includes three-year-old Danny and 16-month-old Michael.

BEEF ON THE MENU

Mrs. Horton's recipe for using the less expensive cuts of beef is Spanish Rice With Hamburger. Here it is:

1 pound hamburger
Salt and Pepper to taste
1 chopped onion
1 can hot sauce
1 4-oz. can mushrooms

3/4 cup uncooked rice
2 1/2 cups tomatoes
1/2 cup celery
1/4 cup water
Form ground beef into patties and fry in beef fat. Make sauce out of remaining ingredients. Pour over patties and cook for about 45 minutes.



FROM THE FAMOUS House of Worth in Paris comes their newest and most enticing fragrance—Vers Toi (Toward You)—in perfume and in eau de cologne. The House of Worth dates back to the days of Empress Eugenie, about 1858. Since that time, Worth has designed clothes for world-famous beauties and the nobility of Europe. Always their creations in perfumes as well as fashions have been designed for the most discriminating women of the world. Such perfume classics as Je Reviens (I Will Return), Requete (By Request), and Dans La Nuit (In the Night) are also made by Worth.

BABY BLOTTER

An ingenious young mother has invented what she calls her "baby blotter." A terrycloth apron ties around her waist with a white cotton cord and serves as an apron during baby bathing. It turns into a wrapper for the infant when he's scooped out of the bath and washes just as easily as any of the bath towels.

BABY TOPS

In the line of sudable toys for baby now come books. Made of unstarched, fine soft cotton (all the materials used including inks are non-toxic and color fast), these little books are washing-machine washable and iron up to look like new.

Venison Mincemeat

Every year many of Mrs. V. E. O'Neill's friends phone her for her excellent Venison Mincemeat recipe. This year she has consented to have the recipe published. Now you can clip Lucile O'Neill's recipe and put it in your file for future use.

She says:
"Boil a venison neck until tender with a minimum amount of water. If you salt the meat, cut down on the amount of salt added later."

5 cups ground meat
8 cups chopped apples
2 cups suet
8 cups sugar
1 cup karo
1/2 cup vinegar
3 cups cider

**CIVIL AIR PATROL
RUMMAGE SALE**
Friday & Saturday Nov. 18-19
EMPORIUM BUILDING
Will pick up your rummage
Call 2-1543 or 3-0328

TREAT YOURSELF



AND YOUR FAMILY

**JUMBO
Frog Legs
\$1.35
FOR
ONLY**

Ben B. Lee, Mgr.
Phone 6496 For Orders To Go

4 cups raisins
1 1/2 cups fruit juice or wine
3 cups broth
Salt
1 tablespoon nutmeg
1 tablespoon mace
2 tablespoons cinnamon
2 tablespoons cloves
2 tablespoons allspice
2 oranges and 2 lemons,
ground, (use everything
but seeds and white core).

"Now is the place for imagination. Clean out your own jams, jellies and spiced fruit, anything except berries with seeds, and donate these to the mincemeat. Cut broth or juice short if you add much liquid with these. Stir well and begin to taste, adding more salt, vinegar, spices as

needed. Cook for a short time and freeze or can. A large neck will make several times this recipe."

**Ironrite
FLEECY
AUTOMATIC IRONERS
MERIT'S**
609 So. 6th Ph. 2-3429
Klamath's Exclusive
IRONRITE Dealer

More in

Oregon

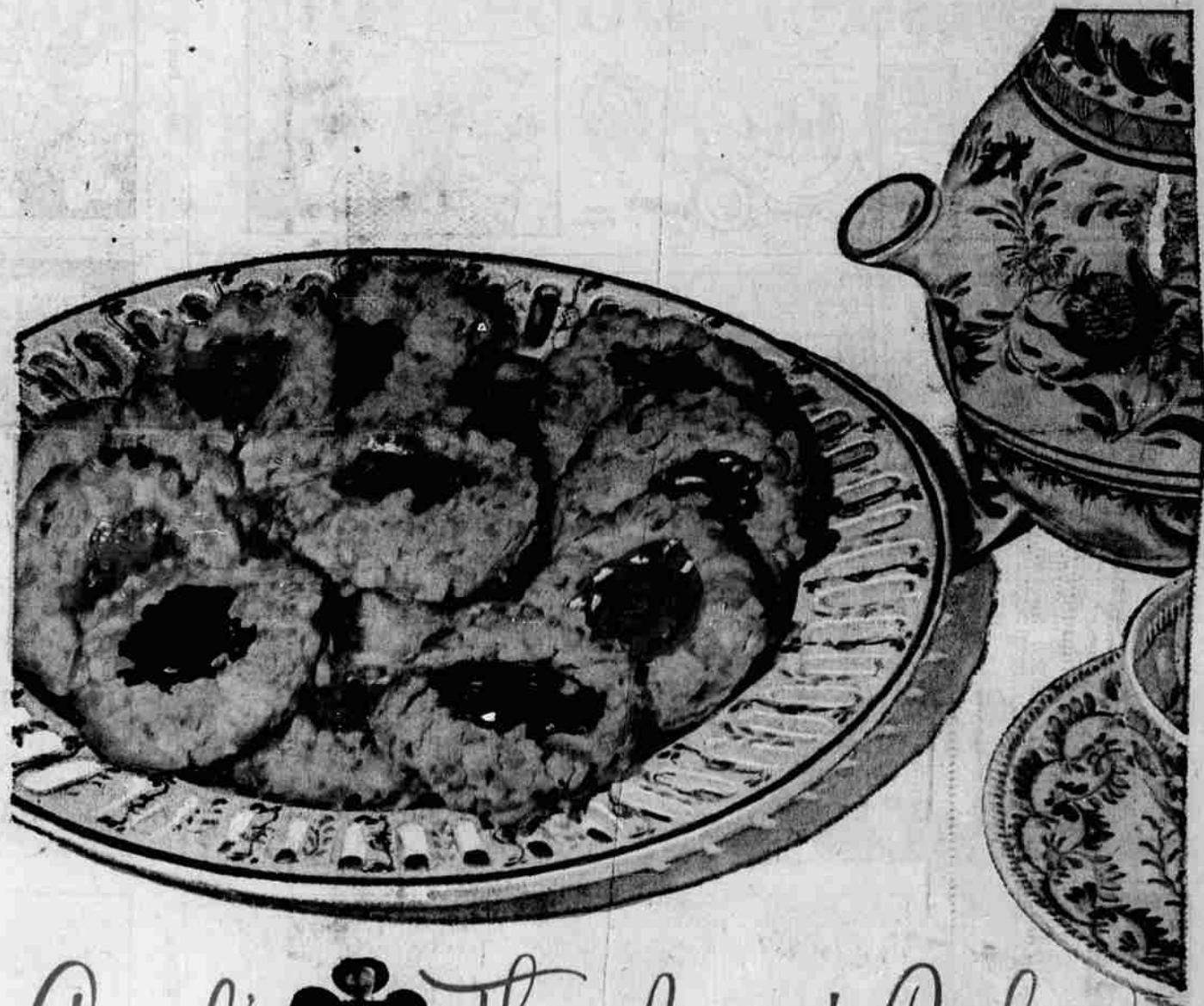


eat **BONNIE** than

other dog foods

BONNIE

By the makers of Dog-E-Stu



Angel's Thumbprint Cookies
...REAL HOMEMADE GOODNESS!

Flaky little holiday cookies wearing a "sugar-plum" cap. Wonderful eating. Wonderful gift to mail. And real easy to make. Just follow the recipe next to the bag of Sperry Drifted Snow—the flour that gives you extra lightness with all your holiday bakings. For 103 years now Sperry has been the standby of good cooks in the West. No other flour can say this. Double your money back if not satisfied. Tested recipes and Queen Bess pattern silverware coupon in bag.

HOW TO MAKE ANGEL'S THUMBPRINT COOKIES

All measurements are level. Sift flour before measuring.
1/2 cup soft butter
1/2 cup shortening
1/2 cup brown sugar (packed)
2 egg yolks
1/2 teaspoon salt
1 teaspoon vanilla
1/2 teaspoon almond
2 cups sifted Sperry Drifted Snow Flour
2 egg whites, unbeaten
1 cup finely chopped nuts, jelly or jam

Beat butter, sugar, egg yolks, salt and flavorings together until fluffy. Add sifted flour and mix to moderately stiff dough. Using level tablespoonful dough for each cookie, roll dough between palms of hands into small balls about 1 inch diameter. Dip the balls into unbeaten egg white and roll in the chopped nuts. Place about 2 inches apart on ungreased baking sheets. Using thumb make a depression in center of each ball. Fill with jam or jelly. Bake in moderately slow oven, 325°, for 20 to 25 minutes. Cool thoroughly before storing. Makes 2 1/2 to 3 dozen cookies.



"HOME-PERFECTED" ENRICHED

Other fine products by SPERRY—a name famous in the West for 3 generations.

**GIBSON
Christmas Cards**
Have them "personalized"
—slightly extra

**BUY NOW
MAIL EARLY**



Choose before the rush
do your addressing early

YOUR STORE

721 Main Phone 4561

If you're not shopping at the BON,
you're spending too much!

Beautiful
DOLLS 20" Tall
Reg. \$8.95 **\$5.95**
Our Special

**Be Sure and Use Our Lay-Away Plan
For Your Christmas Gifts**

Mechanical Toys - Many others **39c**

Cars, Tow Trucks

Doll-e-Nursette **88c**

Formula Sets **88c**

Kiddy Kook Sets **88c**

Junior Dress-up Kits **88c**

Christmas Tree Stands **88c**

Tom & Jerry Sets **\$1.88**

Bowl & 6 Mugs

Low, Low Prices Plus 25¢ Green Stamps

BON BAZAAR

4480 So. 6th Next To Oregon Food