

ROLLS FOR THE THANKSGIVING SEASON



2-3 cup warm, not hot, water
1 1/2 tablespoons sugar
1 1/2 teaspoon salt
1 package of cake yeast, active dry or compressed
1 tablespoon softened shortening
1 No. 2 can Louisiana yams drained and mashed
3 1/2 cups sifted, all-purpose flour
3/4 cup raisins (optional)
Melted butter or margarine
Measure water into a large mixing bowl (warm, not hot for active dry yeast; lukewarm for compressed yeast). Stir in sugar and salt. Crumble or sprinkle in yeast and stir until dissolved. Add shortening and yams and mix until thoroughly blended. Combine flour and raisins. Add flour mixture to yeast mixture in two additions, mixing until blended after each addition. Turn out on a lightly floured surface and knead about 8 minutes or until dough is smooth and elastic and does not stick to board. Place in greased bowl; cover and let rise in warm place until double in bulk, about 1 1/2 to 2 hours. Punch down and pull edges to center; turn completely over in bowl. Let rise again until almost double in bulk, 30 to 45 minutes. Turn dough out on lightly floured surface; cover with cloth and let stand 15 minutes. Roll out into 1/4-inch thickness and cut with floured 2-inch round cutter or pinch off into small round balls. Brush with butter or margarine. Place about one inch apart on lightly greased baking sheets. Cover and let rise 15 or 20 minutes. Bake in hot oven, 425 degrees, about 12 minutes or until golden brown.
For serving with a holiday dinner, make the rolls slightly smaller than shown. For a sweet roll to serve between meals, add raisins.



A DELIGHTFUL GIFT is the new Carven purse atomizer in a bigger than a lipstick, for easy convenient carrying. Simple to operate, this atomizer is equipped with a patented lock device which defies leakage. The bottle holds one dram of Ma Griffe or Robe D'Un Soir, but it can be refilled easily and quickly so it can be used for a long, long time.

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

By Bessy, the Basin Bossy
A refreshing, cool dessert even in colder weather can be mighty nice sometimes, though we don't too often make a practice of it.
It's common sense, of course, to spread the hot desserts over the colder seasons, and the cold desserts over the warm times of year.

Yet a change of pace is often desirable.
For instance, serving straight glasses of cool milk throughout the summer months — at all meals — is looked upon with extreme satisfaction by most family members.
But come the colder months, they like to see their breakfast milk served up warm and tasty — perhaps as hot chocolate, or over a cold cereal, with butter and sugar.

So, for a late-Autumn change of pace, here's a real cool dessert set to slick any whistle at the meal table — Rice Tiger Parfait.
You'll need 1 cup hot cooked rice, an envelope of gelatin, 3/4 cup of milk, 1/2 cup sugar, 1/2 tsp. salt, 1/2 cup whipping cream (all of this is for the white layer of the parfait); for the dark layer, one cup of cooked rice, a cup of milk, 2 tbsp. cocoa, 1/4 cup sugar, 1/4 tsp. salt and 1/4 tsp. vanilla.
White Layer: Soak gelatin in milk five minutes. Use bowl large enough to hold rice and whipped cream. Add hot cooked rice, sugar and salt and mix well. Let cool, then fold in cream whipped till stiff. Chill till firm.
Dark layer: Beat milk in double boiler. Add cooked rice. Mix cocoa, sugar and salt and add to milk and rice mixture. Cook till thick, stirring constantly, about 35 minutes. The mixture will become thicker upon cooling. Stir in the vanilla, chill.

After both layers are well chilled, layer them in parfait glasses and chill till ready to serve. Serve topped with whipped cream and cherries and you'll have a recipe for four servings.
Take it from me, clip this out right here and next dessert time — try it. And remember to serve tall glasses at every meal — three glasses of milk at least for every member of the family every day.
Bessy.

CHUCK WAGON

630 Main Street
Phone 2-9167

THANKSGIVING MENU

Iced relish plate
Chicken royal soup
Snow Flake potatoes
Hot Dinner rolls
Waldorf salad
Swiss style green beans
Coffee
— Choice Of —
ROAST YOUNG OREGON TOM TURKEY
Savory Dressing
Giblet Gravy
Candied Yam
Cranberry Sauce
SLO BAKED VIRGINIA HAM
Candied Yam
Wine Sauce
RARE ROAST PRIME RIB OF BEEF, AS JUS
— Choice of Dessert —
Plum Pudding
Pumpkin Custard
Ice Cream
Sherbet
Jello

175

Have Thanksgiving Dinner With Us...

Dinners for Children 1²⁵

BAD TIP

Pouring coffee grounds down the drain of the kitchen sink is just about the worst thing you can do according to the Plumbing and Heating Industries Bureau. The effect is something like pouring sand down the drains—and will find a level place and settle there. Then when the grease comes along or other solid particles of waste it's just too bad. Pouring hot water down the sink drain once a day will help to keep it clean. Large quantities of grease should not go into the drain. Pour grease into a tin can and throw it out with the garbage—better still, let it harden, cut off the bottom of the can and force out the grease and use it to supplement the food you put out in the wintertime for the birds—they will love it.

GET GOOD APPLICANTS
through Help Ads in the Herald & News. Call 8111 for an ad-writer.

REMINISCENT of the jeweled necklaces of Cleopatra but absolutely revolutionary in design is Cole of California's "Egyptian Necklace" swimsuit with new high rise neckline and low swooping back. It is not a halter. The layer of fabric rises over a completely shaped sheath top swimsuit. The suit can be worn strapless with the fabric tucked inside the sheath top. A matching beach coat in the same pattern, "Bergemen on the Nile," is available.

HAIR FASHIONS

The new look in hair fashions this winter is a band-box look, according to the official hair fashion committee of the National Hairdressers and Cosmetologists Association. Swirling waves dramatically rising from the temples and circling the head will be fashioned for individual charm to give your appearance the illusion that you have just stepped out of a band-box, whether the occasion is the family dinner for Thanksgiving Day or the special party for New Year's Eve. Out of fashion is the overly casual flip of tresses and any intentionally careless haircut; in the fashion picture is the well-groomed look and lady-like flair of a neat coiffure.

SILK UNDIES

Now that lots of silk lingerie is back in fashion, it's time for a refresher course on how to wash silks. Suds them in lukewarm soapsuds, rinse in lukewarm water. Roll a silk garment in a bath towel, both to blot out excess moisture and to keep it evenly damp for ironing. A warm iron, of course, is better than a hot one. Incidentally, silk irons so beautifully smooth you won't mind that extra bit of attention in this sort of lingerie luxury.

USE YOUR SILVER

The finest silversmiths urge homemakers to use their "good" silver every day in order to develop those infinitesimal nicks and scratches which form the patina silver can't acquire any other way. Silver that is in daily use doesn't need much polishing; washing in hot soap or detergent suds, then rinsing in hot water, keeps it shiny and lovely.



GENERAL MILLS has made a new development in cake mixes. For PTA meetings, potluck suppers, family dessert or a holiday party, this new product will serve you well. Cake mix, frosting mix and aluminum foil pan come in one Answer Cake package. Sides of baking pan fold down for easy removal of cake pieces.

ANSWER CAKE

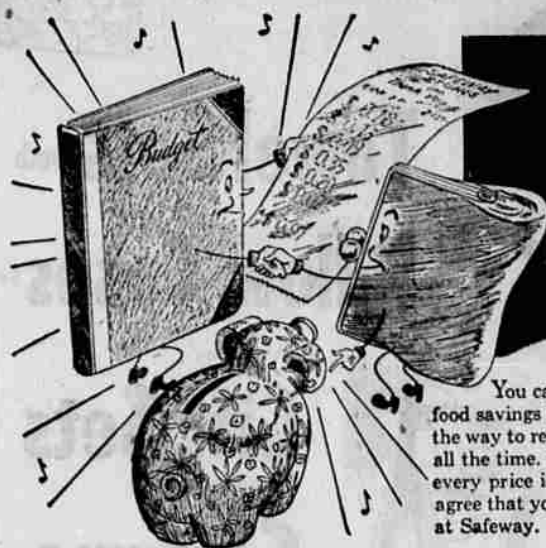
Here's a new development in cake mixes that answers the desert needs of small families and large groups alike.

It's a package containing not only cake mix, but frosting mix and aluminum foil baking pan as well.

This new product provides six delicious and generous servings. It is tailored to a variety of needs—the family dinner with a piece or two left for snack time, a wonderful quick-dessert for evening company or the perfect idea for PTA and club gatherings.

For club gatherings—the refreshment chairman asks members of the committee to bake one or two of these cakes. Members can slip waxed paper or foil over the top of the cake and carry it to the meeting. The refreshment table will be attractive with each piece the same size and appearance. And there is no annoying problem of dividing refreshment costs, nor any pans to wash and take home.

The new product is called Answer Cake—Betty Crocker's answer to many requests for more convenience in desserts.



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You can't judge a book by its cover. Neither should you judge food savings by week-end specials alone. Thrifty shoppers know that the way to real savings is to shop at a store where every price is low—all the time. It's the total that counts. And... the total is less when every price is low. Compare the prices listed here! We believe you'll agree that you save more on your total food bill by shopping regularly at Safeway.

Be sure... shop
SAFeway

Prices in this ad effective through Sunday, November 27, at Safeway stores in Klamath Falls.

Wax Paper Zee Brand - Strong Roll 125 Ft. 2 for 35¢
Facial Tissue Heavy - air-tight Chiffon Brand Pkg. of 400 19¢
Catsup Taste Tells Brand Real Tomato Flavor 2 14-oz. Bottles 29¢

Polly Ann PASTRIES

★ Apple Rolls 8 1/2-oz. pkg. 30¢
★ Raspberry Twist 6 1/2-oz. pkg. 23¢
★ Cinnamon Rolls 13-oz. pkg. 30¢
★ Fruit Coffee Cake 12-oz. pkg. 30¢
★ Orange Coconut Roll 8 1/2-oz. pkg. 29¢

Bleach White Magic - None Finer Half Gallon 25¢
Toilet Soap Brocade Brand 10 Bar Pack 49¢
Scamper New Pink Liquid Detergent 12-oz. can 36¢
Jell-Well Gelatin—with 3 Plastic Salad Molds Pkg. 29¢
Baby Food Gerber's Strained 4 cans for 29¢

Fresh Bread Mrs. Wright's Large Loaf 26¢
Milk Lucerne - 3.8% Reg. or Homog. - Quart 2/47¢
Tomato Sauce Taste Tells 7 1/2-oz. can 2/9¢
Tomato Soup Campbell's Can 9¢
Cherub Milk Evaporated Tall Can 10¢

U.S.D.A. CHOICE BEEF

Round Steak



Aged For Flavor and Tenderness By Safeway lb. 69¢

Beef Pot Roast Choice Blade Cut lb. 49¢
Beef Pot Roast Choice Arm Cut lb. 59¢
Ground Beef 100% Pure Fresh Beef lb. 39¢
Sirloin Tip Choice Boneless Beef Steak lb. 95¢
Chicken Pies Manor House Chicken - Turkey - Beef 8-oz. pie 29¢

CALF ROAST Top Grades Shoulder Blade Cut lb. 49¢

SLICED BACON Swift's Premium Brand lb. 49¢
Round Steak lb. 89¢
Breast of Calf lb. 19¢

Juice-heavy **Grapefruit**



Arizona Seedless 8 lb. Mesh Bag 69¢

FLORIDA ORANGES Fancy Juicy Sweet lb. 9¢

Rutabagas Crisp-Tangy lb. 10¢
Parsnips Sweet-Tender lb. 15¢
Squash Marblehead lb. 7¢
Potatoes U.S. No. 1 Netted Gems 10-lb. bag 49¢
Potatoes U.S. No. 1 -Prem. Select 10-lb. bag 79¢

Apples Fancy Red Delicious lb. 17¢
Carrots Crisp 2 lbs. 29¢

BANANAS Golden Ripe Fancy Quality Beauties 19¢ lb.

Spic 'n Span 85¢ Household Cleanser 54-oz. Pkg.

Cleanser 2/25¢ Foaming Action 14-oz. can

Dial Soap 2/37 Large Bath Size

Oxydol 75¢ Washday Detergent Giant Size

Be sure... shop
SAFeway

Peanut Oil 77¢ Planters Quart

Liquid Joy 31¢ Detergent 7-oz. bot.

White King 31¢ 22-oz. Pkg.

Soap Granulated 46-oz. pkg. 65¢

Vel Detergent 75¢ Mild and Gentle Giant Size

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