

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins Editor
Herald and News



A GOOD WAY to counteract winter skin dryness is through the use of Jean Nate's Bath Crystals which soften as well as scent your bath. Turn on the hot water tap full force, pour about a tablespoonful of crystals in the tub and then enjoy the lemon-fresh tang. They'll dissolve quickly and the heat of the water will release the clean, delightful fragrance. Chartreuse-tinted in a clear octagonal bottle, easy to hold, it has a wide mouth for easy pouring. The line is handled in Klamath Falls and is attracting a growing list of daily users.

FRAGRANT BATH LUXURY

If you can remember when the cosmetic industry was an infant in this country - not so many years ago at that - bath preparations were few and basic. Soap, bath powder, talcum, bath crystals were the complete repertoire. Later came oils, bubbles, bath perfumes, and other frills and fan-fancies to raise the rank of the bath to a sybaritic ritual. Jean Nate, whose business in bath preparations dates back some twenty-odd years, is a firm believer in all the sundry scented things that should accompany the bath de luxe. But she has never lost sight of the fundamentals either. And one of these is Bath Crystals, in her line from almost the beginning, and still among her most popular preparations.

What many women do not realize, the fallaciously take for granted, is that most anything intended to be put in the tub will soften the water. This isn't so. In fact, many bath preparations, exciting as they are to use, will have the exact opposite effect. But the Jean Nate Bath Crystals have softening as a primary purpose. This is never more important than at this time of year when skin is dry from cold, chapping winds, and from indoor heat that dehydrates the air. And trouble is doubled in those many areas of our country where the water is hard besides. Now, if ever, a bath should be softening as well as scenting.

Jean Nate Bath Crystals dissolve almost instantly under a rush of hot water, make it softer and more lathering, and add a delightful aroma to the tub and to the bathroom. It's the same distinctive fragrance that characterizes all Jean Nate bath preparations—a clean, exhilarating, refreshing scent like the peel of lemons freshly cut mingled with the drift of fragrance from an orchard in bloom.

It's a fragrance the whole family will love, and a jar of Jean Nate Bath Crystals on the bath-

room shelf will be an irresistible temptation to all tub-takers. But shower addicts aren't excluded either. All they need do is unscrew the shower head and pour about a tablespoonful inside and screw it back in place. The spray will come through scented, the water softened. Tinted a charming chartreuse in a clear octagonal bottle with wide mouth for pouring, these Bath Crystals will add a decorative note to the bathroom too.

BABY CONTEST

Who is the healthiest baby in Oregon?

Well, the Morning Milk people are going to try to find out during their first annual Oregon Healthy Baby Contest. Cash prizes totaling \$720 will be awarded to the 10 top winners in the contest, according to J. E. MacDonald, district sales manager for Morning Milk.

This contest, by the way, is strictly a state contest, not a national contest, so every baby in our state has a chance to win the title and some of the cash prizes. Judges will be prominent local leaders who know babies.

See your favorite grocer for full details of the contest, and entry blanks.

PIE MIX

Keeping pie crust ingredients already mixed is a time saver. Combine 7 cups of flour, 4 teaspoons of salt and 2 cups of lard. Sift dry ingredients, cut lard into flour until crumbs are coarse and granular. Cover and store in the refrigerator until you wish to use it. A two-crust pie requires 2½ cups of mix; one-crust pie requires 1½ cups of mix. It is also handy to whip up cheese sticks or for making tarts or pastries.



THIS WEEK'S Cow Belle is Mrs. Martin (Donna) Gift, whose husband's father is Lloyd Gift, Pacific Northwest Grassman of the Year. The Gifts are Langell Valley ranchers.

BEEF ON THE MENU

President Elizabeth Hyde has been seeking a recipe for these columns from Donna Gift ever since last fall. From Corvallis last Thursday came Donna's recipe for Lasagna to serve 12 to 14 persons. "It's a good recipe for serving a large number of people using ground chuck," wrote Donna.

The principal reason her recipe has been delayed is that Donna returned to Oregon State College in September to finish her senior year. She is majoring in elementary education with minors in music and physical education.

While she is away at school, her husband, Martin, remains home at Langell Valley and ranches with his father, Lloyd Gift.

LASAGNA

- 2 No. 2½ cans Italian style peeled tomatoes
- 4 8-ounce cans tomato sauce
- 2 teaspoons salt
- 3 teaspoons dried oregano
- ¼ teaspoon pepper
- 2 teaspoons onion salt
- 2 cups minced onions
- 2 cloves garlic, minced
- 1-3 cup salad oil
- 2 pounds ground chuck or round
- 2 teaspoons monosodium glutamate
- 2 teaspoons salt
- 1 pound lasagna (very broad noodles)
- 1½ pounds ricotta cheese
- 1 pound mozzarella cheese, thinly sliced
- 1 cup grated Parmesan

(One-half the amount of cheese is sufficient if desired and sharp cheddar may be substituted, although the dish loses its Italian authenticity if the substitution is made).

In a large saucepan or kettle, combine tomatoes and the next five ingredients; start simmering.

uncovered. In skillet, saute onion and garlic in oil until lightly browned; add meat, next two ingredients; cook until meat loses red color; add to tomato sauce; simmer 2½ hours or until thickened. Meanwhile, cook lasagna as package directs, stirring occasionally; drain, wash and separate noodles.

Heat oven. In bottoms of two 12x8x2-inch baking dishes, place several spoonfuls of sauce; top with crisscross layer of lasagna, then with half of ricotta and top with one third of mozzarella and half of Parmesan cheese. Repeat, ending with sauce. Top with mozzarella. Bake until bubbly. Remove from oven; let stand 15 minutes; serve.

This is good, Donna comments, with French bread, celery, carrot sticks, olives, fresh fruit for dessert and coffee.

VESTS AND COFFEE

The vest, it is said, came into being in the year 1685—during the era of the climb of the coffee house to popularity in England. When first invented, the vest was just an abbreviation of the doublet. It took centuries more for coffee to become "abbreviated" to its present instant style. There is as much difference between the coffee of then and today as there is between a 17th century doublet and a modern vest.

QUIZ SHOW

A March of Dimes benefit Quiz Show will be held all day Saturday, from 9 a.m. to 5 p.m., at the Piggly-Wiggly store, it is announced by W. G. Mason, Piggly-Wiggly local manager.

This is in addition to the regular Piggly-Wiggly Quiz Show and all proceeds will go to the March of Dimes.

The store will deposit five dimes in the March of Dimes pot every time a contestant comes up before Quiz Master Ray Tomlinson. Pet Milk representative for this area. Contestants may match the contribution if they wish.

Free Folgers Coffee will be served all day, along with Borden's Donuts and Swift & Company's Brown 'n Serve sausages.

Winning contestants will receive grocery prizes and the show is designed as a fun show for contestants and spectators.

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