

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins Editor

Herald and News



Half-Gallon Milk Cartons

Medo-Land Creamery Company completed installation last week of a new \$5,000 machine, made by Excello Corporation, Detroit, making it possible for the creamery to supply its customers with half-gallon cartons of milk.

The new size follows the trend all over the nation toward greater consumption of fluid milk. The half-gallon carton saves space in the refrigerator and is a step-saver for the homemaker.

The machine has a capacity of 720 cartons per hour. The big cartons are selling for twice the quart price in local markets.

"Medo-Land Creamery is pleased to bring Klamath homemakers the first half-gallon cartons of milk bottled locally," stated Walter T. (Bud) Franklin, local manager for the creamery.

RICE

Add more milk to the diet by cooking rice in milk and serving it as a breakfast cereal or as a dessert. Cook 1 cup uncooked white rice in 4 cups of milk over low heat for 45 minutes or until the rice is tender and most of the milk is absorbed. Keep the rice and milk covered and stir occasionally. Sweeten to taste if desired. Serve with milk or cream or topped with fruit. Make a company dessert by folding sweetened whipped cream into the rice cooked in milk and then pressing the mixture into a ring mold or fancy mold. Serve with sundae sauces or fruit.

TO HELP NORMALIZE a dry complexion, a problem for 90 per cent of the women in the United States, Yardley created a unique formula. This highly specialized Dry Skin Cleansing Cream removes dirt and cosmetics quickly without loss of natural skin oils. Just apply it with light, upward strokes. Heavy massage, which causes breakdown of facial tissues, is not necessary. For a limited time the cream is on special.



MRS. WALTER NORBLAD, wife of Walter Norblad, who has announced his candidacy for the Republican nomination for governor of Oregon, poses for a friendly camera in Washington, D.C. with the Capitol in the background. Her recipe contribution to this week's food pages is one she has used for years for Chocolate Chip Cookies.

ZIP-IN UPHOLSTERY

A modern miss can change her car upholstery to match the mood of her dress. The Packard Caribbean convertible has removable seat and back-rest cushions that snap in and out of the chair

frames. Upholstered in leather on one side and elegant brocade on the other, the cushions can be flipped over with either side showing for sports or dressy occasions. Upholstery is zippered and easily removable for complete interior switch.

M-O-Lene Cleaner Concentrate
For Rugs, Drapes and Upholstery
"As Seen on TV"
Goeller's 522 Main

Cookies For A Candidate

When a man files for nomination as a candidate for governor of Oregon, it is always interesting to see what his wife looks like in order to picture her as a potential first lady of the state.

Elizabeth Norblad has the necessary and desirable attributes. Adapting her life to the necessities of her husband's career, she has made a home for him and their son wherever they have been from Astoria, Oregon, to Washington, D.C.

When we asked her for a picture and her favorite recipe, she graciously responded at once. The picture, snapped in Washington, with the Capitol building at her back, does not flatter her, but vanity is not a characteristic of Walter Norblad's wife.

"I know you'd rather have a picture taken here in our kitchen," she wrote, "but I haven't one so I'm sending along a picture taken down on the Hill on a windy day and I hope it will do for your purposes."

"The enclosed recipe was chosen at the suggestion of our 16-year-old son, Albin, who said, quite truthfully, that it's the one I use most frequently."

"Walt eats no dessert, ever, except these cookies — and I can tempt him with only these particular cookies. I made them long before the chocolate bits were on the market. At that time I used to break up the large bars of semi-sweet chocolate for the recipe."

- 1 cup shortening
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 2 beaten eggs

- 2 tablespoons hot water
- 1 teaspoon vanilla
- 2 1/2 cups cake flour sifted with 1/2 teaspoon salt
- 1 teaspoon soda

2 packages chocolate bits
1 cup chopped walnut meats
Cream shortening, add sugars, beaten egg, hot water and vanilla. Then add flour mixture, chocolate and nuts. Drop by teaspoonfuls on baking tin. Bake 15 to 20 minutes in 300 degree oven.

Most MODERN and convenient way to buy MILK in half gallons!

- EASY TO HANDLE
- EASY TO DIVIDE
- EASY TO STORE

Crater Lake TWIN-PAK

FROM YOUR CRATER LAKE DEALER OR ROUTE MAN



DAYS FRESHER! FAR RICHER! ★ ★ ★



POTEET'S MARKET

Owned & Operated By Bob & Peanuts Poteet

The Best **BACON SQUARES**

19c lb.

Center Cuts **PORK ROAST**

29c lb.

Ready To Eat Swifts Prem **Picnics**

37c lb.

Scotty's - No Waste Skinless

Wieners

39c lb.

Lite Lean Slabs Swifts **SLAB BACON**

37c lb.

Depend On Us FOR QUALITY

Free Delivery on \$5 Order or Over!

JURGENSEN'S GROCERIES • PRODUCE • FROZEN FOODS

1710 Oregon Ave. - - - Phone 3860



White Star **TUNA** Lrg. Can 39c Sm. Can 21c

Posts Sugar **Krinkles** Free Ford Car With Each Package **23c**

Pillsbury **FLOUR** Free Serving Tray With Each Sack **25-lb. 219**

Caswell's **COFFEE** Regular Grind **89c** lb.

Blue Dell Oregon **Purple Plums** 2 2 1/2 cans **39c**

Gerbers Cereal pkg. **15c**

Mayonnaise Durkees 24-oz. Freezer Jar **49c**

Uncle **Bens Rice** 3-lb. **59c**

Calgonite Makes Dishwashing Easy Pkg. **39c**

Sliced Beef Haley's with Gravy 13-oz. can **43c**

PRODUCE Avocados 2, or 9c

Medium Size **APPLES** 3 lbs. **29c**

Florida New Red **POTATOES** 3 lbs. **29c**

EGGS Grade AA Medium **55c**

CARNATION INSTANT MILK 3 Qt. Size **29c**

WHITE KING Giant 59c Reg. 31c

WHITE KING Qt Size **59c**

WHITE KING 2 for **21c**

WHITE KING Giant 59c Reg. 31c

WHITE KING Pkg. **23c**

TODAY'S BEST BUYS! Quality **WHITE KING** Products for the laundry, the dishes and household cleaning.

WHITE KING Giant 59c Reg. 31c

WHITE KING Qt Size 59c

WHITE KING 2 for 21c

WHITE KING Giant 59c Reg. 31c

WHITE KING Pkg. 23c

WHITE KING Giant 59c Reg. 31c

WHITE KING Pkg. 23c

WHITE KING Giant 59c Reg. 31c

WHITE KING Pkg. 23c

WHITE KING Giant 59c Reg. 31c

WHITE KING Pkg. 23c

WHITE KING Giant 59c Reg. 31c



White Star Tuna Round the Nation Salads and Sandwiches

Add these seven new recipes for salads and sandwiches to your other quick-as-a-trick White Star Tuna recipes. Then you'll have an ever-ready source for varied, tasty and economical dishes for dinner, lunch, or company coming.

And remember, the reason each of these recipes is so extra-special good is... they're made with the tender cuts of White Star Brand Tuna! You know, the tuna with the Blonde Mermaid on the label!

...made with White Star Tuna Tender Cuts

<p>TUNA SALAD, MANHATTAN</p> <p>Make your best tomato aspic. Chill it in a fish-shaped or ring mold. Turn out on colorful chop plate. Have ready this rich-flavored hearty Tuna Salad: Mix together 2 cans (6 1/2- or 7-oz.) White Star Tuna; 1 cup sliced celery; 1/4 cup chopped pickle relish; 4 hard-cooked eggs, chopped; 3/4 cup mayonnaise; with salt and pepper to taste. Toss together. Makes 6 big servings.</p>	<p>HOOSIER TUNA GRAND-WICH</p> <p>Mix White Star Tuna (Chunk Style or Solid Pack) with enough mayonnaise to moisten. Season to taste with seasoning salt, pepper and, if you like, a dash of prepared mustard or lemon juice. Heap on lettuce leaf on lightly buttered bread; top with slice of tomato and second slice of bread. Makes a wonderful sandwich to eat the minute you make it; equally good to pack for lunch box or picnic basket.</p>	<p>PIKE'S PEAK TUNA MOLD</p> <p>Dissolve a package of lemon-flavored gelatin in 1 1/4 cups hot water; add 3 tablespoons vinegar. Cool until partially thickened. Mix 1/2 cup mayonnaise, 2 tablespoons prepared mustard, 1 tablespoon grated onion, 1/2 cup diced celery, 1 1/2 cups coarsely flaked White Star Tuna. (Open 2 cans, 6 1/2- or 7-oz. size; save out 1/2 cup for tomorrow's sandwiches.) Fold mixture into gelatin. Pour into 3-cup mold. Chill. Serve on lettuce, garnishing as you like.</p>
<p>TUNA-DOGS A LA DISNEYLAND</p> <p>Make these early and refrigerate, ready to heat in oven. To fill 6 hollowed-out frankfurter rolls, mix a can (6 1/2- or 7-oz.) White Star Tuna; a cup of diced Cheddar cheese; 2 or 3 hard-cooked eggs, chopped; 1/2 cup mayonnaise, and 2 tablespoons each chopped onion, green pepper, and pickles. Fill rolls, wrap in foil. Before serving, bake at 300° for 20 to 30 min.</p>	<p>PENNSYLVANIA DUTCH LUNCH</p> <p>Open a 1-lb. can kidney beans; rinse with cold water; drain; empty into a bowl and mix with garlic French dressing. Add a generous amount of sliced onion and salt and pepper to suit the taste. Mix in a can of White Star Tuna (Chunk Style or Solid Pack)—oil and all. Let stand while you heat hard rolls. Enough for 3 or 4.</p>	<p>GREEN BEAN AND TUNA SALAD, BOSTON</p> <p>1 can (1 lb.) baby green limas, drained 1 can (1 lb.) cut green beans, drained 2 green onions, chopped 6 tablespoons salad oil 2 tablespoons lemon juice 2 tablespoons vinegar Garlic salt and coarse black pepper to taste 1 can (6 1/2- or 7-oz.) White Star Tuna</p> <p>Mix everything but tuna; cover and chill. Shortly before serving, add tuna. Serve with or without lettuce. 6 servings. Makes a wonderful addition to almost any buffet table.</p>
<p>CORONADO TUNA TOSS</p> <p>Make White Star salad the way you like best. Just before serving, crush potato chips coarsely in the bag, add to salad and mix lightly. (Allow a small bag of chips for 4 to 6 servings.) Crunchy and good! For lunch box, send the plain tuna salad in plastic container; potato chips separately in waxed paper bag. It's a popular combination. Incidentally, crisp corn chips work equally well in this recipe.</p>		

Look for the Blonde Mermaid

on the label for America's largest selling tuna

and on the Pirate Ship in Disneyland



AMERICA'S GREATEST NAMES IN SEA FOOD: White Star Tuna; Chicken of the Sea Brand Dietetic Tuna, Strained Tuna Baby Food, Frozen Tuna Pie, Frozen Tuna Dinner; Willapoint Brand Oysters, Oyster Stew.