



MOTHER AND DAUGHTER can work together for beauty and spring is the perfect time to form the partnership. After winter's rough weather outdoors and steamheated, drying air indoors, both generations need to take a long and honest look in the mirror, in the strong light of day, and then size up the situation and do something about it. The great beauty authority, Helena Rubinstein, offers complete preparations for the rejuvenation project.

"Mirror, Mirror, On The Wall....."

Have you study your own face under strong daylight in a mirror? It might be a shock, you know, at this time of year when winter's weather and the drying effects of steam heating have left their disturbing marks. But now, with spring coming, is just the time all women — mothers and daughters alike — should face up squarely to what the merciless light of day reveals in their reflections.

The sallow complexion, sluggish circulation, sagging contours and lackluster eyes are what women in any generation are likely to find in their mirrors just now. And that's why mothers and daughters, homemakers, professional women or students—all should turn to the great beauty authority, Helena Rubinstein, for the help only she can give them. Her scientific preparations are especially important this spring, fashions being so simple and finely textured that they bring your face to the fore.

Women over thirty show the drawn and weather-beaten look of winter most, because at that age the skin begins to lose some of its precious moisture and its elasticity. But the glad news is that you can counteract that natural tendency with rejuvenating preparations created by Madame Rubinstein from natural ingredients!

Her stimulating, blood-tingling "Skin Exerciser" for the face and throat is one of the most important of these rejuvenating preparations.

"I have always stressed," she

Introducing New "Yeast-Riz" Crusts

Here is a brand new main dish idea with a lot of angles. It's a "Yeast-Riz" crust in which any number of fillings can be heated. It can be baked in the brown in serve manner to be put away for future use. It can, in fact, be stored for as long as 10 days in the refrigerator, or for an indefinite time in the freezer. Into this pre-cooked crust goes canned fillings such as hash, stew, chili con carne or whatever mixture you wish to make. In just 15 or 20 minutes you have a de-luxe piping hot main dish, attractive to look at and delicious to eat.

MAKING THE DOUGH

For 2 Quick Crusts

1-3 cup milk
1/2 cup shortening
6 tablespoons sugar
1 teaspoon salt
1/2 cup warm, not hot water (lukewarm for compressed yeast)
1 package or cake of yeast, active dry or compressed
1 egg, beaten
2 3/4 cups sifted enriched flour

Scald milk. Stir in shortening, sugar and salt; cool to lukewarm. Measure water into a large bowl (warm, not hot, water for active dry yeast; lukewarm for compressed yeast). Sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture. Add the egg and half the flour. Beat until smooth. Blend in remaining flour. Turn out on a lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush top with shortening. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hours. Punch down and turn out on floured board.



Divide the dough into three equal

cream! Your tired-looking, sallow winter complexion will respond beautifully to its mild stimulation, which brightens the skin and gives it the glow of soft transparency. It contains gentle whitening qualities, too, to lighten tan, freckles or any weather-weary look; and as a matter of fact, when you travel, you'll find it a fine cleansing cream, with its softening and smoothing qualities.

There's a very pleasant, soft tingling on your skin when you use Wake-Up Cream. The effect on your complexion is like that on Mother's when she uses "Skin Exerciser" and Hormone Cream—as though it had awakened from a long, deep sleep!

LANDSCAPING AND LAWNS

Yard work and tree pruning, spraying for Dutch Elm Tree Disease, evergreens, shade and fruit trees. Colorful Nevada Flagstone for homes, fireplaces, planters and patios. LAKESHORE GARDENS NURSERY Ph. 4286.



Trim dough even with edge of pan. Press edge with tines of a fork. Brush crusts with egg white.



Let rise in a warm place, free from draft, until doubled in bulk, about 20 minutes. Prick with a fork. Bake at 350 degrees for 8 minutes. Do not brown.

Cool crusts; stack and wrap in aluminum foil. Store in refrigerator until needed.

FILLINGS

The Lenten season has always posed the problem of what to serve. "Yeast-Riz" crusts are the basis of tempting fish, egg or cheese main dishes. Here is Seafood Supreme in a Crust.

(Filling for One Crust)

1/2 cup margarine or butter
3 tablespoons enriched flour
1 teaspoon salt
2 tablespoons chopped parsley
1 teaspoon grated onion
1 teaspoon lemon juice
Few drops hot pepper sauce
1 cup milk
1 slightly beaten egg yolk
1/2 cup flaked crabmeat
1/2 cup canned lobster, cut into small pieces
1/2 cup shrimp, cut into small pieces
1 egg white, beaten until stiff but not dry
1 9-inch crust.

Melt margarine or butter in saucepan. Add flour, salt, parsley, onion, lemon juice and hot pepper sauce; blend thoroughly. Add milk gradually, stirring constantly to keep mixture smooth. Cook until sauce thickens and looks satiny smooth. Remove from heat. Add egg yolk slowly, stirring constantly. Return to heat and cook, stirring, until mixture comes to a boil. Remove from heat. Stir in shellfish. Fold egg white into seafood mixture. Pour into "Yeast-Riz" crust. Bake at 350 degrees for 15 to 20 minutes until crust is golden brown. Makes 4 to 8 servings.



SPRING is a many-splendored time and there is something about a sparkling white collar that makes it twin with spring. This one, imported by Top-Hit, is in pique with an elaborately cut-out border to frame a pretty neck.



FOR SPRING into Summer, this black and white cotton gingham checked dress with a tiny embroidered dot, by Will Saunders of Arkay Junior Frocks, Inc., features the bare look around the shoulders, scooped neck, fitted bodice and full, full skirt.



JULIETTE GORDON LOW, founder of the Girl Scouts of the USA, was a well known and gracious hostess. Her matchless recipe for Angel Food Cake was an inspiration for the Dromedary Angel Food Mix. This fabulous cake mix truly deserves its place in Dromedary's collection of "Treasured Historic Recipes."

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

By Bessy, the Basin Bessy

Since roast chicken is one of America's favorites, and has long been a Klamath favorite because good poultry just seem to come naturally from around here, we're going to suggest some more ways to use chicken today.

But to master how Bessy, we can offer any better suggestion, no matter how expert or how wonderful the recipe, than this make certain you serve tall glasses of milk at each plate. A real insurance your family will get that necessary triple serving—a glass of milk three times a day, at least.

CHICKEN STACKS

6 slices dark meat from chicken
1/2 tsp. monosodium glutamate
1 envelope unflavored gelatin
1/2 cup cold water

1/2 can (No. 2) cranberry jelly
Spread out chicken on baking sheet; sprinkle with monosodium glutamate; let stand 10 to 15 minutes. Combine gelatin and water. When dry gelatin disappears, place in small saucepan and heat until clear; add cranberry jelly; stir until smooth. Spread evenly over chicken. Stack in piles of 3 or 4 slices. Hold each stack together firmly with wooden picks. Chill until firm. Slice in strips or squares. Hold each together with wooden pick to make serving easier. Put a tiny cube of the jelly on a small stuffed olive on the exposed pick for garnish. Serve as an appetizer.
Makes 12 to 20 individual servings.

CHICKEN SQUARES

3 cups diced or sliced cooked chicken

1 cup cooked rice
1 1/2 Tbsp. chopped parsley
1 1/2 Tbsp. chopped pimiento
1 tsp. salt
1/2 tsp. pepper
3 eggs slightly beaten
1 1/2 cups hot seasoned chicken stock
1 cup oven-popped rice cereal
1 Tbsp. melted butter
Combine chicken, rice, parsley, pimiento, salt, pepper and eggs; mix carefully. Stir in hot chicken stock. Pour into greased 8x8-inch pan. Combine cereal and melted butter; sprinkle over chicken mixture. Set in pan of hot water. Bake in moderate oven (350 deg. F.) about 40 minutes, or until set.
Bessy.

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