



CORDUROY takes on character in this softer, more feminine version of the shirt-waist dress by Ivan Frederica. The mathematically-minded may count 21 wales per square inch in the fabric which qualifies it as "faillé velveteen." Fashion interest is cut right into the design — vertical wales in the shoulder panel jibing with the horizontal wale treatment in bodice and skirt. You'll go-with-the-grain in this beautifully simple dress that comes with its own pure silk kerchief tucked jauntily into the pockets. It is reasonably priced and comes in cashmere beige, red, brown, black, turquoise and winter white.

POTATO PANCAKES
Brown potato pancakes in bacon fat, then serve with strips of crisply-cooked bacon. Applesauce is good with these. The local apples are so good, remember to can a few jars of the applesauce for use later in the year.

CELERY
Cook the stalks of celery you don't use for salads. Cut in thin crescents and serve with a butter or cream sauce, or cook the celery in consomme and serve with no additional embellishment for weight-watchers.



SEPTEMBER is a good excuse for shopping for new shoes. Here is an elegant new town pump by Naturalizer, chosen as Shoe of the Month by the Shoe Fashion Board of St. Louis. Slim in silhouette, gleaming in polished calfskin, its unruffled elegance goes around the clock, around the calendar and around the world with perfect fashion poise. It is a lovely-lady pump, delicately poised on a slender heel, its throatline enhanced with a softly tailored bow of leather and fluted faille.

POTATO SALAD
If you dice boiled potatoes for potato salad while they are still warm and marinate in French dressing for a while, you'll get a more moist and better flavored finished product. Add chopped onions (chop the green tops, too) and toss with the marinated po-

tatoes. Add chopped celery, parsley, pickles and some pickle juice, hard cooked eggs and enough salad dressing to taste and store in the refrigerator for at least two hours for flavors to blend before using. Potato salad is better-flavored if made the day before it is served.

KLAMATH SPUDS
Cook extra potatoes when you are having boiled or mashed potatoes for dinner and then make a bowl of potato salad while you are preparing dinner. It is good advance planning for the next day's lunch and it is just as easy to cook two or three extra potatoes while you are cooking potatoes for dinner.

TOUCH OF CURRY
Here's an easy way to spice up a meal. To one can of condensed beef broth add one can tomato soup and one can of water. Blend 1/2 teaspoon curry powder in 1/4 cup water and stir into the soup. Let simmer on top of the stove to blend flavors. Serve hot to start the taste buds working.

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CHICKEN IN THE POT

Brown a chicken cut into serving pieces in olive oil or other shortening for 10 minutes. Add two sliced onions to the stew pan and simmer for five minutes. Add a cup of canned tomatoes, a cup of consomme, a pinch of marjoram and a tablespoon finely chopped parsley, simmer this combination, covered, for at least half an hour. Add a cup of diced potatoes, a cup of peas and a cup of hot water, cooking for another half hour or until potatoes and chicken are tender.

BREAKFAST

Authorities agree that breakfast should provide one-fourth to one-third the daily nutritional requirements. Soup adds variety and color to a good, healthy breakfast or brunch. It's one more way to be sure of getting the right foods.

MOLDED DESSERTS

If you are using paper cups for individual portions of frozen desserts, be sure to see that the metal tray in which the cups are set is dry so that the paper will not stick to it when you wish to remove them.

QUICK RELISH

Here is a variation on the cranberry-orange relish theme. Combine two parts cranberry sauce with one part orange marmalade. Serve with roast chicken, turkey or duck.



ESTON BALSIGER has been appointed head of the automotive division of Operation Fair Share, according to Noel Flynn, United Fund-Red Cross campaign chairman. Balsiger is vice president of Balsiger Motor Co. and secretary-treasurer of Klamath Tractor and Implement Co. He will be responsible for naming unit chairmen to work with him in the fall drive, scheduled to start October 2.



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