

Mrs. Sam Coon Gives Her Recipe For Swiss Steak

Mrs. Sam Coon, who accompanied her husband to Klamath County last week on his campaign for reelection to the U.S. Congress, renewed many friendships and made new ones.

She is the wife of a cattleman and the daughter of the late Tom Kerfoot of Baker County, a pioneer cattleman of that area, and consented to the publication of her recipe for Swiss Steak, ranch style, which appears in the latest edition of the Congressional Club's Cook Book published last year in Washington, D.C.

The 427-page personalized cook book contains recipes from Mrs. Coon's recipe, on page 278, has for illustration well-known Oregon cattle brands. Included is her father's first brand, the diamond and a half and his later brand, the YX, as well as the 1-bar-1 Coon family brand and the 7-H-L brand the Coon family had in Idaho before Sam Coon's family moved to Oregon. (No attempt is made here to draw the brands and they cannot be accurately reproduced otherwise).

Tom Gee, manager of the Winema Hotel, asked Mrs. V. E. O'Neill and Mrs. Coon if they would like to talk about beef recipes with the new Winema chef, H. A. Swisegood and Otto Ellis. Herald and News photographer, took their picture reading the food section of the Herald and News for that day.

Here is Mrs. Coon's recipe:

SWISS STEAK RANCH STYLE

2 pounds round steak cut $\frac{3}{4}$ inch thick
3 tablespoons fat
 $\frac{1}{2}$ cup flour
2 teaspoons salt
1 teaspoon pepper
1 teaspoon paprika
1 teaspoon onion salt
1 clove garlic, minced
1 medium onion
1 cup water

Cut steak into 6 pieces. Pound flour into steak with meat hammer or edge of heavy saucer. Pan-

brown the steak in hot fat. Place meat in casserole or Dutch oven. Cover with sliced onion. Add other seasonings and water. Cover and bake in a moderate oven (350 degrees) for about two hours. Add another cup of water if liquid becomes too thick. It makes a rich brown gravy to serve over rice or potatoes. Serves six.

GINGERBREAD MIX

Versatile is the name for the new Betty Crocker Gingerbread Mix. How about hot gingerbread piled high with sliced bananas and topped with apricot glaze? Just mix a No. 2 can of apricots and juice with 1 cup sugar and 1-3 cup boiling water. Pile until thick, like jam. Cool. Cover top of hot gingerbread with sliced bananas and pour the glaze over bananas and gingerbread.

CONTEST

A "color-the-ad" contest starts today and runs through November 3 when all entries must be received by the Big Y Market. Sponsors of the contest are the Big Y and Swift and Company. Youngsters up to 13 years of age are invited to fill in the colors on an outline ad appearing in this week's food pages of the Herald and News. Any type coloring may be used. The entries will be judged by age groups to the three-year-olds will not be competing against the 13-year-olds.

Prizes will be a pony or a bicycle as first prize, electric trains, panda bears, mechanical toys and other articles for other winners. All Klamath Basin youngsters up to 13 years old are invited to participate in this fun contest.



READING FOOD ADS in the Herald and News and discussing recipes before the Soroptimists Club luncheon last week were Mrs. Victor E. O'Neill, left; new chef at the Winema Hotel, H. A. Swisegood, center, and Mrs. Sam Coon, right. Swisegood was chef at Oregon Technical Institute for nine years before coming to the Winema Hotel this fall.

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins Editor
Herald and News

SWISS OMELET

Beat 6 eggs with 6 tablespoons milk, $\frac{1}{4}$ teaspoon salt, dash of pepper and dash of Tabasco sauce until light and frothy. Heat butter in heavy skillet until bubbly. Pour in egg mixture and allow it to cook over low heat, lifting the cooked mixture from the bottom of the skillet with a spatula from time to time, tilting pan to allow uncooked portion to run underneath. When most of the moisture is set, sprinkle 1 cup ($\frac{3}{4}$ pound) grated Swiss cheese over top and place underneath broiler to allow cheese to melt. Remove from heat, fold in half and serve, garnished with broiled tomato slices and parsley. Serves four.



Open

FRIDAY

Evenings 'til 9

For Your Shopping Convenience the stores Listed below will be —

You always do better Downtown

Shop downtown 'til NINE this Friday night! The stores listed below will be open for your convenience, and they're loaded with values. Lots of them already have their Christmas merchandise on display so you and the whole family can start your Christmas shopping early, easily and conveniently because the stores aren't crowded and you have time to look and browse around. Shop downtown this Friday night! You'll be glad you did!

Woolworth's 811 Main
Sears, Roebuck & Co. 8th and Klamath
Rogers Jewelry Co. 837 Main
J. C. Penney Co. 8th and Main
J. J. Newberry Co. 825 Main St.
Montgomery Ward 9th and Pine
Market Basket 9th and Pine
Hartfield's 8th and Main
Anita Shops 707 Main

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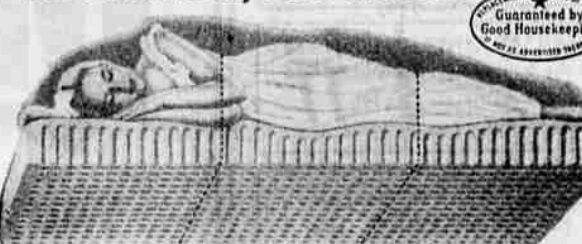
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