



AT THE CIRCUS you'll see Princess Tajana, Indian Goddess of Flight, on August 12 and 13 when Polack Bros. presents the tenth annual Shrine Circus in Klamath Falls. In private life she is Mrs. Tommy Hanneford. She proves she is as expert in the kitchen as on the high swinging trapeze. Here she tests her potato dumplings.

CIRCUS PEOPLE LIKE TO EAT, TOO

An aerial star whose striking beauty and superb trapeze artistry are matched by her ability to cook is one of the outstanding personalities of this year's Polack Bros. Circus, which will show at the Klamath County Fairgrounds, Klamath Falls — under sponsorship of the Klamath Falls Shrine Club — Tuesday and Wednesday — August 12-13, with matinee and night performances 2:15 p.m. and 8:15 p.m. daily.

Princess Tajana's culinary skill has a Tommy Hanneford in her husband, Tommy Hanneford, the bareback riding comedian of the George Hanneford Family. Before her marriage, she was part of an aerial team. When she began her own solo act, it was Tommy's idea to bill her as the "Indian Goddess of Flight." "And so," she says, "I became an Indian goddess with a German accent."

Known to family and friends as Struppi, her nickname since childhood, she was born in Speyer-am-Rhein, Germany, a fact that is reflected in the dishes she likes best to prepare. Among Struppi's favorite recipes are the following:

SAUERBRATEN
4 pounds beef (chuck, shoulder or round)
2 cups vinegar
2 cups water
1 onion, sliced
2 tablespoons mixed pickling spices
2 tablespoons brown sugar
2 tablespoons salt
Flour

1 cup sour cream
Place beef in deep bowl. Cover with vinegar, water, onion, spices, sugar and salt. Cover bowl and let stand in refrigerator three or four days, turning meat every day. Remove beef from liquid. Dry surface and dredge in flour. Brown on all sides in Dutch oven. Add one cup of the strained liquid in which meat was marinated, saving two cups for gravy. Cover and cook slowly for about two hours, or until meat is tender. Add more liquid if needed. For gravy, blend three tablespoons each of flour and water, and slowly add two cups strained marinade. Stir and cook until thickened. Then stir in sour cream. (Six servings.)

POTATO DUMPLINGS
10 medium potatoes
3 tablespoons flour
1 egg, beaten
2 teaspoons salt
1 cup toasted croutons
Boil six of the potatoes. Mash and strigate them overnight. Peel and grate remaining four raw potatoes. Put them in cheesecloth and press out all liquid. Mix mashed and raw potatoes with flour, egg and salt. To form each dumpling, flatten one heaping tablespoon of mixture in your hand, add four or five croutons and shape into a ball. Drop into rapidly boiling water, cover and cook about 15 minutes, or until done. (Six to eight servings.)

RED CABBAGE IN WINE
1 medium onion, chopped



A TRICKY WAY to glaze fruit with fruit-flavored gelatin is suggested by the General Foods Kitchens. Shown are canned pear halves, glazed with lime-flavored gelatin to make the fruit glow with color and taste quite special. Photo and recipe courtesy of Jell-O.

1 head red cabbage, shredded
1 tart apple, sliced
2 tablespoons sugar
2 whole cloves
1 bay leaf (optional)
1 cup burgundy
Salt and pepper to taste
Saute onion in a little fat until golden brown. Add shredded cabbage, sliced apple, vinegar, sugar, spices, wine and seasonings. Cover; cook until cabbage is tender. (Six servings.)

APPLE KUCHEN
1/2 cup butter or margarine
3 tablespoons sugar
1/4 teaspoon salt
2 eggs
1 package dry yeast
2 cups sifted flour, about
1/2 cup warm water
1/2 cup milk
3 pounds tart apples, peeled and sliced
1/2 cup raisins
1 teaspoon cinnamon
3 tablespoons sugar
Melted butter
Cream butter, sugar and salt. Add eggs and beat vigorously. Dissolve yeast in water and blend in three tablespoons flour. Add to first mixture. Beat in remaining flour with milk. Let dough rise until double in bulk. Prepare apples, slicing lengthwise into wedges. Roll dough to size of jelly roll pan. Grease pan and place dough in it. Arrange apple wedges in rows on dough; sprinkle with raisins, cinnamon and sugar, and apply melted butter. Bake at 350 degrees about 30 minutes. (About 12 servings.)

PEANUT BUTTER MILK SHAKE
Mix 2 cups cold milk, 1/2 cup peanut butter, 1 pint vanilla ice cream and 1 1/2 teaspoons vanilla in blender or electric mixer and serve at once. Chocolate syrup may be substituted for vanilla extract.

Glamorize Fruit

There's a new way to glaze canned fruit with fruit-flavored gelatin that not only enhances the color but makes fruits glow. This new method achieves a higher gloss and has a built-in sweetness, color and additional flavor.

Glazed canned pears are particularly festive and delicious prepared with lime-flavored gelatin and mint flavoring. The drained pear halves are arranged in a skillet and baked and broiled for about 15 minutes with the gelatin syrup. The fruit takes on a glow and becomes a delicately tinted green.

MINTED GLAZED PEARS
8 drained canned pear halves (1-pound can)
1 package lime-flavored gelatin
1 cup hot water
1/2 teaspoon mint flavoring.
Arrange pear halves in skillet. Dissolve gelatin in hot water. Add mint flavoring. Then pour gelatin mixture over pears. Broil, basting often, until glaze begins to bubble and pears are lightly tinted — takes about 15 minutes. Serve with whipped cream, if desired. Makes three or four servings.

Cake And Cookie Decorating Made Easy As Writing

The new ready-to-use tubes of cake decorating jelly, called Cake-Mate by Timely Brands, Inc., the manufacturer, permit you to decorate your cakes, cookies and pastry the modern, easy way.

Just squeeze the tube and write or draw as you would with an ordinary crayon or pencil. There is nothing to mix, cook or prepare.

Personalize home-made or store purchased cakes, cupcakes, cookies, eclairs, petit fours or pies.

The decorating jelly flows readily from the tube and stiffens to a non-sticky consistency within a short time. It does not become hard and crack, but retains a glossy, fresh appearance.

For the youngsters' parties, let the young hosts decorate the cupcake with individual names to serve as place cards at the table. Colors available are red, green, yellow, pink and blue, so any color combination is possible.

Try your hand at freehand drawing by using Cake-Mate Decorating Jelly for the quick and easy way to decorate cakes and pastry. P.S. It tastes good, too.



CAKE-MATE Decorating Jelly has been introduced on the Klamath market. Now you can write your Happy Birthday or other messages on the cake as easily as if you were using a ball-point pen. The Cake-Mates come in red, green, yellow, pink and blue so you can achieve any color scheme you wish and think of the fun the youngsters can have with this new decorating aid.

POPCORN BALLS
Melt 48 marshmallows (1 pound) and 1/4 cup (1/2 stick) butter with 1 tablespoon water over low heat, stirring constantly. Boil one minute. Add 1 6-ounce package semi-sweet chocolate bits and 1 teaspoon vanilla. Stir in four quarts of popcorn. Lightly butter hands and form balls.

DILL DIP
This is an easy dip of alleged Spanish origin. To soft cheddar cheese or cheese spread add enough sherry wine (of the oloroso or cream type) to give the cheese the consistency of sour cream, beating well until very smooth. Then stir in a little ground dill seed, using 1/2 teaspoon of the dill seed to a cup of the mixture.



'The Tiger Lilies'

by Helen M. Pettengill
A voluntary exile for more than 20 years, Daniel Christie returned to his birthplace in Vermont for a brief visit. The tiger lilies still bloomed, and so did love... It's another short fiction story in the

August 10

Family Weekly

In The SUNDAY

Herald and News



NALLEY'S Hawaiian Relish with Pineapple was introduced on the Klamath Falls market recently as part of the 40th anniversary of good foods by Nalley's, Inc. The new product joins the line of other Nalley's relishes including Hamburger Relish which has become such a popular item in the barbecue foods line.

Still In Progress
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* HURRY — CONTEST ENDS SATURDAY

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- No appointments necessary.
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