



CHICKEN AND DUMPLINGS make a new appearance in Chicken with a Bonnet. Tender chicken, creamy gravy and fluffy corn meal dumplings team in this fine supper dish subtly flavored with onion. Lemon-buttered canned blue lake green beans and hot spiced peaches might complete the menu. The Oregon Fryer Commission has designated October as Oregon "Bake a Fryer" Month.

Christmas Preview

A great many persons are sensible and start their Christmas shopping before the holiday rush gets underway.

It is always fun to see the new items brought out each year by the cosmetic houses. They are doing more for the customer each year in packaging and in variety of size, shape and price.

Christmas becomes a worldwide and centuries - spanning festival when seen through the eyes of the gift designers at Lucien Lelong. Cambodia, Renaissance Italy, Napoleonic France, Japan and abstract sculpture are mingled in a collection of pre-wrapped fragrances which are intrinsically so attractive, they may be opened with reluctance. (The designers have thought of that, though: most of the packages unfold and re-fold without tearing or destroying them).

A miniature Cambodian temple, actually designed in far-off Cambodia and a delight of filigree and tiny windbells, is the latest container for the precious Lucien Lelong perfume.

In the perfume spirit of holiday festivities, the Perfume Wardrobe, a set of three of the famed Lelong fragrances, is packaged in deeply embossed metallic gold. The perfume bottles are separately boxed so that they can be easily removed and given as individual presents.

A small but memorable gift that serves as a place-marker and causes delight is the Cologne Santa Claus. Inexpensively priced, the cone-shaped jolly Saint Nick holds a "bubble" bottle filled with 1/4 ounce of Tailspin, Indiscreet of Balalaika.

For the woman who loves to receive flowers—and which woman doesn't—Lucien Lelong offers the Fragrance Bouquet. Three long-stemmed "roses," varying in color from light pink to red, support 1-gram bottles of perfume. Encased in a transparent, be-ribboned "floral box," it has its own gift card attached.

Practically a classic, the Botellucci Cologne bottle continues in the 1958 Lelong Christmas Collection. The tall, elegant flacon of gold filigree and hand-blown glass holds fifteen ounces of delightful fragrance.

Miss Dache chose varying shades of gold metallic paper for her Marie Earle gifts in the Rallet fragrance—and magenta, ice blue and pink wrappings for the Ballerina items. Most are gaily trimmed with Christmas ornaments and have "pull-off" labels that tell what's inside.

Highlighting the Rallet Collection is a super-deluxe presentation of perfume, toilet water, dusting powder, hand lotion, spray cologne and Essential Cream; all gracefully nestling in a woven gold basket.

Truly expressing a festive feeling are packages of Ballerina bath oil, toilet water, hand lotion and Queen Bee soap (all dressed in pink), which peek through an acetate-covered gold cart lined with flowers and gold "grass."

The fabulous Queen Bee soap again gets special Christmas treatment in the miniature Dache Hat Box that holds four bars plus hand lotion or hand cream and is also teamed with Rallet toilet water and dusting powder in a "pleated" aluminum basket.

SMALL FRY
LARGE BREAKFAST
Finicky appetites and fretful small fry often go hand in hand, starting off the day with the grumps instead of grins. Serve up outsized cup of creamy tomato soup and set afloat a handful of familiar breakfast dry cereal favorites and watch the young "uns perk up!"

Fall and winter days suggest soup. Soup has now become an anytime beverage. Sip it from a mug, drink it from a glass or eat it with a spoon. Soup's the thing to serve.

CHICKEN FOR DINNER

Chicken with a Bonnet is a delicious version of the popular chicken and dumplings. Tender frying chicken is used for the fricassee and fluffy corn meal dumplings for the bonnets. When the chicken is tender, just stir a can of cream of mushroom or chicken soup into the remaining pan liquid to make the richest, creamiest gravy.

The dumplings may be cooked on top of the chicken and gently simmering gravy, or steamed separately and transferred to the chicken when served. Instant minced onion is used for subtle flavor, both in the fricassee and dumplings. There's no special preparation to using moisture-free onion in this recipe — spoon directly from its container.

You'll find lemon-buttered canned blue lake green beans and hot spiced peaches refreshing accompaniments to this fine chicken dish.

CHICKEN WITH A BONNET

6 large pieces frying chicken
Flour
Seasoned salt
Paprika
3 or 4 tablespoons fat
1 cup chicken broth (fresh, canned or bouillon cubes)
1 1/2 tablespoons instant minced onion or 1/4 cup finely chopped raw onion
1/2 teaspoon curry powder or nutmeg
1 (10 1/2-ounce) can condensed cream of mushroom or chicken soup
Corn Meal Dumplings

CORN MEAL DUMPLINGS
2/3 cup sifted all-purpose flour
1/3 cup uncooked yellow corn meal
2 1/2 teaspoons baking powder
1 teaspoon salt
1 egg, beaten
1-3 cup milk
1 tablespoon finely chopped parsley

2 teaspoons instant minced onion or 1 tablespoon finely chopped raw onion
1/2 cup ripe olive wedges
Chicken: Dredge chicken pieces in flour mixed with a little seasoned salt and paprika. Brown on both sides in heated fat. Add broth, onion and curry powder or nutmeg; cover and simmer until chicken is almost tender, about 25 to 30 minutes. Remove chicken, skim off any excess fat and stir soup into remaining pan liquid until smooth; add 1/4 cup milk if thinner sauce is desired. Add chicken and heat to simmering. Drop dumpling batter by small spoonfuls on top of chicken pieces; cover and simmer gently about 15 minutes. Arrange chicken, dumplings and gravy in serving dish and garnish with parsley or fresh mint sprigs.

CANAPES
Use your fancy cookie cutters to make canapes of thin slices of bread. Spread with cheese mixtures or whatever you wish.

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30 minutes. Remove chicken, skim off any excess fat and stir soup into remaining pan liquid until smooth; add 1/4 cup milk if thinner sauce is desired. Add chicken and heat to simmering. Drop dumpling batter by small spoonfuls on top of chicken pieces; cover and simmer gently about 15 minutes. Arrange chicken, dumplings and gravy in serving dish and garnish with parsley or fresh mint sprigs.

CORN MEAL DUMPLINGS: Sift flour, corn meal, baking powder and salt into bowl. Add all remaining ingredients and mix just until blended; let stand a few minutes to stiffen slightly.

Makes 6 servings.
Note: Dumplings may be steamed separately on greased rack over boiling water, if desired, and then transferred to chicken when served.

APPLESAUCE
An "Apple Land" release suggests these variations with applesauce: To 3 cups of applesauce add 1/2 teaspoon ground cloves, 1/2 cup orange juice and top with toasted coconut; to 3 cups of applesauce add 1/2 cup chopped walnut meats and top with a 2-egg white meringue and bake in 325 degree oven until meringue is brown; tint applesauce pink, crumble macaroons into it and chill. Top with whipped cream for serving.

Use your fancy cookie cutters to make canapes of thin slices of bread. Spread with cheese mixtures or whatever you wish.

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upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Thursday, October 2, 1958

KLAMATH FALLS, OREGON

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DALE YOUNG is the new operator of the meat department at Jurgensen Groceteria, 1710 Oregon Avenue, taking over earlier this month from Bob Poette who operated the department for the last eight years. Young was born and raised in Klamath Falls and has had meat cutting experience working at Lake Grove and Oswego before returning here.

BEANS
Dried kidney beans come three ways: Dark red, light red and white. Soak them overnight to shorten the cooking time next day.

The Dairy Cafe Will Be Open 4 a.m. Saturdays & Sundays During Hunting Season

Meat Balls With Mushrooms

Need a quick recipe for family meals? Try these unusual meat balls containing finely chopped mushrooms and flavorful bits of instant minced onion. Mushroom Meat Balls are browned, then baked in a mushroom sauce made from canned soup. By making this dish with instant minced onion, you eliminate one of the most distasteful of kitchen chores—the tearful task of peeling raw onion.

MEAT BALLS

1 (4-ounce) can mushrooms
1-3 cup liquid from mushrooms
1 pound ground beef
1 teaspoon salt
1 egg
1 1/2 tablespoons instant minced onion or 6 tablespoons finely chopped raw onion
1 tablespoon oil
1 (10 1/2-ounce) can mushroom soup

1/2 cup milk
1/4 teaspoon pepper
1/4 teaspoon nutmeg

Drain mushrooms, saving liquid. Chop mushrooms fine. Combine mushrooms, 1-3 cup liquid from mushrooms, beef, salt, egg and one tablespoon instant minced onion (or 1/4 cup raw onion); mix with fork until light. Shape gently into balls; brown in hot oil. Transfer meat balls to a shallow baking dish, arranging them one layer deep. If necessary, pour off excess fat. Add undiluted soup, milk, pepper, nutmeg and remaining onion to pan drippings. Heat, stirring frequently, until mixture boils and is well blended. Pour over meat balls. Bake in a moderately hot oven (375 degrees) for 20 to 30 minutes. Makes four or five servings.

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PERFECT PASTA

Are you pasta perfect?

Nothing is more important for an Italian housewife than demonstrating her skill in cooking a good dish of macaroni or spaghetti. It is just as important as the sauce she'll pour over it.

It must not be "troppo duro" (undercooked) or "troppo cotto" (overcooked). She achieves this by testing it from time to time.

This generation of American husbands are just about as fussy about their macaroni and spaghetti as their Italian counterparts, according to Letizia Buitoni, official taster of the world's oldest macaroni factory.

It seems, she explained, that during the Italian campaign of World War II, the GIs used to complain about the way their newly acquired friends served their macaroni.

"Too hard," they used to say. "Nothing like this served in the good old USA."

But they got used to macaroni cooked "al dente," the Italian expression for "just right." Back came the boys from the war and with other cultural odds and ends they'd acquired, brought back the taste for correctly cooked macaroni.

After the war, the preparation of quality Italian food increased one hundred per cent . . . not only in

the home but in good Italian restaurants from coast to coast. We owe the wife who cooks her husband imperfect pasta . . . or lures him to a bistro that serves this kind of dish.

Mrs. Buitoni's formula for turning out magnificent macaroni, luscious lasagna and knockout noodles consists of the following simple rules. First, use plenty of slightly salted water in a large pot. Two, don't use a lid while cooking. Three, be sure to keep the water at an even boil when adding macaroni or other forms of pasta. Four, stir occasionally and taste from time to time to avoid overcooking, the most serious sin of all, according to Mrs. Buitoni. When cooked, drain and serve adding whatever kind of sauce best suits your family's taste.

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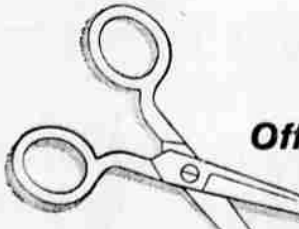
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