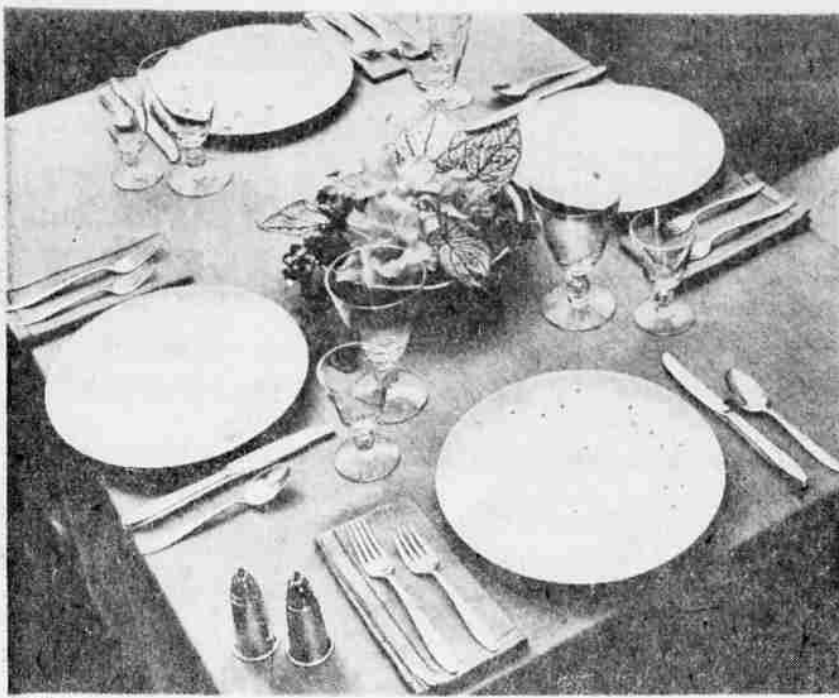




SIMPLE ELEGANCE is the theme of this delightful dinner setting utilizing the new "Dawn Star" Wallace Sterling. Crafted in heavyweight sterling silver, the new pattern is contemporary in feeling. The delicacy of the tiny radiant stars in the design makes it easily adaptable to traditional or modern table service.

Dawn Star

To lend fresh sparkle and gaiety to festive tables during the coming holiday season, Wallace Sterling-Smiths is, this autumn, introducing a new pattern in sterling silver flatware.

Christened "Dawn Star," the new sterling pattern's design was inspired by the planet Venus, which is known as the "morning" or "evening" star. Though it is actually a planet like our earth revolving around the sun, this "dawn star" is particularly brilliant during the fall and winter seasons when its orbit is nearest the earth—though it is visible in the heavens throughout all the seasons.

Wallace's designers felt that a pattern in sterling featuring The Venus Signature in its design and bearing the name, "Dawn Star," which to the ancient Greeks symbolized the eternal beauty and brightness of the goddess of love, would be particularly appropriate for brides-to-be and young home-makers.

Crafted in the finest sterling by Wallace's gifted artisans, who for more than a century have been famed as silversmiths of quality table settings, the new pattern is truly flexible. Because the delicacy of the four tiny radiant stars incorporated in the design makes it easily adaptable to any type of decor at any hour of the day and for all occasions, the theme selected to introduce the new pattern is "from dawn star to night."

When you "wish upon a star" you're following a custom rooted in the days of antiquity, says the research library of Wallace Silver-Smiths. For in days of old, love-sick maidens searched the skies and chanted, "Dawn Star, Dawn Star, bring my lover from afar." If the maiden was lucky enough to catch a glimpse of Venus, the Dawn Star, their love was sure to come true.

Known as the "Dawn Star," Venus has been the recipient of love wishes down through the centuries. Probably because of her brightness, Venus is the most brilliant of all the fixed stars in the firmament. During fall and winter seasons is the best time to look for her as in her holiday mood, it is then she shines her brightest.

Even an ancient "Dawn Star" Loving Cup has been uncovered. The myth is that a couple should drink it in fall or winter, just before dawn, to insure a happy marriage.

Take the juice of an orange to symbolize the deep-rooted marriage desire, add the juice of a lemon to symbolize the tart tongue of a female, a dash of mead, to sweeten the female disposition, the crushed petals from a dew-drenched rose to signify the beauty of true love and a grain of pepper to symbolize burning desire.

All ingredients should be placed in a silver goblet, stirred with the index finger of an old woman to impart wisdom... and drunk by the couple at the first sign of dawn in the sky.

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Popular Prices

Ed's SHOE SHOP

1022 Main

SANDWICHES

If he likes tuna sandwiches, he'll love this hearty "Western Tuna Sandwich Filling" made with big meaty wedges of ripe olives. Keep some on hand for refrigerator raids! This sandwich filling is particularly good spread on split and toasted hamburger buns. Try it during National Tuna Week, November 6 to 15.

TUNA SANDWICH FILLING

1/2 cup ripe olives
1 (6 1/2 or 7-ounce) can tuna
1 cup finely cut green pepper
1 teaspoon prepared mustard
Mayonnaise

Cut olives into large pieces. Combine with tuna, green pepper and mustard, and blend with sufficient mayonnaise to give spreading consistency.

Makes about 1 1/2 cups spread.

GOATSKIN CHURNS

Earliest butter churns were made of goatskin with the hair side out. Milk was placed in these skin bags and beaten or swung until butter was formed.

TARTAR SAUCE

Mix together 1/2 cup chopped sour pickles, 2 tablespoons chopped capers (optional), 1 teaspoon dry mustard, 1 tablespoon chopped parsley, 1 teaspoon chopped chives, 6 chopped stuffed olives, 2 cups mayonnaise.

ONION RINGS

For delectable and light French fried onion rings, plan to soak the onion rings in milk for an hour or two before frying.



LEFTOVER TURKEY and tomatoes are combined to make this tureen of hearty Turkey Gobbler Soup. Photo and recipe are from the National Dairy Council.

TURKEY SOUP

A steaming bowl of turkey soup is the finale for many a Thanksgiving bird. If your family is one of those who looks forward to the leftover poultry dishes as much as to the first juicy slices of roast meat, this Turkey Gobbler Soup will be a real treat. It's different than the usual turkey broth variety, so will be doubly welcomed by an appreciative family. Leftover turkey is combined with cooked tomatoes and milk in a flavorful, nutritious chowder—perfect for a cold winter day.

A hearty chowder is an ideal way to add milk to your family's meals. The protein supplied by milk can help turn leftovers into a substantial main dish—focus of a simple meal. With Turkey Gobbler Soup, serve hard rolls and butter, a fresh fruit salad, crisp cookies and milk to drink.

TURKEY GOBBLER SOUP

2 cups tomatoes
1/2 cup chopped celery

1 small onion, chopped
2 chicken bouillon cubes
1/4 teaspoon pepper
1/4 cup butter
1/4 cup flour
4 cups milk
1 teaspoon salt

1 1/2 cups diced leftover turkey
Cook the tomatoes, celery, onion, bouillon cubes and pepper for about 15 minutes. Melt butter in saucepan over low heat. Blend in flour. Add milk stirring constantly. Cook until smooth and thickened. Season with salt. Add vegetable mixture and turkey. Heat to serving temperature. Makes five to six servings.

NAIL CARE

Before applying any of the new lovely fall shades of nail polish, scrub your fingertips and nails with a well-sudsed brush.

COOKING WITH SOUP

Continued from page 1-B

juiciness. It's also used as a sauce for the oven-hot turnovers.

TURKEY NUT TURNOVERS

1/4 cup minced onion
2 tablespoons butter or margarine
1 can (10 1/2 ounces) Heinz Condensed Cream of Chicken Soup, undiluted
2 cups diced, cooked turkey or chicken
1/2 cup coarsely chopped pecans or chestnuts
1 teaspoon caraway seeds
Pastry using 2 cups flour
1/2 cup grated Parmesan cheese
2 tablespoons milk

Heat oven to 425 degrees (hot). Sauté onion in butter until tender; add 2/3 cup soup and next 3 ingredients. Prepare pastry, adding cheese to dry ingredients; roll pastry to 1/8-inch thickness; cut into 6 1/2-inch squares. Place 1-3 cup turkey mixture on each pastry square. Fold pastry over filling to make a rectangle; press edges together with tines of fork. Make slits on top for steam to escape. Place on baking sheet. Bake 20-25 minutes or until golden brown. Heat remaining soup with milk; serve over turnovers. Makes 6 servings.

latter is golden brown. Plantation Shortcake, we call it. Okra, green beans or glazed carrots and a gelatine salad complete the menu.

PLANTATION SHORTCAKE

1 1/2 cups (1/2 pound) quartered, fresh mushrooms
2 tablespoons butter
1 can (10 1/2 ounces) Heinz Condensed Cream of Chicken Soup, undiluted
1 1/2 cups diced, cooked turkey or chicken
2 tablespoons milk
1 teaspoon Heinz Worcestershire Sauce
1/4 teaspoon paprika

Heat oven to 400 degrees (moderately hot). Sauté mushrooms in butter until tender. Combine with soup and remaining ingredients; heat. Spoon into 4 individual baking dishes. Top with cornbread (recipe below). Bake 20 minutes or until lightly browned. Garnish with parsley. Makes 4 servings.

CORNBREAD TOPPING

1/2 cup yellow cornmeal
1/2 cup sifted flour
1 tablespoon sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 egg, beaten
1/2 cup milk
2 tablespoons melted shortening

Combine cornmeal and next 4 ingredients. Stir in egg and remaining ingredients until well blended.

Bring your friends and enjoy dancing to the music of the Music Masters at the 22nd Annual

Klamath Basin Potato Festival HARVEST BALL

Sunday, Oct. 25, Merrill Community Hall, Dancing 10-2, \$1.00 person.

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FALL FESTIVAL OF VALUES

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