

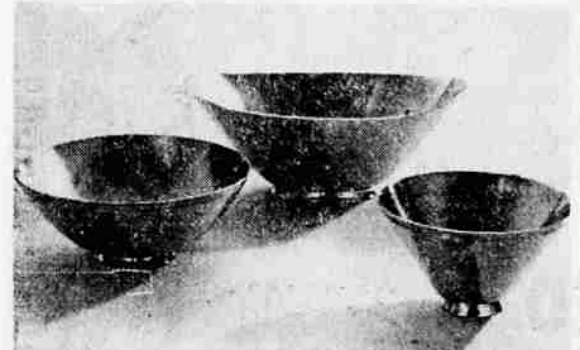


LUCKY WHIP Dessert Topping has come to Klamath Falls. The new topping contains no milk or milk fat and is ready for use at the touch of a finger. It is Lever Brothers' brand new addition to convenient living.

FINE PEWTER

Flames dancing in the fireplace are reflected in the gracious living room on the satiny soft finish of fine pewter.

A pewter bowl, graceful pitcher or vase may hold a spray of snow berries or holly after all the garden flowers are covered with snow.



FINE PEWTER returns to the Christmas scene this year. These fine pewter bowls, soft grey and satiny, celebrate the return of prize pewter pieces sponsored by Reed & Barton. Each a practical as well as a lovely Christmas gift, since a bowl plays many decorative and useful roles in the home. It can hold nuts, breads, fruit or serve as a handsome base for a flower arrangement.

START the holiday newlyweds off to a long term romance with a pewter coffee pot. New for Christmas giving are the fine pewter pieces crafted this year by Reed & Barton who first made pewter for the American people back in 1824. This distinctive but simple coffee pot owes its beauty to the shaping of the metal itself. The interestingly squared handle is partly covered with rattan. Also available with the pewter coffee pot is the service set of three pieces, the creamer, sugar and tray.



Thus is made a lovely floral touch for winter enjoyment.

With Christmas so near and gift lists before us, gifts to provide lasting enjoyment make an excellent choice. And some of the loveliest gifts require only casual care instead of weekly polishing.

A representative of the Ponderosa Products Company, which makes such excellent polishing preparations for silver, brass and copper (and the line is distributed locally), said last week that grocers and supermarkets figure on selling nearly 75 per cent of the year's sales of polishes during the fall and winter months.

We are coming into the season of entertaining and giving. The trend is toward more attention to the "nice little things" so consider pewter for a moment.



WITCHES Could Be BEAUTIFUL

... if they made MILK a part of their daily diet. You see, Milk gives you an inner radiance, improves your complexion and makes you feel good. You're probably not a witch, but 2 glasses of milk each day will help you, too!

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Thursday, October 30, 1958 KLAMATH FALLS, OREGON Page 1 Sec. C

NEW LUCKY WHIP

The new Lever Brothers' Lucky Whip Dessert Topping is available in Klamath Falls markets.

Lucky Whip contains no milk or milk fat. It is a pasteurized blend of water, hydrogenated vegetable oil, sugar, corn syrup, vegetable protein, sorbitan monostearate, salt, stabilizers, vanilla, artificial flavor and color. It is charged with nitrous oxide and carbon dioxide.

Just shake the can, then turn the can upside down and remove cap and press nozzle sideways. Apply Lucky Whip just before serving.

Do not press the nozzle when the can is upright as the pressure

will be lost and the remainder of the contents won't "whip."

If the can is frozen, allow to thaw for at least six hours at room temperature.

Keep the can in the refrigerator just as you would fresh cream.

Now you can have whipped cream any time, as much as you wish, just by "pressing a button."

STUFFING

For a change, a sausage-stuffing is suggested. For a 20-pound turkey, brown 1½ pounds bulk pork sausage. Drain off the fat and measure 1 cup of drippings. Remove sausage from skillet. Add drippings and 1 cup each chopped onion and celery and sauté 5 minutes. Add 5 quarts dry bread crumbs, 1½ teaspoons salt, 2 teaspoons marjoram and 1½ cups chicken or turkey stock. Add 2½ cups of uncooked mixed dried fruits such as prunes, raisins, apricots or apples, cut into pieces, and the browned sausage meat. Stuff the bird and close the opening with skewers. Roast in the oven, six to seven hours, or until done.

PORK ROAST

Sage, ginger, garlic, mustard, thyme and rosemary are traditional herbs to use with pork. For a five-pound roast, mix 1 tablespoon salt, 1 tablespoon paprika, 1 teaspoon dry mustard and ¼ teaspoon ginger together and rub over the surface of the uncooked meat. Or make 5 or 6 slips in the meat and stuff a piece of garlic into its slit. Sprinkle your favorite herb and salt on top.

FRIED CHICKEN

It's Oregon Bake-a-Fryer Time in October.

Here is a recipe from the Oregon Fryer Commission.

Now that the weather has brought us back inside the house, homemakers are more than ever interested in hearty fall menus and dishes that can be cooked in the oven.

We've enjoyed fried and barbecued chickens all summer, now we can enjoy them oven-fried and baked. Top quality fryers are available fresh daily at your market every week of the year. And because they are so reasonably priced, there's no reason for serving chicken only on Sunday.

Fryers make such a big hit with the family that they make a party out of any meal, and that is all the more reason to enjoy them frequently.

DIP 'N' CHIP FRYER

1 two to three pound Oregon fryer, cut up
1 cup sour cream
1 cup Nalley's Potato Chips, crushed
Garlic salt
Salt and pepper
Beat sour cream until quite thin; dip chicken pieces. Roll in crushed



OCTOBER is Oregon "Bake a Fryer" Month. Here is a kitchen-tested recipe from the Oregon Fryer Commission, 4096 Center Street NE, Salem. It features Fresh Oregon Fryers flavored with thick sour cream and crusted with Nalley's potato chips and cooked in the oven.

potato chips; season with salt and garlic salt. Arrange pieces in oiled shallow pan. Bake in oven preheated to 350 degrees for one hour, turning once.

Frozen rock-lobster tails are becoming an increasingly valuable export from South Africa to the United States.

RED SNAPPER	3 lbs. \$1.00
FRESH OYSTERS	Jar 59c
FROZEN CRAB	Fresh Brine
LUTEFISK	Frozen & Stock Fish
FINNAN HADDIE	

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Clip the Coupon on the right and put it in your pocketbook. Right now!

It's worth fifteen cents toward your first can of New Lucky Whip. Here is the amazing new whipped topping that gives you real homemade flavor. On pies, Strawberries, Ice cream, All your favorite desserts.

And that's not all. New Lucky Whip is guaranteed by Lever Brothers to stay fresh and sweet. An average serving contains only 18 calories. And New Lucky Whip comes in a giant can—gives you up to ten extra servings. Look for New Lucky Whip at your grocer's Today.

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FOR REAL HOMEMADE FLAVOR!

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