

New Hits For Late Supper Entertaining

Review highlights of community concerts, a new play or just visit before a burning fireplace over an informal supper table.

And for just such occasions, here is a delicious but simple menu to please all, including the cook.

Creamed Lobster with Rice

With the exception of the rice and coffee, the other items may be prepared well in advance. As for these, they're a "cinch" to fix when you use packaged pre-cooked rice and instant coffee.

Creamed Lobster with Rice
1-3 cups packaged pre-cooked rice
1/2 teaspoon salt
1-3 cups boiling water
1 can condensed cream of mushroom soup
1/2 cup milk
1 cup (6 ounce can) lobster, drained and flaked
Dash of pepper

Add packaged pre-cooked rice and salt to boiling water in saucepan. Mix just to moisten all rice. Cover and remove from heat. Let stand 5 minutes.

Meanwhile, combine soup and milk in saucepan. Heat, stirring occasionally. Add lobster and pepper. Mix and heat thoroughly. Ar-

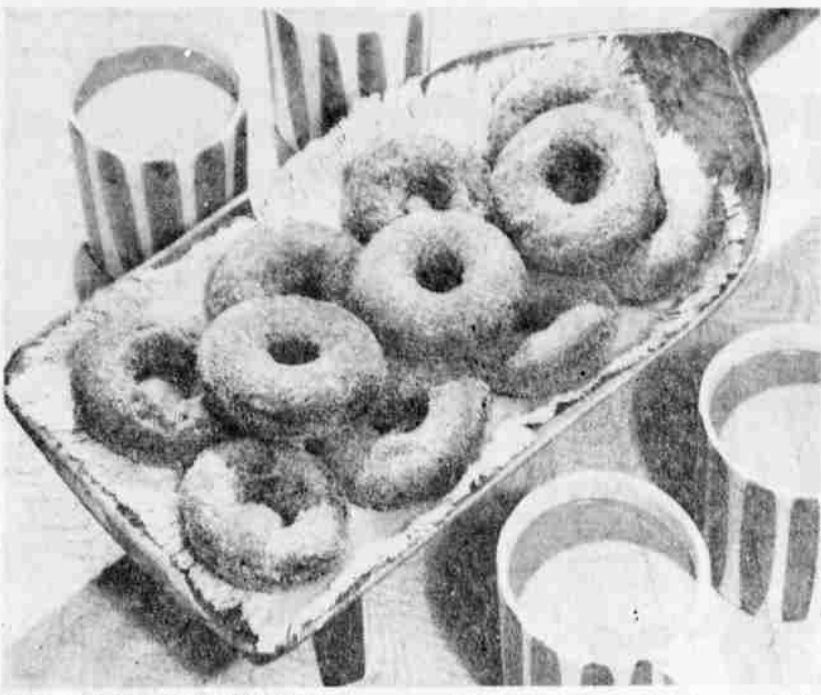
Foursome Vegetable Salad

1 package (3 ounces) lemon-flavored gelatin
1/2 teaspoon salt
1 cup boiling water
1 cup cold water
1/2 to 2 tablespoons vinegar
1/2 teaspoon grated onion
1/2 cup diced celery
1/4 cup chopped green pepper
1 cup diced cucumber

Dissolve gelatin and salt in boiling water. Add cold water, vinegar, and grated onion. Chill until slightly thickened. Then fold in remaining ingredients. Pour into individual molds or a 1-quart mold. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise. Makes 6 servings.

FROZEN DINNERS

If you haven't made plans for your first meal upon returning from a trip, the American Meat Institute suggests you freeze a dinner before you leave. Shape ground beef patties, layer with waxed paper and wrap securely in aluminum foil or other freezer wrap. Freeze the hamburger buns and vegetables, too!



LEMON SUGAR DOUGHNUTS have a warm friendly invitation all their own. Their yeasty fragrance and lemon flavor make them a popular treat.



TRY SERVING these delights when next you have a late supper for guests planned, perhaps after the community concerts this winter. Perfect for luncheon guests too. Hostesses this year are leaning to those heavenly fall colors for table appointments, deep brown cloth, copper highlights and chrysanthemums in yellows to bronze in a copper bowl.

LIGHT DOUGHNUTS HAVE TASTE APPEAL

October ushers in a host of women's club, PTA and church group meetings. Someone's sure to suggest a bake sale for the fall money-making project. If you make your contribution Lemon Sugar Doughnuts, you'll surely please many customers.

A subtle hint of nutmeg joins with the refreshing tang of lemon to give these tender, light yeast-raised doughnuts unusual taste appeal. A frosty coating of granulated sugar lends an added homemade touch.

Lemon Sugar Doughnuts are good for you, too. Made with enriched flour, doughnuts and other baked foods you make or buy supply food iron and three B vitamins necessary for good health. Better make plenty so you'll have some left for home eating.

Any mother knows that the whole family enjoys tempting doughnuts. Their versatility helps make them a big success. They'll star at breakfast or coffee time; they're easy to pack in lunch boxes; and kids love them as an after-school snack. Lemon Sugar Doughnuts make a nice dessert treat, too.

PALM SPRINGS COOLER

3 cups milk
3 tablespoons sugar
1 1/2 cups orange juice
2 teaspoons grated orange rind

Place milk and sugar in shaker or blender and mix well with finely crushed ice. Add orange juice and rind and mix vigorously. Pour into glasses and garnish with mint and orange slices. Makes 6 servings.

MILK SHAKE NEW SLANT

Here's a refreshing drink to restore and replenish on hot, lazy days. It's a Molasses Milk Shake, nutritious and energy-laden, and it can be whipped up in a wink. Just add a tablespoon of dark molasses and a dash of cinnamon to a cup of milk and shake well. Result: a sure-fire family favorite!



1-lb. Tin 69c
2-lb. Tin \$1.37
Carter's FINE FOODS
1420 Esplanade

LEMON FROSTING

Try frosting a banana cake loaf with powdered sugar spiked with lemon juice and grated lemon rind.

LEMON SUGAR DOUGHNUTS

Makes 2 dozen 2 1/2-inch doughnuts.
2 packages yeast, compressed or dry
1/4 cup water (lukewarm for compressed yeast, warm for dry)
1/4 cup lemon juice
1/2 cup sugar
1 teaspoon nutmeg
2 teaspoons salt
1/4 cup melted shortening
1 1/2 cups sifted enriched flour (about)
2 eggs
2 tablespoons grated lemon rind
Fat for frying
3/4 cup sugar

Soften yeast in water. Combine lemon juice, 1/2 cup sugar, nutmeg, salt and shortening. Add 1 cup flour, stirring well. Add softened yeast, eggs, lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about 1 1/2 hours). When light, punch down. Let rest 10 minutes. Roll out to 1/8-inch thickness. Cut with floured doughnut cutter. Place doughnuts on lightly floured baking sheets and let rise until doubled (about 30 minutes). When light, fry in deep hot fat (365 degrees F.), turning frequently until golden brown. Drain on absorbent paper. Toss in bag with remaining 3/4 cup sugar.



Bloodthirsty Moors!

Slave raiding Barbary pirates meet their match when they clash with the hero of our new, exciting comic feature —

KEVIN THE BOLD

The scene is Fifteenth Century Ireland and the action is fast and furious. You'll want to meet fearless Kevin, tempestuous Moya McCoy, and Rory, the Irish Wolfhound, in the Sunday comic section of

Herald and News

NOTICE
Due To Circumstances Beyond Our Control, We Will No Longer Be Able To BUTCHER HOGS
We Wish To Take This Opportunity To Thank You For Your Past Patronage.
T.P. PACKING COMPANY
Old Midland Road Phone TU 4-4840

BUSTER FENNER - Builder - Grants Pass
"I've tried all sorts of heating methods, and electric heat pleases me the most..."
FOR FULL INFORMATION ON SAFE, CLEAN, ECONOMICAL ELECTRIC HEAT, VISIT A CAL/ORE ELECTRICAL LEAGUE DEALER OR ELECTRICAL CONTRACTOR:
B & B RADIO & ELECTRIC
316 S Sixth - TU 2-4434
EASTSIDE ELECTRIC
433 Market Street - TU 4-3184
HAHN ELECTRIC
735 Commercial - TU 4-3268
LEACH SERVICE COMPANY
603 S Sixth - TU 2-2528
JOHN M. OWENS Electrical Contractor
6840 S Sixth - TU 4-8245
SHAFFER ELECTRIC
3830 S Sixth - TU 2-5503
STEINSEIFER ELECTRIC
2030 S Sixth - TU 2-4080
UHLIG ELECTRIC
1026 Main Street - TU 4-5512
FAUSETT ELECTRIC
Main Street - Tulelake - Phone 7-2133
TULELAKE ELECTRIC COMPANY
Main Street - Tulelake - Phone 7-1411
VAN FLEET ELECTRIC
2nd and Main Street - TU 4-4415
WIRE YOUR HOME FOR MODERN, LOW-COST ELECTRIC HEAT ON COPCO'S WIRE-ON-TIME PLAN... MAKE BUDGET PAYMENTS AT LOW INTEREST RATES... ASK YOUR LEAGUE DEALER OR COPCO SERVICE OFFICE.
Heat-by-Wire (NOT FIRE)
Electrical League

CHOOSE MEAL TO GO WITH THE BREAD

Most menu-planning starts with the entree. Here, however, is a bread so delectable that you'll be planning menus around it! It's a simple white loaf much like French bread, with the same snowy tender heart and crisp crust, and with a sprinkling of sesame seeds for extra eye-appeal and flavor. The loaves are easily-shaped rounds, suitable for slicing or for cutting into chunks. The recipe makes two loaves which are likely to disappear entirely when served to more than two people.

You'll find this bread perfect for "mopping up" gravies and sauces; so plan to serve your best stew or fricassee with it. Don't forget to plan soup and salad menus around it, too.

CRUSTY SESAME LOAVES

2 cups warm, not hot, water
2 packages or cakes yeast, active dry or compressed
1 tablespoon sugar
2 teaspoons salt
3 1/4 cups sifted enriched flour (about)
1 egg white, beaten
1 tablespoon water
2 tablespoons sesame seeds

Measure 2 cups water into large bowl (warm, not hot, water for active dry yeast; lukewarm for compressed yeast). Sprinkle or crumble in yeast; stir until dissolved. Add sugar, salt and 3 cups of flour. Stir to mix, then beat until smooth and shiny. Stir in 2 1/4 cups more flour. Turn dough out onto lightly floured board. Knead until smooth and satiny, about 5 to 7 minutes. Shape into ball; place in greased bowl, turning once to grease top of dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hour.

Punch down. Divide into halves; let rest 5 minutes. Shape each half into ball. Place 4 inches apart, on greased baking sheet. With sharp knife, slash top of loaves 1/2 inch deep in desired design. Cover; let rise in warm place, free from draft, until a little more than doubled in bulk, about 1/2 hour. Bake at 425 degrees 15 minutes. Remove from oven; brush with egg white that has been mixed with 1 tablespoon water; sprinkle with sesame seeds; return to oven and bake 20 to 25 minutes longer. Remove from baking sheet and cool on



WANTED

Cat food tasters for new KAL KAN Chunk Style Kidney

A nourishing meal for cats and dogs...vitamin fortified kidney chunks packed in sauce...recommended by veterinarians and breeders! Now available at grocers and pet shops in 2 convenient sizes! Look for the familiar diamond label.

KAL KAN'S FAMOUS FAMILY OF VARIETY CAT FOODS



• People Read SPOT ADS — you are

SEARS ROEBUCK AND CO.
OVER \$27 OFF
2 Days Only Friday and Saturday
Plus FREE 20 yards
COTTON YARDAGE GOODS AT NO EXTRA COST WITH PURCHASE
Kenmore Zig Zag Sewing Machine
REGULAR 104.95
Fri. and Sat. **\$77**
Only \$5 Down... Sears Easy Payment Plan
No Monthly Payments 'Til Feb. 1, 1960
Look! You Can Do All These Wonderful Things
• Makes buttonholes
• Sews on buttons
• Sews blind hems
• Sews over pins
• Monogram, embroider
• Darn and Mend
• Sews forward, reverse
• Applique, too
Easy to thread... Easy to use
SEWING MACHINE WITH AUTOMATIC FEATURES
\$39
Only \$5 Down... Sears Easy Payment Plan
No Monthly Payment 'Til Feb. 1, 1960
Sears has a full selection of the finest American-made and de luxe imported sewing machines!
"Satisfaction guaranteed or your money back" **SEARS**
133 So. 8th Phone 2-4481
Open 9:30 to 5:30
Fridays Till 9