



PIONEERS — Mrs. Ida Grimes, left and Mrs. Ada Brown, sisters, lived on a ranch on the Lakeview Highway when there was no electricity, no push-button stoves or washing machines. Many times they substituted what was on hand for other appliances. When it came to a cook book, back in 1900, they clipped interesting recipes from newspapers and magazines and pasted them on pages of a Watkins Almanac. The old book with its interesting recipes came to light recently at the home of Mrs. Brown's son and daughter-in-law, Mr. and Mrs. Basil Brown, who live on the same ranch.

Old Cook Book Is Interesting

Two daughters of the late B. S. "Back" Grigsby, Klamath County pioneer, Mrs. Ida Grimes of 1937 Portland Street and Mrs. Ada Brown of the Lakeview Highway, celebrated Mrs. Grimes' 78th birthday anniversary, March 6.

Both recalled the days when coal oil lamps furnished light, water for domestic use was pumped by hand and water was heated in a copper wash boiler for the laundry. Clothing was scrubbed on a board and there were no self-service stores.

Housewives made their own salad dressings and doted on new recipes.

Since there was no scrapbook in which to paste recipes gleaned from here and there, the sisters clipped recipes and pasted them in a handy Watkins Almanac published in 1909.

It has many interesting bits of information in addition to the ideas for food so we copied a few to pass on to Herald and News Food Section readers.

CHICKEN STEWED WITH ASPARAGUS

As soon as the hot weather sets in most people lose their appetite for meat. A tempting salad is very often the substitute, but to many of us who are not vegetarians this would not be

substantial or nourishing enough. Nothing could be more appetizing or wholesome than chicken cooked in the following manner: clean and cut up a chicken, season with salt and pepper and brown in butter. Dredge with flour and sprinkle with minced parsley.

Boil two bunches of asparagus in salted water until tender without breaking. Put a lump of butter and one tablespoon of thick cream in a saucepan and put half of the asparagus in it. Sprinkle with pepper, lay the pieces of chicken on it, cover with the remainder of the asparagus, dot with butter, pour over one cupful of cream, and cook slowly until done. Serve with small squares of fried bread or with toast points.

SALAD DRESSING

One egg, $\frac{1}{2}$ cup of vinegar,

one teaspoon dry mustard, salt and pepper, dissolved in the vinegar. Boil until it thickens.

MINCE MEAT (All Beef)

3 bowls of meat
5 bowls of apples
1 bowl of molasses
1 bowl vinegar
1 bowl of suet or butter, suet preferred
2 bowls raisins
5 bowls of sugar
1 bowl cider
1 bottle brandy or if you prefer leave it out and add cider

2 tablespoons each of cinnamon, nutmeg, salt, black pepper, cloves and allspice to your taste
 $\frac{1}{2}$ bowl of citron
3 lemons, grate the rind and squeeze in the juice

Mix all but meat and spices. Cook until raisins are tender. Pour in cooked meat cut fine and spices. Add brandy when cold.

Try and get the brandy as it adds a flavor all its own. Have meat well done and chop, do not grind anything or mincemeat will be mushy. If you can't get pure cider get the bottled orange cider. This will make quite a lot. If you want more double the recipe. Don't leave anything out if you can help it.

PORK CAKE

1 pound pork
1 pint molasses
1 teaspoon of soda in molasses
1 tablespoon water
1 pound currants
1 pound raisins
Flour to mix well. No baking instructions were given.

There are dozens of other recipes in the old cookbook. . . . Egg Timbales, Mutton on Toast, Blackberry Pudding, Fried Chicken Southern Style, all from other publications or hand written on lined paper.

There are instructions for cleaning zephyr shawls—ads extolling Watkins soaps and perfumes, Crabapple Blossom, Carnation Pink and Red Rose . . . how to make furniture polish, sweep carpets and make brooms last.

GOURMET COMPOTE

Fresh California dates add delightful flavor to this fruit dessert. Heat canned apricot and peach halves in their syrup with orange slices, a bit of butter and lemon juice or fruit liqueur. Halve dates and add. Serve warm garnished with a mint sprig.

No LOWER PRICES in TOWN

Shop Buy Low!

SUGAR 1-lb. box C&H Pure Cane Powdered or Brown 10¢	EGGS FRESH KLAMATH RANCH Lowest Price Yet! "AA" Small 3 DOZ 88¢
TOMATOES 7 FOR \$1 STANDBY — SOLID PACK No. 303 Cans	BREAD Sweetheart Enriched Cello Wrap Long 15 1/2-oz. Sliced Loaf 51⁰⁰
CAKE MIX 2 PKGS Duncan Hines 249¢	CIGARETTES 10 Pack Carton 169
Baby Food 5 FOR 49¢ Gerber's Strained — 4 1/2-oz.	PIES Chicken Turkey Beef 350¢
FINER FLOUR 10 lb. bag 79¢	SHRIMP 98¢ Booth's Breaded 16-oz. Package
MARGARINE 4 Pounds Dundee 59¢	Frozen Food Sale Pride of Oregon 10-oz. STRAWBERRIES OR HOSTESS QUALITY FOODS PEAS - CORN - BROCCOLI SPINACH - MIXED VEGETABLES 5 10-oz. Packs Your Choice 89¢

Lucky Lager Beer 6 11-oz. Bottles 98¢	Coca-Cola 6 Pack Reg. Size 6-oz. Bottles Plus Deposit 39¢
--	--

ORANGES 4 lb. bag Sea Air Sweet 59¢	Potatoes 50 lb. bag Klamath U.S. No. 2 Gem 98¢
AVOCADOS Each Tasty Thin Skinned 10¢	ONIONS 3 LBS Medium Yellow — Dry 10¢

MORSELS 20 69¢ Nestles — Chocolate 12-oz. pkgs.	BABY BEEF SALE	U.S. Good BABY BEEF
CATSUP 10¢ Garden 12-oz. Bottle	ROUND STEAK lb. 79¢	T-BONE STEAKS lb. 98¢
STRAWBERRY 79¢ STANDBY — JAM SALE RASPBERRY & BLACKBERRY Big 44-oz. Jars	ROASTS Blade Cut lb. 45¢	ROUND BONE ROAST 49¢ lb.
	SLICED BACON lb. 49¢	SAUSAGE ROLLS lb. 29¢

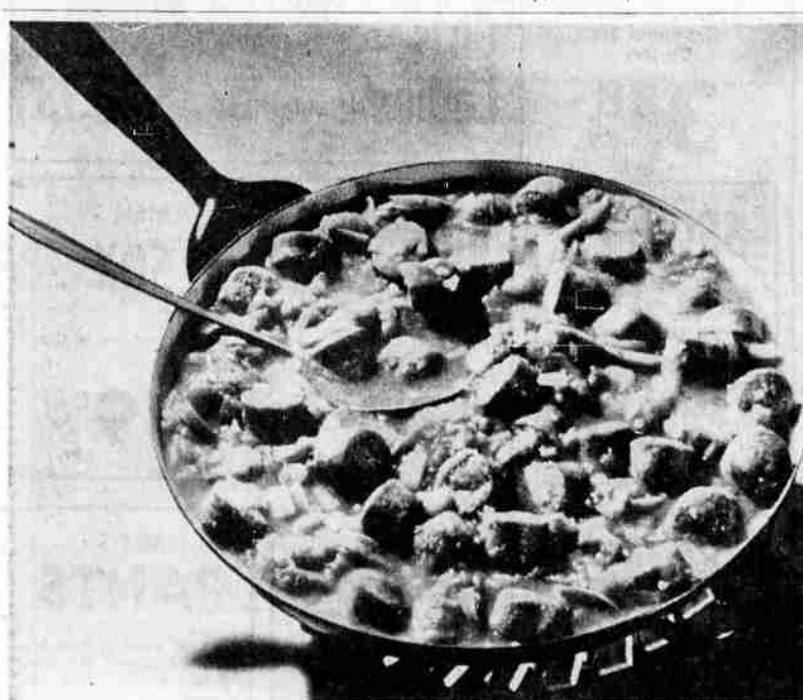
DAIRY DESSERT 49¢ Medo Bel — Smooth, Tasty Half Gallon	MILK 289¢ Fresh, Local Crater Lake 2-Ten Pasteurized Homogenized, Half Gallon Carton
--	--

LISTERINE 289¢ Large Regular 59¢ Size	PRES-TO-LOGS 161 ⁰⁰	FOOD CENTER 1338 Oregon Avenue
---	---------------------------------------	---------------------------------------

Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Ore. Thursday, March 14, 1963 PAGE 1-C



FRANKS 'N' CHIPS-CREOLE

Potato Chips And Wieners

A delightful party dish for all occasions is this delicious Franks 'n' Chips Creole. Here is the recipe.

- 8 large frankfurters (1 lb.) cut in $\frac{1}{2}$ inch pieces
- 3 tbsp. vegetable oil
- 1 large onion, chopped (1 c.)

EASY TOPPING

Marbled topping for pumpkin pie is both attractive and flavorful. Just cover pie with instant ready-whipped cream from an aerosol container, and drizzle molasses on top in a thin stream.

- $\frac{1}{2}$ c. chopped green pepper
- 1 can (1 lb. 12 oz.) tomatoes
- 1 ts. chili powder
- 1 tsp. salt
- 2 tsp. sugar
- Dash of pepper
- Serve potato chips.

Brown frankfurters in fat or oil, remove. Sauté onion and green pepper in remaining fat or oil until tender; add tomatoes, chili powder, salt, sugar, and pepper; cover. Simmer 25 minutes; add frankfurters; simmer 5 minutes longer. Serve hot on potato chips. Makes 6 servings.



Ascolano RIPE OLIVES

Ascolano variety olives are famous for their size, tenderness and rich, nut-like flavor. They have more olive meat in relation to pit than any other canned ripe olive variety.

Remember Oberti — It's the BIG olive!

Write for FREE colorful, illustrated olive recipe booklet.

OBERTI OLIVE CO.
P. O. BOX 809 • MADIRA, CALIF.

