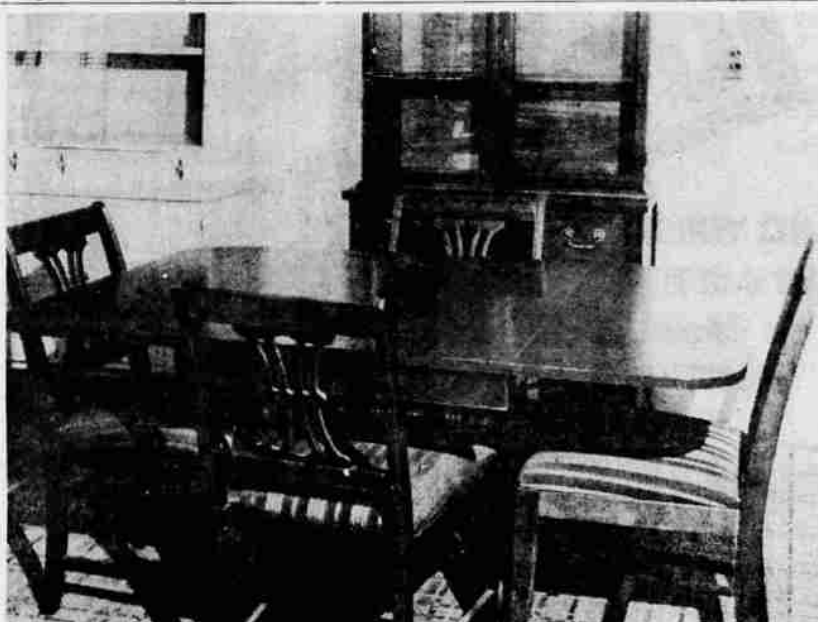




GRACIOUS SETTING — Table settings are important to creating proper dinner atmosphere. Here, Oweta Homer and Gladys Melton show some of the fine dinnerware and tableware available at Garselon's. The firm will display a typical dinner setting at the Cooking School.



APPROPRIATE — Fine furniture is a necessity in providing a delightful meal situation. Harry Haffer Furniture will have on display at the Cooking School some pieces of dining room furniture.

Heat Controls Save Trouble

You're missing a trick if you don't use the thermostatically controlled surface element on your new electric range. It can save you time, trouble, and tears.

Since the heat-sensitive unit "knows" when the food you're cooking reaches the right heat and keeps it there, any pot or pan you use on it becomes automatic. You merely set the control at the heat needed, whether barely warm as for melting chocolate, or somewhere in between to cook frozen vegetables or a pudding, for instance. You no longer need a double boiler to keep food from sticking and burning.

EASY ELEGANCE

A hurry-up dessert for quick meals still has a touch of elegance when canned pears are served with a dollop of sour cream, a sprinkle of cinnamon and a dash of grated lemon rind.

An interesting, zesty salad features canned pear halves with crab meat filled centers. A sprinkling of crumbled blue cheese and oil-vinegar dressing complete this star of the salad course.

Diced pear halves and mandarin orange sections folded into cole slaw raise a vegetable salad to gourmet heights. Dress with sour cream sweetened with a bit of the pear syrup.

JEWELS IN THE SNOW

Fill the center of canned pear halves with tiny colored marshmallows. Broil until marshmallows are delicately tinged with brown. Serve in sherbet dish with whipped cream for garnish.

SEE IT AT THE COOKING SCHOOL!!



The look of hand-thrown pottery Franciscan earthenware

The new dinnerware pattern with a matte finish... looks so much like hand-thrown pottery, you'll be surprised to find the same sweet Franciscan earthenware price on it. Tulip Time. Coolly abstracted in sea-and-mountain tones of aquamarine and avocado to do something fresh for your table. Oven-safe, too.

16-piece starter set, a likable \$19.95 45-piece service, \$64.95
Klamath's Sterling, China and Glass Center

Garselon's
522 Main Ph. TU 4-4361

COOKING SCHOOL

AND FOOD FAIR

Door Prizes Wednesday

★ Fish Dishes

prepared on the stage by

**Carolyn Sullivan
AND . . .**

among the many wonderful door prizes to be given at Wednesday's Cooking School are:

Electric Kitchen Appliance

courtesy
Pacific Power & Light Co.

\$5.00 Order Klamath Basin Beef

courtesy
Market Basket

Beef Cook Book

courtesy
Klamath County Cow Belles

**Service Call On Any Appliance, TV
or Lawnmower**

courtesy
J. W. Kerns

Delicious Ham

courtesy
Big-Y Market

7-Up And Coca-Cola

courtesy
7-Up Bottling Co. of Klamath Falls

Corning Ware Casserole

courtesy
Oregon Food Stores

Floral Table Center-piece

courtesy
Nyback's Flower Fair

TWO PRIZES

Box 8 "Happy Home" Tumblers

courtesy
Pay Less Drug

Gift Pack of Horseradish

courtesy
Tulelake Horseradish Growers

Attend The Show Each Day

Herald and News