



HIGH RANKING — From the standpoint of numbers, Oregon ranks 21st in the production of beef cattle with an estimated 1,157,000 head. The sale of cattle and calves in Oregon accounts for an income of nearly 90 million dollars a year to ranchers which is the largest single agricultural commodity of the state. Klamath County raises many fine cattle.

History of Beef

The history of food is an intriguing study and makes truly interesting the preparation of meals. Since beef plays a major part in the income of the Klamath Basin, the story of beef will be told in the food pages in a series of short articles. This week is the first.

He stood six feet at the shoulder, a shaggy, massive animal with wary eyes and a span of horns ten feet wide between the tips. He had cunning and strength; enough to fend off the lions of prehistoric Europe and win the battle for forage over the rhinos and hairy mammoths.

In his fight for survival, this first member of the Bos family hid in the forests by day, venturing out only at night to graze in the open glades. Over four million years later, his descendants, roaming wild in the New World, followed the same instinctive feeding and hiding habits... but to survive a different enemy. Man. First the dusky-faced Spaniards of Coronado, who looked on cattle as walking commissaries. Then the Indians... the Comanches and Apaches... seeking not only food and hides, but often sport, slaughtering off whole herds for pure deviltry. And, finally, the "Yankee" cattlemen, who envisioned a future for these scrubby "brush critters," and so laid the foundation stones for the greatest cattle enterprise in the history of the world.

From the Stone Age to the Space Age, cattle have played a significant role in the shaping of man's destiny. In the Old Stone Age, man depended largely for food upon the giant auroch, a descendant of the Bos primigenius and progenitor of our modern day cattle. Men of the New Stone Age, more advanced in their thinking, realized the beast could also be used to roll heavy stones. From this, they devised the harness, domesticated the ox, and, further, from the rolling principle, discovered the wheel. When New Stone Agers migrated from western Asia into Europe, they brought their livestock with them, and each

man counted his wealth by the number of cattle he owned. As the ages progressed, cattle continued to remain at the top of the wealth symbol, and as such were worshipped by ancient peoples the world over. The walls of caves in Spain and France are covered with paintings by Old Stone Age men showing the prominent place cattle held in religious cults. Paintings in the tombs of Egypt, where the cult of cattle reached its zenith, reveal gods in the form of cows and bulls, and prove that cattle were branded, usually with the name or sign of a god, as far back as 2,000 years B.C.

Cattle gods figured heavily in Greek mythology and colored the beliefs of the Cretans, Romans and Indians. To this day in India, the cow is considered sacred and more money is spent for the comfort of cattle than is spent for the human population. The Old Testament, by repeated use of cattle in the symbolism, illustrates again and again the deep identification of the cow in Jewish history.

Words associated with cattle that are now a familiar part of our own language, stem from many ancient languages. The Roman's term for money was "pecunia," derived from pecus, meaning cattle. From the Latin and Greek words, bos and bovine, we get bovine, heaves and beef. From Teutonic comes the German Och, the Danish ox, and the Saxon and English ox.

In Sanskrit, the word for soldier means "one who fights about cows," and curiously, most of the bloodshed in Texas and north on the Great Plains was over cattle. The name "cowboy," though originated here in this country, had nothing to do, at first, with the Western figure of our past. Originally, it was the name given a band of American Tories who robbed patriots of their cattle during the Revolutionary War.

EASY DOES IT
Company bean skillet is a good hot weather dish, because it's top of stove cookery. Cook 1/4 cup of diced Canadian bacon in a skillet until lightly browned. Add 1 (1 pound) can of pork and beans with tomato sauce, 1/4 cup of drained canned pineapple chunks and 1 tablespoon of brown sugar. Heat, stirring now and then. It serves 2 to 3.

To avoid cutting material when removing buttons slide a comb under the buttons and cut the thread with a razor blade.

**NOVEMBER IS
Frost On The Pumpkin And
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OCTOBER'S BOUNTY — Dress up tasty pumpkin pie with an eye-appealing garnish. Choose a garnish that will accent the flavor as well as add a tempting note. Try toppings of cheese, coconut, whipped cream, cinnamon and

Rice Delights

TOMATO-RICE SOUP
To rich beef or chicken stock, add diced celery and onion, canned tomatoes and cooked rice. Heat until vegetables are barely tender, then adjust seasonings and serve topped with chopped parsley.

CHEESE-RICE
Bring 3 cups water to boiling. Add 1 tablespoon butter, 1 teaspoon salt and 1 1/2 cups uncooked rice. Bring to boiling; reduce heat; cover pan tightly and cook until rice is tender. Blend in 2 cups (1/2 lb.) shredded cheddar cheese, 2 table-

spoons finely-chopped onion and 1 teaspoon prepared mustard. Serve topped with creamed seafood, eggs or mixed vegetables. Makes 4-6 servings.

Left-over egg yolks will keep up to three days if kept in cold water in the refrigerator.

TANGY MEAT LOAF
Combine 1 pound ground beef, 1 slightly beaten egg, 1 teaspoon salt, 1/2 teaspoon dry mustard, a dash of pepper, 1/2 cup milk, 1 small minced onion and 1 cup cooked rice. Shape into a loaf, and turn into a

sugar pastry pumpkins, or chopped glazed fruit sprinkled over a frosting of whipped cream. Pie will taste extra good if the golden pumpkin is plucked from your garden.

DELICIOUS PUMPKIN PIE
3 eggs
1/4 cup sugar

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Perky Garnishes For Pumpkin Pie

High on the popularity list of desserts is a velvety smooth pumpkin pie. And, you'll want to serve it often during the fall and winter months. With varied garnishes it will seem like a new pie each time you serve it. Here's a recipe guaranteed to please the most particular person. Bake one today for dinner tonight. Criss-cross the top with cheese strips. Another time sprinkle the top with shredded coconut or coarsely chopped nuts; frost it with whipped cream and dot with chopped glazed fruits; band it with whipped cream; or put a crisp cinnamon and sugar sprinkled pastry pumpkin on each slice.

DELICIOUS PUMPKIN PIE
3 eggs
1/4 cup sugar

1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon salt
1 1/4 cups canned pumpkin, or squash

1 cup evaporated milk
Pastry
Mix well beaten eggs, sugar, spices, salt and pumpkin. Add evaporated milk and stir until mixture is smooth. Pour into a 9-inch pastry lined pie pan. Bake in a hot oven (400 degrees) 35 to 45 minutes, or until mixture is firm and crust is well browned. Serve plain, or garnish with cheese, coconut, nuts, whipped cream, glazed fruits or pastry cut-outs. One 9-inch pie.

FUDGE SAUCE
To make leftover pound cake a treat dessert, top with chocolate bar fudge sauce. Melt 4 (2 ounce) bars of milk chocolate with almonds over boiling water. Stir in 1/2 cup of heavy cream and pour over 4 pound cake slices. Sprinkle with flaked coconut.

Try baking apples, tomatoes or stuffed peppers in well-greased muffin pans to keep their shape and make them more attractive to serve.

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