

Specialties in Gourmet

By RUTH KING

Honey Brownies For Your Guests

Of course there will be many visitors in your house over the Christmas holidays. That means an unending supply of ready-to-serve tempting snacks, lots of coffee and the genuine spirit of open house.

We think you will welcome this recipe for Chocolate Honey Brownies, geared to holiday entertaining.

CHOCOLATE HONEY BROWNIES

(About 20 Brownies)

- 2-3 cup sifted flour
- 1/2 teaspoon double-acting baking powder
- 1/4 teaspoon salt
- 1-3 cup butter or other shortening

- 2 squares unsweetened chocolate
- 1/2 cup granulated sugar
- 2 eggs, well beaten
- 1/2 cup honey
- 1/2 cup broken California walnuts
- 1 teaspoon vanilla

Combine flour, baking powder, and salt and sift together. Melt shortening and chocolate over hot water. Gradually add sugar to eggs, beating thoroughly. Add honey; then add chocolate mixture. Blend well. Add flour mixture and mix well. Add nuts and vanilla. Pour into greased 8-inch square pan. Bake in moderate oven (350 degrees) 30 to 35 minutes. Cool in pan. Cut into squares or rectangles.



DON'T WORRY NO MORE — If you have someone on your Christmas list, "that has everything," don't despair, give a Beef Gift Certificate in one of three denominations, \$5, \$10, or \$15, in an attractive gift envelope. Every family can use meat and this idea originating with the Oregon Beef Council is a welcome solution to that ever-present Christmas time worry. Mrs. Dale Goode, right, certificate chairman, shows certificate to Norman Duffy of Market Basket. Mrs. Rodney Wright, left, Klamath County Cow Belle treasurer and Beef Cook Book chairman, holds box of Instant Prime Broth which is winning favor with cook book chairman, holds box of Instant Ket Basket, Ninth and Pine streets, Friday, Dec. 13, from 9 a.m. to 5:30 p.m. for sale of beef certificates, beef broth and cook books.

Cow Belles' Corner

By MRS. TED HYDE
One of the problems in selecting Christmas presents is always to find something the person doesn't already have, or that someone else won't be giving him, as well as finding something that is sure to please.

The Cow Belles think they have some suggestions which would fit in one or more of those categories. Since they are available only through Cow Belle groups, they are difficult to duplicate and not widely available.

Everyone likes beef and can use more of it, so it's hard to beat a Beef Gift Certificate for suitability and usefulness. They are issued this year by the Oregon Beef Council and are available in \$5, \$10 and \$15 denominations. They are printed attractively in three colors, enclosed in a folder and a gift envelope. They are redeemable anywhere in the United States, since they are essentially a check. There is no service charge, so you get full value for your money. If you have raked your brain for something for a distant relative whose size and tastes you're not sure of, why not try a Beef Gift Certificate this year?

Don't forget "Round-up of Beef Cookery," the Cow Belle

cookbook. It too makes an attractive and different gift. Many of the recipes which have appeared in this column during the year were taken from it.

In response to many inquiries arising from the Herald & News Cooking School last spring, we have some Beef Broth for sale this year. We had hoped that some store would handle it, but grocers prefer to wait until more of a demand has been built up.

Beef Gift Certificates are available at downtown branches of the U.S. National and First National banks, and from Mrs. Dale Goode, Rt. 3, Box 55, Klamath Falls. For further information on them, call her at TU 2-4116.

"Round-up of Beef Cookery" and the Beef Broth are available from Mrs. Rodney Wright, Rt. 1, Box 97, Klamath Falls.

Cow Belles will also sell all three items at Market Basket No. 1, Ninth and Pine, on Friday, Dec. 13, from 9 a.m. to 5:30 p.m. at the First National Bank at Sixth and Main on Dec. 20 from 10 a.m. to 6 p.m.

A good recipe for these busy

Fresh Citrus Holiday Drinks

HOT CALIFORNIA EGGNOG

(10 punch-cup servings)

- 8 eggs, separated
- 1 cup sugar
- 5 cups fresh orange juice
- 3 cups heavy cream
- Grated orange peel
- Freshly grated nutmeg or mace

Beat egg yolks until thick and lemon colored; add 1/2 cup sugar gradually, beating continually. Heat orange juice to just below boiling; gradually pour over beaten yolks, mixing well. Beat egg whites in large bowl until they hold in soft peaks; gradually beat in remaining sugar, until whites hold in stiff peaks. Heat cream to just below boiling point. Fold hot cream into egg whites. Combine hot orange mixture with cream mixture. Pour into large heat proof punch bowl or pitcher. Sprinkle with grated orange peel and freshly grated nutmeg. Serve hot.

ORANGE CHEER PUNCH

(10 punch-cup servings)

- 2 to 3 tablespoons grenadine
- 1/2 cup fresh lemon juice
- 5 cups fresh orange juice, chilled
- 1 cup curacao
- 1 fifth bourbon (3 1/4 cups)
- 1/4 cup sugar
- 3 28-ounce bottles sparkling water, chilled
- Ice cubes or block of ice
- 2 California oranges, unpeeled, sliced into cartwheels

Combine grenadine, lemon juice, orange juice, curacao and bourbon with sugar in large punch bowl. Add sparkling water and ice. Float orange cartwheel half-slices on top of punch.

SMALL APPLIANCE REPAIRS VACUUM CLEANERS

Most Makes Complete \$8.95 Plus Overhaul

Irons — Mixers
Electric Fry Pans
Coffeemakers — Fans
Toasters — Heaters

WORK GUARANTEED
REX APPLIANCE
REPAIR CENTER

162 E. Main TU 4-3353

City Grade School Menus

- Monday, Dec. 16**
Pork and Noodles
Pear and Grated Cheese Salad
Buttered Homemade Rolls
Apple Crisp
1/2 Pint Milk
- Tuesday, Dec. 17**
Chili Beans With Crackers
Finger Foods
Crumb Muffins
Dish of Peaches
Iced Graham Cracker Cake
1/2 Pint Milk
- Wednesday, Dec. 18**
Pizza Pie

- Buttered Corn
Lettuce Salad
Cake
1/2 Pint Milk
- Thursday, Dec. 19**
Turkey Dinner With All The Trimmings
- Friday, Dec. 20**
Cook's Choice



When new shoots appear on roses it's time to prune them. Remove old or dead wood to keep the plant young and vigorous. Do not prune climbers and rambler roses until after they have bloomed or you will remove flower buds.

When cottontail rabbits threaten to take over home gardens and flower beds it is time to do something about it. Fencing with one inch mesh poultry wire 18 inches to two feet high protects plants or chemical repellents may be used to make the plants distasteful to the bunnies.

Thurs., Dec. 12, 1963 Page 1-C
Herald & News Klamath Falls

This Year Send PHOTOGRAPH Christmas Cards
at
UNDERWOOD'S CAMERA SHOP
Ph. TU 4-7063

THAT'S REAL POP CORN
PODNER
Always Pops All Pops.
3-MINUTE POP CORN

Wonderland

MARIONETTE SHOW and VISIT from SANTA

★ FRIDAY ... 7:00 P.M.

★ SATURDAY ... 3 SHOWS

10:00, 2:00 and 4:00

JOIN THE

SATURDAY SING

10:00 a.m.—Fairhaven Students
2:00 p.m.—Ferguson Students
4:00 p.m.—Altamont Junior High

OPEN NITES 'TIL 9:00

J W Kerns

734 So. 6th

Ph. TU 4-4197

Karl's SHOES

GIFTS FOR THE FAMILY PART OF A HUGE SELECTION

Slipper-boot with plush collar. In black, white, pink or blue. Misses' sizes 9-3, Women's sizes 4-10. **1.99**

Fur collar bootie for infants. In pastel pink or powder blue. Sizes 4-8.

Shearling bareback scuff. In black, white, pink or blue. Sizes 4-10.

Shearling-lined, brown opera slipper with leather sole. Boys' sizes 2-6. 2.99. Men's sizes 7-12. **3.99**

FIRST QUALITY SHEER SEAMLESS NYLONS **29¢** ONLY. Always the perfect gift! (in a 2 pr. pkg.) Limit - 6 pr.

820 MAIN ST.
Open Every Evening Until 9:00

Karl's SHOES

Now at Your Grocers

or from your KBF Routeman!

The 6 Vitamin MILK

In New, Convenient Half Gallon Cartons



They've just arrived! Klamath Basin Farms' new half gallon cartons. And they're filled with the freshest, most refreshing milk you can buy. You see, every drop of Klamath Basin Farms Milk is locally produced and locally processed, and rushed to your favorite store each day. You just can't buy fresher milk!

Look for Klamath Basin Farms milk in your favorite grocery store. If the grocer doesn't have it, ask him to get it... or call TU 4-3181 for home delivery!

KLAMATH BASIN FARMS

Spring and Esplanade

Ph. TU 4-3181