

Tullake Girl Wins

TULLAKE — Julie Hartley, Jr., Tullake High School senior, is the 1965 Betty Crocker Home-Maker of Tomorrow for Tul-lake. She was presented with a homemaker's pin and a letter of commendation. The annual contest is sponsored by the Pillsbury Company.

Julie, the daughter of Mr. and Mrs. Lawrence Hartley, is a member of the Girls Athletic Association, Future Homemakers of America and the Drill Team. She plans a career in elementary education and will continue her studies after graduation.

Her essay will go into district and state competition. Harriet Marr, is home economics instructor.



JULIE HARTLEY

Stick small pieces of mucus into icing on cakes as "vases" to hold tiny flowers on special occasions.

Easy Do Chicken

CHICKEN FRANCAISE

Wash and dry 2 cut-up broiler-fryers; sprinkle with a mixture of 1½ teaspoons salt, ½ teaspoon paprika and ¼ teaspoon pepper. Melt ½ cup butter in a heavy pan; brown chicken on all sides. Add ¾ cup water, a pinch each of savory, thyme, marjoram and basil. Cover and simmer 45 minutes, basting several times. Add 1 to 1½ cups sliced fresh mushrooms the last 10 minutes of cooking. Makes 6 to 8 servings. Serve over buttered noodles.

Another easy-do chicken main dish, of Italian derivation, is: **BAKED CHICKEN SUPREME**

Brown a cut-up 2½-pound broiler-fryer in ¼ cup hot fat, then transfer chicken to a casserole. Sauté sliced minced garlic and ½ cup diced onion in 1 tablespoon of hot fat until onion is transparent; add 1 teaspoon salt. Blend in 2 table-spoons flour. Heat to boiling, stirring constantly. Remove from heat and stir in 1 cup dairy sour cream. If desired, blend in ¼ cup Parmesan cheese. Pour over chicken. Cover and bake at 375 degrees in a 325 degree oven. Makes 4 to 5 servings. Steamed rice would be nice with this.



CRANBERRIES PLENTIFUL — With cranberries taking to freezing like a duck to water, they may be used in meal planning much of the year. Fresh Cranberry Meat Jelly and Fresh Cranberry Conserves are both "delectable," flavorful, and easily prepared.

Cranberries Good All Year

If you've ever spilled a hard-pan of fresh cranberries on the kitchen floor you will remember that they bounced, bounced, bounced in every direction

once, like so many little ping-pong balls.

This bounce-ability is a sign of prime condition. In modern cranberry packing plants, all berries are run into a big separator beset with ridges — barriers over which the berries must bounce their way to suc-cess. Any low-energy berry which muffles all seven chances to leap over the barrier har-riers of the separator flunks out and ends in disgrace.

It was a one-legged New Jersey schoolteacher with the pic-turesque name of "Peg-Leg" John Webb who discovered by accident, some 125 years ago, this unique characteristic of good cranberries. Peg-Leg gave them a really tough test — he tossed them down a long flight of stairs. The ones that landed in fine shape he packed for market.

Peg-Leg's best customers were whalers bound for the Seven Seas and the antipodes. They were happy to pay \$50 a barrel, for they had discovered that here was a sure cure for the dreadful scurvy which sick-ened and killed so many men on long voyages. At that time nobody had ever heard of vit-amin C or any other vitamin or minerals in foods. They had just noted that cranberries, fresh or cooked, caused a mi-laculous improvement in the health of these men who lived on hard tack and salt fish.

Cranberries have enough tart-ness to make them keep beau-tifully for days, cooked or un-cooked. Or, store them for months in the frozen freezer. These cranberry recipes come to us from the United Fresh Fruit and Vegetable Association.

FRESH CRANBERRY MEAT JELLY

2½ lbs. fresh cranberries
2½ cups cider vinegar
3 lbs. sugar
2 tablespoons ground cinna-mon
1 teaspoon ground cloves
¼ teaspoon salt
Cook cranberries in vinegar until they burst. Rub through sieve. Add sugar, spices and salt. Simmer until thick. Seal in sterilized jars. Yield: 3 pints.

FRESH CRANBERRY CONSERVE

4 quarts fresh cranberries
1 tablespoon water
1 gallon crock (stone jar)
4 quarts sugar
Wash, drain and pick large cranberries. Place 1 tablespoon water in stone jar, then add cranberries and sugar alternate-ly in layers. (Not too full and finish with layer of sugar on top.) Cover tightly. Bake in a slow oven (250 degrees) for 2 hours. Taste with syrup several

COOK'S CHOICE

DINER'S DELIGHT!

KNOWS HOW!

CLAM HOW!

SHRIMP HOW!

SAUCE HOW!

SAUCE HOW!

SAUCE HOW!

NIFFY LUNCH
NEW YORK (UPI) — Here's a nifty lunch idea: prepare 8 pancakes according to direc-tions on your favorite pan-cake mix package. Use ¼ cup butter for each pancake; turn when tops are covered with bubbles and edges look cooked. Place a slice of processed cheese on top of each; cheese will melt slightly while pancakes bake on sec-ond side. To serve, top each with a tomato slice. Makes four servings.

Specialties in Gourmet
By RUTH KING
Thursday, Feb. 25, 1965
PAGE-17
HERALD AND NEWS, Klamath Falls, Oregon

PORK CHOPS

Center Cuts, 8 1/2 lb.
Lean, Thick, and Juicy. Wow! Look at this low price!



49¢ lb

HAMS Whole! Home Cured! No Water Added. Double Hickory Smoked. **55¢ lb.**

Ground Beef Our famous double value! It's good when you buy it. Doesn't shrink when you fry it. **39¢ lb.**

Smoked Franks Double smoked in our own smokehouse. Big, fat, juicy, old-fashioned kind. **49¢ lb.**

Pork Loin Roast or Country Style Spare Ribs Your Choice **39¢ lb.**

LOCKER BEEF Try these treats:

Cut, wrapped, and quick frozen. Just the way you want it! No money down, 4 months to pay. This is **USDA CHOICE BEEF!**

Locker Pork Whole or Half Cut & Wrapped **39¢ lb.** Cut and Wrapped Free — 4 Months to pay!

DICK HOWARD'S Meat Center
5717 South 6th Phone 884-8430

It's Happening at

MERIT'S

Another Lucas & Howard Special!

CHAIR SALE

Every Chair in Stock

On Sale -- 8 Days Only!

Occasional chairs, Club chairs, Platform Rockers, Plain Rockers, Recliners... all taken from regular stock!

All styles... modern, contemporary, traditional, Colonial, French and Italian Provincial.

163 CHAIRS To Choose from!

Add to the beauty and comfort of your home! Have a comfortable chair to enjoy your TV!

OCASIONAL CHAIR \$1995
Gold color, armless. By Kroehler. 1 Only Reg. \$27.50

WING BACK CHAIRS \$2995
Early Am., armless, print cover, 4 only. Reg. \$38.50

SCOOP CHAIRS \$1995
Low, modern scoop chairs with plastic covers in turquoise or green. Reg. \$24.50, 4 only

MODERN OCC. CHAIRS \$2750
Matching pair, 2 only. Armless. By Kroehler. Dark turquoise. Reg. \$37.50

1 Group High Quality BILTWEEL RECLINERS

1 Group PLATFORM ROCKERS

1 Group

6995

12495

4995

10995

8495

9950

3995

9995

8895

5995

7995

4995

10995

11995

11995

2995

9995

9995

9995

OPEN FRIDAY NITE

LUCAS and HOWARD Furniture
195 EAST MAIN Between Main Street Underpass and Mills School

New! Whipped Blue Bonnet Margarine



FAMOUS BLUE BONNET FLAVOR... NOW IN WHIPPED FORM, TOO!

• Spreads easier! Spreads smoother!

• 6 cubes — 2 extra cubes in every pound!

FEWER CALORIES. A pat (7 grams) of regular margarine contains 50 calories. A pat of Whipped Blue Bonnet weighs ½ less and contains only 33 calories — or 17 calories less per pat.

7¢ **EVERYTHING'S BETTER WITH BLUE BONNET ON IT!**

SAVE 7¢ ON PURCHASE OF ONE POUND BLUE BONNET MARGARINE

To The Dealer: For each coupon you accept on our authorized agent, we will pay you the face value plus usual handling charges, provided you and your customer have complied with the terms of this offer, any other application constitutes fraud. Invoices showing your purchase of sufficient stock to cover all coupons redeemed must be shown upon request. Void if granted, taxed or restricted. Your customer must pay our sales tax. Cash value 1/200th of 1 cent. Redeem only through our representative or by mailing to Standard Brands Incorporated, Attn: P.O. Box 2552, Birmingham, Alabama 35202. Offer good only in U.S.A. This coupon expires on June 30, 1965. Offer limited to one coupon per pound.

SPREADS EASIER! SPREADS SMOOTHER! 6 CUBES PER POUND!

7¢