



How to Buy

Food

(LOIS BYRON, Editor)

How to Prepare



CORRECT RULES FOR YOUR TABLE

Is It a Pleasure for You to Entertain Friends at Dinner

Should the bread and butter plate be placed at the right or the left of the plate?

If salad is served with the dinner course, where should it be placed? How can I serve dinner to ten guests without being away from the table most of the time?

These and similar questions often puzzle the hostess who wants to have the correct service and yet does not have a maid to assist her. Perhaps a few rules to which you can refer occasionally will help the next time you forget whether the salad fork should go outside or inside the dinner fork.

Correct Arrangement of Silver

In laying the table, the silver should be placed one inch from the edge of the table and at right angles to it. The knife should go at the right of the plate with the cutting edge turned toward the plate. All spoons to be used are placed at the right of the knife with the bowls up. Forks are placed at the left. It is easy to know how to place the silver if you remember that it is always arranged in the order in which it is to be used from the outside in; that is, the first piece of silver to be used will be the farthest from the plate.

In case you are serving a meal in which knives are unnecessary, the forks may be placed at the right of the plate instead of the left. The water glass is placed at the right near the tip of the knife and the bread and butter plate at the left at the tip of the fork. The bread and butter spread is placed across the bread and butter plate parallel to the edge of the table and with the handle turned toward the dinner plate.

Even Napkin Has Its Place

The napkin is placed at the left with the loose edges parallel to the forks and the edge of the table.

Salts and peppers may be placed in front of each guest or between two covers if they are to serve for two guests.

For serving the company dinner, the service should be simple if there is no older daughter or maid to help. A cocktail may be placed on the table before the guests enter the dining room. After the cocktail dishes are removed, soup may be served at the table by the hostess if you have a soup tureen, otherwise, it should be served from the kitchen. The service may be simplified by omitting either the soup or the cocktail, as that will mean serving one course instead of the two.

Holiday Feast Setting

For Thanksgiving or any holiday feast, it seems more fitting to have the meat, whatever it may be, carved at the table. In addition to carving the meat, the host also serves all vegetables to be served on the dinner plate. Perhaps the eldest daughter sitting near can assist him. When meat is carved at the table the carving knife and fork should be placed directly in front of the host, that is about ten inches from the edge of the table. The carving knife should be placed at the right and the fork at the left with space between them for the platter. All other necessary serving silver should be placed at his right. If you would keep peace in the family, be sure that the carving knife is sharp.

The warm dinner plates should be placed immediately in front of the host, then the platter placed in the space left for it and all vegetable dishes arranged at his right, as is most convenient.

Placement of Accessory Dishes

Accessories such as celery, olives, and jelly, may be arranged conveniently on the table in such a way as to help make the table a really pretty picture. When it is time to serve these foods, ask the guest nearest each to serve himself and pass it on around. Do not forget the necessary spoon or fork to go with each of these foods.

If the salad is served with the meat course, it should be placed at the left of each cover. Vegetables served in small dishes are also placed at the left. It is easy to remember that all service dishes are

13 RULES FOR BAKING CAKES

Needed Instructions Laid Down By Expert Pastry Cooks

Thirteen is generally looked upon as an unlucky number, but the cook who refers to the following 13 rules for cake baking need have no fear as to the outcome of her "company" cake:

Measure everything before beginning.

Always separate the whites and the yolks of the eggs, unless the recipe specifically directs otherwise.

Beat the batter to a cream before adding the sugar; then beat the sugar and butter until very light before adding the eggs.

When a recipe calls for a teaspoonful of baking powder, it always means a rounding teaspoonful unless otherwise stated.

Each teaspoonful of baking powder may be replaced by a half teaspoonful of soda (level) and a level teaspoonful of cream of tartar sifted with the flour three or four times.

Dried fruits, as currants and raisins, must be perfectly clean and well floured, and added to the cake at the last moment.

If fruits sink to the bottom of the cake, the cake is not sufficiently thick to hold them in place; add more flour to the batter.

Cups used for measuring hold a half pint.

Suet is the best material for greasing cake pans. Butter burns easily, sticks and holds the cake to the pan.

Have the oven ready as soon as the cake is mixed.

Do not jar the stove, or open and close the oven door until the center of the cake is "set."

Do not cover a cake with paper; the paper burns and spoils the flavor of the cake.

Regulate your oven or use even regulator. If necessary to look at a cake while baking, do it as quickly as possible, and open and close the door carefully.

WASHING SILVER

Here is a novel way of caring for silver. When it is taken from the table put it in a white-enamel wide-mouthed pitcher. Then use a tablespoonful of washing powder, fill the pitcher with boiling water and let it stand on the side of the sink.

After the other dishes are washed drain off the water from the pitcher and pour in some more boiling water and the silver is clean.

The silver does not get scratched as much as by washing in a dish pan and the boiling water seems to keep the silver bright, thus saving much polishing. Of course the drying takes but a few moments.

SUCCOTASH

One pint lima or kidney beans, 1 pint corn cut from cob, 1 cup milk or cream, 2 tablespoons butter, salt and pepper to taste.

Cook beans in boiling water 25 minutes, add 1-2 teaspoon soda, boil 1 minute and drain. Add corn, milk and cook 5 minutes, add salt and cook 3 minutes longer. This may also be made from canned corn and beans.

placed at the left with the exception of the beverage, which is placed at the right.

After one course of a dinner has been served, all foods and serving dishes should be removed first, then the dishes from in front of each guest. The table should be cleared of all soiled dishes and of all food dishes used in one course before the next course is served.

It pays to plan the service of your meal according to the china and silver on hand. If the service is carefully planned, it will not be necessary for the hostess to leave the table more than two or three times during the dinner.

MENUS FOR THE WEEK

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Breakfast Grapefruit in Sherbet glasses Cereal Bacon and Cheese Omelet Buttered Toast Coffee Luncheon Mararoni & Cheese Lettuce Salad Fruit Gelatin Sponge Cake Tea Dinner Breaded French Tenderloin Escalloped Potatoes Canned Green Beans Beet Salad Crystallized Apples Coffee	Breakfast Orange Juice Lemon Prunes Corn Meal Griddle Cakes, Syrup Coffee Luncheon Open Toasted Cheese Sandwiches Date Pudding Cream Stuffed Olives Celery Tea Dinner Salsbury Roast Brown Potatoes Escalloped Corn in Baking Head Lettuce with Thousand Island Dressing Dutch Apple Pie Whole Wheat Bread Coffee	Breakfast Apples Oatmeal with Top Milk and Sugar Potato Cakes Toast Jelly Coffee Luncheon Baked Beans Brown Bread Cabbage Salad with Pimento Ginger Cookies Tea Dinner Hamburger Steak Mashed Potatoes Creamed Cabbage Celery Whole Wheat Bread and Butter Banana Pie Tea or Coffee	Breakfast Grapefruit and Orange Cup Boiled Wheat Cream Crisp Bacon Buttered Toast Coffee Luncheon Baked Potatoes Creamed Codfish Celery Graham Gems Tea Blackberry Jelly Tarts Dinner Veal Loaf Scalloped Potatoes Cabbage Salad Buttered Peas Bread and Butter Pickled Peaches Baked Apples Salted Walnuts Tea	Breakfast Orange Juice Cereal with Bran Top Milk Poached Eggs on Toast Coffee Luncheon Creamed Chipped Beef on Toast Apple Sauce Mock Sponge Cake Tea Dinner Veal Pot Roast with Carrots Cranberry Jelly Perfection Salad Winchester Nut Bread Charlotte Russe Coffee	Breakfast Diced Pineapple and Bananas Corn Flakes with Top Milk Sour Milk Pancakes Maple Syrup Coffee Luncheon Cheese and Rice Croquets Stewed Rhubarb or other Stewed Fruit Nut Bread and Butter Herrings Milk Tea Dinner Mock Venison Baked Potatoes Mashed Turnips Green Salad Lemon Pie Coffee or Tea	Breakfast Grapefruit Oatmeal with Top Milk Broiled Ham Fried Potatoes Toast Coffee or Cocoa Luncheon Cream of Celery Soup Crackers Baked Apple Pie Whole Wheat Bread and Butter Gingerbread Milk Dinner Steak and Onions Baked Potatoes Eudive Salad with Olives Fig Delights Coffee or Tea

HELEN IMITATED

If imitation can be considered the sincerest form of flattery, then Helen Willis can consider herself highly flattered.

Ever since the arrival of the modest Californian on the Riviera she has been a curiosity upon which a million eyes have focused. Quite a shock was experienced, when through the leveled lognettes it was discovered that Helen had never bobbed her hair. Dressmakers threw up their hands in despair when she appeared on the court, not in crepe de chine or georgette, but in homely white duck, stiffly starched, and devoid of much line.

Girls of her age are letting their hair grow longer so they can weave it in knots to resemble bobbed hair, just as Helen does. Such stars as Penelope "Didi" Vlasto and her cousin, Helene Contasavos, dainty Grecians by birth, have seen the folly of everything but white duck.

OLD STYLE TABLE-CLOTH RETURNING TO FAVOR

The old-fashioned table-cloth is returning to favor in Mayfair and Belgravia.

For the last ten years Bond street has been selling small table-mats of linen and lace or the larger mat of a size to fit the dinner table exactly; but this year there is once more a demand for the wide spread of double damask with hanging ends on all four sides.

NEW USES FOR SOAP

If you have any screws to drive anywhere, rub a little soap on the end of each one and you will be amazed to see how little "elbow grease" is needed. Use soap for bureau drawers that refuse to move, or windows that do not want to move. Put soap on window cords.

TO WASH TABLECLOTHS

After washing as usual, rinse in as hot water as possible, fold smoothly and roll in a dry, clean ironing blanket. Iron in a couple of hours and the result will be a gloss like new, without the frayed edges and the shapelessness caused by whipping in the wind.

PIGGY WIGGLY

DAILY DOZEN

Reduce Living Costs

3-lb. jar "H.B." Strawberry Preserves	89c
1-lb. can Ghirardelli's Ground Chocolate	35c
3-lb. can Ghirardelli's Ground Chocolate	93c
Three pound carton Crackers	50c
New Cabbage, pound	05c
Radishes, bunch	05c
Soft-shelled Walnuts, pound	25c
Ginger, Snaps, Toy barrels, each	31c
Ginger Snaps, bulk, pound	18c
One pound can Hershey's Cocoa	33c
Half pound can Hershey's Cocoa	18c
One pound can Baker's Cocoa	44c

Fourth and Main Sts.
Opposite Hall Hotel

WHEN IN DOUBT SERVE ENTREES

Are You Confronted with the Problem of Serving

As in the game of bridge, where the precept when in doubt is "lead trumps," so in planning a dinner, the rule is "when in doubt, serve an entree."

Home managers often are confronted with the problem of what to do to fill in a vacant place on the menu. Something is needed that is tasty and different, while at the same time, fitting in with the other dishes which form the meal.

"What to do, the housewife asks." The answer is serve a "made" dish. The entree or "made" dish, has found a permanent place on the average housewife's bill of fare. The principal question which confronts her in their making is variation. In this regard the following recipes may be of value:

(Continued on Page Six)

The Latest Drink Out (Orange Flavor)

-Is-

Honolulu Punch

"As Cooling as the Breezes on Waikiki Beach"

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