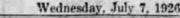
THE KLAMATH NEWS



Rice and Mest Croquettes

One cup boiled rice, 1 cup finely chopped cooked mest, any kind, I tea-spoonful sail, a little pepper, 2 table-spoonfuls of butter, ½ cup evaporat-ed milk, 3 tablespoonfuls of water mixed with the milk, 1 egg. Bring evaporated milk and water to a boil, add the seasoning rice and meat

evaporated mits and water to a bon, add the seasoning, rice and meat. When this bolls, add the egg, well beaten, and stir for one minute. After cooling, shape, dip in egg and bread crumbs, fry and! brown in mixture of lard and butter. Serve with Thick White Sauce.



SIMPLE RECIPES AID HOUSEWIVES IN PREPARATIONS

Meals are Often Made Delicious by Varintion

A simple recipe will often save time and trouble, a more elaborate one gives distinction to a plain meal or a party feast. A definite recipe remove difficulties, and each green peas, 14 cup rice, % Teaspoon and every one will offer suggestions sait, 14 teaspoon pepper, 2 cups hot for improving and varying the water, 3 tablespoons grated cheese. menu.

BEET RELISH

1 quart cooked beets, 1 cup small I quart cooked neets, I cup shart cook 5 to 19 minutes. And the onlons, ½ cup grated horseradish, I rice uncooked and cook until rice teaspoon salt, 12 cup sugar, vinegar is dry, about 3 minutes. Add hot Mix first five ingredients, add water, salt and pepper, cover, cook vinegar to cover and pack in Jars. slowly until rice is soft, about half

TAPIOCA PUDDING 6 tablespoons granulated tapioca, once.

2 cups cold water, '4 teaspoon salt, 1 1/2 tablespoons lemon juice, 1 cup marmalade, 2 egg whites.

Put tapioca, sait and water in top of double boiler and cook over direct heat for five minutes. Then as far up as it will break easily, cook over hot water until taploca is transparent. Remove from slove. Add marmalade and lemon juice. and when partially cooled, fold in whites stiffly beaten. Serve ezz with bolled custard sauce or cream

MOLASSES HERMITS

Half cup brown sugar, 1/2 cup fat, I tablespoon vinegar, I teaspoon nuts broken into small pieces salt, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cups soft bread crumbs, 3 table-cloves, $\frac{1}{2}$ teaspoon cinnamon, 1 tea- spoons water, $\frac{1}{2}$ teaspoon salt, 1 spoon soda, 1/2 cup molasses, 1/2 cup teaspoon onion juice, 1/4 teaspoon coffee, 1 cup chopped raisins, 21/2 pepper, 1 tablespoon melted butter, cups bread flour.

rether. Add liquid. Mix and sift white sauce dry ingredients. Combine mixtures. Cool Drop by small spoonfuls an inch mash. apart. Bake in a hot oven.

PORK CHOPS & LA CREOLE

Roll pork chops in flour, brown the right consistency. two small onlons, chopped, and one small chopped pepper. Cover and bake in a moderate oven for one lasi fifteen minutes.

In new houses the rooms are so much smaller now that we are often confronted with the problem of placing our furniture without the thoroughly. Slice and brown in the thoroughly. appearance of overcrowding, and frying pan. placing of books is always a difficult matter, as we cannot have floor space for bookcases. A good solution is to have wall space filled member of the family. Two shelves just fit in. artistic appearance in the room. the way, The shelves can be placed above a sofa or a settee in the corner of a Shelves eight or nine feet room. long, when placed at the right

Fresh Vegetables Break Routine Preparing Food

Fresh vegetables are crowding markets during this season They carry so much goodness and nourishment that they do not need elaborate preparation, but to avoid monotony and still be able to serve them often during their brief season it is well to vary them with sauces and other slight additions that add to their delicious appeal.

PEAS WITH RICE

cup butter, 1 onion minced, 1 tablespoon minced parsley, 2 cups Heat saucepan, melt half of the butter, brown the onion and parsley three minutes, add peas, and

Add the This amount makes three half pints, an hour. Add the remaining butter and the cheese and serve at

ASPARAGUS, CHEESE

1 bunch or 2 lbs. asparagus, 1/2 cup buttered crumbs, 15 cup grated cheese

Untie bunch, snap off each stalk wash, and tie again into bunch. buttered crumbs and grated cheese and brown under the flame of broiler two or three minutes

CELERY LOAF

1 cup minced cooked celery, 1 cup

Cook celery until tender and frequently on this food page. water and mix all the ingredients ding. except second amount of butter, hot

water and sauce. Shape into lost, in a small amount of hot fat. Sea- greased baking pan and bake in a as an and cover with mixture made moderate oven for an hour. Baste Prince of Wales likes it best. from one can tomate soup, one can frequently with butter melted in water, one-half cup chopped celery, hot water. Serve with white sauce.

VEGETABLE SCRAPPLE 1 medium onion minced, 1 med-Remove cover during the ium carrot minced, 1/2 "green pepper milk and flour. minced, 1 cup corn meal, 2 tea-spoons salt, 312 cups boiling water. Cook together until thick or about

USE OLD TABLE

An old sewing table, with the with shelves for your books. This legs cut down to child size, makes shelving can easily be made by a a fine play table. Their little chairs When not in use the placed in some long space gives an table can be folded and put out of

ESCALLOPED DISHES

For escalloped dishes cook- the height are pleasing, especially when onions and green peppers in butter

Mrs. Blake's Helps for Home-Ke

"One-Dish" Dinners

The woman who plans to serve nourishing, substantial cresmed dishes, croquettes, souffies and cheese combinations, can lighten her cookcombinations, can lighten her cook ing to a surprising extent. These dishes combine in a tasty form all the essential elements of food. They may and should take the place of heavy mesit, a separate dish of pota-top of three and be happy in the assur-ance that your table is served with satisfying and wholesome food. I am going to include several rec-will be empedally appreciated by my readers. In all these dishes the uso of eraporated milk will add flavor and richnes.

Cabbage Au Gratin



Cabbage Au Gratin Will Salvest Augestine French know its accreated and performed control of the second se

NATIONAL DISHES TO BE GIVEN HERE

A series of articles on national continent, in the Orient and of with seasonable vegetables, I cup hot milk, 2 tablespoons but- South America have been prepared

The first of the series is the Brit-Moisten crumbs with bot ish national dish, Yorkshire pud- DATE-MARSHMALLOW TAPIOCA

Yorkshire pudding, served with

to the thickness desired. baked until it becomes brown and zine,

a little crusty, and during the baking process gravy from the meat is poured over the pudding, and in

dishes of countries on the European pudding and caten as a sandwich if one needs any more proof.

Cream sugar and fat to ter, is cup hot water, I cup thin by a famous chef and will appear a dessert or for breakfast the meat year are the little aluminum pudmarmalade added.

Cook in a double boiler, one pint roast beet, is the most popular of of milk, four tablespoons of taplo using crumbs enough to make it of all made dishes enjoyed by the peo- ca, and one dozen dates, seeded and Place in a ple of Great Britain. It also is used cut in small pleces, adding a tiny as a desseri, which is the way the pinch of salt. When the taploca is thoroughly cooked and clear, add As its name implies, the pudding one dozen marshmallows, stirring originated in the county of York- till all are dissolved. Then remove shire several generations ago. It from the fire, and flavor with a comprises three ingredients-eggs, scant teaspoon of vanila; no sugar is needed. As this should be served The eggs are beaten up with the cold, it can be made the day before flour, and the milk added in such it is wanted. It is good either with quantity as to make rather a thick or without cream or rich top-milk liquid. This is poured into a bak- Sufflicent for three or four persons.

Hats soiled in back from the hair or cost collar, can be made clean pudding, as a side dish, is by sponging with gasoline or ben-





Iron Trade For many years food faddists

way, the evolution of the frying pan has gone right along. And each season sees some new point about them that shows that they must be still in demand to receive so much attention from inventors and manufacturers.

The new frying pan and griddle is made on the new unified heat pinn. The pans heat quickly and cool slowly. The reason is in the onstruction of the utensils. The outer oan has a galvanized iron hase lined with chamfered copper with an air space between that and the aluminum lining. A uniform heat is spread all over the pan, which it holds some time after the fire is out, so that the foods keep warm from a half to three quarters of an hour. The frying pans are made without the familiar lip at the side. There is no use saying that pan-

cakes, or even waffles, are out of fashion. Tea rooms and restaurants have steady demands for them, and small electric grills have little fitting griddles and waffle irons for family There are new perforated pan-Yorkshire, more especially, the meat cake turners and nickel dish covers is placed between pleces of the to keep the cakes hot until served,

Among other conveniences that When the pudding is served as are useful at this season of the

KEEPING FOOD COOL Now that the warm weather is

here it is well to know there are many ways to keep things cool without ice or refrigerator. Bricks soak and one as green as possible, is the ed in water and laid in a cool place dry weather a damp cloth thrown drain and dry, and mix with from dust and insects.

For many years food faddists from unst and inserts. have been telling the housewife to dividual and shaped like the big little white pepper, one teaspoon of throw away the frying pan because ones. If carefully greased, the pud- made mustard. Mix all the ingred-fried foods were not healthful, Any- dings slip out more easily than ients except the cream; when from the heavier fin ones. Easily smooth, add them gradually to the

sort to select, because the green on the cellar floor make a fine leaves of the cabhage contain front?" place for your butter, milk and and green-and-white, either raw or eggs. Putting a vessel containing cooked, is attractive to the eye, food a few inches down in cool Shred sufficient cabhage, let it stand food a few inches down in cool Shred sufficient cabhage, let it stand water will keep them cool. In hot, an hour or more in coid water; then over bread, cake or leftorer food dressing. One-hall pint of thick will keep them cool, moist and free sour cream, four tablespoons of

Cabbage Salad

cleaned, they are quite a joy to own 'cream, beating it all the while.

lemon juice, one tablespoon of su-

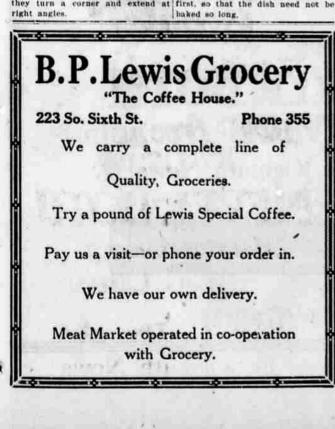
Cream Dressing



Special While They Last **MILK FED FRIERS**

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