Aprfi ... 1941

Prepare Batch of Cookies to Send to Draftee at Camp



Send your favorite conscript he

portion of our American citizenry. But the Army diet doesn't go in very heavily for sweets. Fruit cobblers, rice pudding, banana pudding, ice cream, some

2.3 cup broken nut meats, one minutes, Pack in tin box. oz. package semi-sweet choco-te chips. Sift flour once, measure, add

baking powder and salt, and sift again. Add sugar gradually to egg. beating thoroughly. Add butter and water; then nuts and chocolate chips, mixing thor-oughly. Add flour gradually, mixing well. Turn mixture into 8x8x2-inch pan which has been

try.

axed lined with waxed paper. and again greased. Bake in slow barb, chocola oven (350 degrees F.) 25 to 30 coffee, milk.

Plan to Put Up Strawberry

Preserves in Height of Season

Strawberries are cheap now them while cooking them for

In many parts of the country, about 3 minutes, Strain. To each

Soon they will be at the height pound of choice prepared berries

ne-made cookles wrapped like this. The Army boys eat well. In minutes. Cool. Remove from

fact, far better than a large pro-portion of our American citi. Cocoanut Chocolate Chip Cookies (About 50 Cookies)

One-half cup butter or other shortening, a cup granulated sugar, t cup brown sugar, firmly cake and doughnuts are the usual packed, 1 egg, well beaten, 1 desserts. If you plan to send cup sifted flour, i teaspoon salt, your draftee son or husband, i teaspoon soda, one 7-oz pack brother or boy-friend a box of age semi-sweet chocolate chips,

Iola Haley, daughter of Mr, and Mrs. J. Perry Haley, who will graduate June 2 from Ore-gon State college where she has majored in dietetics, has re-ceived word that she has been brother or boy-friend a box of age semi-sweet checolate chips, s sweets, better make a batch of can southern style cocoanut, 1 cookies. Checolate is the mest popular flavor with men. Select recipes that will pro-duce good flavor, stay fresh a long time and be easy to pack Checolate Chip Squares 20 Sauster given an appointment as student dietician for a one-year period in Boston general hospital, Bos-ton, Mass. Miss Haley, a gradu-

(20 Squares) One-half cup sifted flour, i tesspoon combination baking powder, i teaspoon salt, i cup sugar, 1 egg, well beaten, 1 tea-spoon melted butter or other shortening, 2 teaspoon hot water, one minutes Pack in the box

Menu BREAKFAST: Sliced bananas, crisp bacon, "enriched" bread toast, jam, coffee, milk. LUNCHEON: Canned corn-

ate of Malin high school will report for duty on September 10. Mrs. Ella Alexander, mother of Mrs. Charles Hamilton, is leaving Sunday for Canby where she will spend several weeks with a so

Mr. and Mrs. Earl Kester visited the Red Bluff round-up last eekend. Mervyne Wilde was called to Bend a few days ago by the ill-ness of his mother, accompany-ing her to Portland for medical attention. Her condition proved

ed beef hash, hard rolls, sliced fresh pineapple with sliced oranges, tea, milk. DINNER: Casserole of yeal chops in Spanish sauce, baked potatoes, spinach, stewed rhu-barb, chocolate chip cookies,

to be not as serious as was first to be not as scribts as was inser-reported. Mrs. Halbert Wilson, Merrill, is ill at the home of Mr. and Mrs. Harry E. Wilson. Juniors and seniors of the Ma-lin high school will meet for their annual banquet Tuesday evening, April 29, in Klamath Falls.

made only if there is sufficiently hot sunshine to cause rapid evap-

To each pound of choice pre-pared strawberries allow 1 pound of sugar and 1 teaspoon of lemon juice. Prepare a syrup

from strawberry juice and sugar as described under method 2. Add the berries to the syrup and simmer for 3 to 5 minutes. Drain the berries from the syrup and place about an inch apart on shallow enameled pans or china

platters. Boil the syrup until it is fairly thick; that is, for about 10 minutes, or to 221 degrees F. Remove the scum, add the lemon

juice, and pour the syrup in a thin layer over the berries Cover with window glass prop-

ped up about one - fourth inch

from the pans. Place in the sun for 2 or 3 days or until the syrup has jellied. Take inside at night.

and after each day's sunning turn the berries over. Without reheating, put the preserves into hot sterilized jars and seal.

Menu BREAKFAST: Grapefruit juice, oatmeal, toast, coffee, milk.

LUNCHEON: Potato soup,

whole-wheat rolls, mixed greens salad, nut cookies, tea, milk.

Southern chicken hash, corn bread, asparagus with butter, rice pudding with strawberry preserves, coffee, milk.

Malin

DINNER: Tomato juice,

oration.

Hager

The William Crumrine family pent Sunday fishing at Fish spent

of their season all over the coun- allow one fourth cup of this juice lake. Mr. and Mrs. Dondy and daughter of Klamath Falls. and 1 pound of sugar. Add the

try. Strawberry Preserves Method 1.—Select large, firm, tart berries. Wash, drain, and tremove caps. For each pound of fruit use 1 pound of sugar. Com-bine the fruit and the sugar in alternate layers and let statid ä to 10 hours or overnight before cooking. While heating to boil-ing, sir carefully. Boil rapidly for 15 to 20 minutes or until the syrup is somewhat thick, taking care to prevent burning. Re-move the scum. Pour at once into hot, sterilized jars and seal. Method 2.—In this method the smaller, less-perfect berries are

and two sons and daughter, went to Grants Pass Saturday. Mrs. Opal Warren, Mrs. Tar-water, Mrs. Elsie Million, Mr. Wimple, Mr. Shorr, all of Klam-ath Falls, are working on the sorter for Jerry Short.

mailer, less-perfect berries are picked out to be used for juice. Crush these berries, then stir Strawberry sun preserves can be sorter for Jerry Short.

4 FREE KLAMATH'S OLDEST INDEPENDENT STORE DELIVERIES DAILY 10th & MAIN 8:30-10 A. M.-2-4 P. M. Dial 3129 OF SERVICE-1941 SUNSET GROCERY

THE NEWS AND THE HERALD. KLAMATH FALLS, OREGON



Rhubarb Ib. 5c SATURDAY, MONDAY SPECIALS or Liver Sausage ... 19c Cut from fancy steer beef. Plan your For the Best Canned Foods you ever tasted, be sure to ask for MONARCH . . . America's Finest Canned Foods! Ideal for Pies and Sauces Asst. Lunch Meats 25c meal around a Beef Roast and you MONARCH FRUITS Bananas Ib. 6c MONARCH will find it always enjoyable. VEGETABLES SPICED CLING PEACHES, | BARTLETT PEARS, Golden Ripe Fruit KURLY KUT CARROTS, No. 2 tin 20c New and Tasty GOLDEN BANTAM CORN, 28c Halves, No. 21/2 tin 29c No. 21/2's Halibut Fresh sileed Lb. 19c SLICED PINEAPPLE, Strawberries 2..... 19c Beef Roasts GOOSEBERRIES in syrup, Blade Cuts _____ Lb. 171/2C Picnics Sugar Cured, med. 19c 25c No. 2 tin Fresh Daily by Express No. 2 tin ____ 3 for 50c LIMA BEANS, No. 2 tin 18c PEACHES, Old Fashioned SLICED BEETS, No. 2 tin 2 for 27c Short Ribs of Free-stone PEACHES, ROYAL ANNE tin 2 for 27c HEARTS of ARTICHOKES, Steer Beef _____ 14c PORK Duchess No. 21/2 tin CHERRIES, No. 1 tin 20c GRAPEFRUIT, No. 2 tin3 for 50c SYRUPQt. jar 49c No. 2 tin PEANUT BUTTER, Salad Dressing 32-os. Jar 23c All cuts from grain-fattened young porkers-No. 2 tin ... Sirloin Steaks Gut from .25c 1-Lb. jar Chops _____ 15. 25c Take advantage of these low weekend prices, and if you can't get in yourself, shop by phone. We will select your order with all the care that you would use yourself. Four Free Deliveries Daily. Dial 3129. grain-fattened Lb. 271/2C Catsup Stokely's 10c Steaks _____ Lb. 19c Links Pure pork sausage Lb. 19c 5 Bars 27 Krispy Crack 5° Jello Nu Made Ivory Soap Ground Beef 2 16. 29c 27° Crackers All flavors Sausage Pure pork 2 1bs. 29c Medium Ground Fresh Daily From No. 1 Beef: Mayonnaise 32-oz. Jar 35c 2-Lb. Pkg. Swift's Silver Leaf Bisquick 28° Calumet 57° Lard 4 Lbs. Lard Fresh rendered 4 1bs. 29c Baking Powder 19* large size Swansdown 23 I-Lb. Tin Pineapple 35[¢] No. 2¹/₂ Tin 2 for Dole Broken Slice CAKE FLOUR Matches 21° Junket Quick Fudge 6 Box Carton B Box Carton Dole Pincapple, 2 for 25c MEAT PRICES FOR SATURDAY ONLY 15c Pkg. Ivory Flakes 22c