

Feeding the Family

By ZOLA VINCENT
Food Editor

West Coast Cheeses and Apple Pie for Dessert Party

Use your tea wagon or buffet and the fine cheeses of the West teamed with America's favorite pie—for a "Come for Dessert" party. If you want to rate as the "hostess with the mostess" in your community. For here is partying in a true Western fashion, with traditional and epicurean foods, cheese and fruit, served in a manner both sophisticated and informal. So easy to do and so satisfying to both men and women.

This is the month we proudly doff our hats to the master cheese-makers of the West, look to the cheese varieties they produce, both "old country" and western specialties, to create this unusual version of the dessert-cheese tray.

Western Varieties
From the Tillamook slopes of the Oregon coast comes the superb natural Tillamook cheddar both mild and sharp-aged, made with traditional care and infinite patience; excellent blue-veined cheeses from Washington and Oregon; delectable, peerless Camembert and the West's own Monterey cheese from California.

There are Greek and Mexican cheeses and the semi-soft brick of strictly American origin. Unusual Scandinavian, Dutch and German-type cheeses as fine as any imported varieties; the fresh cheese, cream and cottage.

Western states that lead in cheese-making are Oregon, Washington, California and Idaho, with Colorado, Montana, Utah and Wyoming contributing to these with specialties of their own.



TOPS IN QUALITY!
LOW IN PRICE

Your Dessert à la Carte

For your party dessert service, choose from these Western cheeses as your taste, curiosity and artistic eye may dictate. Arrange on any simple wooden tray or board a selection of cheeses: A scarlet-coated Gouda, a cut of Blue, not-too-thin slices of Western Swiss, triangles of Camembert, a wedge of year-old sharp-aged natural Cheddar which comes with a counterpane of plastic coating to protect its fine flavor.

Some of these will be eaten with apple pie you've made, some with fruit; handsome pears, clusters of grapes or with butter crackers. Remember that cheese is at its best served at room temperature, but have the fruit chilled.

Pie and Cheese Go-Togethers

When it comes to pie, apple leads the parade of favorites with plum, gooseberry, mince and pumpkin also prime favorites. Add with it a generous cut from the nippy aged cheddar from the Tillamook country, is superlative. So is a slice of Gouda or cream cheese whipped to a fluff with a bit of milk and topped with shredded toasted almonds. Bits of candied orange peel or preserved ginger. Or use a tablespoon of cream and about four of sherry instead of milk for three-ounce packages of the cheese. Almonds are good with this.

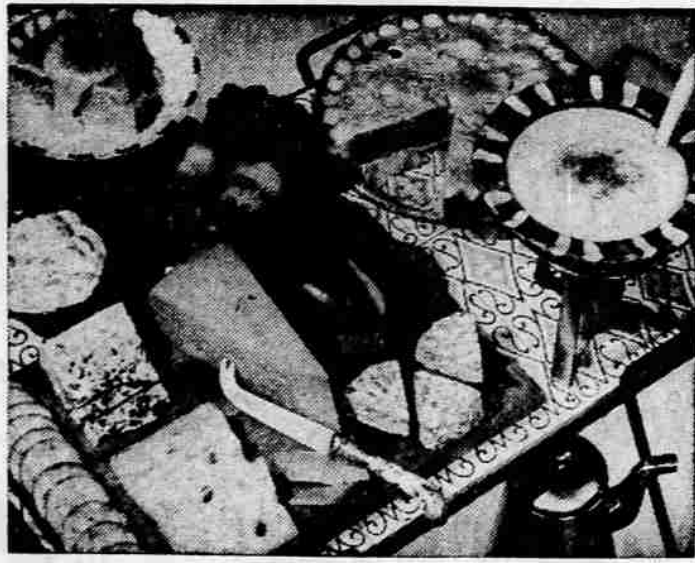
Spoon Cheese Sauce Over

Best of all and the touch that's a conversation piece in itself is to have a chafing dish or a heat-resistant casserole of Mexican or French ware over a warmer with piping hot Welsh Rabbit for spooning over each serving of pie. The combination of flavors is a treat beyond compare.

Welsh Rabbit, Tillamook
Here's our so-good, easy-to-do recipe straight from the heart of Oregon's fine cheddar cheese country. Choose a good-sized wedge of labeled sharp-aged cheddar. Make your rarebit in double boiler, chafing dish, electric skillet or fancy pan.

1 pound sharp-aged cheddar cheese (4 rounded cups cubed or shredded)
1 tablespoon butter
1/2 cup flat ale or beer at room temperature
1 1/2 teaspoons Worcestershire sauce
Dash or 2 of Tabasco or cayenne
Dash of paprika
1/4 teaspoon salt

One Way. Melt butter in pan over low heat or in top of double boiler. Add the cheese which has been cubed or shredded.



FINE CHEESES—A perfect way to celebrate October's Western Cheese Festival is with this "Come for Dessert" wagon or buffet arrangement featuring fine cheeses of our Pacific slope and America's favorite dessert—apple pie. Plenty of piping hot coffee, also.

Using a wooden spoon, stir in one direction (don't ask us why) until cheese is pretty well melted. Mix seasonings and combine with ale or beer which has been opened and allowed to stand at room temperature. Slowly add to the cheese, stirring constantly. Never, never let it come to a boil. When well-blended, serve piping hot.

Another Way. Mix the seasonings with ale or beer and put into pan. Let stand over low heat until ale or beer is hot. Add the cheese and stir in the same direction until the cheese is melted. Four or eight servings depending on whether spooned specialty or spooned over apple pie, for instance.

Traditional Rabbit Party

We're still talking about "rarebit". Traditionally, Welsh Rabbit is ladled onto the thinnest and crispest of hot dry toast to be served for Sunday night supper, an after-theater party or before or after a football game. Suitable side-dishes are celery, olives, chilled tomato wedges. Companionable beverages are milk, ale, beer, coffee.

But our Welsh rabbit can also be spooned over hot vegetables, spaghetti, macaroni or rice. Consider cold Welsh rabbit for a moment. An unlikely leftover, unless you plan it that way, it may spread on bottom-toasted bread slices or bun halves and slipped under the broiler to melt and puff and brown its way into a delicious sandwich. Top with crisp bacon.

Favorite Apple Pie

With so much conversation about how wonderfully tasty apple pie with cheese is, you are probably ready to look for an apple pie recipe. So here is the traditional "favorite apple pie".

4 to 6 cooking apples
Winesap, Jonathan or Newtown
1/4 to 1 cup sugar

2 tablespoons flour
1 teaspoon cinnamon
Few grains of salt
2 tablespoons butter or margarine

1 recipe pastry
Pare and slice apples. Combine sugar, flour, cinnamon and salt; mix with apples. Line a nine-inch pie plate with pastry. Add apples; dot with butter. Adjust top crust. Seal and vent upper crust. Bake in hot oven, 425 degrees, 35 to 45 minutes. You might even like to add some grated cheese to your pie crust mixture.

Cranberry Delights

It seems that growers of cranberries have, like foods editors, been busy as cranberry merchants. A million barrels of cranberries are being harvested according to spokesmen for National Cranberry Association. Emphasis in Chicago was on uses for uncooked cranberries. Breakfast combination of uncooked cranberries, brown sugar, nuts and grated orange spooned over banana slices on toast was suggested as very good when placed under low broiler heat for six to 10 minutes.

Cranberry Cheese Dip

Put two cups fresh cranberries through food chopper (fine blade or puree in blender). Cream 2 1/2 ounces blue cheese and two three-ounce packages cream cheese together until smooth. Add one-half cup sugar and chopped cranberries. Blend until fluffy. Chill. Makes about two cups. Heap fluffy mixture in attractive bowl. Offer pumpkin-riche strips, toast fingers, crisp crackers, corn chips, potato chips, celery chunks, melon balls, avocado hunks that have been dipped in lemon juice, cucumber fingers, apple slices, cooked shrimp, fresh, frozen or canned pineapple chunks or spears.

Cook Frozen Meats Fast

Put frozen packaged steaks, chops and all those fancy new broiling meats right on hot griddle or broiler. Positively do not defrost. Again we were reminded of this important item at the Armour and Company Beef Eaters Breakfast where a real blue-ribbon breakfast offered minted grapefruit sections, beef tenderloin fillet steaks, broiled tomatoes, cottage fried potatoes, toast, rolls and coffee. High in high-quality protein, beef is highly recommended for weight-watchers any time of day.

Hallowe'en Ahead
Next week we'll tell you about the Hallowe'en masks, hats and other items to be made from aluminum foil along with cellophane or plastic tape. At the

Food in Paris Can Satisfy Just About Every Appetite, Gloria Swanson Discovers

By GLORIA SWANSON
Written For United Press
Paris — (U.P.)—Every appetite can be satisfied in Paris!

Imagine 127 hors d'oeuvres! Some hot, some cold. Sausages from all over the world, platters and platters of seafood, many things from the sea I have never seen. Pickled "this" and "that," vegetables "au naturel" or completely disguised.

New Role for Potato

I am sure a potato never realized its potentials until the hors d'oeuvre was invented. Why, even a simple little new potato took on a new role. Instead of being stringed, smashed, boiled, fried or baked—there it was in its skin, cold, with a little sword in its side, ready to be dunked into a sauce that I won't attempt to describe except to say it looked like mayonaisse, but it wasn't.

foods editors conference, Reynold's Wrap folks gave us a vivid picture of the myriad new uses for aluminum in the home; truly, there must be even more than the one thousand and one aluminum uses about which we hear so much. And a few million moppets are likely to go tricker-treating in startling aluminum faces, one of the newest uses.

I did not at one sitting eat 127 hors d'oeuvres. Simply sampled 15 to 20 the first time I found at le Maubourg on the Left Bank. Naturally, I had to go back many times in order to try all the others (my curiosity is insatiable). The wise person, after satisfying his appetite, will have just a fruit or dessert and call it dinner. This kind of meal with wine costs about 1100 francs.

Often I have heard Americans complain of the high prices in Paris. About restaurants I believe this to be an error. There are thousands of fascinating little places with charm and atmosphere where prices are reasonable. Over a period of many years I have never had a poor meal in France.

True, there are restaurants here where the price is as high as New York's "21" or Pavillon, Chicago's Pump Room or Los Angeles' Chassin's. The only difference here is that if you do not choose to spend \$10 to \$15 per person for a meal, yet want a good one, you can find it—only minus the swank surroundings.

Boston — (U.P.)—Paul Dudley White will fly to Denver this week end to examine President Eisenhower for the third time since his heart attack Sept. 24.

Boy Collects Plaster Casts—All His Own

Argonne, S. D.—(U.P.)—Little Garritt Person probably has the most unusual collector's item.

The young son of Mr. and Mrs. Leonard Person collects plaster casts, they are all his.

Garritt broke his right arm when he fell off a horse recently. It was his fourth fracture in three years.

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