

Feeding the Family

By ZOLA VINCENT
Food Editor

Get Ready for Hold-Ups for Hand-Outs Halloween Fun Is Ahead for Everyone

It's silly season for grown-ups as well as for small fry and teenagers, with ghosts, goblins, witches, skeletons, spooks and other good spirits running rampant. And what are they looking for? Food! Games, hmmm, but mostly food. Children do not require or even care for entertainment of a formal nature. Trick-or-treaters want to brag about the bag full of loot. And there's not a better bit of loot anywhere than good old, firm, crunchy, wonderful, tasty (and good for them) Washington Delicious red apples that are so plentiful in our markets. The family will have fun fixing up all sorts of apple treats, too. Better get busy right away making some of these good things to have on hand.

Apple Cookie Goblins

Let the children decorate the

cookies with raisins, red apple peel, gumdrop designs or whatever they think up. Offer a tray of these to trick-or-treaters or if they're a grabby little lot, wrap up three cookies in cellophane for each hold-up artist.

1/2 cup shortening
1 cup brown sugar
2 eggs
1/2 cup quick-cooking oatmeal
1 cup raisins
1 1/2 cups chopped Delicious apples
1 teaspoon grated lemon peel
2 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon cinnamon
Raisins for eyes
Corn syrup
Red apple peel for nose and mouth

Cream shortening with sugar. Add eggs and blend well. Stir in oatmeal, rinsed raisins, chopped apple and lemon peel. Sift flour, measure and sift again with salt,



TRICK 'R TREAT—Be Prepared! When trick or treaters prowl, your own children will be mighty happy to have the family enter into the spirit of the thing with a set-up like this. Family fun in the fixing as well as the sharing and eating.

baking powder, soda and cinnamon. Stir into creamed mixture. Drop from a spoon on to greased cookie sheet. Flatten and smooth tops. Dip raisins in corn syrup. Stick to cookie for eyes. Cut long triangle of red apple peel for nose and a curved strip for the mouth. Dip in corn syrup and stick to cookie. Make happy or owlish expressions as desired. Bake in moderately hot oven (375 degrees) 10 minutes. Makes four-five dozen.

Jack-O-Lantern Punch

Trick - or - treaters can get mighty thirsty. With a good supply of paper cups on hand you will find this punch perfect for an easy-to-do thirst quencher.

2 (6-ounce) cans frozen concentrate for lemonade
2 (12-ounce) cans pineapple-apple-citrus nectar
2 quarts sparkling water

Combine concentrate for lemonade with fruit nectar. Pour over ice in punch bowl. Just before serving, add sparkling water and mix thoroughly. Yield: 24 (four ounce) servings.

Halloween Masks of Aluminum Foil

This isn't exactly food talk, but at the foods editors conference, Reynolds Wrap folks gave us a vivid picture of the myriad new uses for aluminum foil in the home. A timely use was for Halloween masks, hats and other items, and a few million moppets are likely to go trick-or-treating in startling aluminum faces like these:

Tear off a sheet of aluminum foil about 15 inches long, 12 inches wide. Place over the face and mold to conform to eyes, nose, mouth. Smooth tightly over top of head and under chin. With fingers make openings for nose and eyes. Use cellophane tape or even adhesive tape from medicine closet and while still on head, wrap a long piece completely around the mask. (Start under the chin and bring both ends together at top of head. This holds mask firmly in shape.) Remove from face. From black paper or black plastic tape cut eyes. Triangular piece for nose and traditional grinning teeth for mouth. Extra foil on sides can be trimmed off and edges turned under. Mouth can be split open if desired.

Rosy Halloween Cakes

Along with other good Halloween suggestions such as bowls of freshly popped hot popcorn, hot mulled cider, chilled cider, punch, wrapped candies and crispy cold apples, we think these rosy cupcakes when decorated with pumpkin faces, witches or just plain hob-goblins excellent and nutritional Halloween fare . . . fun to make, too.

2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon powdered cloves
1/2 teaspoon cinnamon or mace
1/2 teaspoon nutmeg
1 cup seedless raisins
1/2 cup shortening
1 cup sugar
2 eggs, well beaten
1 can (1 1/4 cups) condensed tomato soup

Sift together flour, baking powder, soda and spices. Wash and cut raisins; roll in a small amount of the flour mixture. Cream shortening; add sugar gradually; then eggs. Mix thoroughly. Add flour alternately with soup, beginning and ending with flour. Stir until smooth. Fold in raisins. Pour into greased muffin pans. Bake in moderate oven (350 degrees) about 35 minutes or until done. Frost with any favored frosting and use candies, chocolate bits, raisins, nuts or anything else your imagination dictates for face-making. Yield: about 20 cup cakes.

Party Pizzas

Easy to prepare, easy to serve, easy to eat, these party pizzas are a perfect after-the-game snack.

Biscuit dough (2 cups flour or mix)
1/2 pound cooked salami
1 6-ounce can tomato paste
Salt
Whole oregano
2 cups sharp-aged cheddar cheese

Roll biscuit dough very thin, then cut into 10 or 12 rounds about five inches in diameter. Place on cookie sheet. Flute edges and spread surfaces with tomato paste and sprinkle with just a bit of salt. Sprinkle with oregano, allowing about one-eighth to one-fourth teaspoon for each pizza. Cut salami into bite-sized pieces and put on top of rounds. Top with cheese. Bake in 425 degree oven for 12 to 15 minutes or until biscuit is lightly browned. Bits of chopped anchovy may be added. You can also use Mozzarella cheese instead of cheddar.

Spanish Luncheon Featured Savory Fish Filets Like These

Concluding day luncheon of the meeting and eating foods editors in Chicago found us transplanted to old Seville, Spain; our hosts, the Green Olive Commission. Main dish, called Filets de Linguado followed an appetizer fresh from Spain, called Sangria, which in turn was followed by Gazpacho Andaluz, a wonderfully good cold tomato soup with toppings including sliced pimiento-stuffed green olives, chopped green pepper, slivered toasted almonds and tiny croutons offered. Something to remember for both hot and cold soups.

For Filets de Linguado (fish filets), melt two tablespoons butter over low heat. Add 1 1/2 cups chopped celery, two tablespoons chopped onion, two tablespoons chopped parsley and saute until tender. Add 1 1/2 cups soft bread crumbs, one-eighth teaspoon sage and one-fourth teaspoon onion salt. Continue cooking until crumbs are browned. Remove from heat and add one-third cup light cream or top milk, or one egg slightly beaten, one-half teaspoon salt and one eighth teaspoon pepper; mix well. Place stuffing mixture on six medium-sized filets of sole and roll up jellyroll fashion. Sprinkle with salt and pepper and arrange in shallow baking dish.

Combine one-fourth cup melted butter, one-fourth cup dry white wine or lemon juice and one-half cup sliced pimiento-stuffed olives. Pour over filets. Bake in 350 degree oven 20 to 30 minutes or until fish flakes easily with a fork. Six portions.

Danish Cheese Doings

Our part of the country produces some mighty fine blue cheese, but we'll concede that the Danes also do a very fine job of it, having been at it for a very long time. Denmark Cheese Association hosted a handsome late afternoon (farewell to foods editors) party complete with Danish music, maidens, decor and food. Delicacies offered among many, included the following:

Fruit Salad Dressing. For a Danish blue cheese and poppy seed dressing of distinction, mix one-third cup lemon juice and one to two tablespoons honey. Beat this into one cup salad oil until well blended. Add one to two tablespoons parsley, finely minced and one tablespoon poppy seeds. Beat again before serving. Sprinkle salad fruit assortment with two tablespoons finely crumbled Danish blue cheese.

CAUTION

Norfolk, Mass. — (U.P.) — The Colony, monthly "house organ" of Massachusetts State Prison, carries on its title page this notation: "The views expressed by the editorial staff and contributors to The Colony do not necessarily reflect the views of the administration."

On The Side

By E. V. Durling

(Distributed by King Features Syndicate, Inc.)

What is your pet remedy for an aching tooth? I never have been able to find anything that could stop a tooth aching except having it extracted or the nerve killed. However, I note it suggests "oil of tar" will ease an aching tooth. Are you familiar with the fact that both Shakespeare and Robert Burns wrote poetic passages dealing with the horrors of a toothache?

Asides

Greta Garbo recently said: "I never said I want to be alone. I only said: 'I want to be let alone.' That is very different." . . . What is your wife using to aid in keeping her beautiful? Are the results good? Tell her to try consuming parsley regularly. Lots of iron and vitamin C in parsley. That's fine for the looks.

Changing Names

Another of those who had no success until they changed their names is Tennessee Williams, the playwright. As Thomas Daniel Williams, his real name, he appeared doomed for oblivion. When he switched to Tennessee Williams his efforts were immediately crowned with much success. He is now the world's leading specialist in grim dramas. Has collected over a million dollars in royalties from three plays: "The Glass Menagerie," "A Streetcar Named Desire," and "Cat on a Hot Tin Roof."

That Old Song

The old song titled "The Yellow Rose of Texas" was first published nearly 100 years ago. In 1858 to be exact. It was published by Firth, Pond and Company of New York. The composer was designated merely by the initials "J. K." Authority for this statement is the book titled "Early American Sheet Music," published by Bowker of New York City.

Horses and Women

Red-haired women change husbands more than those of any other hair coloring. So claims a student of life among the married. He may be right. However he names Rita Hayworth, who is not yet 40 and has had four husbands, as an example of a changeable red head. Rita is a synthetic redhead. She is really a brunette.

Husband Hunters

The world's happiest husband hunting ground is said to be New Zealand. A bachelorette from another country is hardly off the boat there an hour before she has received at least six proposals of marriage. Recently, 3,000 single girls from West Germany went to New Zealand to work. Now every one of these 3,000 young women is married. It is only fair to say to bachelorettes who may find this situation interesting that there is a strong suspicion that most of

these New Zealand bachelors are weary of doing their own housework. That's why they want to get married. Also, most of them live in very lonely places.

Briefly

Note it said Bob Fitzsimmons originated the "corkscrew punch." That's wrong. That highly effective blow was originated by Kid McCoy. . . That beauty shop that is open for business 24 hours a day is still in operation on West 57th St., Manhattan. If there is another

all night beauty shop in this country, where is it?

Speaking English

A London actress currently appearing in this country is very critical as to the manner in which New Yorkers speak English. The Londoners would do well to worry about their own English. Better English is spoken in Dublin, Ireland, and in Inverness, Scotland, than in London.

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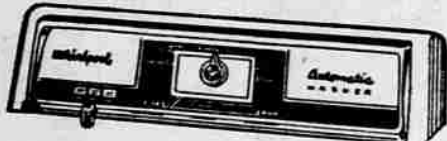
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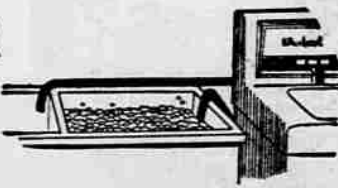
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