



HALLOWEEN TREAT — Bright and shining red Delicious apples lend themselves to a thousand recipes, but their favorite use is as a crackling fresh snack. Halloween ghostesses will offer them fresh from the trees; sliced with cheese fancies, and alongside traditional apple cider.

Feeding the Family

By ZOLA VINCENT
Food Editor

Apple Snacks Plentiful For Halloween Hauntings
Your home is certain soon to be haunted by pint-size witches and spooks along with batches of bewitched babes and boys from the high school and college crowds. The trick or treaters are getting older right along.

Parents of the smaller fry will appreciate your offering nutritious Delicious and Jonathan apples from our Northwest orchards along with California's Valencia oranges. The older groups will like them too. Generous pitchers of apple cider are a foregone conclusion; made easy with colorful and appropriate disposable cups.

Handouts for Holdups
Surprise. Loot bags seem to be the big idea nowadays. Time was when the treat was eaten on the premises, but today's trend is toward toting the loot home while also munching sundry goodies along the way.

Happy solution is to have at hand a variety of apples, oranges, popcorn balls, popcorn from a bowl, the usual jellybeans, colored marshmallows, small boxes of raisins, chocolate and orange donuts or whatever else appeals to you.

Wrap these sundry items individually or otherwise in waxed paper, transparent wrap, aluminum foil, Halloween napkins or other fancy wrappings or a few of each. Pile them high on a tray on porch (with a guard) or on hallway table. Let the little monsters (actually charming children) take their pick. One pick, that is!

Delicious Apples Motif: Planned Party Stuff

It's no trick at all to plan Halloween party treats. Halloween will be a long week end thing this year. Parties of all kinds and sizes for the next few days are certain to be appropriate to this gay harvest season. Shining red apples, the juicy broad-shouldered Delicious variety from nearby areas are piled high in local markets. Jonathans beckon also.

We've planned a few refreshments for before the game (any game), after the game, daytime or nighttime; any time there are invited guests.

Appleasers Appeal

Here we have a zesty cheese spread for accompanying crescents of glowing red apple slices with the skin on.
1 cup (1/2 pint) cottage cheese
1 cup grated cheddar cheese
2 ounces Blue cheese, mashed
2 tablespoons mayonnaise
1 tablespoon horseradish
1 teaspoon prepared mustard
Salt and pepper
3 green onions, finely chopped

Cream cheese together. Blend in mayonnaise, horseradish, mustard and salt and pepper. Stir in chopped onion. Pile in bowl and let stand to blend flavors. Serve with apple wedges.

Molded Cider Salad

If it's a sit-down supper you're planning, this molded cider salad is superlative.
2 1/2 cups cider
1 package unflavored gelatin
1 1/2 cups diced Delicious apple
1/2 cup finely chopped celery
1 cup crushed pineapple, drained
1/4 cup chopped salted nuts
Salad greens
Soak the gelatin in one-half cup cold cider. Heat remaining cider to simmering point; pour slowly into gelatin and stir until gelatin is dissolved. Chill. When gelatin mixture begin to set, stir in remaining ingredients; pour into individual oiled or cold water-rinsed molds. Chill until firm. Turn out on greens and serve with mayonnaise.

Table a Tumble to Apple Crumble

This apple dessert has a cheese crumble topping. It will make a hit at any meal

of the day served warm with or without cream. Good for evening snacking, too.
4 large red Delicious apples peeled, cored and sliced
1/2 cup sugar
1 teaspoon cinnamon
2 tablespoons water
Cheese Crumble*

Arrange apple slices in a buttered baking dish. Combine cinnamon and water; add to apple slices. Cover with Cheese Crumble*. Bake 45 minutes in a moderate, 325 degree, oven or until apples are tender and topping golden brown.

*Cheese Crumble. Combine 1 cup sifted flour, one-half cup sugar, one-half teaspoon salt, one cup grated American cheddar cheese and one-half cup melted butter or margarine. Spread evenly over apples.

Cheese Pumpkins
To make cheese shaped pumpkins, let one-fourth pound shredded cheddar cheese soften at room temperature; blend thoroughly with one-third ounce package cream cheese. When well blended, form into small pumpkin-shaped balls and indent sides with fork tines to resemble pumpkin.
Place small "pumpkins" on flat dish; center a clove atop each one and chill until firm. Serve with unpeeled red apple slices cut in crescents.

Jack O' Lantern Punch
For those who prefer punch to the traditional cider or who would like to offer a choice of beverages, here is an easy-to-do thirst-quencher for 24 (four-ounce) servings.

Combine two (six-ounce) cans frozen concentrate for lemonade with two (12 ounce) cans pineapple juice or apricot nectar; pour over ice in punch bowl or pitcher. Just before serving, add two quarts sparkling water and mix thoroughly.
Hallo-Wieners Get Special Broil
Never underestimate the appeal of wieners (hot dogs, frankfurters, red hots) at any time or for any occasion. Simmered, grilled, pan broiled, oven broiled, barbecued and served with baked beans... good old wieners are going to more Halloween parties than all other meats combined.

We looked over a few hundred ways with wieners; decided to remind you of this zesty special bake which has everything.
Most pound packages of frankfurters have eight to nine franks. Prepare ample for seconds and thirds and keep the rest of the menu simple and good. Potato or corn chips, finger food relishes and tall glasses of cider (maybe a pitcher of milk, too).

1 package (1 pound) franks
2 slices process cheese
Pickle relish
Chili sauce
Buttered or mayonnaised buns
Slit each frank lengthwise but do not cut completely through. Open so two halves lie flat. Cut cheese into eight strips. On one half of each frank, place strip of cheese. On other half of four franks spread a tablespoon of chili sauce. On remaining franks spread a teaspoonful of pickle relish. Place franks on a rack in a broiler pan. Broil three inches from heat source three minutes or until cheese melts. Serve two franks, one with pickle relish and one with chili sauce on toasted buttered or mayonnaised bun halves or toast fingers.

Yogurt Apple Pie
Jonathan apples, fragrant and sweet-tasting get a topping of yogurt before top crusting. Use any favored pie crust mix or mix your own.

Make a pastry for a two-crust 9-inch pie. Line pie tin with bottom crust. Peel and slice five Jonathan apples into a bowl and mix in one-half cup granulated sugar and one-half cup brown sugar, one-half teaspoon cinnamon, one-fourth teaspoon nutmeg, one-eighth teaspoon salt. Fill shell with apple mixture.

Four 1/2 cup yogurt overall. Top with pastry, gashed for steam escape. Seal edges well. Bake in hot, 450 degree, oven 15 minutes; lower heat to 350 degrees and bake an additional 45 minutes.

Cuban Exiles Have Comedown In Accepting Jobs in Miami

Miami — (UPI) — Diego Gonzalez, 42, personnel director for the newspaper Prensa Libre in Havana, got a job sorting bottles in a supermarket at 70 cents an hour when he was granted exile in Miami.

"I would rather be here making 70 cents an hour than be over there," he said.

Carlos Smith, 52, once under-secretary of commerce in Cuba, a position in which he dealt with millions of dollars, took a job as a waiter in a Miami Beach hotel when he fled his country.

Roberto Rodriguez, former Cuban congressman, is a milk truck driver, and Fernando Rodriguez, former Cuban senator, drives a laundry truck.

Jose Cabezas, 56, former Cuban supreme court justice, is a shipping clerk for a fruit juice firm.

Among Luckier Ones
They are among the luckier of the more than 20,000 Cuban refugees in Miami. At least they have jobs.

There are more than 26,000 Cubans in Florida who fled the regime of Fidel Castro. About 4,500 are political exiles and the rest are here on residence or tourist visas.

The thousands who have come in recent months ran into tightened Cuban currency controls which permit them to bring only \$150. At first after Castro took over, they could draw up to \$150 a month from Cuban bank accounts. This allowance was cut several times, and then eliminated.

Worried municipal and state officials say the refugee families are rapidly running out of money. The great majority of them have been taken into homes of relatives or friends. These families are finding it an increasing hardship to support their guests, officials say.

The problem is most acute in Miami, where about 85 per cent of the refugees live. About 10 per cent live in Tampa and the rest in Key West.

From Higher Income Classes
Tom Wintersteen, executive director of the welfare planning council here, said a "disproportionate number" of the refugees are from higher income classes — professional and management men.

"These people who came over some time ago, moving in with other families, could at least pay for their own food," Wintersteen said. "Now all of them are going broke. The ability of the Cubans in our permanent population to them is getting tighter and tighter. Clothes wear out. Some are families with school age children. There is an educational problem after a time with these kids."

"This is the way the thing is mounting. At this point, probably there are some here who are pretty hungry. A lot of Miami employers have used non-English speaking people for sometime. They have absorbed all the labor they can."

"Most of these people are of the upper cultural and economic groups. These are not the kind of people you organize a bread line for. Some of them are borrowing money on assets in Cuba which they hope will be restored some day. Most of them would like to find a job where they can

at least be associated with their profession.
Doctors as Orderlies
"We have doctors at Jackson Memorial hospital as orderlies and lab technicians. Some of them are former members of the faculty of the medical school in Havana."

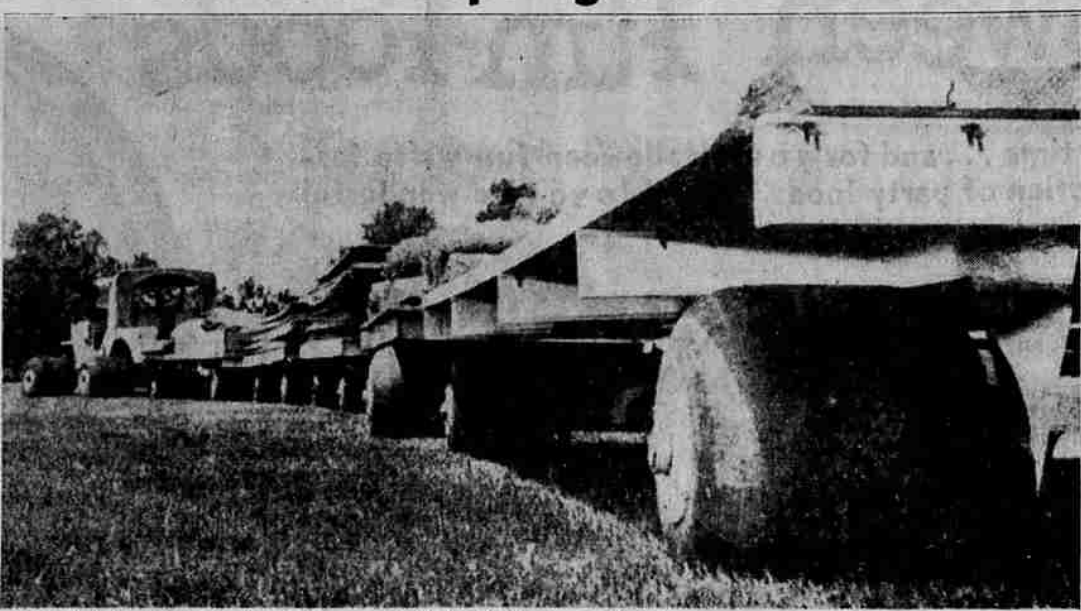
Wintersteen said he knew of one Cuban doctor who lives in Miami who has taken in three refugee families.

"They are all uncomfortable because of the overcrowding."

Wintersteen said federal authorities will be asked to help place doctors in other states where laws will allow them to practice. Florida law does not.

The state will soon open an employment office in Miami to help the refugees find work. State and municipal officials will meet with federal representatives in Washington Monday to seek help.

"The situation is not one that could go on for a long duration," said Ira Willard, chairman of a citizens committee groping with the problem here.



SOMETHING NEW IN TIRES—The new "soft touch" in ground-bearing pressure, the tires, made by Goodyear, tires-a train of flatbed trailers on Terra-Tires, pulled by actually "float" the vehicle across the grass, the firm a Jeep, leaves the lush lawn unmarked. Exerting little says. (UPI Telephoto)

Synthetic Rubber Made Into Foam

London — (Science Service) — Synthetic rubber latex can now be made into a foam product by a "cheap and fast" method reported to the International Synthetic Rubber Symposium here.

The technique, called chemical agglomeration, uses polyvinyl methylether to enlarge the size of the tiny solid rubber particles in the latex, raising the amount of rubber solids so that the synthetic can be used for foam products.

Foam rubber manufacturers require a free-flowing latex that is approximately two-third solid rubber. While natural latex fills these requirements, most synthetic latexes take on the consistency of putty when concentrated to this high rubber content.

E. L. Borg of the Naugatuck Chemical division of the United States Rubber company said the polyvinyl methylether causes the rubber particles to cluster, or agglomerate, into larger particles. The chemical is used during the concentration process.

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