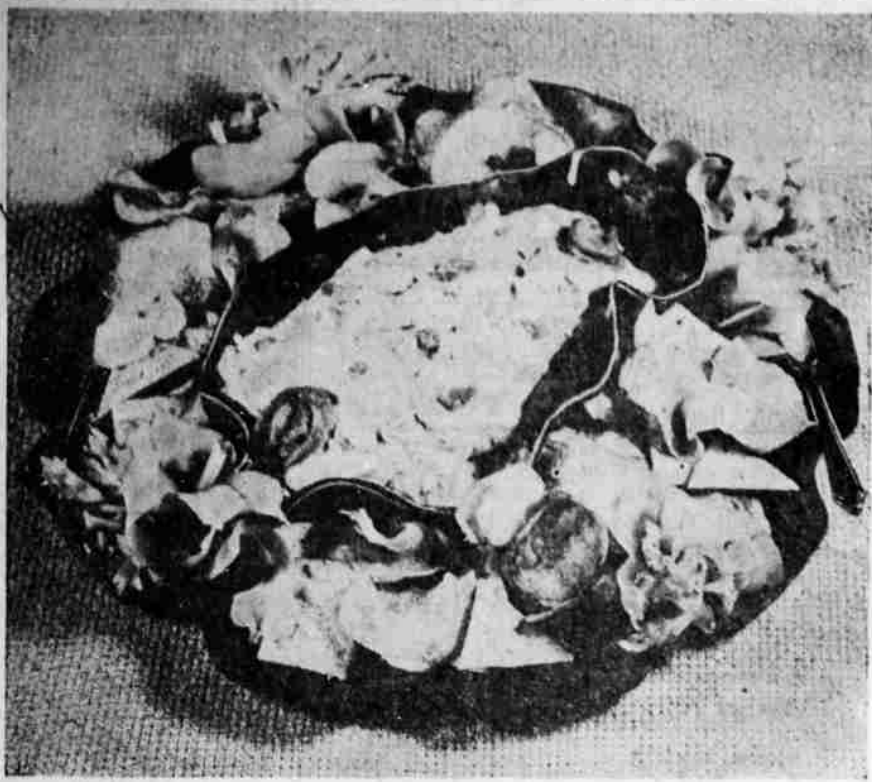




SHERRIED PIMIENTO-TUNA is a colorful spread or dip you can make in advance and keep in the icebox to serve with potato chips, crisp crackers or thin wafers.

An Apple A Day Keeps Doctor Away--'Nuf Sed

Apple hungry folks everywhere are cheering the arrival of the new crop of those bright red Jonathan apples. For now they can have all the flavorful enjoyment that only these top-quality, crackling, crisp apples afford. These fragrant apples are naturally so juicy they fairly ooze when you bite into their tender skins, and a little chilling brings out all of their spicy flavor and makes them even crunchier. After everyone has had their first fling of eating these luscious apples fresh, they'll be clamoring for their favorite baked apple dessert so you'll be glad to know that Jonathan apples are an all-purpose apple and wonderful for all types of cooking and baking. For a recipe to satisfy those dessert appetites try this flavorful Dutch Apple Cake. Serve it even warm for dinner tonight with the spiced cream topping given in the recipe and any left can be served plain with coffee or make a special lunch box treat.

DUTCH APPLE CAKE WITH SPICED CREAM

1 cup all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt
2 tbsps. sugar
1/4 cup shortening
1 egg
1/4 cup milk
3 red Jonathan apples, peeled, cored, and thinly sliced
1/2 cup brown sugar
1 tsp. cinnamon
1/4 tsp. nutmeg
3 tbsps. butter or margarine
Sift flour, measure and sift into mixing bowl with baking powder, salt and sugar. Add shortening, egg and milk and beat until thoroughly mixed. Line the bottom of an 8-inch baking pan with wax paper and spread the batter in the pan. Arrange apple slices in loosely overlapping rows with pointed edges down on top of dough. Combine brown sugar with spices and cut in butter or margarine until mixture is crumbly. Sprinkle evenly over apples. Bake in a hot oven (400 F.) for 40 to 45 minutes. Serve warm topped with the following spiced cream. Makes 9 squares.

For spiced cream stir 1 tbsps. sugar, 1/4 tsp. vanilla and 1/4 tsp. nutmeg into 1 cup light cream.

APPLE SHORTS
Spicy cinnamon pinwheels will make a pretty topping for your next apple cobbler. Follow your favorite recipe for cobbler up to the point of rolling the top crust of biscuit dough. To make the pinwheels roll the dough out to a rectangle 1/2-inch thick and brush lightly with melted butter or margarine. Mix 1 tsp. cinnamon with 1/4 cup sugar and sprinkle over the dough. Roll up as for a jelly roll, cut into 1-inch slices and arrange over the fragrant red Jonathan apples. Bake as usual.

For breakfast on Sunday morning when everyone has time to en-

joy them serve tender, delicious apple pancakes. Mix 2 tablespoons sugar with 1 cup finely chopped or grated peeled red Jonathan apples and stir into your regular pancake batter or mix. Bake as usual and serve with butter and honey.

Fragrant and sweet Jonathan apples will be even more crisp and flavorful if you chill them in the refrigerator at cool, but not freezing temperatures.

Your family will be tempted by broiled or sauteed liver if you add the wonderful spicy flavor of red Jonathan apples. Cut unpeeled, cored apples into rings 1/2-inch thick, fry in butter or margarine and sprinkle with a little brown sugar. Place a fragrant apple ring on each slice of liver.

Banana dressing for Waldorf salad. While those crisp, juicy red Jonathan apples are plentiful, salads are at their eating best. For extra festive flavor add one-half cup ripe banana, mashed, to one-third cup whipped cream. Add one-third cup mayonnaise and three-fourths teaspoon salt.

Tasty topper. Your fruit salads will taste better than ever if you'll add spicy red Jonathan apple and chopped nuts to your mayonnaise dressing. To 1/2 cup mayonnaise add 2 to 3 tbsps. grated red apple and 3 tbsps. chopped walnuts or almonds.

Apple appetizers are grand to serve before dinner or as mid-afternoon or evening snack. Core fresh, spicy red Jonathan apples but do not peel. Cut into wedges and spread with cream, Roquefort, Edam or Cheddar cheese.

The whole family will enjoy this festive salad that's made with bright red - skinned Delicious apples cored and sliced into rings. Spread apple ring slices with Roquefort or cream cheese. Fill centers of stacked slices with chopped apples and walnuts. Top with French or mayonnaise dressing.

Snack treat the youngsters will enjoy after school are wedges of crisp, spicy red-skinned Delicious apples, spread with creamy peanut butter.

National Apple Week will be celebrated Oct. 23-Nov. 1, 1952, to commemorate the harvest season. The first Apple Week was observed 32 years ago.

Washington State apple orchards cover 35,000 acres of irrigated land, and total approximately 1 1/2 million trees.

Breakfast treat. Start the day with a bowl of thinly sliced, spicy red Delicious apples. Top with cream and sprinkle with sugar.

Pimentos-Life Of The Party Dish

It's a wise homemaker who keeps a supply of party fixings in the pantry and the refrigerator so that she doesn't have to run to the store when unexpected guests arrive. Jars or cans of whole red pimentos are a wonderful help because they add color, flavor, and zest to so many other pantry shelf items.

Here's a colorful spread or dip, for instance, that you can make quickly. Or, if your party is planned in advance, mix it and keep it in the refrigerator to serve with potato chips, crisp crackers or wafers. Served with "curls" of pimiento strips, it has a bright party look.

Sherried Tuna-Pimiento Dip

1 (4-oz.) can whole red pimentos
2 (3-oz.) packages, cream
1 (6 1/2-oz.) can grated, chunk-style tuna
1/4 cup Sherry Wine
2 tablespoons mayonnaise
1 teaspoon grated onion
1/2 teaspoon Worcestershire sauce
Salt, garlic salt, and pepper to taste.

Drain pimentos; put through food grinder, place cream cheese in a bowl; mash well with a fork. Add ground pimentos and tuna; mix well. Blend in remaining ingredients. Heap in a serving bowl. If dip is not to be used at once, store in the refrigerator, then bring to room temperature before serving. Good with potato chips, crisp crackers, rye or whole wheat wafers or melba toast. Makes about two cups dip.

Try fresh juicy apples, thinly sliced or grated, as a topping for cereal, too.
Accent on color. The bright red Delicious apple is tops for salads, and growers recommend that this variety be used without paring. The skins are both tender and palatable and add vivid color to your foods.

Lunch box treat. Core medium size red Delicious apples and fill the core cavities with raisins or nuts, or a combination. Wrap in wax paper and tuck into lunch boxes as a surprise treat for the youngsters.

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Home Extension News

By ORPHA HADDOCK
The Klamath Falls Home Extension Unit meeting Sept. 17, at the home of Mrs. B. J. Loftsgaard, 712 St. Francis was in charge of Mrs. Fred Karlson, chairman. Other officers are Mrs. Keith Henry, vice-chairman and Mrs. Ellis Mathews, secretary-treasurer.
Chairman of standing committees for the coming year are: Membership, Mrs. C. A. Greenwell; Hospitality, Mrs. Fred Karlson; Luncheon, Mrs. William Ludwig; Recreation, Mrs. B. J. Loftsgaard; Publicity, Mrs. Hugh Haddock; Standard Unit, Mrs. John Glubrecht and Mrs. Keith Henry; 4-H club, Mrs. Keith Henry; Avalea House, Mrs. B. J. Loftsgaard; ACWW, Mrs. Hal Oley; Program Planning, Mrs. Mark Taylor; Telephone, Mrs. E. A. Greenwell; Scrapbook, Mrs. Hugh Haddock.
Fourteen members were present.

CALENDAR
Oct. 3—Camp IV. Unit will meet at 10:30 a.m. in the Community Hall. Dolores Bracken, Home Demonstration Agent, will give lesson "Poise and Charm Can Be Yours".
Conger-Fairview Unit will meet at home of Mrs. Wm. H. Moore, Merrill Highway, at 10:30 a.m. Project Leaders Joyce Speer and

Recipe

Next time you plan to serve macaroni and cheese, try this delicious and unusual variation of the family favorite. Chop cooked macaroni, dress it in a rich-flavored wine and cheese sauce, wrap it in slices of boiled ham. Then bake the ham and macaroni rolls in more of the delicious sauce until bubbly and delicately browned.

BAKED HAM AND MACARONI ROLLS AU GRATIN

(Serves 4)
1 cup elbow macaroni
1/2 cup butter or margarine
1-3/4 cup flour
1 1/4 cups milk
1 cup grated process American cheese
1/4 cup sherry wine
1 teaspoon Worcestershire sauce
1 teaspoon prepared horseradish
1/2 teaspoon prepared mustard
Salt and pepper to taste
8 thin slices boiled ham
Buttered fine bread crumbs
Paprika

Cook macaroni in boiling salted water until tender; drain; chop fine. Melt butter and stir in flour; add 1 1/2 cups of the milk and cook, stirring constantly, until mixture boils and thickens. Add cheese; stir over low heat until cheese melts. Remove from heat. Add wine, Worcestershire sauce, horseradish, mustard, salt and pepper. Mix 1/2 cup of this sauce with the macaroni; spread some of mixture on each ham slice; roll up and place side by side in a greased shallow baking dish. Add remaining 1/4 cup milk to remaining wine-cheese sauce; pour over ham rolls; sprinkle with bread crumbs and paprika. Bake in a moderately hot oven (375 F.) about 25 minutes, or until bubbly and delicately browned.

NUTTY GOODNESS
There's something very luxurious about almonds. They "make" the party. Roasted and salted, blanched or unblanched, almonds have a wonderful flavor and a crisp texture that's hard to beat. Good taste goes hand-in-hand with good nutrition, for almonds contain all of eight vitamins—carotene (provitamin A), thiamin, riboflavin, tocopherol, niacin, pyridoxine, biotin and choline.

Freda Huggins will demonstrate "Repair of Innersprings".

Oct. 6—The Klamath County Home Extension Committee will meet at home of Dolores Bracken, Apt. 10, 1931 Erie Street, at noon for luncheon and business session afterwards.

Oct. 7—Allamont Extension Unit

will meet at 10:30 a.m. at Joan's Kitchen in Exhibit Bldg., Fairgrounds. The Home Demonstration Agent will give lesson.

Malin Unit will have an evening meeting starting at 7:30 p.m. in Malin High School. Project leaders, Mildred Hahnus and Gladys Hahnus giving demonstration on Repair of Innersprings.

Oct. 8—Keno Unit will meet at home of Mrs. H. J. Buckingham, at Ellingson's Mill location, at 10:30 a.m. Agent's lesson.

Lindley Heights Unit meets at 10 a.m. in Joan's Kitchen at Fairgrounds. Project Leaders Kathryn Billings and Maggie Sample giving demonstration on Repair of Innersprings.

Oct. 9—Bly unit will have the agent giving lesson on Poise and Charm, starting promptly at 10:30 a.m. at home of Mrs. Frank Ober-

chain, Sr.
Midland Unit will convene at 10:30 a.m. at Joan's Kitchen, Fairgrounds. Project Leaders Mrs. Olive McPherson and Mrs. B. Rayson in charge of demonstration.



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