



HAM 'N CHEESE FONDUE

**Hearty Dish Appetizing Satisfying**

It isn't easy to have something original on the dinner menu every day; indeed, it isn't necessary. Most families have their favorite dishes which can be repeated and repeated; but there are times when a bit of menu novelty hits the spot with everyone.

Now that cooler weather has set in with an appetite-tingling vengeance, don't be too surprised if the family becomes unduly interested in what the oven holds for dinner.

So, now is the time to do something different — and something which may well become a family favorite.

For a main dish which is appetizing, satisfying and a bit unusual, try ham and cheese fondue. It is easy and quick to prepare and is almost guaranteed to bring loud acclaim from young and old alike.

The smart homemaker, of course, will not depend entirely on the mainstay of the meal to carry it through with flying colors. Oftentimes, the little accompaniments to the main dish can make a real success of the menu. For example, for the younger members, serve chocolate-flavored milk which goes remarkably well with cheese, and for the grownup as nothing complements the tangy fondue so well as beer. Serve the beverages with a flair, to make a real occasion of the meal.

So, the next time you are puzzling over a suitable dish for family or guests, try this easy-to-do ham and cheese fondue.

**HAM AND CHEESE FONDUE**  
 6 slices boiled ham  
 mustard  
 8 thin slices white bread  
 2 lb. sliced American cheese

2 eggs  
 1 cup milk  
 1 teaspoon Worcestershire sauce

Make four ham sandwiches, spreading bread with mustard, if desired. Cut sandwiches in halves. Arrange in alternating layers with sliced cheese in rectangular casserole. Beat eggs; add milk and Worcestershire sauce. Pour into casserole, topping with strips of ham. Cover and bake in moderate oven (325 F.) 45 minutes, removing cover during last 15 minutes of baking to brown top. Serve hot with sliced rye bread, tossed salad, cold beer, pickles, and potato chips. Serves 4 to 6.

**Xmas Gifts To Be Sent**

Alice Moss, Chairman of the Mooseheart Committee, Women of the Moose, will report on her annual Christmas party for the Mooseheart Child City maintained by the Loyal Order of Moose at a meeting sponsored by the Chapter committee Oct. 21.

All gifts to be sent to the home should be at the Moose hall by that night. Anyone interested in giving gifts for both boys and girls can leave them with C. W. Hooper, secretary of the Loyal Order of Moose at the lodge hall, 1019 Pine. They will be sent to Mooseheart, Ill., for distribution at Christmas. Contributions are not confined to Moose members or Women of the Moose and will be welcomed from any interested persons.

Suggestions include rain coats, boots, stationery, canvas sets, parlor games, umbrellas, blouses, skirts, colognes, bath powder, nail polish and lipstick, jewelry except earrings, shirts, socks, pajamas to fit small, medium and tie clasps, fountain pens. Girls wear no face powder.

Boys' garments to be scaled to sizes 14 1/2 to 16 1/2 for shirts, pajamas to fit small, medium and large boys. Girls clothing should be sizes 12 to 18.

**PIANO LESSONS**

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**MOM'S HAVING NALLEY'S**



**Recipe**

You'll never miss the usual pastry when you try this crumbly mixture of rolled oats and sugar, to set off the apple flavor. Serve with whipped cream or a wedge of alppy cheese.

- 3/4 cup uncooked quick cooking rolled oats
- 3/4 cup sugar
- 3/4 cup brown sugar, firmly packed
- 1/2 cup sifted all-purpose flour
- 1/2 teaspoon each cinnamon, mace
- 4 tablespoons butter or margarine, melted
- 4 cups (1 1/2 lb.) thinly sliced cooking apples (fresh or frozen)
- 1-3 cup orange juice (fresh or frozen)

In small mixing bowl stir together first six ingredients with melted butter or margarine mixture will be crumbly; set aside. Wash and peel apples; slice thin.

Place 2 cups of the apples in the bottom of a lightly buttered 8-inch pie pan. Sprinkle one half of the crumble mixture. Add the remaining 2 cups of apples and top with the rest of the crumble mix. Drizzle orange juice over the top. Bake in a moderate oven (350 F.) about 45 minutes or until apples are tender to knife touch. Serve warm or cold. Serves 6.

**NOTE:** To slice apples quickly—wash and peel; "grate" them against single, coarse blade of grater.

A beautiful specimen of a gingko tree, product of forests primeval and the Orient, is located on the edge of Salem, Oregon's capital mall, in contrast to the modern state capitol group around it. No groves of this tree now exist though it once graced the tropical paradise of ancient Central Oregon.

**Something For The Boys Minus Thrills**

What a nice compliment it is for you when the men in your life prefer their own home for their card playing or as a stopping off place after a night of bowling. It's a feather in your cap since it proves you have the right touch to make them feel comfortable. Of course, good food and drink are major factors in successful entertaining of any kind, from a stag gathering to a formal dinner party.

When it's "something for the boys," forget all the frills and concentrate on the masculine preference for a simple but satisfying menu. It's smart to plan vittles which the men can serve themselves with a minimum of effort. An easy out, of course, is a meat and cheese tray, prepared in advance. Late in the afternoon, arrange sliced liverwurst, bologna, ham roll-ups spread with mustard, ripe and green olives, radishes and dill pickles on your largest tray or bread board. Be sure you cover everything well with foil or paper before storing in the refrigerator. You'll also want to set out beer glasses, can or bottle openers, plates, sliced rye bread and paper napkins. Then you're free to take the evening off with Dad's blessing and the comfortable knowledge that he and his guests may have a carefree evening of fun with a minimum of fuss, thanks to your good planning.

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THIS OR THIS?

Oregon is the only state on the Pacific Slope and one of just 12 in the entire United States that does not allow the sale of liquor by the glass. Yet, consumption of liquor per individual in Oregon is among the highest in the entire nation.

Both Washington and Idaho have state controlled sale of liquor by the glass. It may surprise many to learn that British Columbia has also adopted this sensible system. Official records show that the people of Washington and Idaho, with liquor available in both state stores and by the drink, actually consume less liquor than the residents of Oregon—a bottle state.

The highly satisfactory experience of our neighboring state of Washington has proved that the introduction of the sale of liquor by the glass has not resulted in an increase in the individual consumption of liquor. In addition, official records show that the "policing" problem of establishments serving meals and liquor by the glass has been most satisfactory.

This proposed constitutional amendment is designed to work within the meaning of the Oregon Knox Law and will, in effect, promote temperance. No one drinks less when he is required to buy a bottle instead of a drink. There is a lack of restraint in drinking in automobiles and hotel rooms which is not evident in carefully supervised lounges and clubs.

Think it over. A vote for the sale of liquor by the glass will put Oregon in

step with the vast majority of states in the nation operating with workable liquor laws.

A vote for the sale of liquor by the glass will eliminate Oregon's handicap in its appeal to tourists.

A vote for the sale of liquor by the glass is a common-sense move toward controlling sale of liquor in an enlightened manner under the supervision of the Oregon Liquor Control Commission.

**LET'S BE REASONABLE**

You can buy any brand of liquor you want in Oregon. You can take it to your club and have it served by the drink. You can buy it at your club if it has a master locker. SO WHY MAKE A PERSON BUY A WHOLE BOTTLE WHEN HE MAY WANT ONLY ONE DRINK?

A VOTE FOR THE SALE OF LIQUOR BY THE GLASS

**VOTE 328 X YES**

Paid Ad.—Buy Less Than the Bottle Committee, Inc., C. W. Jones, Chairman, 409 1/2 W. 11th Ave., Portland, Oregon.

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