

On The House

"Houses aren't built the way they used to be." You hear this said very often. Even the builder, selling a new house, will say it. Far from belittling in any way, it means a lot.

It used to be that because of the way houses were built, the home owner in northern regions was kept sweating paying his fuel bills, while the home owner in southern regions was just kept sweating—period.

Then insulation came along. It was ballyhooed as a miraculous

cure-all. But in many cases it turned out to be one of the most disillusioning boomerangs. The building industry ever threw. This same stuff that worked fine in the linings of ice boxes and refrigerating cars caused some houses to mildew and rot.

Professors got their heads together and decided the trouble was that houses built like refrigerators couldn't breathe the way grandpa's house leaked heat in one direction and drafts in the other depending on how the wind blew.

These observers discovered that we let off so much steam at home with our cooking, showers, bathing, growing rubber plants and what not, that even our breath was fogging up the cold insides of the walls, making the insulation and softening the underlaid of the point on the house—and they proved it.

The result is that modern houses are discouraged from trying to breathe in the way grandpa's house breathed. Homes in the North are now given tight vapor barriers to check their sweating. Homes in the South, built over crawl spaces instead of basements, are well aired on the under-sides and are built with vapor barriers spread on the ground to keep the earth from breathing up at them.

The vapor barrier has turned out to be probably the most important difference in construction between modern building and the way houses used to be. For years people thought that the only way moisture could get into the walls of a house was from the weather side. Of course, water can get in that way and often does. But after caking and painting our houses snug as boats it took the professors to point out that in cold weather houses were leaking their moisture from the inside out.

Since warm air can hold many gallons more of moisture than cold air can, many houses become sort of pressurized cabins in the wintertime. The moist indoor air, pressing outward, seeps through the walls and condenses into water against the first cold surface it meets. If it can pass through soft insulation, it doesn't condense until it strikes cold wood sheathing or siding.

If the insulation becomes wet in this process it ceases to insulate, the same way a wet dish rag does when you wrap it around a hot pan handle. When the siding becomes wet it sheds its paint like a wet envelope shedding its stamp.

So modern insulation has a vapor barrier, usually in the form of aluminum foil, on its face directly behind the plaster. This is where a vapor barrier belongs. The insulation keeps the foil from becoming chilled and condensing moisture, while the foil keeps the moisture from getting into the insulation.

Gypsum wallboard, which is virtually prefabricated plaster, is made with an aluminum foil backing for the same purpose. This not only seals moisture leakage but also adds to the insulating value of the gypsum. Lloyd H. Yeager, general manager of the Gypsum Association, says: "The aluminum foil reflects about 95 per cent of the heat rays striking its surface. Thus it provides excellent reflective insulation, combatting the blazing rays of the sun in summer and helping to hold the heated air inside in winter."

But you don't have to feel bad if your house was built without a vapor barrier in its walls. You don't have to tear down the plaster to remedy it. You can create a vapor barrier on the inside.

Professors E. R. Queer and E. R. McLaughlin of Penn State give a very reasonable solution in a study "What to Do About Condensation," published by the Housing and Home Finance Agency and available from the Superintendent of Documents, Washington 25, D. C., for 10 cents. They say:

"A very effective barrier to the flow of vapor is several coats of high gloss oil paint on plaster. A finish coat of low gloss paint or wallpaper may be used over the high gloss paint serving as a barrier."

But don't forget the ceiling or the attic. Houses can ooze in all directions.

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MUSCLE ACADEMY REOPENS—Teacher-trainees who are to be athletic instructors in Italy practice calisthenics in renamed Foro Italico founded by Mussolini in Rome.

Oct. Brings New Food

It isn't just hats and gowns that bring new fashions in October. Food has its fashions and autumn is a good time to introduce them. Smartest of new styles in home-made muffins is delectable Banana Cranberry Muffins that contrast the juicy tartness of cranberry with the sweet mellowness of fully ripe bananas in a hot bread that is different. The banana is mashed and used as a liquid, so that each crumb of muffin is permeated with delicious banana flavor. The cranberries may be fresh, or canned whole cranberry sauce may be used. In either case, the color and flavor contrast is a gourmet's delight.

October 5-11 is Cranberry Festival Time so this is an appropriate as well as new recipe for the season. To capture Banana flavor at its best for these muffins choose bananas that have yellow peel flecked with brown. These bananas are fully ripe and at their peak, for sweet, mellow flavor.

BANANA CRANBERRY MUFFINS
1 cup fresh cranberries
2 tablespoons sugar
1 cup sifted flour
1/2 teaspoon salt
1/4 teaspoon baking soda

1/4 cup sugar
1 egg, well-beaten
1/4 cup melted shortening or salad oil
1 cup mashed ripe bananas (2 to 3 bananas)

Combine chopped cranberries and sugar. Sift together flour, salt, baking soda and remaining sugar. Combine egg, shortening or salad oil and bananas. Add to dry ingredients, mixing only enough to dampen all flour. Add chopped cranberries, mixing slightly to distribute fruit. Turn into greased muffin pans, about 2-3 full. Bake in a moderately hot oven (400 F.) about 30 minutes, or until muffins

are done. Makes 1 dozen large or 2 dozen small muffins.
Important: If desired, 1 cup drained, whole cranberry sauce may be used in place of fresh cranberries. Omit the 2 tablespoons sugar since sweetening is unnecessary.

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—Man, You're Crazy

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Take It Easy Have Fun At Your Party

"Birdie in the Cage," on the phonograph, beans and franks on the table—beary fun and bearty food for a grand evening of square dancing designed to leave the hostess free to enjoy the doin's.

With that first nip in the air comes a yen for a party. Clear the decks for action. The garage or porch will do nicely, weather permitting. Borrow a set of square dance records from your local library. Or, if you and your neighbors become serious about this robust form of entertainment, you might invest in a cooperative set of these records for use at frequent hoe-downs.

Your guests will warm up to the whole thing in no time at all, and as insurance for keeping them comfortable between sets, provide them with generous-sized pitchers, some with refreshing beer and some with country-fried buttermilk. Better use hard-to-break mugs for serving. For nibbling, have popcorn kept warm and fluffy in one

of these new candlelit chafing dishes. Use this as the centerpiece on any gaily covered table. A checked cloth, bright paper napkins, lighted candles in bottles can supply a homespun look.

Now for the mainstay of the evening, Top-Stove Beans and Franks. The preparation of this simple but so satisfying treat can be put off until breath-catching time. Swing your partner into the kitchen a few minutes before supper serving to give you a hand.

Top-Stove Beans and Franks
2 tablespoons butter or margarine
2 pounds cooked frankfurters in 1-inch slices
1 cup chopped onion
2 tablespoons mustard
1/2 cup chili sauce
Salt and pepper
3 No. 303 cans baked beans in molasses sauce.
Melt butter or margarine. Add sliced franks and chopped onions, coarsely chopped.

Wolf Creek Tavern, built in 1857, on U. S. Highway 99 in Oregon, is still operated as a hotel and restaurant. When first operated, the hotel had no clerk on night duty. Potential guests picked up a candle and knocked on hotel room doors until an unoccupied room was found.

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PTA Notes

HENLEY

By Mrs. Pavitt E. Newtham
Highlights of the Oct. 1 meeting of the Henley PTA was a lively discussion led by Henry Simon, State Representative, on the issues to be voted on in the November election.

Mrs. Wallace Thompson, president, presided and appointed the following committees to serve during the coming year: Program, Mrs. Charles Delap, Mrs. Roena Steiner, Mrs. John Marshall; Refreshments, Mrs. Roy Gooding, Mrs. Charles Mattox, Mrs. Wabur Reiling; Budget, Mrs. Clarence Goebe, Mrs. L. E. Campbell, Mrs. Joe Gladowski, Mrs. W. W. Thompson and George Elliott, principal of the high school.

Room mother chairman this year will be Mrs. Ivan Trapp; Finance, Mrs. Paul Breithaupt, Mrs. Joe Wright, Mrs. S. R. Baisinger; Hospitality, Mrs. Forrest Breithaupt, Mrs. Ralph Hill, Mrs. Leon Andrieu, Mrs. Orval Lyon, Mrs. J. T. Riker, Mrs. Clyde Page, Mrs. Willard Duncan.

Membership, Mrs. L. M. McRide, Mrs. Ruth McPherson, Mrs. Oren Kaylor, Mrs. Otis Freeman; Historian, Mrs. Fritz Tholcke; Parliamentarian, George Elliott.

Officers include Mrs. Wallace Thompson, president; Mrs. Ivan Trapp, vice president; Mrs. Lyle Pfeiffer, secretary; Mrs. Joe Gladowski, treasurer.

Plans for the coming year include a carnival, Nov. 7, to raise money to buy bleachers for the athletic field.

The next meeting will be Nov. 5, athletic field.

KENO

By Mrs. Darrell Wick
Publicity Chairman

The October 7 meeting of Keno PTA was devoted to the coming elections. Mrs. Dorothy Buck of the League of Women Voters was guest speaker.

Mrs. Buck discussed the importance of using our vote and touched on the various bills on the November ballot. A question and answer period followed the talk.

Mrs. Joe De Grande, president, presided at the meeting. Frank Stroberg was appointed program chairman for the year.

Refreshments were served in the school cafeteria.

Chocolate Parfait Cake Quick-Easy

As the seasons change, it's time to add a bit of something new and colorful to your meal. Try this Chocolate Parfait Cake — so quick and easy — yet brim-full of party flair. It's made with that wonderful new cake mix, to which you simply add water, stir lightly and bake. No blending or beating necessary — and when you lift it out of the oven, you'll have a cake you can really be proud of, both in appearance and flavor.

For this Chocolate Parfait Cake, bake two high 8-inch layers (1 package) of Devil's Fudge Cake Mix. Now for a new trick with the frosting. Make a white butter frosting, sifting the powdered sugar again and again before using, so the frosting will be extra fluffy. To enrich the mixture, add chopped nuts, chopped maraschino cherries, and coarsely shaved milk chocolate. Mix well and spread generously between layers. Put remaining frosting on top and sides of cake, then decorate with walnut halves and cherries.

Now watch your family's delight when they taste this delicious treat.

Parents-Patrons

MALIN — The following room mothers have been appointed for these classes to serve during the coming fall and winter meetings. Senior class — Mrs. Kenneth Hufman, Mrs. Howard Henderson. Juniors — Mrs. Ivan Ottomian, Mrs. V. Kalina.

Sophomores — Mrs. Jess Smith, Mrs. Morris Kessler, Freshmen — Mrs. L. E. Weatherly, Mrs. Harold Freeman, Eighth grade — Mrs. Dick Heuzel, Mrs. Jerry Micka, Seventh grade — Mrs. Jerry Rajmus, Mrs. John McCulley, Sixth grade — Mrs. Francis Kolkow, Mrs. Clarence Kolkow.

Fifth grade — Mrs. John James, Mrs. Paul Mullianix, Fourth grade — Mrs. John Derra, Mrs. Elmont Kenyon, Third — Mrs. Louis Lyon, Mrs. Lee Martin, Second — Mrs. Clayton Reber, Mrs. George Hinz, First — Mrs. George Micka, Mrs. Keith Gentry.

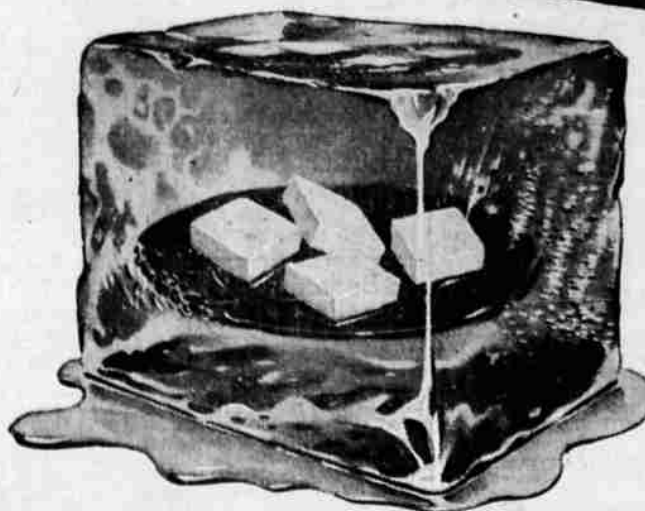
The next Parent and Patron meeting will be held Oct. 21, with the sixth grade mothers serving.



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