

# Altamont School News

**By SHEILA KUNZ**

Initiation for the seventh grade students was held the morning of October 17th. The boys were required to wear two different shoes, socks, shirts on backward, and pants legs rolled up to their knees. Girls had to have two different shoes and stockings, no lipstick and earrings, and uncombed hair. When ever a seventh grade student is spoken to as a "jerk" he must salute or bow.

The eighth grade boys in student council, Jerry Bramwell, Jim Anterton, Gilbert Baker, John Fabianek, Bill Gibson, Jay Montgomery, and Leon Williams will have charge of kangaroo court. Names of seventh grade students not doing one of the things above should be given to the boys before court Friday.

The student council girls, Mary Lou Caldwell, LaVonne Yunk, Sheila Kunz, Eida Dal Broi, Nancy Jones, Wilma Lowell, Rose Paulson, and Nellie Steves had charge of the number 7, the seventh graders wore, and they also prepared a clever skit.

Thursday, Mr. Samples held inside court. Peggy Shannon was judge and Margaret Heyden clerk. Twenty-two cases were brought in front of the court. Most of them were given warnings and those that had sentences found themselves writing essays.

Friday at the practice field of the Pelicans, Fremont won the game over Altamont 12-2. Fremont's touchdowns occurred during the first half. Altamont had a touchdown during the first half their pass defense.

November 13th is Altamont Junior High's open house. It will be in observance of National Education Week.

Tuesday, the dramatics club led by Mrs. Thompson, decided to

have a potluck dinner after school Monday, Oct. 27. The purpose is to be given for open house, Nov. 13.

At student council Thursday, last minute preparations were made for the seventh grade initiation to be held Friday. The boys had all of their sentences ready while the girls worked on the skit. Student council meeting next week will be held on Monday.

Inside court called nineteen people into court. Six sentences were given out and 13 warnings.

At "jerk" day for the seventh grade students Friday, the school was in good humor. Before the morning bell rang, the eighth graders were going down the hall calling "jerk" to every seventh grader they saw. The poor seventh graders had to salute or bow. After the bell rang the seventh graders were given number sevens to wear. This identified them so the eighth grade students knew the grade they were in.

After lunch there was an assembly and kangaroo court was held. Some of the violations were leaving a sandwich in the cafeteria, getting too chummy, and not saluting. The sentences were to eat the sandwich left in the cafeteria, hold hands in front of the audience, sit through the rest of the assembly on the same chair (a boy and a girl), sing a song, and act like Tarzan. The eighth grade girls skit turned out to be a burial for the seventh graders. After the sermon was read, the seventh graders filed past the coffin in single file and dropped in their sevens. After this ceremony they were no longer "jerks."

The last football game of the year was played Friday at the Altamont field with Henley. The ending score was Henley 12, Altamont 0. Our boys have steadily improved all year and for a group of boys who have played very little tackle football they have done very well. We are looking forward to a more successful year in basketball.



**THE GREMLINS TOOK OVER** for the Potato Festival parade at Merrill and brought a rainstorm but Queen Martha and her court, junior princesses and all rode the pretty float huddled in storm togs. Here, Janie Hodges huddles under an umbrella, clutching her pretty colonial nosegay, and she isn't very happy about the situation. Dark-haired Janie and golden-haired Mara Fox, helped escort the court to the throne for the coronation during the banquet the night of Oct. 17.

# Recipe

A hearty and tempting main dish for autumn menus is this tamale pie. The meat filling is a matter of moments and a minimum of labor in preparation. Ground beef, chopped onions, canned tomatoes and tomato paste seasoned with admirable restraint in such things as herbs and hot seasonings. The evaporated milk, which makes it extra nutritious and delicately creamy. This creaminess of the mush is in rightful contrast with the seasoned meat filling and tempers the flavor beautifully.

- 3/4 teaspoon chili powder
  - 1/2 teaspoon oregano, crumbled fine
  - 1/2 teaspoon garlic salt, if desired
  - 1/2 cup shredded Cheddar cheese
  - 2 tablespoons grated Parmesan cheese
- Measure corn meal into heavy sauce pan. Add water and the first measure of salt. Cook until mixture begins to thicken. Stir in milk and continue cooking, stirring constantly about 10 minutes. Grease a 9x9x2 inch baking dish and line it with about two-thirds of the mush. Set remainder aside for topping. Melt butter or shortening in fry pan.

**TAMALE PIE**

- 3/4 cup corn meal
- 1 1/2 cups water
- 3/4 teaspoon salt
- 1 1/2 cups evaporated milk
- 1 tablespoon butter or other fat
- 1 pound hamburger or ground 1 cup chopped onion
- 1 No. 2 can tomatoes (2 1/4 cups)
- 1 6-ounce can tomato paste
- 1 teaspoon salt

**SURE IS**

Shredded cabbage and sliced celery are delicious molded in apricot whole fruit nectar. Dissolve a package of lemon-flavored gelatin in a 12-ounce can of hot apricot whole fruit nectar. Add 2 tablespoons lemon juice, 1/4 cup mayonnaise and 1 1/2 cups vegetables.

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Add meat and cook over low heat until the red color disappears. Add onion and continue cooking gently about 5 minutes. Stir in tomatoes, then tomato paste and blend well. Add the second measure of salt and seasonings, and cook for two or three minutes longer, stirring occasionally. Turn meat mixture into the baking dish lined with mush. Spread remaining mush, a little at a time, in a rather thin layer along the side of the saucepan. Lift up with knife or spatula and place gently on top of meat mixture. Sprinkle shredded cheese, then Parmesan cheese on top. Bake in a moderate oven (375 F.) until mixture is bubbly and cheese is browned about 45 minutes. Makes 4 to 6 servings.

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# George H. Adler, M. D.

Candidate for **Coroner**

I wish my many friends to know that I am a candidate for re-election to the office of County Coroner, although I have been unable to campaign as actively as I might have liked. I still feel that only a physician is qualified to fill this specialized office.

—Ed. Adv.—Geo. H. Adler

# Recipe

**HOMINY**

Hominy, once a regional food favorite has become nationally known since its availability in cans and is being acclaimed for its interesting flavor by gourmets the country over. Hominy is corn—but corn so treated as to have a distinctively different flavor, form and texture. It is a marvelous and thrifty base for a casserole such as this one. The simple and effective sauce for this tuna and hominy combine is merely a blend of condensed cream of mushroom soup and undiluted evaporated milk with a whiff of thyme for sophisticated flavor. The topping is well chosen—coarsely crumbled crackers for crispness and shredded cheese for melting goodness.

**TUNA AND HOMINY BAKE**

- 1 No. 2 can hominy
- 1 6 1/2 ounce can tuna
- 1 10 1/2 ounce can condensed cream of mushroom soup
- 1 cup evaporated milk
- 1/2 cup powdered thyme, or 1/4 teaspoon dried thyme,
- 8 salted crackers, coarsely crumbled
- 1/2 cup shredded process American cheese

Drain hominy thoroughly. Place in layer in bottom of buttered 1-quart baking dish. Drain oil from tuna and discard oil. Break tuna into pieces. Place tuna over hominy. Empty soup into a small mixing bowl. Blend in thyme and milk, keeping smooth. Pour over tuna. Sprinkle top with coarsely crumbled crackers, then with shredded cheese. Bake in moderate oven (350 F.) until casserole is bubbly and cheese is melted and lightly browned, about 20 to 25 minutes. Makes 4 servings.

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# WARD WEEK SALE



**REGULAR 25c TO 30c EVERYDAY KITCHEN NEEDS CUT FOR WARD WEEK**

Sale price, **19c** Your choice

Your choice of 35 items—priced this low just twice each year—during Ward Week only. Shop early for complete selections. Save now on replacements for worn-out tools... save now on the bakeware you've needed... save now on gadgets designed to make your kitchen work easier. Group includes items above plus the following, not illustrated:

set of 3 glass bowls in handy 5, 6 and 7 1/4-in. sizes; 2 1/2-in. and 3 1/2-in. strainers, chromed offset pancake turner; also, aluminum deep layer cake pan, 9x1 1/2-in. size—have 3 for baking those impressive extra-high cakes for parties. Regular 2 for 25c Flashlight Batteries, now... 2 for 19c Regular 2 for 30c Aluminum Pie or Cake Pans... 2 for 19c

- REG. 3.84 KITCHEN CLOCK**  
Electric. Attractive white plastic case. Easy to read. This low sale price includes Federal Excise Tax. **3.55**
- 20% OFF PLAIN CUPS, SAUCERS**  
For home, church, club. White semi-porcelain. Sauces now 6c each. Choice of tall or regular cups. **2 for 15c**
- REG. 30c SET OF 2 PIE PLATES**  
Extra-big savings for Ward Week only. Even-heating aluminum. Rustproof, 9-in. size. SET OF 2... **19c**
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