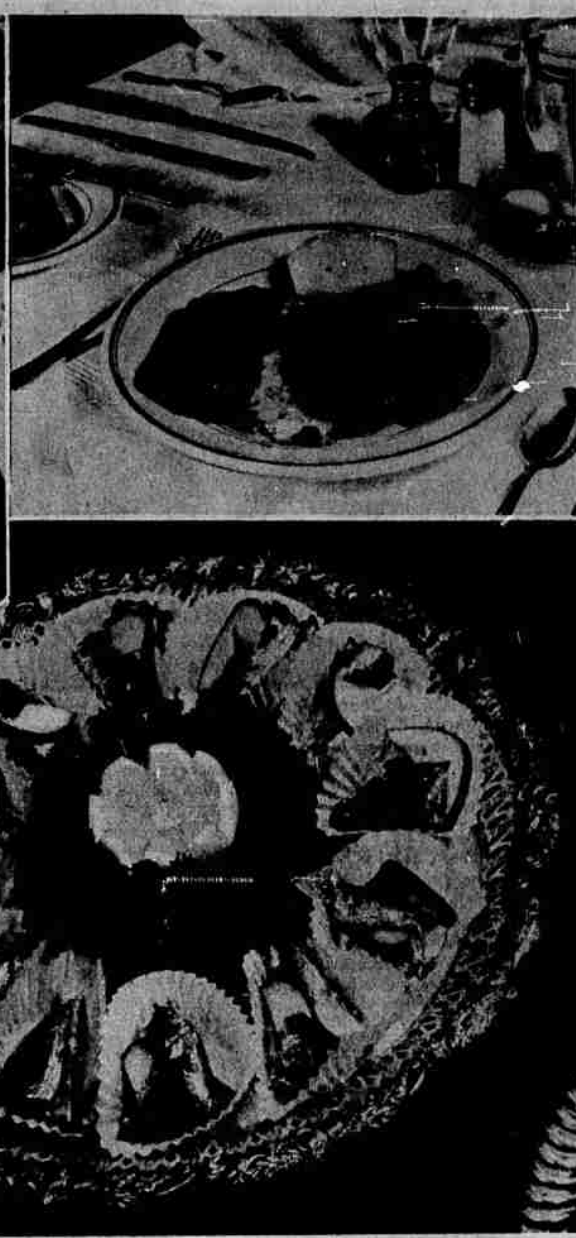




CRISP, FALL DAYS stimulate the appetite. For buffet entertaining, the cold cuts buffet tray, pictured above left, offers a simple, hearty meal for guests. It is particularly effective for a casual group which comes in to hear a football game broadcast. It can be prepared in advance, allowing the hostess to enjoy her own party. For an appetizing and attractive arrangement, choose a variety of shapes, colors and textures, such as shown here: jellied corned beef, spiced ham, bologna, head cheese, summer sausage, liver sausage and pimiento loaf. Center bowl can be filled with Rainbow Macaroni salad or your favorite potato salad. Lower right shows an attractive, easy-to-prepare platter of canapés for cocktail time. Use your handsomest tray and individual fluted paper cups for daintiness. The sardine-cucumber canapés are triangular slices of buttered pumpernickel spread with mayonnaise and topped with two Norway sardines and half slice of cucumber with rind, and decorated with a small strip of pimiento. The platter is dressed up with a bed of fresh parsley in the center to hold the lemon sections in place. Upper right: Just for the novelty, we show a picture of horizontally sliced whale steak, dipped into flour, eggs and bread crumbs and fried in deep fat until browned. The Norwegian breaded whale cutlet is not suggested for a fall party in Klamath Falls, but it's fun to see what people eat elsewhere.

Use Buffet Type Meals For Autumn Entertaining

Canapés May be Varied; Fish Enter the Picture

Fall in Klamath Falls means football and football days are eating days, whether it is the Saturday afternoon crowd that comes in to hear the game broadcast, or the meal that precedes a Pelican or Owl contest at Modoc Field.

For the friends who are invited in to hear football via radio, try using four long sheets of wrapping paper, such as butcher paper, or newspaper, one for each quarter, to keep track of the game, play by play. There is an expert in every crowd who delights in getting down on the floor to act as score-keeper.

Eating for such get-togethers is pretty casual, of necessity. Cold cut buffet trays, such as the one pictured on this page, with carrot sticks, celery curls, olives and buns on the side, allow for nibbling or making man-sized sandwiches. A big bowl of macaroni or potato salad, made in advance, allows the hostess time to listen to the game herself.

Here is the recipe for the pictured salad:

RAINBOW MACARONI SALAD
 2 cups elbow macaroni (8 ounce package)
 1/4 cup French dressing
 1/4 cup sliced green onions
 1/4 cup diced pimiento
 1/2 cup finely chopped sweet pickles
 1/2 cup thinly sliced carrots (or grated)
 2 tablespoons prepared mustard
 Mayonnaise, salt and pepper
 Cook macaroni in boiling salted water to which a half teaspoonful of olive oil has been added. When tender, drain and rinse with cold water. Add French dressing and chill for several hours, if possible. Add remaining ingredients, using about 1 cup mayonnaise and salt and pepper to taste; mix thoroughly but lightly. Chill several hours. Serve in lettuce lined bowl; sprinkle with chopped fresh parsley and top with hard-cooked egg slices, if desired. Serves 8.

SNACKS
 There is an endless variety of snack material that adds up to a pretty square meal. For variety, try stuffing finger length pieces of crisp endive—huge platters of it—with sharp cheese or Roquefort, moistened with mayonnaise and onion juice and dusted with paprika for eye appeal.

Small balls of bulk sausage with a pearl onion in the center of each, fried until crispy brown, are mighty good. Serve on a platter with the toothpicks sticking up for easy picking.

In addition to your cheese spreads, here is one from a friend and has the advantage of keeping very well:

Heat a small can of tomato sauce over low heat. Stir in at least a cup of grated cheese, American, cheddar or sharp. When melted, add the chopped contents of a jar of chipotle beef and mix quickly. Serve cold on crackers.

A NEW ONE
 In addition to the always welcome bowl of buttered popcorn, try using a mixture of cereals, such as Rice Chex, Wheat Chex, Cheerios and Slim Jim pretzels. Butter as popcorn, adding a good dash of liquid smoke to the melted butter. Then salt with a mixture of monosodium glutamate, garlic salt and salt to taste. Spanish peanuts make a good addition to the mixture.

UBIQUITOUS EGGS
 There are countless recipes for stuffed eggs and they are good in any combination of canapés, hors d'oeuvres or buffet spread. Accent the stuffing with mustard, with onion juice, garlic salt or sharp cheese. Serve the stuffed eggs plain or be fancy and add a slice of stuffed olive or a strip of pimiento or a sardine on top.

WHICH BRINGS US TO FISH
 Sardines make wonderful snacks, canapés or the main dish for a meal. They can be served right out of the can on a plate, accompanied by crackers and cheese or made into very fancy dishes, indeed.

Here's a recipe for Devil'd Norway Sardine Canapés, originated by Lucian Toucas, executive chef of New York's Hotel Astor:

1 can sardines (three and three-fourths oz.)
 5 slices of white toast
 3 tablespoons bread crumbs
 2 tablespoons prepared mustard
 2 lemons for garnishing
 Juice of one lemon
 Oil from the can of sardines
 Mix mustard with lemon juice

and the oil from the can of sardines. Roll sardines in mustard preparation, then in bread crumbs. Broil for a few minutes. Cut toast into wedges the size of a sardine. Spear sardines to the pieces of toast with toothpicks. Serve hot on a tray garnished with lemon wedges and watercress or parsley.

SARDINE CANAPÉS
 For canapés, figure on one three-and-three-fourth-ounce can for four persons. The following sardine-cream cheese recipe will make 20 canapés:

Soften two three-ounce packages of cream cheese. Drain the oil from one can of sardines and make a puree of the sardines. Mix cream cheese with the sardine puree adding chopped chives and season to taste. Spread on 20 toast strips or cocktail crackers.

Last spring the first Norway food exhibit was held in New York, complete with movie stars and all the trimmings. Thor Broektor, consul general of Norway, was on hand to urge the guests to try snacks of smoked Norwegian whale steak

(Continued on Page 18)

STRICTLY CORN
 Jewelry from garden seeds is fun to make, pretty to wear, and affords amazing conversational material, according to Dolores Bracken, County Extension Agent.

"Corn, squash, melon, sunflower, Job's tears or any other large seeds can serve as interesting beads," she reports. "Add acorn cups, tiny cones or other forest products for interest and accents."

"While corn can be dyed many colors by allowing it to stand in a dye bath for 20 minutes to a half hour. Usually vinegar added to the dye bath will help set the color."

Seeds should be slightly moist to be worked up, so they will not split when strung. Use a strong needle and waxed thread, thin fish line or other interesting cord for stringing the "beads." Well-spaced knots or double of triple strands can be used to work the seeds into a variety of costume jewelry, including jangling bracelets, dangling earrings or necklaces, Miss

Bracken states. "With this novel costume jewelry," says Miss Bracken, "you can be sure no one else will look quite as 'seedy' as you do."



Supina
 CONCENTRATED SWEETENER For Home Use
 Sugarine
 Guaranteed non-fattening
 4-Oz. Size Bottle Only 7¢
 AVAILABLE AT YOUR LOCAL FOOD STORE

Another Mission Treat... "MACARONI RIPE OLIVE SURPRISE"



Surprise!

It's a brand new, delightfully different Mission macaroni and cheese dish with the added zing of ripe olives! And, the cost is less than 15¢ per serving!

Surprise!

You can quickly prepare it on top the stove in 1/2 hour! And, be sure to use Mission, the macaroni that cooks better and tastes better!

Surprise 'em with

MISSION Macaroni Ripe Olive Surprise!

Mission Macaroni Ripe Olive Surprise
 1 1/2 cups Mission macaroni
 1 No. 1 can ripe olives
 1 1/2 cups evaporated milk
 1/2 teaspoon Worcestershire
 1/2 teaspoon dry mustard
 1 1/2 cups grated Am. cheese
 Cook macaroni in boiling salted water until tender, drain. Add unflavored milk, Worcestershire sauce, mustard; heat thoroughly. Stir in cheese and place olives (whole or cut in big pieces) on top. Turn to very low heat 'til cheese melts. Serves 4 to 6.

ATTENTION! ALL SQUARE DANCERS!

THE FAMOUS
FENTON "JONESY" JONES
 "MR. SQUARE DANCE HIMSELF"

will be
 FEATURED CALLER at an OPEN DANCE
 SATURDAY, OCTOBER 3 — 8:30 P. M.
 DO-SI-DO CLUB HALL at AIRPORT

These Famous Women Invite You To Put On Blue Bonnet!



Mrs. Harry Conover
 "My favorite recipes turn out better with Blue Bonnet!"



Mrs. David A. Drexel
 "Blue Bonnet gives my family both Vitamins A and D!"



Mrs. Jan Pearce
 "No other margarine tastes as good as Blue Bonnet!"

Buy **BLUE BONNET** and Be Sure of "ALL 3" Flavor! Nutrition! Econom-e-e!



SUNNY-SWEET FLAVOR!
 You make a hit with everybody when you put on BLUE BONNET Margarine! Makes bread, rolls, vegetables taste so much better! And every delicious pound has the same delicate, morning-fresh flavor!

EXTRA NUTRITION!
 Unlike most other margarines, BLUE BONNET is rich in both Vitamin A and Vitamin D! Yes, BLUE BONNET is one margarine that gives your family as much year-round food value as the high-priced spread for bread!

REAL ECONOMY! Save money! Each pound of tasty, nourishing BLUE BONNET Margarine costs less than half as much as the high-priced spread! So start today! Put on BLUE BONNET and get "all three" — Flavor, Nutrition, Economy!

HOWDY DOODY'S FAVORITE!
 America's Luxury Spread At a Margarine Price!



good vision will give you
A Big Advantage!

Put yourself in this picture! Here's a man who knows where he's going. He has confidence in himself and his qualifications. He has that most important asset . . . good vision. No matter what you do . . . you NEED that same kind of good vision. It's just good business to be SURE your eyes are up-to-par. Make sure . . . today! Visit Dr. Alva Custer, registered optometrist, for a complete eye examination. If your eyes need help . . . invest in optically-perfect eyewear from Dr. Custer! Eyewear that will return big profits in improved efficiency, greater alertness, and better appearance.

PAY ONLY \$1 A WEEK

DR. ALVA CUSTER, REG. OPT.

WITH OFFICES AT

Standard Optical Company • 715 Main in Klamath Falls