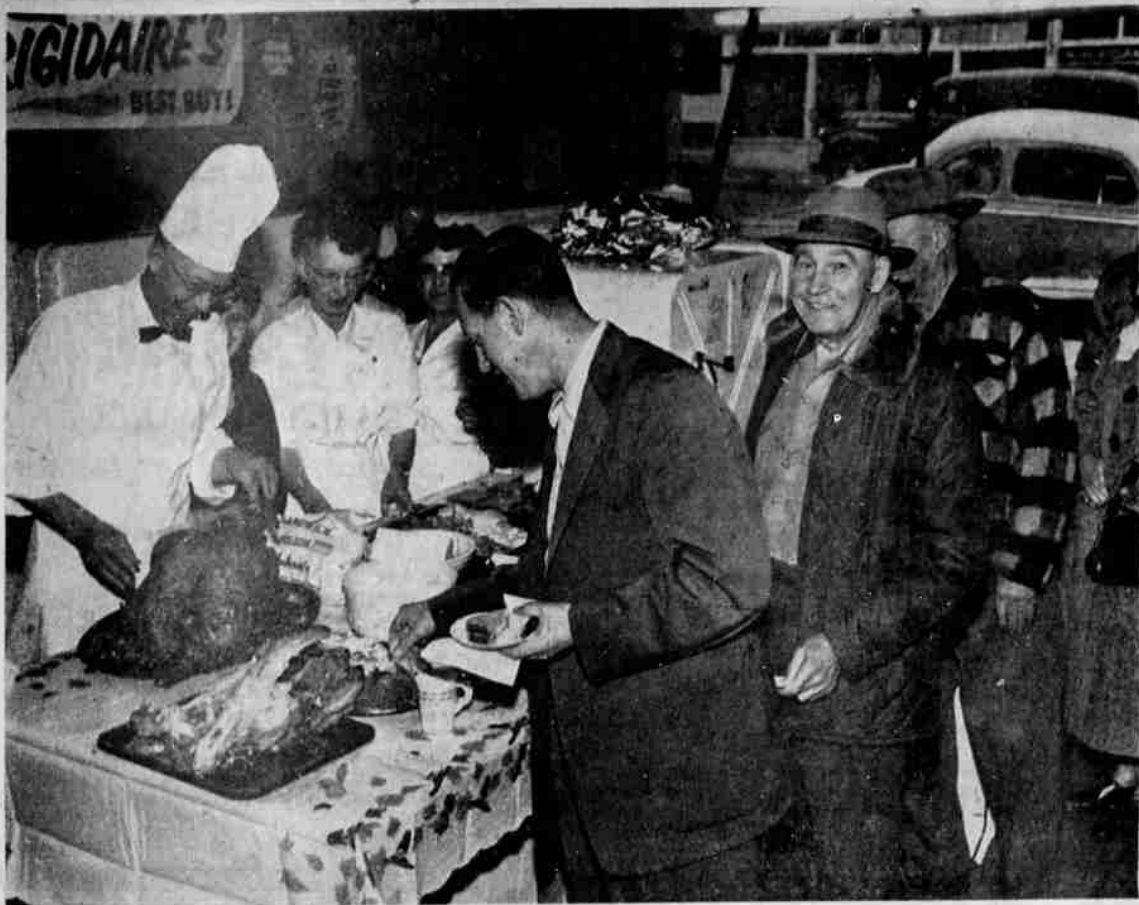




TURKEY SANDWICHES and coffee were the feature of Vern Owens' open house last Saturday at Cascade Home Furnishings. Assisting "Chef" Owens were Catherine Parkhurst, bookkeeper; Vi Guest and Inez Krider. Heading the long line being served was R. Frank Tucker, manager of Klamath County Chamber of Commerce. More than 1000 sandwiches were

made for the party from four big turkeys which were roasted at the appliance store under the supervision of LaVerne Slusser, home service director, on Friday. Equipment used for cooking the annual open house turkeys were RT-45 and Thrifty 30 Frigidaire electric ranges.

BONANZA

By CORA LEAVITT

Mr. and Mrs. Babcock, Klamath Falls, were overnight guests of Mr. and Mrs. Jim Wakefield and family.

Bub Dean arrived from Portland Wednesday to visit the Owen Pepples. The Dean's and Pepples' were dinner guests of the Paul Monroe's Thursday noon at their home in Langell Valley. Mrs. Dean also visited the Schanz' of Hildebrand, Mrs. Ruby Brown, Mrs. Katherine Billingsley and other friends while in Bonanza. Thursday evening Mr. and Mrs. Lester Leavitt and Mary of Langell Valley were dinner guests of the Pepples and Dean's. Mr. and Mrs. Dick Pepple, Michele and Pamela of Klamath Falls were also dinner guests Thursday evening.

Mr. and Mrs. Ross Clarke and sons moved to Klamath Falls where he is employed. Mrs. Clarke and sons spent the weekend with her sister Mrs. Clyde Woolen and family.

Mrs. Ella Abbott, Eugene, and Mrs. Ella Goodwin, Los Angeles,

spent several days with the Bill Bechholdts.

Louis Monroe Jr. has been visiting relatives and friends and enjoying hunting. He is the brother of Mrs. Reg Thomas and home on 30 day leave. His ship came from Europe to New York through the Panama Canal and to San Francisco.

Mrs. John Brown of Brown's Variety Store, Bonanza, is visiting her parents at Plummer, Idaho. She will help her father celebrate his birthday while there.

Vern Haley, Burt Mack, Harold Endelen and Bob Langton were home from Corvallis for the weekend. Burt also visited relatives in Healey. Everyone is reminded of the annual school carnival to be November 19, 7:30. The queen will be crowned at 11 p.m. Fun and prizes for all.

Mrs. Homer Dixon arrived in Frankfurt, Germany, November 9, to join her husband who has been stationed there for several months. She flew from New York.

Ralph Dixon has returned to his home in Bonanza after spending

the past eighteen months in Japan. He has been released from the Signal Corp. He is the son of the Benson Dixon's.

The Bonanza - Langell Valley Garden Club has cancelled its meeting which was to have been November 26. The next meeting will be December 10, the annual Christmas party.

Ruth Ralph, Portland, spent a recent weekend with her parents the Don Ralph's.

The tentative date for the first meeting in adult classes in sewing and woodworking is scheduled for Thursday, December 2, at 7:30 p.m. at the high school building. Marjette Sohn will teach the sewing and Dick Sohn the industrial arts class. Persons interested in either class please contact Roger Reid, president of the Bonanza Parents and Patrons Club.

Mr. and Mrs. Bill Hartley are spending several weeks in Portland.

Mrs. Ernest Givan spent last weekend at Redding with her mother Mrs. Grace Bowers.

Langell Valley

By CORA LEAVITT

St. Barnabas Guild members wish to thank all who participated in any way to make their annual turkey dinner and bazaar a success. Over \$600 was cleared and will be used toward painting and repairing the church. Serving started before 6 o'clock and continued until all were served.

The House Brothers Quartet spent the weekend at Sacramento and sang with other barbershop quartets. The boys were at Eugene the weekend before that.

Mr. and Mrs. Duane Noble arrived Monday night from his base in South Dakota. Mr. and Mrs. Wilford Noble met them at Reno. Pauline Noble, who is attending college at Costa Mesa, California, arrived Tuesday evening. They all went to Irrigon, Oregon, for the wedding of Harry Noble and Helen Steagall, November 14.

Friends are happy to hear that Mary J. Smith, mother of Mrs. Harry Frazier is feeling much better and up part of each day.

Holiday Cakes

Swapping recipes is a great American pastime.

Today we have four fruit cake recipes from Mrs. J. Pitts Elmore, 1868 Fremont Street.

DELICATE WHITE FRUIT CAKE
Cream $\frac{1}{2}$ cup shortening; add 1 cup sugar, $\frac{1}{4}$ teaspoon salt. Sift $2\frac{1}{2}$ cups flour with 2 teaspoons baking powder.

Chop or cut (not too fine) candied pineapple, citron, candied lemon and orange peel and candied cherries to make $1\frac{1}{2}$ cups of fruit. Dredge in flour.

Add flour alternately with $\frac{1}{2}$ cup pineapple juice, orange juice or milk. Add $\frac{3}{4}$ cup nuts. For a white cake, shredded or sliced blanched almonds are nicer. $1\frac{1}{2}$ cup coconut may be added if desired. Fold in 6 egg whites beaten stiff.

This amount makes one good sized loaf or two smaller loaf cakes. Bake in lined, greased pan or pans at 300 degrees about $1\frac{1}{2}$ hours.

SOUTHERN DARK FRUIT CAKE

Cream two-thirds cup sugar and two-thirds cup shortening. Add two-thirds dark corn syrup or molasses. Sift 2 cups flour with $\frac{1}{4}$ teaspoon soda and $\frac{1}{4}$ teaspoon salt and 1 teaspoon baking powder. Add two eggs to the sugar and shortening mixture and beat thoroughly. Cut $1\frac{1}{2}$ cups chopped fruit — raisins, citron, candied lemon and orange peel and candied cherries. Dredge fruit in the flour mixture. Add $\frac{3}{4}$ cup of chopped walnuts. Combine fruit, flour and sugar shortening mixture. Add one-third cup sour cream. Mix well.

Bake in lined greased pan at 300 degrees about $1\frac{1}{2}$ hours.

MINCE MEAT FRUIT CAKE

Sift $2\frac{1}{2}$ cups all-purpose flour with $1\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon soda and $\frac{1}{2}$ teaspoon salt. Add 1 cup chopped mixed nuts and 1 pound (2 cups) mince meat, 1 cup raisins, 1 cup sugar. Add two eggs and beat thoroughly. Add $\frac{1}{2}$ cup melted butter or margarine and 1 teaspoon vanilla. Mix well. Pour into greased and lined tube pan and bake at 325 degrees about $1\frac{1}{2}$ hours.

UNCOOKED FRUIT CAKE

This makes a $2\frac{1}{2}$ pound cake and should stand in the refrigerator from 24 to 48 hours before serving.

Cream $\frac{1}{2}$ cup butter or margarine. Add $\frac{1}{2}$ cup honey and beat until light and fluffy. Slice $\frac{1}{2}$ cup candied orange peel, $\frac{1}{2}$ cup citron, one-third cup candied lemon peel, $\frac{1}{2}$ cup candied cherries, 1 cup dried prunes, 1 cup seedless raisins, $\frac{1}{2}$ cup broken walnut meats. Mix with $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon vanilla, $\frac{1}{2}$ cup pineapple or orange juice.

The ingredients must be thoroughly blended. Let stand in the mixing bowl $1\frac{1}{2}$ to 2 hours. Then add $3\frac{1}{2}$ cups finely rolled graham cracker crumbs. Pack

firmly into a loaf pan which has been lined with buttered waxed paper. Let stand in refrigerator 24 to 48 hours before serving. Slice very thin.

HONEY GLAZE FOR HAM

Try one of these honey glazes the next time you bake ham: 1 cup honey to $\frac{1}{2}$ cup orange juice;

1 cup honey to $\frac{1}{2}$ cup cranberry sauce; 1 cup honey to $\frac{1}{2}$ cup cider; 1 cup honey with crushed pineapple; 1 cup honey mixed with 1 cup apricot pulp.

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