



OCTOBER

October is probably the loveliest month in the year in the Klamath country. Hunters seem to be the only ones who don't like this weather. The golden days are warm enough to do the last cutting and cleaning up of the garden. Hoses are drained and hung away from the winter. It is the time of year one can ignore a few weeks which survived the gardener's diligence. It is enough just to enjoy the color that is left in the fall garden.

It is a time for good things to eat. So it is no wonder that October is Potato Chip Month, Cheese Festival and National Wine Celebration. It should also be Jolly Time Pop Corn Month.

Potato chips have really come into their own as a year around food. The Northwest Potato Chip Industry promotes their use in cooking and for snacks, all year long. Chips have outgrown their limitation as a picnic specialty and now find their place on buffet tables and along with any type of dip or drink.

Cheese fits in with most types of dip. Cheese balls are also popular for the hors d'oeuvre tray and the leftovers are good keepers and can be reheated into a ball, refrigerated and served again.

Most cheese balls or cheese logs or leaves are served with a cheese knife, but Mrs. David A. Richardson, well known Goren system bridge instructor here (and director of Lakeshore Duplicate Club which meets at the city library every Thursday evening) makes the mixture into small balls, marble size, and roll them in shredded chipped beef. These can be made in advance and frozen. They're mighty handy little gadgets to have on hand for extemporaneous serving.

She has generously consented to share her recipe:

CHEESE BALLS

- 2 3-ounce packages cream cheese
- 2 tablespoons prepared horseradish
- 1 teaspoon prepared mustard
- 5 ounces dried chipped beef
- 1/2 cup Roquefort cheese dressing

Soften cream cheese with horseradish, mustard and dressing. Chop dried beef very fine and reserve for coating for the cheese balls. Form the cheese mixture into 30 or 35 small marbles. Roll in the chopped dried beef. Chill on waxed paper to make sure they hold their shape, then freeze for later use if desired.

TRY IT SOON

Put a touch of mace in pound cake batter to make a cake of haunting fragrance.



TWENTY FIVE TONS of cheese went into the "cheese hut" at Low Cost Supermarket for its October Cheese Festival promotion. During the three days, demonstrator Bunny Welp (not shown), Jerry Gleaves, left, and Bob Van Laningham, both of Medford, served more than 225 pounds of cheese in sample bites to visitors to the supermarket. Gleaves has been with Kraft Foods as a sales representative for less than a month. This is the second annual cheese promotion at Low Cost. Van Laningham says the per capita consumption of cheese in the Klamath area is "way over the national average."

Fruit Cake

The bustling excitement of the holiday season is almost upon us and early preparations have begun in many shops and homes all over the country. Bake "Jubilee Fruit Cake" now and you will be rewarded next month with a tender, moist cake that tastes better and better with every mouthful. After baking the fruit cake, wrap it in cheesecloth and put it in a tight container; every few days moisten the cloth with the same wine which you used in the recipe, and this cake will taste even more delectable.

JUBILEE FRUIT CAKE

- 1 1/2 cups dark seedless raisins
- 3/4 cup golden raisins
- 1 1/2 cups dried fig
- 1 cup cut candied cherries
- 3 teaspoons cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon black pepper
- 2 teaspoons rum flavoring
- 1/2 cup thick orange marmalade
- 1/4 cup dessert wine (Muscatel, Port, Tokay).
- 1 1/2 cups butter or margarine
- 1 1/2 cups sugar
- 4 eggs
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1 1/2 teaspoons salt

- 1/4 cup chopped roasted unblanched almonds
- 1/4 cup chopped walnuts

Rinse raisins, drain and dry. Pour boiling water over figs and let stand 10 minutes. Drain and dry. Cut stems and slice figs thin. Combine dried fruits, citron, cherries, spices, flavoring, marmalade and wine. Blend well. Cover and let stand several hours or overnight. Cream butter and sugar together thoroughly. Stir in well beaten eggs. Sift flour with baking powder, soda and salt. Add a portion of flour mixture to creamed mixture beating well. Mix in fruits, nuts and remaining flour and stir until well blended. Turn into two loaf pans which have been lined with two thicknesses of greased



MARKET BASKET
9th & Pine Klamath Falls

Tuesday Morning Duplicate Bridge Club

Branch of Lakeshore Duplicate Bridge Club

1st & 3rd Tuesdays

Beginning November 3

CITY LIBRARY AUDITORIUM

Play Begins 10:30 A.M.

All Bridge Players Welcome

Further information: Mrs. Ted Hyde, TU 2-5968

Mrs. David Richardson,
TU 2-1126

* APPETIZER

A small serving of some kind of appetizer, is ever welcome at lunch or dinner. We can think of no more delightful way to begin a meal than with "Meadowbrook Cocktail." The palatable combination of diced avocado and vegetables in an interesting sauce stimulates the appetite to just-right proportion. Smooth, mellow avocado is a congenial fruit that goes well with practically any cocktail ingredients.

MEADOWBROOK COCKTAIL

- 1 Calavo avocado
 - 1/2 cup diced celery
 - 1/2 cup mixed cooked vegetables
 - 1 teaspoon instant minced onion
 - 1/4 teaspoon salt
 - 1 tablespoon fresh lemon juice
 - 3 tablespoons chili sauce
 - Dash Worcestershire sauce
- Cut avocado into halves, remove seed and skin and dice. Combine with remaining ingredients, tossing lightly. Arrange in cocktail glasses. Chill and serve. Makes four servings.

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SWEEPSTAKES RULES

1. Print your name and address and your store's name and address on a postal card or any "Cash Carnival" entry blank and mail to: Cash Carnival Sweepstakes, Box 143, Cincinnati 99, Ohio. Extra blanks may be obtained at your store.
2. Entries must be postmarked by midnight December 10, 1959 and received by December 24, 1959. Send as many entries as you wish, but mail each one separately.
3. Sweepstakes winners will be determined in the order in which names are drawn at the Grand Prize drawing, to be made under the direction of an independent outside organization.

4. Entries limited to residents of the Continental United States (including Alaska and Hawaii) except residents of Nebraska and New Jersey, employees of Procter & Gamble, its advertising agencies and their families, and where locally prohibited. Government regulations apply.
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