



POTATO CHIPS AND HALLOWEEN just go together like Halloween and black cats. Use your yellow and white checked cotton table cloth or a paper table cloth from the store, choose a whopper of a pumpkin, make a grinning face, place ice and soft drink bottles inside. Gather some weeds, a few corn leaves and tie to look like a shock of grain. Fill potato chips with your favorite recipes for canapes and open the door wide. This is an "all treat and no trick" idea guaranteed to keep the crowd busy around the hi-fi.

'LECTION DAY CAKE FOR FALL PARTIES

You won't need a conversation piece to get a party under way this season. The air's full of controversial issues that can make or break up a friendly get-together.

The clever hostess will plan for diversions for conversation. 'Lec-tion Day cake is a likely subject because in colonial times election day was important enough to command a specialty from the cook.

Research has turned up an antique recipe frequently referred to as Hartford cake. That's because its destiny was usually Hartford, Connecticut, where so many of the stormy meetings were held during the shaping of the destiny of the new nation.

'Lec-tion Day cake is a hearty cake. It met the needs of the times. Leavened with yeast and laced with spices and fruits, it was a "good keeper." It traveled well and made substantial fare for the defenders of liberty.

In some old cookbooks the recipe calls for a cup of sherry, good brandy, Medford rum or rye whiskey. One old recipe calls for "a quarter of bread dough, light for the pan. Put into it 1/2 pound sweet butter, 1/4 pound beaten and sifted sugar, 1/4 pound of raisins of the sun, 1/4 pound Zante currants, candied peel if you please, 4 new laid eggs, such spices as you favor and flour as much as you need."

Before putting the cake into the oven the recipe suggested that the cook "test the heat by throwing a tablespoon of new flour on the floor of the oven. If it takes

fire or turns dark brown, the oven is too hot. If it remains white, the oven is too cool. If it slightly browns, the oven is right."

After some experimentation with the early recipes, this modern recipe has been evolved. It produces an excellent cake without changing the character of the original recipe.

'LECTION CAKE

2 packages or cakes yeast, active dry or compressed
1 1/2 cups warm, not hot, water
2 teaspoons sugar
1 1/2 cups sifted flour
2 1/2 cup margarine or butter
1 cup granulated sugar
1 egg plus 1 egg yolk
3 cups sifted flour
1 teaspoon salt
1 1/2 teaspoons cinnamon
1/2 teaspoon mace
Grated rind of 1 orange
1/2 cup currants
1/2 cup raisins
1/2 cup chopped pecans
About 1 cup sifted confectioners' sugar
1 egg white, slightly beaten
1/2 teaspoon vanilla extract
Sprinkle or crumble yeast over water in large bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast); stir until dissolved. Add sugar and 1 1/2 cups flour; mix well. Cover; let rise in warm place, free from draft, about 30 minutes, until very bubbly.

Meanwhile, cream margarine with sugars. Beat in egg and egg yolk. Stir in bubbly yeast mixture. Sift together 3 cups flour, salt and spices; stir into yeast mixture; beat smooth. Stir in orange rind, fruits and pecans.

Turn into greased and floured 10-inch tube pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hours. Bake at 375 degrees 1 hour or until cake tester inserted in cake comes out clean. Turn out onto cake rack; cool.

Frost with combined confectioners' sugar, egg white and vanilla extract. Makes 1 large cake.

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TRY YOUR SKILL AND WIN A TRIP

Do you like a contest? Here Hess's Patin of Allentown, Penn. is an unusual one, simple, easy to enter, nothing to buy or to pick up. All you do is jot down your most unusual or favorite dessert recipe and include the name of this newspaper. You mail the recipe directly to "Novel Dessert Recipe" Contest, Bert Nevins, Inc., 327 Madison Avenue, New York 22, N.Y., before November 21. The lucky winner will be announced on November 20.

The contest is sponsored by

marks, meet the press and take in a radio show. If the winning entry bears the name of a women's diet-conscious these days, tempt club or civic group, that organization will receive a \$25 prize. The recipe may be of any type, place around family tables. But the contest is open to all members of the family, even men folk. Only one entry to a person. The contest officially starts on November 1 and closes at midnight, November 21. One reason for the contest is to revive interest in the culinary

DRESSING

Treat your guests to a tasty sour-cream dressing made by mixing gently but thoroughly 1 cup honey and 1/4 cup sour cream. It's excellent over mixed vegetables.

SNACK

For a make-it-yourself evening snack, prepare a beehive sundae simply by pouring honey over a mound of vanilla ice cream.

to pamper your cat...



kidney'n meat • liver'n meat
chicken • meaty mix • chopped fish
5 Dr. Ross' CAT FOODS

Storkline, Kantwot, Cosco, Taylor-tot

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Swift's Eversweet

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47¢ lb.

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EUREKA SEA FOODS!

Fresh Ocean

Sea Bass

39¢ lb.

Ocean Fresh

Perch

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Scott's Pur-Pak

BIG BOLO

39¢ lb.

Old Fashioned

FRANKS

Skinless

Wieners

12-oz.

Swift's Liver

45¢ lb.

Beef Boil

25¢ lb.

SOUPS

New Lipton's Mushroom or Chicken Rice

2 29¢ Pkg.

Johnsons Pies

Large 9" Family Size Apple, Mince, Pumpkin

59¢ ea.

CAKE MIX

Jiffy - 9-oz. Chocolate White or Yellow

10¢ pkg.

BISCUIT MIX

FISHER'S Large Pkg.

25¢

TIDE or RINSO

Blue Giant Pkg.

59¢

MILK

FINER TALL TINS

10¢

ARDENS MELLORINE

Assorted Flavors Half Gallon

49¢

TOMATO JUICE

Hunt's Quart Tins

6 100¢ FOR 6

SHASTA POP

10 Delicious Flavors 12-oz. Throw-A-Way Tins

6 47¢ FOR 6

Broiled in Butter Mushrooms

Chopped 3-oz. tins

3 cans 65¢

Pork Luncheon Meat

MOR

12-oz. Tin

39¢

18 Pads

S.O.S.

New Blue With Rust Arrestor pkg.

39¢

MEAT PIES

Heat and Serve Pictswet Chicken, Turkey, Beef or Tuna

4 100¢ FOR 4

ORANGE JUICE

Ceder-green 12-oz. tins

2 79¢ FOR 2

Firm Golden

Bananas

3 Lbs.

19¢

Banana, Hubbard or Marble

Squash

Cut or Whole

5¢ lb.

Firm Crisp Medium size

Cabbage

5¢ lb.

Golden or Red Delicious

Apples

22-lb. Box

1 49¢

Winesaps or Newtowns

Sweet West—8-oz. tins

Peas

8 49¢ CANS

Hudson, White or Golden

Hominy

No. 1 Tall Tins

10¢

Medo-Bel

Milk

Half Gallon

51¢

Small Local - Poly Bagged

Large Buy Low

Bread

30¢

Butternut - All Grinds

Coffee

2-lb. tin

1 17¢

120 Count or 24—5c

Candy Bars

98¢

Your Choice—Box

Societe Individually Wrapped

Candy

59¢ and 39¢

85, 72 and 50 Pieces

85, 72 and 50 Pieces

MIX

or 50 pieces 49¢ bag

FRESH ROASTED PEANUTS

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