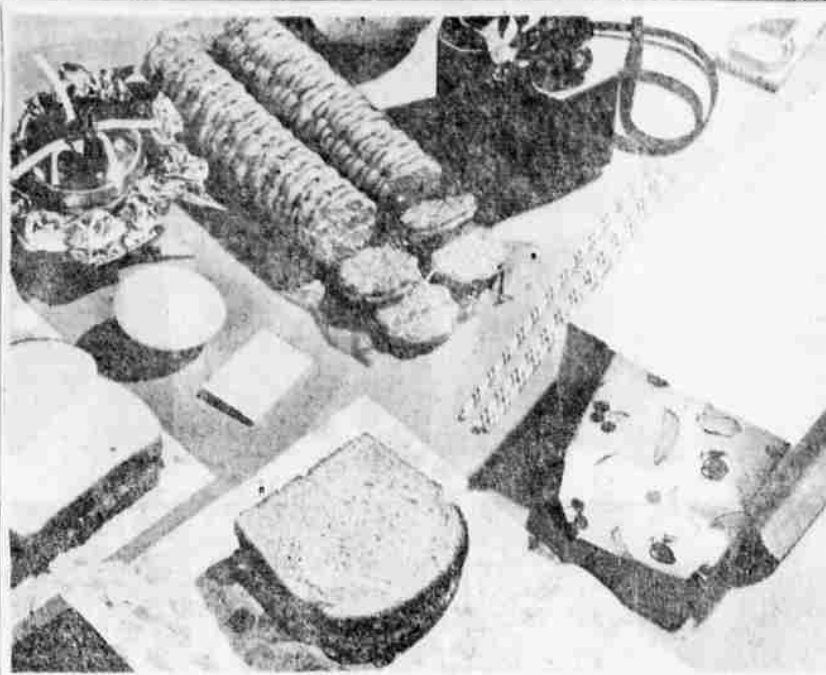




A TRADITIONAL Southern breakfast combination. Sausage Apple Bake (sausage and apples) in the form of an upside down cake featuring salty crackers.

Sausage Apple Bake

About 12 salty crackers, crushed.
 3 eggs, beaten
 1/4 tsp. cinnamon
 1/4 tsp. pepper
 2 large apples, peeled, cored, chopped
 1/4 cup brown sugar
 1/4 cup melted butter or margarine
 1 cup apple slices
 Combine cracker crumbs, eggs, cinnamon, pepper and chopped apples. Slice sausage meat and cook on slow heat. Drain on paper towels. Mix brown sugar and melted butter or margarine in bottom of 9-inch round glass baking dish. Arrange apple slices and sausage slices on top of brown sugar mixture. Pour cracker mixture on top of apple and sausage meat. Cover and bake in moderate oven (350 degrees) one hour.



Birdwatchers' Luncheon

Tuck This Hearty Lunch In Pocket

Klamath Basin birdwatchers will soon take to the trails, the woods, the shores and the mountains to count this country's many feathered residents and visitors. No matter how fascinating the bird watching, one does develop an appetite. Whether quietly watching a trail or silently watching from an improvised blind, a carried luncheon is a welcome refresher. Sandwiches, hard cooked eggs, a "walking" salad, and a box of cookies can be quickly assembled at home and taken along. The sandwiches are appetizing, satisfying, and the salad is an innovation. These are the ways to prepare them:

REEF RELISH SANDWICH FILLING
 1 cup ground cooked beef
 1/4 cup chopped dill pickle
 1/4 cup mayonnaise or salad dressing
 1 teaspoon Worcestershire sauce
 1/2 teaspoon salt
 Combine beef, dill pickle, mayonnaise, Worcestershire sauce and salt. Yield: one cup, or filling for five sandwiches.

SALE
FRUIT TREES
1/3 OFF
 Hardy, Acclimated Stock
Lakeshore Gardens Nursery
 893 Lakeshore Drive
 Ph. TU 4-6955

PEANUT BUTTER SALAD SANDWICH FILLING
 1/2 cup peanut butter
 2 tablespoons chopped sweet pickle
 2 tablespoons chopped stuffed olives
 1/4 cup chopped cooked bacon
 2 tablespoons mayonnaise or salad dressing
 Soften peanut butter and blend with pickle, olives, bacon and mayonnaise. Yield: 1/4 cup, or filling for four sandwiches.

WALKING APPLE SALAD
 1 large eating apple
 2 teaspoons peanut butter
 Wash and polish apple. Use an apple corer to remove core without breaking the apple. Cut into 1/2-inch horizontal slices. Cover one side of each slice with one of the following: two teaspoons peanut butter; two teaspoons pimiento cheese spread; one teaspoon cottage cheese mixed with one teaspoon mayonnaise. Reassemble apple slices. In the center, stand carrot sticks and tuck in raisins. Wrap apple in foil or waxed paper.

SOUR CREAM MAKES DATE PIE EXTRA GOOD
 Looking for something a little different to serve for dessert for your Christmas dinner? Or are you having friends drop by for just dessert or refreshments during the holidays? Whatever the occasion, you will find your guests will enthusiastically enjoy a piece of Sour Cream Date Pie. It is interesting to note that although the use of sour cream dates back to before Grandma's day, its popularity has increased considerably in recent years since the manufacturing of dairy sour cream. This creamy smooth, tangy flavored dairy food has many wonderful uses—one being a major ingredient in this Sour Cream Date Pie. Chuck full of dates and nuts contrasted with tangy dairy sour cream, it is a tasty combination and a scrumptious pie. Serve with a side dish of unsweetened whipped cream for those who like a little "extra."

SOUR CREAM DATE PIE
 1/2 pint (1 cup) dairy sour cream
 1 egg, beaten
 1/2 cup firmly packed light brown sugar
 1 cup finely chopped pitted dates
 1/2 cup chopped walnuts
 1 teaspoon grated lemon rind
 1/4 teaspoon salt
 Pastry for one nine-inch unbaked pie shell and lattice top
 Combine filling ingredients and mix well. Pour into unbaked pie shell. Cover with lattice top and flute edges. Bake in hot oven, 425 degrees, 10 minutes. Reduce temperature to slow oven, 325 degrees, and bake until filling is set and crust lightly browned, about 30 minutes. Serve with unsweetened whipped cream. Makes one nine-inch pie.

PANCAKE TOPPING
 Whip one cup whipping cream with three tablespoons sugar and two tablespoons powdered chocolate. Stir in 1/4 cup each chopped dark or golden raisins, walnuts and miniature marshmallows.

YOUR "ELECTION NIGHT SUPPER"
 in Family Weekly Cookbook
 features tasty sandwiches, chip dips and a delicious punch—all with a party flair...and easy to fix. See these kitchen-tested recipes in your Family Weekly—November 6th issue

with SUNDAY Herald & News

POTATOES ON MENU

(Continued from Page 3-B)

overcooked potatoes. When cooked to the just-right point they are easily pierced with a fork, and at their best in taste, food value and appearance.

BOILED

Place potatoes to be boiled in a pan containing boiling, salted water. Use about two cups of water and 1/2 teaspoon of salt for four medium-sized potatoes. For quartered and/or diced potatoes reduce the water to about 1 1/2 cups. Cover and boil gently; vigorous boiling frequently causes potatoes to break apart.

Drain potatoes as soon as fork tender, so they won't get waterlogged, and remove the cover so steam will escape and not condense into water which the potatoes can absorb. Sometimes shaking the potatoes, in the pan, over low heat will help remove any excess moisture.

Boiled potatoes are then ready to be served, rice, mashed or enhanced with a butter topping or cream sauce.

TEA TALE

Though Samuel Pepys is said by many tea historians to have had the famous "first cup" of tea in England in 1669, there appeared an ad in September 1658, "Mercurius Politicus." That excellent and by all Physicians approved China Drink called by the Chineseas Tea, by other nations Tay alias Tee, is sold at the Sultaness Head, a coffeehouse in Sweetings Rents, by the Royal Exchange, London."

tees can absorb. Sometimes shaking the potatoes, in the pan, over low heat will help remove any excess moisture.

Boiled potatoes are then ready to be served, rice, mashed or enhanced with a butter topping or cream sauce.

THE REFRESHING DIFFERENCE IN REFRESHMENTS

MILK IS FOR MODERNS

Riced potatoes, gently brushed with melted butter and sprinkled with grated onion, green pepper or chopped parsley are attractive, tasty, and a boon to those who are counting calories and shunning richly-colored potato toppings.

FUEL OIL
 Highest Quality with Inertens Added for Cleaner Burning
UTAH COAL
 Direct from the Mine to Us, Saves You Money!
Pres-to-Logs
 The Clean, efficient fuel for Fireplace or Stoves
 DON'T RISK RUNNING OUT OF FUEL! USE OUR CHECK & FILL SYSTEM. ONE CALL TO US KEEPS YOU FULLY SUPPLIED ALL WINTER LONG!
WESTERN OIL & BURNER CO.
 1845 South 6th
 PHONE TU 4-3873
 ORDER NOW!
 WE GIVE TD STAMPS

Super Specials FRIDAY NIGHT ONLY!



Bob Says:

In order to acquaint you with our Friday night hours we are offering you these SUPER SPECIALS Friday Night only from...

5:30 - 8:30 P.M.

1-only, ladies' reg. \$150.00 white Gold Diamond set
HAMILTON WRIST WATCH 75.00 plus tax

1-only, reg. \$225.00 ladies' white
Girard Perregaux Wrist Watch 125.00 plus tax

1-only, reg. \$71.50 ladies'
Girard Perregaux Wrist Watch 35.00 plus tax

reg. \$24.95
PORTABLE RADIOS (less batteries) 13.95

WATCH BANDS 2.00 OFF

Pickups

Town & Country JEWELERS

Town & Country Shopping Center... 3860 S. 6th

PENNEY'S
 ALWAYS FIRST QUALITY

BE HERE TOMORROW 5:30 P.M.

all aboard

PENNEY'S TOYLAND NOW OPEN

See our gigantic variety of toys...with low Penney price tags

sizzling value only...

88c

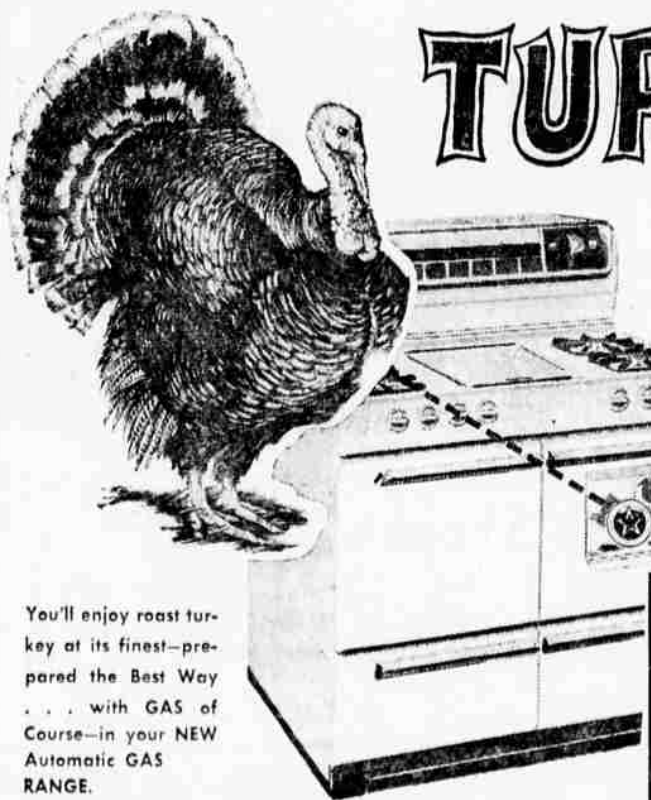
each

These sturdy toys will keep them amused for hours! They're large... some over a foot long! Pick up a bunch of them for the kids to take to grandma's, the beach, on Sunday drives! There's something to please every child... you'll find wooden pull toys, wind-up toys, much more! You'll find everything from planes to trains, from ducks to trucks! Buy now... save!

PENNEY'S OFFERS YOU 4 CONVENIENT WAYS TO SHOP FOR YOUR FAMILY!

1. Penney Charge Account... a regular 30-day Charge with option terms!
2. Time Payment Account for major purchases!
3. Lay-Away
4. Cash!

Turkey Time Special for Your Thanksgiving Dinner!



You'll enjoy roast turkey at its finest—prepared the Best Way... with GAS of Course—in your NEW Automatic GAS RANGE.

Imagine! A Big Oregon Turkey (up to 20 lbs.) given Free with purchase of a New Gas Range... PLUS, a Bonus Savings of 25% when you trade-in your present range! Your turkey will be delivered in time for Thanksgiving. Come in NOW and choose your range and reserve your FREE THANKSGIVING TURKEY.

GAS cooks faster, cooler, cleaner...at lowest cost!

FREE TURKEYS

During November...

With Your Purchase of a NEW Automatic

GAS RANGE AT 25% OFF
 (With trade-in of your old range)

CITY GAS
 1011 Main

CALIFORNIA-PACIFIC UTILITIES COMPANY
 YOUR PARTNER IN WESTERN PROGRESS

TANK GAS
 Phone TU 4-5175