



BRING ON THE CLOWNS! — It's a Circus Party. Three rings or one, this buffet meal is fun for everyone from small fry to sophisticates. No ordinary stuffed toys are these. Out of Idaho's bean bags and your scrap bag come Beanie, the Clown, his companions and the best-eating Pinto Bean Pot. Even the filling of the ring is Beans — Pinto, Red or large white Great Northern dried beans. Why not make it a Three-Ring Circus. The pattern for the easy-to-make happy little clown is free for the asking by sending a post card to Idaho Bean Commission, 212 Continental Life Building, Boise, Idaho. Just ask for "Beanie, the Clown." Make him for Christmas.

All You'll Need Will Be A Circus Barker

Everybody loves a circus, especially the clowns! Why not give a circus party as a special treat for the teenage set, an evening of gaiety for grown-ups; good also for the not too small fry. Fun for everyone!

This is a circus you make, from the parade of funny little bean bag clowns to the rings which house their acts. Even the animals may be fashioned of foods. Dried fruits are turned into ferocious leopards and lions; oranges become plump elephants; a nimble cracker for little cages. It's a circus for even the maker!

When your church or club group needs gifts for the Christmas bazaar, get out your scrap bag of fabrics and trimmings and a bag of dried beans, to whip up little bean-filled clowns. This is a perfect time to plan on a pot of beans to slow-bake, unattended, while you stitch Good family and party fare. Plan a Circus Party before you make your contribution, though you may find it difficult to keep your guests from taking home "Beanie, the Clown" and his companions. (Tut, tut, take orders!)

CIRCUS PARTY BUFFET SUPPER

Hot Mulled Cider, Bags of Buttered Popcorn, Pinto Baked Beans, Bacon-wrapped Cheese-Stuffed "Hot Dogs" in Toasted Buns, Make-Your-Own Salad Lazy Susan, Orange Clown Desserts, Frosted Cup Cakes, Cookies, Cold Bottled Beverages, Coffee.

Note: This menu may be varied according to the age group and their tastes. It is easy-to-do, as everything is ready beforehand.

This Baked Bean "receipt" is traditional except for the use of Idaho's dappled pinto beans. You will like it, too, made with the unusual Idaho-grown large white Great Northern variety of dried beans. The flavor of each is different but mighty good baked in the tradition of our forefathers.

PINTO BAKED BEANS (With a nod to Boston)
2 pounds (4 and 2-3 cups)
Idaho pinto beans
3 quarts (12 cups) water
1/2 teaspoon soda
2 teaspoons salt
2 tablespoons butter or sal-

ad oil
2 medium onions chopped (1 cup)
3/4 pound salt pork
1/2 cup brown sugar
2 teaspoons dry mustard
1 cup molasses

Wash beans; add water. Bring to boiling point rapidly. Boil two minutes only. Add 1/2 teaspoon soda. Cover; let stand one hour. Or soak overnight in measured amount of water with the soda. Either way, to cook the beans, bring to the boiling point in the soaking water. Add salt and butter or oil to cut down foam, and the onion. Reduce heat, cover, and simmer until beans are tender but firm, about 1 and 1/2 hours. (If using the large white Great Northern beans, cook about one hour.)

Using a slotted spoon, place beans in heavy bean pot or casserole of about four-quart capacity. Scrape and wash salt off the salt pork. Cut nearly through the skin in one-inch squares. Bury salt pork, cut side up, in center of beans. Mix together remaining ingredients with the bean liquid. Pour over the beans, adding enough boiling water so that the beans are covered. Put on the tight-fitting lid or foil and lid. Bake in a 250 degree F. (slow) oven for eight hours, adding some boiling water if beans are not quite covered. Just before serving, remove lid. With a wooden spoon, gently bring pork to surface. Raise oven heat to brown the pork. Makes 12 servings. Good reheated though there likely will not be enough left to find out!

NOTES ON A CIRCUS PARTY

Table setting: Use a colorful cloth or one of the clever clown, balloon, and circus-designed paper table coverings with matching paper plates, cups, and napkins; plastic forks and spoons if you'd like, and gay-colored plastic picks for the olive-onion kabobs to stick into the fancied-up "Hot Dog" filled buns.

Three-ring centerpiece: Cut 1/2-inch wide strips from heavy paper or poster board; decorate with crayons; staple ends together to form rings. Place three rings in center of table. Fill each ring with a different color of dried beans—the large white, colorful red, and dappled pinto. Use these to house the small dog figures for one act, other circus animals for the other rings. The clowns you make add the merriment. They may take on many different poses.

Individual bean casseroles: So that all the main course foods may go on the same plate, provide individual casseroles or small baking dishes to house the baked beans.

Drums make unusual salads: Sandwich a thick layer of dry-type cottage cheese between two tomato slices, using thin strips of green pepper arranged on diagonals against the cheese to resemble lacing. Make drumsticks by using small celery sticks tipped with small stuffed olives. These "drums" may be served from a chop plate.

Orange clown dessert: To make, cut outer peel of a large seedless orange to make eyes and mouth, cut nose and lift up slightly. Scoop out pulp, using some to add to a mixture of fruits which you will use as filling for the orange. Accent eyes and mouth with sliced gumdrops. Chill; just before serving, perch cocky paper-cup hat over one eye. Orange shells may be filled with a frozen dessert.

Bean bag clowns: If you would like a free pattern for "Beanie, the Clown," send a postcard to Idaho Bean Commission, 212 Continental Life Building, Boise, Idaho.

Cow Belle Corner

By MRS. LUISE LANE

Election of officers, an interesting travel talk, and elegant fashions highlighted the Cow Belles annual fall luncheon held Oct. 26 at the Round Table Room of the Winema Hotel.

Heading the Klamath County Cow Belles as president for the 1963-64 year will be Mrs. Dayton Hyde. Serving with Mrs. Hyde will be Mrs. Joe Smith, vice president; Mrs. Stewart Henzel, secretary, and Mrs. Rodney Wright, treasurer.

The Cow Belles were pleased to have as their guest, Walt McIntyre of the McIntyre Travel Service who talked to the group about Mexico and Hawaii.

Mrs. John Lake and her modeling class from Oregon Technical Institute presented a style show featuring clothes suitable for travel. The lovely and practical fashions were from the Fashion Villa and Bon Bazaar.

Delicious beef stroganoff was served at the luncheon. This is an excellent company dish as it can be prepared well ahead of time and refrigerated until a half hour before dinner, when the final ingredients are added, and the dish reheated. The following recipe serves 10 to 12.

BEEF STROGANOFF

1 cup butter or margarine
1 1/2 pounds sliced, fresh mushrooms
1 1/2 cups finely chopped onions
3 1/2 pounds lean beef cut in 1/4x1/2x2-inch strips
6 tablespoons flour
3 cups bouillon
1 1/2 teaspoons salt
6 tablespoons tomato paste
2 tablespoons Worcestershire sauce
3/4 cup sour cream
1 1/2 cups heavy cream
3 cups fluffy rice

Melt 1-3 cup of butter in large saucepan. Add onions and saute until golden; then remove and set aside. Melt 1-3 cup more of the butter. Add mushrooms and saute until lightly browned; then remove and set aside. Melt remaining butter in saucepan. Roll beef in flour and saute in butter until browned. Add bouillon, salt and the onions. Cover and simmer gently until beef is tender (about 1 1/2 hours). Then add tomato paste, Worcestershire sauce, sour cream, heavy cream and the mushrooms. Heat thoroughly and serve over rice.

NEW YORK (UPI) — The best way to keep lamb fresh after you bring it home from market: remove wrapping and store it loosely covered in the coldest part of the refrigerator.

QUICK RICE PUDDING

Prepare 1 package vanilla pudding (the kind you cook), using 3 cups milk and 2 well-beaten egg yolks. Remove from heat. Add 1 1/2 cups cooked rice, 1/2 cup raisins, 1/4 teaspoon cinnamon and a few grains of salt. Mix well. Beat 2 egg whites until stiff; fold into rice mixture. Pile into dessert dishes. Chill. Serve with a whipped cream topper. Makes 6 servings.

FRUIT-RICE FLUFF

Chill 1 cup cooked rice. Meanwhile, drain 2-3 cup juice from 1 No. 2 can apricot halves. Dice the fruit and combine with 1 1/2 cups miniature marshmallows and 3/4 cup shredded coconut. Stir in the chilled rice. Whip 1 cup heavy cream and sweeten with about 1-3 cup sugar. Fold fruit-rice mixture into the whipped cream. Chill. Serve topped with 1/4 cup toasted almonds. Makes 8 servings.

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for the WHOLE FAMILY

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