



**GETTING READY FOR THE FEASTING** — This flock of fine bronze turkeys was raised by Mrs. Dale Newnham in the Pine Grove District this year. There are 52 toms and hens grown to maturity from a start of 75 poults. Turkeys are susceptible to many ills. Weather changes affect them when they are young and sometimes they just droop and die. They take constant supervision during the growing stages but are mighty good to eat when they reach maturity. Left, Patricia Lynn, 4 in January, and Susan Gail, 5, were a bit irked because turkeys, suspicious of Herald and News photographer Don Kettler, refused to stop and pick up oats they scattered to keep birds near camera. Center, Mrs. Newnham clutches big tom. She does not use axe. It was a



"prop." She used modern method of "sticking" which paralyzes and bleeds the bird. Right, Susan Gail pursues part of flock. Wings of grown birds are exceptionally strong and they can deal handler a wicked blow. Mrs. Newnham began dressing operations Monday for Thanksgiving birds.

## 'Lost Art' Of Turkey Raising Still Carried On Here

By RUTH KING

Heaven bless your house today — with peace and plenty too . . . the walls wherein you dwell in joy, the roof that shelters you. The windows opened wide to love, the hearth where friendship glows, the door that welcomes all who come and cheers each one who goes; bless the trees that stand outside . . . bless every flower too, and bless the things that make your house a "Home Sweet Home to You." — Anonymous.

Again, on Thursday, families will gather for the great annual festival of Thanksgiving.

The old familiar recipes will be recalled by those who have cherished them from year to year . . . the spices will come clean from the shelves to spread their fragrance. Pie crust, rich and flaky, will be latticed across mince-meat . . . plum puddings, spiced with nuts and currants will be ready for the flame . . . the rich mixture of bread crumbs and sage, of onions and celery, awaits the millions of plump fowl that will grace as many Thanksgiving platters.

From New England's gently rolling hills to the high desert and the long shoreline of the restless Pacific, great flocks of turkeys have been groomed for their destiny.

From plaintive, peeping poults, beneath a man-made hover or the gentle shelter of a turkey hen, they have matured in a few short months to broad-breasted beauties ready for the oven.

Some years ago the production of fine turkey toms and hens was a major industry in Klamath County. They numbered in the thousands in commercial flocks and many a farm family raised its own birds for family gatherings. This week a survey revealed that turkey raising is a vanishing business in the Klamath Basin, as out-moded as high-button shoes and

the bustle. No longer do gobblers spar for flock supremacy or hens lay clutches of eggs they think are hidden from the human eye.

The housewife, escaping "fuss and feathers," buys her bird fresh from the supermarket, shipped from some distant field or pasture, its drumsticks ex-

posedly tethered to await the roasting.

Busy Mrs. Dale (Madeline) Newnham, mother of four, who lives in the Pine Grove District, just off State Highway 66, over a dip in the road and beyond the junction, is an exception.

She successfully combines turkey raising on a diversified

ranch, with employment in the shoe department of Miller's Department Store. It is the same ranch where, once upon a time, her mother-in-law, Mrs. Sadie Newnham, raised "upwards" of 3,000 poults to marketable birds. Mrs. Sadie Newnham still lives on the ranch, an early-day homestead.

This year, Madeline Newnham raised 52 fine bronze toms and hens, that before the end of the holiday season will all grace local tables. She raises birds to supplement her income, caring for them personally from brooding to butchering.

Her handling of the flocks is professional. Feathers are loosened when the brain is pierced. She picks them "dry." She pins and draws and is proud of the finest product. Most of her birds go to individual customers. This year's toms are averaging 20 pound. Hens tip the scale from 12-14.

Five days a week for seven years (off and on), she says, she has served customers at Miller's. An older daughter, Kay Warner, cares for the small Newnham sisters, Susan Gail, 5 years old on Dec. 19, Patricia Lynn, 4 in January, a baby

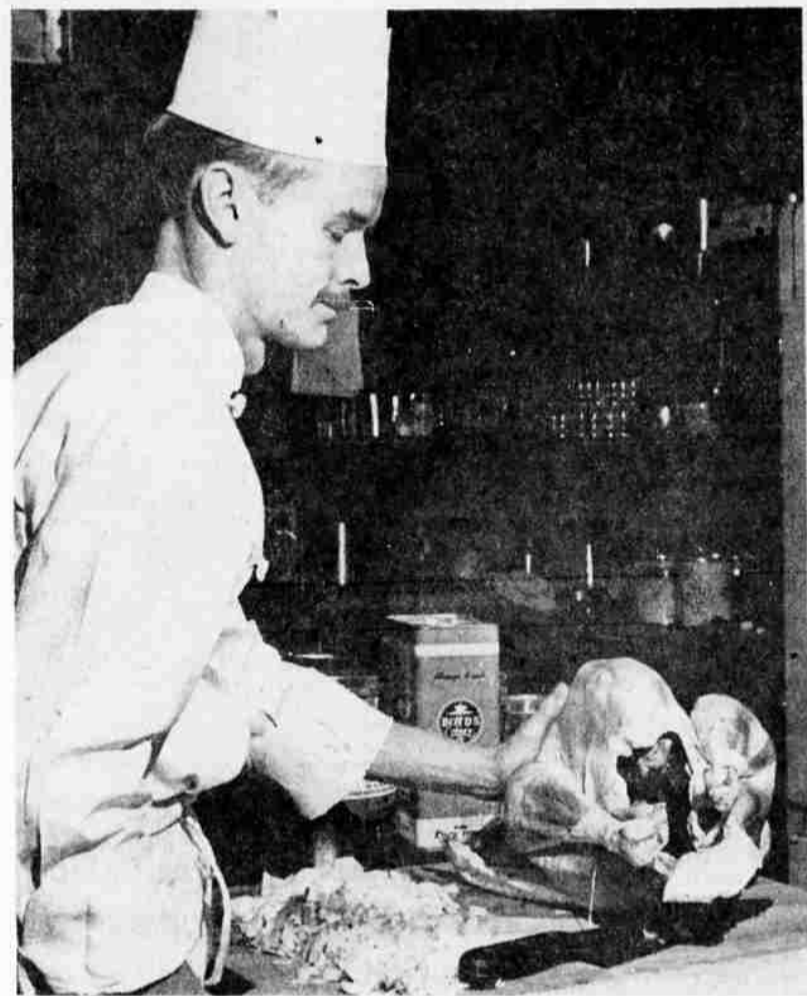
brother, Dale James, 1 year old on Nov. 18 and her own two children.

Mrs. Newnham who also gardens for the family table has little time for "joking." She says, "I am just too busy."

This week she has been busy from dawn to dark. If you are lucky enough to have one of her birds in your kitchen on Thanksgiving morn, you'll know it is as perfect as care can make it. Have a Happy Thanksgiving.

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**SOME FOLKS DINE OUT** — Turkey is frequently served today on the menus in restaurants, and is not reserved for holidays as it once was not too many years ago. Preparation of the bird and stuffing recipes differ with cooks. Some prefer a dry dressing with only onion and sage seasoning. Other cooks prepare a moist stuffing with celery, onion, green peppers and seasoning . . . cornbread is a favorite with Southern cooks, sometimes chestnuts, oysters or other extras are added. Regardless, those who have the festive meal away from home, get generous portions of dressing with their light and dark meat. At the Winema Hotel, Chef Bob Kempton was preparing turkey for the oven. He braises vegetables, onions and celery and a bit of pork sausage with seasoning before mixing with moistened bread slices. He does not stuff bird but places still other coarsely chopped celery, onions and parsley around the fowl in an open pan for flavor. Dressing or stuffing is baked separately. Turkey is roasted uncovered let 350 degrees for four hours for a 16-pound bird. It is basted frequently with butter during cooking period.



**READY FOR THE FEAST** — A beautifully browned Thanksgiving turkey is the pride and joy of any cook. Chef Kempton enjoys preparations for a holiday dinner and works faithfully to follow the usual dinner patterns. He outlined silver tray with decorative greens and a ring of spiced ruby-red crabapples that nestled close to bird. He removed wings, legs and thighs first to make breast meat easy to carve. Around home tables, family members will vie for the "hidbits," the wishbone, the giblets, "the part that goes over the fence last." There will be the bounty from America's fertile land, crisp Jonathan apples and walnuts for the Waldorf salad, small creamed onions from rows in the field, Nettle Gams from the Klamath country whipped to fluffy whiteness . . . golden yams from Alabama, cranberry sauce from a Washington bog. It will be a day to give thanks.

## Johnson Asks Churches To Read Proclamation

WASHINGTON (UPI)—President Johnson urged Tuesday that the Thanksgiving proclamation issued by the late John F. Kennedy be read in churches throughout the nation this Thursday as a memorial to him.

The President's statement said:

"One of the last messages of President John Fitzgerald Kennedy to his fellow countrymen was the Thanksgiving Day proclamation which he issued on November 4, 1963. I urge that his proclamation be read in the churches of the United States in their services on November 28 as a memorial to him. I also ask that the newspapers, and the television and radio stations make it available to all of the American people by including it in their recognition of this first and most solemn of our holidays. We dedicate Thanksgiving Day, as we have for over 200 years, as a day to give thanks to God for His gifts and the sustenance which He has provided in undertaking the tasks of our nation."

forefathers in Virginia and in Massachusetts, far from home in a lonely wilderness, set aside a time of thanksgiving. On the appointed day, they gave reverent thanks for their safety, for the health of their children, for the fertility of their fields, for the love which bound them together and for the faith which united them with their God.

So too when the Colonies achieved their independence, our first President in the first year of his first administration proclaimed November 26, 1789, as "a day of public thanksgiving and prayer to be observed by acknowledging with grateful hearts the many signal favors of Almighty God" and called upon the people of the new Republic to "beseech Him to pardon our national and other transgressions . . . to promote the knowledge and practice of true religion and virtue . . . and generally to grant unto all mankind such a degree of temporal prosperity as He alone knows to be best."

And so too, in the midst of America's tragic Civil War,

President Lincoln proclaimed the last Thursday of November, 1863, as a day to renew our gratitude for America's "fruitful fields," for our "national strength and vigor," and for all our "singular deliverances and blessings."

Much time has passed since the first Colonists came to rocky shores and dark forests of an unknown continent, much time since President Washington led a young people into the experience of nationhood, much time since President Lincoln saw the American nation through the ordeal of fraternal war — and in these years our population, our plenty and our power have all grown apace. Today we are a nation of nearly two hundred million souls, stretching from coast to coast, on into the Pacific and north toward the Arctic, a nation enjoying the fruits of an ever-expanding agriculture and industry and achieving standards of living unknown in previous history. We give our humble thanks for this.

Yet, as our power has grown, so has our peril. Today we give

our thanks, most of all, for the ideals of honor and faith we inherit from our forefathers—for the decency of purpose, steadfastness of resolve and strength of will, for the courage and the humility, which they possessed and which we must seek every day to emulate. As we express our gratitude, we must never forget that the highest appreciation is not to utter words but to live by them.

Let us therefore proclaim our gratitude to Providence for manifold blessings—let us be humbly thankful for inherited ideals—and let us resolve to share those blessings and those ideals with our fellow human beings throughout the world. Now, therefore, I, John F. Kennedy, President of the United States of America, in consonance with the joint resolution of the Congress approved December 26, 1941, 53 Stat. 892 (15 U.S.C. 81b), designating the fourth Thursday of November in each year as Thanksgiving Day, do hereby proclaim Thursday, November 28, 1963, as a day of national thanksgiving. On that day let us gather in

sanctuaries dedicated to worship and in homes blessed by family affection to express our gratitude for the glorious gifts of God; and let us earnestly

### SCHOOL IN PARIS

PARIS (UPI)—Two children of Mme. Ngo Dinh Nhu, widow of a slain South Vietnamese leader, arrived in Paris from Rome Tuesday night to enroll in school. The children are Le Thuy, 18, and her brother, Le Quyhn, 11. Mme. Nhu's eldest son, Trac, 15, and daughter Le Quyen, 4, remained in Rome.

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and humbly pray that He will continue to guide and sustain us in the great unfinished tasks of achieving peace, justice, and understanding among all men and nations and of ending misery and suffering wherever they exist.

In witness whereof, I have hereunto set my hand and caused the Seal of the United States of America to be affixed.

Done at the City of Washington this fourth day of

November in the Year of Our Lord Nineteen Hundred and Sixty-three, and of the independence of the United States of America the one hundred and eighty-eighth.

John F. Kennedy  
By The President:  
Dean Rusk  
Secretary of State.

The proclamation: The White House Thanksgiving Day, 1963 By the President of the United States of America A proclamation: Over three centuries ago, our

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Golden Text: Psalms 65:1, 4. Praise waiteth for thee, O God, in Zion: . . . we shall be satisfied with the goodness of thy house, even of thy holy temple.  
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