

Cop's Corner

by Mel Ray

An Oral Board was held on the 23rd of March to hire a School Resource Officer. We have tentatively offered a position to one person awaiting acceptance by the City Council. The release of the name will be done shortly thereafter.

I have been getting complaints of abandoned vehicles and other unsightly objects. I will be taking pictures and looking into the nuisance abatement laws and the requirements to remove unsightly vehicles.

I wanted to thank Mike Stritenberg for putting on the golf tournament for the youth center. I especially want to thank him for the sign on the 9th hole. Pay backs, remember Mike are (&(*^*&^?).



BLM NEWS

On April 13th the BLM will host a public meeting in Butte Falls to present early planning for project work from the recently completed Lower Big Butte Watershed Analysis. The purpose of the meeting will be to discuss the results of the interdisciplinary teams study of the watershed with the objective of assuring the long-term health of BLM lands. Following the BLM presentation, we will open the meeting for a discussion from the community. Resource specialists will be available to answer your questions. Please come to the Lower Big Butte meeting 7pm at the Forest Service conference room and share you ideas with us.

Coffee and cookies will be served.

GRADE SCHOOL STUDENT OF THE MONTH FEBRUARY - COOPERATION

Kindergarten:	Ryan Josephson & Wade Cool
First Grade:	Olivia Bedard
Second Grade:	Chase Ellis
Third Grade:	Annie Ferguson
Fourth Grade:	Felicia Ferguson
Fifth Grade:	Miranda Thompson
Sixth Grade:	Roxanne Gieseke
Seventh Grade:	Bonnie Biando
Eight Grade:	Billy Johnson
E.R.C.:	LuCynda Zartman

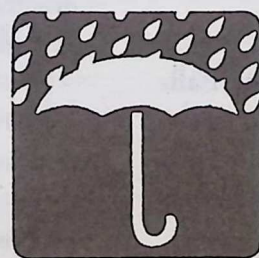
BUTTE FALLS SERVICE STATION

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TUNE UPS

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STOP IN AND VISIT
THE FRIENDLY FOLKS AT THE
BUTTE FALLS SERVICE STATION



Ladies Tea is Coming Soon!
Sunday, May 7th, 2000
Theme: Let a Smile Be Your Umbrella
*Get out your umbrellas, ladies!
But, don't forget- April showers do
bring May flowers!

Recipe of the Month

CHEWY FRUIT AND OATMEAL BARS

- ☞ 3/4 cup firmly packed brown sugar
- ☞ 1/2 cup granulated sugar
- ☞ one 8 ounce container vanilla or plain low-fat yogurt
- ☞ 2 eggs whites, lightly beaten
- ☞ 2 tablespoons vegetable oil
- ☞ 2 tablespoons skim milk
- ☞ 2 teaspoons vanilla
- ☞ 1 1/2 cups all purpose flour
- ☞ 1 teaspoon baking soda
- ☞ 1 teaspoon ground cinnamon
- ☞ 1/2 teaspoon salt
- ☞ 3 cups quick or old fashioned oats, uncooked
- ☞ 1 cup diced dried mixed fruit, raisins, dried cranberries or coconut

Heat oven to 350 degrees F. In a large bowl, combine sugar, yogurt, egg whites, oil, milk and vanilla; mix well. In a medium bowl, combine flour, baking soda, cinnamon and salt; mix well. Add dry ingredients to yogurt mixture; mix until just combined. Stir in oats and dried fruit. Spread dough into bottom of ungreased 13-by-9 inch pan. Bake 28 to 32 minutes or until light golden brown. Cool completely on wire rack. Cut into bars. Store tightly covered or can be frozen. Makes 2 dozen bars.

Nutrition information, per bar: 145 calories, 2 grams of fat, 60 milligrams sodium, 2 grams fiber.

A GREAT SNACK FOR KIDS !!!