



DECORATING THE porch of the Sandy Women's Club Hall for their forthcoming Centennial Open House, are Barbara McKenzie and Ruth Berg on porch rail.

Joyce Marcy with granddaughter Karen Simoncini, and Melanie Berg in background.

(Post Photo)

Sandy Women's Club slates open house

The Sandy Women's Club has scheduled a week of demonstrations and displays to celebrate the Sandy Centennial, from July 2 to July 6. During this week, the Women's Club Hall will be open from 10 a.m. to 6 p.m. each day.

Pioneer arts and skills, such as soap-making, quilting, and weaving, will be demonstrated for visitors.

There will also be displays of pioneer articles, including jewelry and antiques, plus many types of handwork.

The demonstrations and

Sandy girl to teach in Japan

Peggy Nagae, daughter of Mr. and Mrs. Shig Nagae graduated from Vassar College June 4 with honors. Miss Nagae, who had a grade point of 3.67, will teach English in Japan next year.

displays will change from day to day. Donuts and coffee or iced tea will be served to visitors free of charge. The public is invited to attend; there is no admission charge.

Centennial House Antiques

Open Sunday, July 1st.
12 noon to 6 pm

Grand Opening to be announced later.

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Blue Lake show reset

The clothesline art exhibit scheduled for Blue Lake Park Sunday had to be postponed because of rain.

The exhibit, featuring top selections from amateur artists, has been rescheduled for this Saturday from 11 a.m. to 5 p.m.

Amateur photographers wanting to display photographs

should either bring them to the park Saturday or call Beverly Stevens at 248-4302 for further information.

It will run in conjunction with the amateur photographers art show, also scheduled for the park.

LOST - JUNE 10



2 SIBERIAN HUSKIES FROM THE MARMOT AREA

One large gray male, 9 years, one smaller black female, 7 years. Both have white masks and are wearing collars. The female has a name tag, "Taku", with a Wemme address. I am most anxious to recover them both and will give a reward for their return.

CALL 668-4761 or 668-6867

What's Cooking?

BY SARA SEWELL

SWEET AND SOUR CHICKEN

- 3 raw chicken breasts
- 3 Tablespoons soy sauce
- 2 eggs
- 1/2 cup flour
- 1 teaspoon salt
- Fat for deep frying
- 2 Tablespoons corn starch
- 2 Tablespoons sugar
- 3 Tablespoons vinegar
- 2 cups water
- 1 Tablespoon catsup
- 1/2 cup sweet pickles (chopped)
- 1/2 cup sweet pickle juice
- 1/2 cup pineapple chunks
- 1/2 cup maraschino cherries
- 1/2 can water chestnuts, cut up

Remove the skin and bones of the chicken; cut in 2-inch pieces. Sprinkle with 1 Tablespoon soy sauce and let stand 10 minutes. Beat the eggs, flour and salt to a smooth batter; dip the chicken in it. Heat the fat to 370 degrees and fry the chicken in it until browned. Drain and keep warm. Mix together the cornstarch, sugar, vinegar, water, and remaining soy sauce.

Cook over low heat, stirring constantly until thickened. Stir in the catsup and pickles and juice. Cook 1 minute. Just before serving pour over the chicken to which you have added cherries and pineapple chunks. (Good warmed up, should you have any left over.)—From the files of Mrs. John Kenneth Berger, Monterey, Calif.

RICE: Wash 2 cups rice. Add 1 Tablespoon salt to 2 to 3 quarts of boiling water; add rice and boil rapidly for about 20 minutes. To prevent rice from sticking, lift with a fork if necessary, but do not stir. Turn into sieve and rinse with hot water. Makes 6 cups cooked rice. To keep warm, cover with a cloth and place over hot water, or put in a warm oven for a short time.

MARINATED VEGETABLE SALAD
2 lbs. carrots sliced and cooked until tender (not too well to make mushy). Cool carrots.

1 green pepper diced thin
1 sweet onion, diced or chopped
1 (10 1/2 oz.) can tomato soup
1 cup salad oil
1 teaspoon salt
1 cup sugar
3/4 cup vinegar (scant)
1/2 teaspoon pepper

- 1 teaspoon prepared mustard
- 1 teaspoon Worcestershire sauce

Combine soup, oil, salt, sugar, vinegar, pepper, mustard and Worcestershire sauce. Mix well and pour over vegetables. Marinate overnight or for several hours in refrigerator. Serve on a lettuce leaf as a copper penny salad or in a dish as a vegetable. Keeps for ages but makes a big amount. Serves 8-10.—From the files of Mrs. Pearl Pfeiffer, Hemet, Calif.

FRESH STRAWBERRY PIE

1 (9 in.) baked pie shell
3 pints strawberries
1 cup sugar
3 Tablespoons cornstarch
1 Tablespoon lemon juice
1 1/4 teaspoons almond extract or 1/2 teaspoon vanilla.
Place 1/2 of the berries in a cooking pan and mash, add sugar and cornstarch. Cook slowly and stir until thick. Add lemon juice and extract. Let cool and add remaining sliced berries. Pour into pie shell. Cool in refrigerator. Serve with whipped cream. Serves 6.—From the files of Mrs. Esther Steen, Long Beach, Calif. My friend, Edna Stewart, also from Long Beach, says this pie which her sister makes is the best she has ever eaten. We, in this area, are lucky to be able to get strawberries late in the season.

COCONUT OATMEAL COOKIES

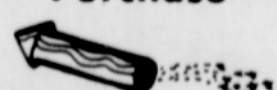
1 1/4 cup sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1/2 cup butter or margarine
1 egg
1/2 teaspoon vanilla
1 cup Quaker oats (Quick or old-fashioned, uncooked)
1 cup flaked or shredded coconut, or chopped nutmeats.
Sift together flour, baking powder, soda and salt into a bowl. Add sugar, butter, egg and vanilla. Beat until smooth, about 2 minutes. Stir in oats and coconut, or nutmeats. Shape to form 1 in. balls. Place on greased cookie sheets. Bake in preheated moderate oven, 350 degrees Fahrenheit, 12 to 15 minutes. Makes two dozen.—From the files of Mrs. Jack Rowland, Sandy.

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