



SANTA CLAUS will be at the Sandy Fire Hall from 10 a.m. to 2 p.m. Saturday. The Jaycees are hosting him and will be taking color pictures of youngsters visiting with him. Here Santa gives an early present to

two members of the Sandy fire department. Seated in the truck is Don Blair and Wayne Taylor is shown trying to get a look into Santa's bag.

(Post Photo)



PARM BERG, left, congratulates the winners in the new account drawing held by the Sandy branch of Oregon Trail Savings and Loan. Mrs. Berg is the branch manager and she awarded the first prize of a color television set to Karen Hedder.

second from left. Karen accepted the gift on her 13th birthday. Other winners were Alan Newman, 2nd, and Margaret VanLanen, 3rd. Newman took home a pot and pan set while Mrs. VanLanen won a coffee pot.

(Post Photo)



THESE TOYS made by eighth grade Home Ec students will brighten Christmas for some lucky children. They will be donated

to Sandy Kiwanis Christmas basket project.

(Post Photo)

What's Cooking?

By SARA SEWELL

CHEESEBURGER PIE
2 Tablespoons fat
2 Tablespoons chopped onion
1 pound ground chuck
1 teaspoon salt
2 Tablespoons flour
2 cups tomatoes
1 teaspoon Worcestershire sauce
1 cup cooked green beans

Cheese Puff Topping
1 cup self-rising flour
1 teaspoon dry mustard
2 Tablespoons shortening
1/2 cup grated sharp cheese
1/2 cup milk

Melt fat in skillet. Add onions and meat, brown well. Add salt, flour, tomatoes and Worcestershire sauce and cook until thick. Stir in green beans. Pour into greased 2 quart casserole.

Topping: Mix mustard into flour. (Note: If you do not have self-rising flour, just add 2 teaspoons baking powder to the cup of flour). Cut in shortening. Add cheese and milk. Blend to a soft dough. Pour topping over meat mixture, spreading evenly. Bake 20-25 minutes in 350 degree oven. Serves 6.—From the files of Mrs. Jessie I. Strauss, Collinsville, Ala.

BERTY'S SHRIMP SALAD
1 (3 oz.) pkg. lemon jello

1/2 teaspoon salt
1 teaspoon grated onion
1/2 cup mayonnaise, whipped
3 hard-boiled eggs, chopped
1/2 lb. pimento cheese, diced
1 Tablespoon chopped green pepper

1 cup chopped nuts
1 cup minced celery
2 or 3 medium cans shrimp, chopped

Prepare jello according to package directions; stir in salt and onion. Chill jello until thickened; beat until frothy. Fold in remaining ingredients; place in 13"x9" pan which has been sprinkled with water and drained. Chill until salad is firm. Serve on lettuce leaves. Serves 12.—From the files of Mrs. Esther F. Smith, Newnan, Ga.

CREAM CORN-CORN BREAD
7 Tablespoons melted Crisco
1 10c pkg corn bread mix
1 small can (1 cup) cream corn

1 egg
1/2 cup (scant) milk
1 medium onion, grated

Place 3 Tablespoons Crisco in 9-inch iron skillet. Mix all ingredients together; pour into skillet. Bake in 400-degree oven about 20 minutes or until brown. Serves 6.—From the

files of Ms. Dot Lindsey, Brenham, Texas.

Recently I have had requests to again publish the following recipe which makes a very tasty holiday type cookie. Joyce gave it to me about three years ago.

RING-A-ROUNDS
Temp: 400 degrees
Yield: 3 dozen

1 cup shortening (1/2 Crisco, 1/2 butter or margarine)
1 cup sugar
2 cups sifted all-purpose flour

1/2 teaspoon salt
1 teaspoon soda
6 Tablespoons milk
2 cups wheatmeal (wheat germ), or oatmeal
1 teaspoon vanilla

Beat shortening until creamy; add sugar gradually, beating well. Sift together flour, salt and soda and add alternately with milk to creamed mixture. Stir in rolled wheat or oatmeal. Divide dough in half and roll out on lightly floured pastry cloth or board to one eighth inch thickness. Cut with floured 2" cookie cutter. Place on greased cookie sheets. Repeat with other half of dough. (If desired, you may use your doughnut cutter for second half of

cookies. The filled cookie will be more attractive if filling shows through.) Bake in preheated oven 7 to 8 minutes. Remove from cookie sheets while warm; cool on rack. Fill with date or chocolate filling (put 2 cookies together). **Date Filling:** Place in saucepan 1 cup chopped dates (or prunes), 1 cup sugar, juice of 1 orange plus water to make 1 cup, grated orange rind (or use 1 teaspoon dry rind). Cook over low heat until thickened. Cool. **Lemon juice** could also be used.

Chocolate Filling: 1 6-oz. package semi-sweet chocolate chips melted over hot (not boiling) water.—From the files of Mrs. Joyce Marcy, Sandy.

PERKINS COOKIES
3 cups flour
2 1/2 cups sugar
2 1/2 cups rolled oats
1/2 cup butter
Two-thirds cup shortening
1/2 cup Karo Syrup (warm), light or dark
2 eggs (beaten)
1 teaspoon salt
4 teaspoons baking soda
2 teaspoons ginger
1 teaspoon cinnamon
1 teaspoon allspice
Sift flour, salt, baking soda and spices. Add oats and sugar.

Rub in butter and shortening. Mix in corn syrup and beaten eggs. Mix all well. Roll in small balls and bake on buttered sheet until golden brown. Bake at 350-375 degrees for about 15 minutes.—From the files of Mrs. Howard W. Berger, Sandy.

Gun wound claims youth

A self-inflicted gunshot wound to the head was listed Dec. 9 as the apparent cause of death of Douglas J. Ruml, 17, Boring. His body was found in his room early Sunday morning by family members.

Clackamas County detectives said a .22 caliber pistol, was found near Ruml's body. Investigation revealed no evidence of foul play, the police report added.

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If crisp cookies soften in storage, heat in 300 F. oven for five minutes.

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Most cookies freeze well. Baked cookies will keep six to 12 months. Cookie dough may be frozen for three to six months.



Holiday Watt Watching tips from PGE

Conservation is still very, very necessary

The conservation efforts of PGE customers and the people of the Northwest, plus near-record rainfall, has helped the power situation a great deal.

Unless unusual weather conditions, load demands, or government directives occur we do not anticipate a mandatory curtailment of electricity to our customers through the spring of 1974.

The picture is indeed brighter, but voluntary conservation

is still very necessary.

Area reservoirs are still 8 billion kilowatt hours short.

Oil and natural gas have experienced unforeseen shortages.

Use of all forms of energy increases dramatically during the winter season.

Conservation must continue to be a way of life.

However, we do want our customers to enjoy the holiday season without undue hardship. Perhaps these tips will help.

Some do's and don'ts that will help you enjoy the holiday season

Don'ts

- Don't use excessive exterior and interior Christmas lighting.
- Don't leave fireplace damper open when not in use.
- Don't overuse the oven.
- Don't leave surface units and oven on when not in use.
- Don't unnecessarily open refrigerator and freezer doors.
- Don't use the dishwasher, clothes washer and dryer wastefully.
- Don't forget to turn off lights wherever possible.
- Don't worry about a low-wattage night light for Santa's visit. Safety is still important!

Do's

- Do place your inside tree so it can be seen through a window.
- Do use lower wattage miniature lights when possible, more tinsel, non-electrical ornaments, ribbons, etc.—turn off when room's unoccupied.
- Do enjoy the warmth and beauty of a fireplace on special occasions but be sure fire is out and ashes cold before closing damper.
- Do try to cook an entire meal in the oven at one time. Be sure frozen meats, a turkey, for example, are completely thawed before cooking (saves 1/3 the cooking time).
- Do remember to turn off all kitchen appliances during the hustle and bustle of this busy season.
- Do plan to remove as many refrigerator and freezer items as possible at one time.
- Do try to do only full dish and clothes loads.
- Do enjoy a sparkling tree in a darkened room. Candles make an excellent replacement for house lights—but not on the tree.
- Do be a Watt Watcher and enjoy a happy and safe holiday season!

For a free booklet full of Watt Watcher tips to help you conserve electricity year-around, visit any PGE office or write PGE Conservation Center, 621 S.W. Alder Street, Portland 97205.

Portland General Electric Company



Be a PGE Watt Watcher over the holidays.