

# Family Living

## Bake Up Sweet Treats at Camp Cookie



Creating a Camp Cookie at home is a great way for parents and kids to have fun together -- teach them the tricks of baking to stir up their imaginations and bake up yummy treats. Try delicious Chewy jumbo Chocolate Chip Cookies and Chocolate Pixies from the counselors at Land O'Lakes Camp Cookie and go wild in the kitchen. Chewy Jumbo Chocolate Chip Cookies

- Preparation time:** 20 minutes  
**Baking time:** 10 minutes
- 3 1/4 cups all-purpose flour
  - 1 cup cake flour
  - 1 teaspoon baking soda
  - 1 teaspoon baking powder
  - 1 1/4 cups sugar
  - 1 1/4 cups firmly packed brown sugar
  - 1 1/2 cups Land O'Lakes Butter, softened
  - 2 eggs
  - 1 tablespoon vanilla
  - 1 (12 ounce) package (2 cups) semi-sweet chocolate chips or chunks

Heat oven to 375. In medium bowl combine flour, cake flour, baking soda and baking powder; set aside. In large mixer bowl combine sugar, brown sugar and butter. Beat at medium speed, scraping bowl often; until creamy (2 to 3 minutes). Reduce speed to low; continue beating, gradually adding flour mixture, until well mixed (2 to 3 minutes). By hand, stir in chocolate chips. Drop dough by 1/4 cupfuls 2 inches apart onto cookie sheets. Bake for 10 to 14 minutes; remove from cookie sheets. Yields 26 jumbo cookies.

1 cup all-purpose flour minus 2 tablespoons, can be substituted for 1 cup cake flour. (Cookies will be flat and less chewy.)

**TIP:** For 2 1/2-inch cookies, drop by rounded tablespoonfuls 2 inches apart onto cookie sheets. Bake for 10 to 12 minutes until light golden brown. Yield: 4 dozen.

**Nutrition Facts (1 jumbo cookie):** Calories 310; Protein 3 g; Carbohydrates 42 g; Fat 16 g; Cholesterol 45 mg; Sodium 170 mg.

--Land O'Lakes, Inc. 1993

## Dealing with Failure

BY JUNIUS RECARDO STANTON  
 "Failure is not a fatal disease." Earl G. Graves, magazine publisher.

I am a volunteer teacher in an adult GED program. On the first day of class I tell students that our classroom is a "safe house," a place where we come to learn, where we can feel good about ourselves and comfortable about making mistakes. I explain to them that we learn, grow and get better by making mistakes. I tell them they must trust me and their fellow students and we are to support one another in our goals.

So many of the students have a negative self-image, viewing themselves as failures, that it takes a while for them to let go and relax. Many carry the excess baggage of past disappointments, things that didn't work out or circumstances that they are currently attempting to improve.

Humans are creatures of habit.

We do things over and over again not realizing that if we want change in our lives, we have to think and act differently. One thing we have to do is change how we view success and failure. Failure is not fatal nor does it have to be final! Failure is part and parcel of the success process. We just have to learn to embrace our mistakes, errors and failures and glean the lessons from them that will enable us to do better in the future.

Everyone makes mistakes. I tell students the reason erasers are put on the end of pencils and delete keys are installed on keyboards is because people make mistakes. When we make a mistake, an error or do something inappropriate, we should acknowledge it to ourselves or if someone brings it to our attention, we should take note of it. Failure, mistakes, setbacks and errors are how we learn. We either learn from

our own mistakes or from those made by others.

The thing we have to understand about failure is that success is virtually impossible without some degree of failure at some point.

Failure is an integral part of the success process. You cannot succeed in the long haul without failing, making mistakes or miscalculations.

When you make a mistake (I say when, as opposed to if because the only people who don't make mistakes are those that are already dead or those that never attempt anything), learn from it and do better next time.

If you are in a situation that didn't turn out the way you planned, review what happened, reexamine your role in it and the role of others. Don't cast blame, simply look for the lessons in it. Look for ways you can resolve what went awry.

## 64th Wedding Anniversary celebrated

Mr. and Mrs. Ben Ware celebrating their 64th Wedding Anniversary on Friday, March 21, 1997.

Ben Ware married Fannie Mae Carroll, March 21, 1933 in Calion, Arkansas. The marriage took place in the home of her father Willie Carroll. Rev. Long officiated at the ceremony. They started out their young married life raising Fannie Mae's four orphaned siblings, their father passed away in December,

1933.

Ben and Fannie Mae became parents in November, 1934 and they continued adding onto their family, until they were the proud parents of three sons, and two daughters. All five children were born in Calion, Arkansas.

They pulled up their roots in 1945, and moved with the five children to Portland, Oregon. They settled in Portland, raised and educated the

children, and they have been here for fifty-two years. Both are retired, still active and enjoying their children, fourteen grandchildren, twenty-plus great-grandchildren, and many, many great-great-grandchildren.

The recipe for a successful and lasting marriage, is trust, faith and understanding.

*Thank you, Bennie J. Ware, Portland, OR 97212*

## Banquet to Benefit Children and Families

On April 17, Albina Ministerial Alliance will hold their annual banquet to support AMA programs for children and families. The 18th annual event will be held at the Sheraton Airport and will begin with a reception at 5:30 pm, followed by dinner and a program featuring singer Tracy Harris. Tickets are \$30.00. For reservations call 240-2825 or 282-0193.

The Albina Ministerial Alliance has been serving the community for over 40 years. Their mission is to promote the health and well-being of children and families in North and Northeast Portland.

## Food Stamp Adjustment

Food stamp allotments will be adjusted April 1 in Oregon as the winter season comes to an end. Additional food stamp benefits are provided during the winter to help recipients compensate for the higher heating bills they must pay.

More than 127,281 households, many of them low-income working families, receive food stamps in Oregon. The exact amount of the decrease will vary from family to family, because food stamp grants are determined based on factors including income, expenses,

and family size.

This recomputation of benefits will not affect Senior and Disabled Services Division clients. Their benefits are determined using an average, year-round utility figure. It will also not affect recipients who use actual utility cost in computations, or who have no utility costs.

Adult and Family Services, a division of the Oregon Department of Human Resources, administers the food stamp program, which is funded by the U.S. Department of Agriculture.

# Fabric Depot

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Prices Effective Wednesday April 9, 7am thru Tuesday April 15, 11:59pm  
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# Spring SAVINGS

## Boneless Skinless Fryer Breasts

- Manor House • Individually Quick Frozen
- Sold in 4 lb. Valu Pack bags only....\$7.56 each
- **SAVE up to 58¢ lb.**



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## Safeway Green Beans or Corn

- 14.5 to 15.25-oz • or TownHouse • Cut or sliced green beans • Whole kernel or cream style corn
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## PDC

PORTLAND DEVELOPMENT COMMISSION

**COMMISSION MEETING**  
 Date: April 11, 1997  
 Place: PDC  
 1900 SW Fourth, Suite 100  
 Portland, OR  
 Time: 8:00 a.m.

Commission meetings are open to the public. A complete agenda is available at PDC or by calling 823-3200. Citizens with disabilities may call 823-3232 or TDD 823-6868 for assistance at least 48 hours in advance.

PDC is the City of Portland's urban renewal, housing and economic development agency.