

# Girl Scouts Assist With Clothing Pool



Members of Girl Scout Troop 172 busy themselves preparing used clothing for needy school children of Lane County, a project sponsored by Lane County Medical Auxiliary. Assisting with work are (left to right) Brenda Lee Williams, Kathy Kienzie and Merritta Pearson. Troop leader is Mrs. Alton McCully.

Good Scouts

Now in its 11th year of community service is the clothing pool maintained by Lane County Medical Auxiliary for school children of the county. The clothing pool, dispensed by school nurses, is located in a room donated by Condon School.

Intermediate and Senior Girl Scout troops of Three Rivers Council have adopted assistance with the clothing pool as their community service project. Good, repairable clothing is collected by girls in their own neighborhoods, are repaired and taken to a clothing pool chairman, Mrs. W. J. McHolick. Children needing clothing are usually taken to the Condon School by their school nurses. Occasionally a school principal will make a special request for an emergency item. The only records kept are lists of items dispensed and the nurse's signature.

Executive board of the Medical Auxiliary allocates money each year to purchase additional needed clothing, such as shoes, underwear or any item not available at the pool. More than 1000 garments are dispensed in a typical year.

Girl Scout Troop 172 of Roosevelt Junior High, with Mrs. Alton McCully as leader, is working on the clothing pool project during March. Any other Girl Scout leaders or any other people interested in assisting with the clothing pool may call DI 4-2355 for further information.

# Spiced Plums Spark Salad

Dinner for the family or a buffet supper for friends will be a gala occasion when the salad is "Spiced Plum Mold." This handsome blackberry gelatin mold is sparked with tangy canned purple plums, cream cheese, celery and spices.

- Spiced Plum Mold**
- 1 can (1 lb. 1 oz.) purple plums in extra heavy syrup
  - 3 tablespoons vinegar
  - 6 cloves
  - 1 stick cinnamon
  - 1/2 teaspoon salt
  - Hot water
  - 1 package (6 oz.) blackberry gelatin
  - 1 1/2 cups cold water
  - 3/4 cup sliced celery
  - 1 package (3 oz.) cream cheese, cubed

Drain plums well, saving syrup. In a saucepan, combine syrup, vinegar and seasonings. Heat and bring to a boil; cover and simmer 10 minutes. Remove spices and measure hot syrup.

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adding hot water to make 2 cups. Pour over gelatin, stirring until gelatin is completely dissolved. Stir in cold water.

Chill until mixture mounds on spoon. Pit and quarter plums. Fold plums, celery and cheese into gelatin. Pour into a 5-cup mold or individual molds. Chill until firm. Unmold and serve on lettuce with mayonnaise or a creamy fruit dressing, if desired.

Makes 8 to 10 servings.



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# Fish Fillets Baked in Foil

It's often the sauce that's the secret of a good fish recipe. But you don't have to be a French chef to prepare fish with a delicious sauce. Just bake it with condensed cream sour and savory flavoring ingredients, all tightly packaged in aluminum foil.

The sauce forms in the foil—a blend of the juices of the fish and everything else that has been added. Nothing is lost. Open the fish at the table and mouth-watering aromas arise such as you've never breathed before. The fish itself is moist, tender, and the sauce a smooth and savory delight to the palate.

All fish fillets can be prepared this way . . . sole, salmon, perch, or others you prefer, either fresh or frozen. Canned condensed cream of celery, mushroom and frozen condensed cream of shrimp soups all have flavors that combine deliciously with fish.

The frozen cream of shrimp with delicate white fillets such as sole or flounder, is a true gourmet dish for a party.

Add other ingredients for still more flavor, if you have the time . . . chopped onion, celery, parsley, mushrooms, if they are available and inexpensive; herbs, freshly ground black pepper. Lemon juice or dry white wine should be added for the piquancy so necessary with fish.

Vegetables can go in the package . . . thinly sliced potatoes, match stick carrots or other quick cookers, to make a

complete dinner, if you wish. Seal everything in individual foil packages or make one big package and bake in the oven. The juice from the fish dilutes and condensed soup to just right consistency and the seasonings and vegetables add their goodness.

Truly, you could cook and stir for hours to prepare a sauce such as this one that blends itself inside the foil as the fish cooks.

Here is the master recipe for preparing fish with sauce in foil. But let your own inventiveness lead you to many more wonderful combinations.

### Fish Fillets with Sauce in Foil

- 1 to 1 1/2 lbs. fillets, fresh or frozen—cod, haddock, salmon or sole
- 1 can condensed cream soup
- 4 teaspoons dry white wine OR lemon juice
- 4 teaspoons chopped onion
- 4 teaspoons chopped celery
- 4 teaspoons chopped parsley
- pepper and salt
- sprinkle of herbs
- 4 portions of vegetables that will cook quickly

Thaw fish, if frozen. Cut fish in 4 portions and place each in center of large square of heavy duty aluminum foil. Spoon condensed soup over the fish and sprinkle on all seasoning ingredients, dividing them equally. Add a serving of vegetables to each package, if desired.

Or place fish, condensed soup, seasonings, optional vegetables, on one large sheet of heavy duty aluminum foil.

Bring the foil up over fish and close all edges with a tight double fold. Seal on ends should be turned up, so juices will not leak from package. Place packages on shallow pan and bake in a hot oven (400° F.) 25 to 30 minutes.

Serve individual packages to be opened at the table and eat right from the foil. If one large package, place on platter, open and serve at table.



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