

Extension Notes

from
**Pennie Albrandt
and Clint Jacks**



How To Start A New Lawn

Interested in starting a new lawn? Then come and join us on Tuesday April 24 at 7:30 in the Community Center where everything you need to know about starting a lawn will be presented in a workshop. The workshop is for individuals that are planning this spring to put in a lawn. Topics to be covered are site preparation, grass varieties, watering, fertilizer and weed control.

4-H 6th Level Grooming Club Holds Awards Dinner

The Stag Restaurant in madras was the scene Monday night for an awards dinner for members, parents and leaders involved in the 4-H 6th Level Grooming-Club concentrating on good grooming and self-image. Combs flew, scissors snipped, new clothes, makeup and shoes were purchased as twenty Warm Springs 6th Graders used what they learned in their 4-H Grooming Club to achieve a look they were comfortable with.

The seven week effort was recorded in "after" pictures taken of each member at the dinner. Following the dinner each member received a 4-H Club Work Certificate of Completion, and a 4-H Club Work Award along with the "before" and "after" pictures and notebook the members kept during the club. Club Leaders Mike Clements and Orthelia Miller received

4-H Club Leader Awards honoring them for their time and efforts put into the organization of the club.

During the dinner Mrs. Miller explained why the grooming club idea had come about, what was accomplished during the club and plans for a 6th grade club in the Fall and Spring of the next school year. She also praised parents for the support, time and interest given the club and their children during the club. Club leaders noted a remarkable difference in attendance and appearance of all club members.

Sixth grade students interested in becoming a member of this club in the Fall should contact Pennie Albrandt, OSU Extension Office in the Old Administration Building, 553-1161 Ext. 238 to sign up. Each club will be limited to 20 students.

Cattle Theft Prevention

The Range and Law & Order Committees felt that the public should be aware of what took place at the "Livestock Theft and Prevention" workshop. Because of the increased value of livestock in recent years, greater emphasis will be directed toward theft and prevention. More cooperation and communication will be in effect among the Confederated Tribes, Leo Mitchell, the State Brand Inspector Supervisor, and surrounding law enforcement agencies.

These are the agencies to contact:

Contacts: During working hours - 553-1161 ext 233 or 234 - to Gene Greene-Natural Resources Director, Gordon Scott-Range

Rider Supervisor. During Week-ends or evenings Warm Springs Police Department 553-1161.

Required Documents for Livestock leaving the reservation should include the following:

1. A permit to sell must be signed by one of the following: Gordon Scott, Olney Patt, Jr., Oliver Kirk, Mike Greene, Gene Greene, or Earl Miller.

2. Oregon Transportation Certificate.

Any animals in question: Will be detained and impounded at owners expense.

(permit to sell, transportation certificate) are only good for EIGHT (8) days from the issue date, forms to be picked up at Extension Office or Natural Resources Office.

Extension Events

- April 19 Wasco County Bull Grading Tour - 9:00 a.m. Tygh Valley - maps and agenda available at Extension office.
- April 23 Easy and off-loom weaving class, 7-10 p.m., Community Center. Instructor: Pennie Albrandt. Contact the Adult Learning Center for a supply list needed for the class.
- April 24 4-H Family cooking club, 6+30-8:00 p.m., 4-H Center above Day Care. Super snacks to make while Mom's away will be on the menu to make.
- April 24 "How to start new lawn" Community Center, 7:30 p.m.
- April 25 4-H Beadwork Club, 4:00 p.m., 4-H Center above Day Care. There will be a meeting even though there is no school!

Bulletins Available On Gardening, Shrubs, Trees

There are a number of bulletins available for those interested in planting shrubs, trees lawn flowers and gardens. These publications are free and available from the Extension Office (old administration building)

"Grow Your Own Garden" packet
"Shrubs for Central Oregon"
"Trees for Central Oregon"
"Flowers for Central Oregon"
"Lawn Care and Maintenance"

"Making a Compost Pile"
"Grasses for Oregon Lawns"
"Controlling Weeds in Home Lawns"
Establishing Lawns by Sodding"

Your carpets may have hidden dirt

(Reprinted from the "Idea Thing" Scrapbook 1975-76 Washington State Extension Service)

Your carpet could look reasonably clean and yet have nearly its own weight in dirt concealed in the pile.

Different types of dirt settle in different areas of your rug. The sharp edges of the gritty dirt cut away at the pile fibers; your rug then wears out more quickly.

Vacuuming regularly — preferably with a vacuum cleaner that has an agitator bar — gets rid of most kinds of dirt. However, eventually grease from cooking, tracked-in asphalt, etc., makes ordinary dust cling tightly to the rug fibers. This dulls and changes the rug color and makes the gritty soil harder to get out. It's time to have your carpet cleaned, either by a professional cleaner or by doing it yourself.

A variety of methods, products and machines are available. The shampooer and the so-called "steam" cleaners are the most popular machines. You can rent them at many super-markets, carpet, hardware and

other stores.

Pre-testing Detergent

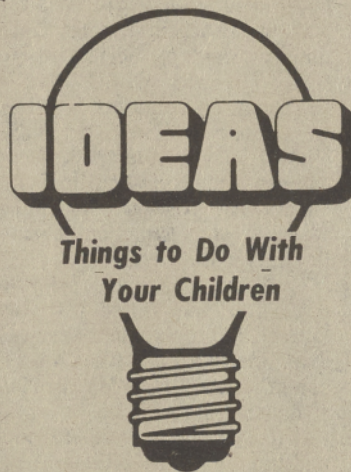
It's wise to pre-test any detergent or shampoo you plan to use. Allow some to evaporate in a shallow dish. If the residue is powdery or granular, it will vacuum up. If it is sticky, it will mat the rug fibers; the rug will get dirty more quickly after cleaning. If the residue is hard and waxy, it will dull the fibers so the rug won't look bright and clean.

Pre-test the cleaning product on an inconspicuous area of your carpet, also. See if it removes any of the color or damages any of the rug fibers.

It may even be a good idea to check the effect of the rotary brush action on the rug pile in a place which won't be noticed. If you saved some extra carpet pieces when you had the rug installed, do the pre-testing on these.

The Shampooer

The shampooer applies a detergent solution to the rug and works it into the pile, usually with a rotary brush — or brushes. To use, vacuum your rug thoroughly first. Mix the detergent with water and pour it



Making Butter

It's sometimes interesting to know how foods are made; butter is an easy one to demonstrate. Buy a half pint of whipping cream from the supermarket or dairy. Put it in a ping jar with a tight-fitting lid and shake, and shake, and shake. The cream will go from thin to thick in about 15 minutes. Shake 5 minutes longer and the thick cream will separate into butter and the buttermilk. Pour off the milk, spread the homemade sweet butter on crackers. Remember, this is unsalted so it will taste different.

Natural Resources Camp

The Oregon Natural Resources Camp provides a full week of resource management training for high school age girls and boys. Purpose of the camp is to help youth develop an understanding of the interrelationships between people, rangelands, water, soils, forests, wildlife and recreation. Campers will learn to make objective decisions concerning resource management and use.

The camp will take place at

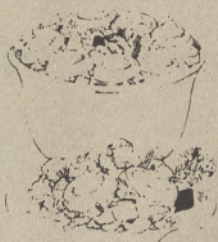
Camp Morrow eight miles west of Tygh Valley, June 10 to 16. Interested youth need to contact the Extension office for further details.

The camp will provide an opportunity to learn skills and explore career possibilities in range and related resource management. This camp is designed to challenge youth to explore problems in natural resource management and contribute logical solutions.

Using Extra Easter Eggs

As soon as the Easter festivities are over, gather up your decorated eggs and put them into the refrigerator to preserve their flavor and keep them fresh. Use

them whole for snacks or chopped or sliced in casseroles, salads, sandwiches, or try these two new recipes!



EGG & MACARONI TOSS

Makes about 7 cups or 6 to 8 servings

A medley of delicious ingredients from each of the Basic Four Food Groups. Serve it as a main dish for lunch at home or pack it in a thermal container to make sure the kids get a balanced lunch at school.

- 1 cup (3 oz.) uncooked rotini (spiral-shaped) or elbow macaroni
- 1 cup mayonnaise or salad dressing
- 1/2 cup sweet pickle relish
- 1 teaspoon instant minced onion
- 1 teaspoon salt
- 8 hard-cooked eggs, chopped
- 2 cups diced apples (about 2 to 3 medium apples)
- 1 cup shredded carrots (about 2 medium carrots)
- 1 cup (4 oz.) cubed Cheddar cheese

Cook macaroni according to package directions. Drain and set aside. In large bowl combine mayonnaise, pickle relish, onion and salt, stirring until well blended. Add eggs, reserved macaroni, apples, carrots and cheese. Toss gently until blended. Cover and chill to blend flavors.



SAUCY EGG SANDWICHES

3 to 4 servings

A "souper" way to serve sunny hard-cooked eggs for breakfast, brunch or lunch. Quick-to-fix and colorful, too.

- 1 tablespoon butter
- 1/4 cup chopped green pepper
- 1 can (10 3/4 oz.) condensed cream of mushroom soup, undiluted
- 1/4 cup milk
- 1 package (3 oz.) sliced smoked beef, chopped OR 1 jar (2 1/2 oz.) sliced smoked beef, chopped
- 6 hard-cooked eggs, wedged
- English muffin halves, buttered toast, biscuit halves or popovers
- Parsley, optional

In medium skillet over medium heat cook green pepper in butter until tender, about 2 to 3 minutes. Stir in soup and milk until blended. Stir in beef. Halve egg wedges. Gently fold eggs into soup mixture. Heat to serving temperature. To serve: Spoon about 1/4 to 1/2 cup over each muffin half. Garnish with parsley, if desired.

Any questions about your home or ranch? Call Pennie or Clint at 553-1161 ext. 238.

(Continued next issue)