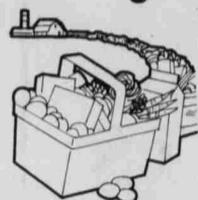
Home gardens and children grow together



Children's enthusiasm and curiosity are a perfect match for home gardening. Whether they are tending their own private patch or are contributing to the family vegetable garden, youngsters can have the satisfying feeling that comes from seeing their efforts trans-

formed into successful gardens.

But how can adults help kids develop the attitudes and gain the basic knowledge they will need to become gardeners?

First of all, avoid presenting

gardening as something that is good scheme may not appeal to your for kids. Although it is certainly true that participating in a family or community garden can help young people learn about cooperation and sharing, kids are more attracted to an activity they think will be fun than one that is character building.

To ensure that gardening is fun for youngsters, start with some realistic goals. Let a first-time vegetable gardener plant and care for one row of beans or a small patch of lettuce or peas. These are vegetables that are easy to grow, quick yielding and generally are eaten by kids. Radishes, on the other hand, are easily grown, but most young gardeners won't even consider eat-

A child's flower garden need not be a large one, either. An out-ofthe-way part of the yard can be fine as a starter flower bed. Let kids experiment with different easily grown annuals such as marigolds, zinnias, pansies, salvia or impatiens. The arrangement and color

adult tasts, but it is very important to show support for the youngster's choices.

When teaching young people about gardening techniques, it is best to stick to the basics. Explain how to sow seeds, set out transplants, weed, water and fertilize plants. But don't overwhelm kids with too much information, or

they will be turned off by the whole process.

Because kids love to see pictures of themselves, you can photograph them at work or as they bring in the harvest. Try making favorite recipes of theirs using the produce they have grown, or mention to family and friends that the kids grew the flowers that are in the living room

Information on this page provided by the by the Warm Springs Office of the Oregon State University **Extension Service**

Phone: 553-1161, ext. 238 or 239

Tired lilac bushes may need healthy pruning

Lilac shrubs that aren't blooming as much as they did a few years ago may need some pruning to regenerate their vigor.

Through the spring or early summer bloom period, lilacs are doing more than just creating beautiful flowers. They also are producing their new annual growth and next year's blossom buds.

This growth pattern means there is no time of year that a lillac can be pruned without removing some

flower buds. To get around this, prune the shrub so that only non-flowering wood is removed. Flower blooms are produced from large buds on the ends of vigorous new growth.

Prune out the lateral and spindly growth that rarely produces blooms. Both types of growth are usually best removed in the winter but can be cut out any time of year. Annual pruning, though not essential, will keep the lilac bush in good health.

Renovation of old bushes is usually also best done in the winter, but can be safely done in the late spring after bloom. First remove some of the old wood in the shrub near ground level. Be careful to prune no more than a fifth of the

shoots that have already bloomed. This severe pruning of some branches while leaving most intact gives the shrub a solid framework for new growth. Renovation pruning is needed only every few years.

Finding Solutions: While the

problems facing all families today

are difficult most can be worked

through with good communication.

time and plenty of laughter. Set-

ting aside at least one time a week

for members of the new family to

be together is a necessity. Make the

time for sharing and talking about

goals and the future.

To promote a healthy crop of lilac blooms next year, clip the blossom heads off the plant after bloom this year.

Challenge Camp Counselor **Training** July 21, 22 & 23

Brochures will be sent out soon.

Open to all 9th through 12th graders

Watch for special sales

Warm Springs Challenge Camp

August 8 - 11, 1989

Open to students just completing

sixth, seventh and eighth grades

Trout Lake Campground

Watch for brochures

Shopping at special sales can be a good way to save money. Take for sales on swimsuits and summer advantage of special sales if they offer products and services you need at lower prices. But sometimes the word "sale" can catch the eye and end in an unplanned rush to the store.

Businesses offer sales for many reasons: To make room for new merchandise, to sell surplus or old items, to encourage you to come into the store, and to introduce new products. For example, clearance sales are generally used to sell items left at the end of the season or discontinued models. Anniversary and special promotion sales (such as back-to-school) are used to increase sales.

Shopping sales can be a good way to save money. But remember: Nothing is a bargain unless you need it.

Know the price of the item when it is not on sale.

The time, money and energy spent getting to the sale may offset savings.

For the best bargains, shop at the beginning and the end of a big sale.

Be alert and watch for damaged articles.

Know the store's policy about returning sale items.

Sales to watch for include the following.

January-After-holiday clearance sales, white sales (sheets, towels) February-Washington and Lin-

coln birthday sales

April—After Easter clothes sales May-Memorial Day sales

Wash out blenders and food

processor between recipe prepara-

tions by half filling them with water.

Add a few drops of hand dishwash-

ing liquid and turn the appliance

on for a few seconds. Then, tho-

roughly rinse out the blender or

food processor with water and turn

Food graters will be a snap to

it over to drain for a minute or two.

clean if you brush a little vegetable

oil on them before using. Food

Protect against oven spills by

won't stick in the holes that way.

placing a piece of aluminum foil

under the baking dish. But if spills

mar your clean oven during bak-

ing, pour salt over the spills imme-

diately. Then, just brush off the

July-After the 4th of July, look

July and August-White sales October-Columbus Day sales December-After-Christmas sales begin December 26.

Household operations have

become so much more efficient and

family size is smaller so we cannot

be certain that today's child with a

working mother receives less atten-

tion than yesterday's chuild with a

With more efficient house-

nonworking mother.

Approximately one out of three marriages in this country involves a remarriage of previously divorced or widowed persons. Most divorced persons remarry within five years-75 percent of divorced mothers and 80 percent of divorced fathers. People who have been ture are staggering. widowed tend to remarry within

families. The tasks facing a blended famy are difficult but well worth the effort of establishing a new family unit. It is important, however, to recognize problem areas so that solutions can be found.

three to four years. This means that

approximately 12 to 13 percent of

all children under 18 years of age

are currently living in blended

Problem Areas-Complex Family Structure: A

Consider children's, working moms' situations

remarried family is the joining of two family units. The new family can involve two sets of mothers and fathers, additional siblings, and many new cousins, aunts, uncles and grandparents. The time demands from such a complex struc-

There's a new look for today's families

Rules: Blending two families means a new set of rules that are shared by both families.

Loyalty: Children usually feel tremendous loyalty to their custodial parent and noncustodial parent. The new spouse entering the family can be viewed as a threat as the new person begins to bond with the family. Developing a relationship with a new family needs lots of time, patience and negotiationespecially if a child is older.

Prevent poisonings at home; be careful and be prepared

Young children will eat and dring almost anything, so follow these common-sense rules to avoid catas-

Keep all liquids and solids that may be poisonous out of their

swallowed by young children who find them where their parents, or even grandparents, have left them. All adults should use child-resistant closures when ever young children are around. Keep medicines out of reach-and out of sight-of all

Growing children are curious about all things, especially those things that glitter, pretty colored things and bottles and containers of all kinds. Keep these things out

of the reach of children. Poisonings in the home can be prevented by following some sim-

ple instructions. * Lock up all medicines. Keep them in child-resistant containers. However, do not rely solely on these containers; they are child-

resistant, not childproof.

of children.

Never call medicine candy.

* Write the purchase date on the container label of over-the-counter drugs, vitamins and similar pro-

 Clean out old medicines regu-Prescription medicines are often larly and flush them down the

 Avoid bringing unnecessary poisonous substances into your

* Keep products in original con-* Read and follow all directions

for use and caution labels on all products; however do not follow antidote instructions if a poisoning occurs. This information is often old and incorrect.

* Store cleaning supplies out of sight and out of reach of children. Rinse out containers thoroughly before disposing of them.

 Use Mr. Yuk stickers on all poisonous products in the home.

 Call the Oregon Poison Center if you have any questions. In Portland, call 1-800-452-7165 or in Bend, 382-4321.

holds, women, with tiny children, may no longer need to make more father is less likely to have a second sufficient and deep use of their job, and as a result, has more time ment during a child's adolescent for the family.

 Due to higher employment rates for women, smaller family size and longer life expectancy, motherhood has come to occupy less of a woman's adult life and work has come to occupy more.

Keep a few lemons handy. They're lemon over the stained surface and

healthy, productive garden

great for removing countertop and rub with a clean cloth.

Thinning a must for a

■ In the quality of mother-child interactions during the first years no difference could be found between working and nonworking mothers.

■ In divorce, the mother's job helped her cope more effectively, psychologically and economically.

It has been found that there are no negative effects among school children due to the fact that mothers often compensate for their absence by increasing the amount of direct interaction with the child when they are home.

burnt 100d when the oven cools.

Garden vegetables need room to

grow and that requires thinning.

pulling and discarding some see-

dlings to provide growing space for

Many gardeners plant too much

seed and then become so proud of

all the plants growing up that they

Leaving plants crowded in their

others.

Hints make cleanup a snap

Among preschool children's social competence, it was discovered that the most competent encourage independence in her children had mothers who worked and were sensitive to the fact that their work presented the child with a special situation that needed to be considered.

■ In the dual-career family, the

working mother is more likely to children The findings suggest working

■ The data suggest that the

mothers provide models for what, most likely, the future holds for their daughters. Most of the studies show posi-

tive effects for a mother's employ-

floor in the Old Administration

... Money Matter\$ available

If you've ever wondered where sion Office. Stop by on the second the money goes, how to make a budget, or how you are doing financially, the Oregon State University Extension Service has a publication for you.

It's called "Your Money Matter\$." It is written especially for couples and parents.

Your Money Matter\$, available without charge, covers budgeting, use of credit, understanding insurance and savings. Worksheets are included to help readers analyze their own situations.

Your Money Matter\$ is available from the Warm Springs Exten-

cutting board stains. Just squeeze a

rows can result in stunted, poorly

developed vegetables or no vegeta-

bles at all. Most seed packets indi-

cate the proper spacing between

plants. Follow these seed packet

A reminder for onions, carrots

and beets-they need space to grow

both above and beneath the

ground surface. The leaves of these

plants are essential for gathering

the sunlight the plant needs to

manufacture the carbohydrates that

will be stored in the edible root or

instructions closely.

Building or call 553-1161, ext. 238 or 239.

* Do not take medicines in front

Low-calorie recipes....

Nutritious foods non-fattening, too

Low-Cal Pie Crust

2 Tbsp. margarine 2/3 cup fine whole wheat bread

crumbs

I Tbsp, brown sugar

with margarine. Combine dry ingredients. Mix thoroughly and sprinkle over the surface of the pie plate, covering it well. Bake 5 minutes in 350 F oven until lightly browned. Add filling and refriger-

1/10 cheesecake with fruitabout 275 calories.

4 tsp. gound cinnamon

Grease an 8-inch pie plate well

Rhubarb Jam

5 cups rhubarb 5 cups sugar

large can crushed pineapple large package strawberry gelatin

Combine rhubarb, sugar and pineapple. Boil for 20 minutes, stirring occasionally. Remove from stove. Add strawberry gelatin, stirring until dissolved. Seal in sterilized jelly glasses.

No-Bake Low-Cal Cheesecake

1/4 cup water packet unflavored gelatin 1 8-ouonce package Neufchatel

1 15- or 16-ounce container ricotta cheese, made with part-skim milk 1 8-ounce container plain, low-fat yogurt 2/3 cup sugar

1 or 2 Tbsp. lemon juice (optional) Low-cal pie crust

Fresh, frozen or canned fruit (the more extra fruit, the better and bigger the piece of cheesecake look) Sprinkle gelatin on water; heat

slowly until gelatin dissolves. Mix cheeses, yogurt, sugar and lemon juice. Add cheese mixture gradually to gelatin; stir. Pour over pie crust in pan. Chill at least two hours (or 1/2 hour in freezer) so pie will slice nicely. Spoon fruit over pie slices as you serve them.

Rainbow delight variation: use a "rainbow" of fruits to garnish the cheesecake, by selecting fruits of every color in the rainbow. Arrange each fruit in a circle around the

Whole Wheat Waffles

Whole wheat flour and oat bran replace all-purpose flour in this high-fiber breakfast treat.

I cup whole wheat flour 1/4 cup unprocessed oat bran 2 tsp. baking soda

½ tsp. salt ¼ tsp. ground nutmeg 1/8 tsp. ground cinnamon

I cup nonfat buttermilk 1/4 cup unsweetened orange juice 2 Tbsp. vegetable oil

Vegetable cooking spray Combine first six ingredients in a medium bowl; stir well and set aside.

Combine buttermilk and next three ingredients in a small bowl; stir with a wire whisk until blended. Add to dry ingredients, stirring just until moistened. Coat a waffle iron with cooking spray, allow waffle iron to preheat. Spoon 1/2 cup batter per waffle onto hot iron, spreading batter to edges. Bake five minutes or until steaming stops. Repeat procedure with remaining batter. Serve topped with fresh fruit.

Yield: Six, four-inch waffles about 166 calories each.

Encourage young readers

keep you fit. To get a rough estimate of your speed count how many steps you

take per minute and compare the results with this table. This table is based on 2.5-foot-

long stride. If your stride is closer

When done briskly, walking will to three feet long, here's an easy way to estimate your walking speed: Count how many steps you take in a minute and divide this number by 30. Thus, if you are talking about 105 steps per minutes, you are cov-

ering about 3.5 miles per hour.

don't thin enough.

Walking Speed Conversion Table

How fast do you walk?

Steps/minute	Minutes/mile	Miles/ho
70	30	2
90	24	2.5
100	20	3
120	17	3.5
140	15	4
160	13	4.5
175	12	5
190	11	5.5
210	10	6

The U.S. Congress has declared 1989 the Year of the Young Reader. It recognizes the importance of encouraging and stimulating positive attitudes among children towards books and reading.

Parents are in a unique position to nurture this love in their children. Reading aloud to children from the very earliest age is the best way to create the reading "habit." These stories can provide some of the best moments you share with your child. Studies show that reading aloud to children also stimulates their language development and provides the best foundation

for their later success at independent reading. The cost is minimalyour local library is your greatest resource. Choose a comfortable spot and a convenient time, pick reading material that is interesting. exciting and short enough to fit the attention span and it's a sure bet that your child will be back for

And, remember, children learn by imitation. If they see you and others in the family reading regularly and experience it as a pleasur-able activity to share with Mom or Dad, they're on their way to becoming a successful young reader.

Crispy Chicken

Unlike fried chicken, this recipe is low in fat and calories, yet is just as vummy whole or cut-up chicken fryer

1/2 cup low-fat milk cup cornflake crumbs

2 tsp. rosemary 1/2 tsp. pepper

Mix cornflake crumbs, rosemary and pepper in a plastic bag. Dip a piece of chicken in the milk. Put it in the bag and shake. Place pieces on a foil-lined baking pan. Repeat third step for each piece of chicken. Bake at 400 F for 45 minutes or until done. This recipe serves five.

Spicy Breakfast Sausage

l lb. ground turkey egg or 2 egg whites, slightly beaten

1/3 cup dry bread crumbs 2 green onions, minced clove fresh garlic, minced

1/2 tsp. fennel seed, crushed (optional) 1/2 tsp. each pepper flakes, salt and nutmet

I Tosp. oil Mix together all ingredients except oil. Form into eight patties. Brown patties in hot oil three to four minutes on each side. Makes eight servings.