

Use dry firewood to prevent creosote build up in chimney

By Norma Simpson
Clang, Clang, Clang! No it is not the ghosts of Halloween. It's the smart people of Warm Springs cleaning their chimneys.
This week a single mother came to my office to talk about sewing. When I asked her what problems she was having at home right now she said cleaning the chimney. About every two weeks she has been climbing up to the roof to drop a rope down the chimney. On the other end is her five year old son who pulls the rope with rags tied to it. He pulls it down and his mom pulls it up until the soot is all cleaned out. But the

soot goes all over the house as the boy pulls the rope down.
Unfortunately, that's not the only problem. The rags do not clean out the creosote which forms in cold weather.
Creosote is in smoke of wood that was not dried long enough between the time it was cut and the time it was burned. As smoke goes up the chimney, the creosote coats the flue and turns to hard brittle material that looks like obsidian or hard black candy.
To remove the creosote, tie chains to the rope and bang the chains against the walls of the flue to chip away the creosote. The flue opening into the house does not have to be

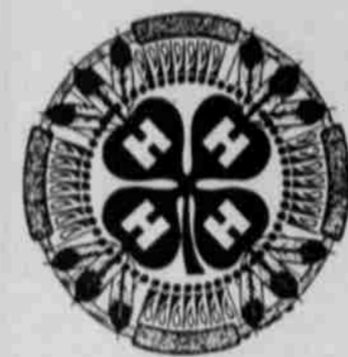
open when you use the chain, but the rope and chain must be long enough to reach the bottom of the flue.
After the soot and chips of creosote settle in the bottom of the flue, you can open the trap and scrape out the debris into a metal container. Do not use a plastic bucket, as creosote holds the heat and may melt the plastic.
If the creosote is not removed, it can catch fire, and overheat the attic. The rafters get super-heated and dry out which is why they burn so fast when the roof catches on fire. In this cold weather, you may need to clean the chimney every week if the wood

was not dry before you began to burn it. Otherwise clean it every two weeks.
For more information call OSU Extension 553-3238 for Extension Circular 1404 "To Operate and Maintain a Woodstove, for Safer and Cleaner Burning and Efficiency" by L.J. Giardino.



Information provided by:
Warm Springs OSU
Extension Office
1110 Wasco Street
553-3238

The clover speaks: Recognition night thank you



congratulations for participation in the Oregon 4-H program.
Girls basketball leaders Foster Kalama, J'Dean Kalama, Gene Sampson; member: Sarah K. Belgard, Stephanie Belgard, Charisse Haskins, Violet Heath, Melissa James, Marie L. Kalama, Marissa R. Kalama, Estomina Made, Orié Made, Bucky Smith, Crystal Smith, Elfreda Smith, Gena Smith, Deece Suppah, Desiree Sutterlee, Toni Tail, Tanya T. Teece, Roberta S. Thomas.
Boys basketball leader Melvin Teece, Sr.; member: Jarrod B Brunoe, Rosseagle Culps, Rodney Estimo, Floyd Frank, Jr., Jerrod Kalama, John Kalama, Roland Kalama, Jered Moses, Oscar Queahpama, Isaiah Teece, Melvin Teece, Jr., Phillip Teece, Edwin Thomas, Jr.
Basic Baby sitting leader Toni Made; member: Glowing Star Taken Care Of, Estomina Made, Orié Made, Maureen Northrup, Crystal Scott.
Beginning sewing leader Faith Dick; member: Shirley Hoptowit,
Estomina Made, Orié Made, Aletha Northrup, Maureen Northrup, Edna White.
Christmas cooking leader Laura Fuentes; member: Nicole Charley, Odessa Jones, Estomina Made, Orié Made, Rosemary Sanchez, Joseph Stevens, Toni Tail, Jeanie Wilson.
Computer club leader Keith Baker; member: Calvin Charley, Samantha Gomes, Effie Jim, Emily Jim, Ina Jim, Madeline Jim.
Culture leader Orthelia Miller & Ramona Tanewasha; members: Leslie Cochran, Mavis Kirk, Nicole Main, Kelli Miller, Lanell Rowe, Stephanie Rowe.
Knitting leader Liz Blann; members: Nicole Charley, Barbie Jackson, Michelle Villa.
Radio Club leader Sue Ryan.
Search and Rescue leader Keith Baker, Pauline Igoe, and Andy James; members: Bruce Jim, Jr., Frank Brunoe, Rain Circle, Joseph P. Scott.
Stamp Collection leader Elsie Ahr; member: Kira Langnese.

Publications available through toll-free service

The OSU Extension Service has begun a toll-free service for ordering publications related to consumer energy problems. The number to call is 1-800-457-9394. Extension Agents Dave Brook and Cathy Nuno in Portland will take your orders in the following areas for publications like those mentioned:

- General Information like "10 Quick Ways to Cut Your Energy Bills"; Home Weatherization like "Saving Energy in Mobile Home"; Home Heating like "Buying a New Heating System"; Wood Heat like "Heating with Wood: a cost comparison"; Hot Water, Appliances and Lighting like "Improve Gas and Electric water heater efficiency"; Energy and Environment like "Solving Indoor Moisture Problems"; Solar and Alternative Energy like "Solar Water Heater Installation"; Home Building like "Energy Efficient Windows."
- In the Warm Springs post office or the OSU office you will find a brochure listing all types of publications under these eight headings. The brochure will help you to know what you want to order.
- The 800 number is for ordering publications. But if you have specific problems, you can leave your name, address and telephone number with them and someone will call you later about your specific problem.

Rockin' 4-H

Open Enrollment Through February 26, 1993

Pick up enrollment packet at OSU Extension office, in the Education Center Monday through Friday, 8-5.

Next meeting will take place the first week in March

Mittens made from sweaters

Winter seems to never end, and already the kids have lost their expensive gloves and mittens. The OSU/WS Extension class for Beginners in Sewing learned a solution for the problem by making mittens from old sweaters. One small-sized old sweater purchased for 50¢ from a second hand clothing store can make 8 pairs of mittens, if you know the

way to do it. People who had never made a pair of mittens before made a pair in one hour and 15 minutes.
One suggestion was to make a pattern for big mittens for the kitchen. Perhaps by the time this story is printed, we will have a sample and a pattern using the same idea of the children's mittens. It makes a great idea for gifts.

When are children old enough to handle money?

Money doesn't grow on trees, but some children may think it does if parents don't manage the amount of money children receive and how they receive it.
Children obtain money through allowances, cash gifts, earnings, and "the dole". Each way of getting money has advantages and disadvantages as far as teaching children about money management.
Using a combination of these different methods may be the best way to educate children about money.
An allowance is a child's share of family income to be used as the child chooses on certain defined, set expenditures. An allowance teaches children to plan expenditures, allocate funds, and set aside money for future use.

that a child purchases things without having to make "either-or" decisions.
An allowance helps children learn that money is limited, that income must first cover needs, and that the family's financial situation affects the amount of money each member can use.
When initiating the allowance, and at regular stages as children mature, parents should teach children how to set up a budget, keep records, and set money aside for saving. Gear the information to the age and ability of the individual child, but any child old enough to have money is old enough to begin learning money management.
"The dole," giving money to children as they ask is sometimes appropriate. However, the dole system does not provide the educational experience of managing an allowance, and puts the child in the position of having to ask or even plead-for-money. Parents should establish ground rules for time, place, amounts, and items to be purchased when giving money

on "the dole."
Cash gifts, often received on birthdays of holidays, should be considered surprise windfalls and should not be included in a child's budget. Cash gifts given to children are theirs. However, parents can discuss with children how the money may be used.
Earnings for chores children do should be considered separately from their allowance. Most child development and money management experts agree that it is not a good idea to tie an allowance to chores. However, because our culture associates work with money, parents may want to try a base allowance plus "wages" for extra chores.
When children are old enough to work outside the home, they still need assistance and guidance in money management, adds Alice Mills Morrow, OSU Extension family economics specialist. In their teens, they should begin developing longer-term financial plans and an adult awareness of money, work, time and their own needs.

icicles could mean trouble for interior walls and ceilings

By Norma L. Simpson
One of the joys of a cold winter morning is to see icicles hanging from the eaves of the house. But if you leave them there you could soon have trouble inside the house.
When ice forms at the eaves, it means the heat is escaping from the attic melting the snow on the roof.

The melted snow drips down as icicles.
Rain gutters can also fill up which means you have a lot of ice forming just under the eaves or the edge of the roofing material. Ice forces the shingles up. That means that water and ice can go back into the wallboard and studs of the house. When heat from the house melts the ice, the

wallboard, studs and ceiling material will get wet. Ugly water stains show through the paint and wallpaper.
Remove icicles and ice that form along the roof line. When it warms up put a bit more insulation in the attic. Also clean ice, pine needles and cones, and dead leaves from the gutters so ice can not build up during the next cold blast.

Stockman's Roundup



By Bob Pawelek
OSU Extension Agent
Livestock and Range

Campbell of Madras still has some 1st cutting alfalfa available for \$80/ton. His phone number is 475-3773. Don Boyle, 475-2052, may have some grass hay left, and Ken Martin, 475-3324 has bluegrass straw hay for \$40/ton.

Weigh your calves
A calf's birthweight is extremely valuable to your recordkeeping system. Body weights indicate the success of your feeding and breeding programs. Also, obtaining weight data helps to identify calves that are unthrifty and that require special attention.

Hanging scales are the way to go if your management is intense enough to justify the cost. If not, a good bathroom scale will do. First, weigh yourself and record that weight. Then catch up the calf and step up on the scale with the calf in your arms. Record that weight. Subtract the first

weight from the second and you have the calf's birthweight.
Cowboy way:
Okay, let's say you refuse to carry a bathroom scale under the seat of you pickup, or your spouse had a fit the last time you weighed your mess of salmon with it. There is an easy method to get a close approximation using only an ordinary tape measure.
Simply pass the tape around the standing calf's body behind the forelegs. Pull the tape snug but not too tight and measure. Take a second reading for accuracy. Convert the measurement in inches to pounds by multiplying the heart girth by 4.54 and then subtract 58. The result is birthweight pounds.
Example: A heart girth of 24 inches equals a birthweight of 51 pounds; a 31 inch measurement would equal 83 pounds. Heavily tested, it's accurate within 5 pounds.

Coming as close to the truth as a man can come without actually getting there is coming pretty close, but it still ain't the truth.

Make it Mexican tonight with these tasty recipes

- Chili Con Queso** (Chili-cheese dip)
1 Tbsp. butter
1 small onion, chopped
1 can (8 oz) stewed tomatoes and liquid
1 can (4 oz) chopped green chilies, drained
1/4 tsp. salt
1 package (8 oz) Monterey Jack or processed American cheese, shredded
4 drops hot pepper sauce
1 bag (8 oz) corn chips
In medium skillet over medium heat, melt butter. Add onion; cook until tender. Add next 4 ingredients. Cook, stirring to break up tomatoes, about 10 minutes. Reduce heat to low. Add cheese and stir just until melted. Stir in hot pepper sauce. Transfer to chafing dish; keep warm. Serve with corn chips. Makes 2 cups.
Microwave directions: In 1-quart, microwave-oven-safe bowl, microwave butter and onion on High (100 percent) power 2 to 3 minutes or until onion is tender. Chop tomatoes; add with chilies, sugar, and salt to onion mixture. Microwave on high (100 percent) power 1 to 2 minutes or until bubbly. Stir in cheese, and microwave 1 to 2 minutes or until cheese melts. Stir in hot pepper sauce.
- Burritos** (Stuffed Flour Tortillas)
3/4 pound lean ground beef
1 medium onion, chopped
1/2 tsp. chili powder
1/4 tsp. seasoned salt
8 flour tortillas
1 can (16 oz.) refried beans
Preheat oven to 350°. In skillet over medium heat, cook beef and onions until beef is browned. Stir in chili powder and seasoned salt; set aside.
Wrap tortillas in aluminum foil. Place in oven 5 minutes to soften. Remove tortillas from oven, one at a time, and working quickly while tortilla is hot, spread 2 tablespoons of refried beans in lengthwise strip on one edge of tortilla. Top beans with 1/4 cup beef mixture. Fold edge nearest filling, up and over filling, just until it's covered. Then fold in two sides, envelope fashion. Roll up to form package. Place seam-side down on baking sheet. Repeat with remaining tortillas. Bake 10 minutes or until hot. Serve with salsa cruda. Makes 8 burritos.
Cheese Burritos
Do not prepare beef filling; instead use 2 cups (8 oz) shredded Monterey

- Jack or cheddar cheese. Assemble burritos as directed above except substitute 1/4 cup shredded cheese for beef mixture.
- Chimichangas** (Deep fried burritos)
Prepare burritos as directed above, except do not bake them. Secure each burrito with a toothpick inserted into seam-side. In 12-inch skillet, heat 1 inch vegetable oil to 375° on deep-fat thermometer. Fry burritos, two at a time, about 1 minute, or until golden. Turn and fry 1 minute longer. Remove from oil and drain on paper towels. Repeat with remaining burritos.
- Salsa Cruda** (Red sauce)
2 ripe medium tomatoes, finely chopped
1 small onion, chopped
1 clove garlic, minced
1 Tbsp. vegetable oil
1/2 tsp. chopped jalapeno pepper (about 1/2 pepper)
1/4 tsp. jalapeno pepper liquid
1/4 tsp. salt
1/4 tsp. dried oregano leaves
In small bowl, stir together all ingredients until well blended. Cover; refrigerate at least 30 minutes to blend flavors. Makes 1 1/2 cups.
Arroz A La Mexicana (Mexican style rice)
2 Tbsp. vegetable oil
1 cup converted rice
1 clove garlic, chopped
1 small onion, chopped
2 medium tomatoes, peeled, chopped
2 cups chicken broth
1/2 tsp. salt
1/2 package (10 oz) frozen peas and carrots, thawed
In 12-inch skillet over medium heat, in hot oil, cook and stir rice until golden, about 5 minutes. Add garlic and onion; saute until tender, about 3 minutes. Add tomatoes; cook and stir until tomatoes are softened and blended into rice mixture. Stir in chicken broth and salt; bring to boil. Reduce heat, simmer 20 minutes. Add vegetables before serving.

Thank you for participating

Norma Simpson would like to thank Carolyn Ribeiro for joining the day classes of Beginning Sewing to assist in the teaching of the course. It helped to keep everyone moving as special problems were solved with some learner's machines.
We changed light bulbs in some, adjusted belts on others, and cleaned and oiled all the machines. Everyone was surprised how quietly the machines would sew when they are properly cleaned and oiled, a task that takes about 5 minutes. Machines that have been along the sea coast may take a little longer to get in working order as the salty air corrodes metal parts.
Others learned that when the machine growls at you, it needs a little help from your right hand to turn the wheel and help the machine to run.

That way you can control the speed, and the stopping and starting where you want to.
Another surprise for the learners was to see how to adjust the pressure control on the machine, so that it stitched well through thick or thin fabric.
We had two men in the sewing classes which pleased everyone. One had never used a machine and the other had done upholstery work, but had not sewn on other types of fabrics. Thanks for coming.

Happy Valentine's Day
from OSU Extension
Services

Prepare now for February 13 calving school

Warm Springs OSU Extension office will present a calving school for Warm Springs producers on Saturday, February 13, 1993 at the Norstar Cattle Company near Willowsdale.

Dr. Don Hansen, Extension Veterinarian and Dr. Bill Zollinger, Extension Beef Specialist for OSU, will be here to present the program.
This school will be a hands on learning experience designed to teach the novice and expert. The class will be limited to ten students so all participants can be involved. Registrations will be taken on a first received, first enrolled basis. There will be a registration fee of \$20 to cover expenses.
Topics include: Emphasis: Hands-on experience.
Morning discussions include: Third-trimester management and nutrition; Sire selection based on data from records (EPD); Health programs pre-breeding to third trimester; The Birthing function - identifying membranes and fluids; calving equipment and its proper use; Handling abnormal presentations (Dystocia, pulling and proper assistance).
Noon: bring a sack lunch.
Afternoon discussions will be: Post-calving management; Special handling of first calving heifers;

Health programs-third trimester/following calving; Calving barn facilities, chutes, etc.; Getting them bred back on schedule.
NOTE: We will stop classroom

presentations whenever a heifer starts to calve. Discussions will be held on emergency situations which arise. Come prepared for any kind of weather.

OSU
Calving School
February 13, 1993
Norstar Cattle Co, Willowsdale

Name _____

Address _____ City/Zip _____

Phone: _____ (Home) _____ (Business)

Registration \$20 per person. Make Check Payable to:
Total Amount Enclosed _____
Rockin' 4-H Club
Warm Springs Extension Service
PO Box 430
Warm Springs, OR 97761

Return registration form and check no later than February 3.