

Garfield Notes

The Garfield Grange Home Ec. met with Leila Gordon on Jan. 3. There were 9 present. Julia Dernovek, ex-chmn. installed Hattie Hershberger as H. E. Chmn. for '56. They will have a cake walk at each grange meeting to be put in the general fund. Lora Palmateer will make the cake and Grace Janssens a pie for the meeting Jan. 14. Plans were also made to hold all day meetings during the winter months. Myrtis Brown was appointed as work chmn. to line up various things to be made for a bazaar to be held later. Committees appointed are Publicity- Leila Gordon; Relief- Hattie Qualls and Birdie Steele; skywatch- Gena Ballou; decorating- H. Qualls. H. Hershberger; hospitality - Rena Davis, Lora Palmateer. Hattie Qualls, Grace Janssens. Lunch was served and the next meeting will be at Hattie Hershbergers.

Mrs. John Hershberger and family wish to thank everyone who sent flowers and helped in many ways at the passing of their beloved husband and father.

Mr. and Mrs. Leslie Randall had 25 guests for New Years dinner. Present were Mr. and Mrs. Bill Randall and family, the George and Fred Randall families, the Ken Adams

family and Lewis Leonhardt.

There was a good crowd at the New Years dance at Garfield Grange and everyone enjoyed a nice evening.

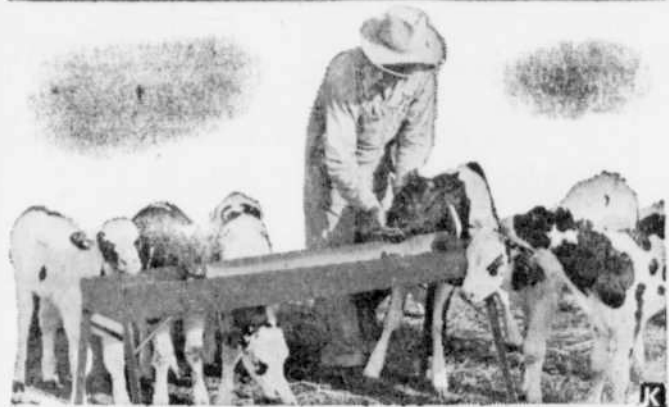
Mrs. H. Hershberger and John visited during the New Year holidays with Mr. and Mrs. Robert Slight of Beaver Creek, Mr and Mrs Richard Gross of Portland and Mr and Mrs. Herb Fredericks, also of

Portland.

PM to 4 PM- Richard Douglas Those on skywatch for the Garfield Grange Jan. 2 were 6 AM to 10 AM- Letitia Kirk and Carolyn Reynar; 10 A M to 2 PM -Linda Neisen; 2 to 2 PM -Lucy Middleton; 12 and 4 PM to 6 PM- Johnnie Metcalf.

Breeders Know

One Out of Five Calves Will Die!



Of every five calves dropped last Fall, one will die before it is six months of age. Faulty management and poor sanitation are often the reasons. But poor nutrition is a contributing cause, too.

Calf feeding may not be sufficiently balanced to maintain calf health some nutrients lacking or a poor balance in all. Good feeding includes these practices:

1. Calves are gradually weaned from whole milk or milk replacements. A safe age at which whole milk or milk substitute may be replaced by a suitable starter—grain mixture and roughage—depends on their vigor. Usually six weeks can be considered a safe age for this change.
2. Calves are turned out to pasture as soon as practicable after four months of age. Continue to provide the usual feed and allow access to salt, water and shade. (While grass is an excellent feed for mature animals, it does not contain enough essential growth-permitting nutrients for calves. As a result, they easily fill their

smaller stomachs with grass and are still nutritionally deficient.)

3. A selection of branded feed with a balanced content is a very necessary diet supplement.

Experiments in agricultural colleges and laboratories have repeatedly shown that well-fed calves using a balanced diet grew faster, had sleeker coats at four months, carried more flesh and were larger. Calf losses were negligible.

Assuming proper sanitation methods, farmers who give proper feeding the attention it deserves will cut their calf losses to the vanishing point, says the Agricultural Service Department of Union Bag & Paper Corporation, makers of multiwall paper feed bags.

STRICTLY BUSINESS

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"You'll always find J.B.'s door open—as a matter of fact, it gets on your nerves after a while!"



A Doll Among Dolls



Folks at the New York Life Insurance Company usually have a wonderful Christmas, perhaps because they give a wonderful Christmas to others. This holiday season, as in more than 30 seasons past, under privileged youngsters in the New York metropolitan area will find their stockings filled with toys, games, books and dolls—big ones, little ones—blue-eyed and brown-eyed. Supervising the job of bringing the doll and the kiddies together is Audrey Acquiva, who is shown here with part of her 1,200-member family. The dolls are purchased and dressed by New York Life employees, who once again are helping Santa make it a merrier Christmas for New York's underprivileged.

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RECIPE!

Winning Recipe by Mrs. Bertha E. Jorgensen, Portland, Oregon. Adapted by Ann Pillsbury

Bake at 375 Degrees F. for 15 minutes, then for 5 minutes. Makes 1 1-2 to 2 dozen rolls.

Soften 2 cakes compressed yeast in 1-4 cup lukewarm water. (Or substitute 2 packages dry yeast. Soften in 1-4 cup very warm, not hot water)

Combine 1-3 cup butter or margarine and 3-4 cup hot scalded milk in large bowl. Stir until butter melts. Cool to lukewarm.

Add 1-3 cup sugar; 2 teaspoons salt; 2 teaspoons grated orange rind; 2 unbeaten eggs and the yeast mixture.

Add gradually 4 to 4 1-2 cups sifted Pillsbury's Best Enriched Flour to form a stiff dough. Mix thoroughly. Cover.

Let stand 30 minutes.

Roll out. To a 22x12-inch rectangle on floured board. Spread half of dough along 22-inch side with Nut Filling. Fold uncovered dough over filling.

Cut. Into 1-inch strips (crosswise.) Twist each strip 4 or 5 times. Then hold one end down on baking sheet for center of roll. Curl remaining strip around center on baking sheet as for a pinwheel, tucking other end under. Cover with waxed paper or towel.

Let rise. In warm place (85 Degrees to 90 Degrees F.) until doubled in size, 45 to 60 minutes.

Bake. In moderate oven (375 Degrees F.) 15 minutes until light golden brown. Meanwhile prepare glaze of 1-4 cup orange juice and 3 tablespoons sugar. Brush tops of rolls and bake 5 minutes longer until deep golden brown. Remove from baking sheet immediately.

For warm place set pan of boiling water in bottom of cold oven. Place rolls on rack above. Close oven door. Remove 15 minutes before baking to preheat oven.

Nut Filling

Cream 1/2 cup butter or margarine. Blend in 1 cup sifted confectioners sugar thoroughly. Add 1 cup Filberts, ground or chopped very fine. (Other nuts may be substituted.)

Adapted by Ann Pillsbury



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