

Beagle

The Pleasant Hour Club was entertained August 14th by Mrs. James Martin and Mrs. Neighbors at the Martin home. Delicious refreshments were served and everyone spent an enjoyable afternoon. Those present were: Mesdames Walter Grant, Melvin Martin of Medford, Herschel Harper, R. Bischoff, Ora Bennett, Ruby Schultz, Blanche Sweet, C. C. Sanderson, Nora Williams, C. Mulhollen, Jesse Walker Neighbors, C. C. Sater and Miss Elva Adams, LaWilma Neighbors and Mrs. James Martin. The next meeting will be at the C. C. Sanderson home.

Sunday visitors at the R. Bischoff home were Mr. and Mrs. Herschel Harper and small daughter, Joyce.

Mr. Jesse Walker reports that the "Glads" are in bloom on the Reames farm near the airport where he was employed.

Mr. Howard Williams and sister, Mrs. Edna Boyles, returned home August 11th after an extended visit in the northern part of the state and in Washington.

Mr. and Mrs. Ferrin and son Val, left for Salt Lake City Wednesday after a visit here with the R. H. Seegmiller's.

Miss Elva Adams has moved to Medford so as to be closer to the packing house where she will be employed. We will miss her here.

Last Tuesday Mrs. M. R. Harper of Eagle Point and son Melvin visited at the Herschel Harper home.

Mr. Jesse Walker has gone to Florence Rock to work for Charlie DeArmond.

Saturday Mrs. Ruby Schultz and Mr. Bert Nelson called on Mr. and Mrs. R. Bischoff and family.

Monday Mr. and Mrs. W. Grant entertained the following guests at dinner: Mr. R. A. Seegmiller and Marie, Mr. and Mrs. D. Seegmiller and Donna, Mr. and Mrs. E. Stallings and Claudine, Mr and Mrs. Ferrin and Val of Salt Lake City.

Mrs. John Stössers and son Phillip of Watsonville, Calif., and Mrs. M. R. Harper of Eagle Point were week end visitors at the Herschel Harper home. While here they went to Crater Lak. Mrs. Stössers and Mrs. aHrper are sisters and they have gone to Portland to visit a brother.

About 70 people enjoyed a dance in the new house on the Williams-Seegmiller farm Friday evening.

Miss Anna Swanson and Mr. and Mrs. C. C. Sater and Derva Jeanne called on Mrs. Harvey Hines Saturday.

Mr. Joe King traded his team and wagon for a car this last week.

Mr. and Mrs. C. C. Sanderson, Lloyd and Ernest went to Huckleberry Mountain last Thursday and returned Sunday.

Mrs. C. C. Sater and Derva Jeanne called at the James Martin home Saturday.

Mr. Louis Swanson, our Postmaster, injured his right shoulder Saturday while cranking his car.

HI-WAYS TO HEALTH

by ADA R. MAYNE
OREGON DAIRY COUNCIL

THE MODERN COOKIE

Cookies were never more popular than they are today and the traditional cookie jar is still a center of interest for old and young alike. Children enjoy cookies because they make such a delightful accompaniment for that inevitable glass of milk. Mothers appreciate them for their convenience in meal planning. Cookies served with a frozen dessert or fruit will make the simplest meal a complete success.

The modern cookies is a product of present day trends in homemaking and the new conceptions of an adequate diet. The enlightened homemaker is not content with spending tedious hours rolling out the old type of cookie made of only fat, sugar and flour. Cookies in the modern family dietary must include definite food values such as vitamins and minerals. These values may be incorporated in cookies by the use of butter, dried fruit, molasses and whole grain cereals. Butter not only adds to the food value but gives a natural flavor to the cookie which cannot be imitated. The low melting point of butter as compared with other fats is favorable to ease and completeness of digestion.

Success in cookie baking lies in good ingredients, accurate measurement, correct mixing and proper baking. The perfect cookie should be light, tender, delicate and moist, evenly risen without cracks, and lightly and evenly browned. Crispness will depend upon the type of cookie baked. The flavor should be characteristically pleasing and mellow.

Cookies are not only healthier than the more elaborate cakes and pastries but are highly economical and deserve a prominent place in every family dietary. The following cookie recipes are favorites and would be suitable for any occasion.

Oatmeal Cookies

- 2 cups rolled oats
- 1 cup butter
- 1 cup sugar
- 1 cup raisins chopped
- ½ cup milk
- 1 tsp soda
- 1 tsp cinnamon
- ½ tsp cloves
- 1 tsp allspice

- 2 cups flour
- 1 tsp vanilla
- Mix as for cake. Drop from spoon on buttered pan and bake in hot oven.

Brownies

- 1 cup sugar
- ¼ cup butter
- ¼ tsp salt
- 2 squares melted chocolate
- 1 tsp vanilla
- 2 well beaten eggs
- ¼ cup milk
- 3-4 cup flour
- 1 cup chopped walnuts
- Mix in order given and bake in shallow pan at a moderate temperature.

Ice Box Cookies

- 1 cup brown sugar
- 1 cup granulated sugar
- 1 cup butter
- 3 eggs
- 1 cup chopped nuts
- 1 tsp cinnamon
- 1 tsp soda
- pinch of salt
- 4 cups flour
- Mix in order given. When too stiff to stir with spoon, use hand and knead. Make dough into one or two long rolls, about size of silver dollar. Let stand in ice box or other cool place over night. In the morning, slice thin and bake in moderate oven.

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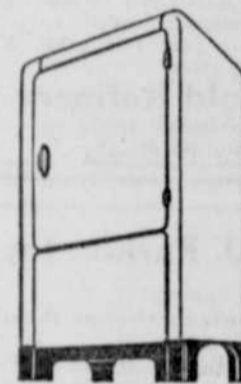
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