

Kindergarten Program Important for Youngsters

By HILLARD BROWN
Heppner Elementary Principal

For some time now many people have been concerned about their schools in Heppner. Many things have been discussed and brought to your attention. Viz, a new building program—consolidation and others. These problems are being solved as rapidly as possible.

I should now like to bring to your attention another part of the educational picture—that of the kindergarten.

For years a group of energetic mothers, realizing the need for kindergarten education and facilities have and continue to provide these things for their children. These children meet each day under the direction of Mrs. Tabor at the George property.

Here the work involves many muscle-developing and coordination activities, such as rhythms, working with clay, handling toys and building with blocks. Many other activities which have often been termed "play" are actually planned to help develop muscular control and skill in coordination of hand, eye, and muscular movement so that when the child desires to fasten a spoken word down in print, he will have muscular coordination adequate to make symbols on paper which look like those in the book he is reading.

Here, also, for many, for the first time will the child come in contact with the "give and take" of working and playing with other children. He learns to become a part of the larger team.

The objectives of the kindergarten program are: 1. Safety in the school and home. 2. Fundamental rules for strong and healthy bodies. 3. Basic program of reading readiness.

Schedule for a day: (will vary)—1. Good morning greeting, pledge to the flag, roll call and health inspection. 2. Work sheets with reading readiness. We also use workbooks. Fun With Tom and Betty are completed. We've almost completed our last workbook, Games to Play. 3. Finger Play—Let's play automobile, Jack-in-a-box, 2 Little Birds, Knock at the Door. 4. During this period, we also have nursery rhymes, dramatization or games.

At the closing we have a picnic and open house for next year's pre-schoolers.

This year's graduates are: David Hughes, Denzil Robbins, Duane Steers, Gerald Watkins, Gary Wilhelm, Becky Webb, Brenda Sue Tabor, Jillene Rugg, Neil Edwards, Jeffrey Marshall, Mike Hughes, Tommy Stockard, Loren Hopper, Darcee Phoenix, David Eckman, Jim Van Winkle, Bobby Ployhar.

Second session: Kelly Wolff, Abbe Wilson, Bobby Templeton, Beryl Stillman, Dovie Alderman, Jimmy Van Schoiack, Shelley Wolff Carl King, Kathleen Ayres, Tracie Norene, Cecil Berry, David Hughes, Barbara Allstott, Laurie Labhart, Cathy Prussing, Gordon Scrivner, Elizabeth Abrams.

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5. Relaxation and rest period—using the bathroom, getting drinks, outdoor play—while shades are drawn, they're resting. 6. Construction and work period which includes many activities such as: arts and crafts, creative self-expression, free hand drawing, painting—blot, spatter, clay modeling. Later half of school term they paint at the easel. Evaluation of work followed by clean up.

Music appreciation and rhythm number readiness—each child made a clock from paper plates with moveable hands. With demonstration on the board each child was able to tell time. The class is making pages for their number books (value of numbers).


Health and science—alternating days. Each child made a decorated clock showing how many hours of sleep are needed. Science—caring and watching beans grow. How a plant gets food from the soil. One of our boys (Carl King) brought a chrysoisid to school. We are observing it and waiting. Glen Ward brought us some frog eggs and tadpoles. Some already have their back legs.

During the year we have special holidays. We have 2 room mothers from each session. Mrs. Webb, Mrs. Rugg, and Mrs. W. Wolff and Mrs. Scrivner who furnished refreshment for the parties. Halloween, Thanksgiving, and Christmas we have a program for the parents, Valentin's Day, Easter for children and their parents.

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USE YOUR ASH TRAY!

KEEP OREGON GREEN

Chats With Your Home Agent

By ESTHER KIRMIS

The food technology department of Oregon State College is always experimenting on ways to help out the Oregon food industry. Now they've come up with something new in beans—called green bean stick fritters!

Lois Sather, Oregon State College food technologist, reports that recipes for these new green bean products have been developed for Oregon processors who may want to package them for consumers.

To make bean sticks, beans are cooked, chopped into little pieces, seasoned and pressed into molds and frozen. Frozen molded beans are then sliced into sticks, breaded, deep-fat fried, refrozen and packaged for the supermarket freezer cabinets. Fritters are made by dipping green beans into a muffin or biscuit batter and frying in deep fat. A bowl of crispy golden brown fritters is suggested as a new party appetizer idea.

Homemakers are expected to welcome both new green bean products as appealing new ways to serve vegetables to children, says Mrs. Sather. Both recipes retain fresh green bean flavor and can be dressed up with ham seasoning or cheese sauces. Bean sticks are also tasty topped with hollandaise or mushroom sauce, continues the home economist. OSC student "taste testers" last week registered a definite like for the new bean products.

The new green bean forms have been developed to meet demand for easy to prepare convenience foods, the food technologist notes. Both are ready to serve after 12 minutes heating in a 400 degree oven.

Other promising new green bean recipes include frozen green bean recipes include frozen green beans au gratin (with cheese sauce) and frozen "spanish" beans, beans topped with a spice tomato sauce. New recipes, such as these, are providing another outlet for Oregon's \$10,000,000 a year snap bean crop, say OSC experts. Processors are also expected to enjoy savings and convenience of using top quality irregular of extra large green beans that do not fit standard size packages. Oregon is the largest producer by far of snap beans in the United States.

Potato Research Recipes Outlined in New Bulletin:
Not to be outdone—the OSC agricultural experiment station comes up with the phrase... You can't tell cooking qualities of a potato by its skin. The clue lies in whether it sinks or swims.

A new Oregon State College agricultural experiment station bulletin, "Science in Cooking Potatoes", explains that although certain varieties of potatoes look alike from the outside they differ in cooking performance.

Andrea Mackey, OSC home economist, has devised a simple salt water test to help homemakers determine whether potatoes are bakers or boilers. If the potato floats in the salty water, it's a boiler. If it sinks, it's a baker.

She says a good baker should be light and fluffy when cooked. Boilers are usually more waxy and hold their shape when buttered and served whole or sliced into salads.

MORROW TOPS STATE IN ACRES COVERED BY CROP INSURANCE

Umatilla county led Oregon in 1959 in value of federal crop insurance coverage of wheat with a total of \$2,019,518, according to the annual summaries just released by C F Lawson, FCIC Northwest director.

Acres of wheat insured in Umatilla county totaled 58,702, Lawson said. This is a net figure (all-interests coverage), he added.

Second in wheat coverage was Morrow county, with 55,010 net acres insured for a total of \$1,202,681. However, in the gross acreage covered, representing

the total acreage on which some interest (owner or tenant) in the wheat crop is insured, Morrow led with 81,196 acres as compared to a gross acreage for Umatilla county of 76,531.

Morrow led in all three categories in barley, with 17,228 net acres, 22,536 gross acreage for a value of \$236,432. Value of insurance on barley in Umatilla county was \$235,258 on 13,788 net acres and 17,212 gross.

Lawson reported that Linn county chalked up the highest indemnity total—\$25,415, for a loss ratio of 359 per cent—a result of the dwarf yellow virus which hit both wheat and barley. There were 129 claims paid in Linn under the FCIC program last year.

Largest single claim was \$3,862 paid to a Sherman county farmer whose crops were blighted by insects, excessive cold and drought.

Other Oregon counties participating under the government sponsored program last year were Gilliam, Jefferson, Sherman, Union, Wallowa, Wasco, Baker and Malheur.

Potatoes are the most popular vegetable on the U S dinner table today, report OSC food marketing specialists. Last year on the average, each person ate 106 pounds of potatoes; 75 pounds of these were fresh and nearly 31 pounds were processed. Instructions for making the brine test to distinguish bakers from boilers and some recipes for serving them are included in the circular. Copies are available at the Morrow county extension office.

IONE NEWS

The Valley Lutheran Missionary society held a meeting at the home of Mrs. Carl Bugstrom Monday afternoon. Mrs. Louis Carlson had charge of the program which consisted of Bible study and the study of missionaries in India. Mrs. William Rawlins gave a book report on Christ and the modern Woman. Refreshments were served by Mrs. Bergstrom.

A potluck dinner was served at the Mary Swanson home Sunday in honor of her birthday and also the birthday of her twin brother, O L Lundell. Others

present were Mrs. O L Lundell, Mrs. Anna Lindstrom, Mrs. Adon Hamlett and children, Garland Swanson and children and Mrs. Arvilla Swanson.

LEST YOU FORGET our great Memorial Day Program, NEVER SO FEW comes to the Star Theater, May 29-30-31.



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