

The Swiss have a word for it. . . acker kuechli

By DOROTHY KREBS

Acker kuechli (acre cakes) is a traditional Swiss Christmas pastry that dates back to the 13th century, when it was made by the people who had their home in the Alps. Entire families would get together and spend a day making enough for all. When the Swiss came to America, they brought acker kuechli with them, and the practice of making this paper-thin pastry during the holiday season is common today in many Swiss-descended households.

Acker kuechli-making-day for the Henry Krebs family of lone is an annual event presided over by Mrs. Annie Krebs. She learned the art from her mother-in-law, Mrs. Lena Krebs, who was Swiss born. Annie is now passing the tradition on to the members of her family. The following is her description of how it should be done.

Mix the following together: 8 eggs, well beaten; 2 cups heavy cream, slightly warmed; one-fourth pound butter, melted; one-half cup black coffee; and one-fourth cup wine.

Stir in enough flour to make an elastic dough. Knead the dough vigorously "until your arms ache and then knead some more."

Mrs. Krebs emphasizes the kneading is very important, otherwise the dough will not stretch paper-thin. She says the dough can be smacked against the table, thrown against the wall, or pounded

with the fist, but just be sure plenty of air is worked into it. The kneading period should take about an hour.

Put the dough to rest in a warm place for about another hour. Now, the hard work begins. Divide the dough into 8 sections. Take each section separately and roll it as thin as possible. Cut it into squares about 2" x 2" and roll each again. The squares must be paper-thin. If you can't see through them, they are too thick. After rolling as thin as can be done by a rolling pin, pick them up and stretch them thinner.

Place the squares between layers of cloth to dry for about an hour. Drop the dried squares into hot fat for two or three seconds, no longer than that. Remove as soon as they are golden brown and full of air bubbles. Sprinkle the warm acker kuechli generously with sugar. If possible, find a hiding place where it can be stored a few days to age. It has a way of disappearing if the hiding spot is not kept in closest secrecy.

Mrs. Krebs says that the making of acker kuechli is time-consuming and hard work, but that it has its reward. The real highlight of the job comes when the finished product is offered to the family members for their comments. If a smile appears and a comment such as "Yup, you got a good do on it this year" is uttered, then the hours of kneading and rolling has been made worthwhile.

Christmas at the Lone Garden Club

The Lone Garden Club met at the home of Mrs. Fredrick Martin, Dec. 12, with Mrs. Martin and Mrs. Gar Swanson as hostesses.

Mrs. Lee Pettyjohn, president, conducted the business meeting. The program was given by Mrs. Martin. Each member related her most memorable Christmas experience. There was a handmade gift exchange. Members brought Christmas arrangements for showing, and these were later presented to the local lone business houses for holiday decorations. Mrs.

Martin gave a slide presentation entitled "Flowers and Music."

The annual Twelfth Night burning of the green will be held Jan. 7. The traditional 12th night falls on Sunday, but the group voted to hold the ceremony on Monday instead. The next meeting of the Garden Club will be held Jan. 9 at the home of Mrs. Gar Swanson. The program, "How to Start Seeds Indoors," will be given by Mrs. Elsie Fox and Mrs. W.H.I. Padberg. All garden club meetings are open to interested persons.

Pre-Christmas party at the Collins' home

Thirty Soroptimists and husbands and two guests were seated at dinner during a gala pre-Christmas party at the Bill Collins home Thursday evening, Dec. 13.

Mr. and Mrs. W.W. Weatherford III, who are visiting from San Diego, were the guests.

Nadine O'Brien was inducted into the club in a ceremony conducted by Eleanor Gonty, Evelyn Sweek and Justine Weatherford. Clara Gertson provided the after-

dinner program which was a review of her 1973 visit in Palestine. Mrs. Gertson circulated colored postcards postcards as she spoke about the places she saw and her experiences there.

The Collins home was decorated outside and inside. They gave a Christmas wreath made of dried material as a guest door prize. Bill Weatherford had the winning number, and carried home the prize.

Holidays begin Friday

The annual Christmas program will be presented to Heppner High School students Friday, Dec. 21.

The program will begin at 9:35 a.m. with the band and chorus performing their Christmas concert for the student body. A short student body meeting will follow.

At 10 a.m. the movie, "Shenandoah," will be presented. School will be dismissed at 1:30 p.m. for the holidays.

Mr. and Mrs. Neal Penland of Beaverton were here over the weekend visiting Mrs. Penland's parents, Dr. and Mrs. E.K. Schaffitz. Mr. Penland, son of the former owners of the Gazette-Times, is a radio newscaster for stations KPOK and KUPL in Portland.

CHEF SUPREMES 'DISH IT OUT'

There's nothing like planning ahead.

When the Chef Supremes, 4-H cooking club, met at the Art Lindstrom home Dec. 15, they dined on a menu planned at their November meeting at the Gordon Meyer home.

The main dish was prepared by Paula Lindstrom and Kim Pettyjohn. Lisa Meyers, Kelly Pettyjohn, Teena Lindstrom and Margaret Kincaid prepared the dessert, and Mary Kincaid and Margaret Ann Doherty fixed the sandwiches.

CANNED GOODS SOUGHT FOR SENIOR CITIZENS

The Neighborhood Center is in need of canned goods to complete Christmas packages for senior citizens.

Any person wishing to contribute canned goods may do so by leaving them at the Neighborhood Center no later than Dec. 20.

Library hours changed

Because both Christmas Eve and New Year's Eve fall on Monday this year, the library board and the librarian have agreed to transfer the hour and one-half service on these evenings to the Sunday afternoons of Dec. 23 and Dec. 30.

Regular Monday patrons will find a librarian on duty as usual from 1 to 3 p.m. on both Dec. 24 and Dec. 31. Sunday afternoons, Dec. 23 and Dec. 30, the library will open at 1:30 and close at 3 p.m.

It is possible that the reading public would like library service on Sunday afternoon—at least during the gasoline shortage when people will be less able to flee the area. If these two trial days are helpful and if patrons approve—Sunday afternoon openings could be considered as a regular practice.

Mrs. Charles Patching (Lesley) will be in charge of the library from 1 to 5 p.m., Saturday, Dec. 22, and during the same hours on Monday afternoon, Dec. 31, replacing Mrs. Weatherford.

These hours are temporary.

Thespian club formed

The Heppner High School drama department will become a Thespian Club, a nation-wide organization for high school students involved in drama.

The public will still be invited to perform in the club's productions should special parts come up, or if a special interest is shown.

As a Thespian Club, the group will have more advantages than the Heppner Community Drama Club, through special advertising, new techniques and production aids. Membership is obtained only by a student getting a certain number of points for past involvement in drama.

This year's officers, elected in late November, are: Greg Davidson, president; John Myers, vice-president; Anita Davidson, secretary-treasurer; and Toni Toll, point keeper. The other charter members are: Randy Morris, Tom Wolff, Charma Marquardt, Tom Roberts, Jack Chitty, John Healy, Cyde Allstott, Debbie Yocom and Charlie Rawlins. Drama advisors are Mrs. Jane Rawlins and Mrs. Lynda Slusher.

COOKING CUTIES WHIP UP SOME PUDDINGS

How to make, serve and enjoy puddings was demonstrated when the 4-H Cooking Cuties met Dec. 11 at the A.C. Houghton school.

Beth Hellberg was recognized as a new member. The leader, Mrs. Hobbs, passed out record supplies and presented second year books to Jyl Hobbs and Christy Brandt. Sharon Abercrombie is president of the club.

Mr. and Mrs. Ernie Winchester attended a performance of the Ice Follies in Portland last weekend.



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--Drawing by Troy Borst

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THE HARRIS FAMILY

Beef-O-Rama planned by CowBelles

A mini-Beef-O-Rama is being planned in March by the Morrow County CowBelles, reports Birdine Tullis, chairman of the event.

Linda Baker, home economist for the Oregon Beef Council, will be the guest speaker and she will give informal demonstration on the economical uses of beef. She will present techniques and information on how to prepare different cuts of meats.

Door prizes along with samples from the demonstrations will be given. Morrow County housewives are encouraged to attend the event. "Efforts are being made to permit high school home economics classes in the county to attend the one-day event," said Birdine Tullis. The time and place will be announced later.

All Saints Christmas services

Services at All Saints Episcopal Church will be held as follows:

Sunday, Dec. 23, 7:30 a.m., Holy Communion and 10 a.m., morning prayer; Christmas Eve, Dec. 24, 11 p.m., Eucharist, carols and sermon;

Christmas Day, Dec. 25, 10 a.m., Holy Communion.

CAROL RAE HUGHES TO BE MARRIED

Mr. and Mrs. Homer Hughes, Lexington, are announcing the engagement of their daughter, Carol Rae, to Jon Martin Collins, Pendleton.

He is the son of Mr. and Mrs. James Collins, Payette, Idaho.

The couple plan to be married Feb. 16, 7 p.m., at the Christian Church, Lexington.

SOROPTIMISTS HAVING CHRISTMAS BAKE SALE


The Heppner Soroptimist club is sponsoring a Christmas baked food sale Saturday.

Homemade holiday candies, fruit, and nut breads, and assorted pies will be for sale.

The sale begins at 9 a.m. inside the Turner-Van Marter-Bryant Insurance office.

The Mental Health Clinic will be closed Friday afternoon, Dec. 21; Monday, Dec. 24; Tuesday, Dec. 25; and Wednesday, Dec. 26. Dave Mitchum will be taking vacation time through Christmas week. The office will be open Dec. 27-28.

HAPPY CHRISTMAS

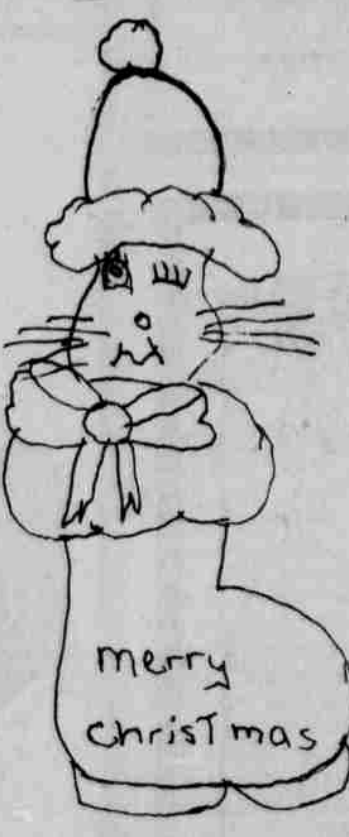


The Wagon Wheel

will be closed Sunday, Monday and Christmas Day so our employees can enjoy the Christmas season with their families. But for now . . .

Ron and Olivia and Lois and Bonnie and Charlotte and Corky and Betty and Linda and Laurie and Linda and Leonard and Dusty wish for all of you a

HAPPY HOLIDAY

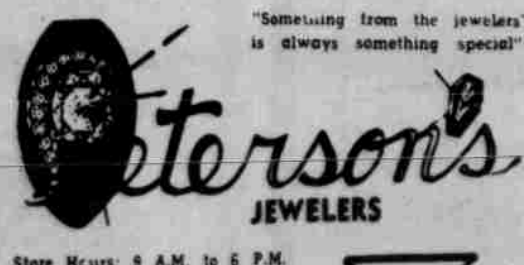


--Drawing by Linda Keithley

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It has been enjoyable serving you this past year. The fine cooperation from our membership was greatly appreciated. Our hope is that we may endeavor to improve our efforts on your behalf in the "New Year."

We particularly appreciated your outstanding response in conservation in our call for curtailment efforts this past summer and fall.

Columbia Basin Electric Co-op

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