

# County 4-H Girls Win Way to State Fair

## Economics Contests, Demonstrations Held At County Courthouse

Eleven Jackson County 4-H club girls won their way to the Oregon State fair by taking championships in the 4-H home economics contests and demonstrations at the Jackson county courthouse, Aug. 13, 14, and 15.

Mary Herriot and Jean Rowden, Applegate, gave a winning team demonstration on cleaning and oiling a sewing machine. The girls are members of the Sewing Susans 4-H club led by Mrs. Francis Krouse, Individual Demonstrator.

Patsy Charley, Central Point, was the top individual demonstrator in foods. She gave a demonstration of Boston brown bread.

Two sisters made up the champion food team demonstration on low-calorie desserts. They are Joanna and Linda Malloroy of the Antelope 4-H club.

Joan Dobrot of the Kandy Kids made the top dairy foods demonstration on bread pudding and Sharon Coffman and Sandra Ghelardi gave a team demonstration on banana nut bread to win the special breads demonstration contest.

### Wool Sewing Contest

Miss Susie Palm of Eagle Point won the wool sewing contest sponsored by the Oregon Wool Growers association and will represent Jackson county at the state fair in this contest. Patsy Charley of Central Point won the bread baking contest and Carol von der Hellen also of Central Point won the cake baking contest. Both are members of the Kandy Kids.

All winners will enter contests during the Oregon state fair at Salem, Sept. 1-8.

Seventy-six girls participated in the home economics demonstrations and contests.

The girls, representing Applegate, Ashland area, Central Point, Gold Hill, Eagle Point, and the Medford area, sewed, cooked, and talked their way through more than 90 entries in the fair. The three main categories were sewing, homemaking and food preservation.

### Part of Fair

The Jackson county 4-H club part of the 4-H and FFA fair which will be held Aug. 21 through 25 was held in advance of the regular fair this year because of overcrowded and conflicting schedules. In previous years, according to Miss Marjorie Hattan, county 4-H agent, many of the girls entered the livestock division as well as the home economics division. Since both divisions hold contests and exhibits on the same days many conflicts resulted.

Several of the groups were divided into junior and senior classes. This year was the first fair for many of the younger girls.

Twice as many girls entered the fair this year as have in other years, according to fair organizer and general chairman, Miss Hattan.

### Judges Listed

Judges for different sections were: sewing, Miss Caroline Foust, county extension agent for Josephine county; cakes food preservation, and food demonstrations, Mrs. Ron James, home economist; and muffins and bread, Mrs. Virginia Whit, dietitian for Medford public school lunch program.

Included in the cooking contests and demonstrations were bread, cakes, muffins, canning, Boston brown bread, salads, packing a lunch, low calorie desserts, outdoor cookery, freezing rhubarb, bread pudding, banana nut bread, and recipes with honey.

The sewing division included putting in a zipper, repairing a knitted garment, fringing, sewing on a button, cleaning and oiling a sewing machine, and a special sewing with wool contest sponsored by the Oregon Wool Growers' auxiliary.

The sponge cakes and breads baked here were frozen so they will be on display at the fair this week.

### Jackson County Products

Two of the desserts baked by the girls used Jackson county products. The fruit torte made by Nikki Hammond and Alison Pinkham used pears while the puff pudding made by Marlana Coffman and Cheryl Ghelardi called for honey.

The fruit torte may also be made with apricots, peaches or cherries. This dessert keeps well and may be made several days in advance.

Recipe for puff pudding: Cream together 1/2 cup of butter and 1 teaspoon of grated lemon rind. Add 1/3 cup of honey and mix until the consistency of un-pulled taffy. Separate 2 eggs. Add well beaten egg yolk and 1 tablespoon lemon juice to the batter and stir well. Add 1 cup milk, 1/4 cup Grapenuts, and 2 tablespoons flour, mix. Fold in the 2 egg whites that are stiffly

beaten. Pour into 5 custard cups and bake in slow oven (325 degrees) for 1 hour 15 minutes or until golden brown.

### Ribbon Winners

County 4-H members who placed first (blue ribbon), second (red ribbon), or third (white ribbon) in the contests and demonstrations include: Susie Carroll and Francis Huffman of Eagle Point Crafty Chefs and Cheerful Cookers, red, for packing a lunch; Charlotte Bush and Phyllis Jaffrey, Central Point and White City, of Antelope Biscuit Burners, red, for outdoor cookery; Pat Cranston, Medford, red, for freezing rhubarb; Mary Lou Savage, of Kandy Kids, Central Point, red, for bunny lunch for small fry; Laura Griffith, Medford, of Busy Cooks, red, for apple, celery, nut salad; Alison Pinkham and Nikki Hammond, Central Point, of Chowder Chicks, red, for fruit torte; Cathie Carroll, Eagle Point, blue, for tamale sandwiches; Marlana Coffman and Cheryl Ghelardi, Central Point, of Kandy Kids, blue, for puff pudding.

Phyllis Taylor, Central Point, Sun and Fun club, red; Gail Glidden, Medford, and Nelda Chapman, Talent, Teen Age Miss club, red; Marthanne Goodwin, Applegate, Sew it's Fun, blue; Celia Putman and Teresa Pruetz, Eagle Point, Mary Freeman, Applegate, and Karen Newman, Grants Pass, Sew it's Fun, red.

Muffin baking: Karen Jossy, Eagle Point, red; Susie Carroll, Eagle Point, blue; Pamela Grove, Medford, white; Nikki Hammond, Central Point, champion blue; Georgia Hubbard, Eagle Point, blue; Alice Woolfolk, Eagle Point, red.

### Senior Bread Baking

Senior bread baking: Joan Dobrot, Central Point, blue; Linda Malloroy, Eagle Point, blue. Junior bread baking: Patsy Charley, Medford, blue; Joanna Malloroy, Eagle Point, blue; Sharon Coffman, Central Point, blue; Sandra Ghelardi, Central Point, red; and Linda Warren, Central Point, white.

Canning contest: senior: Nancy Barnes, Medford, second place rating, and junior: Pat Cranston, Medford, state fair, first place.

Fringing contest: Lola Akerman, Eagle Point, Laura Griffith, Medford, and Judy Hill, Eagle Point, blue; Joyce Moore, Brenda Solenberger, Vonnie Goehring, Marcia Akerman, Eagle Point, and Bonnie Freeman, Applegate, red; Dorothy James, Phoenix, Donna Geren, Eagle Point and Penny Simmonds, Medford, white.

Cake baking: Nyla Murray, Medford, Mavis Strom, Medford, Marlana Coffman, Central Point, Carol von der Hellen, Central Point and Cathie Carroll, Eagle Point, blue; Virginia Martin, Medford, Charlotte Bush, Central Point, Ursula Bates, Medford, and Ann Darland, red; Nancy McKay, Central Point, Elaine McKay, Central Point, Pat Stripplin, Medford, and Mary Lou Savage, Central Point, white.

Jockey Cameron, Central Point, red in the wool sewing contest. Blanket stitch: Dianne Jore, Gold Hill, and Frances Huffman, Medford, blue; Lorraine White and Phyllis Perry, Eagle Point, red; Bonnie Goehring and Diane Putman, Eagle Point, white.

Demonstration winners: Faye Erwin, Grants Pass, red for selecting ankles; Faye Chapman, Talent, white for turning a square corner; Carolyn and Barbara Bernardi, Ashland, red for measurements; Aletta Myers and Anita Pierce, Central Point, blue for like a well made bed; Karen Newman, Grants Pass and Sally Herriot, Applegate, red for making hand lotion; Mary Freeman and Marthanne Goodwin, Applegate, blue for shrinking material.

### Senior Team

Senior and senior team demonstrations winners: Alberta Erwin, Grants Pass, red for putting in a zipper; Nelda Chapman, Talent, white for how to put in a zipper; Barbara Bernardi, Ashland, red for pattern; Carol Myers and Julie Ashton, Central Point, red for how to put in a zipper; Jockey Cameron and Linda Warren, Central Point, red for tape tips.

The Jackson county 4-H and Future Farmers of America fair will get under way Tuesday at 1 p.m. at the fair grounds in Medford. The schedule of contests and exhibits:

Aug. 19, Sunday, exhibits in place. To be considered in class competition, members must have exhibits in place by 8 p.m.

Aug. 20, Monday: 9 a.m. to 5 p.m., judging of home economics exhibits.

### Tuesday Schedule

Aug. 21, Tuesday: 9 a.m. to 5 p.m., judging of home economics exhibits; 9 a.m., style review judging, senior division; 10:30



**SEWING CONTEST** — Gail Glidden, 243 South Stage rd., member of the Teen Age Miss 4-H club in Medford, puts in a zipper during one of the contests at the Jackson county 4-H club fair here last week. The auditorium at the county courthouse was kept busy during the three days of contests and demonstrations with the sewing section at one end of the room and the cooking contests and demonstrations going on at the same time at the other.—(Brainerd Photo)



**PRESSING** — Miss Susie Palm, Eagle Point, uses a piece of aluminum foil under a dart as she presses it in a piece of wool she is sewing during the wool sewing contest sponsored by the Oregon Wool Growers association. Miss Palm was one of the 11 girls who won championships here last week. By placing foil or cardboard under the dart when pressing it flat, the dart will not show on the right side of the material.—(Brainerd Photo)

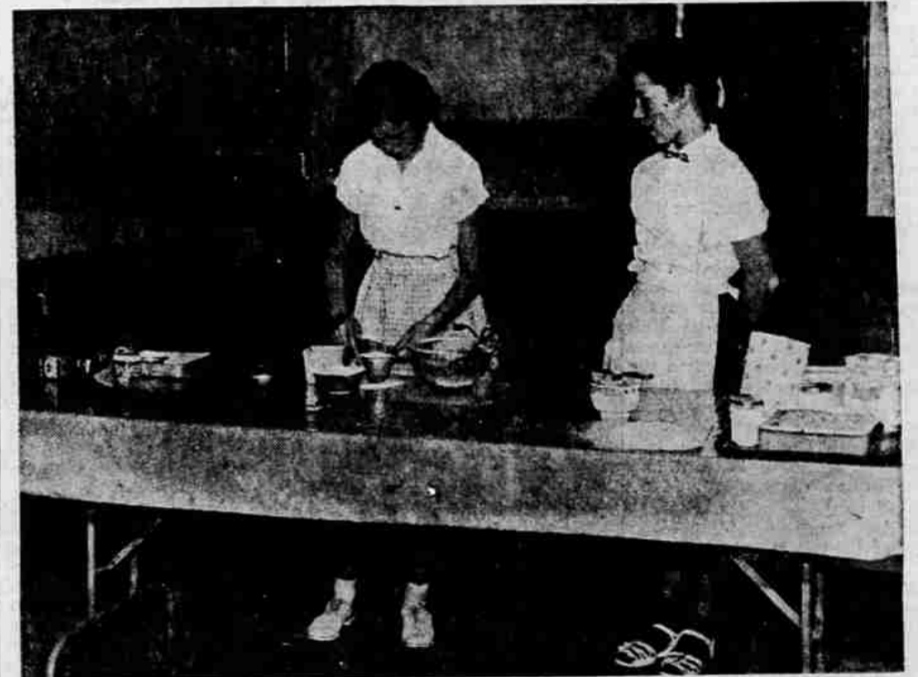


**BAKES BREAD** — Sandra Ghelardi, Central Point, takes a hot loaf of bread from the oven as Maris Strom, Medford, and Sharon Coffman, Central Point, look on. Sandra won a red ribbon for her bread at the 4-H fair and Sharon a blue one in the senior bread baking contest. Seventy-six girls from Jackson county competed in the 90 entries. The three main categories at the fair were sewing, homemaking, and food preservation.—(Bob Vroman photo)



**FRINGING** — Five junior girls compete in the Sew It's Fun sewing contest for fringing at the 4-H fair last week at the county courthouse auditorium. Left to right are Teresa Pruetz and Celia Putman, Eagle Point, Marthanne Goodwin, Karen Newman, and Mary Freeman, all of Applegate. In this contest each of the girls supplies her own

needle, thimble, and scissors. Each was given a piece of material which the contestant had to straighten and then fringe. This group of 10, 11, and 12 year-old girls is the youngest in the 4-H club. The other contest for this age group was sewing on a button.—(Brainerd Photo)



**DEMONSTRATION** — Alison Pinkham and Nikki Hammond, Central Point, demonstrate fruit torte at the 4-H fair last Wednesday. To make fruit torte beat 2 eggs thoroughly, gradually add 1 1/2 cups of sugar and mix well. Add 1 cup well drained, diced pears that are canned or cooked, 2 teaspoons of vanilla, and 1/2 cup to 1 cup of chopped nut

meats. Sift together 1/2 cup sifted flour, 2 teaspoons baking powder, and 1/4 teaspoon salt. Fold in dry ingredients. Pour into ungreased 8x8x2 inch pan and bake in moderate oven (350 degrees) 35 minutes. Cut into squares and serve with cream or ice cream.—(Brainerd Photo)

a.m., clothing judging contest; 1 p.m., style review judging, junior division; 1 p.m., rabbit judging and contest; 1 p.m., poultry judging and contest; 3 p.m., food and food preservation judging contest; 4 p.m., showmanship contest, poultry and rabbits.

Aug. 22, Wednesday: 9 a.m., crops and forestry judging contests; 10:30 a.m., livestock judging contest market; 1 p.m., beef fitting; 1:45 p.m., beef showmanship; 7 p.m., beef showmanship champions.

Aug. 23, Thursday: 6 a.m., fat stock weighed; 9 a.m., swine judging and sheep showmanship; 10:30 a.m., beef judging, sheep judging; 7 p.m., swine showmanship.

Aug. 24, Friday: 9 a.m., dairy judging, two rings; 7:30 p.m., livestock auction.

Aug. 25, Saturday: 9 a.m., dairy showmanship; 10:30 a.m., agriculture demonstrations; 2:30 p.m., tractor driving contest; sheep shearing contest; 7:30 p.m., style review and special awards program.

The nation's first safety patrol program was inaugurated in 1931 by Michigan's state police.

## Forestry Officials View Helicopter Hose Laying

Yreka — Northern California forestry officials Wednesday viewed a new "Helitack" system of fire fighting techniques in which helicopters are used in fighting fires at normally inaccessible locations.

The test was held Wednesday and repeated Thursday at Long Gulch, between Yreka and Hawkinsville. One thousand feet of hose was laid through underbrush by a specially equipped helicopter in 26 1/2 seconds. Officials said the task would probably have taken four men more than an hour to accomplish.

Officials said the hose tray, attached to the underside of the helicopter, is capable of laying from 1,000 to 1,800 feet of hose, depending on whether the hose is linen, cotton or dacron.

**New Record**  
The speed in laying the hose Wednesday morning established a new record for the operation. In earlier tests at San Bernardino National forest a helicopter laid 1,300 feet of hose in 40

seconds as compared with 30 minutes it took eight men to accomplish the same task. In the first use of the helicopter hose tray in actual fire-fighting operations, less than one minute was required to lay 1,000 feet of hose. This took place July 5 on the 400-acre Sterling fire in San Bernardino forest.

The rack and hose weigh about 270 pounds. A theoretical weight limit of about 300 pounds has been set for the Bell 47 helicopter.

### Medford Firm Bids On Highway Project

Bids were opened in Portland Friday by the state highway commission for work on China Gulch-Copper road section of the Medford-Provost highway, 23 miles southeast of Grants Pass.

Apparent low bidder was F. L. Sommers of Medford. The bid was for \$147,050.

Dead line Sunday. Classified 1s at noon Saturday; 10 a.m. Monday for Monday; other days 5:30 previous day.



**NEW BUILDING** — Grand opening was held Friday and Saturday in the new Eastside Market building, 608 East Main St. The new establishment, erected at the same loca-

tion as the old Eastside market, features wide aisles, new fixtures and a large parking area. Specialties include frozen food, delicatessen, beverage and party foods departments.

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WELL DONE!  
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NEW YORK CUT . . . . .	12 oz. \$ 2.25	16 oz. 2.90
TENDERLOIN . . . . .	12 oz. 2.90	16 oz. 3.25
CLUB STEAK . . . . .	12 oz. 2.90	16 oz. 3.25
T-BONE . . . . .	16 oz. 3.50	

**Includes**  
BAKED POTATO  
IN FOIL  
and  
COFFEE

### Complete Your Meal!

COCKTAILS: SHRIMP-CRAB-FRUIT	35¢
SALADS: TOSSED GARDEN GREENS	35¢
HEARTS OF LETTUCE	35¢
COTTAGE CHEESE & PEAR <small>(Served with your choice of dressing)</small>	35¢
SIDE ORDERS: FRIED ONION RINGS	50¢
GARLIC BREAD	35¢
DESSERT: ICE CREAM or SHERBET	15¢
CHARCOAL BROILED 3 LAMB CHOPS	\$1.75
CHARCOAL BROILED HAM STEAK	\$1.75
CHARCOAL BROILED 2 PORK CHOPS	\$1.50
SANDWICHES	
1/4 LB. CHARCOAL BROILED BEEFBURGER	75¢
TENDERLOIN STEAK	1.00
CLUB HOUSE	1.25
TURKEY	75¢

**CRAB & SHRIMP LOUISE \$1.50**

Small Portions for Children

**OPEN 6 to 1 a.m. Daily — 4 to 11 p.m. Sundays**