

EDUCATION MEET SET FOR MERRILL

MERRILL, Ore. — All educational directors of Klamath zone civilian conservation camps will meet Monday for an all-day session at Camp Klamath at which time instructors from several outside districts will be present to stimulate interest in camp educational programs.

Classes are varied and interesting that are offered to all men in camp who are desirous of improving their education and in preparing for outside vocations when the time of camp disbandment arrives.

Academic and vocational classes offered include journalism, English, psychology, photography, diesel engineering, auto mechanics and a large percentage of the men in camp are availing themselves of the offered opportunity.

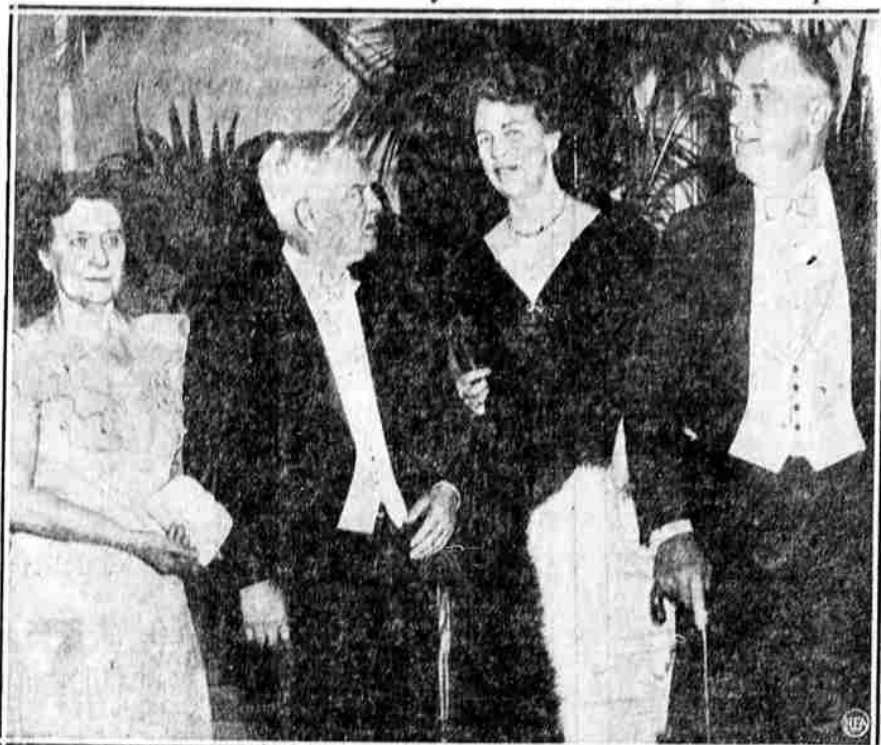
All camps of the zone issue a camp newspaper twice monthly with the Camp Klamath publication bearing the name of Arrowhead.

John Furman is editor and 250 copies are printed and distributed.

Instructors meeting for the coming session include: Dr. J. D. Griffing, civil educational director of the 9th corps area; Charles Black, director of education of the Redding, California, area; Eugene Golden, educational director of the Medford area; Captain William C. Ryan, district welfare director of the Medford district; Mr. Atkinson, arts and craft director of the Medford district and a number of camp directors of the Klamath zone.

Probably ten directors will be present for the session, according to Mr. Walsh, director of education at Camp Klamath.

As America's No. 2 Family Entertained No. 1 Couple



Though the President may entertain as often as he likes, there's only one private party he attends as a rule—that tendered him by the Vice President. Here you see President and Mrs. Roosevelt (right) with their hosts, Vice President and Mrs. John N. Garner, at the annual affair, which is distinguished among state functions in that informal entertainment is provided.

Interesting Soup Recipes Featured in Round-Up Contest This Week

By HENRIETTE KULLING

At His Domestic Science Dept.

The making of good soup is

an art. Too frequently we are

satisfied merely to throw some-

thing together—or use up all

the odds and ends of vegetables

in the refrigerator. But—in the

result pleasing and appetizing?

For appetizing it must be—

served at the beginning of the

meal it must have this requisite.

Variety in soups is essential

as one's family soon tires of a

steady diet of cream soups, or

stock soups. In the recipe

round-up this week are several

new suggestions. Our dollar

prize winner is an excellent

suggestion for a good vegetable

soup without meat stock.

Soups do not necessarily have

to be made of meats and veg-

etables. One suggestion listed

below uses almonds—try it and

see how you like it. We have

also included in our prize re-

cipe a good recipe for con-

somme—always a convenient one

to have on hand.

\$1.00 award goes to:

Vegetable Soup

Mrs. A. W. Cornish,

1125 East street.

1 small carrot

1/2 turnip

2 stalks celery

2 potatoes

1/2 onion, cut thin

1 quart water.

5 tablespoons butter

1/2 tablespoon finely chopped

parsley

Salt and pepper to taste.

Wash and clean vegetables

and cut in cubes. Mix all veg-

etables (except potatoes) and let

simmer in 4 tablespoons of but-

ter for 10 minutes, stirring con-

stantly. Add potatoes and let

cook 2 minutes. Add water and

let boil 1 hour or until veg-

etables are done. Add remain-

ing butter and parsley. Season

with salt and pepper. This soup

when properly made cannot be

told from a stock soup, and yet

can be made at much less ex-

pense and in a fraction of the

time required for a meat broth

soup.

25-cent award goes to:

Consonance

Mrs. C. S. Robertson,

McCarthy Apartments,

3 lbs. beef from the round

1 carrot

1 turnip

1 onion

1 parsnip

1 red pepper

1 tablespoon whole cloves

1 tablespoon chopped parsley

Celery (tough outside stalks

may be used).

Cover the meat with three

quarts of water and let simmer

for four hours. Add the other

ingredients (except the carrot)

and cook one hour. Strain and

let stand over night, skim off

the grease, strain and serve.

Pimiento Bisque

Mrs. Nelson Ward,

Rt. 2, Box 111, City.

3 pimientos

1/2 cup cream

4 cups chicken broth

3 tablespoons rice

1 celery stalk

1 small onion

1 egg yolk

Salt and pepper to taste.

Add rice, chopped onion and

celery to chicken broth. Cook

until ingredients are well done.

Press 3 pimientos through a

sieve and add to chicken soup.

Add more water if needed. Just

before serving, add an egg yolk

(slightly beaten and diluted with

cream) to the hot soup. Canned

chicken soup may be used by

adding 2 pimientos in the same

way.

Delicious Dumpling Soup

Mrs. L. A. Rolph,

Box 578.

1 cup split peas

1 quart water

1 onion

1/2 can tomatoes.

Soak and cook the peas in one

quart of water; add onion and

tomatoes; put through strainer

and season to taste.

The dumplings are easily

made:

1 egg

1 tablespoon water

1/2 cup flour

Dash salt

Beat the egg lightly and add

the water, flour and salt. Beat

well, pour into boiling soup and

cook five to ten minutes to give

thickness and color to the dum-

plings.

Clam Bisque

Gertrude Cox,

Algoma, Ore.

2 doz. large fresh clams

1 cupful of water

1 small onion

1 sprig of parsley

2 whole cloves

2 sprigs of dill

A speck of mace

1 quart of milk

2 tablespoons cornstarch.

Wash the clams and put into

a large saucepan with a cupful

of water. Cover closely. Put

over the heat, and let steam

until shells open easily. Remove

from shells, and chop the clams,

onions, and parsley very fine.

Simmer half an hour in the

broth in which the clams were

steamed, adding the spices. Scald

the milk and thicken with the

cornstarch which has been mixed

with a little cold milk or water.

Boil 10 minutes, stirring, then

strain the clam mixture into it.

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