

Home Extension News

BLV
The Bly Home Ex. Unit met at the home of Mrs. Dave Campbell Thursday, Nov. 13, with 11 members having the snow drifts to work on the project. "Reps. of Inner Springs" with three chair cushions being rebuilt.

During the afternoon business meeting, an exhibit was shown and discussed on the December project "Aluminum Trays." It was decided to meet at the home of Mrs. J. M. Kendall on Friday afternoon, Nov. 21, for a pre-learner's lesson. Four inch glass coasters will be made at this time.

"Program Planning" was discussed and problems of the group were applied to a general topic and sub-topics.

MALIN
The subject "Poise and Charm" was studied Tuesday evening Nov. 11, by members of the Malin Extension Unit, when they met at the High School Home Ec. room. Dolores Bracken, County Demonstration Agent led the discussion and gave many helpful hints to the members.

Preceding the discussion, a business meeting was conducted by Mrs. Virginia Bloom. Roll Call was taken and Mrs. Ann Lahoda was appointed to serve as chairman from Malin for the Camp Committee.

Mrs. Bloom reported that she has received word that there was a possibility that there would be an addition of a Senior Extension Group in the county and asked for hands showing who would be interested in this group. Four from the Malin unit were interested.

After some study the members agreed that the following subjects would be of greatest interest to them for next year's programs: (1) Mental and Emotional Adjustment in the family; (2) Time Management; (3) Health Hints for Homemakers; (4) Personal Appearance.

These suggestions will be sent into the County office to help make up the program for the coming year.

Project leaders Violette Kunz and Beale Cornell reported on their trainer meeting on the making of Aluminum Trays and took down the names of those who were interested in making a tray at the December meeting.

Members attending the meeting

were: Florence Wilson, Terese McComb, Norma Petrasck, Raybe Rube, Betty Lou Byrnes, Helen Rains, Clara Scott, Gladys Hales, Beale Cornell, Anna Lahoda, Lida Kirkpatrick, Mrs. Heckman, Mildred Helm, Mrs. Buck, Mildred Doby, Mildred Rajnus, Ann Payer, Violette Kunz, Gladys Rains and Virginia Bloom.

LANGELL VALLEY
Langell Valley Home Extension Unit met Nov. 5, at the Parish Hall.

Mrs. Gertrude Groves discussed program planning for next year and members discussed problems needing solving.

Following a business meeting, a delicious luncheon was served by Willie Mae Schmidt, Verda Urbach, Edith Walsh, Doris Schmidt. During the afternoon Dolores Bracken, Klamath County home demonstration agent, discussed "Poise and Charm Can Be Yours."

Those present were Ruby Heuston, Florence Baldoek, Betty Staller, Miriam Potnick, Geneva Smith, Reani Schmidt, and Stephanie Lois Montee and Matt Grace Dearborne, Jeanette Garlin and David, Evelyn Seater, Dolores Bracken, Mrs. Graves and the hostesses.

The next meeting will be Dec. 3, and will be on the subject, "Etching Aluminum Trays." Anyone interested is invited.

KENO
The Keno Home Extension Unit met Wednesday, Nov. 12 at the home of Mrs. Henry Buckingham.

Program planning was discussed and Mrs. Wick and Mrs. Young demonstrated the repair of inner-springs. After the business meeting names were drawn for the Secretarial Club.

The Dec. 10th meeting will be at the home of Mrs. Lorraine Anderson. The project will be aluminum trays. Leaders will be Mrs. Lorraine Anderson and Mrs. Lou Smith.

Members present were Mrs. Sue Wick, Mrs. Jean Young, Mrs. Henrietta Henshaw, Mrs. Velma Rowden, Mrs. Esther Summers, Mrs. Ralph Cecil, Mrs. Dick Morgan, Mrs. Lorraine Anderson, Mrs. Lane Smith, Mrs. Clara Buckingham, Mrs. Grace Ramsey and Mrs. Nellie Smith.

MIDLAND
The Midland Home Extension Unit met at Joan's kitchen at the fairground, Nov. 12. Because of storm only 16 members were present. Mrs. Leon Andrieu conducted a short business meeting followed by the discussion on "Program Planning" when views of members for the coming year's programs were given.

Following luncheon, served by Mrs. Wilson Phipps, Mrs. C. E. Horsley, Mrs. Ralph Sukrow and Mrs. George Overmire, Dolores Bracken, home extension agent, spoke on "Poise and Charm."

She stressed developing a charming personality, ability to meet people, the art of graceful movements, sitting, standing, walking, and other methods of developing womanly charm.

The next meeting will also be at Joan's kitchen, Dec. 11, subject to be Aluminum Trays. One entire day and part of the second will be needed to complete the trays. Anyone interested is invited to attend.



MUSHROOM RICE STUFFING—it's a dish that brings a touch of "Southern Cookin'" to your Thanksgiving or Christmas dinner. Made with fluffy converted, rice, it's a delightful change from the bread crumbs, celery onion mixture.

Try A New Trick With Turk Stuffing - Use Rice

Fill your holiday turkey with "Mushroom Rice Stuffing." It's a lift for your Thanksgiving menu that will delight your guests and you because it's so good and easy to prepare.

Long a favorite in the rice growing regions, rice stuffing is fast finding a permanent "home" in all sections of the country. It's a new discovery to many; once found, however, it becomes a must with other foods—chicken, game birds, beef, pork and fish.

The recipe given suggests cooking the rice in stock or bouillon, along with such seasonings as celery and bell pepper. You could, of course, use the cooked rice in place of bread crumbs in your own favorite stuffing recipe. There is room for much variety in any method by using different herbs and by adding oysters, sliced hard-cooked eggs, or chopped cooked bacon instead of the mushrooms.

For wild game birds, or for greater flavor in any stuffing, toast the rice before cooking. Brown the rice in either a hot oven or a heavy skillet with oil. The nutty flavor of the rice will be intensified—and you'll have a grand alternate for wild rice.

Use the following recipe if your turkey is in the 12 to 15 pound range. Should you plan to serve a smaller bird, or chicken, allow about 1/4 of the recipe for each three pounds of fowl.

MUSHROOM RICE STUFFING

- 2 cups rice (uncooked)
- 2 cups finely chopped onion
- 2 cups finely chopped celery
- 1 cup minced bell pepper
- Ground or chopped turkey giblets
- 2 teaspoons salt
- 5 cups stock or bouillon
- Poultry seasoning as desired
- 2 well beaten eggs
- 1 cup chopped pecans
- 1 cup minced parsley
- 2 cups sliced sautéed mushroom

Add onion, celery, bell pepper, giblets, and salt to stock and bring to a boil. (Five bullion cubes may be dissolved in 5 cups boiling water.) Stir in rice; cover and cook over low heat for approximately 25 minutes or until liquid is absorbed. Remove from heat; fold in seasonings and eggs. Add pecans, parsley, and mushrooms; combine well. Stuff turkey and bake.

When the holiday menu has featured turkey, a meal or two of "leftovers" is almost inevitable. Make these meals popular with the family by combining rice with the turkey in innumerable ways—casseroles, soups, loaves, croquettes or creamed or curried dishes.

TURKEY CURRY ON NUT RICE

- 3 cups cooked rice
- 1/2 cup chopped roasted peanuts
- 1/2 cup minced onion
- 1 medium apple, peeled and diced
- 3 tablespoons butter or margarine
- 1/4 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon curry powder
- 1/2 cups stock or bouillon
- 1/4 cup light cream
- 1/2 cups diced turkey

Cook rice according to directions on package. When rice is tender and liquid is absorbed, add peanuts. Keep hot until serving time.

Using heavy saucepan, sauté onion and apple in butter or margarine until tender. Stir in flour, salt and curry powder. Blend in stock or bouillon. Cook, stirring frequently, until thickened. Stir in cream and turkey and heat thoroughly. Serve over hot nut rice.

These Long Winter Evenings WHY NOT Spend Your Leisure Moments At The COTTAGE FOUNTAIN and SNACK BAR

Corner 4th and Pine
You'll find a cozy, home like atmosphere where you may enjoy hot, spiced cider, homemade doughnuts and delicious homemade pies and cakes, fountain specialties, light lunches.

HOURS 10:00 A.M. TO 11:00 P.M.

Get Acquainted With Your New Washer

It's a good idea to know what to expect from an automatic washer as compared to the familiar, less expensive non-automatic. If you're in the market for a washing machine, points out Dolores Bracken Klamath County Home Economics Extension Agent.

Tests have shown that while automatics save time, labor and space, a good non-automatic can wash clothes just as well as an automatic. In one study, none of the five automatics tested washed better than the conventional washer, and no one type or brand of automatic proved greatly superior in washing performance to any other.

The automatics washed satisfactorily, provided that: the loading was right; a suitable detergent in the right amount was used; and that there was enough hot water, and hot enough water.

Each load should weigh no more than 8 pounds and include only 2 large pieces like sheets. Badly soiled or colored clothes should be washed separately from others.

DETERGENTS GOOD
Tests have shown that synthetic detergents are best for automatic washers. The low-sudsing kind were especially suited to pulsator and cylinder-type washers where suds may cut down the washing action or overflow the machine.

For hard water, synthetic detergents containing water-softeners are suggested. Water should be at least 135 deg. to 140 deg. F. with minimum water pressures of 15 to 25 pounds, depending on the type of washer. This is especially important in the rural or suburban home with its own water supply which may not meet the needs of the automatic machine.

ONE DISH MEAL
Creole lima beans are a perfect choice for a hearty meal. Sauté 2 onions in 1/2 cup diced bacon, add 2 cups cooked tomatoes and 2 cups cooked flavorful California dried lima beans. Season to taste and simmer about 10 minutes. Wonderful with a green salad.

provide for only one load in some washers and two in others. To do all the washing in one day without waiting for water to heat would require a 90 to 75 gallon hot water tank.

NEW METHODS
"Old methods just don't work with new machines," Miss Bracken says. Old habits are usually strong, and homemakers frequently don't realize that they must change their ways to suit new appliances. Failure to change habits may cause extra time and effort, poor results, and even unnecessary repairs.

Dealers give demonstrations of the use of new appliances and instruction booklets to go with them. Unfortunately, they can't hand out a set of new habits to each purchaser. Then, too, some purchasers don't bother to study the booklets or even keep them for reference.

TABOOS
Laundrying is an example. Women who don't realize how precision pays in using a washer, may overload it, use the wrong detergent or not measure the detergent carefully. This can mean a poor washing job and also a strain on the machine. Surveys show that many women still use bleaches regularly, even though these are hard on fabrics and unnecessary if washers are used correctly.

Some even continue to boil clothes to whiten them, as their grandmothers did, and thus offset the time-and-labor-saving advantages of the machine.

One old tradition worth banishing when a new washer comes into the house is the weekly wash-day. It's usually more efficient and economical to spread the washing through the week, doing a load a day instead of four or five once a week. This is less of a tax on the hot water supply. Also many mothers find that by washing often, their growing children need fewer clothes. It stretches the budget and also saves closet space.



STRETCH

YOUR FOOD BUDGET with PORTER'S FRIL-LETS!

MOM SAYS: A LITTLE MEAT GOES A LONG WAY WHEN USED WITH PORTER'S FRESH-EGG NOODLES—AND IT'S SO GOOD, TOO!

COOKING TIME 6 1/2 MINUTES

Porter FRIL-LETS

FRESH-EGG NOODLES

ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurie-Q-Noodles...

PORTER-SCARFELLI MACARONI CO. PORTLAND, OREGON

Helpful Hints

When you have parsley in your refrigerator, chop a handful of it fine and toss it with hot buttered cooked rice. Good with chicken, turkey, beef, lamb or ham.

Next time you make doughnuts, add half-cup of finely chopped pecans or the grated rind of an orange to the batter. Or if your family like their crullers spicy, sift a teaspoon of cinnamon into the dry ingredients.

Roll up rich biscuit dough with a good filling such as chopped apples, mixing with sugar and spice, or grated cheese. Cut the rolled-up dough into one-inch slices and place cut side up, two inches apart, on baking sheet. Bake in a hot oven about fifteen minutes. Serve these pinwheel biscuits for brunch with a ham omelet and a tossed green salad.

GEESE

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Snowdrift

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