

Home Extension News

MALIN

By GLADYS HALOUSEK

Members of the Malin Extension Unit met Tuesday, December 2, for an evening meeting in the High School Home Ec Room.

The making of aluminum trays was the evening's project. Each one present received a circular sheet of aluminum, which they had ordered previously. The sheets were properly polished then patterns were traced upon them through graphite carbon paper. After the patterns were traced they were then painted with asphaltum and bent to the proper shape. As time did not permit the paint to dry, a work meeting has been called for Monday afternoon, December 8 at the home of Clara Scott for completing the trays.

Refreshments were served at the close of the meeting by Mrs. Gladys Halousek and Mrs. Betty Lou Byrne to: Mrs. Marjorie Conroy, Mrs. Ann Lahoda, Mrs. Lydia Kise, Mrs. Virginia Blum, Mrs. Patricia King, Mrs. Lillian Deere, Mrs. Beanie Cornett, Mrs. Ann Payne, Mrs. Jean Keister, Mrs. Grace Heckman, Mrs. Beryl Holl, Mrs. Ella Johnson, and Beverly Urie.

Mrs. Beanie Cornett and Mrs. Violet Kunz were project leaders for the aluminum tray making.

MERRILL

Chairman, Ruby Mitchell, presided over the regular monthly meeting of Merrill Home Extension Unit, at the Recreation Hall. During the business session, five members volunteered to donate blood when the Bloodmobile visits the Armory, Dec. 9.

Next project is the making of aluminum trays, and aluminum circles were ordered for those desiring them. Program plans for the coming year were discussed. Many of the members present were interested in repairing an inner-spring cushion, and leaders Jean Moore and Geraldine Monte demonstrated the steps necessary.

Members present included Leona Beasley, Vivian Cunningham, Anne Frutts, Jean Moore, Geraldine Monte, Ruby Mitchell, Edith Young, Iva Kipatrack, and Lucy Kincaid.

Next meeting will be Dec. 12, at the Recreation Hall, at 1:30 p.m. and all interested are welcome. The project is "Aluminum Trays."

ALTAMONT

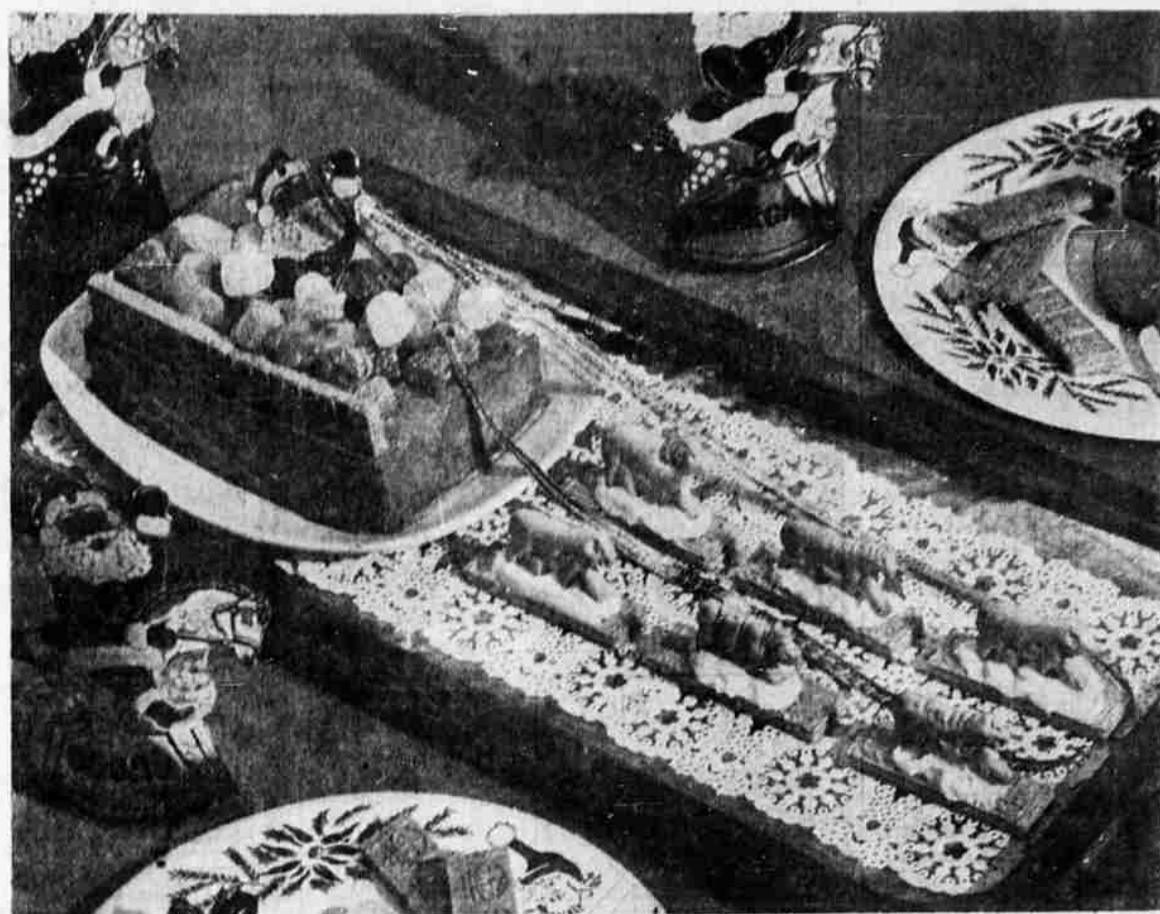
By Josephine Schuch

The Altamont Extension Unit met at Joan's Kitchen Dec. 2, with 23 members present. Mrs. Nicki Larson presided over the business meeting. A few minor items of business were discussed; requirements for a standard unit, naming an ACWW Chairman, and donors for the blood bank.

After the business meeting a demonstration on making aluminum trays was given by Mrs. Ann Kunz and Mrs. Norma Uerlings. Almost everyone there made a small tray and few even attempted a large tray.

A delicious luncheon was served at noon by Leah Faulkner, Margaret Heydon, Wilma Groves, Hazel Rhodes, Alma Hodson and Laura French.

The next meeting will be Jan. 6. The demonstration will be on the "Use of Basic Tools." It is suggested that everyone come dressed in slacks or a house dress. Watch for the Extension News Letter which will be sent out from Miss Bracken's office later this month for the list of materials necessary to bring to the "tools" meeting. At the project leaders' meeting many sizes and descriptions of step shelves were made and I am sure that all members of the unit will find this an instructive and useful meeting.



SANTA'S SLEIGH: DELIGHT THE SANTA SET with his sugar-plum vision to devour. It's just a tray-pack of ice cream, oblong sugar wafers, gumdrops and animal crackers. Place a snowdrift of confectioner's sugar frostings on 6 sweet wafers. Then set an animal cracker in each snowdrift. Place one pint of

ice cream (refrigerator tray pack) that is solid on a plate and press the oblong sugar wafers on top along three sides. Fill ice cream sleigh with assorted gum drops. Lead off with two reindeer, tie narrow silver ribbons to their horns and back to a little paper Santa. Serves 4 to 6.

Soup Tricks Pep Meals For Holidays

With hot chicken or turkey sandwiches and such after-holiday specials, you need plenty of rich chicken gravy. Perfect answer—condensed cream of chicken soup. This prepared "chicken gravy" with pieces of chicken and bits of celery is luscious over mashed potatoes or with the stuffing for the holiday bird. And use it in mixed dishes like creamed chicken.

Blend the soup with just a little milk for a creamy smooth sauce that's a joy to the taste. There are 1 1/4 cups of soup in each can; and 1-3 cup milk added to it gives a medium-thick sauce consistency. Vary this according to the thickness you like. Keep in mind these chicken soup-sauce specialties for easy meals before and after the big feast.

HOT CHICKEN OR TURKEY SANDWICHES
Toast 6 slices of bread. Butter and top with slices of chicken or turkey (heat meat in butter in skillet). Heat 1 can (1 1/4 cups) condensed cream of chicken soup mixed with 1-3 cup milk. Pour sauce over sandwiches. Makes 6 servings. With these, have cranberry sauce and crisp celery.

CREAMED CHICKEN ON BAKED POTATOES

Cook 1/4 cup chopped green pepper in 1 tablespoon butter in a saucepan, stir in 1 can (1 1/4 cups) condensed cream of chicken soup and 1/2 cup milk. Add 1 cup diced cooked chicken and 1/2 cup chopped pimiento; continue cooking about 10 minutes. Pour mixture over 4 hot baked potatoes (split). Makes 4 servings.

ONION SOUP

An onion soup that will bring high honors to your holiday banquet is this one: Cook 2 cups thinly sliced onion until limp in 1/2 cup butter in a saucepan. Add 2 cans (2 1/2 cups) condensed bouillon, 1/2 cup water, and 1/2 teaspoon Worcestershire sauce. Simmer very gently for 30 minutes. For the perfect topper, drop a few squares of toast atop each bowl of soup (use 4 ovenware bowls). Sprinkle 1 tablespoon grated Parmesan cheese over each bowl; and bake in a hot oven (475 F.) for 15 minutes. Makes 4 servings.

BEAN SOUP

A spoonful of chopped salt ap-

ple is a perfect flavor accent for garnishing bowls of hot bean with bacon soup.

SPAGHETTI

Give a special tangy flavor to a can of spaghetti in tomato sauce mustard and onion. First brown 1/2 cup chopped onion in 1 tablespoon butter. Blend in 1/2 teaspoon prepared mustard. Then stir in 1 can (15-ounce size) spaghetti. Heat well. Makes 2 generous servings.

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Recipe

CHRISTMAS STARS AND TREE ORNAMENTS

1/4 cup butter or margarine
1/2 pound marshmallows (about 2 1/2 dozen)
5 cups rice krispies

Cook butter and marshmallows over boiling water until syrupy, stirring frequently. Measure rice krispies into greased large bowl and pour on marshmallow mixture, stirring briskly.

Stars: Press into greased shallow pan and cut in star shapes with cookie cutter. Decorate with colored sugar.

Balls: Shape warm mixture and wrap in bright cellophane or crumple into any size balls desired, foil.

OPEN FRIDAY EVENINGS

DURING OUR

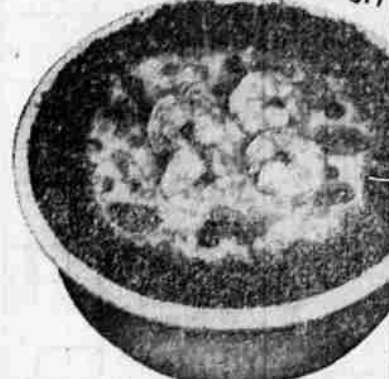
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Now, Blue Plate Cleaned Shrimp bring to your dinner table real deep-sea fresh flavor without the work! No peeling, no cleaning, no waste. Ready to serve in cocktails, salads, main dishes. A 5-oz. can equals 1-lb. whole, raw shrimp.

SHRIMP MUSHROOM CASSEROLE

Drain 2 cans Blue Plate Cleaned Shrimp and one 1-pound can green peas, reserving liquid from peas. Combine 1 can condensed mushroom soup with 1/4 cup liquid, stirring well. Add peas and shrimp. Place in greased 1 1/2-qt. casserole. Top with 1/2 cup buttered crumbs. Bake in moderate oven (375°) 25 to 30 min., until browned.

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