

PTA NOTES

PETERSON

Parents and Patrons of Peterson School held the first meeting of the Fall term Wednesday evening Sept. 23 in the school auditorium with more than 200 in attendance. The audience was led in the flag salute by members of the Cub Scouts and their leader, Bob Henderson.

Van Millison, president, presided at the meeting and introduced Arthur Millard, Peterson principal, and his teaching staff, who were presented with corsages and bouquets.

New officers and committee members were introduced. Mrs. William Wales Jr. was in charge of the program and introduced Fred Dallas who entertained with violin selections, accompanied by Mrs. Dallas at the piano. Mrs. Lawrence French told of the work of the Blue Birds, and several girls of her group gave brief outlines on the work they do to earn their beads. Ella Redkey told of the work of the Girl Scouts and showed pictures of a summer outing of a Brownie Scout Troupe.

Refreshments were served at the close of the evening by members of the Executive Board. Mrs. Pappert's second grade won a prize of a canary and cage for having the most parents present.

Parents were guests of teacher's in their classrooms preceding the meeting. The next meeting will be held at the school auditorium 7:30 p.m., Oct. 14.

BONANZA

The Bonanza teachers were honored the evening of Sept. 23 when the Bonanza Parents and Patrons Club held a teachers' reception in the school auditorium.

More than 100 teachers and guests were present to enjoy the program, social evening and refreshments by Mrs. Joe Polueck and her committee.

President Janet Fernlund presented the teachers as follows: first grade, Lola Horn; second grade, Olive Krale; third grade, Ruth Peyton; fourth grade, Sarah Ross; fifth grade, Lenore Sparks; sixth grade, Barbara Mack. Charles Steber is principal and teacher for the seventh and eighth grades and high school are Joan Givan, Marjorie Sohn, Charles Dalton, Ruby Maper, Bob Schmor, Bill Schoonover, Dick Sohn and Charles Dowdrey, music teacher.

Mr. and Mrs. J. M. Clemens were also introduced. He is the new janitor and she is the cafeteria cook.

Corsages were presented to the women teachers by Mrs. Fernlund. Each teacher made a short talk.

Officers of the Parents and Patrons this year are, in addition to Janet Fernlund, president; Florence Baldock, vice president; Ann Dalton, secretary and Erma Toffel, treasurer.

The following committees were appointed: ways and means, Faye Welmer, Alice Brown and Midge Veria; historian, Jeannette Granlan; membership, Pat Wakefield and Mildred Kelleon; program committee, Nancy and Bob Schmor; publicity, Cora Leavitt; room mothers, Bonnie Fernlund; square dancing, Neal Jones; refreshments, Virginia Thomas; Junior-Senior banquet, Mrs. Ethel Crawford.

Following the meeting, the program was presented with Nancy Givan playing two piano solos, two selections by Lenore Sparks' glee club, and a talk by Charles Steber.

Next meeting of the group will be held at the school on Oct. 28. All interested parents and friends are invited to attend.

PELICAN

The executive committee and some of the room mothers of the Pelican PTA met at the school auditorium on Oct. 2. Due to the opening of hunting season, not many attended, but there was a gratifying participation in the discussion period.

For raising funds it is planned to have a "vanishing tea" and to sell and exchange used current magazines.

The following committee chairmen have been appointed: ways and means, Mrs. William Campbell; study group, Mrs. Jack Kem-

nitzer; magazine, Mrs. Robert Mathis; membership, Mrs. Archie McClurg; blood donor, Mrs. Jack Jones; by-laws, Mrs. Carol Whetstone; publicity, Mrs. Fred Schlegel; program, Mrs. Scott Warren; hospitality and room representative, Mrs. Herschel Groseclose; legislative, Charles McLin.

The annual school census-taking is underway and members were asked to cooperate.

There will be Halloween parties in all the rooms.

KLAMATH COUNTY COUNCIL OF PTA
By Mrs. Alexander Luft
Publicity Chairman

Melvin Murphy, executive director of the Mental Health Assn., of Oregon, was the main speaker at the Oct. 6 meeting of Klamath County Council of PTA at Fremont School.

Murphy, speaking on Child Guidance Clinic, said there is going to be a clinic in Klamath Falls with an advisory board of 12 people.

A psychiatrist and social worker will be available two days a month instead of two days a year, as in the past. The clinic will be primarily for retarded and problem children of school age that need special attention and help.

Murphy said there are two ways to handle our retarded and special problem children. First is through treatment resources of the Child Guidance Clinic; and second is through prevention. Under prevention, parents, through PTAs, need to make it possible for schools to have the right and opportunities to experiment with new programs where they can do more things and reach more children. Also, our children need more "good masculine identification patterns" for copy material. "The Lone Ranger" is past history and the "Space Man" is future history. There is a need for men more readily available to our children. Another important prevention is that parents need to get satisfaction from their children rather than from outside interests, because everyone gives more to the source of their satisfaction than anything else.

Murphy explained the Child Guidance material is available at the T.B. & Health Assn., at 209 E. Main Street.

Presiding at the meeting was the president, Mrs. Hagan Moore.

Harold Shearer, field executive of Modoc Council of Boy Scouts of America, clarified the financial principals of Scouting. He said it was not recommended that PTAs and other sponsoring groups give money to Scout organizations. The best way for sponsors to help their Scouts is to provide opportunities for the Scouts to earn their own money for their obligations and projects.

Mrs. Moore announced the Oregon Council of Parents and Teachers elected Mrs. Eldred Hanson of Klamath Falls for Region 6 Vice-president of Klamath and Lake Counties.

Klamath County PTA School of Instruction will be held Oct. 22 from 10 a.m. to 3 p.m. at the YMCA. Three state PTA officers will be present to conduct the school.

Mrs. Moore announced Ferebee Studio has again extended to the officers of Klamath County PTA units the courtesy of free portraits for publication. She urged that all pictures be taken as soon as possible to avoid the Christmas rush.

The next meeting is scheduled for Nov. 3 at Conger School.

TULELAKE

Officers and members of the executive councils of both the High School and Elementary School PTA at Tulelake met for a joint luncheon at the Sportsman Hotel at 1:30 p.m., Oct. 5.

Approximately 25 were in attendance.

A PTA "school of instruction" was conducted by the district president Mrs. Morris Estep, and the first vice president, Mrs. E. V. Anderson, both of Dunsmuir.

SUMMERS

At the first fall meeting of Summers PTA held on Friday, Oct. 2, Mrs. Fred Wolfum was elected president of the organization in



NEW CARTON with built-in spout just adopted by Medo-Land Creamery Company is the subject of a double window in the 800 block on Main Street. Window display was prepared by W. T. Franklin, Medo-Land manager, and C. K. Perkins, head of creamery's beverage department.

Home Extension News

MERRILL

Outdoor meals will be the project presented by Mrs. Virgil Rexford and Mrs. Charles Cunningham at the Merrill Recreation Hall on Friday, Oct. 9, starting at 10 a.m. Those who plan to attend, please bring own table service and bring 25 cents to help defray cost of the meal.

KLAMATH COUNTY

The alumni of the Klamath County Home Extension Committee held a regular meeting, Wednesday, Sept. 23, at the home of Mrs. Dave Campbell, at Bly. The members met for a potluck luncheon.

This group was recently organized with Mrs. Percy Cook, chairman; Mrs. Rex High, first vice chairman; Mrs. C. E. McClellan, second vice chairman; and Mrs. W. S. Mettler, secretary, and Mrs. Wes Harsey, treasurer.

Regular meetings will be held the fourth Wednesday of each month in different parts of the county. Meetings will start with a potluck luncheon which will be followed by a business meeting.

The August meeting was held at Collier Park.

The meeting scheduled for Wednesday, Oct. 28, will be held at the home of Mrs. Gene Woods, 2202 Oregon.

place of Mrs. Robbins, who resigned. Other new officers elected because of previous resignations, were Mrs. Don Phelps, first vice president, and Peggy McAndrew, treasurer.

Members of the faculty were introduced and presented with corsages. Mr. Kurtz, the new principal acknowledged the introductions, stressing closer cooperations between parents and the teachers.

Peggy McAndrew is the new third grade teacher, and Mrs. Bervie Hope, the new fourth grade instructor. Other members of the faculty include Mrs. Emma Stevenson, first grade, and Mrs. Ethel Fairall, second grade.

The third grade won the room count. An appeal was made for den mothers for the Cub Scout activities.

FAIRVIEW

Friday and Saturday, Oct. 9 and 10, the Fairview PTA will hold a rummage sale at 915 Klamath Avenue, across from the bus station. All members are asked to bring items for the sale to the Fairview School.

CONGER-FAIRVIEW

Sprays of appleblossom and nutmeg springtime corsages bloomed under the nimble fingers of Mrs. Frank McCormack during her demonstration to the Conger-Fairview Home Extension Unit.

"Wood fiber flowers can bring color and beauty into the home all winter long," said Mrs. McCormack. Under her instruction, the 22 members and guests soon had lovely, natural looking corsages made.

During the business meeting held at Joan's Kitchen, Oct. 2, county dues and unit dues were paid. Mrs. Gerald Gwyn gave a brief report on the children's home in Korea that the unit has been sending used clothing to.

"The home, run under the same general plan as Boys Town, needs all sorts of used clothing," she stated. "After the needs of the children are met, the clothing will be distributed to needy Korean civilians."

Three guests were present: Mrs. William Williams of the Henley Unit, Mrs. C. Kirkpatrick and Mrs. J. Laboda of the Main Unit.

Members attending were Mrs. Neva Hayes, Mrs. Myron Hull, Mrs. Kenneth Albert, Mrs. George Buckner, Mrs. Philip Detroit, Mrs. J. R. Jones, Mrs. Charles Klem, Mrs. William Moore, Mrs. Harvey Osgard, Mrs. F. O. Reynolds, Mrs. Harold Thompson, Mrs. Vaughn Whitmore, Mrs. Robert Reddard, Mrs. Rudolph Schroeder, Mrs. Roy Huggins, Mrs. Charles Zumwalt and Mrs. Alex Tilton. Mrs. Reynolds was awarded the special prize.

Mrs. McCormack will give more detailed instruction on bouquets and home decorating with wood fiber flowers at a later date.

The next meeting will be led by county agent, Delores Bracken, on the project, "New Material in Home Furnishings." This will be held at Joan's Kitchen, Nov. 6.

A pink spray corsage, made by the members, was presented to Esther Johnson, who cared for the small children during the meeting.

KENO

A short business meeting of the

Keno Home Extension Unit was called to order by Chairman Mrs. D. Wick at her home on Sept. 30, at 1:30 p.m.

Members present included Mrs. K. Smith, vice chairman; Mrs. V. Young, secretary treasurer; Mrs. M. Anderson, Mrs. J. DeGrande, Mrs. L. Ramsey, Mrs. J. Hinchshaw, Mrs. H. Buckingham, Mrs. L. Smith and Mrs. H. Simms.

Two new members attending were Mrs. C. Martin and Mrs. L. Owens. They were welcomed in the unit.

Mrs. Ramsey reported on ACWW training meeting.

A motion was made and carried to have the leaders of Outdoor Cooking buy the food and divide the cost with attending members.

This lesson will be held at Mrs. Young's home at Fairhaven Heights, Wednesday, Oct. 14.

BRAISED BEEF

Ingredients: 1½ pounds round steak, 1½ teaspoons kitchen bouquet or your favorite seasonings, 3 tablespoons fat, 1 pound small white onions, 1½ teaspoons salt, dash nutmeg, and pepper, 1 teaspoon minced parsley, 1 cup apple juice, 2 tablespoons cornstarch and ¼ cup cold water.

Cut meat into 1-inch cubes; place in mixing bowl, sprinkle with seasonings and stir until pieces of meat are evenly coated. Melt fat (trimmed from the steak) in Dutch oven or heavy iron skillet. Add meat and peeled onions. Cook about 10 minutes, stirring often.

Add parsley and apple juice, stir. Cover and bring to a boil. Cook slowly until onion are barely tender, about 30 minutes. Blend cornstarch with water until smooth; add to meat. Stir constantly until gravy thickens. Makes 4 to 5 servings.

Keep your range clean. If the oven needs real attention (and many will during hunting season), one manufacturer suggests leaving a cup of ammonia in the oven overnight to make the removal of burned-on grease easier.

Lipstick stains on your best dinner napkins? Soften them with cold cream (according to the Gas Appliance Manufacturers Association) and then launder as usual.

Garden Club Meets To Hear Landscaper

The Evergreen Garden Club convened at Altamont Junior High on Oct. 5, with 16 members present. The club was happy to welcome Mrs. John Christen, 3238 Summers Lane, back as a member after an absence of a few years. We were delighted with the two guests present, Glenn Brumby and Erna Est Ruten, and hope that this will set a precedent for the men gardeners to visit our club.

Guest speaker, Ed Greene, of the Spray Center, Tulelake, gave some interesting observations on landscaping entitled "Your Garden, Your Family and Happiness." By fitting your garden to your personality and family you will get the most enjoyment and leisure from it, according to Mr. Greene. The only thing permanent about a garden is the change in it and it is necessary for the gardener to make up his mind that there will be change in order to fully enjoy and appreciate it, he added.

The first thing to do in planning a garden is to decide upon the functional items, such as shade trees. From there proceed slowly with subsequent plantings deciding as you live with it and observe it what will be the most satisfactory. One of the highlights of his talk was discussion of trees and ornamental shrubs. He pointed out the importance of becoming acquainted with the types of shrubs in order to select those adapted to the section of the country in which you live. In our particular climatic conditions, the occidental shrubs are more satisfactory, being much harder than the oriental.

After a question and answer session, refreshments typical of Hal-

loween were served by Mrs. Joe Cox and Mrs. John Penny.

The business session was presided over by Mrs. Joe Schuh, president. The matter of amending the constitution to conform with a report of the ways and means committee regarding the election and financing of a delegate to the state convention will be voted on at the November meeting. Mrs. Charles Dakin, 4644 Boardman, accepted the chairmanship of the subscription committee to secure subscriptions to the "Northwest Homes and Gardens," the garden clubbers' own magazine. All persons interested in subscribing call Mrs. Dakin at 3235.

Mrs. Wanda Edlund, state arts and crafts chairman, will be here Oct. 15 to conduct a meeting on corsage and candle making. It will be held at the exhibit building at 10 a.m. Bring a sack lunch. This demonstration is free to members of garden clubs, and others may attend for a fee of \$1.00.



So Rich! So Spicy! So Thrifty! And so Easy!

Another SPERRY failure-proof cake recipe

At last! A never-fail recipe for spice cake! A thrill to bake because it always turns out so perfectly! Try it! See if you don't find that Sperry Drifted Snow "Home-Perfected" Enriched Flour bakes better than any all-purpose flour you have ever used. If you don't agree, send grocer's sales slip showing purchase of Drifted Snow to Sperry Flour, San Francisco 6, and get double your money back.



Martha Meade



You get 12 big servings from this rich 2-egg spice cake with its zesty lemon icing. And always perfect results when you use reliable Sperry, favorite all-purpose flour in the West for 181 years. Guaranteed to give you lighter, lovelier home baking without fail!

PRUNE LOAF CAKE

All measurements are level. Sift flour before measuring. Have all ingredients at room temperature (about 70°). Preheat oven to baking temperature, 350°, a moderate oven. Grease and flour a square pan, 8x8x2 or 9x9x1½ inches. Measure into a mixing bowl—

½ cup shortening
1 cup sugar
Cream together until light and fluffy. Add—
½-¾ cup whole eggs, well beaten (2 large)
Beat until smooth. Then sift together twice—
2 cups sifted Sperry Drifted Snow
2 cups sifted Sperry Enriched Flour
2½ teaspoons double-action baking powder
1 teaspoon baking soda
1½ teaspoons salt
½ teaspoon nutmeg
Using about ½ of each at a time, add sifted dry ingredients to creamed mixture alternately with—
¾ cup milk (or prune juice and milk)
Then add—
1 cup pitted cooked prunes, coarsely chopped
½ cup nuts, chopped

Stir until batter is well mixed. Pour into prepared pan and bake in preheated oven 45-50 minutes. When baked remove from oven and turn onto wire rack to cool. Frost cooled cake with Lemon Icing. Makes 1 loaf or 12-16 servings.

Lemon Icing

Measure into a small bowl—
2 tablespoons soft butter
1½ cups sifted powdered sugar
1 tablespoon strained lemon juice
1 tablespoon cream
Beat all ingredients together until mixture is smooth and creamy.

Note: To make a simplified, inexpensive Fruit Cake use an additional 1 cup of finely chopped dried fruit or fruit peels.

Wouldn't You Like to Exchange Recipes? Join Martha Meade's Recipe Exchange Club today. Membership blank and full details about this interesting new club in Sperry sack.

More Martha Meade Recipes in every Sperry sack. Luscious cakes, pies, desserts, hearty casseroles. All home-perfected, guaranteed to work like a charm in your oven.

Valuable Silverware Coupon in sack, too. Get Queen Bees pattern silverware in Tudor Plate made by Oneida Community Silversmiths.

Sperry
DRIFTED SNOW
"HOME-PERFECTED" ENRICHED
FLOUR



The Miracle in Your Mirror!

Helena Rubinstein's New MINUTE MAKE-UP

Helena Rubinstein, beauty's leading lady, blends creamy base and silken powder in one, with the precious plus of lanolin—but it might be petals and velvet and cream and moonbeams for the way it makes you look and feel! What other make-up in the world does all this:

BABIES YOUR SKIN WITH LANOLIN...
guards against aging dryness

GOES ON QUICKER
than you can say Minute Make-

GIVES YOU THE GLOW
of a girl in love

COVERS AND SMOOTHS...
hides shadows, blemishes, sallowness

SAVES CLOTHES
from loose powder or drizzling liquid

FEELS COOL, DELICIOUS...

COMES IN SIX HEAVENLY SKIN-TONES
in a pretty pink compact with mirror and puff

CLINGS FOR HOURS
no fading, no streaking

MINUTE MAKE-UP, 1²⁵ plus tax

CURRIN'S

... for drugs

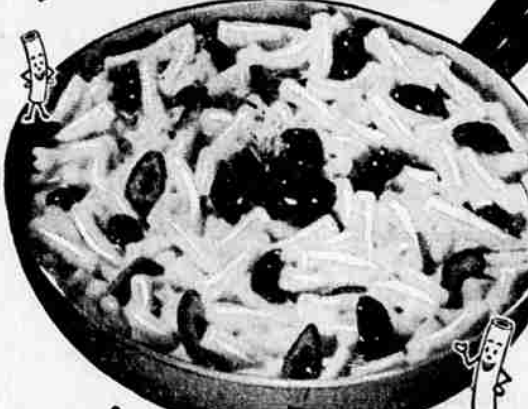
The friendly drug store

9th and Main

Phone 2-3475



Another Mission Treat... "MACARONI RIPE OLIVE SURPRISE"



Surprise!

It's a brand new, delightfully different Mission macaroni and cheese dish with the added zing of ripe olives! And, the cost is less than 15¢ per serving!

Surprise!

You can quickly prepare it on top the stove in 1/3rd casserole baking time! And, be sure to use Mission, the macaroni that cooks better and tastes better!

Surprise 'em with

MISSION
Macaroni Ripe Olive Surprise!

Mission Macaroni Ripe Olive Surprise

1½ cups Mission macaroni
1 No. 1 can ripe olives
1½ cups evaporated milk
½ teaspoon Worcestershire
¼ teaspoon dry mustard
1½ cups grated Am. cheese

Cook macaroni in boiling salted water until tender, drain. Add sauce, mustard; heat thoroughly. Stir in cheese and pitted olives (whole or cut in big pieces); return to very low heat 'til cheese melts. Serves 4 to 6.