

Cooking Expert To Finish 3rd Annual Cooking School



COOKING EXPERT — Mrs. Bev Lyons, home economist for COPCO Division of Pacific Power and Light Company will be coordinator and co-director of the Third Annual Herald and News Cooking School. She will work with Mrs. Ruth King, Herald and News food editor, on the three-day school, starting Tuesday, and will conduct the final work session Thursday. The school will be held at the fairgrounds Tuesday, Wednesday and Thursday. Doors will be open at 12 noon, and there is no admission charge. Door prizes and awards will be given. Klamath Falls merchants and distributors will have displays.

Klamath 4-H Clubs Meet

MALIN WOOLIES
The first meeting of the Malin Woolies was held at the home of our leader, Mr. Emil Tofell. Vice president Jeanne Stastny called the meeting to order. Under old business we discussed our record books which the whole club did real well on. Our secretary's book received a blue seal.

New business was whether or not to elect officers. Officers elected are as follows: President, Jeanne Stastny; vice president, Linda Kirkpatrick; secretary, Kristi Ottoman; treasurer, Patricia Walker; news reporter, Sharon Micka.

At present there are 10 members. This year there are four new members. They are Sharon Micka, Kirk Kirkpatrick, Susan Derra, and Margaret Ann Blohm.

Our assistant leaders are Mrs. Walter Stastny and Mrs. Jim Ottoman.

The meeting was adjourned and refreshments were served by Mrs. Tofell.

MERRILL BEEF CLUB

On Jan. 9, the meeting of the Merrill Beef Club was called to order by Rocky Liskey, president. Mr. Retterath passed out new record books, as well as books for the treasurer and secretary.

Each member told what they were feeding the animals and how they were doing.

A motion was made and seconded that the meeting be adjourned.

Ann Orem,
News Reporter.

PAGE 2

HERALD AND NEWS, Klamath Falls, Ore.

Wednesday, March 27, 1963

Recipes For Demonstration

SOUR CREAM STREUSEL

COFFEE CAKE

2½ cups flour
2 cups brown sugar
¾ cup butter
1 cup sour cream
½ teaspoon baking soda
1 teaspoon baking powder
1 egg
2 tablespoons chopped nuts
Combine flour, sugar and butter; mix with a pastry blender or pastry fork until mixture resembles coarse meal. Reserve 2-3 cup of mixture for the topping. Add sour cream, soda, baking powder and beaten egg to flour mixture,

beating until batter is smooth. Pour into a well buttered 9 x 9-inch baking pan. Add nuts to reserved crumb mixture, sprinkle generously over top of coffee cake and bake in 375 degree oven 35 minutes or until browned.

BEEF a la RITZ

¾ to 4¼ pounds Pot Roast
½ pound fresh mushrooms or 1 small can mushrooms
6 small onions, peeled
Small clove garlic
Salt and Pepper
Herbs, sprig of parsley
1-3 cup red wine, (optional)

Tear off enough heavy duty aluminum foil to completely wrap roast and allow for vegetables. Place the meat in the center of the foil in a shallow pan and place under broiler unit. Brown, turning once or twice until all sides are browned fairly well. Prepare vegetables. If canned mushrooms are used, drain. Turn oven heat to 300 degrees. Add wine, if used. Crush garlic in salt and add with freshly ground pepper. A little crumbled bay leaf, the parsley and any other desired

(Continued on Page 3)



POLLY PACIFIC

presents . . .

"A Potpourri of Good Ideas"

THURSDAY, MARCH 28

at the 3rd Annual Herald and News
COOKING SCHOOL and FOOD FAIR



Be sure to see Polly Pacific (Bev Lyons) and her idea-packed program at the Herald and News Food Fair, Thursday at 1:00 P.M. You'll see demonstrations of new ideas for preparing familiar foods . . . you'll get handy tips on ways to make your homemaking chores easier with the modern electric helpers . . . you'll go home brimming with a host of ideas for preparing tasty and exciting family meals.

Remember — it's free to everyone!

Valuable door prizes including handy electric appliances!

Pacific Power & Light.

You Live Better . . . Electrically!



**SHOP
Till
MIDNITE**

Enjoy Low, Low
Super Market
Prices
"After Hours"

MARKET BASKET

Store No. 2—So. 6th & Shasta Way

Open Till Midnite Mon. Thru Sat.
Open Sunday & Holidays 10:00 to 7:00