

JUNIPER JUMPERS

MALIN — The Malin Juniper Jumpers 4-H Horse Club met recently at the home of Kristi and Jimmy Ottoman and members discussed the display the club is planning for National 4-H Week. For initiation of the new members, a "Slave Sale" was in order and proceeds were \$3.66.

Later a demonstration, given by Patty Walker and Lonnie Goding, showed the techniques of saddling and bridling horses and the proper way to tie a horse. Following the meeting, Michael Lindauer, leader, showed films of horses.

COUNTRY KNITTERS

The Malin Country Knitters were reorganized in October of 1962. Our officers for the new year are: president, Christine Unis; vice president, Janet Victorin; secretary-treasurer and news reporter, Linda Stastny. There are nine members including two new members who are Paula Suty and Bruce Victorin. We meet Mondays after school. Our leaders are Mrs. Ralph Stearns and Mrs. Russell Smith. We celebrated Christmas with an evening of caroling and a party following. During January we also had an ice-skating party.

Everyone is working hard on their projects. Most of the mothers have visited at least one meeting.

Linda Stastny,
news reporter.

PIONEER SEWING CLUB

The meeting of the Pioneer Sewing Club came to order at Mrs. Charles Burt's home on March 5. Pam Smith conducted the meeting. Jan Holliday led the group in the pledge of allegiance and Kary Rice led the 4-H pledge.

Beverly Bower, 4-H agent, was a special guest. She spoke to us on good grooming, posture and table manners. Miss Bower gave each of us a score card on personality and how we rated. We all judged ourselves and there is still plenty of room for improvement in each of us.

Wanda McGhehey,
news reporter.

COOKING CRUMBS

Peggy Duncan and Vicky Haskins made oat meal raisin cookies. Patty Hood brought marshmallows as something extra. All six members were present. While the girls that cooked did the dishes, the rest of us played games. March 20.

Tina Lanza,
news reporter.

PINE GROVE LIVESTOCK

The Pine Grove Livestock 4-H club was held at the home of Dr. Orton Mann on Feb. 26. The members raising cattle gave their reports on cattle and cattle diseases. Our leader, Dr. W. F. Dean, went over a record book with us, so we will know how to keep records for our lambs. We elected committees for our

community project and picnic. The members elected for the picnic were: Toni Wedam, Jannie Schmidli, Linden Bussman, and Steve Swisher. The members elected for the community project were: Karen Dean, Wendy Dean, and Linda Vanderhoff.

The members raising cattle met for a short meeting. The meeting was adjourned and refreshments served.

Marilyn Mann,
news reporter.

HAPPY SNAPPERS

The seventh day meeting of the Happy Snappers came to order in February. Beverly Bower, county extension agent, visited the club to make preparations for a TV program on the creative arts 4-H projects. Linda Richardson and Butch Schneider will represent the club on the program.

Butch Schneider showed the club his dark room and then demonstrated how to develop pictures. Each club member brought a negative to develop.

Steve Hoffmeister,
news reporter.

KLAMATH COOKIES

The first meeting of the 4-H Klamath Cookies was held Feb. 11, at our leader's home. We elected officers as follows: Roxanne Whipple, president; Dawn Whipple, vice president; Claudia Johnson, secretary; Sharie Colas, treasurer; Sandy Miller, news reporter; Lori Estenson, song leader; Wayne Hall, game leader; Janice Blind, clean up chairman; Rhonda Redfield, refreshments; Richard Redfield, sergeant at arms, and Debbie Colas, sergeant at arms.

The next meeting will be on Feb. 18.

Sandy Miller,
News reporter.

HENLEY YUM-YUMS

Our fourth meeting was held at the home of Mrs. Arthur Rice, leader. We discussed what we were going to do in March. The next meeting Diane Reiling and I are going to bake a cake for Ruth Emrick's birthday.

Virginia Kinney,
News Reporter



Corn Bread

Corn Bread

Grease bottom of 8x8x2 in. pan.

Sift together into a bowl:

- 1 cup sifted flour
- 3/4 cup sugar
- 1 tablespoon baking powder
- 3/4 teaspoon salt

Mix in:

- 1 cup yellow corn meal

Make a well in center of dry ingredients and set aside.

Blend thoroughly:

- 1 cup milk
- 1 egg, well beaten
- 5 tablespoons shortening, melted

Add all at one time to dry ingredients. Beat with a rotary beater until just smooth, being careful not to overmix. Turn into pan and spread to corners.

Bake at 425°F about 20 min., or until a wooden pick or cake tester inserted in center of bread comes out clean.

Cut into squares and serve.

2 servings

Boston Brown Bread

▲ Base Recipe

Thoroughly grease bottoms of three No. 2 size (18 to 20 oz.) cans. Cut aluminum foil, waxed (double thickness) or parchment paper into 6-in. squares to cover tops and hang about 1 1/4 in. over sides of cans. Set out large kettle or steamer and tight-fitting cover; put trivet or rack in kettle.

Mix together in a bowl:

- 1 cup rye flour
- 1 cup whole wheat flour
- 1 cup yellow corn meal
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda

Make a well in center and set bowl aside.

Combine:

- 2 cups sour milk
- 3/4 cup molasses

Add all at one time to dry ingredients with

- 1 cup (about 5 oz.) raisins

Stir only enough to moisten all flour. Pour an equal amount of batter into each can.

Cover cans tightly by tying on aluminum foil or paper. Place cans on trivet. Pour boiling water into kettle to no more than one-half the height of the cans. Cover kettle and bring water to boiling. To steam, reduce heat but keep water boiling. If necessary, add more boiling water to keep water level at one-half the height of cans during steaming. Steam bread 3 hrs.

Remove cans from kettle; remove aluminum foil or paper from cans. Carefully run spatula down and around inside of cans to loosen bread; remove bread from cans to cooling rack. Store cooled loaves wrapped in moisture-vapor-proof paper or aluminum foil in a cool place or in the refrigerator.

3 loaves brown bread

—Mincemeat Brown Bread

Follow ▲ Recipe. Substitute for raisins 1 cup thick mincemeat (if using packaged condensed mincemeat, prepare according to directions).

Date-Nut Bread

▲ Base Recipe

Prepare 9 1/2 x 5 1/2 x 2 3/4 in. loaf pan.

Melt and set aside to cool:

- 1/2 cup shortening

Sift together into a bowl:

- 2 cups sifted flour
- 3/4 cup sugar
- 4 teaspoons baking powder
- 3/4 teaspoon salt

Mix in:

- 1 cup whole wheat flour
- 1 cup (6 to 7 oz.) cut, pitted dates
- 1 cup (4 oz.) chopped nuts

Set aside.

Mix until blended:

- 1 egg, well beaten
- 1 cup milk
- 1/2 cup molasses
- 1 1/2 teaspoons vanilla extract

Blend in melted shortening.

Make a well in center of dry ingredients and add liquid mixture all at one time. Stir only to moisten dry ingredients. Turn into pan and spread to corners.

Bake at 350°F about 1 hr., or until a wooden pick or cake tester comes out clean when inserted in center of bread. Cool and store as directed.

1 loaf nut bread

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