

HENLEY ROOTERS SWINE CLUB

The Henley Rooters met on March 15 at the home of the president of the club, Cheryl Foster. Members each gave a report on a breed of pig, giving its origin, main characteristics, color and size.

All common hog terms were defined and discussed.

Robert Millard is our new member. Karla Bray was a visitor.

Scott Watters, news reporter.

EAGER BEATERS

The fourth meeting of the Eager Beaters was held on Feb. 25 at Mrs. Virginia Kent's home. After the meeting we each had a turn at setting the table properly. After setting the table we each made cinnamon toast and hot cocoa. We served what we had prepared so that we could taste the food. It was very good. We compared the taste of our own cinnamon toast and the way the book says to make it. We all agreed that this was much better.

Linda Kent, news reporter.

VAQUEROS HORSE CLUB

The meeting was called to order by Linda Parisotto, at the home of Scott Johnston. Lee Holliday read the by-laws. The minutes of the last meeting were read and approved. We talked about 4-H display in Charlie Read's window. Lee Holliday is chairman of the display.

The secretary, Diane Colby, gathered the money for our bribes. Some of the group were shining shoes on March 9 for 4-H Club Week.

Don't forget the Monte Foreman school, May 4, 1963, and also the playday on May 12.

Refreshments were served by Mrs. Johnston.

Dave Howard, news reporter.

ROUGH RIDERS HORSE CLUB

The Dairy Rough Riders held a meeting on March 11 at the Porter Willis home in Dairy. The meeting was opened by president Larry Mitchell. Old and new business was discussed briefly. Our guest speaker, Dr. Reitan, spoke to the club members on the unsoundness of the feet and legs of the horse.

A new member, Virginia Falkoski, has joined the club bringing the membership to ten. Refreshments were served by Mari-lee Willis and the meeting was adjourned.

Shirley McKee, news reporter.

LANGELL VALLEY CHAPS

The first meeting of the Langell Valley Chaps swine club was held Dec. 12 at the home of Mrs. Eli Rosandich at 7:30 p.m. The purpose of the meeting was to elect officers for the coming year. They are: Steve Bolens, president; Raymond Struve, vice president; Patsy Rosandich, secretary; Lydia Rosandich, news reporter; Wilma Albert, song leader. Other members this year are Carol Struve, Robert Scott, and Sylvia Rosandich.

The club's meeting schedule for the year was discussed. It looks like they will have another interesting year. The club leader, Dick Bolens, explained the points of a

good club, and the members discussed their reasons for joining the pig club.

The next meeting will be on Jan. 9 at the home of Mrs. Art Struve at 7:30 p.m. Anyone interested in joining the club is invited to attend the next meeting.

Lydia Rosandich, News Reporter

KLAMATH COOKIES CLUB

The ninth meeting of the 4-H Klamath Cookies was called to order by president Roxanne Whipple. Our leader, Mrs. Whipple, introduced our club members to our new co-leader, Mrs. Eileen Roberts. Rhonda Redfield gave a demonstration on how to make orange sponge pudding. Sharie Colas brought cookies for refreshments.

Janice Blind was able to obtain a window at the Broadway Cleaners for our National 4-H Club week display.

Sandy Miller, news reporter.

Good Kitchen

Meets All Needs

"Much surface appeal is put into kitchens of new houses so they seem new and modern. Don't be misled, for the kitchen that looks most glamorous at first glance often turns out hopelessly inadequate."

This warning appears in A. M. Watkins' book, "Building or Buying the High-Quality House at the Lowest Cost." According to Watkins, a good kitchen meets three main requirements:

1. It conforms to the work-triangle principle.
2. It provides adequate storage and counter space.
3. It is pleasant to work and eat in.

The work-triangle principle refers to the proper relationship of the refrigerator-freezer, sink, and range. According to a Cornell University study, a triangle drawn from refrigerator-freezer to sink to range and back should total between 12 and 20 feet. If it's much more, too much walking is required. Home economists and kitchen designers are quick to point out that one of the best ways to meet Watkins' third requirement is to use modern labor-saving appliances such as today's automatic electric range.

All types of electric ranges now on the market are designed to provide the popular built-in look. This means that whatever type is chosen will help make a kitchen more attractive. In addition, the variety of designs — separate built-in cook tops and wall ovens, free standing, high-oven, and drop-in or slide-in models — permits a wide choice of kitchen layout, making it easier to locate the basic kitchen work centers where they are most convenient.

An automatic electric range also makes cooking easier and pleasanter by helping to free the homemaker from the kitchen while food cooks.

In our country the per capita poultry consumption is thirty-eight pounds a year. In the countries making up the European Common Market, it's only twelve pounds a year.

Sweet-Sour Meat Balls

30 min.

Easily-made meat balls in a sauce with just-right flavor.

Set out a heavy skillet.

Crind contents of

1 12-oz. can luncheon meat

Mix thoroughly with

1/2 cup uncooked rolled oats

2 tablespoons flour

1/4 cup milk

1 egg, well beaten

1 1/2 tablespoons prepared mustard

1 teaspoon Worcestershire sauce

Shape into 6 balls.

Heat in the skillet.

1 tablespoon butter or margarine

Add balls and brown over medium heat, turning occasionally.

Meanwhile, prepare Sweet-Sour Sauce. Pour over balls in skillet. Stir constantly, basting balls. Cook until sauce thickens. Serve lamb balls with sauce.

For Sweet-Sour Sauce—Blend together

1/2 cup firmly packed brown sugar

1 tablespoon flour

Sit in

1/2 cup water

1/4 cup vinegar

1 tablespoon white corn syrup

6 whole cloves

Remove cloves before serving. 6 servings

Panbroiled Lamb Chops

15 min.

▲ Base Recipe

Heat a heavy skillet.

Wipe with a clean, damp cloth

4 lamb chops, cut about 3/4 in. thick

Place chops in skillet and brown meat slowly. Maintain a temperature which allows juices to evaporate rather than collect in pan. With too low heat, the meat will simmer in its own juices and become dry and less tender when cooked. If necessary, turn meat occasionally for even browning and pour off fat as it accumulates.

For each pound of meat, mix together

1 teaspoon salt

1/2 teaspoon monosodium glutamate

1/4 teaspoon pepper

When chops are browned on one side, turn and sprinkle one-half of seasoning mixture over top. Brown other side and sprinkle remaining seasoning over it just before serving. Allow 10 to 12 min. for complete panbroiling time. Test for doneness by cutting a slit along the bone and noting color of meat. 4 servings

Lamb Kabobs

25 min.

▲ Base Recipe

For the most tantalizing flavor, marinate lamb or kidney at least 24 hours in advance.

Wipe with a clean, damp cloth

1 1/2 lbs. boned lamb shoulder or leg

Cut into 1 1/2-in. cubes. Cover lamb with marinade and set in refrigerator for at least 24 hrs., turning meat several times.

For Marinade—Mix thoroughly

1/4 cup tarragon vinegar

1/2 cup salad oil

2 teaspoons salt

3/4 teaspoon monosodium glutamate

1/2 teaspoon pepper

1 bay leaf

1/2 clove garlic

For Kabobs—Set out six 8-in. skewers.

Clean cut into halves from top to base and set aside

6 small (about 1 lb.) onions

Clean (do not slice), remove stems and set aside

12 large mushrooms

(Mushroom stems may be used in other recipes as desired.)

Wipe with a clean, damp cloth

6 chicken livers

Cut into halves and wrap around chicken livers

3 slices bacon

Thread onto each skewer in the following order: Lamb, onion half, mushroom and liver; repeat, ending with mushroom. Do not crowd pieces on skewer.

Brush meat and vegetables generously with

Melted butter or margarine

Arrange skewers on broiler rack.

Set temperature control of range at Broil.

Place broiler rack in broiler with tops of kabobs about 3 in. from source of heat. Broil 15 to 20 min., turning kabobs several times and brushing with melted butter or margarine. Test for doneness by cutting a slit in lamb cubes and noting color of meat.

Sprinkle kabobs with a mixture of

1 teaspoon salt

1/4 teaspoon monosodium glutamate

1/4 teaspoon pepper

Serve at once. 6 servings

—Liver Kabobs

25 min.

Follow ▲ Recipe. Substitute veal or calf's liver for lamb; wipe with a clean, damp cloth and cut into cubes. Omit marinade and chicken livers. Thread the bacon, liver, onions and mushrooms on skewers as desired.

Broil about 10 min., or until liver is browned.



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