ANNUAL NARRATIVE REPORT

FOR

PINAL COUNTY

Gladys Mae White
Assistant Home Agent

February 16, 1957 to July 15, 1957
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ORIENTATION WAS RECEIVED AT THE STATE OFFICE AND IN PINAL COUNTY. ASSIGNMENT WAS GIVEN MARCH 14, TO ASSIST WITH PREPARATION FOR 4-H CLUB DEMONSTRATION DAY AND 4-H FAIR IN PINAL COUNTY.

FROM APRIL 6 TO JULY 1, THE ASSISTANT AGENT ACTED AS HOME AGENT IN PINAL COUNTY. DURING THAT TIME THERE WERE THE 4-H CLUB DEMONSTRATION DAY - APRIL 13, 4-H CLUB FAIR - APRIL 24-27, AND THE 4-H CLUB ROUND UP AT THE UNIVERSITY OF ARIZONA - JUNE 4-8.

MANY WHO HAD ATTENDED THE 4-H CLUB AFFAIRS IN THE PAST CLAIMED THAT THE DEMONSTRATION DAY AND FAIR IN PINAL COUNTY THIS YEAR WAS BETTER THAN PREVIOUS ONES. THERE IS NEED FOR MORE IMPROVEMENT, ESPECIALLY IN EARLY PREPARATION, DEFINITE SCHEDULE, AND SIMPLIFICATION OF AWARDS.

NINETY PERCENT OF THE TWENTY GIRLS Participating in the 4-H Club Round-Up won ribbons, receiving twenty-eight ribbons. Of the ten coveted "Shield and Clover" awards given in the state Home Economics program, four were given to Pinal County girls.

SITUATION

Nine Homemaker Clubs are organized in Pinal County.

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There is a need to organize clubs in Florence and Maricopa. To arouse interest among the people of Florence, material pertaining to the Homemakers Club was displayed on the Extension Bulletin Board at the Court House. A sign urged all interested in securing more information to sign a card provided and mail it. A supply of ten different bulletins were placed on the board. Within ten days, ninety bulletins had been taken and there was a slight response from the cards. Similar procedure is suggested for Maricopa. A picture of the bulletin board (in need of more bulletins) is on next page.

ORGANIZATION AND PLANNING

The Homemakers County Council Meeting, was held on May 21 in the Conference Room in Casa Grande. Ten members attended the business meeting. In the absence of both the president and vice president, Miss Jean M. Stewart appointed Mrs. Dorothy Deifenbaugh, secretary treasurer, to preside. The revised "Rules of Order" were approved. A copy of the Minutes and the "Rules of Order" are attached.

HOME MANAGEMENT

The Money Management Conference held at the University of Arizona on May 14-17 was most instructive and very enjoyable. Besides local authorities on the subject, the main speakers were Dr. Starley M. Hunter from Washington, D.C., and Mrs. Marian Stevens Eberly of the Institute of Life Insurance.
A Picture of Bulletin Board at Florence Court House
Minutes of Pinal County Council of Homemakers

May 21, 1957

Casa Grande, Arizona

Meeting was called to order by Dorothy Deifenbaugh, Secretary-Treasurer in absence of President and Vice President.

Minutes were read and approved. Treasurers report was given with balance of $37.82 in bank.

Mrs. White, our assistant H. D. A., gave report on 4-H Fair and demonstrations. She also reported that the County Advisory Committee met May 7th and there was no Homemakers present. She requested that if one is supposed to attend an Executive meeting, such as an Advisory Council meeting, and cannot attend, she send an alternate or notify the office. Notice of club meetings, especially follow-up of Leader Training Meetings should be sent to the office.

Carmen Taylor reported she notified newspapers after January meeting.

Rules of Order changes were discussed. Miss Stewart asked that we think about changing Section 4 under Article IV which reads: "4-H Contact Chairman is chairman of all girls and 4-H clubs in the county."

She suggested that it be changed to read: "4-H Contact Chairman is the Representative of the Pinal County Homemakers Council to the 4-H County Council." Betty Cobb moved change be accepted. It was seconded. Motion carried.

Article V-Section 3 & Section 5. Kitty Jones moved the changes be accepted. It was seconded. Motion carried.

Article VII-Section 2. Betty Cobb moved to delete words "and November." It was seconded. Motion carried.

Article VIII- Sue Ladd moved we accept the change. It was seconded. Motion carried.

Betty Cobb suggested each club officer receive a copy of Rules of Order.

Plans were made for next Council meeting which will be held at the 4-H Fairgrounds on September 26th, with registration at 9:30 A.M. Both Casa Grande clubs will hostess. Reservations will have to be in by September 15th for meals and baby sitter. Sun Valley will be in charge of registration.

The County Fair will be October 16-20. Mrs. White read a letter suggesting Superintendents for Fair.

*From notes of Assistant Home Agent
Carmen Taylor moved that County Council ask for a booth. It was seconded. Motion carried.

*There was a discussion of different clubs taking charge of booth on different days, perhaps giving different demonstrations.

Committee for Fair for Homemakers Booth are:

Kitty Jones, Chairman
Carmen Taylor
Inez Wilkerson
Martha Peters

Betty Cobb moved that county postpone Leader Training Meeting on "Care of Hard Surface Floors" from June to December. It was seconded. Motion carried. Date suggested was December 10-11.

President gave reports on activities of their clubs.

*Casa Grande Afternoon - Arletta Martin
Freezing - delicious luncheon
Clothing - three lessons

*Casa Grande Evening - Carmen Taylor
Basic Clothing - 14 attended, even the experienced gained information, a sewing machine clinic needed.
Freezing - might pass information to others
Landscaping - 2 members carrying out project. (Bad day for demonstration kept many from meeting)

*Sun Valley - Sue Ladd
Freezing - well liked
Basic Clothing - 12 members 2 visitors steps shown, especially gusset under arm, garments completed and worn 15 members, 1 visitor - new way of zipper.

*Superior - Lucille Lawson
Basic Clothing - 6 meetings - 12 attended wore dresses - pictures taken
Freezing - not too happy about it wanted more about freezing, care of foods, wrapping of foods for freezer.
Basic Clothing - Beginners learned by putting them down to machine -- show one thing, then do it.

*From notes of Assistant Home Agent
*Kenilworth - Josephine Lewis
    Southern cookery
    Civil Defense
    Will have Basic Sewing later

*Eloy - (reported)
    Complained of same thing in Basic Sewing - too much
    repetition.

Meeting adjourned.

    Acting Secretary,

    K. Jones

*From notes of Assistant Home Agent

7/5/57
36c.
PINAL COUNTY HOMEMAKERS' COUNCIL

RULES OF ORDER
Revised January 10, 1957
Approved May 21, 1957

ARTICLE I - Name

The name of this organization shall be the Pinal County HOMEMAKERS' Council

ARTICLE II - Objectives

To develop leadership and to forward and extend Home Demonstration Work among both women and girls in all parts of the county

ARTICLE III - Responsibilities

1. To serve as an advisory committee

2. To be a means of communication between the clubs, and the County Home Agent and between various groups and individuals interested in the objectives of the Extension Service

ARTICLE IV - Membership

1. Council membership shall consist of:
   The Council officers
   Standing committee
   Club Presidents and an elected council delegate from each Homemakers' club in the county

2. Voting members shall be the club presidents and elected council delegates. In case a club president also serves as council chairman, her vote as club president may be exercised by her club vice president, elected delegate or elected alternate delegate. (The council chairman casting vote only in case of a tie).

3. All members are expected to attend or send a substitute to all meetings of the Council. If either the President or Delegate are unable to attend the Vice President or Alternate Delegate may attend and vote thus giving 2 votes to each club. No other substitutes may have a voice in the meeting.

(Explanation: Any two of the four named above may vote.)
4. **Standing Committees** are appointed by Executive officers from the members of Homemakers' Clubs.

   a. **Year Book.** Vice Chairman of Council is chairman of this committee.

   b. **Council Reporter** - is chairman of all club reporters.

   c. **4-H Contact Chairman** - is the representative of the Pinal Homemakers Council to the 4-H County Council.

   d. **Education and Expansion** -

   e. **Recreation Committee** -

5. The County Home Demonstration Agent shall be a member ex-officio.

**Article V - Officers**

1. The executive officers shall be:

   a. **Chairman**

   b. **Vice Chairman**

   c. **Secretary-Treasurer**

2. The officers shall be chosen from the membership of the Council by a nominating committee selected by the executive.

3. Officers shall be elected by the authorized voting body present, which must consist of 50% of member clubs.

4. Officers assume duties at the first meeting of the new year which begins in January.

5. Vacancies shall be filled by a general election at the meeting at which the vacancy becomes known. Vacancies shall be filled by presidential appointment for the remainder of the term.
ARTICLE VI - Duties of Officers

Chairman:
1. Call and preside over all Council meetings.
2. Appoint all committees with approval of other executive officers.

Vice Chairman:
1. Shall act in absence of Chairman.
2. Shall act as Chairman of Year Book Committee.

Secretary-Treasurer:
1. Shall keep all records and minutes of meetings and handle all finance matters.
2. At the Officers' Training Meeting in January, each club shall pay for the current year 25¢ per active member based upon the previous year's average attendance.

ARTICLE VII - Meetings

1. The annual general meeting shall be held in November and be an Achievement Day with the election of officers and annual reports.
2. At the discretion of the executive officers, council meetings may be called in January, May, and September.

ARTICLE VIII - Quorum

Fifty per cent or more of the member clubs of the county shall constitute a quorum.

ARTICLE IX - Amendments

Amendments having been submitted to the previous regular meeting and copies sent to the member clubs, these rules may be amended by majority vote at any regular meeting.
We were told we cannot get away from management. We have to manage every day. Management is using what you have to the best possible advantage so as to get the most of what you want. Anything you learn about management is yours to keep.

Everybody has just (1) three things to spend: (a) Time, (b) energy, and (c) money, -- spend them and they are gone; (2) two things to cultivate: (a) knowledge, and (b) skill or the power to perform -- the more you use them the greater they become; and (3) one thing to change: (a) attitude. Change is normal so we must stay flexible enough to meet changes.

Our present day economy is built on credit, but we must be careful how we use it. Be sure you know how much interest you are paying. If R is the annual interest rate, M is the number of payment periods in a year (12 or 52), L is the finance cost in dollars (carrying charge), P is the amount of credit advanced, and N is the number of installments you will make, then

\[ R = \frac{2ML}{P(N+1)} \]

In our country today it is as hard to get away from your credit rating as from your fingerprints. The only difference in management in the home and in business is the difference in the objective. In business it is to make money or bring about production while in the home it is to make possible the best development of every member of the home in happy circumstances with reasonably clean conditions.

The management process consists of (1) evaluation of resources: (a) time, energy, and money, (b) knowledge and skill, and (c) attitude; (2) set up alternatives, (3) make the decision; (4) carry out decision, and (5) assume the responsibility. The extension worker can help with (1), (2), and (4), but the family or individual must do (3) and (5).

The importance of the job determines the amount of time we can put into management. Extreme pressure and poor timing result in confusion. A really good plan is one that can be adapted to change -- using mental process to save time and energy.

CLOTHING

The clothing project was the result of the series of Leader Training Meetings on Basic Sewing conducted by the former Home Agent, Mrs. LeRoy.
FOOD AND NUTRITION

Miss June Gibbs, State Nutritionist, conducted Leader Training Meetings on "Short Notice Meals From The Freezer" in Casa Grande on May 8th and in Superior on May 9th. She was assisted in her preparation and presentation by Miss Edna Weigen. The club members were delighted with the results and requested more information about freezer meals. A bulletin is enclosed.

COMMUNITY DEVELOPMENT

On March 22, the Pinal County Fair Board requested the presence of the Assistant Agent at their meeting to advise them in the selection of display cases. They decided to purchase glass enclosed cases suitable for the display of foods. Two were ready and used for the 4-H Fair. They were greatly appreciated by all concerned.

During April, information regarding the Country Life Conference at the University of Arizona was given to the women in Pinal County. Registrations were received and a list of same sent to the State Office. An article concerning it was written and sent to the newspapers.

The Assistant Agent was asked to appoint the superintendents for the Home Economics Division of the exhibits at the first Pinal County Fair to be held October 16-20. With the assistance of Mrs. Flossie Barmes, we suggested names of ladies located throughout the county.

In response to a request from our Director, a list of the names of Home Economists in Pinal County was submitted to be considered as possible judges.

The Assistant Agent wrote or participated in six radio programs and prepared for publication in the newspaper fifteen articles, one of which appears in this report.

IN-SERVICE TRAINING OF AGENT

Pinal County was selected to be host to one studying our methods of Extension Work.

Mrs. Edith Andia, Director of the Home Economic Extension Service in Bolivia, visited in our county five days. She was interested in our methods and programs for both the Homemakers and the 4-H Clubs. The Assistant Home Agent accompanied her to see the visual aids used by the Indian Service to interest the Indians in eating the right foods. She spent part of her time with members of the Indian Service. She explained her work in Bolivia during a tape recording interview for radio.
The modern homemaker needs to be able to plan ahead for the best use of her home freezers. More and more the idea of "Quick Meals from the Freezer" is being used as a part of the family's meals. The variety of the prepared foods that can be frozen lend themselves to many different nutritious meals.

Remember, a frozen food chest has 3 main purposes for the family's food.

These are:

1. To freeze and store fresh foods.
2. To store commercially frozen foods.
3. To freeze cooked and baked foods.

When all three of these ways are used, it is easy to prepare interesting meals which save time and energy. By using a freezer for these types of food storage it helps to make the freezer pay for itself by keeping it full and using food from it each day.

Casseroles, baked foods, and various other food preparations should be carefully prepared when they are fixed for the freezer. Some foods do not freeze as well as other foods. Then, too, certain combinations of seasoning and foods do not store well in the freezer.

For best results from a freezer follow these tips:

**Tips on Freezing Cooked Foods**

1. Don't overload your frozen storage space with cooked foods. Use it for cooked foods for special occasions such as holidays or during busy seasons. It is wise to have some cooked foods in the frozen storage space for emergencies such as when unexpected company comes. It can also be used for preserving left-overs. When doing your regular cooking prepare a larger quantity using part for your day's meal and freezing the rest.
2. Be sure to use good judgment in packaging the cooked food. Moisture vapor-proof packaging is necessary to preserve the texture and flavor. Some foods, such as baked products, may need a little more protection in the freezer than others.

3. Cooked food must be thoroughly cooled before packaging and freezing.

4. Cooked food must be top-notch in quality. Freezing may slightly improve the flavor of some foods, but it never makes a high quality product out of inferior food. Use only the best quality ingredients.

5. Spices become stronger in frozen baked products - therefore, cut the spices in half in your recipe.

6. Potatoes, noodles, and macaroni do not freeze well in stews or meat dishes so omit those. Usually they may be cooked fresh while the frozen food is being re-heated.

7. Fried meats do not freeze as well as others - they are edible but lose some of their flavor.

8. There are only a few ready-cooked vegetables which freeze satisfactorily. Probably the two cooked vegetables which freeze to the best advantage and actually improve upon freezing are baked beans and sweet potatoes.

A QUICK NOTICE MEAL FROM THE FREEZER

M E N U

Glazed Ham Surprises
Frozen Baked Corn
Tossed Green Salad with Garlic Cream Salad Dressing
Rolls
Butter
Ice Cream Pie

Glazed Ham Surprises

(4 servings)

1 egg, unbeaten
1/3 cup milk
1/2 teaspoon cloves
1/2 teaspoon dry mustard
1/2 cup fine soft bread crumbs
(about 1 slice)
3/4 lb. tenderized ham, ground
8 pineapple chunks

Glaze:
1 tablespoon flour
3 tablespoons brown sugar
1/8 teaspoon salt
1/2 cup water
3 tablespoons dark corn syrup
2 tablespoons vinegar

Place egg, milk, cloves and mustard in medium mixing bowl; beat until well blended. Add bread crumbs and ham to first mixture and mix thoroughly. Using an individual 1/2 cup measure, or a small custard cup, fill half full with ham mixture, place one pineapple chunk in cup and cover with ham mixture to fill the cup. Unmold into lightly greased pan or casserole. Repeat with remaining
ham mixture to make 4 portions. Make indentation on top of each portion. Cut remaining 4 pineapple chunks diagonally across but not completely through. Place in indentation on ham and open for garnish. Bake in 375° oven for 40 minutes. Cool, package in pan or out, freeze and store.

Remove ham surprises from freezer. Place flour, brown sugar and salt in 1 quart sauce pan, mix thoroughly, add water, corn syrup and vinegar; stir until completely blended. Bring to boil stirring constantly, until thickened, about 1 minute. Pour part of the sauce over ham covering the surface of each portion. Bake in 375° oven 30 minutes. When serving, drizzle sauce over each portion.

NOTE: Ham surprises may be frozen uncooked. Place frozen surprises in 375° oven and add the sauce the last 25 or 30 minutes of cooking time.

**Frozen Baked Corn**

(4 servings)

1 pint package frozen kernel corn       Dash of pepper
2 tablespoons light cream or milk       2 tablespoons butter or margarine
1/2 teaspoon salt

Place unthawed block of corn, cream, salt and pepper in 1 quart casserole. Dot with butter, cover. Bake in 375° oven for 45 minutes.

**Ice Cream Pie**

1 box vanilla wafer crumbs       2 bananas, medium
1/2 cup butter or margarine       1/2 cup nut meats
1 pint ice cream

Combine wafer crumbs and melted butter. Line 8 inch pie pan or refrigerator tray. Chill in refrigerator or freezer. Mash bananas. (May use mixer). Add ice cream and nuts. Beat well. Pour into pie tin and return to freezer until ready to serve.

**Garlic Cream Salad Dressing**

Make early in the day and allow to ripen. Cut a clove of garlic in small pieces on a chopping board and sprinkle with 2 teaspoons salt. Mash salt and garlic together with flat side of a knife blade. Continue rubbing the garlic until it is completely blended with the salt. Combine the garlic - salt mixture with 2/3 cups salad oil, 1/3 cup vinegar, 1/3 cup heavy cream and pepper to taste. Shake well before serving.

**Rolls**

Use a standard recipe for making rolls. Wrap cooled, baked rolls in aluminum foil using the drug store wrap. When ready to serve, place wrapped rolls in 375° over for 12 minutes.
Basic Roll Recipe

Basic Roll Dough

Yield: 18 to 24 rolls
Temperature: 400°F.
Time: 12 to 15 minutes
1 cup milk
1 package dry yeast or
1 compressed yeast
1/4 cup water
1/4 cup sugar
1/2 cup shortening
2 teaspoons salt
1 or 2 eggs
4 1/2 to 5 cups sifted enriched flour

1. Scald milk. Don't let it boil.
2. Soften yeast in 1/2 cup warm water. Stir until dissolved.
3. Measure sugar, shortening, and salt into mixing bowl. Pour scalded milk into bowl. Stir to melt fat and dissolve salt and sugar.
4. When milk mixture is lukewarm add softened yeast and stir.
5. Add two cups flour and beat vigorously about 100 strokes or 1/2 minute in electric mixer.
6. Add egg. Beat well (1 minute in mixer).
7. Add enough flour to make a soft dough (about 2 cups). Enough flour has been added when the dough cleans the bowl. A soft dough makes the best rolls.
8. Turn out on floured board; allow dough to rest 10 minutes to tighten. While dough rests, clean and grease bowl.
9. Flour or grease hands and knead dough lightly until it is smooth, satiny, and elastic, kneading the remainder of the flour into the dough. Shape dough into a ball.

A test: Place one hand over dough. Count to 30. If the hand does not stick, the dough has been kneaded enough.

10. Place dough into greased bowl. Grease top lightly to prevent the formation of a dry crust. Cover with a towel or waxed paper and allow to rise at 85°F., free from draft, until it doubles in bulk about one and one-half hours.

To test for double in bulk: Press two fingers deeply into the dough; the imprint remains when fingers are withdrawn.

11. Punch down dough by plunging your fist into it. This allows the gas to escape. Fold the dough over until it is its original size. Do not knead.
12. Let dough rest on your bread board 10 minutes, to make it easy to handle. Cover with a towel.
13. Shape rolls. All types of rolls may be shaped from this recipe.

Note: If you wish to cut down on the rising time, use two packages or cakes of yeast in place of one. This reduces the rising time to about 45 minutes.
BAKE AND BROWN ROLLS

1. Bake rolls in 250°F. oven for 30 to 35 minutes until the framework is set. Use shiny pans to avoid browning.

2. Cool. Wrap in moisture vapor proof wrapper.
   Store in breadbox: 1 week
   Store in refrigerator: 2 weeks
   Store in freezer as long as 2 months.

3. To serve, bake rolls in 425°F. oven.
   Room temperature: 7 to 8 minutes
   Frozen: 15 to 20 minutes.

A TASTY MEAL FROM THE FREEZER

M E N U

Individual Meat Loaves
with
Barbecue Sauce
Buttered Green Beans
Frozen Fruit Salad with Poppy Seed Dressing
Hot Rolls - Butter
Cream Puffs
Coffee

Recipes

Individual Meat Loaves with
Barbecue Sauce

1 1/2 pounds chuck beef, ground 3 tablespoons catsup
2 tablespoons minced onion 2 1/2 teaspoons prepared horseradish
1 1/2 tablespoons chopped green pepper 1/2 teaspoon dry mustard
1-1/3 cups finely cubed soft bread crumbs 1/2 cup milk
1/2 teaspoon salt
1 egg
1 cup Barbecue Sauce, heated

Mix beef, onion, green pepper, bread crumbs, salt, egg, catsup, horseradish, mustard and milk together; blend well. Shape into 6 small loaves; place in greased 10 x 6 x 2-inch baking dish. Bake in oven 350°F. for 1 hour. Serve with Barbecue Sauce - Makes 6 servings.

To Freeze: Bake as usual; cool. Wrap 6 loaves in moisture-vaporproof paper using drugstore fold. Insert in stockinette; knot ends; label. Or wrap in aluminum foil; label. Place in home freezer and freeze.

To Serve: Unwrap; place 6 unthawed meat loaves in 10 x 6 x 2-inch baking dish. Bake in oven 400°F. After 20 minutes pour 1 cup Barbecue Sauce over meat loaves; heat 10 minutes longer. Makes 6 servings.
**Barbecue Sauce**

2 1/2 cups tomato catsup  
2 1/2 tablespoons Worcestershire sauce  
3/4 teaspoon red pepper  
3/4 teaspoon chili powder  
1 tablespoon minced onion

1/2 cup tarragon vinegar  
1 cup sugar  
6 to 8 cloves garlic, scored

Combine all ingredients. Bring to boil. Remove pieces of garlic. Makes about 1 quart.

Note: This should be stored covered in refrigerator until used. Sauce may be stored for 2 weeks.

*Salt pork liquor is made by boiling 2 strips (1 1/2 x 5 x 1/8 inches) salt pork in 1 1/2 cups water for about 5 minutes. Drain off 1 cup liquor.*

**Buttered Green Beans**

Place frozen beans in saucepan containing about 1 cup boiling salted water. Bring beans to rapid boil. They may be broken apart gently with a fork to hasten thawing in cooking process. Boil gently 8 to 10 minutes. Season with butter and serve immediately.

**Frozen Fruit Salad**

Mix equal portions of partially thawed cantaloupe, partially thawed strawberries, and partially thawed pineapple. (Fresh fruit may be used) Line salad bowl with lettuce leaves and place fruit on lettuce. Toss gently with poppy seed dressing.

**Poppy Seed Dressing**

5 tablespoons sugar  
1/3 teaspoon salt  
1/2 teaspoon dry mustard  
1/3 teaspoon paprika  
1/2 teaspoon onion juice  
3 tablespoons lemon juice  
1/2 cup salad oil  
1 teaspoon poppy seed

Mix all ingredients except oil and lemon juice. Use slow speed and gradually add oil and lemon juice. Dressing should be thick and translucent. Add poppy seed at the very last. To make a clear salad dressing omit the paprika.

**Hot Rolls**

Use a standard recipe for making rolls. Wrap baked rolls in a moisture-vapor proof cellophane bag and cover with stockinette or aluminum foil. When ready to serve remove outer wrapper and place in 400° F. oven in unsealed cellophane wrapping for 10 minutes.
Cream Puffs

1/2 cup shortening  1 cup sifted all-purpose flour
1/4 teaspoon salt    4 large eggs (about 1 cup)
1 cup water

Place shortening, salt and water in saucepan. Bring water to boil and stir until shortening is melted. Simmer. Add flour. Beat vigorously until mixture is thick and smooth and comes away from sides of pan. Remove from stove. Add eggs one at a time. Beat until mixture is smooth and blended after the addition of each egg. Drop mixture by spoonfuls 2 inches apart on greased baking sheets. Bake in oven 450° F. for 10 minutes; reduce heat to 400° F. and bake 25 minutes longer. Makes 18 large puffs.

Note: For small puffs, bake in oven 450° F. for 10 minutes; reduce heat to 400° F. and bake for 20 minutes longer. Makes 36 small puffs.

Cream Filling For Cream Puffs

2/3 cup sugar  3 egg yolks
5 tablespoons enriched all-purpose flour  1 1/3 cups scalded milk
1/8 teaspoon salt  1/2 teaspoon vanilla
1/4 cup cold milk  3 egg whites

Mix sugar, flour and salt together with cold milk. To this, add the well-beaten egg yolks. Pour slowly into scalded milk. To scald milk, place saucepan on high heat for about 3 minutes. Turn to low heat and cook, stirring while cooking, until the mixture is thick. Add flavoring, cool. Fold in stiffly beaten egg whites. For chocolate filling, fold in one square melted chocolate.

Wrap cream puffs individually in moisture-vapor-proof cellophane and cover with stockinette or aluminum foil.

Thaw cream puffs by unwrapping completely and placing on serving trays or plates. Let stand at room temperature 30 minutes.

SANDWICH SECTION

Sandwich fillings that have been found to be suitable for sandwiches to be frozen are luncheon meats, sliced roast beef, roast pork, baked ham, chicken, turkey, cured beef, tuna, salmon, sliced tongue, cheese, cheese spreads, yolks of hard cooked eggs, and peanut butter. These may be used separately or combined with some other food for freezing.

For safety freeze only freshly prepared sandwiches or fillings. Spread the bread with softened butter or margarine.

Sandwiches that are properly wrapped can be frozen up to one month. Once they have thawed they should be used immediately.
SANDWICH FILLINGS

1. Mash 1 cup Boston baked beans; chop ¼ cup seedless raisins; add to beans with 1 tablespoon prepared horseradish, few drops toasco, ¼ teaspoon salt, 1 tablespoon grated onion and 2 tablespoons mayonnaise; mix well. Makes enough filling for 6 sandwiches.

2. Remove pits from 1 cup cooked prunes; cut in small pieces; combine with ¼ cup peanut butter, 1 tablespoon pickle relish. Makes enough filling for 6 sandwiches.

SAVORY HAMBURGERS

1 cup soft bread crumbs
½ cup milk
1 lb. lean beef, ground
1 tablespoon grated onion
½ teaspoon salt
1 teaspoon catup
Dash pepper
1/8 teaspoon salt
1/2 cup catsup
3/4 cup commercial salad dressing

Combine all ingredients; mix well. Shape into 8 patties. Separate each patty with a circle of cellophane or freezer foil. Then pack in freezer carton, or wrap in freezer foil.

Tuna Fish Salad or Tuna Fish Sandwiches

Though commercial mayonaise and homemade salad dressing do not freeze well, it has recently been found that commercial salad dressing can be used nicely in preparing frozen meat and fish salads. The secret is to add a little more than normal. So why not try this easier-than-ever frozen tuna fish salad

2 (7-ounce) cans tuna
Dash pepper
1 tablespoon prepared mustard
1/8 teaspoon salt
1/2 cup pickle relish
3/4 cup commercial salad dressing

Combine all ingredients and blend. Divide mixture into 4 custard cups for individually molded salads. Wrap in moisture-vapor-proof material and freeze. Yield: 4 servings. To serve: thaw and unmold onto salad greens. This mixture can also be used in sandwiches. Remember, too, that this wonderful salad should be stored for a maximum of 6 weeks for best quality.

PARTY REFRESHMENTS AND DESSERTS

One of the greatest advantages of a home freezer is that you can prepare large amounts of pastry, refreshments ahead of time. Many desserts and sweet refreshments freeze well for a given period of time.

Some of these special foods are as follows:

FROZEN FRUIT SUPREME

Combine and allow to stand 5 minutes............. 1-½ teaspoons gelatin
Boil together for 5 minutes....................... 2 tablespoons cold water
Pour syrup over.................................... 4 egg yolks, slightly beaten
Place egg mixture in a saucepan and cook until it coats a spoon, stirring constantly. Add gelatin and stir until dissolved. Cool until slightly thickened.

Then fold in: 1/4 cup chopped dates
1 cup finely diced fruit (apricots, pineapple, peaches, or mixed)
1/4 cup chopped nuts (optional)
1 teaspoon vanilla
1/2 cup heavy cream, whipped

Pour into a freezing tray and freeze until firm. Cut in squares and serve. Serves 10.

LEMON SHERBERT

Combine: 1 1/2 cups sugar
1/3 cup lemon juice
Grated rind of one lemon
Add and stir until sugar is dissolved... 1 pint coffee cream

Freeze quickly. When half frozen, remove to chilled bowl and beat well. Return to tray and finish freezing. This may be beaten a second time if desired. Serves 4.

FROZEN FRUIT SALAD

Combine: 12 marshmallows, quartered
Juice from 2 cups canned fruit
Let stand until marshmallows have softened.

Combine and mix until creamy: 1 cup mayonnaise
1 cup heavy cream, whipped
3 ounces cream cheese
Add: 2 cups canned fruit (if pieces are large, cut in half)
1/4 cup maraschino cherries

Pour into refrigerator tray and freeze for 3 hours. Serve on salad greens and garnish with green cherries. Serves 6.

SUMMER FRUIT PARFAIT

Combine and allow to stand 10 minutes... 1 tablespoon gelatin
1/2 cup milk
Dissolve over hot water and cool.
Beat thoroughly: 2 eggs
Add gradually to eggs and beat until thick... 3/4 cup white sugar
Add dissolved gelatin to eggs with... 1 1/2 cups milk
1/2 cup white syrup
1/2 cup lemon juice
1 tablespoon grated lemon rind (optional)
1 cup heavy cream
Freeze until firm. Turn into a chilled bowl and beat with a chilled beater until fluffy and smooth. Return to freezer trays and finish freezing.

Yield: 1 quart

NOTE: To serve, alternate layers of cream and berries or any other desired fruit in tall glasses. Top with whole berries and a bit of whipped cream. Alternate layers of parfait base with ices and fruits make a delicious dessert.

PEPPERMINT STICK ICE CREAM

Combine.................. 2 cups scalded milk
3/4 cup sugar
1/2 teaspoon salt

Add part of the milk mixture to........ 2 eggs, well beaten

Add remaining milk and cook over hot water until mixture coats a spoon.

Cool Thoroughly.

Fold in.................. 1/4 pound crushed peppermint stick candy
1 cup heavy cream, whipped

Freeze until firm in refrigerator trays. Remove to chilled bowl and beat with a chilled beater until smooth and creamy. Return to trays to finish freezing. Serves 5-6.
HOW LONG CAN FROZEN FOODS BE STORED

As long as the temperature of a home freezer is held at zero or below, properly packaged foods will keep in excellent condition for months. However, each food has a storage life when it is best after which the quality declines. The food is not poisonous, just not as palatable. "Many people believe that frozen foods will keep indefinitely if kept frozen hard; this is not true."

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<th>9 to 18 months</th>
<th>About 9 months</th>
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*When bought at store at indefinite time after killing

NF-626
1,000
4/22/57
SHORT NOTICE MEALS

FROM THE FREEZER

HOME AGENT
Agricultural Extension Service
Casa Grande, Arizona
Homemaker’s Hints...

By Gladys Mae White
County Home Agent

Do you know that you can enjoy a vacation while being at home? One definition for a vacation is a change or a rest. What is work to one person can be a vacation to another. The city dweller wishes to go to the country, and those who live in the country go to the cities.

You can change your routine to such an extent at home that you feel you are having a vacation. Whether you are at home or far away, you have only three things to spend time, energy and money. If you take sufficient time for planning, you can save your money as well as money. Plan all phases of your work so as to have more leisure time. Buymanship is the great challenge of today.

It seldom pays to be an impulse buyer. This applies to clothing, food, household furnishings, or personal items. Be sure the dress you buy "on sale" fits you properly and is not too tight. Does it match the rest of your wardrobe or will it require new accessories? Count the cost of the new items before you buy.

Leading Newspaper

energy. By making wise selections you can save money. The better you organize your work, the more leisure will be yours.

receive your meals a festive air. Try new recipes that you will enjoy making. Change the table arrangement or use different dishes. Some meals could be served on trays. Treat the family to "company meals" and you be part of the company.

There are many labor saving methods you could use. For instance, bake in aluminum foil the individual dinners of meat, vegetables or rice. Other vegetables. They could be baked on a large cookie tray and carried to the table, letting each person serve themselves. Salads, and desserts can be served in different ways.

Use your imagination. You can make yours as attractive as those served at a hotel.

We have been taught that change is normal and we should always be prepared for it. You are going to have a change. This is the last time I will be writing this column for you. Next week it will be written by someone else.

I thank you for your cooperation during the past months and for the many comments I have received concerning my articles. I wish to each of you continued success in the greatest of all occupations — that of a homemaker.
4-H CLUB ORGANIZATION AND ACTIVITY

In Pinal County there are thirteen 4-H Clubs doing Home Economics work. There are 174 enrolled in Clothing, 87 in Foods, and 18 in Home Furnishings, making a total of 279. Some boys are enrolled in Foods.

The Assistant Agent was privileged to visit the children's colony near Randolph and explain the 4-H Club program to a selected group of girls. Five girls formed the Randolph 4-H Club with Mrs. Gertrude Williams, their Home Economics instructor, as leader. The club program has a special meaning to these girls as it gives them a contact with the outside world, and may be instrumental in helping them to make normal adjustments. Four of the five girls exhibited skirts and blouses at the Fair with good results.

This was also the first year for any 4-H Club work with the Papago Indians. Under the leadership of Mrs. Lilla Martin, the entire membership of eight girls of the Chui Chiuschu Club exhibited at the Fair and completed their projects. The 4-H Club work opens new doors to these young people.

At our In-Service Training in March, the theme was "Tooling Up For The Job". As the needs and interests differ, so should the program or tools differ. The aim of 4-H this year is "Improving Family and Community Living" by programs adapted to the situation. The two clubs mentioned above illustrate the need of this adoption.

Various forms of enrollment cards were discussed at In-Service Training. It is necessary for each County Office to have a permanent record of each member's years in 4-H Club work and the projects each year. There is a need for officer training and correct procedure in the conducting of 4-H Club meetings.

Junior Leadership should not be on the same level as Adult Leaders and must operate separately from Council meeting. They plan their own program but not the County program, and no County work should be delegated to them. They must earn the right to be Junior Leaders and it is a place for Personality Development.

Director Pickrell emphasized the need for uniformity. All exhibits must meet 4-H standards to be called a 4-H exhibit and should be educational. The merit system and the limiting of no more than three awards to any contestant were discussed.
Announcements concerning Round-Up were made. New regulations that will become effective at the beginning of new club year, October 1, 1957, are: "Once a junior has won top award, he or she can not re-enter as a junior but can come back as a senior, but when once the top winner in division, can not re-enter. All contestants must be enrolled in related subject and must be carrying project in current year."

Miss Helen Church said that our real responsibility is the training of leaders, and suggested that the name be changed to "Methods Training" and there be shorter periods held more often. Only blue ribbon girls should be sent to Round-Up. Judging is definitely a contest and registration is necessary. Wardrobe planning interests older girls and keeps them in 4-H Club work.

Miss Grace Ryan and Mrs. Salter of Arizona Studios conducted a workshop in Home Furnishings and Room Improvement. Some particular object, such as a picture or patterned fabric, should be used as a starting point. General principles are (1) do not use equal amounts of equal intensity, (2) use most of lighter value, and (3) sometimes dilute main color. Close harmony gives restful results while exciting and dramatic effects are produced by complimentary colors used in unequal quantities.

Miss June Gibbs explained the kinds of food judging rings that will be used at Round-Up this year. Correct equipment is essential and it is necessary to set high standards. Considering an adequate diet, teach nothing less than the maximum.

In anticipation of the Fair activities the 4-H Cafeteria at 11-Mile Corner was remodeled and a definite schedule was arranged. Each Homemaker Club and 4-H Club was assigned a certain number of workers and a certain amount of food for a definite time. This procedure was well received and it has been requested that it be continued.

Special assistance was given wherever requested in preparation for the Fair, especially in working with the girls in Advanced Home Furnishings.

During the Fair, Mrs. Madeline McConnico and the Specialists from the State Office each contributed assistance in their own field.
Demonstration Day was Saturday, April 13. There were 16 demonstrations in Foods, with 20 contestants, 22 demonstrations with 25 contestants in Clothing, and 1 team demonstration in Home Furnishings, making a total of 39 demonstrations with 47 contestants. Of this number, three individuals and four teams were eligible to go to Round-Up.

Pinal County 4-H Fair was held at the 4-H Fairgrounds at 11-Mile Corner on Friday, April 26 and Saturday, April 27. The Home Economics exhibits were received on Wednesday, April 24, and judged on Thursday, April 25. Registration for entries numbered 640 but only 572 exhibits were received. This shows a need for earlier preparation. Sweepstake winners were Clothing - Margie Hoffman - Casa Grande, Foods - Amy Adany - Kenilworth, Home Furnishings - Sandra Taylor - Eloy.

Our judging contests were held in connection with the Fair on Friday, April 26. Enclosures show rules and regulations and also lists rings and the results. Eligible for Round-Up were teams in Junior and Senior Clothing, Junior and Senior Foods, and in Senior Home Furnishings.

Winners of Loving Cups, based on points earned by Fair exhibits in respective divisions, were:

**Clothing** -- Charlotte Thompson, Eloy
**Foods** -- Sandra Taylor, Eloy
**Home Furnishings** -- Kathy McGrath, Florence

Sixty-five girls participated in the Dress Revue held Friday evening. The following awards were given:

**Junior Champion Loving Cup** -- Charlotte Thompson, Eloy
**Senior Champion Loving Cup** -- Sonia Stevenson, Eloy

Round-Up Representatives for Dress Revue, Demonstrations, and Judging are given on enclosure. A demonstration and judging school was held in preparation for Round-Up.
Dear 4-H Leaders:

Attached are the rules and regulations for the judging contests for the 4-H Fair. Especially note rule No. 4. It would be easier to cancel a name than to insert one. This will permit every girl to judge in all the divisions in which she has a project.

Enclosed are two entry blanks. Please list the names of your contestants, and return one blank to this office, keeping the other for your reference.

Sincerely yours,

Gladys Mae White
Ass't. Home Agent

JUDGING CONTEST AT 4-H FAIR, APRIL 26 & 27, 1957

RULES AND REGULATIONS

1. All 4-H girls in good standing may judge in divisions in which they are carrying a project this current year.

2. There will be a Junior Division (0-14, Jan. 1, 1957) and a Senior Division (14-21, Jan. 1, 1957). Round-Up contestants must have been 12 before January 1, 1957.

3. Girls may enter more than one contest. Registration and pre-programming will prevent conflict of schedules.

4. Registration is necessary to enter contest.

5. Entry blanks must be postmarked or received in the County Agents Office, Casa Grande, not later than 5:00 p.m., April 17, 1957.

GMW:wu
40c.
JUDGING CONTESTS AT 4-H CLUB FAIR

FRIDAY, APRIL 26, 1957

JUNIORS

Foods
1. Muffins
2. Table Setting - Oral
3. Equipment for making muffins
4. Menu

8 Blue ribbons
3 Red ribbons
6 White ribbons

Clothing
1. Aprons - Oral
2. Blouse and Skirt
3. 4-H Made Dress
4. Equipment (scissors, etc.)

13 Blue ribbons
19 Red ribbons
26 White ribbons

Seniors

Foods
1. Yeast rolls - Oral
2. Table Service - Written
3. Equipment for making rolls
4. Menu

7 Blue ribbons
1 Red ribbon

Clothing
1. Accessories - Written
2. 4-H Made Dress
3. Ready-Made Dress
4. Shortie Coat to Fit Wardrobe - Oral

13 Blue ribbons
10 Red ribbons
4 White ribbons

Home Furnishings
1. Hand Towel
2. Light Bulbs
3. Dusting Mitts - Oral
4. Color Combination (matching drapery to scarf)

1 Blue ribbon
2 Red ribbons

1. Color Harmony (selections to match wall paper) - Written
2. Lamp shade - Oral
3. Drapery findings (unlined)
4. Wood Finishes

4 Blue ribbons
2 Red ribbons
HOME ECONOMIC CONTESTANTS FOR ROUND-UP
JUNE 4-8, 1957
AND
AWARDS RECEIVED

DRESS REVUE

TAILORED DRESS - SONIA STEVENSON - ELOY - RED RIBBON
BEST DRESS - PHYLLIS ANTOINE - SAN TAN - RED RIBBON
SPORTS OUTFIT - BETTY POTTSS - CASA GRANDE - WHITE RIBBON
SCHOOL DRESS - BETTE DAVIS - KENILWORTH - WHITE RIBBON

DEMONSTRATIONS

CLOTHING

JUNIOR INDIVIDUAL - TERESA JORQUEZ - SUPERIOR - WHITE RIBBON
JUNIOR TEAM - JUDY HANSEN - WEST COOLIDGE - WHITE RIBBON
BETSY WALKER - WEST COOLIDGE - WHITE RIBBON
SENIOR INDIVIDUAL - PHYLLIS ANTOINE - SAN TAN - RED RIBBON
SENIOR TEAM - BONAYRE SNYDER - KENILWORTH - WHITE RIBBON
BETTE DAVIS - KENILWORTH - WHITE RIBBON

FOODS

JUNIOR TEAM - GLENDA CHRISTENSEN - KENILWORTH - BLUE RIBBON
BETTY JOHNSON - KENILWORTH - BLUE RIBBON

DAIRY FOODS

SENIOR INDIVIDUAL - SABRE WOODRUFF - WEST COOLIDGE - BLUE RIBBON AND "SHIELD & CLOVER" AWARD

HOME FURNISHINGS

SENIOR TEAM - SUZANNE HALL - ELOY - BLUE RIBBON
SONIA STEVENSON - ELOY - BLUE RIBBON AND "SHIELD & CLOVER" AWARD

(CONTINUED)
JUDGING TEAMS

CLOTHING

Junior Team - 5th Place
Oleta Beauchamp - Eloy
Sheryle Terry - Kenilworth
Betsy Walker - West Coolidge - 6th Individual Rank
(Alternate - Teresa Jorquez - Superior)

Senior Team - 5th Place
Sandra Giles - Eloy
Jeanette Buell - Casa Grande - 6th Individual Rank
Frances Daniels - Superior
(Alternate - Frances Lewis - Kenilworth)

FOODS

Junior Team - 2nd Place
Glenda Christensen - Kenilworth
Betty Johnson - Kenilworth - 3rd Individual Rank
Judy Hansen - West Coolidge - 6th Individual Rank

Senior Team -
Amy Adany - Kenilworth
Joyce Smith - Florence
Sabre Woodruff - West Coolidge - 6th Individual Rank

HOME FURNISHINGS

Senior Team - 1st Place
Suzanne Hall - Eloy
Sonia Stevenson - Eloy
Betty Potts - Casa Grande - 1st Individual Rank -
"Shield & Clover" Award

CONTEST

ADVANCED ROOM IMPROVEMENT

Suzanne Hall - Eloy - Blue Ribbon
1st In State
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