

Marcia Wharton, cooking instructor and lecturer, expounded on the merits of using the imagination to entertain with flare. Here she stands by a Thanksgiving spread she prepared. It includes a peach-colored tablecloth, a white ceramic soup bowl, a tin container holding bread sticks, and a tree made of fruits.

USDA designates Mount St. Helens

National Volcanic Area

WASHINGTON, D.C. - Mount provide additional protection for St. Helens, site of volcanic eruptions since March, 1980, has been designated the first National Volcanic Area, a U.S. Department of Agriculture official announced

R. Max Peterson, chief of the USDA's Forest Service, said he made the designation in recognition of the international and national scientific and public interest in this unique area and to

(Continued from Page B20)

SPICED PRUNE DROPS

i.c. packed brown sugar

13/4 c. all-purpose flour

1/2 t. baking soda

1/2 t. ground nutmeg

1/8 t. ground cloves

1/2 t. ground cinnamon

1 c. cut-up dried prunes 1/2 c. chopped nuts

1/4 c. mik

1/2 t. salt

1/2 c. margarine or butter

its important geologic features.

The designated area includes 84,710 acres within and adjacent to the Gifford Pinchot National Forest in the State of Washington.

A land management plan for Mt. St. Helens was issued by the Forest Service on Oct. 15.

In adopting that plan, the Forest Service's Pacific Northwest Regional Forester Richard Worthington, in Portland, Ore.,

CHOCOLATE CHIP

CEREAL DROPS

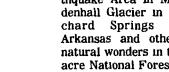
1 c. packed brown sugar

1/2 c. margarine or butter

recommended that Mount St. Helens be classified a national volcanic area. This designation also was recommended by Washington Governor John Spellman, members of the congressional delegation and others.

Chief Peterson said he was happy to accept these recommendations.

"This designation, the only one of its kind, highlights the uniqueness of this significant area," Peterson said. "It also will give additional emphasis to our efforts to protect the area for research, public education, interpretation and recreation." It joins the Madison River Earthquake Area in Montana, Mendenhall Glacier in Alaska, Blanchard Springs Caverns in Arkansas and other designated natural wonders in the 190-million acre National Forest System," he .



I pkg. semisweet chocolate chips 1 c. whole wheat flake cereal, crushed

1/2 c. chopped nuts 1/2 c. raisins

le. all-purpose flour

1/2 t. baking soda

Tis time to plan for Christmas

1 egg

It. vanilla

1/2 t. salt

Heat oven to 350 degrees. Mix brown sugar, margarine, egg and vanilla. Stir in remaining ingredients. Drop by rounded teaspoontuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 15 minutes. Immediately

remove from cookie sheet.





WELCOME TO THE CHAMP!

Heat oven to 400 degrees. Mix brown sugar, margarine, milk and

egg. Stir in remaining ingredients.

Drop 'by rounded teaspoontuis

about 2 inches apart onto

ungreased cookie sheet. Bake until

almost no indentation remains

when touched, 8 to 9 minutes.

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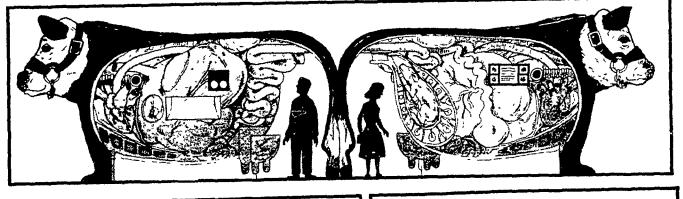
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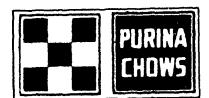
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