

## Chapel Dates Ensemble

SANDY—Left to right are: Earlene Cosdander, Florence Allen, Rev. William Liverman, Charles Bierman and Larry Brubaker, members of the Bob Jones University brass ensemble.

### FRANK WRAPUPS



Whether the location is the backyard, beach or a roadside park, plans for a summer weekend usually include a picnic. Ideal for such outings are Frank and Cabbage Wrapups, a new way to serve franks on buns. The sandwiches which contain cabbage in a peppery dressing in addition to the franks and shredded cheese are prepared at home, wrapped individually in foil and carried to the picnic site. At serving time, the packages are arranged on top of the grill and heated through. Franks are fully cooked when purchased and may be eaten either hot or cold. This makes them perfect for outdoor eating where the degree of doneness of grilled foods is often dependent upon the size of the appetite. Franks are handy for slicing with vegetables in salads and main dishes—for their popularity isn't limited to the picnic season.

**Frank and Cabbage Wrapups**  
(Yield: 10 servings)  
1 pound Franks  
1 1/2 cups shredded cabbage  
2 tablespoons chopped green pepper  
1 tablespoon chopped pimiento  
1/2 cup shredded American cheese  
2 teaspoons prepared mustard  
3 tablespoons mayonnaise  
1/4 teaspoon Worcestershire sauce  
Salt  
10 frank buns  
Butter or margarine

Combine cabbage, green pepper, pimiento, cheese, mustard, mayonnaise, Worcestershire sauce, and salt. Blend well. Cut frank buns and spread with butter. Spoon about 3 tablespoons of the cabbage mixture onto each bun. Cut each frank in half lengthwise. Place frank halves on top of cabbage. Add top of bun. Wrap each frank and bun in aluminum foil. Place on outside grill for 25 to 30 minutes or until warm. Pull back foil, serve.

An outstanding sacred musical program will be presented by the group at 7:30 PM. on August 5 at Sandy Baptist Chapel.

The group will present a varied and unusual program, during which a brief Gospel message will be brought by Mr. William Liverman, dean of men of the University and director of the ensemble.

Three Sandy brothers are students at Bob Jones University. Richard Ziemer received his bachelor's degree this June, is at present in summer school at Bethany, Kentucky and will go on next fall to work on his Master of Arts degree at Bob Jones. His brother, Rodney, will be a senior at the school in the fall and brother, Robert, will be a sophomore. The boys have attended college through scholarships and self-help.

### Some Forest Roads Closed

These service roads were reported still closed by the Service for the week of July 14.

Abbott Road, from N. Fork road to High Roak via Squaw Mtn. and Plaza road past Lookout springs not desirable for public travel for at least 2 months.

Badger Lake, via Bonney Mtns. Rd., closed half-mile north of Bonney Butte.

Badger Lake, via High Prairie Road, closed at Gumbo Saddle.

Breitenbush Lake, via Skyline-Olallie and Detroit-Breitenbush; will open this week. Cold Springs Road via Jordan Creek.

Olallie Lake from Detroit, Pioneer Bridle Trail from Rhododendron to Govt. Camp, Salmon River Trail, Summit Portion.

Skyline Trail (Columbia Gorge, Hood River, Zig Zag portion); Columbia Gorge-Zig Zag portion open for foot travel this week.

Pioneer Bridle Trail; open July 20 on Summit district.

Timberline Trail; closed to horses Cloud Cap to Elk Cove; not maintained until August 1st.

West Leg Road from Highway 26 to Timberline; open this week.

## Letters to The Editor

The Editor:

Sandy is a friendly city and unlike Little Cuba (Gresham) one does not see evidence of property being expropriated to satisfy personal interests. We also note that the financial affairs of Sandy receive publicity in your excellent and unbiased publication.

Sandy, indeed, beckons to those who would have their property free from seizure.

Ralph J. Anderson  
Box 309  
Gresham, Oregon

### Stork Club

Jean and Harlan Bakke, Sandy, are parents of a baby girl, Susan Jeanette, born Saturday, July 9. She weighed 7 pounds 13 ounces. Susan gives Roy A. Tupper, Sandy, the opportunity to call himself a proud grandfather, father.

Mr. and Mrs. Raymond E. Lindsey, Sandy, became parents of their fourth son, Alan L., born June 22. He joins Raymond, Stephen and David and sister Diana.

## Picnic Set By Extension Unit

Clackamas County Home Economics Extension unit members will be hostesses for the women of the North Central District of the State Extension Council at a picnic and meeting to be held at Eagle Fern Park on Thursday, July 28. The five counties included in this district are Clackamas, Multnomah, Wasco, Hood River and Sherman. About 350 Extension members are expected to attend.

Plans for the day's activities include a get acquainted hour, picnic lunch, skits on home extension activities by a Multnomah County unit and Springwater unit from Clackamas County. A discussion period on State Council activities will be held.

Special guests for the day will be Mrs. Riddell Lage, Hood River, newly elected president of the Oregon Home Extension Council, Mrs. Armu Jakuu, Immediate past president of the organization and Mrs. Clarence Gray, district director. Other guests will be Miss Murlie Soales, State Extension Agent, Oregon State College, and the home economics agents from the five counties in the district.

Working on arrangements

for this meeting are Mrs. Robert Fromm, Meridian, Mrs. E. O. Nicholson, Stafford, Mrs. E.E. Maben, Molalla, Mrs. J. A. Ryan, Boring, Mrs. E.J. Johnson, Damascus, Mrs. Arlie Mitchell, Zig Zag, Mrs. H.T. Westberg, Dodge, and Mrs. E.J. Affolter, Clackamas.

### Sandy Locals

Miss Bonnie Collard of Chicago, Illinois, niece of Mrs. Edward Herz, was a visitor the past week at the Herz home in Kelso. Bonnie is with Northwest Air Lines. She left Monday, via Los Angeles, on her return to Chicago.

Mr. and Mrs. Edward Herz were hosts at a picnic dinner Sunday to Mr. and Mrs. Otto Michealis of Camas, Wash.; Mrs. Freta Kampler and Marguerite of Portland; William Klar, Mr. and Mrs. Kenneth Tuttle, Felix Zeidelhack, all of Portland and Bonnie Collard of Chicago. Thursday visitors at the Herz's were Mrs. and Mrs. Henry Herz of Molalla.

Mrs. Mae Balzarina and son, Tom, of Great Falls, Montana, have been weeklong guests at the home of her aunt, Mrs. Evelyn B. Creaser, Sandy. The visitors enjoyed trips to the mountain area, Portland and the Oregon beaches.

## Picnic More Enjoyable If Gear Is Always Ready

Now that it's picnic time again, be prepared to enjoy every single minute of leisure you can. Have your picnic gear organized and ready to go at a moment's notice. It's a wise homemaker who sets aside one section of a closet for the ingredients of any successful picnic—vacuum bottles, outing kits, picnic jugs, ice chests, bathing suits and caps, beach balls, beach towels and robes, blankets, sun glasses and run tan oil, sand pails and shovels. You'll be amazed at how easy picnic packing can be when you have a "picnic closet."

### TAKE CARE OF EQUIPMENT

Once the picnic is over, be sure all of your equipment is clean as a whistle before you put it away. When we make the great outdoors our dining room, it's important we take the proper care of the many products, such as vacuum bottles, outing kits, ice chests, and picnic jugs, that makes summertime living fun.

To clean vacuum bottles, partly fill with hot water, add two tablespoons of baking soda, shake well and rinse with fresh water. Turn upsidedown until dry and leave open until

used again. Fresh air keeps the inside sweet. Don't put the complete vacuum bottle under water.

After every outing, the plastic sandwich containers in your outfit kit should be washed with soap and water and well rinsed with a baking soda solution: two tablespoons of baking soda to a quart of water. Rinse in clear water, dry and leave open until you're ready to use them again. A word of caution—generally, plastics are not built to withstand automatic dishwashers.

### ICE CHEST CLEANING

The same cleaning procedure holds for ice chests, too. Always dry thoroughly inside and out after using. When not in use, leave lid of ice chest partly open. Place latch edge under catch for storage ventilation.

Picnic jugs with their wide mouths are easy to clean with a bottle brush. Do not immerse jug in water while washing. To clean exterior, merely wipe with damp cloth.

You'll find that this simple care after a picnic is a good investment as you'll always be ready whenever anyone says "Let's have a picnic!"

## The Buyer Picnic Section

**Delicious! Handy Paks - Orange and Grape**

**Carnation Fruit Drink** 1/2 gal carton only 23c

Fancy **Cantaloupes** 6 for \$1.00

**Smoked Picnics** lb 35c  
**Large Franks, Bologna** lb. 39c

**TAKE GUM TOO**

Here's a pleasant way to keep those huge outdoor appetites in check until the picnic meal is served. Simply tuck a handy supply of chewing gum into the picnic basket. And when the "I'm hungry, Mom," begins an hour or so before it's time to eat, just pass the gum around. Kids love it and chewing gum will not spoil their appetites. Grown-ups, too, find that a stick of gum is just right for keeping the mouth cool and moist, while the good smooth chewing puts them in a relaxed holiday mood. It's fun for everyone to chew gum.

And after the meal, chewing gum will clean the teeth and freshen the taste, yet leave the hands free for outdoor games and other picnic fun.

So remember to buy a family supply of wholesome, inexpensive chewing gum on your next picnic shopping trip. Then you can watch your family appreciate your carefully prepared picnic meal more than ever.

**PULLEN'S MARKET**  
MAIN ST. SANDY

Keeping on hand the makings for quick-to-fix sandwiches will give you top rating with the bike enthusiasts in your family. A tasty mixture is grated cheese, finely chopped onion, cooked bacon, prepared mustard (if desired) combined with tomato catsup. Spread the mixture on the bottom half of split hamburger buns or between slices of enriched bread. Wrap sandwiches in metal foil. At the picnic, lay wrapped buns on grill over coals, to permit cheese to melt. Keep buns from any flame to prevent burning.

It's a real cool trick. Potato salad, or other salads, that go to the picnic, will keep cold if packed in the top of a double boiler with ice cubes placed below in the bottom section.

This seasoned traveler, SAUSAGE-EGG SANDWICH, if properly wrapped in moisture vapor-proof material, goes to any picnic. Made with enriched or rye bread, the bread needs no special refrigeration and neither do the hard types of sausages, such as Thüringer. Place slices of sausage and hard-cooked eggs between buttered slices of bread.

Protect the picnic pie. To make sure that your pie arrives at the picnic the same perfect specimen of culinary art it was when it came out of the oven, place an empty pie tin on the top of the pie (in a tin) and fasten the two tins together with cellophane tape.

Check-ups for the chef. Build your fire early enough so that it will have burned down to coals by the time you are ready to cook the meal. Keep the fire near the front of the grill for cooking meat. There will be enough heat at the back for making coffee, warming the buns, and other hot foods.

**FINGER FOODS**

Finger foods are a natural for any picnic—and the lack of a fork need not bother the most fastidious. Super strong paper napkins, carefully tucked under the chin, are adequate protection when eating the slipperiest and most unmanageable of foods.

Such foods as fried chicken, lobster, crab legs and steamed clams hold no terrors for the picnic gourmet—the napkin is sufficiently sturdy and absorbent to take care of the situation.

Paper napkins—especially the triple and quadruple variety—eliminate much of the soiled linen which ordinarily would have to be taken home.

**MAKE PICNIC CLEANUP EASY**

Large, Dinner Size Paper

**Plates** 100 for \$1.29  
**Hot Cups** 12 for 27c  
**Plastic Spoons, Forks**

**BUNNELL'S**  
MAIN ST. SANDY

## HOPPE'S PORK MARKET

★ Famous For Pork and Sausage Items

**OUR OWN CURE**

**PICNIC HAMS** 33c lb

**OUR OWN CURE ALL SIZE CUTS**

**SLAB BACON** 35c lb

**PORK STEAK** 39c lb

**PURE (AGAIN)**

**Pork Sausage** 3 lbs 89c

**FRESH**

**LITTLE PIGS** 49c lb

**DINNER FRANKS AND WEINERS** 3 lbs. 99c

☆ GROCERY DEPARTMENT ☆

**FREE 1 Pint Sherbert**

with each purchase of 1/2 gal MAYFLOWER ICE CREAM

SHOP

# MILLERS

**Complete Food Center**  
4 Miles East of Gresham  
SALE DAYS -- July 21, 22, 23