

Keeping posted

THURSDAY, MARCH 8

4:15 p.m. Clackamas County Library Board meeting at conference room of the Clackamas County I.E.D. building, 1107 Seventh St. in Oregon City

8:00 p.m. Sandy City Council meeting, city hall (adjourned meeting)

FRIDAY, MARCH 9

8:00 p.m. Sandy High Speech and Drama Festival, cafeteria

SATURDAY, MARCH 10

8:00 p.m. Sandy High Speech and Drama Festival, cafeteria

8:00 p.m. Mountain Encounter open house, Marmot Road, two and a half miles below Brightwood

SUNDAY, MARCH 11

7:00 p.m. Sandy area boys' baseball meeting, fire hall

MONDAY, MARCH 12

8:00 p.m. Basketball, Sandy vs Newburg, Lewis and Clark gym

TUESDAY, MARCH 13

12 noon Chamber of Commerce, T.J.'s restaurant

THURSDAY, MARCH 15

7:30 p.m. Hoodland Planning Group, Welches Grade School

Behrens gets commendation

Navy Seaman Gregory J. Behrens, son of Mr. and Mrs. Marvin F. Behrens of Rt. 1, Boring, Ore. was awarded a letter of commendation aboard the destroyer USS Hanson in San Diego.

He was cited for distinguished service during Hanson's deployment in Vietnam. A 1967 graduate of Sandy Union High School, he is a former student of Mt. Hood Community College.



MRS. JIM Duff gives the camera the eye as she and Mrs. Ed Neuenfeldt were two of the hard workers at the Red Conference swim meet. There were over 400 swimmers involved in the meet.

(Post photo)

Anita Stevens wins contest



WINNER IN the Gresham Toastmistress speech contest was Anita Stevens, at right, with Paula Blunt winning second.

Mrs. Anita Stevens, Boring, won the annual speech contest of the Gresham Toastmistress Club Feb. 27 at Satellite Restaurant.

Her speech was entitled "Tell Me About Me." She will compete against the other nine clubs at Council 4 level March 16.

Second place winner in the

Gresham Club was Paula Blunt, Fairview, and third place went to June Erickson, Gresham.

Lois McAllister, Gresham, and Marcia Speer, Fairview, also competed.

Cottrell club

hold newspaper

drive here

Saturday, March 10, is the

last day for the paper drive

sponsored by the Cottrell

Community Club. Papers may

be left at the Cottrell School

gym, anytime until noon on

Saturday.

Scout Troop 280 will assist

with the paper drive, and will

be at the school Saturday

morning to help roll and tie

papers for those who cannot do

it at home.

If pickup service is needed,

call 668-5296, before Saturday.

Sandy women

hold meet

The Sandy Women's Club

invited Mrs. Christy Brindle,

member of the Audubon

Society, to speak at its March 1

meeting. Mrs. Brindle

elaborated on native birds and

their habits.

Club members made plans to

participate in the Sandy

Centennial Parade to be held

next August.

On April 5, the Women's Club

will act as hostesses for the

Library Tea and art showing.

Hearing set

The Senate Revenue Com-

mittee today will hold a public

hearing on HB2004, also known

as the Governor's Tax Plan, in

Portland on Thursday, March

8.

The meeting will take place

in Room 680 of the Multnomah

County Courthouse, and will

begin at 7:30 p.m. Testimony

will be heard in three main

areas: the municipal over-

burden, general public

testimony, and the effect of HB

2004 on Washington residents.

Members of the public are

invited to attend, and may sign

up to testify at the time of the

meeting.

Folk dance to honor St. Patrick

Irish music and folk dancing will welcome St. Patrick's Day at Mt. Hood Community College Friday, March 9.

Festivities begin at 7:30 pm in the Vista Dining Room and admission is free.

Val Hammond, MHCC dancing instructor, is coordinating the show.

Mt. Hood hosted a similar festival at Christmas celebrating international holiday customs. More than 150 persons attended.

Myndi Burns, MHCC drama student, will explain St. Patrick's Day customs and perform a Scottish Highland dance.

Francis Kies' Peasant Dancers and the Portland International Folk Dancers will demonstrate several Irish and Scottish dances. Kies will also relate a history of the bagpipe.

Todd Buchholz, of the Clan MacClay Pipe Band, will play Scottish bagpipe music and Mike Creditor, Portland folk dance leader, will play the Yugoslavian bagpipe.

Groups from Mt. Hood, Portland State University, Portland Community College, Reed College, Lewis and Clark and the Jewish Community Center will perform dances from Israel, Greece, Germany, Russia, Armenia and Czechoslovakia.

Bank debits

show increase

Bank debits for the 22 reporting banks including Clackamas counties were up in January, 1973, compared to January, 1972, the University of Oregon Bureau of Business and Economic Research has reported.

Debits for January, 1973, totaled \$215,152,000. For December, 1972, the total was \$208,455,000 and for January, 1972, the total was \$158,235,000. Oregon with 411 banks reporting had a percentage increase of 3.0 in January, 1973, compared to December, 1972, and a 30.2 percentage increase in January, 1973, compared with January, 1972.

Total bank debits for January, 1973 came to \$7,425,785,000. For December, 1972, the total was \$7,207,969,000 and the total for January, 1972, was \$5,701,930,000.

With a fork tear angel food cake into small oval shapes. Dip into white Oregon Birthday Frosting, then roll in flaked or shredded coconut until coated. Place on wax paper until frosting is set. These could also be used for Easter eggs.

For a Lady Baltimore cake, use a white cake and the following filling:

LADY BALTIMORE FILLING

To some of the Oregon Birthday Frosting add one-half cup chopped nut meats, 1/2 cup chopped raisins and 1/2 cup finely chopped figs or dates just before spreading between layers.

THREE LAYER ORANGE CAKE

3/4 cup butter or margarine (1 cup minus 2 Tablespoons)
3 1-3 cups sifted cake flour
2 1/4 cups sugar
1/2 teaspoon soda
4 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups orange juice
1 Tablespoon grated orange rind
3 whole eggs

All ingredients should be room temperature. Cream butter or margarine in large bowl until soft. Sift flour with sugar, soda, baking powder and salt. Add to butter. Add 1 cup orange juice and beat 300 strokes or 2 minutes on high speed of electric mixer. Keep the mixture pushed down from the sides of the bowl. Add remaining juice, rind and eggs. Beat for 1 1/2 to 2 minutes or until mixture is thoroughly combined. Turn into three 9-in. greased and floured cake pans. Bake in a moderate oven, 375 degrees, for about 25 minutes, or until it tests done when touched lightly with finger. If cake springs back in center, it is done. Cool 10 minutes on cake racks, remove carefully from pans and finish cooling, right side up, on cake racks.

Between layers put Lemon Cake Filling.

LEMON CAKE FILLING

2 Tablespoons cornstarch
1 cup sugar
1 1/4 cup hot water
1 egg or 2 egg yolks, slightly beaten
1/2 teaspoon salt
1/4 cup lemon juice
1 teaspoon grated lemon rind

What's Cooking?

BY SARA SEWELL

SNOWBALLS

Combine cornstarch and sugar. Stir in hot water and cook, stirring constantly until clear and thick. Stir in a small portion into the egg or egg yolks. Mix well and add egg

1 Tbsp. butter or margarine mixture to rest of thickened juice, lemon rind and butter or margarine. Cool. Makes enough filling for 2-layer cake. Frost cake with white Oregon Birthday frosting and sprinkle with coconut.

TJ's In Sandy

For Your Dining Pleasure
DELICIOUS FOODS AT
REASONABLE PRICES

GOLDEN FRIED CHICKEN

Soup or Salad
Choice of Potato
Vegetable
Jello or Pudding
Coffee or Tea

2.50

TOP SIRLOIN

STEAK
DINNERSoup or Salad
Baked Potato
Vegetable
Tea or Coffee
Jello or Pudding

\$3.25

BREADED PORK STEAK

Soup or Salad
Mashed Potatoes
Vegetable
Jello or Pudding
Coffee or Tea

1.75

ROAST TURKEY

or
ROAST BEEF

Your Choice

2.50

Daily Specials

CHICKEN FRIED STEAK

SPECIAL STEAK SANDWICH
Fries - Salad

Your Choice

BABY BEEF LIVER & ONIONS \$1.95

BREADED VEAL CUTLET
And Country Gravy

Served With Mashed Potatoes

6 a.m. 'til Midnight
Lounge 11 a.m. 'til 2:30 a.m.

Eldon's Efficient

Address and phone list for
Secretaries or Executive use!Instant information - A versatile
customer file.

From \$11.95



The "girl-size" portable file for letter or legal size filing. Contemporary walnut woodgrain styling. Durable construction: triple-walls of fibreglass front and back; double-wall sides and bottom. Easy to set up without tools or tape.

\$1.30
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All Purpose
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FILE EZ 1/3 CUT FILE FOLDERS

11 PT. MANILA

Reg. \$4.15

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(per 100)

Ask us for your needs
in office furniture.
We have good selections
available

Gresham Office Supply

336 N. Main

Across from Safeway

665-4050

You're Invited

WALLPAPER DEMONSTRATION

Tonight - 7:30 p.m.

THURSDAY, MARCH 8

It's Free, of course

Refreshments

Wallpaper Discount
to those attending

"We'll see you at the Home Show"

GRESHAM DECOR CENTER

665-3648

1455 E. Burnside at Division, Gresham

Garden Planting Time

And as a service to our
readers, we've added

a new GARDEN PAGE

in the Peachy Classified Section.

The new garden page will run March through October, and there you will find all gardening needs- from heavy equipment such as tractors & mowers, to fertilizer & seeds, to bedding plants and trees.

For all
your
needs,
check

the Peachy Garden pages!!

