

Couple wed

Betty Joan Hupfer and Gary L. Donovan honeymooned at Shalshan Lodge after their Nov. 12 wedding at Milwaukie Lutheran Church.

The bride is the daughter of Mr. and Mrs. William Hupfer of Milwaukie and the bridegroom is the son of Mr. and Mrs. Jack Donovan of Sandy.

The Rev. Lloyd Roholt officiated at the 7 p.m. ceremony.

The bride attended Milwaukie High School, Mt. Hood Community College and plans to graduate from Portland State University in education. She was named Miss Milwaukie in 1972, Miss Gresham in 1974 and Miss Oregon in 1975.

The bridegroom attended Parkrose High School, Mt. Hood Community College and graduated from Portland State University with a degree in education. He was drafted and played baseball with the Milwaukie Brewers for two years.

The bride's dress was antique white with Chantilly lace and pearls. The mother of the bride made the matching veil.

Maid of honor was Kathy Bosshart of San Jose, Calif. Bridesmaids included Bobbie Carpenter, Oregon City; Cherie Stewart, Santa Barbara, Calif.; and Patty

Serrano, Portland. The bride's attendants were dressed in floor length salmon gowns made of nylon. The full-length dresses had wide ruffles at the bottom, sleeves and collars.

Best man was Bob Neihuas and ushers included Jim McIntosh and the bridegroom's brothers, Tad and Rick.

The bridegroom and men of the families wore dark brown velvet tuxedos while the ushers wore rust velvet tuxedos.

Providing the music for the ceremony were Calvin and Lyn Abst, Lori Reed and Julie Durhkoop. "Sunrise, Sunset" and "You Light Up My Life" were sung.

Bill Hupfer, brother of the bride, lighted the candles for the ceremony.

The church was decorated with white and salmon colored chrysanthemums, daisies, salmon roses, baby's breath and green ferns. The pews had white bows and lighted candles.

A reception for the newlyweds was held at the Westmoreland Union Manor with approximately 500 guests in attendance at the catered affair. Music was provided by Cock 'n Bull.

The four grandmothers of the couple served punch, coffee, tea and cut the cake.



MR. AND MRS. GARY L. DONOVAN (Betty Jean Hupfer)

What's cooking?

Chicken-broccoli bake, egg custard pie

by Sara Sewell

After the richer foods of the holidays it will be fun to prepare and eat the more ordinary dishes, such as this variation of hamburgers.

Chaffin Burgers

1 pound hamburger
1 egg
1 teaspoon Worcestershire sauce
1 teaspoon garlic powder or garlic salt
1 teaspoon catsup
1 teaspoon mustard
salt and pepper
Mix thoroughly. Place enough on 1/2 hamburger bun to cover completely. Bake at 400 degrees for 20 minutes. Remove from oven. Serves 6.
—From the files of Eleanor Polette, Tillamook.

Chicken-Broccoli Bake

2 cups cornflake crumbs
1 tablespoon melted margarine
Mix first two ingredients
1/2 cup flour
1 cup milk
2 cups chicken broth
Make sauce of the three above ingredients.
Then add 1 cup mayonnaise, 1 teaspoon lemon juice and 1/2 teaspoon curry powder.
2 (10 ounce) packages broccoli spears, cooked
2 1/2 cups cubed cooked chicken
Cut broccoli and arrange in 2-quart casserole. Cover with cubed chicken. Pour sauce over all. Cover with buttered cornflake crumbs. Bake at 350 degrees for 30 minutes. Serves 6.
—From the files of Mrs. Lloyd (Opal) Lyon, Woodburn.

Sweet and Sour Red Cabbage

2 medium red cabbage, shredded
1/2 cup vinegar
2 cups water
1 (6 1/2 ounce) can undiluted frozen grape juice, or 1 small glass grape jelly
2 heaping tablespoons brown sugar
6 slices bacon, cooked and chopped
Bacon drippings (1 tablespoon)
Cook cabbage slightly in vinegar and water. Drain. Add grape juice and brown sugar and cook just until fork tender. Toss in bacon bits and 1 tablespoon bacon drippings. Wonderful with turkey. Serves 10-12.
—From the files of Jean Sparling, Vancouver, B.C.
If cooking for a small family, cut this recipe in half.

Applesauce Salad

3 tablespoons red cinnamon candies
1 cup boiling water
1 (3 ounce) package lemon jello
2 1/2 cups applesauce
1/2 teaspoon nutmeg
Dissolve candies in boiling water. Add gelatin and dissolve. Add applesauce and nutmeg and mold. This is a lovely red salad for a holiday buffet. Valentine's day will be coming up before you know it. Serves 8.
Given to me by Lucille Wienecke when she lived in Sandy.

Egg Custard Pie

2 cups sweet milk
1 cup sugar
1/2 stick margarine (melted)
2 tablespoons cornstarch
4 large eggs
2 teaspoons vanilla
Pinch of salt
Cream melted margarine, cornstarch, salt and sugar in mixer, add vanilla and whole eggs. Beat well. Remove from mixer and fold in sweet milk. Pour in unbaked pie shell. If desired, you may sprinkle lightly with nutmeg. Bake about 25-30 minutes at 400 degrees or until silver knife comes out clean when inserted in middle. Serves 6-8.
—From the files of Mrs. Ruth Ines, Hueytown, Ala.

Carrot Pineapple Cake

sift 2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
2 cups sugar
1 1/2 teaspoons soda
1 teaspoon salt
1 1/2 cups salad oil
4 eggs beaten
Add eggs to oil and sugar. Blend in dry ingredients mixing well. Add 2 cups grated carrots and 1/2 cup well-drained crushed pineapple and 1/2 cup chopped nuts. Bake in greased 9 by 13 inch pan at 350 degrees for 40 minutes. Serves 15 to 20.
Cream Cheese Frosting:
1/4 cup margarine
1 (3 ounce) package cream cheese
Blend well at high speed.
Add 3 cups sifted powdered sugar gradually. Add 1 teaspoon vanilla and 1/2 cup well-drained pineapple. Spread on cooled cake. Cover cake and store in refrigerator.
—From the files of Mrs. Ronald (Betty) Berger, Stanwood, Wash.
I made this during the holidays. It is delicious!
Happy New Year!

Board to meet

Cottrell District budget board members and district patrons invited to the Wednesday, Jan. 11, board meeting to plan the 1978-79 fiscal year budget.

Cottrell District Superintendent Jean Lundy says there is a vacancy on the budget board and interested persons are asked to call the school office at 668-5521 for consideration for the appointment at the 8 p.m. meeting next Wednesday.

Senior center news

Center plans trip to King Tut exhibit

A one-day trip to the "Treasures of Tutankhamun" is planned for mid-June. Advance registration is required before Jan. 27 if you plan to attend. The King Tut exhibition at the Seattle Art Museum will have on display 55 objects from the tomb of this Egyptian boy-king.

For further information, call Gretchen Casey at 668-5569, or drop in at 38885 Pioneer Boulevard.

An eight week class titled "Images of Aging in Literature," will be sponsored through the Senior Center Humanities program beginning Jan. 18. This unit will be devoted to selections from literature presenting some of the common problems, responsibilities and rewards of old age. There is a central emphasis on the relationships and responsibilities of one generation to another. The unit draws upon poetry, drama, autobiography and the short story to explore its theme. The class is limited to 15 seniors and sign-up is on a first come, first served basis.

All course materials are free to senior participants.

The Hoodland Senior Citizens will meet for their monthly potluck at the Mt. Hood Lions Club hall on Tuesday, Jan. 10. A program will follow the potluck luncheon.

A new Sandy Senior Center brochure is available for distribution to the community. Martin Allen and Matt Shield Sr. assisted in making this revision of the informational brochure.

Sandy Senior Center Program
Jan. 5-11
Thursday
Jan. 5
8:30 a.m. - 11:30 a.m. drop-in
11:30 a.m. - 1 p.m. Loaves and Fishes
1 p.m. - 4:30 p.m. drop-in
Friday
Jan. 6
8:30 a.m. - 11:30 a.m. drop-in
11:30 a.m. - 1 p.m. Loaves and Fishes
1 p.m. - 4:30 p.m. drop-in
Saturday-Sunday
Jan. 7-8
Monday
Jan. 9
8:30 a.m. - 11:30 a.m. drop-in
11:30 a.m. - 1 p.m. Loaves and Fishes

Keeping posted

THURSDAY, JAN. 5
The Welches Board will meet at 7:30 p.m. at the school. The board will meet with members of a citizens committee who are studying future growth and possible building needs for the district.

MONDAY, JAN. 9
The Sandy Union High School Board will meet at 7:30 p.m. in the reference library.

TUESDAY, JAN. 10
The Sandy Area Chamber of Commerce will meet at noon at the Foothills Inn.

WEDNESDAY, JAN. 11
Sandy Area Merchants will meet from 7 to 8 a.m. at T.J.'s.

Jim's Auto Repair 10% DISCOUNT FOR SENIOR CITIZENS 668-4563

Located 1 1/2 miles east of Sandy on Hwy. 26, west end of Vic's Auto Parts.

All types of repair
Jim Middlebrooks



Voter registration

CLACKAMAS COUNTY voters may register to vote at the Sandy Library. Pictured here is Margaret Crossover, who will be sworn in Thursday as a deputy clerk.

(Post photo)

Menus

Welches

Monday, Jan. 9
Beef-a-roni
Cole slaw
Crunchy peanut butter sandwich
Half banana
Milk

Tuesday, Jan. 10
Chili Burger
Lettuce wedge-dressing
Apricot cobbler
Milk

Wednesday, Jan. 11
Chuckwagon stew
Cheese sticks
Roll-butler
Rocky road pudding
Milk

Thursday, Jan. 12
Meat and Cheese pizza
Buttered corn
Graham crackers
Mixed fruit
Milk

Friday, Jan. 13
Cream of tomato soup
Oyster crackers
Lunch meat sandwich
Lettuce wedge
January cake
Chocolate milk

Cottrell

Monday, Jan. 9
Macaroni and cheese
Hot rolls w-butter
Buttered vegetables
Cucumber wheels
Apple sauce
Milk

Tuesday, Jan. 10
Tomato soup
Crackers
Bologna sandwich
Lettuce leaves
Fruited jello
Frosted grahams
Milk

Wednesday, Jan. 11
Chili
Hot cornbread
Honey
Buttered spinach
Celery sticks
Chocolate pudding
Milk

Thursday, Jan. 12
Hot dogs
Pork and beans
Mustard
Lettuce w-dressing
Peaches

Friday, Jan. 13
Fish portions
Catsup
Tater logs
Buttered green beans
Carrot sticks
Pears

BUXTON'S
Lee Meat Company
Sandy 668-4838
Custom Slaughtering
Grain Fed Locker Beef
• Cut, Wrapped & Frozen — Locker Packs
Cattle Hauling on Tuesdays
We Do Our Own Cure & Smoking

WE'RE BULGING AT THE SEAMS

Our schools are filled to capacity and there are more students on the way. This area is growing so rapidly that it is essential to begin construction of additional school facilities as soon as possible.

The Sandy Elementary Teachers support the January 10th school bond election to alleviate the bulge. Please vote yes on Jan. 10th.

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| Shirley Crow | John Allgood | Sue Burnando |
| Wendy Nelson | David Blount | Pat Bowers |
| Ruth Jensen | Terry Branstetter | Cindi Culey |
| Lois Harding | Cal Conley | Ella Edwards |
| Doris McQueen | Gary Davidson | Dave Flaskerud |
| Marty Herrington | Gary Denton | Virginia Hage |
| Janice Craig | Gerald Dickson | Mike Jarrett |
| Donna Fleck | Jim Duff | Lynn Keys |
| Pat Baker | Dave Eagle | Kathy Koch |
| Christi Fiskum | Dave Emerson | Dan LaBrun |
| Debbi Stone | Desmen Etheridge | Bill Lufkin |
| Neldalena Smith | Jeanne Farrie | Stella Moore |
| Eleanor Wagner | Terry Hardie | Kathy Potter |
| Teri Prochaska | Kristine Hastings | Lee Richards |
| Carolyn Salseth | Paul Heistuman | Donna Robinson |
| Molly Evenson | Beth McCandless | Steve Robinson |
| John Hall | Sue Meyer | Cathy Roussett |
| Laura Noble | Denise Minnear | Karla Shuldheisz |
| Judy Warren | John Richards | Carol Spany |
| Joan Knutson | Mary Rietman | Kitty Starr |
| Sandy Taylor | Walter Scott | Judy Collins |
| Gary Albers | Colleen Sweeny | Gene Turner |
| Marc Williamson | Mel Takeuchi | Gary Wilson |
| Charlotte Brunser | Paul Pick | Gary Hilde |
| Barbara Curtis | Margaret Beehler | Debbie Hunter |