

Golden Age Club meeting draws 83

There were 83 registered members and guests attending the last Golden Age Club potluck and program. Ten persons attended for the first time. These included: Fay Miller, Arvid Backstrad, Fred Bingham, Fran Rocha, Eino Pitkanen, Bill Barbis, Letha Hartman and Ray and Doris Morgan.

Those helping in the kitchen included Alice and Laverne Will, Frank and Emily Proffer, Sally and Larry Shockley and Ernie Hegge. Josephine Lamb was hostess.

Maude Johnson, president, opened the meeting with the flag salute. Paul Helton, city manager, brought greetings from the City of Sandy Council and the staff.

He thanked the members of the Golden Age Club for their support in the recent bond election, and stated that the Sandy Baptist Chapel building, which will house the Sandy Senior Center, may be ready for occupancy by the middle of March.

Clyde Sutherland stressed body which can receive a member of the Clackamas County Senior Citizen Council, an incorporated body which can receive federal grants. The council owns two busses which are kept active throughout the county.

The council also has a denture program by which seniors may obtain money to get complete dentures at one time. These loans must be repaid by the recipient as they are able.

Edith Weidman, flea market chairman, announced rules and regulations pertaining to the flea market are being established. She will soon be ready to rent out the tables.

Frieda Whitlock, who is in charge of the Golden Age Club scrapbook, reported she was starting the sixth volume, and asked that anyone having pictures or newspaper items please give them to her.

Group singing was led by Johnie Predmore with Ida Munion accompanying on the piano.

Victor Bodley recited a poem which he had learned when he was in the third or fourth grade at school, entitled "The Morning After Christmas."

The door prize was won by Alice Will.

The next meeting of the Golden Age Club will be on Thursday, Jan. 26 starting with a potluck dinner at noon.

Macrame class offered

A beginning macrame class is being offered at Mt. Hood Community College-Sandy Community School this term starting Jan. 23. The class will run for four Mondays from 10:30 a.m.-12 p.m.

Sandi Anderson from the Fiber Barn in Gresham will be giving a demonstration on fiber weaving during the second week of class. Call Sandy Community School at 668-5744 to register.

Luncheon benefits broadcast

A Willis Luncheon Party has been planned by the Touch of Beauty Bible Study group for Jan. 26 at the Seventh-day Adventist Center in Sandy. The proceeds from the noon luncheon will go to Barbara Cook's Touch of Beauty radio broadcast.

Reservations for this luncheon can be made before Jan. 23 by contacting Charlene Poston at 668-7614 or Joan Berglund at 668-6687.



Mr. and Mrs. Max Wayne Morrison
(Delores Lynn McDonald)

(Dee's Photo Ltd.)

Couple honeymoon in Eastern Oregon

A wedding trip to Madras and Ontario followed the Dec. 16 wedding of Dolores Lynn McDonald to Max Wayne Morrison at Sandy Assembly of God Church.

Pastor Raymond Alcorn performed the 7 p.m. ceremony. The bride attended Sandy Grade and high school. She graduated in 1964 from Washington High School, Portland. She is the daughter of Ray G. and Ora M. McDonald of Estacada.

Her new husband graduated from Sandy High School in 1961 and is employed by Reynolds Metals. His parents are Lyman and Arabelle Morrison, Searcy, Ark.

Organist for the ceremony was Tim DeRosso. Joanne Lindgren and Charlotte Iverson sang at the wedding.

The bride wore an antique cameo from her mother and the wedding took place on her parents' 34th wedding anniversary.

Donna McDonald, Portland, was honor attendant for her sister.

Carmen Morrison carried a fur hand muff and head band and Kurtiss Morrison was ring bearer.

The bridegroom's brother, John L. Morrison, Sandy, was best man for his brother.

Ushers were Gary McDonald, Sandy, brother of the bride and another brother, Richard McDonald of Estacada.

Approximately 100 guests were greeted in the church basement for a reception. Assisting at the reception were: Loretta Hoard Jr., Colton; Betty McDonald, Estacada; and Ellen Morrison, Sandy.

Evelyn Proctor was in charge of the guest book.

Special guests at the wedding was Nancy Spencer from Peru.

The couple is at home in Sandy.

Brothers sing at wedding

The brother of the bride and the brother of the groom sang at the wedding of Edward Brent Eggman and Linda Sue Smith Nov. 12 at Gresham First Baptist Church.

The singers were accompanied on violin by Dannie Smith, brother of the bride.

The Rev. Vern Kirstein performed the 7 p.m. ceremony. A friend of the bride, Joyce Hill, was organist.

The new Mrs. Eggman is the daughter of Ray E. and Lorraine M. Smith. She graduated from Portland Union Academy in 1969 and is employed by Dr. Marshall F. Brown.

The bridegroom is the son of Mrs. Louise P. Eggman, Portland. He graduated from Centennial High School in 1967 and is employed by Oregon Asphalt and Paving Company.

Honor attendant was Mrs. Jayne Jones, Troutdale. She has known the bride since they were in the first grade.

Bridesmaid was Mrs. Lauretta Steelman, Sandy, a friend of the couple.

Flower girl was Melissa Hachulla and ring bearer was Jessub Flower, both friends of the newlyweds.

Candlelighters were Patrick Murphy and Brian Eubanks, cousins of the bride.

Brother of the bridegroom, Bob Eggman of Portland, was best man. Richard Steelman, Sandy, a friend of the bride and groom was usher.

Approximately 175 persons attended a reception at the church. Assisting were Mrs. Elaine Murphy and Mrs. Margaret Lindsay, aunts of the bride and Carol Blake and Martha Evans.

Carol Blake was in charge of the guest book. Cindy Smith, sister-in-law of the bride also assisted.

Special guests included Mr. and Mrs. James Miller, Junction City; Mr. and Mrs. Grant Richards, Gladstone; Mrs. Robert Eubanks, Washington; and Mrs. Lillian Kuss.

The couple is at home in Boring after a wedding trip to Inn at the Spanish Head on the Oregon coast.



Mr. and Mrs. Edward Brent Eggman
(Linda Sue Smith)

(Dee's Studio)

Area students listed on honor roll

Two area residents have obtained a straight-A average for the fall term at Oregon State University.

Scott A. Hall, 12951 SE Winston Road, Boring, achieved a 4.0 grade point average. He is a freshman in business administration.

Renee S. Hoffmann, Rt. 1, Box 46, Eagle Creek, also had a straight-A average. She is a junior majoring in science.

Senior Melanie LeRoy, 19124 SE 395th Ave., Sandy, majoring in business administration made the

university honor roll with a 3.5 or better grade point average.

Also on the honor roll from the Sandy area are Robert J. McQueen, 12475 SE Virginia Court, a junior in science and Steven M. Salisbury, a senior in engineering.

What's cooking?

Five-hour stew, spinach casserole

by Sara Sewell

Five-Hour Stew

2 pounds beef cut in 1½ inch cubes
2 medium onions, quartered
2 medium carrots, cut in chunks
4 to 6 whole peppercorns
1 small bay leaf
1 (7½ ounce) can tomato sauce
½ to 1 cup dry red or white wine
2 medium potatoes, cut

Water to cover. Salt to taste.
Place all ingredients in a large casserole with a tight-fitting cover. Bake at 250 degrees for 5 hours. Spend the afternoon working, shopping or playing bridge, come home, thicken the gravy, toss a salad and dinner is ready. Serves four.

— From the files of Mrs. Clara Leith, Vancouver, B.C.

Sweet and Sour Meatballs

1½ pounds ground beef
½ cup dry bread crumbs
1 teaspoon salt
1 egg, beaten
½ cup milk
pepper to taste
½ teaspoon sage
Mix well, shape into small balls and brown in small amount of fat. Drain on paper towels.

Sauce:
1 cup button mushrooms, use liquid
2 beef bouillon cubes
1 medium onion, sliced
1 diced green pepper
1 can pineapple chunks, use juice too
1 can water chestnuts, drained and cut
¼ cup white sugar
¼ cup dark vinegar
4 tablespoons cornstarch
4 tablespoons soy sauce
4 tablespoons sherry
Heat first seven ingredients together, add meatballs and simmer 30 minutes. Mix last four ingredients and add. Simmer 10 minutes, then serve on rice. Serves four to six.

From the files of Mrs. Helen Young, Vancouver, B.C.

Spinach Casserole

4 packages chopped frozen spinach
1 cup sour cream or IMO
1 package Lipton's onion soup
Cook spinach according to directions omitting the salt. Drain well. Mix sour cream and onion soup together and combine with spinach.

Put into buttered casserole and bake at 325-350 degrees for about 30 minutes until bubbly hot. Serves 6.

— From the files of Mrs. Raymond (Dorothy) Yandell, Salem, Ore. This is very good.

Hawaiian Jello

Prepare 2 (3 ounce packages) lemon Jello with 2 cups hot water and 2 cups cold 7-Up. Add 1 can (No. 2) crushed pineapple (drain well, save juice), 3 sliced bananas, and 1 cup miniature marshmallows. Chill until very firm. (Use a 9 by 12 inch Pyrex pan for a mold.)

Cook and cool the following for topping: ½ cup sugar, 1 beaten egg, 2 tablespoons flour, 1 cup pineapple juice.

When thickened, remove from heat. Add 1 tablespoon margarine. Cool. Fold into a small package (already whipped according to directions on package) of Dream Whip. Spread on Jello and top with nuts. Cut and serve in squares on top of lettuce leaf.

— From the files of Ms. Betty Monroe, Honolulu, Hawaii.

Frozen Candied Fruit Cookies

1 cup butter
1 cup sifted flour
1 egg
2½ cups flour
½ cup pecans
½ cup candied fruits
1 cup candied cherries
¼ teaspoon cream of tartar
Cream butter and sugar. Beat in egg. Stir in dry ingredients. Blend in nuts, fruit and cherries. Form in rolls. Wrap and freeze. Slice thin and bake at 375 degrees for 6-8 minutes. Use slightly greased cookie sheet. Makes 10 dozen.

— From the files of Sara Sewell Berger, Sandy. This is a good way to use any candied fruit you might have left from the holidays.

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