

Couple take April vows

Billie Dale Anderson of Boring and Mario Angelo Tigli of Sandy were married in a church ceremony April 29.

The new Mrs. Tigli was married on her grandmother's birthday in a gown she made herself. The

ceremony was held at the Church of Jesus Christ of Latter Day Saints in Sandy.

A reception followed at the church.

The bride is the daughter of Mr. and Mrs. Tip Anderson of Boring. She graduated in January of this year from Sandy Union High

School.

Tigli is the son of Mr. and Mrs. Mario D. Tigli of Sandy. He is a 1976 graduate of Sandy Union High School and is currently employed by Sandy Lumber and Hardware.

The bride's sister, Julie, was the maid of honor in the ceremony.

Rick McVicker of Sandy served as best man.

Tia Tigli was the bridesmaid in the ceremony. Rob Markle of Washugall, Wash. served as an usher.

The couple will live in Sandy.



Mr. and Mrs. Billie Dale Anderson

Area residents get degrees from OSU

Several area residents will be among the more than 3,400 students who will graduate from Oregon State University on June 4.

The 109th graduation program is scheduled at 2 p.m. in Gill Coliseum, Corvallis.

Kimberly J. Smith of Government Camp will receive a bachelor of science degree in liberal arts. She will graduate with high scholarship.

Boring residents due to graduate include Eugene C. Zinter, who will graduate with high scholarship with a

bachelor of science degree in engineering; Stanley M. Sakauye, bachelor of science, agriculture; Diane G. Geisler, bachelor of science, education; James D. Blankenship, bachelor of science, engineering.

Marsha A. Peters of Sandy will graduate with a bachelor of arts in liberal arts and Melanie G. LeRoy is due to

receive a bachelor of science in business.

KOAP-TV, Channel 10, in Portland, will carry the graduation program live.

Between 3,400 and 3,500 degrees have been awarded each of the past six years. This year's class will bring the 109-year degree total over the 86,000 mark.

Floriculture books ready

Premium books for the floriculture section of the Oregon State Fair are now available for distribution.

Entries for the landscape gardens, feature display and bonsai divisions must be in place 10 days before the fair opening on Aug. 26. No entry fee is required but available space is limited.

Outdoor displays will include the governor's garden, Oriental, waterfalls, wood and patio setting, container garden, are in configuration and the fun garden for children.

Professional as well as

non-professional divisions will offer potted plants, the orchid display, hanging baskets and terrariums. The specimen bloom division will also be open for both commercial and non-commercial.

Exhibitors from 9 to 12 years of age will be included in a special class with sections on baseball and figurine.

Premium books and entry forms are available at the State Fair Office, 2330 - 17th Street, N.E., Salem, 97310 Phone 378-3247 for more information.

Summer program planned

Activities for all ages will be part of the Welches Community School summer program slated to begin June 20.

Registration will be held Tuesday and Wednesday, June 6-7, at the Welches Community School trailer from 11 a.m. to 1 p.m. and 7

to 8:30 p.m.

Morning activities for kindergarten through eighth grade students will include crafts, sports and cooking. A field trip to the Washington Park Zoo and a movie excursion will also be on the summer agenda.

Summer outings for

children and parents will be held July 11-27 and include short hikes, a picnic at Wildwood Park and trips to Mt. Hood Lakes.

Volleyball, microwave cooking and mountaineering programs will be open to teenagers and adults.

Welches Community School Coordinator Reva Cox said "U-pick" trips to orchards, and fields will be held for those who are interested in canning and freezing food.

A tiny tot time for babies, toddlers and their mothers will be held throughout the summer. Mrs. Cox said the program would include meetings at different homes, short hikes, outings and a trip to the zoo.

Summer program schedules will not be mailed to homes, but will be sent home with Welches Grade School students and would be available at grocery stores, post offices and the drug store in Hoodland.

For more information or to register call 622-3397.

Benefit slated

The Kozy Knoll Stumble Bums 4-H Gaming Club will sponsor a benefit horse show for Stacy Wilmoth on June 11.

The show will be held at Lakeside Stables, 6729 SE 162nd, in Portland.

Miss Wilmoth, a West Gresham Grade School student, last month was abducted from her school and beaten. All proceeds from the show will go to Stacy's family to ward off the cost of medical expenses incurred with the child's injuries.

For more information call Lee Revel, 666-7237, or Jackie Hadley, 668-6250.

Silver Threads nominated

Silver Threads at St. Jude's Home in Sandy has been nominated for an award by the Clackamas Association for Retarded Citizens, it was announced this week.

Silver Threads is one of

five organizations nominated to receive the award in the business-agency category.

Awards will be presented at the CARC yearly banquet on Friday, June 2, at the Milwaukie Elks Lodge.

Joyce Kubitz to wed Aug. 5

Wayne H. Kubitz of Twin Falls, Idaho, and Barbara J. Melton of Eagle Creek announce the engagement and forthcoming marriage of their daughter, Joyce A. Kubitz to William N. Johnson of Molalla.

Miss Kubitz will graduate from Twin Falls High School this month. She is presently employed by J.C. Penney Co. Johnson is the son of Mr. and Mrs. Ross Weare of Molalla. He is a welder with Brod and McClung in Portland.

The couple has set an Aug. 5 wedding date. The ceremony will take place in Portland.



Joyce A. Kubitz

Vegetable gardening not complicated

Planting a vegetable garden is not a complicated and mysterious process, but success does involve following directions closely.

The vegetable seed packets have planting directions printed on them and should be followed closely.

Plant vegetables at the right time. Putting in seeds at the time recommended on the seed packet or in Oregon State University Extension publications will reduce the risk of frost or hot weather damage to the young plants.

Plant vegetables at the right depth. Vegetables planted too deep take longer to come up, if they come up at all. There is also the chance that weeds may grow first around the area and crowd out the vegetables.

Vegetables with small seeds, such as cabbage, carrots, radishes, and lettuce, should be planted 1/2 inch deep. Those with medium-sized seeds, such as beets and chard, should be planted 3/4 inch deep. Large-seeded vegetables, such as beans, corn and squash, can be planted from 1 to 1 1/2 inches deep.

Finally, plant vegetables the right distance apart. Correct spacing allows each plant to get its share of sunshine, water and nutrients from the soil. If seedlings are planted too close, the vegetables will not grow as big.

Proper Irrigation Deciding how often to irrigate the garden and how much water to apply each time is not simple.

Irrigation requirements vary with different soil types and the rooting depth of various garden plants.

Sandy soils will hold just under one inch of water per foot of soil, loams about 1 1/2 inches, and clay soils about 2 1/2 inches.

Corn, tomatoes and small shrubs draw water from the top one or two feet of soil. They need to be watered less frequently than lawn grasses and leafy vegetables which draw water from just the upper eight to 12 inches.

In addition, the amount of water used daily by plants will depend on temperature and wind velocity.

Plant symptoms can be used as a guide to irrigation. When short of water, many plants show a dark bluish-green color, or wilting, or both. These symptoms appear first during the hottest part of the day. When either one is visible, it is time to irrigate.

Another method is to use a shovel or a soil tube to check the soil-water content at the six-inch depth.

Each irrigation should provide only enough water to replenish what the plants have used. It is best to give a thorough soaking and then not irrigate again until necessary. At least one inch of water about every 5-7 days is recommended.

Avoid frequent watering with small amounts of water. This results in excessive evaporation without deep wetting in the root zone and encourages surface roots which suffer from drought unless the surface is kept damp.

Hand sprinkling can be a waste of time because seldom is sufficient water applied.

For most efficient water use, irrigating in the early morning is recommended. Less wind and lower temperatures mean more of the water gets to the root zone instead of being lost to evaporation.

Other practices that will conserve water are:

—Don't use mounds or hills (i.e. a raised soil level with a rounded top) because water penetration is almost nil and they dry out much faster. Flat soil is better, and a basin or depression around plants such as cucumbers and squash will catch the water and give better results.

—In the cool, early part of the growing season, use a plastic mulch around tomatoes, cucumbers, melons, peppers and other warm season plants. Plastic will warm the soil in addition to conserving water. Later in the season use an organic mulch such as straw or grass to save water and keep down weeds.

—Practice better-than-usual weed control. Weeds steal valuable moisture that vegetables could use.

—Use cans with holes in the bottom, buried to ground level, as a reservoir. Water is more efficiently applied to the root zone of individual plants such as tomatoes and squash.

—Investigate trickle irrigation systems. These along-the-row plastic ooze-type systems can save half to two-thirds of the water usually applied to the garden. They put the water right along the row where it is needed and allow a minimum of evaporation.

What's cooking?

Tuna - Lima is a breeze

By SARAH SEWELL

Tuna-Lima

2 (3-ounce) packages lime gelatin
2 cups boiling water
2 cups cold water
1 cup dairy sour cream
2 (7 ounce) cans tuna, drained
1/2 cup chopped celery
1/4 cup chopped canned pimiento
1 tablespoon dehydrated minced onion
3 tablespoons vinegar
Cucumber slices
Parsley

Dissolve gelatin in boiling water. Add cold water; chill until slightly thickened. Beat in sour cream until smooth. Turn into an 8 inch ring mold. Chill until firm. Combine tuna, celery, pimiento, onion and vinegar; mix well. Unmold lime ring onto serving platter. Fill center with tuna mixture. Garnish with cucumber and parsley. Serves six. From the files of Irene Tweedy.

Creamed Onions and Carrots

1/2 cup diced celery
2 tablespoons butter or margarine
1 can cream of chicken soup
1/2 cup sour cream
1/4 cup dry white wine
2 tablespoons chopped parsley
1 pound cooked medium carrots, cut into half length-wise

1 pound cooked small whole white onions (about 16) In saucepan, cook celery in butter until tender. Blend in soup and sour cream; add wine and parsley. Cut carrot halves into 2 inch pieces. Add carrot and onions to soup mixture. Heat; stir occasionally. Serves 6.

Deep Dish Vegetable Pie

(Ingredients for crust include:)

1 cup whole wheat flour
1 cup sifted flour
1/2 cup shortening (two-third cup for more tender crust)
1 teaspoon salt
5-7 tablespoons water
Stir together flour and salt. Cut in shortening. Stir in enough water so that dough can be gathered into a ball. Divide dough in half. Roll out 1/2 to line bottom of pie pan. Save the excess dough for lattice top crust. Bake empty shell for 5 minutes at 350 degrees.

Filling:

1 cup broccoli pieces
1 cup carrots, thinly sliced
1 cup cauliflower
1 onion, chopped
1/2 cup celery, chopped
1/2 cup mushrooms, chopped
One-third cup dry soybeans, cooked
1/4 cup raw peanuts
1/4 cup oil
1/4 cup flour
2 cups stock
1/2 teaspoon basil
1/2 teaspoon dill weed
1/2 teaspoon oregano
1/2 teaspoon salt
1 egg, beaten
Other vegetables desired: cabbage, parsnips, sweet potatoes, turnips, peas.

Mix together the vegetables, soybeans and peanuts. Turn into pre-baked pie shell. Make a cream sauce of the oil, flour and stock. While it thickens, add the herbs. Stir a little of the hot sauce into the beaten egg, then return this mixture to the rest of the hot sauce. Pour sauce over the vegetables. Make a lattice top with remaining dough. Bake the pie at 400 degrees for approximately 60 minutes or until vegetables are slightly crisp. This is an excellent dish for vegetarians. It includes complementary proteins.

From the files of Debbie Meis, Portland.

Senior Center News

Seniors invited to Roundup

A few spaces are still available for Pioneer Roundup at the Clackamas County College on Saturday, June 3, and Senior Day at the Washington Park Zoo on Tuesday, June 6.

Register at the Sandy Senior Center for these trips.

The sixth annual senior citizens' boat trip on the Columbia River has been scheduled for Sunday, June 11. Persons 62 years of age and older are eligible for this free trip limited to the first 75 persons who call for reservations on Monday, June 5.

Reservations can be made by calling 635-3802 or 635-3325.

There will be no Loaves and Fishes lunch at the center on Tuesday, June 6, due to the Rebekah Fred Meyer luncheon. Meals on Wheels will be served as usual. The Senior Center will be open for business on June 6.

Sandy Senior Center will have a gift shop at the new center for seniors to sell their hand-crafted articles. Sandy Senior Center is sponsoring a contest to name the gift shop. Anyone 55 and over is eligible to enter.

Just write your name, address and telephone number with your gift shop name on a piece of paper and bring or send it to the Sandy Senior Center, PO Box 413, Sandy, 97055.

Registration is open for the free Keep Well Clinic on June 22. This health screening clinic is open to anyone 60 and over. The tests include vision, diabetes, urinalysis, hearing, blood-pressure, and consultations with a nutritionist and a nurse. Call Gretchen at 668-5569 to make an appointment.

Sandy Senior Center Program

Thursday June 1
8:30 a.m.-11:30 a.m. drop-in

11:30 a.m.-3 p.m. Loaves and Fishes

1 p.m.-4:30 p.m. drop-in

Friday June 2

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 June 3-4

Closed

Monday June 5

8:30 a.m.-11:30 a.m. drop-in

11:30 a.m.-1 p.m. Loaves and Fishes

1 p.m.-3 p.m. cards

1 p.m.-4:30 p.m. drop-in

Tuesday June 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

Wednesday June 7

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

Rebekahs plan luncheon

The Fred Meyer Luncheon sponsored by the Sandy Rebekah Lodge will be held noon Tuesday, June 6, at the Sandy Odd Fellows Hall.

There will be no regular Loaves and Fishes meals served at the Sandy Senior Center that day.

Tickets for the luncheon may be purchased in advance from Rebekah members; or by calling Maude Johnson - 668-6179. The Rebekahs wish to

thank all who purchased articles on their table or donation tickets on the quilt at the Sandy Grange Flea Market May 19.

Agnes Hartwig, Past Noble Grand, attended the annual Rebekah Assembly of Oregon May 17-19, which was held this year at the Sheraton Hotel in Portland.

State officers elected at the meeting included Helen Gottman, Boring Rebekah No 213 as president, and Joan Blatter, Milwaukie,

re-elected as secretary. Boring Rebekah Lodge No. 213 will have a reception honoring Helen Gottman, president of Rebekah Assembly of Oregon, 7:30 p.m. Saturday, June 10. It will be held in the Boring Grade School Cafeteria, Naas Building. Rebekahs are invited to attend.

The next regular meeting of Sandy Rebekah Lodge will be held on Thursday, June 8, at 8 p.m. in the Odd Fellows Hall.

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