

Homeowner tax checks mailed

Salem —Checks are in the mail to 17,000 Oregon homeowners for the state's partial payment of their property taxes under the Tax Relief Plan passed by the 1979 Legislature.

A total of \$3 million was distributed to homeowners in 26 counties.

Most Oregonians who filed claims under the new plan had the state payment shown as a credit on their fall tax statements. Homeowners whose claims were filed or processed late will receive the state payment directly from the Oregon Department of Revenue.

The revenue department issued checks today for claims received from county assessors by December 13. The revenue department did not receive claims in time to process checks for

homeowners in the following counties: Benton, Douglas, Jackson, Lane, Linn, Morrow, Union, Washington, Wheeler, and Yamhill.

Homeowners who do not receive a check by January 2 should first contact their county assessor to see if the claim was approved and sent to the revenue department.

Checks will be issued in January for claims received by the department after December 13.

Homeowners who have still not filed for relief on 1979-80 property taxes have until December 31 to file with their county assessor. The taxpayer must have owned and occupied an Oregon residence on June 30, 1979, to qualify.

Year end recipes

RED AND GREEN MOLDED SALAD

8 to 10 servings

GREEN LAYER:
1 package (3 oz.) lime flavor gelatin
1 cup boiling water
1 carton (8 oz.) vanilla flavor yogurt

RED LAYER:
2 packages (3-oz. each) raspberry flavor gelatin
2 cups boiling water
½ cup cold water
2 tablespoons fresh lemon juice
1 can (1 lb.) whole berry cranberry sauce

For green layer, dissolve gelatin in boiling water. Refrigerate until slightly thickened. Place in small mixing bowl; stir in yogurt. Beat on high speed of mixer until light and fluffy. Pour into oiled 7-cup mold. Refrigerate until almost firm. Meanwhile, for red layer, dissolve gelatin in boiling water. Stir in cold water and lemon juice. Stir in cranberry sauce until well blended. Pour over lime layer. Chill several hours or overnight. To serve, unmold onto chilled lettuce-lined plate.

BUTTERMILK SCONES

Yield: 12 to 15

2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon baking soda
6 tablespoons butter
½ cup buttermilk
1 egg, slightly beaten

Preheat oven to 425 F. Combine flour, baking powder, salt and soda. Cut in butter until mixture resembles coarse crumbs. Combine buttermilk and egg. Stir into dry ingredients, stirring just until dough forms a ball. Turn out on lightly floured surface and gently knead 6 times. Roll to ½-inch thickness. Cut with floured 2-inch round cutter. Place 1-inch apart on unbuttered cookie sheet. Bake until golden, about 10 to 12 minutes. Serve warm with butter.

NOTE: Buttermilk Scones may be prepared in advance and frozen up to 1 month. Thaw at room temperature. To reheat, wrap in foil; place in a preheated 375 F. oven for about 10 minutes.

ROAST TURKEY AND MILK GRAVY

8 servings

10 to 12-pound turkey
Melted butter
GRAVY: (Yield: approx. 4 cups)
½ cup pan drippings
3 cups milk
½ cup all-purpose flour
1 teaspoon salt
¼ teaspoon pepper
1 cup milk or turkey broth

Roast turkey according to package directions basting generously and frequently with melted butter. For gravy, combine drippings and 3 cups milk in a large heavy saucepan; heat over medium heat. Meanwhile, combine flour, salt and pepper in bowl. Gradually stir in 1 cup milk until smooth. Gradually stir flour mixture into hot milk mixture. Cook over medium heat, stirring constantly, until thickened. Cook 2 additional minutes. Serve over turkey and Stuffing Balls.

STUFFING BALLS

Yield: 20

1 cup (2 sticks) butter
2 cups chopped onion
1 cup chopped celery
½ cup chopped parsley
1 tablespoon poultry seasoning
1 teaspoon salt
½ teaspoon pepper
12 cups (approx. 1 lb.) dried bread cubes
1 cup milk
2 eggs, slightly beaten
½ cup turkey or chicken broth

Preheat oven to 375 F. Sauté onion and celery in butter until tender, about 10 minutes. Stir in parsley, poultry seasoning, salt and pepper. Cook 5 minutes. Remove from heat and stir in bread cubes; mix well. Combine milk and eggs. Stir into stuffing mixture. Shape stuffing into balls about 1½ inches in diameter. Place in well buttered 13 X 9-inch baking pan. Pour broth over balls; bake until golden brown, about 20 minutes.

NOTE: Stuffing Balls may be prepared up to 6 hours in advance and refrigerated. Increase baking time about 10 minutes.



"In terms of some definite change in the way which Black children are treated in the Portland Public Schools during this twelve week period, there has been absolutely none." Ronnie Herndon, Co-chairman of the Black United Front announced that although the Front will not sponsor a school boycott at this time, it is not satisfied with School District response to demands made this fall. The Front has not ruled out the possibility of a future boycott if dissatisfied with the pending comprehensive plan or with treatment of Black students in the schools.

(Photo: Richard J. Brown)

American State Bank

2737 N.E. Union

282-2216



Building Material CLOSEOUTS

U-PAK "PETE"
ARMSTRONG CEILING TILE
GRENOBLE PATTERN
12 x 12
25¢ each

PANELING
4 x 8
\$2.99 & up

HC DOORS 12" UP
SC DOORS 29"
STYLE & RAIL 40"
PASSAGE LOCKS 14"

MEYER BRAND BLOW-IN INSULATION
40 lb **\$7.49** bag
free use of our blower

3½" R-11 Insul. **13¢** S.F.
6" R-19 Insul. **23¢** S.F.
Stainless Sinks **\$29.95**
Ceramic Tile 4" **5¢**
Washerless Faucets **20% OFF**
Toilets Wh. **\$39.90**
Desk Tops **\$25.00**
Windows Odd **\$5-25**
Formica Pre-Formed
Counter Tops **\$1.50** (Solds, Butcher Block & Marble)
Medicine Cabinets **20% OFF**
Bath Vanities **20% OFF**
Energy Savers by G.E. **\$7.95**
Formica Cutouts **50¢**

BANK CARDS WELCOME
Your Check, Too!
Master Charge
VISA

U-PAK BUILDING MATERIALS INC.

OPEN Mon.-Sat. 8 to 5
Northside 5212 N.E. Union 284-9938
Southside 15123 S.E. McLoughlin Milwaukie

 Chunk Tuna Bumble Bee Tuna in Oil or Water Pack 6.5-oz. Can Save 31¢ each 68¢ Limit 3	 Frozen Pizzas Totino Assorted Party Pizzas 12-oz. and 12.5-oz. Size Save 71¢ each 88¢ Limit 2 (Bellini Pizzas, 79¢)	 Soft Drinks Cragmont Reg. Diet. or Mixers 1 Liter plus deposit Save 25¢ on 5 5\$1	 12-Pack Beer Henry Weinhard's Private Reserve 12-Ounce Bottles plus deposit Save 50¢ a Pak \$4.59	 Sherbet Lucerne Assorted Flavors Half Gallon Save 46¢ each 89¢
--	---	--	--	---

WELCOME the NEW YEAR

 2-lb. Cheddar Lucerne Mild Cheddar Cheese 2-Pound Loaf Save 24¢ each \$3.29	 Potato Chips Party Pride Assorted Varieties 8 or 9-Ounce Box Limit 2 Save 40¢ Each 49¢	 Polaroid Film SX-70 Color Print Film Each Roll Save 31¢ each \$5.49
--	---	--

AA Large Eggs
Lucerne ...
Limit 2 Dozen **Doz. 59¢**

	Busy Baker Assorted Varieties, 8-oz.	58¢
	Peppi 1-Liter Coke 32-oz or 1-Liter 7 Up 28-oz plus dep.	3 for \$1
	Andre Festive Drink, 750 ml	\$1.99
	Andre Pink or White, 750 ml	\$1.99
	Lucerne Varieties, Exc. Clam & Avocado, 8-oz.	39¢
	Snack Crackers 8 & 10-oz.	79¢
	Party Pride 12-oz. with Peanuts	\$1.69
	Assorted Party Pizza 12 & 12.5-oz.	88¢
	Old World Black, Jewish Rye, or Swedish 15-oz.	2 for \$1
	Mrs. Wright's Brown & Serve 12's	49¢

INTRODUCTORY OFFER
Blazer Bars
All Natural, Peanutbutter, Honey & Sesame
Regular 30' Bar **4 for \$1**

 Boneless Ham Smok-A-Roma 1.88 Smoked Hams Shank Half \$1.18 (Butt Half lb. \$1.28) 1 lb.	 Ruby Red Grapefruit 5 lb. bag 89¢ Less Than 18¢ lb.

Prices effective Wed., Dec. 26 thru Tues., Jan 1st at N.E. Union & Ainsworth Safeway
Everything you want from a store ...
and a little bit more.

SAFeway
Sales limited to Retail Quantities Only!

Complete Your Family Circle
CREATIVE COOKBOOK SET
OFF Sale Date Jan. 12th, 1980
Hurry! Offer Ends Soon
Complete Your Funk & Wagnall's Wildlife Encyclopedia Set
OFF Sale Date Jan. 12th, 1980

... UNION OR COMPANY
DENTAL INSURANCE
IS A VALUABLE ASSET ...

YOUR HEALTH AND APPEARANCE
COMPLETE COOPERATION ON ALL DENTAL INSURANCE CLAIMS
WE HANDLE ALL THE DETAILS OF COMPLETING YOUR CLAIM FORMS

no appointment needed
Come in at your convenience
PARK FREE - Any Park n Shop Lot
HOURS: Weekdays 8:30am to 5pm
Saturdays 8:30am to 1pm
Dr. Jeffrey BRADY, Dentist
S.W. 3RD & YAMHILL ST., PORTLAND, OREGON
TAKE ELEVATOR TO 2ND FLOOR 3RD ST. ENTRANCE

