

# Unclaimed veterans’ remains to be honored at special services May 14-16

**ROSEBURG** — Inurnment services for 28 unclaimed and forgotten veterans’ cremains will be held at the VA National Roseburg Cemetery Annex, 913 NW Garden Valley Blvd., Roseburg, Oregon 97471. Services are scheduled for Tuesday, May 14; Wednesday, May 15; and Thursday, May 16. All services begin at 1 p.m. The first service, which will be held May 14, will in-

urn four veterans of WWI two of whom waited 44 years to join their brother and sister veterans in the National Cemetery at long last. Invited guests are federal, state, county and city officials. Arrive at least 45 minutes before the service to secure parking. Long-delayed military honors and the laying to rest of these veterans will include a flag line, processions accompanied by various

veteran motorcycle groups, singing of the National Anthem, prayers by chaplains of various veteran groups, eulogies, reading of obituaries, bell ringing ceremony, rifle salutes, flag folding, playing of taps and presentations by Vietnam Veterans of America, Veterans of Foreign Wars honor guard and service honor guard military personnel. Bagpipe honors will be provided by Pipes of Honor

followed by inurnment in the Roseburg VA National Cemetery Columbarium. The second service, set for May 15, will inurn 11 U.S. Army veterans who served in WWII, Korea and Viet Nam. The service and military honors will be the same as the first day. The third service, May 16, will inurn seven Navy veterans and four Air Force Veterans. The service and military honors will be the same

as the first day. The veteran cremains were discovered in an unclaimed forgotten status by Carol Hunt, president of Douglas County Wings of Love, and Glenda Shannon, past Roseburg VA National Cemetery Technician at a local funeral home. Every effort has been made to discover family and relatives and this search will continue. Everyone is invited and encouraged to one or all ser-

vices. The first service will include representatives from elected officials and dignitaries, some from Washington, D.C., and will include a horse drawn caisson. Maximum attendance is encouraged by community members in Douglas County and the state of Oregon to display this honor.

## Continuing Education Scholarship being offered by Delta Gamma

Local philanthropic organization Delta Gamma of ESA is offering a scholarship of up to \$1,000 for continuing education. Anyone who has completed at least one year of college, and/or is interested in attending college or a professional program, is encouraged to apply. Applicants are not limited to Siuslaw graduates, but must be linked to the Florence community. Delta Gamma is looking for people who have a desire to better their positions in life, demonstrate reliability, perseverance and have a



Members of Delta Gamma are offering a \$1,000 scholarship for continuing education.

clear educational goal. For an application, contact Kim Pickell at [kpickell63@gmail.com](mailto:kpickell63@gmail.com). Deadline for applications is May 31.

## Teachers, faculty to participate in ‘Red for Education’

On Wednesday, May 8, teachers and staff of the Siuslaw School District will line Oak Street in the morning, greeting students, parents and visitors to campus. In addition to the “Oak Street Morning Greeting,” some teachers will walk to either Nosh or Abby’s Pizza, after school hours, to participate in a grade-in. As part of a state-wide campaign to bring awareness

and support for funding reform in the state of Oregon, educators in the Siuslaw School District have chosen these actions to highlight such deeds. All Siuslaw schools will remain in full operation today — All classes, games, events and activities will occur as scheduled. As reported in the news or on social media, other school districts around Oregon are closing their doors or modifying operations due to teacher walk-outs. Knowing the value of the schools to the Florence community, the members of the Siuslaw Education Association have elected to participate in the greeting with educators dressed in symbolic red shirts rather than joining protests at the state capitol. After school from 4:30 to 5:30 p.m., teachers will be

gathering at local establishments to grade papers, write lesson plans or perform other planning work. If the public has questions, they are free to come up to the educators and ask how they can help in supporting students. The members of the Siuslaw Education Association would like to thank the community for their support of the schools over the years.

## Annual Rhody flower show offers tips, information for entries

Local rhododendrons and azaleas are in prime shape for this year’s 47th annual Rhododendron Show. The community is encouraged to participate by bringing in as many trusses as they wish. There are a few basic requirements to help win a ribbon or even a trophy. First, pick the most upright truss

with the most florets open. Also, look for the best foliage to compliment the flowers. Lastly, enter only one of each variety and entrants must have owned the plant for at least six months. All the rhodies have a certain classification in which they should be shown. There

will be many knowledgeable people on hand to put flower trusses in the right category. Those interested in entering this year’s flower show should bring their entries to the Florence Events Center between 7 and 9 a.m. on Saturday, May 18. Judging commences at 9 a.m. and will take approxi-

mately three hours, at which time doors are open to the public until 5 p.m. On Sunday, the show is open from 10 a.m. to 5 p.m. Plants can be purchased both days from 10 a.m. to 5 p.m. For more information, visit [Siuslawars.org](http://Siuslawars.org) or call Day Farrald, 541-590-3161

# FRESH CRAB

## PRAWN LINGUINE

Recipe by House & Garden

**INGREDIENTS:**  
13 oz dried linguine  
About 4fl oz olive oil  
2 cloves garlic, finely chopped  
2 large red chillies, seeded and finely chopped  
13oz uncooked prawns  
3 spring onions, sliced  
Grated rind 1/2 lemon  
2tbsp chopped flat-leaf parsley  
1 lemon, quartered, to serve  
Bring a large saucepan of salted water to the boil and add the linguine. Stir well and boil rapidly for

8 minutes, or until the linguine is al dente. Meanwhile, heat the olive oil, garlic and chilli in a frying pan over a medium heat. Cook for about 1 minute and then add the prawns, spring onions and lemon peel. Cook, stirring for 2-3 minutes, or until the prawns have turned pink. Drain the cooked pasta well and then return it to the large saucepan over a moderate heat. Pour over the oil and prawn mixture and add the parsley. Toss thoroughly with two forks to allow the pasta to absorb the oil. Season with salt and freshly ground black pepper. Serve immediately. 4 servings.

**FRESH IN THE CASE THIS WEEK:**  
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