

The deadline for What's Happening items is 5 p.m. Friday. Call the Eagle, 541-575-0710, or email editor@bmeagle.com. For meetings this week, see our list in the classifieds on Page A17.

THURSDAY - FRIDAY, DEC. 1-2

Dance team Holiday Showcase

• 6:30 p.m., Grant Union old gym
The Grant Union Gold dance team, junior high team and Level 1-3 dancers will present their annual Holiday Showcase to the public. Admission is one canned-food item, plus \$5 with a pre-sale ticket or \$7 at the door. For more information, call the Grant Union office at 541-575-1799.

FRIDAY, DEC. 2

Carrie Young Memorial

• 5:30 p.m., John Day Elks Lodge
The annual by-donation spaghetti dinner, which includes silent and live auctions, supports the elderly in Grant County. Proceeds go toward the purchase of gifts and every day living items for patients in local assisted living facilities, plus 160 home-bound elderly and handicapped people. To donate or for more information, contact Lucie Immoos at 541-620-2098.

SATURDAY, DEC. 3

Blue Mountain Hospital Auxiliary bazaar

• 9 a.m. to 4 p.m., Grant County Fairgrounds, John Day
The Auxiliary's annual holiday bazaar will feature mostly handcrafted items, with soup and pie available as well. Bring a camera for pictures with Santa. For more information, call Mary at 541-620-4283.

TUESDAY, DEC. 6

Red Hatters meeting

• 5 p.m., The Outpost restaurant, John Day
Members of the club will meet and have an ornament exchange.

Light Up a Life

• 6 p.m., Valley View Assisted Living, John Day
All are welcome to the candlelight remembrance which hon-



ors loved ones who have died. The service, organized by Blue Mountain Hospice, includes readings, music and refreshments. For more information, email mgibson@bluemountainhospice.org or call 541-575-1648.

SATURDAY, DEC. 10

Ugly Sweater 5K

• 10 a.m., The Corner Cup, 100 E. Main, John Day
Runners can suit up in their finest ugly Christmas sweaters, and join a 5K race. The cost to register is \$20, and all proceeds benefit the Tree of Joy program to provide Christmas presents for children in need. Prizes will be awarded for the men, women and children's divisions, and for the ugliest sweaters. The course will begin and end at The Corner Cup, following a path through downtown John Day and the Seventh Street Sports Complex. The 5K has been organized by Reitta Wyllie for her Grant Union senior project. Registration forms are available at Grant Union and at The Corner Cup. For more information, call Wyllie at 541-792-0704 or Russ Comer 541-620-0014.

Timber Trucker's Light Parade

• 6 p.m., downtown John Day
This year's theme is "A Hometown Christmas." Winners of the awards and cash drawings will be announced at the Elks Lodge immediately following the parade. The entry fee is \$10. Registration is from 3-5:30 p.m. at Grant Western Lumber Co., where the parade will begin. The route will lead through town



Carrie Young Memorial organizer Lucie Immoos, left, and her sister Christie Winegar, center, chat with guests at last year's Carrie Young Memorial. The event is planned at 5:30 p.m. Friday, Dec. 2, this year.

and turns left on the Third Street extension to the Elks Lodge. For more information, call 541-620-4032.

SATURDAY-SUNDAY, DEC. 10-11

Sumpter Christmas bazaar

• 9 a.m. to 3 p.m., Sumpter Municipal Museum
The Sumpter community will welcome visitors to enjoy the two-day bazaar, along with a Christmas parade and train rides. For more information, call Nancy at 541-894-2264.

WEDNESDAY, DEC. 14

Dayville School talent show

• 7 p.m., Dayville School gym
The community is invited to the Dayville School talent show where Dayville students in preschool through 12th grade will show their talents. There is no cost to attend. For more information, call the school at 541-987-2412.

OUT OF THE PAST

Blue Mountain Eagle November 28, 1941 75 years ago

Prospects for chromite smelter look bright

A chromite condenser and smelter for the John Day region now seems a reality according to a telephone conversation with judge Allen this week from Arnold Muck of Portland, who with others are planning to erect the necessary equipment to handle the Grant county chromite and manganese products. It has been found that the chromite in our section is not too hard to smelter. It takes time to work out process in converting the raw product into metals, but the men who are promoting the venture are now asking for a 32 acre tract of land just outside the city limits of John Day for the plant. The Chamber of Commerce of that city have offered the tract as their willingness to help encourage the enterprise.

Blue Mountain Eagle November 28, 1991 25 years ago

Second graders cook up recipes for Thanksgiving
With Thanksgiving on hand, second-grade students



From Nov. 29, 2006: Old Prairie Maid Drive-In will be leveled to make way for parking and possible future school expansion. Grant Union School District 3 is negotiating to purchase the old building.

from the Humbolt Elementary School decided to put together their own holiday recipe cook book. Following are some of their holiday recipes.

The Loveable Turkey

Once upon a time there was a turkey and a man. One day the man went hunting, and he saw a turkey in the woods. He tried and tried to catch the turkey. He tried so hard that he was almost out of breath. But soon he had to stop. Finally he

just went to the store. He went home with a lovely turkey. He took the turkey and put it in the oven for his family to eat on Thanksgiving day. He put it in the oven for 22 minutes. After it was over, he took it out of the oven. Then they ate it. The end. — Tabitha Burk

Juicy Hot Turkey

First you have to get a turkey and stick it in the oven for 189 degrees. Then put a dash of pepper and a tablespoon

of French wine and a dash of seasoning salt, some horseradish and a teaspoon of wine over the turkey. Cook for 81 minutes and you're done. — Mitchel Wilson

A Turkey Dinner for Thanksgiving

Number 1: First you get a pot. Number 2: Add carrots with it too and some broccoli. Number 3: Get a big, fat turkey. Number 4: Skin the turkey too. Number 5: Cut off its

head. Number 6: Put the turkey in the pot and put it in the oven. Number 7: Cook it at 100 degrees. Number 8: Now you have a nice turkey dinner. — Steve Coleman

Turkey Dinner

Get stuffing and stuff the turkey. Heat the oven to 500 degrees and then cook the turkey for three hours. Take it out. Then if you want, you can eat it, if you want to have fun. — Candice Brazil

The Thanksgiving Diner

First, go to the store and buy the turkey. Then get vinegar, pepper, salt, spices and sugar. A cup of flour too. Then you're ready to put it on the turkey. Now cook it for seven hours. When it's done, get it out of the oven to put on the table. — Destiny Burrill

How to Cook a Turkey

First buy a turkey. Then put stuffing, vinegar, coke and beer into the turkey. Put a tablespoon of flour and a cup of juice in the pan. Fry him in the pan for 100 minutes. Yum! — Robby Rachau

Turkey Dinner

Get the pan. Heat up the pan to 500 degrees. Get the turkey and put the turkey in the oven. Then I take the tur-

key out and put stuffing in it. Then save it until it cools off. Then serve it. — Daisy Carpenter

A Delicious Turkey

You get a tablespoon and then you get a cup of water. You get a teaspoon and then you get the stuffing. Then you cook the turkey in the oven, but first you get your shotgun, but first you go hunting for a turkey. You shoot it and you bring it home. — Willie Coleman

The Thanksgiving Turkey

First you go to the store and buy a rifle, a .22-250. Then you go hunting. If you want a boy turkey you dress like a girl, and if you want a girl turkey you dress like a boy. You shoot him, you chop his head off, you take the guts out and clean him. You put it in the oven for two hours at 50 degrees. Then take it out and chow down like a hound. The end. — Rob Pendarvis

Juicy Hot Turkey

Ingredients: one cup sugar, two tablespoons vinegar, one tablespoon orange juice. Put all these in a pan and then put the turkey in the pan. Put the turkey in the oven and cook it at 100 from 5:00 to 7:00. — Kattie Piazza



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