

Mrs. Dick Experiences Black-White College In Georgia

Two weeks of summer school at a black college, proved an enlightening experience, according to Mrs. Ed Dick, who returned Aug. 8 from Savannah, Ga. Mrs. Dick, who is on a leave of absence from her position at Heppner High school, was the recipient of her second grant from the Newspaper Fund, Inc., to a summer journalism workshop. Last year she attended Texas Tech.

This summer she was among 27 white and 18 black students in the journalism workshop at Savannah State College. She lived in a dorm on the campus, which has a nearly all-black regular session enrollment.

Mrs. Dick drove as far as Sheridan, Wyo., with her mother, Mrs. B. C. Forsythe of Rydewood, Wn. She then flew to Lebanon, Ill., to visit her brother, Lt. Col. John A. Forsythe.

They drove to Savannah by way of his summer home near Ste. Genevieve, Mo., and Atlanta, Ga. She returned home by plane.

Episcopals Plan Vacation School

All Saints' Episcopal Church will have their Vacation Church School Aug. 19 to Aug. 21. Hours will be from 9 a.m. until 11:30 a.m. Phone for more information, 676-5534. Everyone is welcome. Classes will be held for three year old through 6th grade.

Mrs. Omer Huston is superintendent. Anyone may call her for information at 676-5563. There will be a teachers meeting Aug. 17 at 10 a.m.

Are you moving? Subscribers are reminded to notify The Gazette-Times of new addresses, and please include your old address.



LINDA SUE PETTYJOHN

Parents Announce Engagement

Mr. and Mrs. James Pettyjohn of Ione announce the engagement of their daughter, Linda Sue, to David Wright, son of Mr. and Mrs. Albert Wright, of Heppner. No wedding date has been set.

Miss Pettyjohn graduated from Ione High School this spring and will go to Portland this fall to attend Western Business University. Mr. Wright has tentative plans to enter the service at the first of the year.

Buys Home

Mr. and Mrs. Elwayne Bergstrom have purchased the Bill Mahan place on Chase St. They expect to move in about a month.

Mr. and Mrs. Bob Penland, former publishers of the Heppner Gazette-Times, are moving soon to Sweet Home, Ore. Mr. Penland has recently been manager of the Hermiston Herald and in Sweet Home will manage the New Era, a large Willamette Valley weekly newspaper.

Oregon Couple Married in Texas Honored Here

Fifty-three friends and neighbors of the Pine City area attended an informal reception Aug. 3, honoring Spec 4 and Mrs. Allyn R. Witherrite, at the ranch home of his parents, Mr. and Mrs. Weldon Witherrite. Allyn and Linda were married April 10, in Fort Hood, Texas, where he was stationed with the Army.

The new Mrs. Witherrite is the former Linda Sue McKenzie, daughter of Dr. Robert McKenzie of Pendleton, and Huella McKenzie, Portland. Allyn has a 30-day leave before reporting to Oakland, Calif., for reassignment. The reception was given by his parents and maternal grandparents, Mr. and Mrs. Alvin Elliot, Enterprise.

DOT'S JOTS

When I read the misplaced caption about Michelle Miller, I knew I'd find a caption running around loose in the back shop... and I did! That cute picture of Stevie and Michelle shows Steve pointing to the recipe he wanted Michelle to make for supper! This was from the Betty Crocker Cook Book she won in a contest at the Morrow County Fair and also in the picture were two trophies that she had won for Sheep Showmanship and Horse Showmanship.

Lone Rock Mary Bryant says she was real interested in the story in last week's paper about Jantzen models at Lone Rock. Since she lived on a ranch out of Lone Rock for some years, she is looking forward to seeing the Jantzen ads for the familiar rocks and buildings.

To Lonerock we haven't been. While waiting in a Railroad Station in Chicago a few years ago, we chanced to chat with a gentleman who it turned out was also from Oregon. When we told him we were from Pilot Rock, he asked if we knew Pop Huddleston. We had just done a story on Pop in our series of articles on Old Timers. This guy had taught at Lonerock when Pop Huddleston was chairman of the school board. So ever since we've wanted to go to Lonerock. Some Sunday after the Rodeo, we'll just do that.

Miss Clowry So enjoyed a visit with little Miss Clowry as we drove over to Pendleton recently. She told of her nursing days of which she has had 50 years in Heppner. In the old Sanitarium where the Northwest Motel is, there was a stove in every room that had to be fed with coal or wood. They did their own laundry, heating the water with the wood or coal cook stove and boiling everything in a copper boiler. They did the cooking. One could hardly call these the "good ol' days". But hearing about them made me more appreciative of the facilities available now.

S'prise This week I took pictures of Queen Sherri Lynn. I was surprised about her floral aspirations. I hope my picture of her making a corsage turns out. I was real surprised and just quite pleased when it was completed, she pinned it on me! It had been awhile since I had a rosebud corsage!

TOPS Club Charters

Four members chartered the new TOPS club in Heppner Aug. 3. They chose Heppner Mini-Mize TOPS Club as the name. They planned to meet Aug. 11 with three others interested in joining. Attending the meeting were Mrs. Joe Nix of Condon, who is TOPS Area Captain and Mrs. Fred Greiner, president of one of the Condon TOPS Clubs.

TOPS (Take Off Pounds Sensibly) came into being because there was a great need for an organization to help the overweight. It has achieved great success because it has no commercial interests but concerns itself entirely with relief from excess poundage and the study of its underlying causes. TOPS injects the incentive and inspires the "do it" through friendly fellowship.

Anyone interested in hearing more about this group may call Marie Struthers at 989-8571 or Lilly Wilson at 676-9257.

Mr. and Mrs. William Ellis of Falls City, Oregon, have sold their home there and are looking for a home in Eastern Oregon. They write they are looking for a house in the country to rent or as caretakers.

Society AND Clubs

Have You Tried It?

Time is getting short to try the Oregon Wheat Growers League 1970 cake recipe before the Morrow County Fair. It is a delicious cake and the filling is extra good. If you have never entered the contest, try it just for kicks the first time!

The rules are simple: the contestant must be a resident of Morrow County, women or men over 21 or married women or men excluding professional bakers. Cake to be displayed on board (not plate, may be cardboard or board covered with foil, etc.).

Open class entries which include the Wheat League Cakes close on Wednesday, Aug. 26 at 9 a.m. The recipe follows or pick up a premium book at the County Extension office.

OFFICIAL CAKE RECIPE—1970 OREGON WHEAT GROWERS LEAGUE ORANGE-LEMON PARTY CAKE (9 inch 3 layer cake)

- 2 1/2 cups sifted cake flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup salad oil
- 4 egg yolks, unbeaten
- 2 tablespoons freshly grated orange peel
- 3/4 cup freshly squeezed orange juice
- 2 tablespoons freshly squeezed lemon juice
- 1 cup egg whites
- 1/2 teaspoon cream of tartar

Sift together flour, sugar, baking powder and salt in large bowl. Make a well in center; add oil, egg yolks, orange peel, orange and lemon juices. Beat with a spoon until smooth. In large mixer bowl, beat egg whites until frothy; add cream of tartar and continue beating until whites hold very stiff peaks. Gently pour batter over beaten whites; carefully fold with rubber spatula until blended. Pour into three 9 inch layer cake pans that have been lined on the bottom with greased waxed paper. Bake at 350

degrees Fahrenheit for 30 to 35 minutes. Let cool in pans for 10 minutes before turning out onto wire racks to cool completely.

ORANGE-LEMON FILLING (2 cups)

- 1 cup sugar
- 1/4 cup flour
- 1 cup freshly squeezed orange juice
- 1 tablespoon freshly grated orange peel
- 2 eggs, beaten
- 2 tablespoons freshly squeezed lemon juice
- 1/4 cup butter

In saucepan, thoroughly combine sugar and flour; gradually stir in orange peel and juice until smooth. Blend in beaten eggs and lemon juice; add butter. Bring to a boil over medium heat, stirring constantly; gently boil 2 to 3 minutes. Cool thoroughly. Reserve 1/2 cup for top of cake; spread remaining filling between layers.

FROSTING

- 1/2 cup granulated sugar
- 2 egg whites
- 1/2 cup shortening
- 1 cup unsifted powdered sugar
- 1 tablespoon freshly grated orange peel
- 1/4 teaspoon vanilla
- 1/2 teaspoon salt

1/2 cup reserved orange-lemon filling

Combine granulated sugar and egg whites in top of double boiler; place over simmering water and heat to 150 degrees F. (about 3 min.) Stir frequently to prevent egg whites from cooking. Pour into small mixer bowl and beat at high speed until a stiff meringue forms; set aside. In large mixer bowl, cream shortening and powdered sugar until light and fluffy. Add orange peel, vanilla and salt; beat until well combined. Add 1/2 cup of the meringue; beat 5 minutes at medium speed. Add remaining meringue, beating until fluffy. Spread frosting over sides of cake and around outside edge of top layer forming about a 2 inch border. Spread reserved 1/2 cup filling in center of cake.

LONEROCK

Mr. and Mrs. Homer Davis, Chris and Hildred and Mr. and Mrs. Herman Christensen attended the graduation exercises for Marleen Bourke at Walla Walla Sunday. Marleen is a roommate of Carolyn Davis and she will teach music and vocal at Milton-Freewater this year.

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