

# Medals, awards for county 4-H

A slide program on 4-H events from 1930-1973 highlighted the South Morrow County 4-H Awards Night, Oct. 9 at the Morrow County Fairgrounds.

Mike Howell and Birdine Tullis, Morrow County extension agents, narrated the slide program. The program included activities of the 1973 4-H year such as the 4-H fair, summer camp, state fair, summer school, 4-H events, tours, and programs.

John Maatta, the new 4-H vet science leader, provided the entertainment for the 175 4-H'ers, leaders and parents who attended the potluck awards dinner.

County medals and special awards were presented to the following: Rhonda Sargent, Heppner, achievement; Wade West, lone, agriculture; Kryn Robinson, Heppner, beef; Patricia Van Schoiack, Heppner, beef; Kathy Gilbert,

lone, clothing; Joan Doherty, lone, clothing; Anita Davidson, Lexington, clothing; Lori Berstrom, lone, clothing; Kay Bergstrom, lone, dress revue; Lori Bergstrom, lone, dress revue; Cathy Palmer, Heppner, dress revue; Natalie Tews, lone, dress revue; Michelle McElligott, lone, foods and nutrition; Natalie Tews, lone, foods and nutrition; Jan Peterson, home improvements; Skye Krebs, lone, petroleum power; Stuart Keene, lone, safety; Donna Bellamy, Heppner, swine; Sandra Palmer, Heppner, sheep; Mary Ann Greenup, Heppner, sheep; Pam Cantin, Heppner, sheep; Wendy Myers, Heppner, leathercraft; Sharon Witherrite, Echo, leathercraft; Karen Crowell, lone, 10-year pin; Joe Mollahan, Heppner, best reporter book; Cindy Dougherty, Heppner, secretary book award.

# Second Artefactory scheduled Dec. 1

The new, active AAUW Branch announces plans for a second Artefactory on Saturday, Dec. 1.

An Artefactory is a place where local artists display and sell their creations. Some of the artists will appear to demonstrate their skills. Because of the timing, this could be a great place to shop for unusual and special Christmas gifts. Maybe the demonstrations will inspire some to get going with their own creations.

# How to get game on the table

One problem of modern hunters is getting his game on the table. He may shout "Game on the table!" when he bowls over a rabbit or downs a goose, but "taint necessarily so."

Modern-day kitchen operatives rarely react with joy when suddenly presented with a brace of ducks or an undressed rabbit or squirrel. Even if these goodies were field-dressed, the ruler of the kitchen undoubtedly still would look askance if it isn't in a plastic covered cellulose plate and there isn't a red and blue sticker that announces: "Weight, 1.2; Price per lb., 2.69; Total price, \$2.75."

Anything that doesn't have that familiar appearance just couldn't be any good and the natural response is going to be, "What can I do with it?"

There is a little pamphlet that will answer that question. It is entitled, "An Introduction to Wild Game Cooking." It is written with the help of Mrs. Joan Cone of Vienna, Va., who once had to face up to the "What can I do with it?" question herself.

The little pamphlet gives simple, clear and concise directions that will allow even the beginning cook to cope with any form of game from doves to bear. The title is the key to this aid to the hunter and cook. It is an introduction to game cookery and it doesn't depart into the gourmet treatment. That comes after the cook gets his or her hand in with these recipes.

One brief page gives some valuable tips both to hunter and cook. The first paragraph points to one thing that has ruined the taste of more game than anything else. That is the failure of the hunter properly to prepare his game before he gets it home. The first paragraph says:

"The true sportsman never exceeds his limit of game and never takes more than he can use. He cleans all game

displays, demonstrations and sale, a large offering of used books will be presented to local buyers. AAUW branches throughout the United States have traditionally held Book-marts in the towns where they operate. The first book sale held here saw many hundreds of books change hands. This sale will offer buyers assorted winter reading at bargain prices.

Any person who would like to arrange to display handmade articles is urged to telephone Mary Pat Lande at 676-9752 for directions.

quickly and brings it to the kitchen in prime condition. "An Introduction to Cooking Wild Game" will help in getting game on the table. It can be obtained by writing to the National Rifle Association, 1600 Rhode Island Ave., N.W., Washington, D.C., 20036.

# Mitchum will attend meeting at Wemme, Ore.

David Mitchum, program director for Mental Health Services for Morrow County, will participate in a panel discussion reviewing the experiences Eastern Oregon mental health directors have had in creating the Eastern Oregon Comprehensive Community Mental Health Center.

He and Mrs. Mitchum will travel to Wemme, Ore., for the three-day quarterly meeting of the Oregon Mental Health Division and Association of Oregon Mental Health Clinic Directors Incorporated, Oct. 18-20.

Directors of mental health programs in Eastern Oregon have developed some unique approaches in meeting the five program area objectives established under the initial Eastern Oregon Comprehensive Community Mental Health Center grant. The five program area objectives are as follows: outpatient clinic services, inpatient (hospitalization) services, partial hospitalization or day treatment services, 24-hour emergency services and consultation and community mental health education services.

**BEKINS**  
Go-Mac Moving & Storage  
PENDLETON  
1816 SW Byers  
276-1357  
HERMISTON  
140 SW 11th  
567-3175

# Workshop to stress community services

"How your community serves you" will be the topic of a special Home Extension leader-training session, Oct. 23 in Pendleton and Oct. 24 in Heppner.

Extension Home Economist Molly Saul said this lesson was selected for study group discussion because many county residents do not really know of the many services available to them as members of the community.

Morrow County speakers will feature Deputy District Attorney Dennis Doherty; County Health Nurse Tiny Sweeney; bank services Kenneth Belcher; and state employment, Sherril Brunton.

In addition to the speakers, information will be given on approximately 20 organizations that provide specific services to community residents. Leaders who take the training will present the information at November study group meetings.

Morrow County leaders will attend the workshop on Oct. 24, 9:30-12 noon, in the conference room of the First

National Bank, Heppner. There will be a coffee and get-acquainted period starting at 9:30 a.m.

Mrs. Saul emphasizes that representatives from all organized groups are encouraged to participate.

# 9 cattle killed in mishap

Loren Alfred Meisner, 710 SE 5th St., Hermiston, an employee of the Jones Trucking Co., Baker, Ore., overturned his truck and trailer loaded with cattle on Jones Hill, approximately 12 miles east of Heppner, Oct. 12.

The accident occurred at 5 p.m. and nine head of cattle were killed in the accident.

The exact cause of the accident is unknown at this time. The accident was investigated by the sheriff's office.

# So you think gas is costly here!

"We picked up our Volvo and are happy with the freedom we have to look about with the car; however, the price of gas is going to restrict our travels some. A tank of gas cost us \$18."

The Bill Weatherfords are learning about the high price of European travel through letters from Mrs. Weatherford's son and his wife, Bill and Bette Haberlach, who are coming home to Oregon from a two-year Navy assignment on Guam.

Letters this week for Athens, Greece, and Voss, Norway, repeated the feeling that travel costs are really up now.

"We cut our stay in Rome—the Italians weren't too friendly and their prices were sky high. We found Greece interesting but plenty expensive."

The letter from Norway says that Sweden and Norway are having an early winter and that they drove through three snowstorms on Oct. 8. Bill writes "Sweden and Norway are surely full of blonds, especially inland from the visiting fishing fleets. It is seldom that we see a child who is not blond and playing with

some more blonds. The land is much like the Oregon and Washington coastal areas—and I can see how emigrants from here found themselves at home there."

Bette adds, "The Norwegians are so nice and friendly. As long as we don't speak, I'm sure that they don't realize we are foreign tourists. We have finally reached a place where we blend in with the local people. At times we do have a little trouble communicating with them, but they are always willing to do their best to help us. They do not take us as was the case in India, etc. Traveling is even more expensive than we expected, and to make it worse, they don't use credit cards. We had planned to use our American Express card and gasoline cards...but having to use cash, we are going to run low sooner than we had anticipated."

Mrs. Louis Tucker, formerly of Heppner, is visiting her sister, Mrs. Lori Moyer, and other relatives in Heppner.

# Custom slaughterers must certify weight

Consumers now may demand a weight certificate from custom slaughterers and processors.

The State Department of Agriculture, in implementing new legislation regarding custom slaughter operations, has issued weight certificate blanks to all custom slaughter and processor operations in the state.

The certificates are aimed at curtailing a frequent consumer complaint of not receiving all their meat back or not getting their own beef back.

The certificate requires that the custom slaughterer-processor record the accurate weight of the carcass and the packaged weight after butchering. The law also requires that the operator shall provide the owner of the meat with tags establishing ownership of the carcass.

Dr. Jane Wyatt, department consumer officer, said the requirement of providing certificates has a twofold effect. She said it not only protects the consumer but provides the operator with a protection against future claims that might be brought by consumers.

In the past the custom slaughter business has frequently been attacked by disgruntled consumers believing they had been cheated. Dr. Wyatt believes the new law provides the industry with an opportunity to belay the sometimes shoddy reputation created by unscrupulous custom slaughter operators.

"A concerted effort by the industry at this time will restore consumer confidence in custom slaughter operations. This can do nothing but help increase their business," Dr. Wyatt said.

Heretofore, there has been no law requiring the custom slaughterer or processor to state the weight of the animal or the finished, packaged product. The consumer can now be assured of the actual weight involved in the transaction and deal with confidence with the custom slaughter operations in the state.

Dr. Wyatt said, "The only way a consumer had of knowing how much meat she got back was to take it home and weigh it on the bathroom scales. All too frequently the

result was she believed the weight less than what it should have been."

Sometimes it was, but more often the consumer simply did not realize how much waste there is in a carcass. The certificates provide a record of the carcass weight and the package weight, clearly showing the weight loss, Dr. Wyatt said.

# State colleges visit

Seniors from Heppner High School will go to Hermiston High School for a meeting with representatives of the state colleges and universities on Friday, Nov. 2.

Unique throughout the United States is the Oregon State System of Higher Education "visitation team" which meets with high school students from every high school in the state. The team impresses upon secondary students the need for some type of education or training beyond high school.

The visitation supplements the guidance program of Heppner High School. Students will be given first hand information about course offerings, admission requirements, housing, costs to attend, financial aids and scholarships and other information pertinent to planning for the college experience.

Parents are invited to attend the visitation and are urged to discuss post high school plans with their sons and daughters before and after the conference.

# PLAIN TALK About The FUEL SHORTAGE!



"When I first introduced Flex-O-Glass in 1924 I could never imagine that 50 years later America would be faced with a serious fuel shortage—in which Flex-O-Glass would be such an economical way of helping millions of homes stay warmer this winter. Flex-O-Glass saves both fuel and money. Homes protected against winter wind and zero weather with Warp's Flex-O-Glass can actually save up to 40% on fuel costs."

*Harold Warp*

Make Winter-Tight, Draft-Free Windows, Doors, Porches and Breezeways

Warp's CRYSTAL-CLEAR FLEXIBLE PLASTIC **FLEX-O-GLASS** ONLY 39¢

EASY TO INSTALL  
Just Cut FLEX-O-GLASS to Size and Tack Over Screens

More heat is lost through windows than from any other part of the house. In fact a 1/2" crack around a standard size 2 ft. by 6 ft. window equals a 5 inch square hole in the glass. That's why it pays to seal drafty windows by covering them with Warp's Flex-O-Glass.

**FLEX-O-GLASS is the ONLY Plastic Window Material GUARANTEED FOR 2 FULL YEARS!**

AT YOUR HARDWARE, LUMBER & BUILDING SUPPLY STORE  
WARP BROS. Chicago, Ill. 60651 Pioneers in Plastics Since 1924

**Fall Bulbs**  
tulips,  
daffodils,  
hyacinth,  
and others

Clay pots, potting soil, plant food.

CORNETT GREEN FEED  
Heppner, Ore.  
676-9422

**CENTRAL MARKET** These Prices Good Friday and Saturday

**Living Made Easy**  
WITH OUR QUICK-FIX FOOD SPECIALS

Family Pac **PORK CHOPS** 4-6-8 to a pkg. lb. \$1.19

USDA Choice **RUMP ROASTS** lb. \$1.19

**Betty Crocker Cake Mixes** Sorry, no angel food 39¢

**Betty Crocker Cake Frostings** 45¢

12-oz. Flav-R-Pac 2-lb. **Orange Juice** 3/\$1

Hash **Browns** 3/\$1

French's **Mustard** 24-oz. 39¢

**Cup-a-Soups** Lipton's 39¢

**Stuffing Plus** MJB 45¢

**PANCAKE MIX** Betty Crocker \$1.49 7 Lb.

Schillings **PEPPER** 4 oz. 49¢

Nabisco Oreos **Nutter Butter Cookies** 15-oz. 2 for 89¢

**PRODUCE**  
Priced right

Large Slicing **Tomatoes** lb. 29¢

SnoBoy **Cranberries** lb. 29¢  
SnoBoy 10-oz. **Pitted Dates** 43¢  
No. 1 **Potatoes** 10 lbs. 69¢

Prices effective Oct. 19-20 Phones: (Gro.) 676-9614, (Meat) 676-9288

It's nice to save twice—low prices and S&H Green Stamps

**Central MARKET**