

# Livestock growers meet Nov. 30

A program dealing with ways cattlemen can save on taxes and at the same time get top return from their invested dollars will be presented at the Morrow County Livestock Growers annual meeting, Nov. 30, at the Heppner Elks Lodge.

Jerry Wasserburger, account executive for the DuPont Walston Company, will present a program on deferred taxes, beginning at 1 p.m.

Other speakers for the afternoon include Gene Kunkle, State Department of Agriculture, who will talk on change of ownership, brand inspection and other changes in the law that concern cattlemen.

Arlington rancher Bud Philippi will present a program on livestock tax.

Jack Sumner, state representative from this district, will give a legislative report of

interest to cattlemen.

A report on the Oregon Cattlemen Association will be presented by Don Ostensoe, OCA executive secretary.

Following the meeting a social hour at the Elks Lodge will begin at 5:30 p.m. It will be sponsored by Pendleton Production Credit Union, Federal Land Bank and the Northwest Livestock PCA.

The Morrow County Livestock Grower of the Year and Conservation Man of the Year will be named at the 7 p.m. dinner at Heppner High School that evening.

Don Ostensoe will be the featured speaker. An added attraction will be the \$100 diamond given away by Peterson's Jewelers.

For more information contact Mike Howell at the extension office, or Merlin Hughes, president of the Morrow County Livestock Growers.



Morrow County Grain Growers officers, left to right: D.O. Nelson, president; Larry Mills, manager-treasurer; Ron Haguewood, vice-president; and Larry Lindsay, secretary.

# Sumner is wheat league speaker

State Representative Jack Sumner will be speaker at the Morrow County Wheat Growers League annual dinner meeting, 6 p.m., Nov. 14, at St. Patrick's Parish Hall in Heppner.

The dinner will be served by the Lexington Altar Society.

During the meeting the Morrow County Wheat Growers League standing committees will report on findings of the committee meetings the night before, reports Dick McElligott, president of the league.

On Tuesday, Nov. 13, 7:30 p.m., at the American Legion Hall in Ione the following committees will meet: Do-

mestic wheat utilization, Chairman Betty Marquardt; federal agricultural programs, Chairman Don Peterson; finance and membership, Chairman George Luciani; marketing, Chairman Don McElligott; production and land use, Chairman Bill Rietmann; conservation award, Chairman Mel Moyer; public affairs, Chairman Ken Turner; taxation and legislation, Chairman Jack Sumner; transportation, Chairman Fred Martin; and wheat use & utilization, Chairmen Jerry Myers and Perry Morter.

The public is invited to both the standing committee and the dinner meetings.

# Beef donated to county schools

The Morrow County CowBelles Club and the Morrow County Cattlemen's Association have jointly donated beef certificates totaling \$170 to the three county high schools.

Mrs. Raymond French took care of delivering \$80 in certificates to the Home Economics Department at Heppner High, \$60 worth to Riverside High and \$30 to Ione High.

This beef-use promotion is an annual project of the CowBelles and cattlemen. The CowBelles are part of a state-wide and national organization that is actually a women's auxiliary to the cattlemen's associations. The CowBelles sponsor the Father-of-the-Year contest each spring in each county of the state.

Presently they are busy selling boxes of jerky cure. Profits from the sale of this product go toward the beef for the school home economics students. The jerky cure is nicely boxed and sells for \$1.75. Each box contains 8 ounces of special seasoning and 4 ounces of liquid smoke. Each box will cure 12 lbs. of venison, elk or fish. A full set of instructions and a collection of recipes is included. No smokehouse is needed—the cure takes place in the home oven. The jerky cure is an Oregon product, packed at Klamath Falls.

Persons who would like to aid the CowBelles by buying a box of jerky cure should phone CowBelle President Mildred Eubank, 422-7175, or CowBelle Secretary Marian Brosnan, 476-5327.

# School Lunch Menu

Heppner Elementary and Heppner High School

Thursday, November 8 - No school - Grade School, Cook's Choice - High school.

Friday, November 9 - No school - Grade School, Cook's choice - High school.

Tuesday, November 13 - Macaroni & cheese, spinach, carrot & celery sticks, fruit, rolls, butter, milk.

Wednesday, November 14 - Hot dogs, homemade buns, potato chips, pickles, buttered corn, fruit, milk.



# Class to restore an old orchard

The science laboratory class at Ione High School has taken on a project with a twofold purpose.

It is cleaning a small orchard located at the rear of the high school building. The boys in the class hope to restore the fruit-bearing trees to production and at the same time create an area that can be used as a warm-weather meeting and lounging spot for the other students.

The orchard, located on school property, has received various amounts of care throughout the years. The task of caring for it has fallen mostly on the janitors, and their work schedules have not

allowed anything in the way of regular care for the area.

Jimmy Kinzer, Fred Sherman, Tom Hamlett, Kevin Gutierrez and John Marick, under the direction of Jerry Martin, have set out to improve the space. They have removed grass and weeds, dead limbs, and unwanted bushes. Pruning will be done at the appropriate time.

The Ione Garden Club was asked for suggestions on how to beautify the area. In the spring, the class plans to plant flowers and shrubs. If funds are available, they would like to add some picnic-type tables and chairs.

Mr. and Mrs. Kenneth Babick of West Linn visited one day last week at the home of Mrs. Babick's grandparents, Mr. and Mrs. Roy Ball. A Monday visitor at the Ball home was Albert Ball of Lincoln City, who was on his way home from elk hunting.

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# Halloween takes classical turn

The fourth grade class at Ione Elementary School took a little different approach to Halloween this year. The teacher, Mrs. Lindsay Kincaid, used the occasion to teach the youngsters something of classical literature and music.

The youngsters listened to a recording of "Danse Macabre" by Saint Saens. They drew art murals depicting their interpretation of the music and also did some interpretive dancing.

The famous witch scene from William Shakespeare's "Macbeth" was used for a recipe to make a "charm potion." The children utilized clay and art supplies on hand, plus a lot of childish imagination, to fashion the ingredients for the witch's brew. They needed such items as "Eye of newt, and toe of frog, Wool of bat and tongue of dog, Adder's fork and blind-worm's sting, Lizard's leg and owl's wing, Scale of dragon, tooth of wolf, Witches' mummy, maw and gulf, Gall of goat, and slips of yew, Nose of Turk and Tarer's lips."

Many of the words were strange to the group when the project began, but by its end they had learned the meaning of most.

Mrs. Kincaid supplied a large black pot and each child put in his artistic replica of his part of the recipe while the

excerpt was being read to them.

The youngsters displayed a lot of enthusiasm for this venture into the realm of the

classics. It seemed to have its fringe benefits also, as one child said, "It made a whole lot of good decorations for the Halloween party, too."

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**SWEET-SOUR BEEF**

A little touch of the Oriental and a touch of good Oregon beef makes a delicious main dish in a recipe submitted by Kathleen McElligott of Ione.

1 lb. boneless, sliced beef	2 1/2 Tbsp. cornstarch
Salt and pepper to taste	2 1/2 Tbsp. soy sauce
3 Tbsp. cooking oil	1/4 cup sugar
1 green pepper	2 Tbsp. vinegar
1 13-oz. can pineapple chunks	1 tomato, in wedges
1/2 cup pineapple syrup	

Simmer for 10 minutes. Combine cornstarch and soy sauce in sauce pan. Add sugar, vinegar, pineapple syrup and 1/2 cup of water. Cook over medium heat, stirring constantly until clear. Pour over meat. Add tomato wedges. Heat through. Serve over rice. Serves 4 to 6.

Brown beef in oil over high heat. Salt and pepper to taste. Reduce heat, cover and simmer 10-30 minutes, adding water to prevent burning. Add sliced peppers and pineapple chunks to meat. Cover.

Sponsored by the Morrow County Livestock Growers.

For additional beef recipes, write... **OREGON BEEF COUNCIL** Imperial Hotel, Portland, Oregon 97205



Have you received one of the checks Santa is pointing to recently? If not, you had better hurry to the First National Bank of Oregon and start a Christmas Club account. Then you'll be sure Santa will have a check for you next Christmas.

# Save for the holidays. Join Christmas Club at First National.

How would you like to receive a check for Christmas shopping early in November? So you wouldn't have to dip into other savings—or be caught short of money for holiday spending. That's what Christmas Club at First National is all about. A Christmas Club account lets you accumulate money gradually throughout the year, so when the Christmas' mas season comes around you'll have money especially for holiday shopping or for paying taxes or any other year-end expense.

plus interest earned. The Automatic account will remain open year after year, if you like.

Stop by the Heppner branch of First National and ask about opening a Christmas Club account. So when the 1974 holidays arrive you'll be ready with the money you've saved at First National Bank of Oregon.

Here's how it works: You choose either the Coupon Plan which allows you to save \$1, \$2, \$3, \$5, or \$10 per week for 50 weeks... or the Automatic Plan which deducts from your checking account any amount in multiples of \$5, monthly. Then in early November you'll receive a check for your savings

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