

AROUND ABOUT

With Justine Weatherford

Today is the first day of spring—which will be with us until summer arrives on June 20.

Writing of spring, the American poet Longfellow said, "If Spring came but once in a century, instead of once a year, or burst forth with the sound of an earthquake, not in silence, what wonder and expectation there would be in all hearts to behold the miraculous change."

Our part of the globe has come through a long, hard winter with much illness and many deaths. Now we can rediscover the excitement of spring. Let us view the budding trees, the greening grass, the blooming flowers with a new appreciation. Let us listen to the songs of the returning birds with new awareness. All around us now we can find a world of beauty waking up from its winter hibernation.

The 35 young singers and their advisors who performed at the Methodist Church last Friday evening in the musical "Lighthouse" really had "wake-up" voices. Their dramatic presentation and their exciting singing made the old rafters ring.

After a night in Heppner area homes they left Saturday morning to travel down the Columbia and through Portland to Hillsboro where they performed on Sunday morning, then sped back to Boise and school again on Monday.

Their bus driver brought them here via Pilot Rock and Franklin Hill, and they were delighted to have their first look at Heppner. Our houseguests said that at home they were still in winter, and their spring vacation does not begin until the week following Morrow County's.

On Sunday I happened to be having a hamburger at the R&W Drive-In when Leonard Weatherford, Pendleton, and Jim McClintock, Umatilla, stopped there. Jim amused Leonard and me with stories about the "twelve happiest years" of his young life, when his family lived in the house that Jim Rogers recently sold to the Gary Bruch family.

"It is right at the foot of the best sledding hill in town and so close to the swimming pool. What fun! I sure enjoyed all the folks in this town."

Now Jim and his wife June operate the McClintock Transportation Co. at the Port of Umatilla.

He reports that the middle McClintock brother, Jay, is in business in Hermiston and their youngest brother, Gale, is in business in Pendleton.

This weekend, Friday and Saturday, March 21 and 22, Delbert and Phyllis Piper are inviting everyone to an open house in the recently enlarged and remodeled Del's Market, which occupies an historic Lexington building.

When the railroad came to Lexington in 1888 there were three hotels there, along with many other businesses and professional offices. The building built by Charles and Ruth Barnett for their hotel in 1896 succeeded and surpassed the earlier, smaller hostleries in the flourishing community.

It was operated as The Barnett Hotel until its builders sold it to Mrs. Eliza Ann Beymer in 1903, who renamed it The Lexington Hotel and operated it for sometime with Mr. and Mrs. Dan P. Doherty managing it for her in 1906 and 1907.

By 1913 the establishment was owned and operated by Anna Pickett (Lois Winchester's grandmother). After about ten years the hotel building became a sort of residence occupied by Elmer "Doc" Hunt and his wife Mary who bought the building in 1928. Mary operated a small store and luncheon room until 1935, when they went to Yakima for one year during which Elmer's brother Arthur and his wife Bertha and their children lived there.

Then the Elmer Hunts returned to live there ten more years until 1946, when they sold the building to Maurice and Betty Grove who lived there with their family. After they left, the building stood empty awhile until Don and Tess Hatfield, who had operated the little store at Ruggs moved to Lexington and enlarged the store and operated it for about 10 years until they moved to Madras.

E.E. (Edgar Ellwynne) Peck took over the store next and employed young Del Piper in 1961. Then Eldon and Eileen Padberg bought the store from Ellwynne, and Del managed it for them. It became Del's Market in 1965.

In 1967 Delbert and Phyllis Quackenbush Piper purchased the store. Last year they extended it to the north, along C. Street. Now they have invited everyone to come enjoy the enlarged, improved and reorganized establishment.

Senior Citizens News

Beginning Tuesday, March 25, the senior dinners each Tuesday and Wednesday will be served in the new dining room at the Heppner Neighborhood Center. The facility has passed all required building code inspections. The 4:30 p.m. serving hour will prevail, at least for the present.

Pat Brindle announces that diners will not need to take along dinner plates, as previously suggested. Because of a generous donation, she says, there are almost enough plates available. However, there is still a need for some serving dishes and large at-table serving spoons.

There are two plans to make use of the senior bus next week. On Monday, March 24, the bus will leave the Neighborhood Center at 12 noon to take any who wish to attend the County Advisory Council meeting at Irrigon that afternoon. Please call the center if you wish to go. Those who go are invited to stay for dinner with the Irrigon seniors.

On Thursday, March 27, the bus will be leaving the center at 8 a.m. for a day in Condon. Those who wish to go to attend the five-county meetings there

should also call the center. The mealsite representatives will meet at 10 a.m. and the Area Agency on Aging will meet right after lunch. These meetings are bi-monthly. If there is space available on the bus, seniors who want to go to Condon to visit friends or family are invited along. All may attend the noon meal with the Condon Seniors. The bus will return to Heppner in the late afternoon, as soon as the AAA meeting adjourns.

Menus for the senior dinners at the three county mealsites next week will include: at Irrigon, Monday, March 24—tomato juice, liver and onions, potato rounds, buttered spinach, tossed green salad, hot bread and jam and upside-down rhubarb cake.

At Heppner, Tuesday, March 25—burger-zucchini casserole, baked beans island style, molded vegetable salad, muffins and jelly and ginger bread with lemon sauce.



A savory potato cheese soup for a chilly day

A savory Potato Cheese Soup is the perfect ingredient to warm up a chilly fall or winter day.

All-purpose Washington Russet potatoes are the base for this flavorful soup. Diced potatoes are simmered with celery and onion in chicken broth. When tender, the vegetables are pureed and combined with milk, seasonings and shredded Cheddar cheese. French-fried onion rings add a crunchy accent to the creamy soup.

The fertile Columbia River Basin is the home of quality Washington Russet potatoes. There, volcanic soil produces potatoes which are rich in nutrients and flavor. You'll recognize choice Washington Russets by their oval shape, light netting and shallow eyes.

POTATO CHEESE SOUP

- 1/3 cup chopped celery
- 1/3 cup chopped onion
- 2 tablespoons butter or margarine
- 4 cups peeled and diced Washington Russet potatoes
- 3 cups chicken broth
- 2 cups milk
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- Dash paprika
- 2 cups shredded sharp Cheddar cheese
- French fried onion rings or croutons, for garnish

In large saucepan, saute celery and onion in butter or margarine until tender. Add potatoes and broth. Simmer until potatoes are tender. Puree in blender until smooth. Return to saucepan. Stir in milk and seasonings; heat through. Add cheese, stirring until melted. Garnish servings with French-fried onion rings or croutons. Makes about 7-1/2 cups.

Wheat Growers offer 'sunshine cake' for '80

The 1980 Oregon Wheat Growers League official cake recipe is for wheatheart sunshine cake.

Ingredients needed are: 2 1/2 cups sifted cake flour, one and two-thirds cup sugar, 3/4 teaspoon baking powder, 1/2 teaspoon salt, 2 teaspoons grated orange rind, 3/4 cup orange juice, two-thirds cup soft shortening or butter, 3 eggs, one-third cup water, and 1 teaspoon almond extract.

Preheat oven to 350 degrees. Grease and flour or waxed paper 2 nine-inch layer cake pans. Into mixing bowl sift cake flour, sugar, baking powder and salt and add orange rind, orange juice and shortening or butter. Beat for 2 minutes.

Add the eggs one at a time

Farm family grinds wheat into flour

By Birdine Tullis
Some farmers really utilize the wheat they grow. It is exciting to grow it, grind it, bake it up into lovely loaves of bread and eat it. That is what Fred and Helen Nelson do with some of the wheat produced on their farm.

If all bread tasted like the products that Helen produces for her family, there would be no wheat surplus. The Nelsons became interested in home grinding of their grains several years ago, and since that time have made all their own flour and bread.

Fred grinds it, Helen bakes it! They are so enthusiastic about the products they grow and grind that they have twice in the past two years shared their skills with the public, encouraging the use of home grown products.

"Goodies with Grains", a program sponsored by Wheat Commission last fall, provided an opportunity for them to show the public how to grind grains.

For mixing the bread, Helen uses a large mixer which makes four loaves of bread at one mixing. The loaves are large and just a bit heavier than a commercial loaf. She has experimented with her recipes until she has found the one that just suits her taste! The grinder will make flour ranging from cracked wheat to very smooth flour, so she can vary her bread products as she wishes.

Extension Topics

Year book of Agriculture emphasizes food

By Birdine Tullis
Morrow County Extension Service

Yearbook of agriculture off the press

"What's to Eat?" is the title of the 1979 Yearbook of Agriculture just off the press and available free from your congressman, or by purchase from the Supt. of Documents. Annually, a yearbook of agriculture is published, with the emphasis this year on kids and nutrition.

Included in the colorful book is information on how food is produced, craft projects, and many helpful hints on food projects, written at a level

kids can understand, with pictures to attract their interest!

If you hurry, you may get a free copy by writing your congressman, House Office Bldg. Washington D.C. 20515. A copy is available for inspection at your local Extension office.

Reminder to seniors

Application forms (and it is a very simple one) for the Morrow 4-H Leader's Council Scholarship must be completed and returned to the Extension office by April 15. Seniors who have been involved in 4-H programs for three of their four high school

years are eligible to apply. 1980 OWGL official cake recipe

Local women are always anxious for the announcement of the Oregon Wheat Grower's League cake recipe which is the contest for county fairs. This year the official recipe is called "Wheathearts Sunshine Cake". It's a tasty sounding recipe for an orange flavored cake and frosting. The recipe will be included in the fair premium book, but if you'd like to try it out earlier, it may be picked up at the extension office.

Clothing Trends for Spring

As we see the first signs of spring, we get in the mood for a change of clothing and thinking about spring fashions. Here's what's new from Extension Textile and Clothing specialist, Ardis Koester.

The trend for spring is toward smoother, crisper fabrics for both men and women.

For women the colors are either brighter or richer with lots of contrasts. For men the colors are more subtle with accents of bright colors for

sports and leisure wear.

The overall look for women is straighter and more fitted. The suit continues to be important, especially because of its versatility and mix and match separates. For men the trend is toward a clean classic look in dress suits and separates.

The sportswear trend is toward versatile clothing that is suitable for the tennis court, jogging path, or bicycling.

And remember, you can stretch your clothing dollar by looking in your closet and finding new ways to combine the things you already have, or by adding bright new accessories that give your favorite garments a new look.

Sewing your own is becoming more popular with women, and men are taking to the sewing machine as inflation takes a bite, and high quality construction is not so easily found. Sewing your own is a good way to save...and have garments that are special or individual. You'll find lots of help for home sewers at any extension office.

5 FFA members attend state confab at Gresham

Five members of the Heppner Chapter of the Future Farmers of America are participating at the state convention at Gresham High School this week.

The students excelled at the district FFA competition in Boardman Feb. 25 and in Pendleton March 3.

Marie Van Schoiack will be the busiest of all the contestants as she will be competing in the diversified livestock production competition at the state meet and the dairy proficiency competition. She won both events at the district level. She won the advanced record book competition at district and will compete this week for state honors. Van Schoiack will also be on the nominating committee for next year's state officers. But that is not all because she will be interviewed for seven scholarships including the First National Bank Award, the H.H. Gibson Award, the A.G.R. Award, the J.B. Thomas Award, U.S. Bank Schol-

arship, Oregon Seed Trade Scholarship and the Farmhouse Fraternity Scholarship.

Jo Lynn Daly is at state this week too and will help to pick the site of the next state convention.

Julie Grieb is the state Sentinel officer this year so she is participating at the state convention.

Ann Van Schoiack won the swine competition at district and is competing at state. She will be the district reporter next year. She is also on the committee to pick the horse proficiency award winner.

Geri Grieb won the district beef proficiency at district and is a contender at state. She will serve on the selection committee for the star farmer of Oregon as the chairman. She was scheduled to receive the State Farm Degree at the awards ceremony last night for being one of the top three percent in the state in FFA based on leadership, projects and agricultural knowledge.

Fair board plans weekly column on activities

The Morrow County Fair Board plans to run a weekly story in the Heppner Gazette-Times informing the people of Morrow County on what the fair board is doing and planning.

The fair board members this year are Pete Richards, chairman; Dorothy Estberg,

secretary; Steve Estberg, caretaker; members Virginia Grieb and Ron Currin and new members Shorty Peck and Charlie Daly.

Heading for Beechers

Live Music Featuring

Dwane and the Plainsmen

Saturday — March 22
9:00 p.m. — 2:00 a.m.

Y'all Come!
BEECHER'S
IONE

Welcome To Our Remodeling

OLD TIME Open House

Watch For 1890 Original Lexington Newspaper

Come meet our crew
Roy, Carol, Roberta, Janette, Mark, Phyllis, & Del

Door Prizes
Pizza & Coffee & Cookies Served

Friday & Saturday
March 21-22

"We're A Super Country Store"

DEL'S MARKET

CENEX Morrow County Grain Growers, Inc.

Main Office
989-8221
Chemical Div.
422-7289

Hoikaps

Fertilizers

Seed

Potting Soil

Insecticides

Peat Pellets

**Check with Judy for your spring garden needs
Everything for the amateur to the professional.**

HERE TODAY, HERE TOMORROW

The Memory that Lasts

For that special time — an anniversary, a birthday, a family occasion you want to remember. Will you take a trip that is lovely at the time, but a fading memory? Will you buy a luxury car that you'll soon trade in? Or will you buy a beautiful gem — a lasting diamond or other fine stone? It will give pleasure whenever worn, and will become a treasured heirloom for generations. What other purchase will give you so much? Come in, we'll help you select a lasting memory.

Peterson's Jewellers
Heppner 676-9200

MEMBER AMERICAN GEM SOCIETY