

AROUND ABOUT

With Justine Weatherford

It was so good to see Heppner's three elementary school winners in the Easter Seal Shootout on TV last Sunday afternoon. Penny Connor, Heidi Samples and Marion McMillan were all able to introduce themselves and to state distinctly that they were winners from Heppner. Then KPTV's Master of Ceremonies Mike Donahue said, "How great to have Heppner so well represented here."

The three appeared on the Portland segment of the big national fund-raising telethon to help the handicapped and the Easter Seal program.

Many county folks attended the open house at Del's Market in Lexington last Friday and Saturday. What a great job the Pipers have done in enlarging, decorating and stocking their Country Store. The nice old heating stoves, many antique items, Phillis' tole painting, Mark's photographs and the hosting by Janette and Sheri kept friendly, proud paterfamilias Delbert smiling from ear to ear.

Last Thursday's arrival of spring did not eliminate the cold, however it did stimulate some folks to work in their yards. Neighbors Harold and Ruby Beckett worked on the annual preparation of their garden; Steve Brownfield did a tremendous job of pruning the large tree in front of his home; City Administrator Marshall Lovgren neatly mowed his lawn.

"How to Prosper During the Coming Bad Year" by Howard Ruff, a best-selling 1979 paperback, has now been placed in the Heppner Public Library. It seems like "must" reading.

It's so good to read over and over that smart citizens are those who forsake cities and get settled in small towns. The author declares that money invested in small towns will reap much larger returns than money put in large cities which, Ruff says, "are completely at the mercy of a disintegrating culture." He feels that cities may become "welfare jungles" and that the great ghettos will be in worse shape as time progresses and the numbers of police and firemen decline, and all city services price themselves beyond affordability.

Economist Ruff was early in advising that families buy gold and silver (bags of coins—pre-1965), and there is some possibility that his repeated advice may have helped push the prices of the two metals up. He (a Mormon) also advocates that every family should stock up on staple goods (keep a year's supply on hand) because he foresees production problems and many transportation difficulties ahead.

Senior Citizens

Seniors from south Morrow County traveled to Irrigon by bus for the bi-monthly advisory council meeting Monday. The bus is taking seniors from the entire county to Condon for the five-county, bi-monthly meal site and Agency on Aging meetings today.

Tuesday, Heppner seniors had their first meal in the new diningroom beside the Neighborhood Center. Several changes were evident as more cars were parked on Willow and Gale Streets and a few less on Main Street between 4:20 and 5:20 p.m. and instead of a cafeteria-line service, which was used at the Elks dining room, diners seated themselves at tables and enjoyed

family-style service. Menus for the three county mealsites next week will include—at Irrigon, March 21: apple juice, macaroni and cheese with weiners, creamed peas, carrot and celery sticks, bran and raisin muffins, peaches and cookies.

Dinner at Heppner April 1: apple juice, creamed tuna on biscuits, vegetarian baked beans, fresh fruit salad, chocolate-pudding cake with topping.

April 2 at Ione and Heppner: baked ham, cranberry sauce, candied sweet potatoes, molded cabbage salad, relish plate, hot rolls with jelly and raisin cake.

Cowbelles meeting set in Lexington

The Morrow County Cow-Belles will have its Annual Spring Meeting and dinner April 1 at 6:30 p.m. at the V&G Tavern in Lexington.

The meal will consist of French dip sandwiches, salad and beverage for \$5 a plate.

The CowBelles will plan for the upcoming beef promotion activities including the Portland Fred Meyer in-store demonstrations, beef for Father's Day, new fair awards and other activities.

The President of the county CowBelles is Ruth Netting, the first vice-president is Betty Carlson, second vice-president Carlene West, treasurer Becky Evans and secretary Claudia Hughes.

Dues for 1980 are due for the CowBelles with \$2 for county

Food sale to aid scholarship fund

Oregon School Employees Association, Chapter No. 59 of Morrow County is sponsoring a food sale in Heppner, Ione, Boardman and Irrigon March 28.

The money raised will help to finance a scholarship. Any graduating senior of a Morrow County school whose parent or legal guardian is a member of the association is eligible to apply for the scholarship.

and \$10 for state and national. Dues may be sent to Becky Evans at Rt. 2 in Heppner or paid at the door of the spring meeting. Any person interested in promoting beef is welcome, according to Claudia Hughes.

AAUW plans study award

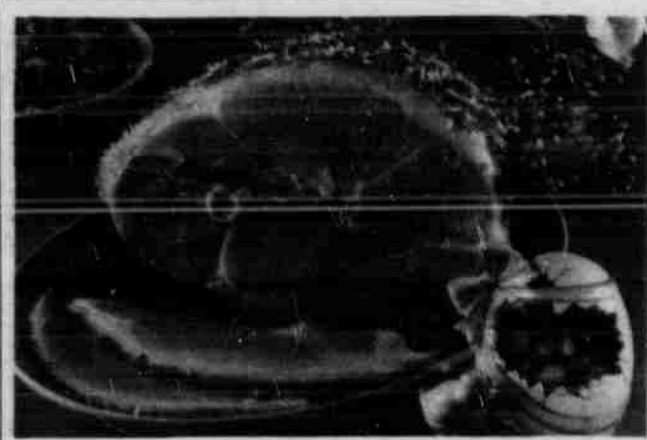
The Heppner Branch of the American Association of University Women is to award a \$200 scholarship to a woman in Morrow County who is interested in furthering her education.

Last year's recipient, Vicki Edmundson, received a \$100 scholarship.

AAUW is doubling the amount of the scholarship because its only fund-raising activity, the Artfactory, was so successful.

All women are eligible, including those attending trade schools, vocational schools, beauty schools, and colleges. Women working toward an associate, bachelor or post-graduate degree are also eligible.

Applications for the scholarship may be obtained by writing to AAUW Scholarship, Box 428 in Heppner.



BRIGHTEN EASTER MENU with savory baked smoked ham topped with cherry glaze and coconut.

Easter ham brings family smiles

When the Easter feast is built around a baked smoked ham, the family will be all smiles as they gather around the table.

To add even more sunshine to this joyous occasion, dress the ham in style with a cheery cherry topping and sprinkling of coconut, suggests the National Live Stock and Meat Board.

Baked Smoked Ham Cheery Cherry Topping

Place a 5 to 7-pound smoked ham, fat side up, on rack in open roasting pan. Insert roast meat thermometer so bulb is centered in thickest part, being careful that bulb does not rest in fat or on bone. Do

not add water. Do not cover. Roast in a slow oven (325°F.) until the meat thermometer registers 130°F. to 140°F. for a "fully-cooked" half ham (18 to 24 minutes per pound); 160°F. for "cook-before-eating" half ham (22 to 25 minutes per pound). To prepare Cheery Cherry Topping, combine ¼ cup brown sugar, ¼ cup chopped maraschino cherries, 2 tablespoons maraschino cherry syrup and 1 tablespoon lemon juice in a saucepan and cook slowly 5 minutes, stirring to blend. Brush ham with topping several times during last 20 minutes of baking time. Immediately upon removing from oven, sprinkle flaked coconut over ham, if desired.

District TOPS to gather in Heppner

District recognition day will take place in Heppner Saturday at the Heppner Grade School under auspices of the local club, TOPS (Take Off Pounds Sensibly) No. OR-799. It was announced by Barbara

Michele Kellogg receives recruit training

Marine Corps Private First Class Michele M. Kellogg, granddaughter of Mr. and Mrs. Ellis Pettyjohn of Heppner, has graduated from recruit training for women at Parris Island, South Carolina. Kellogg is now home on leave and is scheduled to report to Twenty-Nine Palms, Calif., for specialized training in communications.

During recruit training, Kellogg received extensive training in military history and customs, physical fitness, first aid, water survival, image development and health.

Kellogg, a 1979 graduate of Pendleton High School attended Eastern Oregon State College and enlisted in the Marine Corps for three years.

AAUW to meet April 1

The American Association of University Women will meet April 1 at 6:30 p.m. The meeting will be a salad pot-luck supper at Susan Schuboth's home, Jari Alasuvanto will be the guest speaker.

Hospital Notes

Pioneer Memorial Hospital had four patients admitted within the week ending March 24 that were still in the hospital Monday.

They were Forrest Burkenbine, Sally Marlatt, Gene Starks and Edna Bailey, all of Heppner.

Patients who were admitted and then discharged from Heppner were: Mary Nikander, Letha Archer, Rosalie Moe, and Lemuel Pankey. From Ione were Nicholas Pejeda, John Ekstrom and Betty Jepsen. From Lexington were Donald Pointer and Robert Harrison. LaRayn Rose of Condon was also admitted and then released.

Extension Topics

4-H leaders to sponsor \$500 scholarship

By John P. Nordheim
County Extension Agent

4-H Scholarship is raised to \$500

The Morrow County 4-H Leaders Council has decided to sponsor a \$500 scholarship this year. Ken Bailey, last year's recipient, will receive \$250 this fall, his sophomore year.

Recipients receive the money after enrolling for their second year at an institution of higher learning. The recipient will be notified at his or her graduation ceremony.

Applications are due April 15 to the Morrow County Extension office. Applicants must have enrolled in 4-H for at least three years during high school and at least one of those must have been in Morrow County.

More information can be obtained from 4-H leaders, high school counselors, or by calling 676-9642.

4-H FFA Livestock Judges Training Conference
Registrations are due May 1 for the first 4-H-Future Farm-



ers of America livestock judges' training conference since 1975.

The conference, May 21-24, will be in Umatilla County with the Columbia Inn at Umatilla serving as headquarters. Training sessions are scheduled for the Oregon Hereford Ranch near Stanfield, at Gantenbein Dairy at Boardman and at Hill Meat Company in Pendleton.

The conference is to update 4-H and FFA livestock judges in Oregon, Washington, and Idaho, explains Duane Johnson, Oregon State University Extension 4-H youth specialist, program coordinator. Registration, which will cost \$80 before May 1 and \$100 after

Applications for 4-H Week now available

"Dawn of a New Decade" is the theme of the 1980 4-H Summer Week at Oregon State University June 9-14.

Summer Week is a special event, involving more than 800 4-H members from throughout Oregon, a program which includes a wide variety of classes, activities, and a chance to make new friends and experience campus living.

Morrow County 4-H'ers interested in attending Summer Week should have their applications into the county Extension office by May 2. Scholarships, given by many local businesses and organizations, are available to help off-set the \$65 cost.

Summer Week is actually two different programs staged at the same time, points out Alan Snider and John Abell, OSU Extension 4-H youth

specialists and Summer Week coordinators.

One program is for "intermediate" 4-H members, that is 4-H'ers in grades nine and ten. The second is for senior members who are sophomores, juniors or seniors in high school. Each group will have separate classes and live in different campus residence halls, they add.

Additional information about 1980 Summer Week program, as well as application forms, are available from the Morrow County office of the OSU Extension Service at Heppner.

New parents' class to meet

Blue Mountain Community College's Adult Expectant Parents class will not begin tonight as scheduled. It will begin April 17.

The class meets for eight weeks from 7 to 9 p.m. in the music room at Heppner Junior High.

More information may be obtained by calling Chris Adelman at 676-5196.

WEST END SINGLES CLUB
West End Singles Club meets every Tuesday at 7:30 p.m. at the Civic Recreation Center (CRC), Hermiston. There is a meeting, refreshments, and games. All singles welcome. For further information, phone 567-2888 or 567-2624, Hermiston, or 989-8577 between 10 a.m. and 2 p.m.

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Those interested in enrolling for the next class should contact Fred Richey, Phone 567-8221 as soon as possible.

215 W. Hermiston Ave.
567-4570 Hermiston

May 1, will be limited to 150 people.

The names of those completing the course will be furnished to shows and fairs throughout the Pacific Northwest as potential judges.

The conference will focus on increasing judges' competencies in such areas as understanding the objectives of 4-H and FFA, working with young people, evaluating carcasses, and judging livestock showmanship contests.

The conference begins with registration May 21, at the Columbia Inn with the first workshop session that afternoon at Oregon Hereford Ranch. The conference concludes at noon May 24, after the session on evaluating and judging carcasses at Hill Meat Company.

Wednesday afternoon will focus on line evaluation of market animals. Thursday and Friday the emphasis will be on production classes. Carcasses of animals judged Wednesday will be evaluated Saturday morning. Evening programs will center on philosophy of judging, judging procedures, and question and answer sessions, Johnson explains.

Bus transportation from the

Columbia Inn to the various workshop sites is included in the registration fee.

Assisting with the program will be Leon Orme, Brigham Young University animal scientist; H. Joe Myers, assistant director for 4-H, OSU Extension Service; Al Haase, Corbett, Oregon, and Ray Meacock, Valleyford, Washington, swine breeders and judges; Gene Fessenbecker, Elmira, Oregon, dairy goat breeder and judge; Jerry Newman, Washington State University Extension 4-H youth specialist.

OSU Extension agents Dan Lowrie, Clackamas County; Ken Killingsworth, Wheeler County; Ray Yost, Tillamook County; Fred Kerr, Umatilla County, and Ralph Hart, Union County; H.P. Adams, OSU Extension dairy specialist, Dave Thomas and Dean Frischknecht, OSU Extension animal scientists; Bob Bishop, Walla Walla County Extension agent.

Perry Johnston, Walla Walla, Oregon; Doug Chambers and Jack Long, Salem, Oregon, and Lou Levy, Pendleton, Oregon, all sheep breeders and judges, and Bill Cox and Craig Anderson, Hermiston, Oregon, beef judges.

... Faith



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