

Irrigon man burned

John Cimmiyotti of Irrigon was seriously burned on his right arm and on the top of his head when a pan of grease exploded in the kitchen of his home on Nov. 22.

The Rural Fire Dept. was called, however the fire was under control when they arrived.

Kitchen cabinets were damaged and there was smoke damage in other areas of the home.

Cimmiyotti was taken to the Umatilla Hospital where he remained until Thurs. when he was taken to the Burn Center in Portland. He was scheduled for surgery on Monday.

Shower to honor Sharon Rietmann and new baby

A baby shower in honor of Mrs. Harold (Sharon) Rietmann and new baby daughter, Nova Lucile, will be held on Dec. 15 at two o'clock in the afternoon at the lone United Church of Christ social room.

All are invited to attend.

Artifactory offers holiday goods, goodies

Saturday, Dec. 6 between 10 a.m. and 4 p.m., AAUW Artifactory in Heppner will be offering a great variety of artistic creations and Christmas foods for shoppers searching for special and original gifts.

Over 60 persons and organizations have reserved space to sell such things as: wooden toys, macrame, sterling silver jewelry, silk flower arrangements, wheat weaving, Christmas ornaments, baked goods, inexpensive gifts which are especially for children to purchase, and more.

Demonstrations will be given between 10:30 and 12:30 to show those interested how to learn a new craft. Some

talents to be demonstrated will be: How to dry foods, wheat weaving and calligraphy.

The Heppner Garden Club will again be offering its annual wreath and swag making workshop in the 4-H Annex in conjunction with an art show sponsored by the Allied Arts association of Morrow County.

The AAUW will be holding a Book Fair, displaying new books as sample copies to order from. Pies, coffee and punch will also be available.

The December 6 Artifactory in Heppner promises to be an enjoyable day for every family member. (Even Santa will be there.)

Salvation Army 'Sharing with Others' begins

Jerry Holloman of the Heppner area Salvation Army Service Unit announced the start of the group's traditional "Share with Others" Christmas and Winter Relief Program. Christmas letters will be mailed this week.

Last year, the Salvation Army Oregon and Southern Idaho Division wished over 37,500 persons a "Merry Christmas." And in a very meaningful and tangible way—with groceries for a home cooked holiday dinner, new

shoes and clothing for youngsters, sunshine gifts to shut-ins in rest homes and hospitals, and to those in prisons.

"Sharing with Others" is possible through the financial support of those who join with the Salvation Army in remembering the elderly, the lonely, the ill, and those beset by financial problems or sudden disaster.

"Working together, Christmas will become a happier season for many of the less fortunate."

Memorial gifts dedicated at United Methodist

In a significant ceremony during Sunday worship, Nov. 30, the Rev. Mike Sheridan, church Treasurer Vern Batty, and the congregation of the Heppner United Methodist Church dedicated altar, pulpit and lectern cloths in four liturgical colors that memorialize former members of the congregation.

The newly purchased purple set, to be used during Advent and Lent, was in place for the first time as the first candle of the Advent wreath was lighted.

Along with the green cloths used during Epiphany and Kingdomtide, just ended, these two sets were purchased by combining gifts in memory of the following: Fred and Beulah Mankin, Bergen and Leta Ledbetter, Emma Hager, Harold Erwin, Ona Gilliam, Maude Phillips, W.W. Weatherford, Harley and Helen Young, Alta Edger,

Archie Padberg, Jeanne Hansen, Effie Johnson, Linda Briedenbach and Jewel Hager.

In the 1940's a new altar and altar rail were built for the church by Tom Wells and N.D. Bailey of black walnut wood given by Mr. and Mrs. E. A. Kelly (Lena.)

Mary Bailey and Mattie Green arranged for the white cloths which are used during Christmas and Eastertide and which now memorialize Mattie and Mary.

In 1978 Ella Smith and Alice Hastings bought the red cloths for the season of Pentecost which memorialize their departed husbands, Ted Smith and Carey Hastings.

The Rev. Sheridan stated how pleasing it is that in the time since the new altar was built that the church has been given the four basic sets of liturgical cloths.

-Happy Holidays-

from our ovens to yours



(Editor's note: Starting Thanksgiving week, and continuing through New Year's Day, the staff at the Gazette-Times will be sharing some of their favorite (tried and true) holiday recipes with our readers. So, from us to you, "Happy holidays and bon appetit.")

Old Fashioned Dark Fruit Cake
from Eileen Saling, bookkeeping, composing.

The following recipe was clipped from the "Mary Cullen's Cottage" column of the "Oregon Journal" about 17 years ago, give or take a year or two.

It goes together easily and is a favorite with the family members who enjoy fruit cake. Most do—some don't.

It has always been included in the Christmas gift packages to the family members who can't get home for Christmas, as "it just isn't Christmas without Mom's fruit cake."

I make other fruit cakes, too, but this is a favorite.

Fruit cake comes upon the scene with Santa. Dates, raisins, nutmeats and candied fruit team up to make this very rich dark fruit cake. It should be made now so that some aging can take place before the big day.

This cake goes together quickly. It is not necessary to soak the fruit before combining it with the other ingredients. Be sure to allow adequate time for slow baking, however. This will assure good fruit cake flavor and texture.

- 3 cups seedless raising
- 3 cups pitted dates
- 2 cups walnut meats or pecans
- 1 pound candied fruit mix
- 1/4 cup light molasses or honey
- 1/4 cup sweet wine or fruit juice
- 1 cup butter or margarine
- 1 1/4 cups brown sugar, firmly packed
- 4 eggs
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 teaspoon nutmeg

Rinse raisins in boiling water, drain thoroughly. Quarter dates and chop nuts. Combine with candied fruit mix, molasses or honey and wine or fruit juice.

Cream butter and sugar until light and fluffy, beat in eggs one at a time. Add creamed mixture to fruit and nuts.

Sift together flour, salt, soda, cinnamon, cloves and nutmeg, mix into fruit mixture.

Grease a 10-inch tube pan or two 9x5x3-inch loaf pans. Line bottom of pans with greased paper. Pour batter into pan.

Bake in a slow oven, 275 degrees, about 2 1/2 hours with a shallow pan of water on lower rack of oven. Makes about five pounds.

STUDENT OF THE WEEK



Susan Johnson

Class Vice-President, a member of the Dance Team, the Band, GAB, National Honor Society, Outdoor Club and Student Council, Susan is a Senior at Heppner High School and has maintained a 3.28 grade point average.

Susan is planning to begin her studies in nursing at Blue Mountain Community College and transfer to EOSC to complete her baccalaureate degree.

Susan is the daughter of Mr. and Mrs. Burl Wattenburg. Besides her current activities she has also been involved in drama and in a local musical group. She was recently selected to attend a regional honor band.

Susan is a well organized and well disciplined individual. She is a very talented and enjoyable member of the Heppner High Student Body.

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Eastern Star No. 32 holds special meeting

(Editor's note: The article entitled "Eastern Star holds special meeting" appeared incorrectly in the Nov. 27 issue of the Gazette-Times. Following is the corrected story.)

Ruth Locust Chapter No. 32, Order of the Eastern Star, met Monday, Nov. 3, for a special meeting with Worthy Matron Louise Wood and Worthy Patron John Wood presiding.

Virginia Kelso from Fossil, who is a member of the Blood Program Committee of the Grand Chapter of Oregon, made her official visit. She told of the importance and need for people to participate in this program.

Other visitors that evening were Margaret Jorgensen

Grand Representative of Quebec in Oregon; Irene Stoker, Youth and Membership Committee member; Myrna Miller and Dorothy Stump from Umatilla; Marie Bensil from Hermiston and Lois Peterson, a member of the Estar Committee.

Officers who were on vacation at the regular installation time were installed: Lota Tibbles, Warder; Marilyn Childers, Marshal; Winifred Cox, Ruth.

Several members reported on attending and enjoying a reception for Meryl Reardon, Grand Conductress, and Hilmer Horn, Grand Sentinel, which was held in Pilot Rock.

Refreshments were served by Katherine and Roy Lindstrom from attractively decorated tables featuring autumn symbols, colors and flowers. Members and guests enjoyed slides the Lindstroms had taken of Washington D.C., New York, Virginia, and other places they visited.

Ruth Locust Chapter is very grateful to members Susie and Glenn Cooper for their donation of a larger refrigerator for lodge use.

All O.E.S. members are

encouraged to attend the next slated meeting on Monday, Dec. 8, at which time a visitation, entertainment and refreshments are planned.

Market Basket

by Birdine Tullis

At a time when rising food prices are the order of the day, it is great to have record crops and moderate prices for two of our most popular fruits. The APPLE crop is record large, and the California NAVEL ORANGE crop is forecast as being 17 percent larger than last year's record production.

A huge apple crop is moving to market. Because, as yet, there are no added storage costs, prices are probably the lowest of the year. Also, the quality is tops during this peak supply time.

Intended use is the best basis for selecting apples.

RED DELICIOUS, the most popular apple, are sweet, firm and best eaten raw. GOLDEN DELICIOUS are good raw and cooked. ROME BEAUTIES are particularly good for baking, and YELLOW NEW+TONS are an all-purpose apple.

Although Navel oranges are now in the markets, the fruit will be sweeter and juicier in about another month. Also, prices will be considerably

lower. Oranges this year are mostly small size, just right for snacks and children's lunches. The skins are thinner than last year; and the oranges are seedless, easy to peel and easily sectioned.

If you want fresh CRANBERRIES for Christmas, you had better put some into the freezer now because supplies of cranberries are limited. GRAPES are plentiful. RED EMPEROR grapes cut in half and seeded add a flavorful touch to Waldorf salads.

The PEAR crop is a large one, and D'ANJOU pears are frequently advertised at special prices. COMICE pears, sweet and juicy, add a festive touch to any meal.

BROCCOLI and HARD SHELL SQUASH are bargains from the standpoint of cost and nutrients. LEAF LETTUCES are in good supply and moderately priced.

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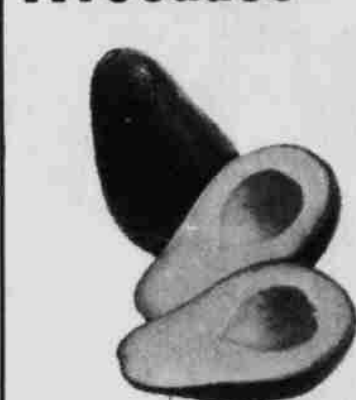


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