

SCRAM lets you lose yourself in scenery

SCRAM usually means leave, get lost, or some other phrase used in today's slang language. In this instance SCRAM means new acquaintances, excitement, and adventure for all ages.

SCRAM is the initials for "Senior Citizens Roaming Around the Map." It is a non-profit organization, based in Pendleton, offering various tours at low cost. All profit from the tours goes into foster-grandparent and senior citizens groups to help fund their programs, said a group spokesperson.

In 1980 over 600 people spent a week in Hawaii, basking in the sunshine of the Islands, visiting the historical places of World War II, and attending the functions which depicted the history and cultural background of the original Hawaiian natives. This tour is included in the trip destinations again this October for many who were unable to go last year.

The schedule started Feb. 24 with two successful trips to Reno, Nevada. More will be offered at a later date.

On April 20 and 27 there will be trips to the Oregon Coast, staying at the Inn at Spanish Head, with many other exciting planned.

Have you ever wanted to see Universal Studio, where movies are filmed, visit Disneyland, Knotts Berry Farm, Bryce and the Grand Canyon, and many more exciting

places? If so, these can all be visited on the Canyons, Sea & Star trip of 12 days in early June.

Now for a little cooler climate, how about a trip through the Canadian Rockies, inside passage to Alaska, and the scenic beauty of the Yukon Territory? For this exciting adventure be ready to go in August and September.

If you would prefer to go farther south where there is warm weather similar to Hawaii, join a trip to Mazatlan, Mexico, where an exciting eight-day schedule is planned for October and November.

In June there will be a special tour to Seattle, Wash., to visit the Bishop Museum to see the exhibit sent from Hawaii to Seattle. It includes fascinating material from early Hawaiian culture and history. Also included is a tour of Seattle, a visit to Victoria by ship and a visit to the Butchart Gardens.

All of SCRAM tours include transportation, motel, two meals a day, and all planned events and shows. According to SCRAM, all you need is your own spending money. The group says it offers quality travel for less cost.

For more information, write SCRAM Travel Tours, P.O. Box 1602, Pendleton, Oregon 97801, or call 276-9035. "We will be pleased to send you all information on the tours," said a group spokesperson.

Oregon Beef Microwave Cook-off this Sat.

"If you are one of Oregon's many happy microwave oven owners, and are on the lookout for new award-winning beef recipes, come to the 1981 Oregon Beef Microwave Cook-Off", urged Kathy Kurtz, home economist for the Oregon Beef Council.

The contest will be held Saturday, April 4, 1981 from 1 to 4 p.m. during the Northwest Food Fair sponsored by the Portland Art Museum at the Memorial Coliseum in Portland. The food fair, which is open to the public will feature exhibits from Northwest food, specialty and equipment companies, and cooking demonstrations by local and national experts.

"The purpose of the Oregon Beef Microwave Cook-Off, sponsored by the Oregon CowBelles and Oregon Beef

Council is to find exciting, yet easy recipes for preparing the less-tender and less-expensive cuts of beef in the microwave oven. At the 1981 cook-off spectators can watch the top five contestants from all over Oregon prepare their carefully selected beef microwave recipe for a panel of expert judges. An added bonus to watching the cook-off, will be a cooking demonstration by Barbara Harris, nationally popular microwave expert and cookbook author," continued Kurtz. In addition to Barbara Harris the judges for this year's contest are Richard Nelson, Portland cooking teacher and columnist for the Oregonian, and Yvonne Rothert, food editor at the Oregonian.

The five finalists and their recipes are Danelle Waggon-

er, Milton-Freewater, with "Quick Chili Corn Casserole"; Laura Buck, Umatilla, with "Western Pride Steak"; Wilma Stegmuller, Portland, with "Mandarin Steak"; Karla Gray, Newburg, with "Beef-Cabbage Casserole"; and T.C.

Thompson, Portland, with "Cheesey Beef Rolls."

The winner of the 1981 Cook-Off will receive a new Sharp Microwave Carousel Oven, a quarter of beef, and a trip to the National Beef Cook-Off as Oregon's representative.

Heppner High FFA members attend annual convention



Anne VanSchoiack, Jeff Bailey

Several local FFA members attended the 53rd annual State FFA convention held during the first weekend of spring vacation in Albany.

Attending from Heppner were seniors, Jeff Bailey and Anne Van Schoiack, sophomores, Tara Mahoney and Shane Laughlin, and freshmen, Steve Plocharsky and Dean Rill.

Jeff and Anne were among only 121 members receiving the State Farmer Degree, the highest degree possible.

Every tiller tells a story

Every wheat plant has a story to tell about its short but sometimes stressful life.

Now, two federal researchers are learning to "read" the story of the wheat plant's life by studying its rooted branches, called tillers.

What the researchers learn may help growers change certain methods to help the plants develop as many healthy tillers as possible. The tillers in turn will produce more kernel-filled heads.

Oregon's wheat farmers, through the Oregon Wheat Commission, have given \$6,000 to researchers Betty Klepper and Ron Rickman, to help speed up their study at the Columbia Plateau Conservation Research Center near Pendleton.

Klepper and Rickman have found that there is a certain pattern to the appearance of the three or four tillers in a wheat plant.

For the soft white winter wheat grown in the Northwest, tillers begin to appear a few weeks after being planted in the fall. The first tiller appears on one side of the plant, the second on the opposite side, the third on the same side as the first, and so on.

If a plant's tillers don't fit that pattern—if it skips a tiller or if a tiller dies—that is a sign of stress.

Preliminary studies show that tiller development generally is controlled by warm weather—the warmer the weather, the faster the tillers grow. But other controllable factors, such as seedbed moisture and nitrogen supply, can modify the tiller response to temperature.

Klepper and Rickman can look at a weather chart now and predict the number of tillers that should be on the growing wheat. At the same time, they can look at the tiller pattern in a plant and tell at which time the plant experienced stress. Knowing the time, they often can tell just what caused the stress.

And knowing what can influence the development of tillers may help growers "trick" the wheat plant into developing more tillers.

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Chocolate, buttermilk team up in Wheathearts' red devil of a cake

Chocolate and buttermilk team for a devil of a cake—worth a \$100 prize—in the 1981 Oregon Wheathearts cake baking contest.

The official recipes for Wheathearts Red Devils Food Cake and Wheathearts Chocolate Frosting may be obtained from Extension Service office in participating counties.

The contest will be held in counties affiliated with the Oregon Wheat Growers League: Morrow, Baker, Gilliam, Jefferson, Sherman, Umatilla, Union, Wallowa and Wasco. Entries from Marion, Polk and Yamhill counties will be judged together at the Polk County Fair.

Participants must follow the official recipes and submit the cakes to their county fairs.

First place winners at the county fairs will be eligible to enter the state bake-off during the annual convention of the Oregon Wheat Growers League, Nov. 29 - Dec. 2, in Pendleton.

A \$100 award will be paid to the state winner.

The contest has been sponsored by the Wheathearts since 1958, says Shirley Miller, chairman of the Wheathearts.

She and husband, Don, operate a wheat farm near Moro.

The idea of the contest has been to promote the use of the soft white winter wheat grown in Oregon.

Oregon's wheat flour is best for cakes, quick breads, pastries, crackers and noodles, says Miller. Bread flour is made from high-gluten wheat grown elsewhere in the country.

Wheathearts cake contest recipes have included all kinds of cakes, but the favorite always seems to be chocolate, says Miller.

"Every time we have something besides chocolate, the men ask when are we going to have a chocolate cake, she says with a laugh.

The Red Devils Food Cake features brown sugar, buttermilk and unsweetened chocolate, with red food coloring for a rich appearance. The chocolate confectioners' sugar frosting has the added touches of egg yolk and cream.

The Oregon Wheat Growers League is a non-profit organization representing Oregon's 9,000 wheat farmers. The Wheathearts are affiliated with the league, promoting the use of wheat.

1981 OWGL OFFICIAL CAKE RECIPE WHEATHEARTS RED DEVILS FOOD CAKE

- | | |
|-------------------------------|-----------------------------------|
| 1-3/4 cups cake flour, sifted | 1/2 cup butter or margarine |
| 1 cup granulated sugar | 2 eggs |
| 1/2 cup packed brown sugar | 2 oz unsweetened melted chocolate |
| 1-1/2 tsp. soda | 1 tsp. vanilla |
| 1/2 tsp. salt | 1/2 tsp. red food color |
| 1-1/2 cups buttermilk | |

Heat oven to 350 degrees. Grease and flour or wax paper two 9-inch round cake pans. Sift together all dry ingredients into mixing bowl, add butter, buttermilk, and vanilla, and beat for 2 minutes. Scrape bowl often. Add eggs, chocolate and food coloring and beat for 2 more minutes. Pour into prepared pans and bake for 30 - 35 minutes. Cool and frost with Wheathearts Chocolate Frosting.

WHEATHEARTS CHOCOLATE FROSTING

- | | |
|-----------------------------|------------------------------------|
| 6 Tbs. butter or margarine | 2 oz. unsweetened melted chocolate |
| 4 cups confectioners' sugar | 1-1/2 tsp. vanilla |
| 1 egg yolk | 1/4 cup cream |

Cream butter. Gradually add half the sugar, blending well. Add egg yolk, chocolate, and vanilla. Gradually add remaining sugar, beat well. Add cream to make of spreading consistency. Frost top and sides of cake.

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Plans underway for county Junior Rodeo

Plans are underway for the 1981 Morrow County Junior Rodeo, which is scheduled for June 5, 6 and 7 at the Fairgrounds in Heppner. This rodeo is sanctioned by Western States Junior Rodeo Association. Non-members of Western States may enter on a permit.

The new president for the Morrow County Junior Rodeo is Sherree Mahoney, Heppner; vice president is Bill Steagall of Irrigon; Secretary is Annie Schwarz of Heppner.

Tara Mahoney was selected queen to represent this 1981 rodeo.

Susan Evans and Mary

How to get rid of line coil

Line coil is as much a part of monofilament fishing line as a rod and reel are part of fishing.

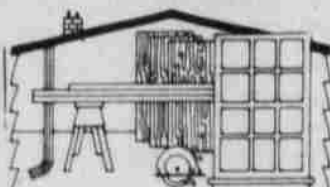
Coils occur when wet line is reeled in, dries on the reel, and takes a set in that position. On that first cast with line that hasn't been used for a while, birdsnests and snarls can often result.

According to experts at the DuPont Company, moisture and tension are good methods to remove that coiling tendency. They advise soaking the line for an hour or two before a fishing trip, or letting it out behind the boat and trolling it to a fishing spot. Otherwise, tension can be used by tying the line off to a stationary object like a tree or car bumper and subjecting the line to a series of hard pulls.

Kilkenny are in charge of getting donations and prizes. John Mayer, Don Papineau and Dick Hoffman will handle the livestock. Roger Britt will run the bucking chutes with Bob Steagall in charge of track events.

Other committee members are Wayne Evans, flagman; Dick Rice and Bob Mahoney. Lorene Montgomery and Stan Kemp will be the timers. Roger and Rita Britt are in charge of the dance.

Entries for the rodeo will close May 15, 1981. For further information, contact Sherree Mahoney at 676-5876 or Annie Schwarz at 676-9484.



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