

## Twern't nothin'...



Jim Lankford Jr., 23 of Heppner caught this 5 ft. 10 in. 87½ lb. sturgeon on the Columbia River last Saturday, Dec. 19.

Lankford said the fish is the largest he has caught and been able to keep and it took him about 20 minutes to land.

## 'The Rolling Hills Run' theme chosen for April race

"The Rolling Hills Run" has been chosen as the name for Heppner's Walk-Run being sponsored by Heppner Elementary and Junior High Schools and the Heppner Lions Club. The winning name and logo idea were the inspiration of Jean Strange, a P.E. teacher at Heppner Elementary.

The purpose of the walk-run is to promote wellness, said a spokesperson. Proceeds from this year's event will go toward the Solar Heating Project at the Heppner Swimming pool.

The 3.1 and 6.2 mile event, following Hinton Creek into Heppner, will be held Sunday, April 4, beginning at 1 p.m.

Sponsors of the run are encouraging people to start out the new year by getting into shape for "The Rolling Hills" run. Committee members from Heppner Elementary and Jr. High Schools and the Heppner Branch of A.A.U.W. have combined resources to present a Wellness Workshop titled "A New You in '82." The date for the day-long workshop is Saturday, January 30, at the Heppner High School cafeteria.



The free workshop is divided into two parts. Participants may attend one or both parts of the workshop. The morning session will deal with fitness stress nutrition and health habits which contribute to a personal program of preventative medicine. Len Tritsch, director of the Department of Health Education, from the State Department of Education, will lead the wellness session. Tritsch presented a similar program at the Morrow County School Teacher In-Service in September and has been invited back to Morrow County by popular demand, continued the spokesperson.

The afternoon session will feature a run clinic which will help prepare people for participation in a fitness walking or running program. Paul Stringer, health and P.E. teacher at Heppner Jr. High School will be in charge of this session. Other professionals will be assisting him, the spokesperson concluded.

## BMCC ski classes slated

Ski classes offered by Blue Mountain Community College winter term are scheduled to begin the first week of January, according to Ellsworth Mayer, college coordinator of the skiing schedule.

Three sections of Alpine skiing and one section of Nordic skiing will be offered. The Alpine skiing classes will be offered all day Thursdays at Anthony Lakes, all day Sundays at Anthony Lakes and Thursday evenings at Spout Springs. The Nordic classes will be held Tuesday mornings.

All downhill classes are conducted through the ski schools of the respective ski areas. Persons interested in registering for any BMCC ski class may use the mail-in

registration form on the back of the schedule of classes or they may register through the Admissions Office at the college.

Registration fee for the classes is \$13 plus transportation, lessons and lifts and rental costs. Bus transportation will be provided by the college for the Spout Springs class and the cross-country class. Cost of the transportation is \$35.

A complete schedule of ski classes is printed in the winter term schedule mailed to all postal patrons of Umatilla and Morrow counties. A schedule is also available on the BMCC campus from the following offices: Admissions, Counseling Center, Evening Division and physical education.

## The Rev. Watts ordained into priesthood



The Rev. Edwin Watts of All Saints Episcopal Church, Heppner, was ordained into the priesthood during services held last Wednesday night in Heppner.

Bishop Rustin R. Kimsey of the Diocese of Eastern Oregon, as well as many local and out of town guests and ministers, attended the two-hour service which culminated with the Rev. Watts' ordination into the priesthood.

A reception, given by the All Saints Alter Guild followed in the church parish hall. Cake plus punch and coffee was served to over two hundred guests.

Afterward, the Rev. Ed Watts opened gifts given by dozens of well-wishers as family members from all over the country gathered around to watch.

Father Watts, originally from Huntington Beach, CA., spent much of his youth in California. After twenty-two years in the U.S. Army, he

retired as a Sergeant First Class, EE7. He saw combat in both the Korean and Vietnamese Wars and was awarded with the combat infantryman's badge and commendation medal.

Watts earned his bachelors degree at Westminster College, Utah in 1971 and his Masters in Education in 1972 at the University of Utah.

Father Watts' first experience with Oregon as an adult was in Dufur where he taught high school from 1972 to 1978. During that time the Watts family became active with St. Paul's Episcopal Church at The Dalles.

Watts received his Masters of Divinity in May 1981 from Collgate Rochester Bexley Hall in New York. He and his wife, Zoe, came to Heppner last summer and Watts was installed as Vicar at All Saints Episcopal Church in July.

The Watts have five children and seven grandchildren.

## And visions of gingerbread danced through their heads...



Peggy Hay's children, Tim (left), Bill and Tammy show off the gingerbread houses their mother bakes every year. The children bring the houses to school for display, and then for eating before Christmas.

Most people who bake gingerbread for the Christmas holidays, settle for the traditional little brown gingerbread men—not Peggy Hays of Echo.

Each Christmas for the past nine years Peggy has baked full-size gingerbread houses for her children.



Fresh dill is available in most supermarkets. Snip over freshly tossed salad for lively flavor.

The kids take the houses to class for display before the

holidays, and then eat them right before Christmas.

The houses are three dimensional, so each piece is baked separately and put together with royal icing to

form the structure, says Peggy.

"I make the pattern each year with butcher paper, and then cut the flat pieces of gingerbread from that," she explains.

She uses royal icing, a mixture of powdered sugar and egg whites, to hold the

house together and also to add colors and decorations. "It's completely edible," she says. "It's something I saw in the paper and thought it was cute, and when I went up and saw how much the kids at school enjoyed them, why I just kept making them."

## Crunchy Holiday Treats

Peanuts are a holiday nut that adds flavor and crunch to cookies, cakes, breads and other confectionery favorites. During the holidays, busy cooks pride themselves on their baking specialties and cooking expertise. The following recipe for holiday Peanut Cookies gives a new twist to the holiday classic—thumbprints. Each cookie is filled with a healthy mixture of peanuts and honey and is a great addition to any holiday party or gathering. The cookies also make special gifts when packed in attractive tins or jars.

### HOLIDAY PEANUT COOKIES

½ cup butter, softened  
¼ cup sugar  
1 egg yolk  
1 cup flour

1 teaspoon grated lemon rind  
Confectioner's sugar  
3 tablespoons honey  
½ cup finely chopped peanuts

Cream together butter and sugar until light and fluffy. Beat in egg yolk. Blend in flour and lemon rind until well mixed. Chill dough 30 minutes. Form into 1½-inch balls. Place 1-inch apart on ungreased baking sheet. Make a depression with wooden spoon handle or index finger in center of each ball. Chill until firm. Bake in a 350°F. oven for 15-17 minutes or until very lightly browned. Cool on rack. Dust with confectioner's sugar. Combine honey and chopped peanuts. Spoon into depression in cookies. Store in tightly covered container. Makes 1½ dozen cookies.

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**Merry Christmas**

**TEENS OF THE MONTH**

**Ione- Michelle LaRue**  
Michelle LaRue is a senior at Ione High School with a grade-point average of 3.39. Michelle is secretary-treasurer of the senior class, is a member of the National Honor Society and Girls Letter Club. Michelle is active in all sports and was recently chosen for the league all star volleyball team. Michelle plans to attend Oregon State University next year and major in business administration. She is the daughter of Del and Linda LaRue of Ione.

**Heppner- Cathy Lindsay**  
Cathy, a sophomore at Heppner High School, maintains a 3.91 grade-point average. As a freshman, Cathy was class president and representative for her class at the student council. Cathy is a member of Girl's Athletic Boosters, varsity basketball, 4-H and her church youth group and folk mass singing group. Cathy is the second eldest of seven children. Cathy demonstrates high moral character and a strong set of values. These things make Cathy a good leader at school whether in class, on the basketball court or while working on class and club activities. Her leadership abilities are enhanced by a pleasing personality, dependability and integrity. Cathy is an asset to her family and any organization with which she is affiliated. Cathy is the daughter of Larry and Corrine Lindsay of Lexington.

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