

Lexington news

Delpha Jones 989-8189

Gene Majeske was pleasantly surprised on Sunday afternoon when his wife, and children, Mr. and Mrs. Burke O'Brien and their children of Heppner, Don Majeske of Deer Island, and Mr. and Mrs. Vilas Ropp of Depoe Bay hosted a birthday party for him. A bountiful potluck dinner was greatly enjoyed and the afternoon was spent in visiting by over 40 guests.

Others present were: his mother, Freda Majeske and Mrs. Majeske's parents, Mr. and Mrs. Kenneth Marshall, Mr. and Mrs. Barney Marshall and children from La Grande; Bud Marshall; Mr. and Mrs. Kenneth Palmer; Carol Rea and daughter, Dyanna, of Hermiston; Mr. and Mrs. Jack Mounts of Portland; Teresa Mounts and children of Boardman; Pat and Sandi Wright and their house guest, Dawn Grey from Juneau, Alaska; Mr. and Mrs. Mark Wright; Mr. and Mrs. Steve Hill and children; Mr. and Mrs. Ervin Rauch; Floyd Borman; Ed Hunt; and Mr. O'Brien's mother and stepfather, Mr. and Mrs. Leonard King of Pendleton.

Lexington Grange held their annual potluck dinner at the mountain cabin of Mr. and Mrs. O.W. Cutsforth on Sunday. A good time was enjoyed by all present, with horseshoe pitching and pinocle for entertainment. Those attending were Mr. and Mrs. Glover Peck, Mr. and Mrs. C.C. Jones, Mr. and Mrs. Norman Nelson, Mr. and Mrs. Fred Nelson, Mr. and Mrs. Kenneth Smouse and guests Maude Pointer from Pioneer Memorial Nursing Home and her daughter, Harriet Batty, and Mr. and Mrs. John Kilkenny.

The Historical Society board of directors met at the home of Mr. and Mrs. Norman Nelson on Saturday evening with a potluck dinner.

The purpose of the meeting was to discuss the printing of the history of Morrow County. The book will be similar to one published on Gilliam Co.

After much discussion, it was decided that the group would okay the project providing the publishing company, conduct interviews and edit the book. This seems to be necessary as there are not enough project workers to get the work finished in the allotted time. Brochures will soon be received by Morrow County residents requesting family histories.

Those present were: Mr. and Mrs. Jim Bloodworth, Mr. and Mrs. Harold Peck, Mr. and Mrs. Jim Hayes, Mr. and Mrs. C.C. Jones, and the host and hostess.

There was also some discussion on the annual meeting date and this year the meeting will be held Sunday, Sept. 26 at the Lexington Grange Hall. A main course of turkey and dressing will be served and visitors and members are to bring salads and desserts.

Mr. and Mrs. Vilas Ropp and children are visiting at the Gene Majeske home and are helping with harvest.

Visitors at the Erda Pieper home to visit Paul Morey was his grandson, Mr. Rick Morey and family. Mr. Morey had a chance to get acquainted with his great-grandson. Other recent visitors at the Pieper home have been Diane Bren-

nan and daughter from Newport, a granddaughter and great-granddaughter, and Larry Holliday and his three sons from Portland, Rick Pieper and a friend from Eugene and Annie Pieper of Hermiston.

Dick Ruhl and son of Roseburg, and Lori and Cindi Ruhl of Hermiston, are staying at the L.E. Ruhl home and are helping with harvest.

Charlene Whitney from Portland and daughter Kimberlee Ann of Nome, Alaska were visiting at the home of her parents, Mr. and Mrs. C.C. Jones, and brother, Kenneth and family on Thursday.

Bob Grey from Cresswell, has recently spent several days visiting with his mother, Mabel Gray and sister, Florence, in Heppner, and a sister and her husband, Mr. and Mrs. L.E. Ruhl in Lexington.

Dolly Allstott of McNary, who recently underwent major surgery at St. Anthony Hospital in Pendleton is spending some time with her daughter and family, Mr. and Mrs. Lyle Peck.

Mr. and Mrs. Charles Buchanan and Mr. and Mrs. Delbert Vinson spent some time this week in the mountains and at Phillips Lake fishing.

Lola Breeding of Irrigon is visiting with her brother and his wife, Mr. and Mrs. Wilbur Steagall.

Word has been received by Morrow County residents that the annual Morrow County picnic, at Laurel Hurst Park in Portland, will be held Sunday, August 1. A potluck dinner, visiting and getting re-acquainted are being planned for the day. Also door prizes will be awarded.

Lexington residents are pleased to learn that the Barnett house has been sold to Mr. and Mrs. Harley Sager. Mrs. Sager will be managing Le-Bush shop in Heppner and Mr. Sager is again employed at First Interstate Bank there. The Sager's are former Lexington and Heppner residents.

Mark Ingle, a teacher from Roseburg, visited with Dick Ruhl last week and enjoyed seeing how Eastern Oregon farming is done.

Mary Lou and Jennifer Bachnefer from Portland recently spent several days at the Ruhl home and enjoyed some fishing around the country.

A Shawn Steagall's annual reunion was held Sunday at Bull Prairie with about 70 people present to enjoy fishing, boating, camping and good food. Those attending included Mr. and Mrs. Wilbur Steagall, Mr. and Mrs. Bob Steagall, Mr. and Mrs. Jerry Dougherty, Mr. and Mrs. Howard Crowell, Mr. and Mrs. Rick Kandle and family, Wilbur Steagall's daughter and family, Mr. and Mrs. Roger Brandhagen from Pendleton, Mr. and Mrs. George Steagall, Heppner and others from Spokane, Wash.; Gresham; Tennessee, Albany, Butte Falls, Ore.; and Fossil.

Ione man arrives for duty at Fort Ord, CA

Pfc. Brian P. Rietmann, son of Billy J. and Marilyn A. Rietmann of Ione, has arrived for duty at Fort Ord, Calif. Rietmann, a military police specialist with the 7th Infantry

Division, was previously assigned at Fort McClellan, Ala. He received an associate degree in 1980 from Blue Mountain Community College in Pendleton.

Traffic lights were developed by Detroit policeman William L. Potts in 1920.

Heppner mealsite celebrates anniversary, many honored

By JUSTINE WEATHERFORD

Wednesday noon, July 14, was very special at Heppner Senior Citizen Mealsite. Each of its ten tables was flower centered and the entire room felt festive. Mealsite Committee President Bill Collins presided at the celebration of the first anniversary of the site's reorganization and reestablishment at the fairgrounds. Ola Mae Groshen played lively and appropriate piano music. All present sang "Happy Anniversary to Us" when each was given a cupcake topped with a lighted candle.

The names of those who attended the first meal at the new site were read and they were asked to stand. A great many of them were present and cheered. The ladies from Heppner's Christian Life Center who had arranged the tables, served the meal and restored the room to order, were individually introduced and applauded. Their pastor, Doug Thomas, asked the blessing before the meal.

Special honors were given to those who had made unusual contributions to the mealsite. Nurse Karen Thomas from Tri-County Home Health Agency was honored for the time and skill she gives each month when she conducts blood pressure testing. The Murray Rexall Drug was thanked and honored for their generous contribution of dishes to the site. Morrow County Court was honored for its regular support of the mealsite. Certificates of appreciation were given to three couples who have been leaders during this first year: Bill and Daisy Collins, Bob and Babe Harris, and Bill and Winifred Cox.

Representatives of Heppner churches whose women's groups have served at the site were called forth to receive certificates of appreciation on behalf of their churches. The church groups honored were: All Saints Episcopal, St. Patrick's Catholic, the Nazarene, the Christian Life Center, First Christian, the Baptist,



Zoe Watts of All Saints' Episcopal (L); Justine Weatherford, United Methodist; Frieda Slocum, First Christian; and June Rollis of the Christian Life Center



Karen Thomas, Tri-County Home Health Agency nurse (L); Dorothy Krebs, Morrow County Court; Adine Stone, Heppner Nazarene; Zoe Watts, All Saints' Episcopal; Marilyn Bigelow, Friendship Baptist; Millie Evans, Hope Lutheran; and Grace Buschke, St. Patrick's Catholic Church



Bill and Winifred Cox (L), Daisy and Bill Collins and Babe and Bob Harris

the Lutheran, the Seventh-day Adventist and United Methodist.

Mealsite cook, Cherrie Clark was presented a pretty corsage in honor of her work and devotion by Babe Harris

of the mealsite committee.

Folks were told that any fruit, sugar, or labor donated to the jam and jelly project at the mealsite would be sincerely appreciated.

'Econo-Eating'

There's more to compare in food buying than price. Bargain hunting and shopping for lower prices is a real challenge. You feel you've accomplished something when you feed your family for less.

Comparing nutritional value is an even greater challenge and may be even more important.

For instance, each family member needs vitamin C daily. Needs vary from 35 milligrams for babies to 60 milligrams for adults. You can meet this need by having orange juice every day, giving the baby 3 or 4 oz. and the adults 3/4 cup.

You can spend your efforts hunting for the best bargain on orange juice, stocking up when the price is low. Frozen or canned orange juice is often the least expensive source of vitamin C.

On the other hand, you can become more knowledgeable about other foods containing vitamin C and the amounts of those you can serve to meet the daily need.

You can plan ahead. If you know you're going to have

broccoli for dinner, you can skip the orange juice for breakfast.

Fruits and vegetables providing vitamin C are seasonal. A fresh medium-sized orange provides the vitamin C needed by an adult. This orange may cost five cents in the plentiful season and 30 cents or more when it is scarce. Cabbage may vary from nine to 59 cents a pound, making it a very cheap source sometimes and fairly expensive at others.

Fresh strawberries are a welcome sight when they first come to market, but the 3/4 cup you need to meet your vitamin C requirement may cost 30 to 40 cents. Well worth the extra money if you're a strawberry lover.

The following recipes are high in vitamin C. They are delicious, attractive and easy to prepare.

FANTASTIC ORANGE GUZZLE

In a blender, combine all ingredients; blend until smooth, about 1 minute. Four servings.
1/4 cup sugar

6 oz. can frozen orange juice
1-3 cup instant dry milk
1 3/4 cup water
1 teaspoon vanilla
10 ice cubes

STIR FRY BROCCOLI PLUS

Cut fresh broccoli into thin spears. Select one or two other vegetables to go with the broccoli. Colorful vegetables would be carrots, cut in thin slices and a small onion cut in quarters. Other vegetables in season, so they are inexpensive, combine well, too.

Heat wok or frying pan to medium heat, about 375 degrees. Add two tablespoons oil. Add vegetables all at once and stir rapidly for about 2 to 3 minutes.

Stir in two tablespoons soy sauce. Cover and cook for two to three minutes. Check with a fork. Vegetables should be tender-crisp.

Very tender vegetables such as tomatoes can be added after the covered cooking and then cooked one or two minutes more. Serve immediately.

Extension gives recipes for home-canned zucchini-pineapple

Home-canned zucchini-pineapple is becoming popular with homemakers across the nation, but numerous questions and concerns regarding the safety of this food preparation have come up in recent months, says Dawn Hawkins, County Extension agent. Many people are concerned about the possibility of spoilage making home-canned zucchini-pineapple unsafe for consumption.

Zucchini-pineapple is a unique recipe which combines

zucchini squash, pineapple juice, lemon juice and sugar into a product that tastes and looks similar to pineapple. The high concentration of lemon juice and pineapple juice in zucchini-pineapple ingredients provides enough acid to allow safe processing in a boiling water bath.

Because the correct acidity level is essential for safe canning, it is important that the canning recipe be followed exactly, Mrs. Hawkins explains.

The Oregon State University Extension Service recommends these two recipes for zucchini-pineapple, which were developed at Utah State University:

Recipe 1
9 cups zucchini squash (chunk, peeled or grated)
1 1/2 cups sugar
46 oz. can pineapple juice
1/2 cup lemon juice

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Crop Report

The Oregon Crop and Livestock Reporting Service has released the following Crop Report for the month of July:

Winter wheat yields in Oregon are unchanged from the June 1 estimate of 53.0 bushels per acre. Production is estimated to be 58.3 million bushels, the third largest crop, surpassed only by the previous two crops. Nationally, winter wheat production as of July 1 is forecast at a record 2.12 billion bushels, one percent more than last year's crop. Yields in 1982 are up 0.2 bushels from last year and acreage for harvest is up 409,000 acres.

Barley production in Oregon is expected to be just short of last year's production, which was the largest crop since 1972. U.S. barley production is expected to total a record 479 million bushels, fractionally higher than last year's record production.

Production of oats for grain in Oregon is forecast at 5.5 million bushels, 21 percent more than last year and the largest crop since 1971. Rye production for grain at 100 thousand bushels is down 33 percent. Nationally, oat and rye production for grain are up 14 percent and eight percent respectively.

Oregon potato acreage for harvest in 1982 at 50,700 acres is down six percent, but up eight percent from 1980. Nationally, fall potato acres for harvest are up five percent while acreage for all seasons is up four percent from last year.

Sweet cherry production in Oregon is estimated at 32,000 tons, 20 percent below last year's record production and three percent below 1980. Nationally, the crop is forecast at 139,850 tons, nine percent below 1981.

Bartlett pear production in Oregon is still estimated at 72,000 tons, unchanged from June 1 and 15 percent below the 1981 crop. All other pears are estimated at 105,000 tons, 13 percent below the past three years. Pear production for the Pacific Coast (California, Oregon and Washington) is estimated at 472,000 tons, 21 percent below last year for Bartletts and 13 percent below 1981 for other pears.

Apple production in Oregon is expected to total 150 million pounds, three percent below last year. Washington is expecting a crop of 3.1 billion pounds, 13 percent more than last year. Nationally, apple production is up 11 percent.

Actress Van Boskirk to return to Heppner soon

Actress Jane Van Boskirk, performer in "The Northwest Woman," will be returning to Heppner in August with another dramatic performance entitled "Change The Way It Is!"

The show is scheduled for 8 p.m. on August 4 at St. Patrick's Catholic Church Parish Hall. Admission is free.

This time musician Linda Danielson joins Van Boskirk to explore and celebrate the

lives of modern Appalachian women, with mountain fiddle tunes and a script based on the book "Hillbilly Women," by Kathy Kahn.

The event is sponsored locally by the Heppner-Ione branch of The American Association of University Women and is part of the Oregon Committee for the Humanities Chautauqua '82 series.

Tall fescue pastures safe for livestock

Tall fescue pastures in the Pacific Northwest are not a threat to livestock performance, according to a survey conducted by a group of plant and animal specialists at Oregon State University. In contrast, livestock specialists and producers in the eastern and southeastern U.S. have reported poor gains, elevated temperatures, dull rough hair coat, rapid breathing, and heat stress (summer toxicity syndrome) in animals grazing tall fescue during hot weather in that area. Because of these reports, some northwestern extension agents and livestock producers have expressed concern about use of tall fescue as a forage grass in this region.

Tall fescue forage has been consumed by livestock for many years in the Pacific Northwest with no apparent ill effects. The condition called summer toxicity syndrome has not been recorded and has not been observed in livestock grazing on tall fescue hay or pasture in Oregon and apparently not in other northwestern areas, according to livestock specialists.

Two factors explain the lack of occurrence of summer fescue toxicosis in the Pacific Northwest, according to Dr. John R. Hardison, Oregon

State University plant pathologist. First, the summer toxicity is now believed to be connected with presence of a fungus inside the tall fescue plants (called endophyte fungus) that occurs frequently throughout south central and southern states. Results of preliminary tests for the fungus in seed samples by an endophyte-specific serological method show that most Oregon grown tall fescue likely will be free of or contain very little of the endophyte, especially the widely used fawn variety. Second, high temperatures are associated with expression of this summer toxicity problem in the eastern and southeastern U.S. Fortunately, the cooler summer weather that prevails in the Pacific Northwest would probably prevent expression of the condition in livestock even if pastures were infected.

Delayed conception in sheep grazing Ky-31 tall fescue forage was reported at Beltsville, Maryland, and this condition was also associated with presence of the endophyte fungus in tall fescue. Quite the contrary, delayed conception has not been observed in Oregon, and this problem is unlikely to occur in the Pacific Northwest.

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