

Firewood cutting to be permitted

"Personal use firewood cutting will be permitted in both free-use and charge areas during the coming season," said John Lowe, Umatilla National Forest supervisor.

He pointed out that woodcutting consumed an estimated 30 million board feet of forest timber and residue over the past year and the demand is expected to continue. On the Heppner District alone five and one half million board feet were cut. This equals 11,000 cords. If this were converted into logs or lumber it would equal 1,000 loaded log trucks with enough wood to construct 450 average size homes.

He explained that charge permits will be required in those areas where the demand for firewood has exceeded the supply. Free-use woodcutting will continue to be permitted in areas where there is an excess of firewood material.

Areas experiencing shortages include the entire Heppner and Pomeroy Ranger Districts, portions of the Walla Walla Ranger District and the northern portion of Ukiah

Ranger District. Within these areas, firewood will be on a charge basis as designated by the respective district rangers.

Generally, there is an excess of dead lodgepole on the eastern portion of the Dale District and the southern and western portions of the Ukiah District. The northeastern portion of the Walla Walla Ranger District also has a surplus of firewood material. These areas will continue to offer firewood on a free-use basis in designated areas. While there appears to be a surplus on the Heppner District, it is estimated that this will be gone in about five years at the present rate of consumption, Lowe said.

Free-use permits will be available on a self-service basis from Ukiah and Dale Ranger Districts and the supervisor's office as in past seasons. Heppner Ranger District will attempt to have free use areas open most of the time. These areas will be logging and thinning residue and the quality of wood will not be as good as that in the charge areas.

Charge permits will be available approximately May 1 at all Umatilla National Forest offices. Current free-use cutting on the Ukiah District will continue until March 31. Additional free-use permit areas will also be open at that time if road conditions permit.

Under the charge system, firewood will be sold for \$2.50 per cord. There will be a \$10 minimum charge for each permit. This minimum charge will provide for the removal of four cords. Permits are available for a maximum of 10 cords per household each year. Money collected from the charge system will be used to make additional wood available in areas where shortages now exist.

"Signing of woodcutting areas, furnishing maps, opening roads and administration of the woodcutting program are expenses that can no longer be borne by our appropriated budget," Lowe explained.

"Although we will be charging in some areas, an abundance of free wood is still available but it will be farther from town," Lowe said.

'Econo-Eating'

By MONINE STROEDE-STEBBINS
OSU Extension Service

"I hate to waste food, but I sure don't want to make everybody sick, either!" This is a plea that is heard often at the extension office. Most people who call want to be reassured that it's OK to go ahead and eat it. Food is expensive and it does make you feel bad if you have to throw it away because you didn't take proper care of it.

We have a very safe and sanitary food supply when you compare it to other places around the world, but we do have some bad habits that many of us don't even realize.

There is really a very simple formula that can create food that is unsafe. You combine food that is a good host to bacteria, the wrong temperature and time, and it can add up to somebody getting sick. In fact, I have a friend who said, "I leave food out all the time, is that bad?" I asked her if she ever got the flu. "Yes, all the time." It was the perfect answer.

What are the foods that are a good host to bacteria? Meat, poultry, fish, combination dishes like soups or casseroles, cooked vegetables, cracked or cooked eggs and egg dishes. There is a particularly good chance for bacteria to be present if the foods are handled after cooking, such as poultry that you cook and then remove from the bone, or hard cooked eggs that are deviled.

You can expect that bacteria exist everywhere. They are in the dust, on every surface, on the food itself, on your pets and on you. When small numbers multiply, they are greater problems. Bacteria need three things to survive and reproduce: food, warmth and moisture. When they have these three things they grow at a surprising clip—a new generation every 10 to 18 minutes. That means they double their numbers that often. So, if you start with two then in three hours there can be 258,432—a large number for sure!

The temperature that is great for this fast increase is room temperature. They don't do well in cold and they don't like hot. So to keep them in safe numbers you can refrigerate things or keep them hot, at least 140 degrees. "Keep hot foods hot and cold foods cold" is a great motto for food safety.

The time it takes to multiply to unsafe numbers can be a rather short three hours, and this means all the hours at room temperature combined. That includes time it sat at room temperature after it was thawed, time it sat on the table before you cleared and put it away and the time you left it out when you age it as left overs, so the sooner you put food away, the less chance there is for the food to spoil.

So, what are our bad habits? One bad habit I've really become aware of lately is leaving the food out. We leave food out too long at potlucks, at parties, while we're thawing it and when cooling things down to refrigerate them. There's a myth that things need to cool down to room temperature or it will be bad for the refrigerator. This habit is one that started with ice boxes when you didn't want to melt the ice. The modern refrigerator is very capable of cooling things down rapidly.

If you have a large pot of something such as soup, you can hurry the cooling down process by putting the pan of hot food into a sink of cold water. Stir the food and as the water warms up, change to cold again. Refrigerate before an hour is up. A large quantity of food should be put into shallow containers so it doesn't take long for the cold in the refrigerator to penetrate.

When you know it's going to be a while before you eat the food, make arrangements to keep it on ice or keep it hot or plan to have something that doesn't support the growth of germs. Maybe you could take something like bread, canned goods, cheese, peanut butter or fruits.

Another habit that is important is to keep things clean. That means ourselves and the surfaces we use to prepare things. Wash your hands with soap and water and don't touch sores or your hair or pets or their dishes while you're handling food. After you prepare raw meats or poultry, be sure to wash your hands well.

If you handle raw meat or poultry on one surface, such as the counter or a plate, then don't use that same surface for the cooked food.

Disinfect cutting boards with diluted bleach after cutting meat or poultry, so germs can't be transferred to your salad or other foods you'll serve raw.

Be aware of what is in the food. It's perfectly all right to have a fruit pie kept at room temperature, but if it's custard, a quiche, cream pie or pumpkin, it's a good host for bacteria so it needs refrigeration.

One important way to make your food dollar go further is to keep food safe and avoid wasting it. Knowing the principles of food safety can help you do this wisely.

Stewed Chicken
Put a chicken, either whole or cut up, frozen or from the refrigerator, into a pan. Add just enough water to barely cover. Add a cut-up onion, a celery stalk, a carrot and about 1 teaspoon salt. Bring to a boil and simmer until tender, about 1 hour (a stewing hen will take about 2 hours). Then place the pan into a sink full of cold water to cool the broth and meat rapidly. Stir the mixture and change the water in the sink if it becomes warm. This process should take only about 10 or 15 minutes.

Pour the broth through a strainer and into another pan or refrigerator container. Refrigerate. Then immediately take the meat from the bones, being sure to have your hands washed and surfaces clean. Refrigerate.

One injury reported at 3rd Wranglers Play Day

There was one injury at the third Wranglers Riding Club playday, Sunday, April 24. Lori Cecil broke her arm when her horse bucked and threw her off, reported a spokesperson.

Winners of the games and times follow.

Six and Under age group
Barrels: first Joey Hoffman 23.09; second Sara Greenup 27.97; third Rodney Ehrmantraut 30.64; fourth Charene Coe 38.04.

Poles: first Joey Hoffman 30.14; second Charene Coe 43.06; third Rodney Ehrmantraut 44.45; fourth Sara Greenup 55.75.

Sack Race: first Sara Greenup; second Joey Hoffman; third Rodney Ehrmantraut; fourth Charene Coe.

Water Race: first Joey Hoffman 18.63; second Sara Greenup 19.92; third Rodney Ehrmantraut 26.53; fourth Charene Coe 34.55.

Seven through Nine age group
Barrels: first Steven Hoffman 20.58; second Holly Eckman 26.73; third Tricia Coe 26.79; fourth Heather Eckman 27.97.

Poles: first Steven Hoffman 23.95; second Heather Eckman 26.11; third Cherie Papineau 26.75; fourth Donita Sharp 31.13.

Sack Race: first Jason Britt; second Holly Eckman; third Donita Sharp; fourth Amy Greenup.

Water Race: first Steven Hoffman 9.81; second Donita Sharp 12.55; third Shelly Ashbeck 13.39; fourth Holly Eckman 13.85.

10 to 12 age group
Barrels: first Michelle Papineau 20.11; second Angie Ashbeck 20.12; third Mike Van Schoiack 21.36; fourth Kristi O'Brien.

Poles: first Michelle Papineau 23.52; second Angie Ashbeck 25.48; third Mike Van Schoiack 25.57; fourth Judy

Jepsen 27.82.
Rings: first Mike Van Schoiack 19.67; second Michelle Papineau 20.90; third Judy Jepsen 25.35; fourth Larry Cecil 28.98.
Water race: first Michelle Papineau 10.12; second Angie Ashbeck 10.58; third Russell Britt 11.28; fourth Kristi O'Brien 11.76.

13-17 age group
Barrels: first Andrea Ball 18.50; second Steve Miller 20.65; third Bridgett Greenup 21.89; fourth Jason Dougherty 25.05.

Poles: first Andrea Ball 19.73; third Cindy Strober 28.01; fourth Bridgett Greenup 30.30.

Rings: first Andrea Ball 14.36; second Jason Dougherty 15.63; third Steve Miller 16.14; fourth Cindy Strober 18.33.

Water race: first Bridgett Greenup 8.86; second Steve Miller 8.96; third Judy Jepsen 9.31; fourth Andrea Ball 9.71.

18 and Over age group
Barrels: first Joan Eckman 18.68; second Mary Ann Munkers 21.22; third Gail Papineau 22.76; fourth Sherry Kemp 24.69.

Poles: first Nancy Miller 23.06; second Sherry Kemp 23.75; third Joan Eckman 28.47; fourth Mary Knowles 28.75.

Rings: first Dick Hoffman 14.58; second Bob Van Schoiack 16.16; third Mary Knowles 16.50; fourth Sherry Kemp 17.55.

Water Race: first Dick Hoffman 7.39; second Sherry Kemp 8.02; third Bob Van Schoiack 8.02; fourth Mary Ann Munkers 8.49.

Sunday, May 1 will be the last playday. There will be a stick horse race for the younger children, not yet riding. There will also be a special surprise for all children 12 and under.

Oregon Wheat Growers name new staff member

Bruce Andrews, La Grande farmer and college instructor, has been selected to join the staff of the Oregon Wheat Growers League. Andrews, 36, will fill the position of Executive Assistant for the statewide wheat growers organization with offices in Pendleton.

"We're pleased to have a person with Andrews' background on our staff," announced Wesley Grilley, Executive Vice President of the League.

"Bruce's background includes wheat farming, grass seed production as well as teaching classes at Eastern Oregon State College."

Grilley said that Andrews was selected from a broad field of applicants for the position. The interview-selection was made by a team composed of the officers of the OWGL and members of the Oregon Wheat Commission.

Bedding donations needed

By NEOLA MACKEY

The Busy Bee Sewers at the Neighborhood Center are in need of thread, batting, old quilts and sheet blankets to be made into new quilts for emergency bedding and Christmas baskets. All donations are appreciated.

The AFS representative Janet Phillips will be at the center Wednesday, May 4 from 2:30 to 4:30 p.m.

There will be a Social Security representative at the center May 13 from 10 a.m. to 12 noon.

Ag Calendar

April 29 - The Oregon Department of Agriculture will hold a public hearing at 10:00 a.m., in Room 44 to consider their amendment of a rule to increase license fees for weighing and measuring devices.

April 29 - An Oregon Agriculture in the Classroom workshop will be held at 9:00 a.m., at the Jantzen Beach Thunderbird Motor Inn in Portland.

May 2 - The Oregon Caneberry Commission will meet at 7:30 p.m., at the North Willamette Experiment Station in Aurora.

May 3 - The Oregon Prune Commission will meet at the Wildlife Safari Meeting Room in Winston at 10:00 a.m.

May 5 - The Highland Bentgrass Commission will meet at 8:00 p.m., in Room 44 of the Oregon Department of Agriculture in Salem.

May 10 - The Oregon Nursery Advisory Committee will meet at 9:30 a.m., in Room 44 of the Oregon Department of Agriculture in Salem.

May 11 - The Oregon Sheep Commission will meet at 9:00 a.m., in Room 105 of the Oregon Department of Agriculture in Salem.

May 11-12 - The State Board of Agriculture will meet in Room 44 of the Oregon Department of Agriculture in Salem.

May 19 - The Oregon Danver Onion Commission will meet at Brack's Restaurant in Woodburn at 7:00 p.m.

For The Graduates And Mom Too

HALLMARK STATIONERY SPECIAL \$2 - \$2.25	LENOX TEMPERWARE DISCONTINUED PATTERS 1/2 PRICE
HALLMARK BATH BEADS IN DECORATIVE TINS \$3	LOVE TOTES BY HALLMARK \$1.75
UNITED SILVER 50-PIECE SILVERWARE SETS reg. \$89.95 \$49.95	COTY BARE BLUSHER COLLECTION SPECIAL \$4.75
GLASSWARE DISCONTINUED PATTERNS \$3 - \$6	REVLON ETERNA YEARLY SKINCARE SPECIALS SPECIAL PRICES ON SOPHIA, JOVAN MUSK OIL, MUGUET AND OTHER REVLON FRAGRANCES
BATH TOWELS REG. \$5.95 \$2.99	Murray's Drug HEPPNER OREGON

PRICES GOOD THRU SAT.

Bowling News

Thursday Night Ladies
April 21

	Won - Lost
B.P.O.E. No. 358	41-23
C.B.E.C., Inc.	37-27
M & R	32-32
B & C Repair	32-32
Kinzua	31-33
Cole's	31-33
Ray Boyce Ins.	30-34
Bucknum's	22-42

Splits converted: Ronda Britt 5-7; Vickie Turrell 5-10; Floss Watkins 5-9-10; Yvonne Lovgren 2-4-7-10; and Susie Cooper 3-7-10.
High game: Alvina Padberg - 203.
High series: Sandi Hanna - 536.
B.P.O.E. No. 358 won the second half. They will be in a bowl-off with Cole's (winners of the first half) to determine first place of the league.

Spartimers
April 21
Final statistics: first place - Coast to Coast, second place - Les Schwab.
High game scratch - Yvonne Lovgren.
High series scratch - Joyce Winter.

	Won - Lost
M.C.G.G.	46-18
NewComers	39-25
HiHos	37-27
Gutter Dusters	33-31
No-Pin Hitters	33-31
The Dregs	28-28
Three Holers	23-41
The Pytts	19-45

High game: Patti Brannon - 182.
High series: Linda Schultz - 505.
Splits: Marget Dubuque 5-10

NEW SELECTION FOR THE SALE

COUCHES—CHAIRS
RECLINERS—END TABLES
GUN CABINETS

ALL FURNITURE 30% OFF

SPECIAL 2 LEATHER RECLINERS THAT WILL LAST A LIFETIME AT A SALE PRICE OF \$800 & \$450 Fabric Bargains Too

CASE FURNITURE

676-9432 Heppner Main St.

Extension Homemakers Council plans tour

By BIRDINE TULLIS
Morrow Co. Extension Service

A tour of the Yakima, Wash. National Cultural Center on June 1 will mark this year's annual spring tour sponsored by the Extension Homemakers Council. Educational tours are annual events in the homemaker program which allow local people to learn about places and things of interest nearby.

The chartered bus tour cost

is \$12 per person, with a one dollar charge for a guided tour of the center. In addition, participants will each pay for lunch at a restaurant near the cultural center.

The group will be visiting other nearby sites of interest in Yakima as time allows. To reserve a seat, send a check for \$13 to the Extension Homemakers Council, Box 397, Heppner, Oregon 97836. A full bus of 38 passengers is needed to insure covering charter cost of the bus.

St. Patrick's slates yard sale May 7

St. Patrick's Altar Society will be having a yard and bake sale Saturday, May 7, at the church parking lot. Proceeds from the bake sale are for E.V. Blevins, daughter of Mr. and Mrs. Ed Gonty of Heppner. Mrs. Blevins recently underwent surgery in Portland.

All parishioners are asked to donate items for this sale. Items are to be delivered to the parish hall after Mass, Sunday, May 1. If you are unable to bring these, please contact Chris Adelman, 676-5196; Martha Munkers, 989-8532; and Jeanne Wiemers, Buttercreek, 376-8333.

Good Samaritan Travel Chapter forming

A new Good Samaritan Travel Chapter is forming in the Hermiston-Boardman area, announced Al Huff, Boardman. A meeting will be held at the Golden Manor

Lounge, 980 W. Hermiston Ave., Hermiston, on May 7, at 7:30 p.m.
For more information, contact Huff at 481-7502, or Leon Powell in Hermiston at 567-6047.

Sign up now for bus trip

Treat your mother to a fun weekend over Mother's Day with the Morrow County Historical Group to Fort Vancouver, Wash.

everyone will see the Historical site museum, Marshall House and the Interpretation Center. We will have dinner that evening, said Delpha Jones, coordinator.

A fun time is being planned by the group. Motel reservations are being made in Portland and Saturday afternoon

There are still reservations available so please call Ruth McCabe or Delpha Jones.