

## Around About By Justine Weatherford

Everyone who ventured out in Oregon or nearby states was delighted to have such typically ideal weather for our nation's 207th celebration of its independence. During my weekend traveling, I managed to experience several brief showers up in Central Washington State on Saturday, but found all of Sunday and all of Monday just great.

This summer I am dedicating considerable time to three of my grandsons. Last week I had the oldest one here, and learned again how much food a six-foot-plus teenager can consume. Wow! Early in August I hope to have a six-year-old and an eight-year-old here together, and I expect that together they will not need the amount of cooking, the gallons of milk and ice cream, etc. that very large Scott went through last week.

Maybe you have noted that Congress got serious just before it went home for its July 4th holiday and passed resolutions designating July 15, next week Wednesday, as National Ice Cream Day. Senator Huddleston, D. Ky., in introducing the commemorative resolution, stated, "Ice cream has been enjoyed by Americans throughout our nation's history. It is said that George Washington enjoyed ice cream so much that he had ice-cream-making equipment installed at Mount Vernon. In 1904, at the St. Louis World's Fair, the ice cream cone was introduced. Ice cream continues to be a favorite dessert of many Americans. Last year alone, we consumed more than three billion quarts of it."

Saturday morning, Ida Farra, my grandson, Scott Haberlach, and I started on our trip to the Yakima Valley. Our first and most exciting stop was at the beautiful, new Chateau Ste. Michelle's River Ridge French Provincial Winery at Patterson, Wash. We three joined a morning tour group that was conducted through the modern, energy-efficient, winery which cost more than \$25 million, covers more than nine acres and was built with the profits its parent company, U.S. Tobacco of Connecticut, made on smokeless tobacco.

The chateau building is very lovely. I was especially thrilled by the four large French hand-made, all-wool tapestries hanging in its great entrance hall. Although the above-ground rooms are elegant, the real money in the building is under ground where the wine making, storing and aging take place. We, along with about eight other viewers, were shown about the plant by a very knowledgeable young woman who encouraged our questions. One of the facts that interested me was that the imported oak corks used in each bottle cost lots more than the bottles themselves. This winery uses oak-bark corks from Spain and Portugal. They also store much of their finished wine in imported oak cooperage.

After our educational tour we were taken into the tasting room where we were given tastes of four of the finished products. Because my grandson is only 15, he was given a generous glass of St. Michelle grape juice, as were several other young folks who accompanied their parents.

It was so pleasing to eat our in-car picnic lunch very close to the chateau in a spot where we had a beautiful view of the Columbia River. Then we drove north on a much improved state highway 221 into Prosser where we stopped to visit at Phil Blakney's Drugstore. We heard about the fine progress of the Blakney family members. Their daughter, Susan, and her husband live very close to the chateau we had just visited because he is in charge of the grape acreage for the winery. Just as we parked beside Phil's store the town's fire department went into action, and we could see crowds gathering a few blocks away where a church was on fire.

From Prosser we went north on the Interstate 82 to Sunnyside where we left Ida to visit with her sisters. Scott and I continued to Selah where his parents were waiting at Karla's home to take him back to the Seattle area. I then had a lovely two-night stay with the Weaver family who showed me so many interesting things in the Yakima vicinity. I particularly enjoyed our Sunday drive through the North Yakima River Canyon up almost to Ellensburg. We saw groups of vacationers floating down the river on rubber boats, rafts and inner tubes.

Since this was my third trip around the Yakima Valley this spring, I am beginning to feel very enthusiastic about that area. Last Sunday and Monday, Mt. Adams was so clear and imposing. We also had some glimpses of Mt. Rainier. The whole, huge valley seems to be a most productive area. It is a national center for the culture of hops and of asparagus and has long been famous for its variety of fruits. Now the acres of lovely vineyards are becoming a dominate feature. The Ste. Michelle Vintners, Inc. operate three wineries, one at Woodinville, one at Grandview and this newest one at Paterson. The cellarmaster, John Falcone, at River Ridge states that 12,000 to 14,000 tons of European wine grapes will be crushed there this fall. "At 180 gallons to the ton this translates to two million, five hundred twenty thousand gallons."

"In the lower levels of the chateau there are 192 steel tanks which include two 80,000-gallon ones and the rest are 3,000, 6,000 and 12,000-gallon tanks, which all together give the Paterson River Ridge Winery a capacity for holding 1.4 million gallons of finished wines."

It is interesting that the top winemaker at the new chateau is Kay Simon, who began work there as assistant enologist in 1978 and moved up to the senior position. She is a 1976 graduate in fermentation science from the University of California at Davis. Her first job was with Italian Swiss Colony Winery. Many women will be employed at the new winery when processing and bottling begins there.

This exciting new agri-business operation is only about one and one-half hour's drive from Heppner. I surely recommend it as an interesting and beautiful place to visit.

Ida and I had a very warm, pleasant and rather uneventful trip home on Monday. I left Selah soon after 9 a.m., gathered Ida at Sunnyside about 10 a.m. and drove down the freeway to the Tri-City area before noon. There we walked through the Columbia Center and had our lunch before coming back to Oregon. We stopped at Irrigon to check out a garage sale and to investigate the apricot situation. We got back to Heppner close to 4 p.m. because I had to stop driving several times when I got feeling drowsy.

## Senior News

A drill team of girls on roller skates from Hermiston will perform at the Heppner Senior Mealsite on Wednesday, July 13, following the noon meal. About 11 girls ranging from 9 to 18 years old make up the team.

Heppner seniors needing a ride to the mealsite should call Mary Nikander, 676-5571, to make arrangements.

Ione and Lexington residents needing a ride to Heppner on Wednesdays are asked to call Dot Halvorsen, 422-7143, to make arrangements.

Seniors attending the noon meal at the mealsite are not charged for transportation. Those riding the bus from Ione, and who are over 60 and do not attend the meal at the mealsite are charged 75 cents round trip. Cost for commuters under 60 is \$1.50.

## Boiler tech departs on USS Duluth

Navy Boiler Technician William W. Weatherford III, son of Justine P. Weatherford and the late W.W. Weatherford of Heppner, recently departed on a deployment to the Western Pacific.

He is a crewmember aboard the amphibious transport dock ship USS Duluth, homeported in San Diego, Calif.

During the deployment, his unit will participate in various training exercises with other 7th Fleet Units and those of allied nations.

Several Far Eastern port visits are scheduled.

The Duluth is 570 feet long, carries a crew of 473 and can accommodate 930 combat equipped troops.

★ ★ ★ ★ ★

### ATTENTION

## CLASS OF '73

### YOUR REUNION PICTURES

★ ARE READY FOR PICK-UP AT

## ★ THE GAZETTE-TIMES

★ ★ ★ ★ ★

**Just In**

## COMPUTER FORMS

**Own a computer? Plan on buying one?**

**See Us for All Your Forms**

- ★ STATEMENTS
- ★ CHECKS
- ★ INVOICES
- ★ STOCK FORMS

- ★ PAYROLL CHECKS
- ★ GENERAL PURPOSE FORMS
- ★ LETTERHEADS
- ★ ENVELOPES

Samples to look at.  
We'll match the form to your software.

**The Heppner  
GAZETTE-TIMES  
676-9228**



**Central Market**

MEMBER  
**ASSOCIATED GROCERS**

**STOCK UP ON FOOD**

**STACK UP ON SAVINGS**

PRICES EFFECTIVE JULY 7 THRU JULY 10, 1983



**30¢ OFF**

**GOLD-N-SOFT MARGARINE**

1 LB. TUB



**59¢**

**SPECIAL MENU DRY DOG FOOD**

40 LB. BAG



**\$9.89**

**CHUNK LIGHT TUNA**

STAR-KIST OIL OR WATER 6.5 OZ.



**79¢**

QUALITY FRESH MEAT

### CHICKEN STRIPS

## \$2.99

LB.

---

100% BEEF  
**LEAN GROUND BEEF** 1 LB. **\$1.49**

ARMOUR VERIBEST  
**PORK STEAK** BLADE CUT... LB. **\$1.49**

**GROUND TURKEY** GREAT FOR BURGERS... LB. **89¢**

**TURKEY BREAST STEAK** CACHE VAL 12-OZ. PKG. EA. **\$2.69**

**CHICKEN BUN PATTIES** BARONS 30-OZ. FROZEN **\$4.19**

**BULK PORK SAUSAGE** OUR OWN GRIND... LB. **\$1.39**

**SLICED BACON** BAR-S REG. OR THICK... LB. **\$1.69**

**BAR-S FRANKS** MEAT OR BEEF... LB. **\$1.39**

**HAM SLICES** ARMOUR 12-OZ. PKG... EA. **\$2.59**

**CHICKEN FRANKS** HYGRADE GRILLMASTER... LB. **99¢**

---

**BEEF TOP CLOD OVEN ROAST** BONELESS USDA CHOICE



**\$1.99**

LB.

BAKERY ITEMS

**CRACKED WHEAT BREAD** WESTERN FAMILY 22.5-OZ.



**79¢**

---

**ENGLISH MUFFINS** WESTERN FAMILY **59¢**

MORE GREAT VALUES

MINUTE MAID, REGULAR LEMONADE CRYSTALS 30.7-OZ. **\$2.99**

SMUCKERS 18-OZ. STRAWBERRY JAM **\$1.59**

32-OZ. DEL MONTE TOMATO CATSUP **\$1.29**

13.5-OZ. NABISCO WAVERLY WAFERS **99¢**

12-OZ. KRAFT VELVEETA SINGLES **\$1.89**

16-OZ. CEREAL BIG G CHEERIOS **\$1.75**

3LB. M&S COFFEE **\$6.99**

5-OZ. FRUIT FRESH **\$2.19**

16-OZ. FRENCH'S MUSTARD **89¢**

QUART SIZE, 25 COUNT DOW ZIPLOC BAGS **\$1.35**

35 LB. DRY CAT FOOD BLUE MT. LICKETY MIX **\$2.49**

1 PLY PRINTS, 400 COUNT PENNY SMART BATH TISSUE 4 ROLL **69¢**

FROZEN FOODS

VEGETABLES

WESTERN FAMILY, 20-OZ. BAG



**79¢**

CUT CORN, MIXED VEG'S, GREEN PEAS

---

SNOW CROP 12-OZ. FIVE ALIVE JUICE **89¢**

NIBBLERS CORN GR. GIANT 6 EAR **\$1.19**

TATER TOTS ORE-IDA, 32-OZ. **\$1.19**

VARIETY BUYS

**SENSODYNE** TOOTH PASTE, 3/4-OZ. **\$2.79**

**COLGATE** REG./GEL TOOTH PASTE, 4.5-OZ. **\$1.65**

**TOOTHBRUSH** ORAL B 40 **\$1.59**

**HEAD & CHEST** 12-CAPS **\$2.79**

FRESH PRODUCE

### FRESH TOMATOES

SALAD FAVORITE



**39¢**

LB.

---

**SWEET 'N JUICY PEACHES**

FRESH & DELICIOUS



**59¢**

LB.

---

WALLA WALLA SWEET ONIONS **5 LBS. \$1**

FLAVORFUL FRESH MUSHROOMS **1.69**

LB.

WASHINGTON GROWN GREEN CABBAGE **25¢**

LB.

DAIRY DELITES

**COTTAGE CHEESE**

DARIGOLD, SMALL CURD, LARGE CURD, TRIM, 16-OZ.



**75¢**

---

CHOCOLATE, CHOCOLATE SWIRL, 12 CT. JELL-O PUDDING POPS **\$2.19**

PINT DARIGOLD WHIPPING CREAM **99¢**

**THE LEXINGTON CHRISTIAN CHURCH**

Presents

**Bhagwan Shree Rajneesh**

**'False Prophet in the Desert'**

July 10, 17, & 24 following 11a.m. worship service

*Why Oregon? What are their goals & methods? What does Bible prophecy say? How can we be protected from this takeover of our land? Where does the church stand?*

**WE RESERVE THE RIGHT TO LIMIT**

**SERVE-U**

**FOOD STORES**

we welcome FOOD STAMP SHOPPERS