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Boeing hunting lands reduced in size

A local area comprising nearly 100,000 acres of Boeing leased lands which was to be opened to public upland bird and waterfowl hunting this fall has been reduced in size, according to Ralph Denney, chief gamebird biologist for the Department of Fish and Wildlife.

An agreement negotiated by the department with Boeing Agri-Industrial Corporation would have opened nearly 100,000 acres of hunting access. But a Boeing sub-leasee with about 37,000 acres has ranching conflicts which will prevent use by the public. The land which has been withdrawn includes all the irrigated circle farmlands which would have provided the bulk of the area's hunting.

In spite of this, though, there will be a great deal of new bird hunting in northern Morrow and Gilliam counties, Denney said.

After the 37,000 acre withdrawal, the productive hunting area south of Interstate-84 is now limited to a series of potholes on Sixmile Canyon with access from the freeway on Tower Road. Sixmile Canyon, together with the Fish

and Wildlife Department's Willow Creek Wildlife Area, will comfortably accommodate about 50 hunters without crowding. For this area no entry permit will be required and hunting will be allowed on Saturdays, Sunday, Wednesdays and state holidays. On non-hunting days, access to the area will not be permitted.

Another area north of Interstate 84 along the Columbia River will remain open seven days a week, and access to it is across Union Pacific railroad tracks at Threemile Canyon. New hunting opportunities along a 25-mile section of the Columbia River Refuge from Boardman to Arlington, and expanded hunting access on Umatilla and Cold Springs national wildlife refuges, announced by the department will remain unchanged.

Another bonus for hunters involves an agreement recently signed with SK Farms, Inc., to permit public recreational use. Hunting on the 8,000 acre farm to be called the Boardman Regulated Hunting Area, will be by permit only and hunters must check in and out of the area. A checking station will be located six miles south of exit 168 from Interstate 84 and three miles east on Homestead Road. This area will be open Saturdays and Sundays through the upland bird and waterfowl seasons. Access at other times will be prohibited.

In all, these newly opened lands will provide a great deal of bird hunting opportunity in the northcentral part of Oregon that was not available in the past. It is hoped that some of the conflicts that arose this

year can be resolved before next year, Denney said, and that the area can be expanded even more by the 1984-85 seasons. Much of this will depend on hunter behavior and cooperation in observing the rules and hunting procedures this year, he added.

Maps for both the Boeing leased lands and the Boardman Regulated Hunting Area are being developed and will be available from the Fish and Wildlife Department before the opening of bird seasons on October 15, he said.

Special efforts were made this year to open up hunting opportunities in the area because of a heavy buildup of wintering waterfowl in north-central Oregon the past three years. A combination of refuge, open water throughout the winter in most years, and a huge increase in the acreage of irrigated cropland grain production is believed to account for the increase in waterfowl use. In the past, this area hosted about 20 percent of Oregon's wintering mallard population. Within the last three years this has grown to about 70 percent.

Besides expanded hunting access, the newly opened lands will help prevent heavy concentrations of ducks which have had biologists concerned about the potential for the rapid spread of disease.

Regulations for hunting the Boardman, Boeing and Columbia River areas are printed in the 1983 Oregon Game Bird Regulations available free wherever hunting and fishing licenses are sold.

Ione man gaining work experience in Australia

An Ione man is fulfilling a requirement for his education by working on a farm in Australia for the next seven months, and when he returns, he will receive his degree from Eastern Oregon State College in La Grande.

Rick Doherty, 22, an agribusiness student at EOSC needed work experience to complete his course requirements, and instead of staying in the local area, he contacted the International Agricultural Exchange Agency and left October 1 for Dalby in Queensland, Australia.

After arriving in Australia, he was to participate in a training program from October 3 through 7 before moving to a farm owned by a woman and her two sons. While there, he will be helping with a wheat harvest, sorghum planting and harvest, and other farm work.

Before returning to Oregon in April, he will have three weeks to travel and see the country.

The first student from Oregon to participate in the exchange program, he is the son of Mr. and Mrs. Charles Doherty of Ione and a 1979 graduate of Ione High School.

Control of grass weeds seminar

A seminar for wheat growers on the control of grass weeds will be held on Tuesday, October 25, from 1 to 5 p.m. at the fairgrounds in Heppner. The program will be presented by the Morrow County office of the OSU Extension Service.

Don Rydrych, OSU weed researcher from the Pendleton Experiment Station, Tom Whitson, OSU Extension weed control specialist, and several chemical company representatives will discuss the control of cheatgrass, goatgrass, rye, wild oats and other weeds.

Contact the Extension Service office in Heppner for more information. A detailed program will be published in next week's Gazette-Times.

'Econo-Eating'

By MONINE STEBBINS
 OSU Extension Service

Do you ever get out of the habit of fixing foods that you really enjoy? While we were on vacation recently we stopped in a delightful restaurant that featured crepes. As I was "yumming" my way through my lunch, I kept thinking—why haven't I fixed crepes lately. I just love them! They're economical, quite easy to do and so elegant. When I first got brave enough to do them, I fixed them continually. I got so good at frying the crepes that I could do two pans at once and turn out stacks of them. Then I'd freeze them in amounts the right size for dinner. It was so easy to just thaw, fill and serve crepes. They were especially nice for using up leftover meats.

Crepes are very thin pancakes. They're about the same as Swedish pancakes, though people seem to use crepes a little more creatively. It seems that the word pancakes makes us think of fruit or syrup rather than meat or gravy.

To make crepes you just need a good pan. It doesn't need to be a special pan made just for crepes, you probably already have one that will work well. A non-stick surface is helpful, but not absolutely necessary. It is best if it's round and light enough to lift easily.

Heat the pan to a medium high heat. If you sprinkle a few drops of water on the heated surface, the water should sizzle. If it just sizzles or boils, it's not hot enough. If it vaporizes instantly, it's too hot.

Put a little butter or margarine in the pan and pour the batter, a little less than one-fourth cup into the skillet all at once. Then pick up the pan and swirl it to coat the bottom of the pan quickly. It's a little twist of the wrist that can be learned by doing. Once the crepes are filled no one can tell a perfect one from a patched up job, so don't worry about giving it a try.

The crepe is cooked well enough when the surface looks set and the edges start to look brown. If the heat is right, it takes less than a minute. Some people turn the crepe over, but if you always put the browned side out when you fill it, it doesn't need to be browned on both sides. It never browns well on the second side anyway. It's cooked through from the first side. Then just loosen the edge of the crepe with a spatula and turn the pan upside down. The crepe should fall out. If it doesn't, just use the spatula and then put in a little more butter or margarine. I figure two per family member and stack that many together. You can use them immediately, refrigerate for a day, or freeze for a few months. If they are thawed out in the refrigerator and held at room temperature for a few minutes, they pull apart easily.

Crepes are so versatile. They can be used to stretch the leftovers or make the

vegetables so tantalizing no one can pass them up. They make low-cost ingredients take on such elegance that no one would ever recognize that you're having an economical meal. They can be served for breakfast, lunch, dinner, snacks or appetizers.

The basic combination for crepes is the pancake, a filling and a sauce. Some finish them off with a garnish or topping. You don't need to stick to a recipe for any of the fillings or sauces, just use your creativity to think up good combinations. Main dish crepes can be meat combinations such as casseroles, or chunks of meat combined with fruits or vegetables. For instance, combine chunks of cooked pork, bread stuffing, apple chunks and a little gravy. Roll this mixture in a crepe and top with a white sauce. Garnish with a slice of apple. Yummy!

For dessert, fill the crepe with a favorite flavor of ice cream and top with a compatible topping. How about chocolate mint chip ice cream with a fudge topping and a sprinkle of nuts. Considerably more elegant, but not much more work than a sundae.

If you don't want to do all the work yourself, have a crepe-making party. Have a variety of fixings for either main dishes or desserts and have everyone make their own. Then everyone can learn to twist that wrist to make the crepe.

A serving is usually considered to be two crepes. They can both be the same filling, or two kinds. In the restaurant I had one chicken and the other spinach. It makes my mouth water to think about it.

Here are some recipes to get you started. Use your creativity to expand on using whatever you have on hand.

Basic Crepe Batter
 Blend 1 cup milk, 3 eggs, 3/4 cup flour and 1/4 teaspoon salt in blender for about one minute. If you don't have a blender, you can use a mixer or a wire whip and mix until smooth. Batter will be easier to cook and have less bubbles if you refrigerate it for about one hour. Cook about 1/4 cup batter in a lightly oiled round skillet. They may be done ahead of time, stacked and refrigerated or frozen. Makes about 12, six-inch crepes.

Chicken Crepes
 Cut cooked chicken into bite-size pieces. Inexpensive turkey legs can be boiled, the meat taken off the bones and cut up in place of the chicken. Add any other ingredients that you like or have on hand, such as water chestnuts, nuts, sour cream, gravy, mushrooms, green peppers, onions, etc. The mixture should be fairly moist but not runny. Fill the crepes. Place in a baking pan and warm in 350 degree oven for about 20 minutes or microwave for 7-10 minutes. Serve with a white sauce, chicken soup, or cheese sauce that is heated.

Spinach Crepes
 Cook spinach—either fresh or frozen. Squeeze out the water. Salt lightly, if desired. Fill crepe. Sprinkle with grated cheese and heat in 350

degree oven until cheese is melted and it is heated through.

If you want to have a combination dinner, try one chicken or turkey crepe and one spinach crepe for each person, served with cheese sauce over both crepes.

BMCC increases enrollment by six percent

Enrollment at Blue Mountain Community College this term has risen six percent over fall term 1982 to rival enrollment records set twelve years ago at the college, according to Truman Baily, BMCC registrar.

At the end of the first day of classes Monday, Sept. 26, enrollment of full-time students stood at 1,023, up 60 students from comparative figures last year.

College enrollment records show that this term's enrollment is the third highest in the college's 21 year history. Enrollment reached an all-time high in the fall of 1971, when 1,106 students had enrolled by the end of the first day. The previous fall, 1,026 had enrolled.

"We are over-full in areas such as nursing, electronic engineering technology, business, and computer-oriented business classes," according to Pat Loughary, dean of college and student services.

The enrollment jump has resulted in the addition of some more class sections. In some cases, classes are larger than in previous years. Room scheduling was also affected as most classrooms were scheduled for use most of the school day.

Baily noted that while the added enrollment was a "surprise," there were no insurmountable problems created as a result of the added students.

Registration in Adult Basic Education classes and evening division classes continues at Blue Mountain Community College through the beginning of the term. These enrollment figures are not included in the full-time student head count.



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