

## Ava Wright celebrates 90th birthday June 16



Pictured from left: Dustin Haguewood, Keven Haguewood, Lynne Haguewood, Oral Wright, and Ava Wright.

Five generations gathered for an outdoor barbecue at the home of Kelwayne and Mary Haguewood Saturday, June 16 to celebrate the 90th birthday of Ava Wright. The birthday celebration continued Sunday afternoon with a party organized by Lois Winchester. Mrs. Wright was honored with two birthday cakes, a money tree, and many flowers and gifts. Ava moved to Reed's Mill in

Morrow County from Myrtle Creek with her parents William and Nellie McFerrin in 1907. After she finished her schooling at the old Madison School House in 1910, she began cooking and doing housework for Lonzo and Eva Wright at their ranch. She married Mose Wright in 1912. They have a son, Oral Clenton Wright. After moving to Heppner, Ava worked in the

laundry and at Cal's Tavern. "Over the years, Grandma Ava has gained the love and respect of all who know her. She has worked hard and suffered much, but has never lost the spirit to fight. She has a passionate zest for life. Grandma Ava is one of the last of the Oregon pioneers. She is a truly great lady," says Kristi Wick in tribute to her great-grandmother.

## McLaughlin wins merit scholarship

Anne McLaughlin of Heppner has been awarded a renewable \$1,000 scholarship to Willamette University in recognition of her status as an

Oregon Scholar. She is the daughter of Mr. and Mrs. Robert McLaughlin of Heppner and is a 1984 graduate of Heppner High School.



**Cow Belle Corner**  
Sidewalk Sale in Heppner on July 7. They will kick-off their ticket sales for the \$100 Beef Certificate drawing to be held the night of the Livestock Sale at the Fair. They will also have the CowBelle Prize

Wheel in operation. No one can lose, each spin there is a winner.

Reprinted below is an article which appeared in the "San Francisco Chronicle" June 13, 1984.

### THE BUTCHER

## How Much Do You Know About Beef?

**P**uzzles, quizzes and contests are impossible for me to pass up. I love 'em! I hope you do, too. Here's a little quiz to test your knowledge of beef. It was sent to me by a Cowbelle from Oregon. If you don't know what a Cowbelle is you'd better check it out. It might be in our quiz.

Any of you who have been reading this column for any length of time should do rather well. Most of the terms have come under discussion herein at one time or another.

Give yourself one point for each correct answer. Twenty six correct answers means that you are very probably a professor of meat science at one of the land grant colleges in the country. If you're not, you may have missed your calling.

Twenty to 25 correct answers puts you on a par with far more than most butchers in this country.

Fifteen to 20 correct answers means you probably know more about meat than most consumers, and, as a result, are able to eat better for less money.

Fewer than 15 correct answers is a sure indication that you should continue reading this column and pay attention. So, see if you can name the following:

- BEEF FROM A TO Z**
- A** - Nitrogen compounds that form proteins. There are eight of these that man's system cannot synthesize.
  - B** - A method of cooking that usually is done out-of-doors, and most often by men.
  - C** - One of the primal cuts of beef from the front quarter of the carcass.
  - D** - The basic cooking method recommended for only the most tender cuts of meat.
  - E** - The least tender, yet usually most expensive, muscle of the full cut round steak.
  - F** - In French meat terminology, cuts from the small end of the tenderloin. In America, often misused to describe the whole tenderloin.
  - G** - A by-product of the meat processing industry used to make glues, soaps and Jell-O.
  - H** - An animal form of iron that is easily absorbed by humans.
  - I** - Pharmaceutical made from the pancreas of cattle that is used by the medical profession in the treatment of diabetics.
  - J** - Dried smoked meat, one of the oldest methods of preserving meat.
  - K** - A variety meat that often is used by the English in a dish called Shepherd's Pie.



- L** - The most tender section of the beef carcass, comes from along the back of the animal, from which we get (among other cuts) the T-bone and Porterhouse steaks.
- M** - Little flecks of fat interspersed throughout the lean tissue of the meat that adds greatly to flavor and tenderness.
- N** - Part of the chuck most often used to make ground chuck.
- O** - Another term for variety meats, as well as other meat by-products used for pharmaceuticals, cosmetic products, leather, etc.
- P** - The nine basic wholesale cuts of beef.
- Q** - The division of the beef carcass prior to being divided into the nine basic wholesale cuts.
- R** - Animals with four stomachs that can digest plant matter that humans and other animals cannot.
- S** - A rich broth made from meat and bones and used as a base for soups and sauces.
- T** - A variety meat obtained from the first and second stomachs of beef.
- U** - The first of four letters that appear on every wholesale cut of any beef carcass that has been graded.
- V** - The meat from young milk-fed bovine animals.
- W** - One of the middlemen that sells in large quantities.
- X** - A white micro-crystalline nitrogenous compound that's present in the muscle tissue of beef.
- Y** - A roast made from the boneless plate, best suited for long slow pot roasting with moist heat.
- Z** - An essential trace mineral found in meat.

**ANSWERS:** A - amino acids; B - barbecue; C - chuck; D - dry heat; E - eye-of-round; F - filet mignon; G - gelatin; H - heme-iron; I - insulin; J - jerky; K - kidneys; L - loin; M - marbling; N - neck; O - offal; P - primal cuts; Q - quarter; R - ruminant; S - stock; T - tripe; U - USDA; V - veal; W - wholesaler; X - xanthine; Y - Yankee; Z - zinc.

## Oregonians support improved schools

Four key elements in the State Board of Education's plan to improve schools are strongly supported by Oregonians, according to results of a public opinion survey released to the board recently.

The telephone survey, taken June 20-24, polled a random sample of 600 registered voters or persons who plan to register. The results indicate heavy public support for a state curriculum, a state test for eighth graders, increased state high school graduation requirements, and school profiles.

"The results of the survey indicate a high level of confidence in the educational leadership of the State Board of Education, State School Supt. Verne Duncan and the staff of the Oregon Department of Education," said Dewey Newman of Opinion Research Northwest which did the survey.

"The high degree of consensus among the respondents indicates a strong desire on the part of Oregonians for movement on educational issues," he added.

The board was expected to adopt its improvement plan, the Oregon Action Plan for Excellence, on June 28 said a news release from the State Board of Education.

## ALL BURNING PROHIBITED

The burning of refuse, garbage, rubbish, paper, boxes, debris, grass and cuttings from trees, lawns, shrubs and gardens upon any street, alley, public place or private property is prohibited in the City of Heppner.

Forrest Burkenbine,  
Fire Chief

## Lindsay awarded OSU scholarship

Ann Lindsay, Lexington, has recently been notified by the Oregon State University College of Pharmacy that she has received the Frank and Esther Golden Scholarship for

incoming students in their first professional year. Lindsay has been a Biology major at the University of Portland and will be transferring to OSU in the fall.

Scholarship selection was based on grade point average in pre-pharmacy courses. The scholarship is for \$250 tuition for fall and for winter terms, a total of \$500.

Lindsay is a 1982 graduate of Heppner High School.

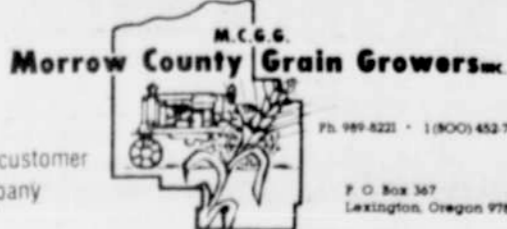
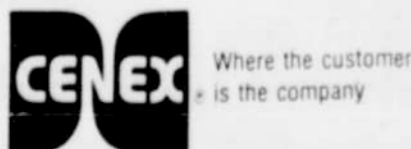
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