

Dismal first period defeats Mustangs

By Ashley Conklin
A dismal first period spelled defeat for the Heppner freshmen boys basketball team on Thursday, Dec. 19 against the Riverside Freshmen. The Mustangs, who lost 44-41 dropped to 0-3 for the season. The Pirates used their full-court press to score many easy baskets in the first period to take a commanding 17-4 lead.

The Mustangs Dick Devin hit for eight second quarter points as Heppner pulled within 25-19 at the break.

A low scoring third period went 7-6 in the Mustangs favor to narrow the deficit to 31-26 entering the final quarter.

Devin added eight more points in the fourth quarter before fouling out. Riverside was outscored 15-13 by Heppner, but converted 11 of 20 free throws to hold on and win the game 44-41.

Free throws told the tale of the game. Heppner committed 30 fouls and Riverside converted 18 of 34 tries for 53 percent. Meanwhile Heppner made 9 of 19, 47 percent.

Devin led all scorers with 20 points. The Mustangs collected 42 rebounds

led by Devin with nine. Will Martin, Tim Hays, and Barney Lindsay grabbed eight boards each. The Mustangs had 11 assists with Bryan Padberg contributing six and Devin giving out five more.

"Once again we played good, solid defense, but we just fell short," stated freshmen coach John Boyer.

Heppner hosts the Umatilla freshmen at 6 p.m. on Tuesday, Jan. 7. Heppner then meets the Lone junior varsity in lone on Saturday, Jan. 11 beginning at 4:30 p.m.

STATISTICS

Riverside	17	8	6	13	44
Heppner	4	15	7	15	41

Riverside - Daltaso 3,3-7,9; Pettigrew 2,3-5,7; Sturdy 3,6-10,12; Carpenter, Johnson 5,5-8-15; Jefferies 9,1-4,1; Ledbetter, Cason, Smith, Flanagan. Totals 13,18-34,44.

Heppner - Padberg, Correa, Warren 9,9-1,9; Devin 7,6-8,20; Martin 2,9-9,4; Mahoney 1,1-2,3; Angell 4,9-1,8; Arbogast 0,0-1,9; Skaggs 9,1-2,1; Hays 0,0-2,9; Lindsay 2,1-2,5. Totals 16,9-19,41.

Fouled Out - Carpenter, Devin, Mahoney, Lindsay. Total fouls - Riverside 21, Heppner 30, Technical Foul - Angell.

JV' plundered by Pirates

Ashley Conklin
In their second game of the season, the Heppner boys junior varsity basketball team fell 49-35 to the Riverside Pirates on Thursday, Dec. 19. Heppner is now 0-2.

Turnovers bothered the Mustangs in the first frame. However, their defense kept them in the game as they only trailed 6-1.

The fourth period was a foul shooting contest with the two teams combining to shoot 29 free throws. Riverside won 49-35.

"We were plagued by poor shooting and we had to many turnover," quoted JV coach Lee Padberg.

Heppner meets the Stanfield Tigers at 4:30 p.m. in Stanfield on

Saturday, Jan. 11

STATISTICS

Riverside	1	2	3	4	F
Heppner	6	20	12	11	19

Riverside - Limanen 2,1-8,8; Wenholtz 4,4-4,12; Nuttbrock 1,0-1,2; Ammons 2,0-1,4; Garrett 2,2-3,6; Ramirez 0,3-9,3; Stanton 0,0-2,0; Michael Stork 3,2-2,8; Coleman 0,0-1,9; Grill 1,4-6,6. Totals 15,19-37,49.

Heppner FG FT T P R A

Padberg	4-13	2-5	10	6	1
J. Devin	0-0	0-1	0	1	0
Arbogast	0-3	2-6	2	3	0
D. Devin	1-4	0-0	2	1	3

Martin 0-1 0-0 0 1 0
Conklin 0-2 2-2 2 1 0
Dougherty 3-8 0-0 6 1 0
Fishburn 2-2 3-6 7 8 2
Hoelt 0-2 1-1 1 6 0
Gray 1-3 0-0 2 2 0
Wornell 0-0 0-0 0 1 0
Pedro 1-7 1-3 3 5 0
Totals 12-46 11-24 35 39 6

Fouled out - Arbogast. Total fouls - Riverside 19, Heppner 28. Technical Fouls - Heppner coach Padberg 2.

Kate's Pizza & Pastry & Heppner Video will close at 7:30 p.m. Tuesday, Dec. 24 143 N Main 676-5210

Batteries



Automotive, Tractor, Truck, R.V. TS-1000 M.C.G.G. 989-8221

Holiday recipes

The following set of recipes from the Oregon Dairy Products Commission combine dairy products and hazelnuts.

Eggnog Praline Pie
1 1/2 tablespoons unflavored gelatin
1-3 cup cold water
1-3 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt (heaping)
1/2 teaspoon nutmeg
3 cups eggnog
2 eggs, separated
1 1/2 teaspoons vanilla
1/4 teaspoon rum flavoring
3/4 cup whipping cream, whipped
Pinch of Cream of Tartar

Sprinkle gelatin over water to soften. Mix sugar, cornstarch, salt and nutmeg. Gradually stir in eggnog and lightly beaten egg yolks. Cook over medium heat, stirring frequently with wire whisk until thickened. Remove from heat, stir in gelatin until dissolved. Cool until eggnog mixture begins to set, then add vanilla and rum extract. Carefully fold in whipped cream and 2 egg whites beaten with cream of tartar until stiff.

Pour 1/2 of eggnog mixture into cooled crust. Sprinkle with praline mix. Pour remaining eggnog mixture over praline layer. Garnish with whipped cream or additional praline mixture.

Hazelnut Crust
3 cups finely ground hazelnuts
1/2 cup powdered sugar
1/2 cup unsalted, melted butter
2 eggs, lightly beaten

Combine nuts and sugar. Stir in melted butter. Add lightly beaten eggs. Line the bottom of 8-9" spring form pan or 2" deep fluted tart pan with parchment or foil. Lightly grease bottom and sides. Press nut mixture into prepared pan. Bake at 350 degrees for 8 minutes. Cool.

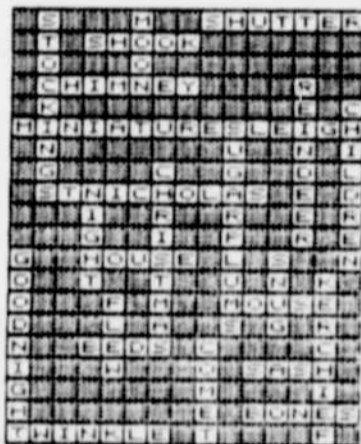
Praline
1 cup sugar
2 tablespoons water
1 cup toasted, chopped hazelnuts
Dissolve sugar in water, stirring constantly over medium heat until candy thermometer reads 240 degrees. Add nuts and stir until temperature reads 320 degrees. Syrup should be a light amber color. Pour onto a greased cookie sheet. Let cool completely. Break praline into small chunks. Process in food processor or blender until it forms a fine powder.

Salmon Cheese Ball
2 8 oz. packages cream cheese, softened
1 teaspoon dry horseradish
1/2 cup soft butter
1/4 cup dry red wine (optional)
1 tablespoon finely snipped chives
2 cups shredded cheddar cheese
1 8 oz. can salmon
1/2 teaspoon paprika
1 cup toasted, chopped hazelnuts
Mix all ingredients together except nuts. Refrigerate mixture to firm. Shape into log or ball and roll in chopped hazelnuts. Cover and refrigerate. Do not store longer than 4 days. Yield: 2 salmon balls or logs.

Crossword Puzzle

Images of Christmas

Answers to last week's puzzle



Across Clues

- Leads with red nose
- St. Nick's moniker
- Celestial reindeer
- A burning light
- Evergreen
- Ground cover
- Silver and sleigh
- Toymakers
- Glitters with little worth
- Jolly green boughs
- Gifts
- Christmas confection

Down Clues

- Pull Santa's sleigh
- Festive occasion
- Mommy kissed Santa there
- Looking for the right gift
- Top Christmas trees
- Sing holiday songs
- Magic hour
- Christmas treat
- Decked with holly
- Presents for children
- Decorate streets and houses
- Spirit of the season
- Valentine reindeer

Merry Christmas To All Our Friends & Customers

TJ's Camera
P.O. Box 1035 - 471 N. Main Street
Heppner, Oregon 97636
Ph. (503) 676-9272

FREE with every roll of film developed between Dec. 26, 1985 & Jan. 5, 1986

CHOOSE FROM

- ★ Mini Album or ★ Roll of Film or ★ \$1.00 Off Price

DISC FILM ONLY

- ★ Mini Album or ★ \$1.00 Off

No Limit
Open 9 a.m. - 5 p.m. Mon. - Fri.

DR. J. W. NORENE
Wishes to Announce:
As of now, my practice will be limited to office calls - specializing in Small Animal Medicine & Surgery. Farm calls will continue to be made to my older clients.

NORENE VETERINARY HOSPITAL
PH. 676-9656

How would you like to win a little extra cash for the holidays?

Say up to \$50,000?



Art Lesser, College Place, WA \$25,000 Oregon Doubler Winner

Howard Hochhalter, Wilsonville, OR \$25,000 Oregon Doubler Winner

James E. Kimbler, Klamath Falls, OR \$25,000 Oregon Doubler Winner

Peggy J. Stalvig, Portland, OR \$25,000 Oregon Doubler Winner

Clark Fairbanks, Vancouver, WA \$50,000 Oregon Doubler Winner

David Cornelius, Beaverton, OR \$25,000 Oregon Doubler Winner

Jack Sturgeon, Salem, OR \$25,000 Oregon Doubler Winner

Thank You


Pettyjohn's Lumber
D&L Auto
Country Rose
Cal's Lounge
Wagon Wheel
Cafe & Lounge
Peterson's Jewelers

Turner, VanMarter & Bryant
VFW Hall
J.J. Ceramics
Murray's Drug
Bud's Pub
Les Schwab Tires

For donations to sponsor the Heppner Junior Bowling Assoc.

The bicycle was awarded to Jennie Weygandt for scoring the most pins over her average.

Merry Christmas and Happy New Year from,



Heppner BOWL 676-9208

These people did.

OREGON LOTTERY

You could be the one to win

©1985 Oregon Lottery