

### Ione Catholic church to change status

At 1:30, January 3, 1988, Bishop Thomas J. Connolly, will be elevating St. William's Mission in Ione to status of Parish. Everyone is invited to attend the Sunday afternoon Mass, and the dinner following at the Ione Legion Hall.

The new Parish in Ione will continue to be served by the resident priest in Heppner. The church in Ione began working on Parish status about a year ago, and has met the criteria set by Church Canon Law.

The Community Choir of South Morrow County will be providing a portion of the entertainment at the dinner following Mass. Anyone having photographs of the church, its construction in 1947, or any activities held there, are asked to bring them for a scrapbook being assembled.

On October 17, 1945, Garland Swanson donated land for a site of the church. Actual construction started September 8, 1947, when about 75 people, many non-Catholic, poured concrete for the basement. During the excavation of the basement, William Doherty was seriously injured in an accident and later died at St. Anthony Hospital in Pendleton.

The church was completed in September, 1948 and the first Mass was said September 7, 1948. On May 25, 1949, the church was officially dedicated by Bishop Leo Fahey. One of the stained glass windows was placed in the new church in memory of William Doherty. In honor of the two men, William Flannery and William Doherty, the church was named St. Williams Catholic Church.



### Brosnan — Davis

Cindy Davis and Mike Brosnan, both of Heppner, were united in marriage in a double-ring ceremony on September 19, 1987 at St. Patrick's Catholic Church in Heppner.

Parents of the couple are Wayne and Judy Davis and Eddie and Lorraine Brosnan all of Heppner.

Father Dominic Hahn performed the evening ceremony. Soloist was Ella Mae Florea and Carley Drake provided the nuptial music for the wedding.

The bride was given in marriage by her father. Lace adorned the chapel length train of her white satin bridal gown, with puffed melon sleeves, fitted bodice yoke and stand-up neckline detailed with schiffli embroidery with pearls and sequins with a slightly raised waist, attached back satin bow and streamers. The wide-brimmed bridal hat of satin trimmed with flowers, Venice lace, pearls and sequins had an attached nylon net pouff streamers. Cindy carried a cascade bouquet of blue and white carnations with white roses and stephanotis with blue and white streamers of satin ribbons.

Maid of honor was Sharon Fulton, Burns, cousin of the bride. Bridesmaids were Dyann McCarty of Echo, sister of the groom, Penny Connor, Pendleton, and Meg Robinson of Portland, cousin of the groom.

Best man was Craig Robinson, Portland, cousin of the groom. Ushers were Pat Schwarz, Heppner, Dave McCarty, Echo, brother-in-law of the groom and Shawn Robinson of Portland cousin of the groom.

Lori and Shelly Fulton of Burns were the flower girls, cousins of the bride and Clay McCarty, nephew of the groom of Echo was the ring bearer.

A country western reception was held at the Morrow County Fair Annex Building in Heppner. The bride and groom are both graduates of Heppner High School. The bride was the 1987 Morrow County Fair and Rodeo Queen and is employed at Central Market in Heppner. The groom is employed at the family ranch on little Butter Creek where they are making their home, after a wedding trip to the Oregon Coast.

### Weddings



### Cooper — McCarl

Leah Sue Cooper and Melvin Lee McCarl were married at 3 p.m. on December 5 in the United Methodist Church, Heppner. Rev. Don Boyce officiated at the double ring ceremony.

The bride was given in marriage by her father and mother Glenn and Susie Cooper, Heppner. Parents of the groom are Morris and Shirley McCarl, Lexington.

The bride wore a formal white slipper satin gown which featured a crystal lace embroidered train and hand beaded pearl bodice. She carried a bouquet of red and white silk carnations.

Attendants for the bride were Staci Toll, maid of honor; Bobette Howell, matron of honor and Brittani Padberg, flower girl.

Groomsmen were Scott Balfe, Anchorage Alaska, best man; Bob Roberts and Craig Angell were ushers. Austin Coiner the groom's nephew was ring bearer. Music was provided by Mrs. Carley Drake and Beth Forrar sang some musical selections.

Following the ceremony a reception was held at the Heppner Elks Lodge. Assisting at the reception were: Lois Hunt and Myrtle McMillan, aunts of the groom, Bobbi Angell and Marsha Sweek.

Out of town guests included: Mrs. Dennis Donovan, Mike and Elizabeth, Claremont, CA, Mr. and Mrs. Bob Pierce and Holly, Gresham; Mr. Daniel Martin, Perryopolis, PA and Mrs. Perry Cooper and Joel, Pendleton; Mrs. Audrey McCarl, grandmother of the groom, Harrisburg; Mr. and Mrs. Donald Hunt and sons, Beaverton; and Mr. and Mrs. Mervin McCarl and family, Junction City.

The couple took a wedding trip to Seattle and they are now at home in Pendleton.

**NEW YEARS EVE...**  
(Spend it at the Elks)  
Member & Guest Special  
Seafood Buffet - Live Music - "Take IV"  
*This will be the last performance for this group, so stop by and say hi!*

ticket price - \$30.00/Couple - \$15.00/Single  
Prices for Dance Only - \$5.00/Couple - \$2.00/Single  
Snacks will be served at midnight  
Buffet at 6:00 - Dance at 9:00

**Heppner Elks 358**  
676-9181 "Where Friends Meet" 142 N. Main

Say Happy Birthday with a special

# BIRTHDAY AD

In the Gazette-Times

**Happy 70th James J. December 4**

1X5	Gazette or Trader	15.50
	Gazette and Trader	21.00

The Heppner

# G-Times

Morrow County's Home-Delivered Newspaper

147 W. Willow Heppner  
676-9228

**ISN'T SHE NIFTY**  
Donna Peterson is 50

2X4 Gazette or Trader 24.80  
Gazette and Trader 33.60

**Happy Half a Century, Harley!**  
Shshsh - We'll keep it quiet though. (What could be quieter than the printed page?)

2X3 Gazette or Trader 18.60  
Gazette and Trader 25.20

Happy Birthday to OUR Main Man  
Born November 20, 1947  
LOVE,  
Nancy, Carri, Amy, Alissa

2X2 Gazette or Trader 12.40  
Gazette and Trader 16.80

### Enter Beef Cook-Off contest by Jan. 16

Your favorite beef recipe could be the winner of the 1988 Oregon Beef Cook-Off or create a new one just for the contest.

Recipes are now being accepted by the Oregon Beef Council and Oregon Cattlewomen, sponsors of the event. From the recipes submitted, five finalists will be selected to participate in the Oregon Beef Cook-Off to be held February 20 at the "Now You're Cooking Show" in Portland. The deadline for entries is January 16, 1988.

According to Judy Wright, Heppner, Oregon Cook-Off Chairman, "There has been a growing interest in cooking contests recently. The increased prizes offered nationally and locally for the Beef Cook-Off definitely make it one of the best".

First prize for the Oregon contest is \$300 and an all expense paid trip to Jackson, Mississippi to compete in the National Beef Cook-Off. Oregon's second place prize is \$150. The other three finalists will each receive \$50.

Prize money for the National Beef Cook-Off has been increased to a total of \$32,000. A \$15,000 top prize will be awarded. However, Dianne

Muyskens, 1987 Oregon Beef Cook-Off winner found the most exciting part of the National Beef Cook-Off to be the trip itself. "I couldn't have asked for a more exciting time. I received the royal treatment for four memorable days."

All recipes must follow these rules:

1. The recipe must contain at least 1 pound of beef and no more than 5 pounds. Each serving must contain at least 3 ounces of cooked beef. Meat must be exclusively beef.
2. Recipes may include any fresh cut of beef excluding organ meats such as heart and liver.
3. Total preparation time cannot exceed 4 hours excluding marinating time.
4. All entries will be judged on taste (40 points), ease of preparation (30 points), originality (20 points), and appearance (10 points).
5. Contestants must be at least 18 years old with non-professional food status. Any person who has owned one or more head of beef or dairy cattle (or who lives in a household where cattle are owned) in the 12 months preceding October 1, 1988, is ineligible.
6. Contestants must live in Oregon. All entries become the property of the Oregon Beef Council.

To enter, type or print your favorite recipe in black ink on a 8 1/2 by 11 sheet of white paper. Your name, address (including county) and phone number should be placed on the reverse side of the recipe. List all ingredients in order used. Do not include brand names. Give complete recipe directions. Send to: Oregon Beef Cook-Off, 1000 N.E. Multnomah, Portland, Or., 97232, or write to the above address or call 281-3811 for a copy of the rules and an official entry blank. You don't need an entry blank to enter. More than one recipe can be entered by an individual. All entries must be postmarked no later than January 16, 1988.

When all is said and done, it's good friends like you who make our business a success. Thanks and Happy New Year. Our customers are the best!

**1988**

Rosen's Jewellers  
Heppner 676-9200