

St. Patrick's Senior Center Bulletin Board



This week following the Thanksgiving dinner with turkey and all the traditional trimmings, the activities committee will meet in the office. Maude Hughes and Harriet Batty report a successful food sale last Friday, all sold out in less than two hours. Sunday evening the potluck party was well attended. This event will be repeated the second Sunday of the month through the winter.

Because of a conflict, the quilting group, originally scheduled to meet on Thursdays, has changed its meeting time to Mondays at 1 p.m. each week. Those wishing to join may come at any time.

Next week: quilting in the dining room at 1 p.m. on Monday. Wednesday noon dinner menu: meatloaf with cheese, potatoes, stewed tomatoes, apple raisin salad, whole wheat rolls and rice pudding. The Lutheran ladies will assist with serving.

County Health nurse Pat Wright will be at the center following dinner at 1 p.m. to give flu shots. These are \$6 each.

Office staff chairman Rachel Harnett announces that the office will be closed on Thanksgiving day and Friday Nov. 24.

Gifts continue to come this way. A large Boston fern given by Beverly Wright now adorns the dining room. Door stops that greatly improve convenience were installed this week by Bud (Raymond) Batty.

Wishing everyone a happy Thanksgiving. The Dollaride is available on Thursday, Nov. 23 even though it is a holiday. Call 676-9435.

Extension offers tips on vegetable storage

Storing vegetables from the garden requires care and forethought. Storage requirements of vegetables vary greatly. To store vegetables successfully you must provide each vegetable with the temperature, humidity and ventilation needed to control moisture loss, maintain flavor, and hold decay to a minimum.

Potatoes: Late-crop potatoes are easier to store than early-crop, because they are harvested at a lower temperature. In either case, hold them in a moist environment at about 60° to 70° for a week or two to cure.

After curing, store early-crop potatoes at 60° F. They will keep for 4 to 6 weeks. Store late-crop potatoes at about 40° F, and they will keep for several months. Store them in the dark to prevent their turning green.

Onions: Onions must be mature and thoroughly dry to keep well in storage. Damaged onions and onions that have thick necks will not keep.

Store onions in a dry, well ventilated place, such as an attic or unheated room. Keep them in well ventilated containers such as slatted crates or open-mesh bags. Hang half-full bags from hooks or stack slatted crates on crossbars for best results. Slight freezing will not harm onions if they are not handled while frozen.

Pumpkins and squash: With proper care, hard rind varieties of winter pumpkin and squash will keep for several months. Harvest them before the frost, and leave a piece of stem on the fruit. Store only well matured fruits that are free of insect and other injuries.

Cure them for 10 days at 80° F, to harden the rinds and heal wounds. Store them in a dry place at 55° F or so. Acorn squash will keep well at 45° F, but pumpkin and other squash do not do well below 50° F.

Root crops: Root crops such as beets, carrots, turnips, kohlrabi, and the like, should not be put in storage until late fall. These crops withstand autumn frosts and are better off in

the garden until nights are cold enough to permit proper storage temperatures.

Dig root crops when the soil is dry and cut the plant to within one-half inch of the crown. If you wash the roots, let them dry off before storing them. Make sure the vegetables are cool when you put them into storage.

Root crops keep best between 32° and 40° F. They require high humidity to prevent shriveling. Continued storage at 45° F causes them to sprout new tops and become woody.

Turnips and rutabagas give off odors. Do not store them in the basement. An outdoor cellar or pit works best for these two.

For any of the other vegetables, a well ventilated basement under a house is alright for short term storage, but for the long term it will be necessary to partition off an area and insulate it. You will need at least one window into the room for cooling and ventilation, but shade the window to prevent light from entering the room. Equip the room with shelves and removable slatted flooring.

Store vegetables and fruits in wood crates or boxes rather than in bins. Call the Extension Office for more information on storing fruits and vegetables.

Home Extension training session

By Delpha Jones
Carol Bennett and Delpha Jones attended an officer's training session in Pendleton for Home Extension study groups. The meeting was conducted by the district director from LaGrande, Helen Cockran. The meeting discussed how to hold a group's interest at a meeting, and how the secretary and treasurer do their part in meeting.

It was announced that the national meeting will be in Portland August 1991.

Food drive nets over 2,000 lbs



The Heppner Neighborhood Center food drive was a "big success," said a HNC spokesperson.

The drive netted 2,292 pounds of food for a total value of \$1,921.97 said Nadine O'Brien, HNC spokesperson.

HHS students to compete in academic contest

Heppner High School students will have the opportunity to participate in a unique social studies academic competition which could lead to a scholarship and a study trip to Washington, D.C. in June 1990. The school has registered to participate in the Close Up Foundation Citizen Bee.

The Citizen Bee is an academic competition that focuses on social studies and progresses through school, regional and state events. Three Heppner High students will advance to regional competitions with top students there going to the state finals.

State winners earn a trip to Washington to participate in the Foundation's government studies program and the national competi-

tion. Winners of the national event receive college scholarships of \$7,000, \$5,000 and \$3,000. The national Citizen Bee is funded by the Milken Family Foundation, with additional support from KPMG Peat Marwick, RJR Nabisco, Inc.; Kraft General Foods; and the Monsanto Fund. On the state level the Bee is sponsored by Secretary of State Barbara Roberts, Oregon Newspaper Publishers Association and the Oregon Bar Association.

Schools which register for the event are permitted an unlimited number of participants and receive source books from which most questions are derived.

Linda Dutcher, an educator at Heppner, will be coordinating the Citizen Bee at the school.

'Fabric Fun' class tie-dyed up



Heppner Elementary School fifth and sixth graders from Jan Allen's elective class, "fabric fun" learned to tie dye t-shirts. Pic-

tured with the end results are (left to right) Tiffany Munkers, Shaun Hisler, Melissa Zumwalt and Stacy Lauritsen.



Left-Kay Proctor, chairman of the Halloween party and Joyce Hughes (R) Parents Club president present to Nadine O'Brien (C) of the Neighborhood Center canned food items that were brought in during the Halloween party on Oct. 31. Admission to the party was one canned food item to be donated to the Neighborhood Center.

Lexington Pumpkin contest winners told

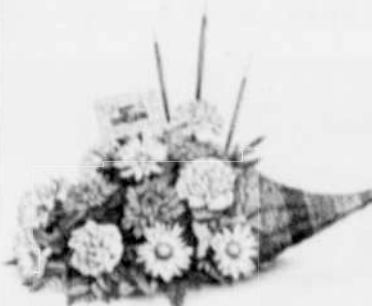
By Delpha Jones

The Lexington pumpkin decorating contest sponsored by the Lexington Garden Bugs drew some fine funny looking characters which were on display at the V & G Tavern.

First place in the child's division went to Phillip Tellechea. In the adults division first place went to Kathy Tellechea, who had a fierce looking pirate; second place went to the V & G Tavern with a cleverly decorated man with parsley hair, radish lips and third place to Luella Taylor with a pumpkin decorated to resemble a man with glasses, a large nose and a cap. "All showed a lot of imagination and talent," said a

Garden Bugs spokesperson. "The Garden Bugs appreciate all the effort that went into this project."

IT'S YOUR TURN TO SET THE TABLE.



The FTD® Autumn Harvest Bouquet. Starting at \$20.00. Just call or visit us today. Thanksgiving is Thursday, November 23.



Alone on Thanksgiving Day? then join us for Thanksgiving Dinner with all the trimmings Thursday, Nov. 23 12:30 p.m. Episcopal Parish Hall football on t.v. - table games - rides If you plan to attend Please call by Nov. 18 Hosts: Theta Lowe, 676-9496; Bob & Aloha DeSpain, 676-5376 or Bob & Suzanne Jepsen, 676-9850 Ad Sponsored by MCGG

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BMCC, SBA to hold forums

Blue Mountain Community College Small Business Development Center will hold forums for the specialty food trade on November 15, 7-9 p.m. in Hermiston and November 16, 7-9 p.m. in Boardman. This will be an opportunity for specialty food business owners and for those interested in developing specialty food businesses to meet with area resource people to discuss potentials for our region's emerging specialty and gourmet foods industry. Umatilla and Morrow Counties

have been targeted by the Small Business Administration (SBA) as a special project area for the specialty foods industry. Both counties have a growing number of specialty food businesses, and a growing opportunity for the development of that industry. Blue Mountain Community College Small Business Development Center is managing this initial project which ends in December. For further information and reservations please call the SBDC at 276-6233.

Friends are invited to an OPEN HOUSE RECEPTION Friday, November 24, 2-5 pm at Nelson Ranch-Baseline Road Please come for an informal visit with JOHN GRAHAM AND KRISTIN NELSON GRAHAM who were married August 7, 1989

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