

Time to celebrate egg salad week

What's the logical successor to Easter? Think hard. Would you have guessed 'Egg Salad Week?' It's true. Officially declared by the American Egg Board, 'Egg Salad Week' is dedicated to the dozens of uses for after-Easter hard-cooked eggs.

Proper celebration of 'Egg Salad Week' begins before Easter Sunday. If you plan to eat your decorated eggs, you should observe food handling precautions ahead of time. For safety's sake, wash hands thoroughly before handling eggs at every stage in the process-cooking, cooling, dyeing and hiding. Be sure to refrigerate eggs in their cartons, as much as possible between steps. Do not color or hide cracked eggs and when coloring eggs, use water warmer than the eggs.

You should plan not to eat cracked eggs or eggs which have been out of refrigeration for more than two to six hours. So, if you are planning to use colored eggs as decoration or for a center piece several days, you should prepare extra eggs and simply discard them after they have served their purpose. Eggs which have been refrigerated as much as possible throughout the process should be used within a week.

Egg salad is probably the most popular use for post Easter eggs and it lends itself to almost unlimited possibilities. Have you ever considered these options? Instead of mayonnaise, moisten with bottled salad dressing, sour cream, yogurt, pureed cottage cheese or softened cream cheese thinned with milk. Get crazy and stir in apples or avocados, chili peppers or cheese, pickles or pimento, water chestnuts or watercress. Season with almost any herb or spice from your cupboard. Then, spread on bagels, rolls, crackers, English muffins, tortillas or even

Morter is Ione correspondent

Anne Morter, Ione sports correspondent for the Gazette-Times, will also be the regular Ione news correspondent. Those having news for Anne please call 422-7429 and leave a message if she is not in. She will return your call as soon as possible.

"Anne has done a wonderful job as a sports correspondent for the G-T," said editor April Sykes. "So I'm sure she'll make an excellent reporter."

waffles.

Devised eggs are another age-old use for hard cooked eggs. Here's how to make them with no muss, no fuss, no bowl and a spoon. Simply cut eggs in half and place the yolks into a sealable plastic food storage bag. Add mayonnaise, seasonings, and any other ingredient you choose to use. Seal the bag and knead until the mixture is well blended. Then, cut off one corner of the bag and squeeze the yolk mixture back into the egg white halves. Discard the bag and your clean up is done.

So, you see, your cache of decorated hard cooked eggs doesn't have to end up in sandwich after sandwich. Let them do double duty - use your imagination and make your egg salad anything you want it to be.

This colorful salad offers a cool, refreshing taste of the Islands. It's best prepared and served on the same day, because enzymes in the kiwi tend to cause the egg salad to "water."

Polynesian Egg Salad

1 carton pineapple low fat yogurt
¼ teaspoon ground nutmeg
1 cup (4 oz.) diced turkey or ham
1 cup red seedless grapes
1 to 2 kiwi fruit, peeled and cubed
8 hard cooked eggs chopped
Chow mein noodles, optional
In medium bowl, stir together yogurt and nutmeg until well blended. Toss lightly with ham, grapes, kiwi fruit and eggs until evenly coated with dressing. Cover and chill to blend flavors. Serve in lettuce leaf cups and sprinkle with chow mein noodles if desired.

To hard cook: place eggs in single layer saucepan. Add enough tap water to come at least 1 inch above eggs. Cover and quickly bring just to boiling. Let eggs stand covered in the hot water about 15 to 17 minutes for large eggs (adjust time up or down by about three minutes for each size larger or smaller.) Immediately run cold water over eggs or place them in ice water until completely cooled. To remove shell, crack it by tapping gently all over. Roll egg between hands to loosen shell, then peel, starting at large end. Hold egg under running cold water or dip in bowl of water to help ease off shell.

Nutritional Composition: per serving of 1/8 recipe using 1 kiwi fruit without optional ingredients-calories 127 KCAL; protein 10 grams; fat 6.05 grams; iron 1.18 mg; riboflavin .31 mg.

Easter Church Services

All Saints Episcopal Church

Good Friday service will be held at 7 p.m. with the Rev. John Wallace. The Saturday Easter vigil will be at 7:30 p.m. with Bishop Rustin Kimsey. The all-night vigil will be from 8:30 p.m. to 10:30 a.m. Someone will be at watch all night. Everyone is welcome to join in anytime and stay as long as you'd like.
The Easter Sunday Eucharist will be at 10:30 a.m.

United Methodist Church

By Gerry Etchison, Pastor Heppner United Methodist Church
Spring is a time when human spirits are uplifted. We begin to feel warmer weather that is highlighted by more sunny days, and we also are blessed with the variety of bright colors that flowers in bloom bring to us. In addition, daylight savings time offers us an extra hour of sunlight each evening. Spring is also a time in which we are uplifted spiritually. The blessings of God surround us, some of them were just mentioned. However, Easter Sunday is the day we gain the largest vision of God's vast love for us. God sent us God's only begotten Son, Jesus Christ, and the resurrected Christ is testimony to God's love for life: namely all of us. The resurrected Christ is our Lord and Savior; and Christ's victory over death allows us to experience the same victory over death.

Crucifixion was a common form of execution during Jesus' day, (note the two criminals who were crucified with Jesus: Luke 23:32), and a cross was a symbol of death. Jesus Christ took that symbol of death, and turned it into a symbol of eternal life.

Easter Breakfast of pancakes, ham and eggs, juice and coffee will be hosted by the Methodist men from 8:30 to 9:30 a.m. A movie will follow. Easter Sunday services will begin at 10:30 a.m.

Hope and Valby Lutheran Churches

By Rev. Stan Hoobing, Pastor Hope-Valby Lutheran Church
A special Liturgy for Good Friday service will be observed at Hope Lutheran Church at 7:30 p.m. Pastor Hoobing will conclude the 1990 mid-week Lenten series on the "Seven Last Words of Jesus from the Cross." His sermon will be entitled, "Father, into thy Hands I Commit My Spirit." A special free-will offering will be taken for the South Morrow County Neighborhood Center. Prior to the evening worship service members of Hope and Valby and their friends will gather in the church parlor at 6:30 p.m. for a soup and sandwich supper.

Easter Sunday morning will be celebrated with an 8 a.m. festive communion service at Valby Lutheran Church.
An Easter breakfast will be held in the church fellowship hall following the worship hour.

At Hope Lutheran Church the confirmation youth and their parents will sponsor an Easter breakfast from 8:30 to 10 a.m. in the church parlor. The festive Easter communion service will begin at 11 a.m. in the main sanctuary.

Kent Goodyear will be the liturgist at both services and special music will be sung by members of the Heppner Community Chorus under the direction of Kathy Hoskins. At both churches during the breakfasts, a free-will offering will be taken for Carol Palmer Rea. Pastor Hoobing's Easter sermon is entitled, "The Resurrection Side of Life."

St. Patrick's and St. Williams Catholic Churches

St. Patrick's parish began with celebration of Holy week with the blessing of Palms on Sunday April 8.

Holy Thursday, April 12, mass of holy Thursday will be held at 7 p.m. Good Friday, April 13-Stations of the Cross beginning at 12 noon. Adoration of cross and holy communion begin at 7 p.m.
Confessions will be heard from 3 to 5 p.m. on Saturday afternoon.
Easter vigil, April 14-Easter vigil services begin at 8 p.m. on Saturday evening.

On Easter day, April 15, mass at St. William's Parish will begin at 8:45 a.m.; mass at St. Patrick's Parish will be 11 a.m.
Visitors are welcome at all services of this most Holy time for christians.

Engagements

Hixson - Gorman

Patsy Lee Hixson and Andrew James Gorman have announced their engagement to be married on April 21, 1990 at 7 p.m. at the First Christian Church, 775 W. Highland Ave. Hermiston. The Rev. Michael Sheridan will officiate.

Patsy is the daughter of Mr. and Mrs. Ronald E. Rutherford, Seattle. Andrew, a former Morrow County resident, is now living at Hermiston. A reception will follow at Nendels by the McNary Golf course.
The couple invites the community to attend the ceremony and reception.

WCCC Men's golf results listed

Twenty-four golfers competed in Sunday men's play at the Willow Creek Country Club on April 8.
Results are as follows:
Low gross: first-George Waterland, 63; a tie for second between John Edmundson and Ron Bowman, 67; fourth-Barry Munkers, 69.
Low net: first-Raymond Reid, 49; second-Tom Sturgeon, 52; third-Earl Norris, 57; fourth-Randy Lott, 58.
Long drive: Barry Munkers. K.P.: Raymond Reid.
Least putts: George Waterland, 24.

St. Patrick's Senior Center Bulletin Board



A new activity soon to be offered by this center is an exercise class for seniors over 60. Rick Burrel, physical therapist from St. Anthony's Hospital in Pendleton, will set up and supervise this class to be held on Tuesday and Thursday afternoons in the dining room area. A small suggested donation can be used to cover the cost of equipment. Since enrollment will be limited those who would like to take the class should call soon and leave your name 676-9030.

Also, all seniors (again over 60) wishing to participate in the Retired Senior Volunteer Program may do so by coming by the office here and registering. This program invites us to be a part of a variety of worthwhile community activities that are both enjoyable for us and of service to others.

The Dollaride car has added a new volunteer driver, Rita Hedman, 676-9278. This means seniors can call for rides on Tuesday to Delta Huber, 989-8107, on Thursdays to Jane Rawlins 676-9435 and on other week days to Riga, 676-9278 who will gladly come if her schedule permits. If Rita can't make it, try the other drivers. Our ultimate goal is to have a promised volunteer driver for each day, but for now, among the three we hope to fill most requests. Out of town trips can also be arranged.

This week: at 9 a.m. on Thursday the Widowed Persons Service group meets.

Next week: Our noon dinner menu on Wednesday will be tuna rice casserole with cheese sauce, stewed tomatoes, green beans, coleslaw, raisin muffins, mixed fruit cup and oatmeal cookies. Lexington Baptist Church volunteers will assist with serving.

On Saturday, April 21 the senior bus will leave at 8 a.m. from the center for Yakima for those who wish to attend Justine Weatherford's wedding at the SunTower. Call the office, 676-9030, to reserve a seat. Dot Halvorsen will be our driver.

Lexington News

By Delpha Jones

--The last of the card parties held at the Rebekah Hall was Saturday evening. The lodge appreciated all those who attended this past few months. The money made from these are used for upkeep of the building, and other expenses. Winning high was Dorothy Wilson; second high, Luella Taylor; men's high-John Tellechea and second high-Bill Padberg. Traveling went to Kathy Tellechea and Tom Wilson.

At the beginning of these the names of those winning traveling were put aside and names were drawn Saturday evening. Those winning steak dinners at the V & G were Sue Vinson and Robert Taylor. Refreshments were served by the committee of Joyce Buchanan, Leila Palmer and Virginia Peck.

--Max and Betty Breeding, daughter Jeanette, and grandchildren were callers in Heppner and Lexington over the weekend.
--Clarence Buchanan returned home on Thursday from St. Anthony's where he underwent major surgery.
--Joe and Hilda Yocom were visitors at the home of their daughter and family Leland and Marie Jones

in Pendleton, and enjoyed a birthday dinner on Saturday evening for Leland.

--Kim Sager is at home at her parents house from school. She is ill and was met at the airport in Portland by her father, Harley Sager.

--Holly Rebekah Lodge met for the regular meeting on Thursday evening. At this time the charter was draped for Sister Eula Bloodsworth who recently passed away at Pioneer Memorial Hospital for the Sovereign Grand Master, Wilson D. Berkey. Delegates were elected to state session; first delegate-Geri Martin; second-Joyce Buchanan; and recommended for D.D. was Leila Palmer. The ladies will attend the session in Medford in May. Virginia Peck was appointed honor guard, as was Geri Martin and Delpha Jones Right Supporter to the Chaplain. Following the meeting refreshments were served. The next meeting will be potluck with the Oddfellows and their planting of the tree at the park. All members are urged to attend the tree planting. Memorial Hospital and for the Sovereign Grand Master, Wilson D. Berkey.

Port officials meet with Sen. Packwood

Oregon Senator Bob Packwood met with Port of Morrow officials in his Washington D.C. office April 3 to discuss several concerns of the Port and issues of interest to the region.

Port officials Gary Neal, Dan Creamer and Lisa Mittlesdorf who were in Washington to attend the annual Pacific Northwest Waterways meeting, briefed the senator on several issues of concern to the Port of Morrow. They mentioned the closing of the Umatilla Army Depot and their desire to attract industrial projects to the area.

The second issue of interest to the Port of Morrow was replacement fishing sites. When the Bonneville Dam was built on the Columbia River, Indian tribes lost access to fishing sites. During the last congress replacement fishing sites were designated, but problems have arisen with some of the sites, including those in Boardman. Port officials, the Indian tribes and other affected parties are working together to resolve this issue.

Port officials also told Senator Packwood of their support for adding recreational facilities to Willow Creek Park. They would like the Corps of Engineers to help them fund this project.

In addition, the Port asked Senator Packwood about favorable tax treatment for industrial revenue bonds. The bonds, which are used for building processing facilities, coal generation plants and green terminals, expire on September 30, 1990. Senator Packwood said he will keep the Port's concerns in mind when the Senate Finance Committee considers the tax treatment of these bonds. (Senator Packwood is a ranking member of the finance committee which has jurisdiction over tax issues.)

Senator Packwood said, "It's extremely helpful to me to hear directly from Oregon officials what their regional priorities are. As always, I'm willing to help further Oregon's interests whenever possible."

Gary Neal is general manager, Dan Creamer is commissioner and Lisa Mittlesdorf is executive assistant of the Port of Morrow.

NAPA

MOTOR OIL

SAE 30 • 5W30 • 10W30
10W40 • 20W50

54¢

PER QUART AFTER REBATE
IN CASE OF 12 QUARTS
LIMIT: 1 REBATE/HOUSEHOLD

SALE PRICE PER QUART CASE OF 12 QUARTS LESS REBATE AFTER REBATE	79¢ 9.48 -3.00 6.48
---	------------------------------

Coupon sale ends APRIL 14th

Heppner Auto Parts

676-9123 148 E. Center Heppner Because there are no unimportant parts.

Dine Out FOR EASTER

Live Music - Howard Taylor Band
April 13 and 14 9 p.m. till 2 a.m.

EASTER DINNER SPECIALS

Baked Stuffed Red Snapper	\$7.50
Ham Steak Dinner	\$6.75
Broiled Chicken Breast Dinner	\$7.25

WITH ALL THE TRIMMINGS
(Salad bar included with meal)

SORRY NO REGULAR MENU

Children 10 and under \$2.50

Ham Steak - "Porky's Surprise"
Chicken Strips - "Leg Horn Sticks"
Fish' N Chips - "Flounder's Adventures"

Homemade pies and desserts

Reservations recommended 422-7540
Sunday, April 15
Serving 12 noon to 7 p.m. only

Beecher's Fine Foods

422-7540 Ione

Heppner Elks Lodge No. 358

EASTER EGG HUNT!

Sat. April 14 - 10:00 a.m.

All Preschool children at Museum Park
1st & 2nd graders at Lowerfield
3rd & 4th graders at Hager Park

April 19 - FISHERMAN'S NIGHT
STAG NIGHT

Heppner Elks 358

676-9181 "Where Friends Meet" 142 N. Main

MONEY BINGO

Everyone Welcome

BENEFIT

For

CAROL REA

Sun. April 22 4-6 p.m.
Office Cafe Ione, Or.

BIG \$\$ Blackout

at end of the game

Ad sponsored by Wheatland Insurance, Ione.