

CattleWomen donate to cowboy museum

Members of the Oregon CattleWomen, Inc. have made the largest financial contribution to date to the Cowboys Then and Now museum being developed in Portland.

The statewide organization contributed \$1,500 for the construction of a customized table to be used for cooking demonstrations and training in the museum auditorium.

"The purpose of the Oregon CattleWomen is to participate in the advancement of the cattle industry through promotion and education," said Oregon CattleWomen president Ann D'Ewart, Durkee. "The demonstration table will be an excellent tool for fulfilling our purpose through cooking demonstrations. The goals of the Oregon CattleWomen, Cattlemen's Heritage Foundation and Oregon Beef Council are in accord with the utilization of the museum as the industry showcase."

Developers plan to utilize the mirrored table for on-site beef cooking demonstrations and seminars for food service personnel, retailers and the general public. The "demo table" will be designed by Dianne Byrne, OBC assistant director and home economist.

The Umatilla County Cattlemen-CattleWomen and the Bowerman family contributed earlier, underwriting two of the four tables in the

museum library. Museum developers are seeking underwriting for the two remaining tables in the library and for media centers in the library and auditorium.

The museum, which will be the first of its kind in the nation, will trace the evolution of the cowboy and cattle industry from its earliest days to present. The museum will feature several exhibits, a library and auditorium with continuous video programming. It will be located three blocks from the new Oregon Convention Center at 729 NE Oregon Street.

Key to the museum's operation is the tax-exempt status as a nonprofit educational institution. The foundation's application for 501 (c) (3) status was approved by the IRS according to Mick Scott, executive director of the museum. The IRS classification as a nonprofit entity will make monetary contributions along with donations of display items tax-deductible.

Scott said the museum is nearing the advance phases of design and is on track for an opening this fall. Developers plan an on-going series of tours for schools and the public, including convention groups. A "shopping list" of items needed for the museum will accompany the OBC annual report, which will be mailed to the cattle producers throughout Oregon.

All Stars need one win to advance to state

The Columbia Tri-County Babe Ruth All Star team has won three games in a row, and if the team manages a fourth win Wednesday they will advance to the state playoffs.

The team, with seven members from the Heppner area, has so far beaten Hood River Americans, Hermiston Nationals and The Dalles Nationals.

In the Hood River game the Columbians won by the hefty margin of 14-4. Brian Clubb and Dan Verley were the winning pitchers. The Hermiston National game was closer, but the Columbians still came out on

top 9-6, with Jerid Wicklund and Russ Proctor the winning pitchers. On Tuesday the team faced off against The Dalles National all star team, and put them down 12-8 with Tyson Pratt and Jerid Wicklund getting the win.

Although the Columbia all stars are not sure who they play Wednesday, they do know a win will mean a trip to West Linn and a spot in the State playoffs July 26.

The all star team is made up of players from Heppner, Lexington, Umatilla, Boardman and Irrigon and is managed by Keith Curnutt of Umatilla and coached by Ron Prindle of Irrigon.

Ice cream social planned at Valby

While family gatherings and community socials seem to be of diminishing priority these days, Valby Lutheran Church is resurrecting an old tradition of the early 1900's this Sunday, July 21 at 6 p.m. with an old fashioned ice cream social. Down-on-the-farm homemade ice cream will be featured with fresh strawberries, raspberries, banana splits and root beer floats.

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OSU Extension agent answers canning questions

Now is the time to prepare for canning season. Do not overlook the importance of checking the accuracy of pressure canner dial gauges well in advance of canning season.

"Dial" type canner gauges can be tested for free during the month of July by Carol Bennett, Morrow County Extension Agent. Gauge testing clinics will be held in Irrigon on Thursday, July 11 and 25, between 1:30 and 4:30 p.m. at the County Annex Building, Third and Main. Gauges can be tested in Heppner on Friday, July 12, 19, and 26, between 1:30 and 4:30 p.m. at the Pettyjohn Office Building.

Newest USDA food preservation guidelines will be available at the clinics. Here are USDA answers to commonly asked prevention questions.

Q. I've always used paraffin to seal my jelly jars but now I've heard that I need to put my jelly through a boiling water bath. Why?

A. In keeping with current research, it is necessary to make changes in the guidelines for canning jelly. Previously, we recommended the open kettle method and the use of paraffin. Neither of these methods are considered safe for long-term storage any longer. It is now recommended to process jelly products in a boiling water bath for a short period of time. Hot jelly should be carefully ladled into hot sterilized jars, leaving 1/4 inch head space. Adjust two-piece vacuum caps. Process jelly for 5 minutes in a boiling water bath canner.

Q. When I can my peaches or cherries, there is always a space at the bottom of the jar with the liquid. The fruit seems to rise to the top of the jar. Why does this happen?

A. Occasionally, fruit will float in the jars. To prevent floating, use firm, ripe fruit and a light or medium syrup. Using the hot pack method will also remove air which causes fruit to float.

Q. I have always added salt to my tomatoes and now I am told that I need to add citric acid. Why?

A. Salt is not a necessary ingredient when canning vegetables. You may omit salt when canning any vegetable. The small amount added is only for flavor and not for preserving. However, salt is a necessary ingredient in pickles and must not be changed or omitted from pickle recipes. Because of continued concern regarding the acidity of tomatoes, extensive research was completed to determine the safest methods for processing tomato products. The addition of bottled lemon juice or citric acid is now required when canning tomatoes-whole, crushed, or juiced. The required acidification is 1/4 teaspoon citric acid or 1 tablespoon bottled lemon juice per pint and 1/2 teaspoon citric acid or 2 tablespoons bottled lemon juice per quart.

Q. I doubled my recipe for strawberry jam and it would not gel, even though I used exactly twice the recommended ingredients. Why won't a doubled recipe gel?

A. Soft spreads will not always gel when the recipe is doubled. Increasing the size of the recipe is not recommended. Better success is obtained by making two separate batches of a recipe rather than doubling the size.

Ione Garden Club meets

Ione Garden Club met at Woolery Park in Ione for their July 10 meeting. The subject for the day was "Let's Talk Gardening," with each member sharing problems, new plants and new ideas for her garden. Refreshments were furnished by Jean Nelson and Pat Pettyjohn.

Jean reported on the superintendents' meeting of the Morrow County Fair held on September 8 at the fairgrounds. Fair

books should be out by this printing. The Flower Show Committee is hoping everyone will bring one horticulture or arrangement for the show. "Your best specimen may be the best in its class even if it isn't perfect," said a spokesperson.

The club voted to put meeting dates, the plant sale and Morrow County Flower Show dates on the calendar put out by the Ione High School students. Plans were also discussed for ways to beautify Ione. There will not be an August club meeting because members will be busy helping with the fair flower show.

W.C.C.C. Golf

Heppner-Condon Kinzua Visitation July 14, 1991

Heppner-Condon Kinzua golf visitation on July 14 results are as follows:

Heppner Men: low gross-first George Waterland; second-Don Lott; third-Wayland Hyatt.

Low net: first-Elvyn Bell; second-a tie between Ray Reid and Mike Doherty.

K.P.-George Waterland. Long drive-Don Lott.

Condon-Kinzua Men: low gross: first-Henry Spivey; second-Carol Hollen.

Low net: first-Howard Burch; second-Herb Wright.

K.P.-Howard Burch; long drive-Henry Spivey.

Heppner Ladies: low gross: first-Barb Gilbert; second-Carol Norris.

Low net: first-Coral Mitchell; second-Lucille Massey; third-Lori Straley.

K.P. Barb Gilbert.

Condon Kinzua Ladies: low gross: first-Dee Hollen; second-Margaret Wright.

Long drive: Dee Hollen.

Jack & Jill Tournament
Winners of the Jack and Jill Tournament held on July 12 are as follows:

Low gross: first-John and Pat Edmundson; second-Bob and Suzanne Jepsen; third-Gene and Luvilla Sonstegard; fourth-Les and Jan Paustian; fifth-Darrel and Bev Wilson.

Low net: first-Floyd and Lorena Jones and Earl and Carol Norris; second-Jay and Lori Straley; third-Doug Gunderson and Lucille Massey; fourth-Frank and Kay Anderson; fifth-Ken Wilson and Irene Holtz.

Hosts for the event were Darrel and Bev Wilson and Bob and Suzanne Jepsen.

Ladies Spring Tournament July 16, 1991

Flight A: first-Pat Edmundson; second-Lois Hunt; third-a tie between Coral Mitchell and Anita Boyer.

Flight B: first-Martha Munkers; second-Carol Norris; third-Muriel Palmer.

Flight C: first-Kathy Cutsforth; second-Lynnea Sargent; third-Melba Miller.

K.P.-Kay Anderson and Pat Edmundson.
Chip In-Juanita Martin.

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