

Hope, Valby plan advent services

The congregations of Hope and Valby Lutheran Churches have been gathering for the mid-week advent worship services during December.

The overall theme is entitled "The Holidays That Christmas Forgot." Deacon and martyr St. Stephen, the first Christian stoned to death, normally honored by the church on December 26, was honored on Dec. 4.

Pastor Hoobing will preach on the theme of "John the Other Fisherman" on Dec. 11 at Hope and Dec. 12, at Valby. St. John will be honored on this night. He was one of Jesus' 12 disciples and an evangelist, who in the past has been honored on Dec. 27.

The Holy Innocents, male children under the age of two that King Herod had ordered killed after the birth of Jesus, will be honored Dec. 18 and 19. This is normally celebrated on Dec. 28.

All services begin at 7:30 and 7 p.m. respectively. Following the Dec. 11 and 12 service church council members will meet and decorate the church for the Christmas season.

A service of Holy Communion will be observed on Sunday, Dec. 15 at 9 a.m. On this third Sunday of Advent Pastor Hoobing will preach on the theme of "The Coming of Christmas" based on the reading of Philippians 4:4-7. The adult Bible class will continue its study of the book of Revelation.

Donnie Pointer wins contest



L-R: Al Beck, Jonas Healy, Linda Shaw, Donnie Pointer, Bryan Traylor.

Donnie Pointer, a Heppner Middle School 8th grader, was the winner of the local Geography Bee Contest held December 4. Donnie answered the question "The Seychelles is an island country in which ocean?" (the Indian Ocean) correctly to earn top spot honors. Jonas Healy, a 6th grader in Heppner, was second.

During this school-level contest students answered oral questions on geography. This was the first round in the fourth annual National Geography Bee which is sponsored by National Geographic World, the Society's magazine for children and AMTRAK.

School winners will now take a written test with the top 100 scorers in each state and territory eligible to compete in their state Geography Bee March 27. State champions and their teacher escorts will receive an all expense paid trip to Washington D.C. to participate in the national championship on May 20 and 21. First place at this contest is a \$25,000

college scholarship.

The local contest, open to students in grades four through eight, was held Dec. 4 to coincide with Geography Awareness Week. The National Geography Bee was developed by the National Geographic Society in response to a growing concern about the lack of geographic knowledge among young people in the United States.

This was the first year Heppner Elementary and Middle schools have participated. Twenty-eight students, determined by a qualifying test, were selected to participate. A series of oral questions reduced the field to Pointer and Healy, with Pointer winning in the second tiebreaker round. Bryan Traylor, principal at Heppner Elementary and Middle schools read the questions; Al Beck, 7th and 8th grade social studies teacher, served as judge and timer; and Linda Shaw, TAG and reading specialist coordinated the event.

Pumpkin answers

The following answers to commonly asked questions about pumpkin are provided by Carol Bennet, OSU Extension Agent in Morrow County:

Why are pumpkin pies round?
A. Pioneer cooks who had to conserve on food supplies used round pans to make the delectable ingredients last longer. Using shallow pans such as the round pie tin also helped to stretch the bounty.

Why do my pies sometimes bake unevenly?

A. Your pies may bake unevenly if your oven temperature is not even throughout, or the oven rack is not level. For best results, bake the pie in the lower third of the oven where normally the temperature is most even. It's also best to bake one pie at a time.

Why does the filling sometimes pull away from the crust?

A. Your oven rack may be too close to the top heating element in the oven. This can cause your pie filling to crack as it bakes and to settle slightly when cooling and pull away from the crust. Another possible reason is overbaking.

Try reducing cooking time by five to 10 minutes.

How can I tell when my pumpkin pie is done?

A. Insert a knife halfway between the center and edge of the pie. The blade should be clean when removed. If there is custard on the knife, bake the pie longer. But if there are tiny bubbles

around the edge of the pie, this signals over-baking. Remove it from the oven immediately.

How do I keep the crust from getting soggy?

A. If you are baking your pumpkin pie in a metal or foil pie pan, place the pie on a preheated heavy-duty cookie sheet for the entire baking time. This helps ensure an evenly baked pie crust. Glass pie dishes conduct heat evenly, so this step is not necessary.

Can I freeze my pumpkin pie?

A. While pumpkin can be frozen, it's best to use the leftovers to make easy-to-freeze muffins, breads, cookies and cakes. It's a great way to get a head start on treats for family and friends.

Can I store a pumpkin pie?

Pumpkin pie is at its very best when served the day it's baked. However, if you wish to store your pumpkin pie, cover it loosely with plastic wrap and refrigerate until serving.

For recipe suggestions for a variety of pumpkin treats contact Carol Bennett at the Morrow County Extension Service, Pettyjohn Office Building, 430 Linden Way, Heppner.

Oregon Together group suggests non alcoholic drinks

The Christmas season of social gatherings and parties is now here. What better way to celebrate this occasion than by providing guests with non-alcoholic drinks. The Heppner-Lexington Oregon Together groups has provided the following recipes:

Holiday Punch: one quart of bottled cranberry juice; one 18 ounce can of pineapple juice; one cup of orange juice; one-half cup of lemon juice; two large bottles of ginger ale, chilled. Combine the juices. Chill. Add ginger ale just before serving. Serves 20 to 30 people.

In addition to the above non-alcoholic drinks the group suggests Tasty Tid-Bits: one six-ounce jar of prepared mustard; one 10 ounce jar of currant jelly and eight to 10 frankfurters. Mix mustard and currant jelly in saucepan over low heat. Slice frankfurters diagonally into bite size pieces. Add to sauce and heat through. Serve hot.

"We hope that you have a fun, and safe Christmas season and thanks for remembering to serve non-alcoholic drinks," said Oregon Together coordinator Stan Hoobing.

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Home economics agent recertified

The Council for Certification at the American Home Economics Association has announced that Carol Bennett, Extension Agent and Assistant Professor for Oregon State University met the standards for recertification. As one of 8,500 CHEs across the United States she has demonstrated her commitment to maintaining a current level of knowledge in the field of home economics.

A Certified Home Economist has attained a measurable level of knowledge in home economics and is committed to expanding that knowledge-base within her field of expertise. Ms. Bennett has both a bachelor's and

master's degree in home economics education, and additional graduate studies at Purdue and Oregon State Universities. In addition, she has participated in over 350 hours of continuing education in the past four years.

The American Home Economics Association, was founded in 1909, and is one of the oldest professional organizations in the United States. The certification program serves to provide assurance to consumers that

Certified Home Economists are well prepared for professional practice as well as encouraging continuing education within the profession.

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