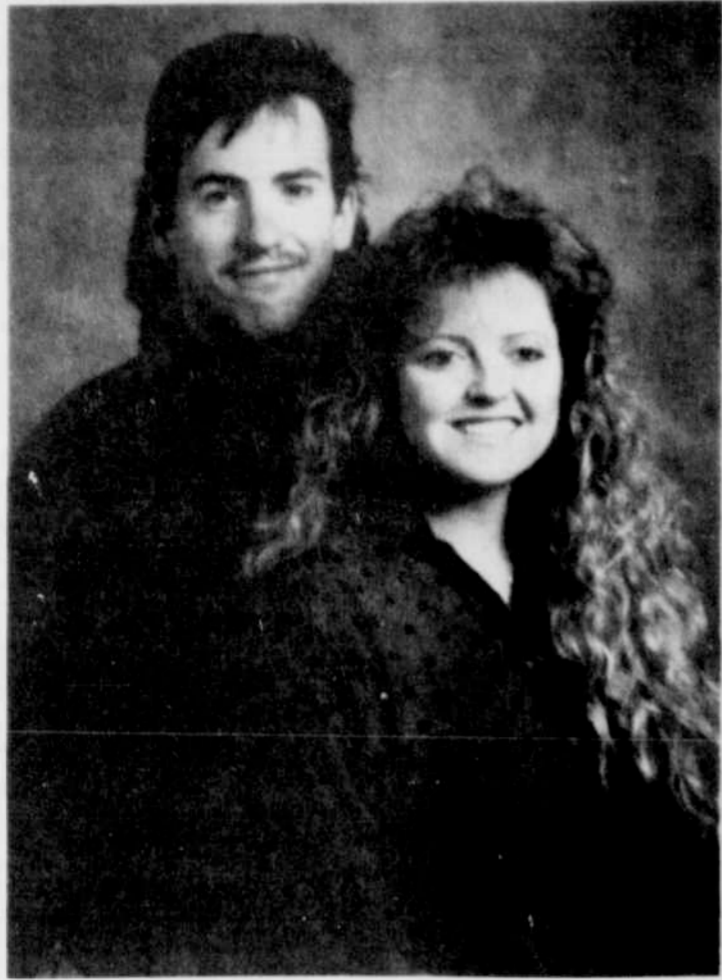


Engagements



Hordyk — Riley

Wanda Mae Riley and Harold Michael Hordyk announce their engagement to be married.

The bride-elect is a Heppner High School graduate. She graduated from Eastern Oregon State College in 1990 and is currently teaching Spanish at Bethel High School near Tacoma, Washington.

Harold is a 1988 graduate of Phenix Institute of Technology and is employed with Volkswagen-Audi-Porsche dealership in Tacoma. He is currently studying to be a real estate appraiser.

The couple plan to be married August 15.



Bridston — Lindstrom

Roy and Katherine Lindstrom of Ione announce the engagement of their daughter, Christina Janet to James Robert Bridston, both of Tacoma, WA.

Christina is a graduate of Ione High School and Pacific Lutheran University at Tacoma. She is employed as the public information officer for the Washington Association of County Officials at Olympia.

Bridston is a graduate of Tacoma schools and is a Marine veteran, having served in Vietnam. He is presently employed as a detective with the Tacoma Police Department. He is the son of Robert and Jean Bridston of Tacoma.

The couple plan an August 15 wedding in Bellevue, WA.

Portland restaurant receives honor by Oregon beef council

Saylor's Old Country Kitchen, a Portland restaurant, has been selected by the National Beef Industry Council as a recipient of the Beef Backer Award, recognizing its leadership in beef marketing. The restaurant took top state honors in the beef marketing competition. The original restaurant opened in 1946 at 10519 SE Stark, east of Portland. A more recent addition was opened in Beaverton.

According to Wayne Evans, Oregon Beef Council chairman, "For a restaurant to merely survive five years in the volatile food service business is remarkable. The Saylor's restaurant has not only survived, it has thrived for 46 years by offering the public good service, a consistent product and, of course, quality beef prepared just the way the customer requests it."

Although the Saylor's have augmented their menu by offering smaller portions and "On the Light Side" entrees, the basic menu cover and entree items have not changed in 46 years. Annual sales for the two restaurants total

56 million, of which 80 percent is from beef entrees. This translates to 312,000 pounds of beef a year. According to Evans, "I know of no other restaurant in America that has as large of a selection of steaks as Saylor's Old Country Kitchen Restaurant. Their reputation and continued success rely on serving high quality beef and the public's perception of beef as an important part of their diet."

Second generation owners, Gene and Mary Saylor, are involved not only in the day-to-day restaurant business but have also taken leadership roles in numerous community and industry organizations. Gene is past president of the Oregon Restaurant Association and has worked diligently on legislative affairs that benefit all food service. He is currently a director to the National Restaurant Association. Mary has served as president of the Portland Home Economists in Business, leading this organization to national recognition for its outstanding programs.

ODA pesticide unit opens

The Oregon Department of Agriculture has announced the opening of a new eastern Oregon field office for its plant division's pesticide investigation program. The field office, located in La Grande, will greatly enhance the department's ability to respond in a timely fashion to complaints of alleged misuse of pesticides in this area of the state, said ODA news release.

"Having an investigator located in eastern Oregon will be of great benefit to the people who live there," says Dale Mitchell, supervisor of the pesticide investigation program. "In the past, problems and complaints were investigated by staff based in Salem. Now, one investigator will have responsibility for only eastern Oregon investigations and, being based in that part of the state, will be able to respond more efficiently."

Pesticide investigator Dennis Cleaves will now be handling the

new position. Cleaves, who comes to the department from a similar position in Wyoming, will be responsible for serving 12 eastern counties, Morrow, Wasco, Sherman, Gilliam, Umatilla, Union, Wallowa, Baker, Grant, Wheeler, Malheur, and Harney.

Pesticide investigators with the Oregon Department of Agriculture enforce both state and federal pesticide regulations including the registration, distribution, marketing and use of pesticides. Complaints from the public of alleged misuse of a pesticide is investigated by the department.

The new field office is located at 611 20th St., La Grande, OR 97850. Dennis Cleaves can be reached at 962-7218. The office, which opened June 1, is open Monday through Friday, 8 a.m. to 5 p.m.

For more information, contact Dale Mitchell at 378-3776 or Bruce Pokarney at 378-3773.

Study says U.S. beef wholesome

A recently completed Colorado State University study, funded by Morrow County producers through the national beef checkoff confirms what food safety experts have been saying for years. The United States has the most wholesome supply of beef in the world.

Researchers gathered more than 1,700 samples of beef from five different processing plants throughout the U.S., searching for residues of growth promotants, animal health products, contaminants and 25 individual pesticides. The survey included muscle, fat, kidney and liver tissues from slaughter steers and heifers raised under a variety of conditions. The results showed that in each sample, residues were well below governmental tolerance levels for each individual substance.

"We feel very comfortable in concluding that U.S. beef does not contain problematic or violative levels of pesticides or of any compounds considered to be potential hazards to the public health, here or abroad," said Dr. Gary Smith, a Colorado State University animal science professor and the leader of the study

team.

The United States allows the use of animal health products in livestock, but maintains strict withdrawal periods, residue control and monitoring procedures administered by the Food and Drug Administration, U.S. Department of Agriculture and Environmental Protection Agency.

The results of the study corroborate conclusions of three FDA studies—the All Food Study, Total Diet Study and Feed Contaminants Compliance Program, which found very low rates of violative levels of pesticide residues in the entire U.S. food supply. The findings also support the results of the USDA National Residue Monitoring Program with respect to the low incidence of violative residues of steroids and health products in the U.S. beef supply.

This study reiterates to the consumer that the livestock and meat industry believes in the importance of providing safe, wholesome beef products and is committed to following governmental regulations to accomplish that responsibility, says Mick Scott of the Oregon Beef Council.

Alcohol problems can be treated in elderly

Seldom does a day go by that we don't read or see on television something about alcohol addiction. Movie stars talk about their road to recovery, businesses are concerned about the effects of alcohol addiction on their employees, and elementary school children are learning to "just say no."

But seldom do we hear about alcohol problems among the elderly, points out Vicki Schmall, Oregon State University Extension gerontology specialist.

It's estimated that at least 10 percent of those 65 and older have a problem with alcohol. Unfortunately, alcoholism in older persons is seldom identified, diagnosed or treated, because many are mistaken for symptoms of diseases that can occur with advanced age. Failure to recognize an alcohol problem results in the treatment of a symptom—confusion, depression, disorientation, falls—rather than the real problem.

Contrary to popular belief, older adults have a high success rate of completing treatment and remaining sober. Unfortunately, many families feel that drinking is one of the few "pleasures" left to their older relative or that an older person is incapable of change.

"If you know an older person for whom alcohol is creating problems, it is important that he or she receives treatment. It's also important for family members to receive counseling about how to approach their older family member and to deal with their own issues revolving around the older person's alcohol problems," Schmall stresses.

For more information about alcohol problems in later life, what you can do to help a person stop drinking, and why alcohol affects us more when we are older, contact the Morrow County Extension office. Ask for the bulletin, "Alcohol Problems in Later Life," PNW 342. Cost is 75 cents.

Lou Crum patient at Portland

By Delpha Jones
Mrs. Ralph (Lou) Crum, Ione, underwent major surgery at St.

Vincent's Hospital in Portland this week. She is reported to be improving but is still a patient.

**Pioneer Memorial Clinic
will be closed
Friday July 3, 1992.**

Lexington News

By Delpha Jones

--Lexington Grange met on Sunday, June 28 at the mountain cabin of Eldon and Barbara Gilbert for the regular meeting and picnic. A potluck dinner was enjoyed with the Gilberts' and Joe Yocom hosts for the day. A short business meeting was held after which the group enjoyed visiting and cards. Birthday cake was served and happy birthday was sung to Donna Cutsforth, who was visiting. A report was heard from the Gilberts' who were State Grange delegates from the Lexington Grange.

--Ken and Candi Gates recently returned from a trip to Minnesota where they visited friends and relatives.

--Joyce Buchanan is again at her home after a stay in Portland visiting relatives.

--Holly Rebekah PNG Club met at the Fontaine Restaurant in Hermiston on Thursday for the regular quarterly meeting and no-host luncheon. Those present were Virginia Peck and grandchildren, Leila Palmer, Joyce Buchanan, Kathy Tellechea, Luella Taylor, Annetta Padberg and Delpha Jones. Hosts for the day were Leila Palmer and Virginia Peck. They presented the guests with gifts at each setting. The next meeting will be in September. Hosts will be Geri Martin and Joyce Buchanan.

--Philip Tellechea recently returned home from a visit with his uncle and aunt, the Mike Burchams in Pendleton.

--Grace and Ed Baker have returned from a trip to Missouri where they attended the wedding of a niece, Janet Breeding and Stephen Myers. They are now at

home in Lexington in their doublewide that was moved from Heppner and set on the Baker lot. Welcome to Lexington Bakers. Her grandmother Lydia Wilson and Tom and Dorothy Wilson, aunt and uncle, also attended the wedding. The Myers' will be honored at a reception July 11 at Bull Prairie.

--Geri Martin, Delpha Jones, Virginia Peck and Joyce Buchanan motored to Milton-Freewater on Tuesday evening where they attended the Integrity Lodge. This was the president of the Rebekah Assembly Mina Fish's official visit. At this time Geri and Delpha received seals from the president for the unwritten work. On Wednesday Kathy Clark, Geri Martin and Delpha Jones motored to Canyon City to attend the special meeting of Hebron Rebekah Lodge and the president's official visit. Geri Martin is a state officer being the OSG for the '92-'93 year. Former Lexington resident and teacher Fordyce Hills from Ontario was present at the meeting. She is the DDP of that district.

--Martha Corcoran and Lorraine Corcoran from Juneau, Alaska are visiting Martha's parents, Josie and Glover Peck and other relatives and friends.

--Mr. and Mrs. Jim Bloodsworth and Mr. and Mrs. Roger Campbell attended the Bright family reunion on Sunday. Mrs. Eula Bloodsworth was a member of the Bright family.

--Barbara Anderson and son Sevan Anderson are visiting her parents Jim and Barbara Bloodsworth from Quito, Ecuador.

Sheriff reminds citizens how to make emergency calls

Morrow County Sheriff Roy Drago is reminding all citizens of certain proper procedures to use when calling in an emergency. The sheriff said, "The time to familiarize yourself with emergency call-in procedures is now. Waiting for an emergency to happen before learning how to handle one can lead to danger."

The very first step in preparing for an emergency is to make sure that you have all emergency phone numbers and information readily accessible near your telephone. Numbers included should be the numbers of your sheriff, police, and fire departments, your physician and the nearest poison control center.

There are four important facts needed by your law enforcement agency when you do call: name, telephone number, nature of call, and the location, says Sheriff Drago. Time is very crucial. Agencies try to be fast and efficient, but they need the citizens' cooperation.

The dispatcher needs the caller's name and phone number in case there is a need to call back to confirm calls or receive better directions.

The officer must know what the nature of the call is for his or her own safety, says the sheriff. "Law enforcement personnel must know before they arrive at the site." Also, the officer handling your call can help by offering interim advice over the phone or by calling on other agencies that might be needed, such as ambulances, rescue squads, or fire departments.

The easiest way to give directions, Sheriff Drago says, is to give the street name and house number. Landmarks and cross-streets can also be helpful to the officer. It is very important that a caller be specific.

An emergency can occur anytime. In order for your sheriff or police department to serve you best, there must be public preparation and cooperation, says Sheriff Drago.

Water-wise gardening conserves moisture

Oregon is bracing for a dry summer. Home gardeners can help their gardens thrive in dry conditions by learning and using gardening techniques that conserve moisture.

Ray McNeilan, OSU Extension home gardening agent, suggests the following steps to drought-proof your garden.

Irrigate efficiently. Whether you use a sprinkler system, a drip system or water by hand, apply an adequate amount for plant needs without wasting water. You may want to look into the use of drip, trickle and other microsource watering systems that save water and time. These systems place the water where it will do the most good for plants, in the root system.

Sprinkling in early morning hours loses less water by evaporation. Hand watering is fine for container plants, but is less effective for in-ground plants.

According to McNeilan, using waste water near edible plants is not a good idea because of the possibility of contamination. In addition, shower and kitchen waste water may contain soap or detergent residues that harm the

structure of soil. Be aware of these concerns before using any source of waste water around your valuable plants, says McNeilan.

Apply a mulch around garden plants and over the surface of flower and shrub beds. Organic mulches reduce the loss of water to evaporation and provide insulation for the roots against extreme soil temperatures.

Mulches may be organic or inorganic, sawdust or plastic. Polyethylene sheet-plastic film, covered with an inch or two of sawdust or barkdust, works well to minimize water loss. A one-half inch layer of sawdust, bark compost, dry grass clippings or other organic mulch will also work well in slowing the loss of surface water to evaporation. Wait until the soil warms in the spring or early summer before applying organic, insulating mulches.

G-T closed July 3

The Gazette-Times will be closed Friday July 3 for the Fourth of July holiday.

Have a safe and happy Fourth.