

## New queen to be crowned



On stage Thursday morning August 18 at 1 p.m. will be the Senior Princesses representing the communities in Morrow County. One of these delightful ladies will be selected Queen following their interview. Reigning queen is Helen Martin of Ione. "Be sure and attend this entertaining event," said a spokesperson. "You never know what will happen."

## It takes lots of volunteers to make a successful rodeo

Not everyone in rodeo is as visible as the cowboy or the bullfighter, but each job is essential none-the-less.

Professional Rodeo Cowboys Association contract personnel--announcers, rodeo secretaries, timers, pickup men, chute laborers, specialty-act personnel, rodeo producers and stock contractors--combine their talents to help make each rodeo run smoothly.

The responsibility of the announcer is clear, he must inform the audience about the contestants scores and backgrounds. The announcer also keeps up a patter to help fill in the slow times between events.

Stock contractors provide all animals for the rodeo. Often, they also act as rodeo producers. Rodeo producers are responsible for every aspect of the event, including hiring laborers, promoting the rodeo,

producing the opening ceremonies and overseeing the entire production.

Timers use stopwatches to keep the official time of the timed events. They also time the riding events and sound a buzzer after the required eight seconds. The rodeo secretary records the times, figures the payoff and pays the winning cowboys.

Specialty acts entertain the audience with comedy routines, animal acts, trick riding or rope trick.

Pickup men assist saddle bronc and bareback riders in getting down from a horse after a successful ride and also help free a cowboy who gets hung up in his rigging. Chute laborers help the cowboy adjust his equipment before the ride, and open the chute gate when the cowboy indicates he is ready.

## Beef BBQ Dinner

All Saints Episcopal Church - Corner of Church & Gale Sts.  
4:00-7:00 p.m. Sat. Aug. 20th

### MENU

- Pit BBQ Beef •Baked Beans •Coleslaw •Baked Potatoes
- Garlic Bread •Hot & Cold Beverages •Ice Cream
- Adults - '7<sup>00</sup> - Children 6-12 - '3<sup>50</sup> - Seniors - '6<sup>00</sup>

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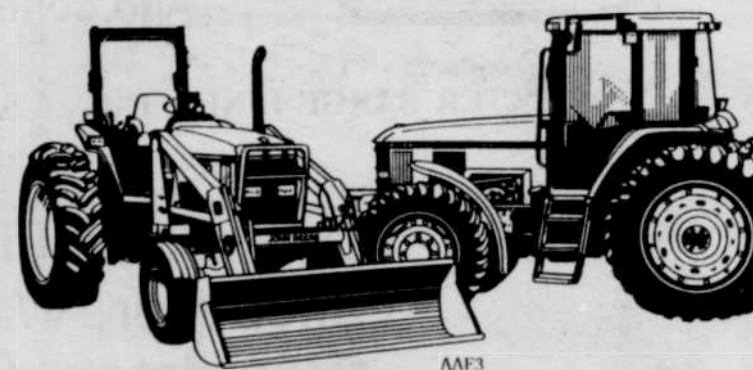
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## Randy's Funland Carnival provides entertainment

Randy's Funland Carnival will once again be back to provide hours of entertainment for kids of all ages through the Morrow County Fair and Oregon Trail Pro Rodeo. The

ever popular Hammerhead, Scrambler, and Frolic for the teen rides and the Baby Wheel, Train, and Bounce for the little ones are sure to provide fun and thrills for all.

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## Pear Walnut cake Wheat League Cake

Oregon Pear-Walnut Cake is the official cake for the 1994 Oregon Wheat Growers League cake baking contest that will be held at county fairs across the state.

In 1993, the OWGL contacted the food and nutrition department at Oregon State University, requesting assistance in developing cake recipes suitable for the contest yet reflecting the health conscious nature of modern cooks.

"This bundt cake with a lemon glaze fits these criteria to a 'T', being made with canned pears, skim milk, margarine and a fat-free egg substitute," said a press release from the Oregon Wheat Growers league.

Mary Kelsey, associate professor at OSU, has undertaken

this recipe development project. Kelsey and her students developed recipes that were lower in fat than their original counterparts; none is fat-free because the functional properties of fats are needed for good quality cakes. They tried to feature at least one Oregon product, in addition to soft white wheat cake flour, in each cake.

The cake baking contest, sponsored by the Oregon Wheat Growers League is to promote public awareness of the wheat industry in Oregon, and is conducted through Oregon's 36 county fairs.

Each county fair has its rules, time and due dates for entries, which contestants are responsible for checking ahead of time. Premium awards as well as ribbons for the winners at all county fairs are: first place, \$10; second place, \$5; and third, \$3.

"While you're waiting for your county fair to roll around, consider giving the contest recipe a trial run," continued the release. "We hope you'll agree this new, healthier recipe will be a real 'piece of cake.'"

1 1/2 c. mashed canned pears (1-29 oz can). Pears in juice preferred.

2 1/2 c. cake flour  
1 1/4 tsp baking powder  
1/2 tsp baking soda  
1 tsp ground cinnamon  
1/2 tsp ground allspice  
1/4 tsp ground cloves  
1/4 tsp salt  
1/2 c. margarine  
3/4 c. white sugar  
3/4 c. brown sugar  
1/2 c. fat-free egg substitute  
1/2 c. skim milk  
1/4 c walnuts, chopped very fine

Set oven at 350. Grease (or use pan spray) a bundt pan. Drain pears and mash with a potato masher; set aside. Sift flour, baking powder, soda, spices and salt together; set aside.

In large mixing bowl, cream margarine with sugars. Beat in egg substitute, about 1/4 cup at a time. Beat for one minute

at medium speed. On low speed, add sifted dry ingredients alternately with milk. Stir in pears and nuts.

Pour into prepared pan, and bake 50-60 minutes, until cake test done. Let cool in pan 10 minutes before removing. Remove to serving plate, top with Lemon Glaze.

Lemon Glaze  
1/2 c. sugar  
2 tblsp cornstarch  
Dash salt  
1 c. hot water  
2 tsp grated lemon peel  
2 tblsp lemon juice  
2 tblsp margarine

Combine sugar, cornstarch and salt in medium saucepan. Blend in water. Cook over medium heat, stirring constantly until mixture boils and is clear and slightly thickened. Stir in lemon peel, juice and margarine. Drizzle over warm cake.

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