

Christian Life Center plans program

Russ Schallock of American Pathways will speak at the Christian Life Center, 535 W. Morgan St., Heppner, on Sunday, July 13, at 6 p.m. according to the Rev. Tim Van Cleave, Christian Life Center pastor.

American Pathways is Christian family entertainment through the art of story telling. "Our American heritage is steeped with stories of excitement, humor, wisdom and intrigue," said Schallock, who invites the community to "hear it brought forth by characters from the past."

"The art of story telling is to relive an experience through words presented with such realism as to cause those listening to relive it with you," continued Schallock. "We share the laughter, the excitement and the tears of our colorful forefathers. In days gone by, radio and television

did not exist. Family entertainment stemmed from special talents that each possessed. Sing-alongs were common and sounds like a thimble on the old washboard could be heard. Talking to one another of the past and sharing of strength through faith for the future was customary."

"A special time, says Schallock, was after the fall harvest when the whole countryside would gather together for days of feasting, fun and laughter. It was at these special times that the storyteller would gather everyone around and thoughtfully stroke his chin. A hush would fall over the crowd in expectation of the adventure that was to come forth from the memory of this master of excitement. And then he would begin.

Everyone is invited to attend as Schallock "shares the good news about Jesus Christ."

Heppner HS announces honor roll

Heppner High School has announced its honor roll for the 1996-97 fourth quarter. The honor roll includes grade point averages (GPA) from 3.33 to 4.; honorable mention includes GPAs from 3. to 3.32. Following are the students who qualify:

Seniors honor roll: Traci Dickenson, Brent Gunderson, Toni Kemp and Eric Schonbachler, all 4.; Josh Coirer, Jennie Cox, Mandi Gutierrez, Brian Koffler, Brandi Marshall, Frank Martin, David Michael, Lori Moeller, Tiffanie Munkers, Phillip Tellechea, Lindsey Waterland, Jeff Wilson, Rick Worden; honorable mention-Stormy Howard, Justin Matteson, Jerid Ployhar, Lonnie Rill, Rob Schultz, Becky Ward.

Junior honor roll: Adam Doherty, Jonas Healy, Genny Sneddon; honorable mention-Mindy Binschus, Melissa Cutsforth, Emmet Evans, Jayme Hansen, Caleb McDaniel, Josie Proctor, Josh Roy, Travis Wilhelm.

Sophomore honor roll: Jill Barber and Tim Dickenson, both 4.; Brooke Boyer, Kathleen Greenup, Jaci Hughes, Jim Kang, Shane Matheny; honorable mention-Sarah Greif, Janelle Healy, Christy Kenny, Sarah Monahan.

Freshmen honor roll: Trisha Adams, Casey Ingraham and Darrell Kang, all 4.; Cody Bellamy, Leah Denton, Lindsay Greif, Abby Kahl, Kristen Marshall, Laurie Michael, Amy Papineau, Macy Rhea, Ashley Ropp, Luiza Saenz, Michael Schonbachler, Heidi Turrell, Matthew Van Liew; honorable mention-Joey Bourrie, Chris Bowman, Stephanie Clough, Jeff Currin, Amy Drake, Terry Hendricks, Mitch Mathews, Amanda McDaniel, Corey Miller, Kim Pointer.

Eighth grade honor roll: Krista Adams, Amber Flaiz, Blake Knowles, Marissa McCabe, Danielle McDowell, Mary Saenz, Craig Scott, Mandy Sneddon, Scott VanWinkle, Lindsey Ward; honorable mention-Shad Hisler, Tara Ozment, David Piper, Melinda Smith, Camille Sykes, Justin Wood, Brandon Young.

Seventh grade honor roll: Meghan Bailey, Jon Bennett, Olivia Sagely and Paula Spicerkuhn, all 4.; Brad Bowman, Jodie Carlson, Jessie Gutierrez, Stefan Matheny, Julie Proctor, Shelley Rietmann, Brian Rust, Sam Van Liew; honorable mention-Leland Rill, Kyle Waterland.

Tillamook cheese recipes at fair

"Everyone wins with Tillamook Cheese at the Morrow County Fair," opening August 13, when the coastal county celebrates its own award as "the nation's best cheese" by sharing a treasured Tillamook family recipe and prizes in the bread baking division. Tillamook Vintage White Extra Sharp Cheddar, voted the best by the National Milk Producers Federation, makes this competition cheese onion bread a family favorite, says a news release from Oregon's Best, sponsored by the Agri-Business Council of Oregon.

After 85 years, kitchens in Tillamook County consider their ultimate product essential in cooking and a county-wide search produced Ruth Fenk's Cheddar and Onion Bread recipe to be featured as the Tillamook competition. Descendants of the early Swiss settlers, Rudy and Ruth Fenk are typical of the 150 dairy families who have carefully tended Tillamook County for generations.

They suggest that you make a loaf of Ruth Fenk's Cheddar Onion Bread and take the taste of Tillamook into your kitchen.

The recipe and instructions for contest entry are as follows:

Missionary to speak at CLC

The Reverend James Book, Assemblies of God missionary working with University, will speak at the Christian Life Center, 535 W. Morgan St., Heppner, on Sunday, July 13, at 10:30 a.m., according to the Reverend Tim Van Cleave, pastor.

ICI University has served as an educational arm of the Assemblies of God and is celebrating its 30th anniversary during 1997. ICI develops, produces and distributes home Bible study materials for evangelism, Christian education, and college and seminary-level studies. More than 12 million students in 164 countries have enrolled and studied with ICI. Over one million of these have sent in written testimonies of accepting Christ after studying an ICI course, said an Assemblies of God news release.

Over 34,000 have studied at the college level and 8,400 students are currently active.

The Rev. Book's primary task has been editing college level courses, projects, unit tests and final tests. He has also worked closely with ICI resident faculty in encouraging academic and spiritual enrichment by promoting local theological conferences and seminars.

He has worked with ICI University since 1983 and his teaching ministry has taken him to classrooms in Germany, Belgium and Nigeria, where he taught two intensive ICI courses at Northern Nigeria Bible College in 1991. The Rev. Book will share the importance of training national ministers through ICI courses.

Everyone is invited to attend the program.

-Submit your loaf, unsliced, for judging. No substitutions, additions or deletions should be made.

"Fenk's Cheese and Onion Bread"

1/3 cup sugar
1 teaspoon salt
2 packs active dry yeast
1/2 cup butter
1-1/4 cups milk
3 eggs
6 cups all purpose flour
1 cup finely chopped onion
2 cups Tillamook Sharp Cheddar, grated paprika

Combine sugar, salt, yeast and two cups of the flour in a large bowl; set aside.

In small saucepan, heat milk and butter until very warm (about 125 degrees). Slowly stir hot milk mixture into flour mixture. Add eggs. Beat two minutes by hand or with electric mixer on medium speed. Stir in enough of the remaining flour by hand to make a stiff dough.

Turn out onto a lightly floured surface. Let rest 8-10 minutes. Place dough in bowl. Turn to grease all sides. Cover with dry cloth towel. Let rise in warm place until doubled in bulk, about one hour.

Grease two baking sheets, set aside. Press down center of dough with two fingers. If indentations remain, punch down dough. Divide it in half. Roll each half into a rectangle and sprinkle each with the cheese and the onion. Roll up from long side, jelly roll fashion. Place one rolled loaf on each prepared baking sheet, seam side down. Curve loaves slightly. With a sharp knife, cut 1/2 inch deep gashes about one inch apart across top of each loaf. Cover with towel.

Let rise in a warm place until doubled in bulk, about 45 minutes. Preheat oven to 350 degrees. Sprinkle tops of loaves with paprika. Bake 25 to 30 minutes in preheated oven until loaves sound hollow when tapped. Cool to room temperature.

Tillamook awards are as follows: first prize-Tillamook polo shirt and a coupon for a free two-pound baby loaf Tillamook Cheese; second prize-coupon for free two-pound baby loaf of Tillamook Cheese; third prize-coupon for free one-pound junior baby loaf of Tillamook Cheese.

East-West Shrine game set Aug. 9

The Shrine East-West Football Association is right on course for their 45th annual game to be played in Baker City on Saturday August 9. Brent Gunderson of Heppner has been selected to play in the game.

Pre-game activities will be at 6 p.m. with kick-off at 7 p.m. Miss Alisa Evans of Nyssa has been chosen to serve as queen, representing Shrine events and parades. Alisa, daughter of Neil and Diane Evans, is a 1997 graduate of Nyssa High School and a former patient of the Portland Shrine Hospital for Children.

Officials for the Shrine games donate their time and talents to this worthy cause. This year will find Wayne Young of the Dalles serving as referee and Jon Richelderfer of Wasco as umpire. Both are from the Mid Columbia Association. From the Rogue Valley Association will be John Campbell of White City as linesman and John Stelle of Medford as back judge. Rounding out the line-up will be Lanny Leslie of North Bend as line judge and Daren Doolittle of Coos Bay as side judge. Both of these officials are from the Southwest Association.

As in the past there will be an auction at halftime. Heading the list will be the championship steer donated by the Baker County Cattle Men's and CattleWomen's Association. The steer will be bought and sold multiple times. The auction will also include a football autographed by John Elway and Gary Zimmerman of the Denver Broncos and two wool, Pendleton Shrine blankets.

This event will mark the 45th year that the East-West Football Association has lent their support to the Shrine Hospital for Children.

For more information, contact Louis Clark, 541-567-0352. For tickets, contact local representative, Gene Orwick. Tickets are \$8.50 each.

Childhood trauma workshop slated

A workshop designed to help child development professionals provide better care to children and adolescents who have been traumatized will be offered through Blue Mountain Community College.

"Childhood Traumatization: Effects and Treatment from Infancy through Adolescence" will be held Friday, July 18, from 9 a.m. to 4 p.m., at the BMCC Theater in Pioneer Hall.

Elisa Doebler-Irvine, Ph.D., is the workshop presenter. She has six years of clinical experience providing child, individual, couple and family therapy. During three of those years she served as a marital and family therapist at the Menninger Clinic. In addition to clinical experience, she has taught many college and graduate level courses in marriage and family therapy, childhood trauma and eating disorders. She is a clinical member of the American Association for Marriage and Family Therapy.

Doebler-Irvine's program provides fundamental information related to childhood trauma and interventions, said a BMCC news release. The information presented is based on the premise that children and adolescents who have been traumatized present significantly different challenges in treatment and care-providing than do traumatized adults. The workshop is designed for those working in the fields of family therapy, counseling,

psychology, social work, teaching, day care, foster parenting and medicine.

Developmental issues and age specific symptoms will be major components of the workshop. Special emphasis will be placed on the relative importance of family relationships, social skills, and individual child factors such as age and cognitive abilities. Various types of traumatic experiences and ranges of emotions and social responses to trauma among children and adolescents will be addressed as will factors related to short-term coping and long-term recovery.

Various treatment strategies will be introduced and participants will have a basic awareness of treatment interventions and goals.

In addition, participants will gain a critical understanding of the following: diagnostic criteria as they relate to children and adolescents, essential characteristics of traumatic situations, types of trauma responses, developmental issues and challenges throughout childhood, signs and symptoms associated with trauma responses, fundamental treatment issues and basic treatment approaches.

NASW continuing education credit is available for those who participate in the workshop. Cost for the workshop is \$40.

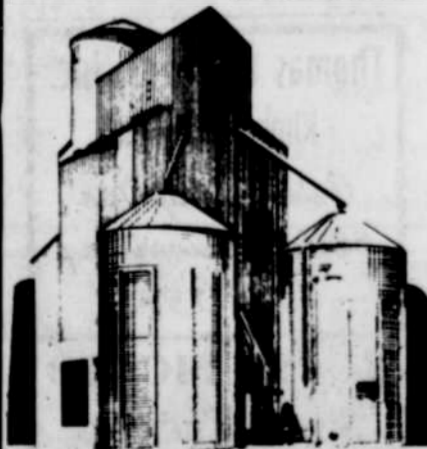
For more information or to register contact the BMCC Continuing Education office at 541/278-5762.

The Heppner Bank of Eastern Oregon's drive-up facility will be closed to vehicles until early next week due to road construction. The facility will remain open to walk-up traffic, and the bank's front door will continue to be open. For special needs or circumstances, please contact the bank at 676-9125.

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