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## Health District will need tax levy or run out of money

The Morrow County Health District will have to float a successful tax levy this spring or will run out of money next year, MCHD CEO Victor Vander Does told the board at their regular meeting Monday night in Lone.

Vander Does told the board that they will have to put up a levy in the spring election, because if they wait until November it will be too late to save the district and most of the services it provides. He said that the "worst case scenario," if the district runs out of money, would be that the district would be forced to close the two district clinics, in Heppner and Irrigon, stop support payments to the Boardman clinic operated by Dr. Robert Boss and close Pioneer Memorial Hospital and Nursing Home, which show a loss. In that event, Vander Does said the district would retain emergency services in Heppner and also continue operating Pioneer Memorial Home Health and Hospice, which makes money for the district.

Vander Does told the board that the district needs an additional \$300,000-plus to retain the services it now provides. "This is not a threat," said Vander Does. "This will be a reality unless someone nice brings us in \$300,000." The district did receive a \$300,000 gift from the Bechdolt estate which helped balance the budget this year.

Board member Ed Glenn told the board that he did not believe Boardman residents would be willing to approve such a levy and doubted whether south

Morrow County voters would pass it either. He said that such a move would likely increase pressure on Boardman to withdraw from the district. He and board member John Prag commented that the city of Boardman is so flush that it could possibly fund medical services on its own and also added that Boardman voters may want to approve their own levy, even though those services could cost the residents of Boardman as much as an additional \$1 per thousand assessed valuation, according to earlier estimates by the district.

Glenn and Prag said that they believed Dr. Boss' clinic in Boardman would still remain open even if the district discontinues payment, and reiterated that primary care is the major service provided by the district in the Boardman and Irrigon area, with the residents of north Morrow County already driving at least 20 minutes for emergency care. Closing clinics in Heppner and Irrigon would leave those towns without district-provided primary care. A physician, Dr. Kenneth Wenberg, maintains a private practice in Heppner, but there is no private clinic in Irrigon.

Vander Does told the board that the state will allow PMH to retain its Trauma Level IV designation, even though, as a cost-saving measure, PMH will no longer have a physician on 24-hour call. Vander Does said that the district is in the process of hiring a mid-level provider, such as a nurse practitioner or physician's assistant, to cover the emergency room, which will save the district money.

Board member Larry Mills suggested that the board discuss the tax issue, which is expected to be extremely complicated with compression, enterprise zones and other issues, with the district's accountant Mike Bell.

The district had a \$270,310 profit for the month of June, which includes the estate donation. Without the donation, the district showed a \$37,000 loss for the month of June. The loss for May was \$68,341. The year-to-date loss was \$249,405, compared to a budgeted loss of \$267,848.

Statistics show that Pioneer Memorial Clinic had 411 patient visits for the month of June and the Irrigon Clinic had 141 patient visits. Pioneer Memorial Hospital had a total of 28 patients. The Heppner Ambulance had seven runs, Boardman, 15, and Irrigon, 13.

## Class of '93 to hold picnic

Heppner High School Class of 1993 is meeting for an informal reunion picnic at 11:30 a.m., on Saturday, Aug. 16 in the city park. Due to limited funds, the event is a bring-your-own-food affair.

All class members and their families, friends and school employees are invited to attend. During the picnic, plans will be discussed concerning a possible formal reunion for the summer of 2004.

## Pie contest and auction sweetens community

The 2003 Celebrate Heppner Pie Auction raised \$850 for the Heppner Chamber. Twenty-two pies where auctioned off, with Whitney Matthew's Caramel Apple pie bringing in \$105.

At a pie judging contest held before the auction, Dennis Wall took first with his Chocolate Almond Cream pie; April Sykes took second with her Rhubarb Sour Cream pie; and Betty Pfeiffer took third with her Apple pie.

First and second place received a \$100 gift certificate to any Chamber merchant. Second place received a \$50 gift certificate to any Chamber merchant. First and second place prizes were sponsored by Sherrell Insurance Agency. The third place prize, sponsored by John Gochbauer, was a \$40 gift certificate to John's Place Restaurant.

Also as a special treat, the three winners have decided to share their winning recipes with the community.

**1<sup>st</sup> Place- Chocolate Almond Cream Pie**, made by Dennis Wall.

**Crust:** Graham cracker crust

**Filling:** 2 boxes Jello® brand 5-minute chocolate pie filling, made with whole milk. Mix the filling according to the directions on the box. Put filling mixture into graham cracker crust.

**Topping:** 1 pint heavy whipping cream, 8 tablespoons sugar and 1 tablespoon almond extract. Whip mixture to make whipped cream. Place on top of filling. Garnish top with shaved semi-sweet chocolate bar and sliced almonds.

Makes a 10-inch pie.

**2<sup>nd</sup> Place- Rhubarb Sour Cream Pie**, made by April Sykes.

**Crust:** (Makes one double crust, however, you will need two double crusts for this recipe.) 2 ½ cups flour, ½ teaspoon salt, 1 teaspoon baking powder, 1 cup Butter flavored Crisco® and ½ cup ice water. Mix together flour, salt and baking powder. Then cut in Crisco® until crumbly. Next mix in ice water. Divide dough into two pieces. Form into circle and roll out on a floured surface. Place one unbaked crust in each pie plate.

**Filling:** 6 cups rhubarb, cut in ½-inch slices or less, 3 cups sugar, 2 cups sour cream, ¾ cups flour and 2 tablespoons butter. Mix together rhubarb, sugar and flour. Stir in sour cream. Divide mixture and place in the two shells. Place 1 tablespoon of butter on top of each pie. Place one unbaked crust on top of each pie. Prick crust with fork several times.

Bake 350 degrees for 1 to 1 ½ hours, until crust is flaky and filling is bubbly.

**3<sup>rd</sup> Place- Apple Pie**, made by Betty Pfeiffer, last year's first place winner.

**Crust:** (makes 3 double crusts) In a 1-cup measuring cup, put 1 tablespoon white vinegar, 1 egg and then fill with water to make 1-cup. In a bowl, sift 5 cups flour and 2 teaspoons salt. Cut in 2 ½ cups shortening until you get a "course meal" texture. To flour mixture add liquid mixture, stirring it in with a fork. Dough may be frozen successfully. Roll dough to make pie crust. Place one crust in the bottom of pie plate.

**Filling:** 5 cups sliced apples, 2 heaping tablespoons flour, ¼ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon nutmeg and 1 ½ cups (2 cups if green apples) sugar. Mix dry ingred:nts together

## Part of Celebrate Heppner



Morrow County Fair & OTRP Princesses Megan McCabe (left) and Lexi Kennedy (right) display contest pies, while auctioneer Larry Mills (background) works his magic.



Community members gathered together, July 25, to Celebrate Heppner, and enjoy a B-B-Q dinner in City Park sponsored by Bank of Eastern Oregon.(top and bottom pictures)



Heppnerites and other Willow Valley residents stroll along the sidewalk sales of Heppner businesses, during Celebrate Historic Heppner, July 25.



Samarra D. Van Doorn of Go Music In Heppner provides entertainment for the crowd downtown Friday.



Kids try their luck at the dunk tank downtown

and sprinkle a little on the crust. The take half of the dry mixture and mix with half the apples and place those apples in crust. Add remaining dry ingredients and cut butter on top. Then add remaining apples and sprinkle with 1 tablespoon lemon juice before putting on top crust.

Bake at 400 degrees for 50 minutes.

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