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HEPPNER

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Gazette
Times

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Shamrockettes perform at Celebrate Heppner



The Shamrockettes perform a dance routine to entertain the crowd gathered in City Park celebrating Heppner. More pictures page four.

Princess Jessica Wainwright

Princess Jessica Wainwright, 17, an upcoming senior at Heppner High School, is not a stranger to the Morrow County Fair and Rodeo Court; in 2000 she had the honor of serving as a pennant bearer.

Wainwright became interested in the rodeo court because she thought it would be a great experience to meet different people, as well as be able to do something fun with her horse.

She has had her 14-year-old sorrel quarter horse, Jazz, for six years and loves riding her and working cows.

Wainwright is also very active with school, 4-H and family. She is a junior leader, with her mom, for the 4-H Sheep Club, Critters with Attitude, and she volunteers her time at the Fair office, helping wherever she is needed.

At school, she is an honor roll student and a member of the National



Princess Jessica Wainwright

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ALL NEWS AND ADVERTISEMENT DEADLINE:
MONDAYS AT 5:00 P.M.

2004 Celebrate Heppner Pie Contest Winners



(L-R): Judges Aloha DeSpain, John Gochnauer, George Koffler and Betty Carlson sample the pies at John's Place for the Celebrate Historic Heppner Pie Contest.



The Morrow County Fair and Rodeo Court consisting of: (Back Row L-R): Pennant Bearers Makayla Anderson and Amanda Kennedy and (Front Row L-R): Princess Jessica Wainwright, Queen Lexi Kennedy and Princess Emily Bergstrom, helped circulate and deliver pies to the auction crowd.

Fifteen pies were auctioned at the third annual Heppner Chamber of Commerce pie auction in City Park on July 30 as part of the Celebrate Historic Heppner festivities.

Monies raised from the auction totaled nearly \$1000. A special donation was also made by Forrie and Gayle Burkenbine in lieu of buying a pie.

"The money will be used by the Heppner Chamber for marketing the community and encouraging people to come and support Heppner businesses," said Claudia Hughes, Chamber Executive Director.

Joe Lindsay was the auctioneer, while the Morrow County Fair and Rodeo Court circulated the pies through the audience.

After the auction, the Court, along with their dad's kicked off the Little McKay Creek Band dance.

Earlier in the day, the pies were judged with first place going to Sonja Smith, second to Cam Wishart and a tie for third to Bonnie Bennett and Peggy Fishburn.

"We were also pleased to have three junior bakers, Matt Holland, Bryan Holland and Maggie Armato, enter the contest," said Nancy Gochnauer. "Their pies were absolutely delicious and if they keep trying I think they will come out winners in the following years."

Sonja Smith's lemon meringue pie won her a \$100 gift certificate sponsored by Sherrell Insurance.

Lemon Meringue Pie

Ingredients for crust:
¼ cup Crisco, 1-½ cups flour, ½ teaspoon salt, 1-½ teaspoons white vinegar, 1 egg and 1 or 2 tablespoons ice water to bond into ball.

Directions for crust: Combine ingredients, adding the ice water last to bond the dough into a ball. Then roll onto floured bread board. Place in pie plate and poke crust with fork, enough to avoid bubbling and shrinking. Flute the edges and place foil lightly around edges to avoid burning when baking. Bake at 400 degrees for 9 to 11 minutes or until lightly brown. Set aside.

Ingredients for lemon filling: 1-½ cups sugar, 1/3 cup plus 1 tablespoon cornstarch, 1-½ cups water, 3 eggs yolks (slightly beaten), 3 tablespoons margarine or butter, 2 teaspoons very finely grated lemon peel, ½ cup lemon juice, 2 drops yellow food color.

Directions for filling: Mix sugar and cornstarch in 1-½ quart saucepan, gradually stir in water, cook and stir over medium heat until thickened and bubbly, stirring constantly. Reduce heat, cook and stir for 2 minutes more. Remove from heat. Separate egg yolks from whites. Set whites aside for

meringue. Beat egg yolks slightly, gradually stir 1 cup of the filling into the yolks; return all to saucepan. Bring to a gentle boil. Cook and stir 2 minutes more. Remove from heat. Stir in margarine or butter and lemon peel. Gradually stir in lemon juice, gently mixing well. Pour hot filling into baked pastry shell. (Note: "I doubled filling recipe for fuller pie. Extra can be used for pie in miniature single servings by using a cupcake pan.")

Ingredients for meringue: 3 egg whites, ¼ teaspoon cream of tartar, 6 tablespoons sugar and ½ teaspoon vanilla.

Directions for meringue: Beat egg whites and cream of tartar in a 2-½ quart bowl until foamy. Beat in 1 tablespoon of sugar at a time. Continue beating until stiff and glossy. Do not underbeat. Beat in vanilla.

Place meringue by spoonfuls on top of pie and evenly spread over hot filling, sealing to edges to avoid shrinkage. Bake at 350 degrees for 15 minutes. Cool on wire rack.

Garnish: Cut three lemon slices. Then cut the slices from one side to center and make into a spiral. When pie is cooled place slices on top of pie.

Cam Wishart's pecan chocolate rum pie won her a \$50 gift certificate sponsored by Sherrell Insurance.

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FINAL WEEK OF
HARVEST HOURS!

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