

Cake Contest winners announced



(L-R): Judges George Koffler, Karen Wolff, Kelsey Wolff and Rev. Keith Brudevold taste the tempting delights at the Oktoberfest Cake Contest held Oct. 9 in Heppner.

Nineteen cakes were entered into the Oktoberfest Cake Contest held on Saturday, Oct. 9. "All the cakes were delicious," said Nancy Gochbauer, contest organizer. The cake auction was not held during the festivities, however, cakes are available for purchase by contacting Gochbauer at 676-5481.

Winners received gift certificates with first place receiving \$100, second \$75 and third \$50. Contest winners were: 1st- Willow Creek Terrace's Black Forest Cake, 2nd- Kandy Boyd's Chocolate Mayonnaise Cake and 3rd- Jamie McCormack's Queen of Hearts Crown Cake.

Recipes for the winning cakes follow:

Black Forest Cake- 1st place: Ingredients: 1 cup sugar, 6 eggs, at room temperature, 1 teaspoon

vanilla extract, ½ cup all-purpose flour, ½ cup baking cocoa, ½ cup melted butter, ¼ cup sugar, 2 tablespoons Kirsch or cherry Brandy, 1/3 cup water, 2 cups whipping cream, whipped, 1/3 cup confectioners' sugar, ½ cup Kirsch or cherry Brandy, 1 21-ounce can cherry pie filling, Maraschino cherries and chocolate curls.

Directions: Preheat oven to 350 degrees. Cream 1 cup sugar, eggs and vanilla in mixer bowl for 10 minutes or until light and fluffy. Sift flour and cocoa into creamed mixture; mix gently. Stir in butter. Pour into three lightly greased 8-inch round cake pans. Bake for 30 to 35 minutes or until layers test done. Cool in pans for five minutes. Remove to wire racks to cool completely. Place layers on three plates. Combine remaining ¼ cup sugar, 2 tablespoons Kirsch and water in saucepan. Bring

to a boil. Simmer for five minutes, stirring constantly. Spoon over tops of layers. Combine whipped cream, confectioners' sugar and remaining ¼ cup Kirsch in bowl; mix well. Place one layer on serving plate. Spread with ½-inch layer of whipped cream mixture and half the pie filling to within ½ inch of edge. Repeat with second layer. Spread remaining whipped cream mixture over third layer. Garnish with maraschino cherries and chocolate curls. Chill until serving time. Yield: 10 servings.

Chocolate Mayonnaise Cake- 2nd place: Ingredients: 2 cups sifted all-purpose flour, 2/3 cup unsweetened cocoa powder, 1¼ teaspoon baking soda, ¼ teaspoon baking powder, 3 large eggs, 1-2/3 cups sugar, 1 teaspoon vanilla extract, 1 cup reduced-calorie mayonnaise, 1-1/3 cup cold water; For the chocolate frosting: 12 ounces semisweet chocolate chips, 1 cup reduced-fat sour cream, ½ teaspoon vanilla extract and 2 squares (one ounce each) semisweet chocolate, melted.

Directions: 1) Preheat oven to 350 degrees. Butter and flour two 9-inch round cake pans; line the bottoms with wax paper. Onto a piece of wax paper, sift the flour, cocoa, baking soda and baking powder. 2) In a large bowl, with an electric mixer on high, beat the eggs, sugar and vanilla for 3 minutes or until fluffy. Reduce the speed to low and blend in the mayonnaise. 3) Using a wooden spoon, stir the flour mixture into the egg mixture, 1/3 at a time, alternating with the water and beginning and ending with the flour. Divide the batter evenly between the pans and bake for 30 minutes or until toothpick inserted in the center comes out with moist crumbs. Cool the bake in the pan on a rack for 10 minutes. Turn out onto the rack, peel off the paper and let stand 5 minutes more. 4) While the cake cools, make the frosting: in a small saucepan, stir the chocolate chips over moderately low heat and stir in the sour cream and vanilla. Ice the

cake between the layers, on the sides and on top with the chocolate frosting, then drizzle with the melted chocolate. Yield: 16 servings.

Queen-of-Hearts Crown Cake- 3rd place: Ingredients: 4 egg whites, ¼ teaspoon cream of tartar, dash of salt, ¼ cup granulated sugar, 1 (9-inch) Basic White-Cake layer, ½ cup toasted almonds and 1 cup cherry pie filling.

Directions: Whip egg whites until stiff. Gradually beat in cream of tartar, salt and sugar until egg whites stand in peaks. Spread the sides of the cake with meringue. Cover with almonds. Spread cherry pie filling on top of cake to within one inch from edge of cake. Fill pastry bag with meringue. Using large rosette tip, form double row of meringue rosettes around the edge of cake. Bake in preheated 425 degree oven for 4 minutes or until tips of meringue turn brown. Yield: 12 servings.

DA's report

Zachary D. Acock was convicted of Criminal Mischief-1, a Class-C felony reduced to a Class-A misdemeanor. Acock was sentenced to 180 suspended days in jail, one year bench probation and payment of \$126 in fines and fees and \$2075 in restitution.

Layvonne Marie McDonald was convicted of Harassment, a Class-B misdemeanor. McDonald was sentenced to 180 suspended days in jail, one year bench probation, 20 hours community service and payment of \$376 in fines and fees.

Jeffery Allen Smith was convicted of Assault-4, a Class-A misdemeanor. Smith was sentenced to 179 days in jail, 12 months bench probation, 40 hours of community service, completion of Batterer's Intervention Program, confined to jail for one day with possible credit for time served and payment of \$626 in fines and fees.

Gerardo Castellano was convicted of Harassment, a Class-B misdemeanor. Castellano was sentenced to 180 suspended days in jail, one year bench probation, 20 hours community service, completion of Batterer's Intervention Program and payment of \$1126 in fines and fees.

Jose Narciso Rodriguez Madrigal pled no contest to Possession of a Controlled Substance, a Class-C felony. Madrigal was sentenced to 18 months formal probation, 80 hours community service, completion of a drug package and payment of \$919 in fines and fees.

Benjamin Barajas pled guilty to Possession of a Controlled Substance a Class-C felony. Barajas was sentenced to 18 months formal probation, 80 hours community service, completion of a drug package and payment of \$919 in fines and fees.

School Board

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In other business, the board:

-plans to investigate initiating random drug testing of students involved in extra-curricular activities.

-heard a presentation from Irrigon Junior/Senior High School Principal Ron Anthony concerning teacher evaluation.

-heard a report from Heppner schools Principal Wade Smith concerning progress at the proposed Heppner Junior/Senior High School track. Smith said that a lot of work, approximately \$82,000 of in-kind labor, has been completed by volunteers and Columbia Basin Electric, but added that he had to hire some of the work and underestimated the costs involved. He said that additional help has been received from the Booster Club. He estimated that it would cost from \$38,000 to \$40,000 to have the track resurfaced with a rubberized coating. He said that they had applied for a \$45,000 grant from Nike. Riverside Junior/Senior High School had earlier received a Nike grant to complete its track.

-heard concerns from an Irrigon resident about a proposed sports facility considered for Riverside Junior/Senior High School. She questioned why a sports facility was being considered for Riverside when the Irrigon Junior/Senior High needs a shop.

-heard a roofing report from Burrows who said that the roofs of three schools were expected to be completed soon, with work on A.C. Houghton Elementary School to be started next week.

-heard from Burrows concerning possible reinstatement of an assistant superintendent position.

-heard from assistant Principal Mike Stuart about the efforts to keep seventh and eighth graders separated from high school students at Irrigon Junior/Senior High School. He said their efforts were working well and added that they had had few difficulties.

-learned of an upgrade in the V-tel system, which would be a "huge improvement" over the current traditional monitors. The new system is installed and operating at Riverside and Heppner high schools. Plans include installment at Irrigon High School and possibly at the district office.

- a c c e p t e d resignations from Leti Pena, A.C. Houghton Elementary ESL assistant; and Guadalupe Rodriguez, Sam Boardman Elementary ESL ed assistant.

- a p p r o v e d employment for: Becky Evans, Heppner Elementary ed assistant.

-approved extra duty contracts for: Fred Long from Irrigon Junior High head girls' basketball coach

to head boys' basketball coach; Chris Davis, IJH head girls' basketball coach and IJSH head boys' basketball coach; Johanna Davis, Irrigon Elementary and IJSH DART coordinator; Lonnie Rill, IJH assistant football coach; Lori Monaco, IJH assistant volleyball coach.

-heard the following announcements: Oct. 28-board work session through V-tel at HHS and RHS, 7 p.m.; Nov. 1-Oregon School Boards Association fall regional meeting, Blue Mountain Community College, 6 p.m.; Nov. 8-next regular board meeting, RHS; Nov. 11-Veteran's Day holiday; Nov. 12-14-OSBA convention, Portland.

Lobos Motorcycle Club to host race

The Lobos Motorcycle Club will be hosting a cross-country motorcycle race at the Morrow County OHV Park on Sunday, Oct. 17. Sign-up is at 7 a.m. and the race begins at 10 a.m.

The OHV Park is located 30 miles south of Heppner on Hwy. 207.

For more information, contact Lawrence Huntley at (503) 233-1376.

City council

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Heppner Garbage under the 90-day performance review. In other business, the council voted to award a contract to Dave Piper Contracting of Heppner for remodeling work on the new city hall building. The new city hall needed to have ADA (handicapped accessible) work done since it was now a public owned building.

Piper's bid was \$7954.60 to replace the front entry door with wider doors, change an outside ramp to meet code and remodel the restrooms. Two other bids were received and the council accepted the lowest.

The council discussed the proposed expansion of the urban growth boundary around the city. Two property owners that had been included in the proposed expansion were at the meeting speaking against being included.

The city has proposed expanding the UGB from the Northwestern city limits out to the South Morrow Industrial Park. The UGB is not automatically annexed into the city, however several property owners in the proposed UGB expansion fear their property will at some point be annexed.

The Willow Creek Golf Course board voted not to be included and Monday Sandi Patton and Mike Gorman were at the meeting. Gorman said property in the proposed UGB doesn't need the designation because conditional use permits are allowing commercial uses in the farm zoning areas.

Patton turned in a petition signed by herself, Ruth Maben, John McConnell and Clark Gerking saying they objected to their property being included in the expansion area. "We are not being given all the information," Patton said. "There is plenty of industrial property at the old mill site. I don't feel we are being given all our options in zoning."

The council took no action on the proposed new UGB expansion.

HEPPNER BOOSTER CLUB STEAK FEED and AUCTION



Saturday, October 16th
Heppner Elks Club
Dinner: 6:00 p.m.
Auction: 8:00 p.m.

Dinner cost is \$10 each
Advance tickets may be purchased at Heppner Hardware and Hollomon's

Dinner will be Barbecued New York Steak prepared by Lee Ansotegui, Mike Proctor & Crew; Baked Potato; Salads; Bread and Dessert

Auctioneer Ken Grieb will preside over the main auction; there will also be a silent auction with many items up for bid

Raffle tickets may also be purchased at Heppner Hardware and Hollomon's. Tickets are 6 for \$5, 15 for \$10 and 40 for \$20.

Child care will be provided by the Shamrockettes starting at 5:30 p.m. to the end of the auction. Donations accepted.



Elect

Cyde Marie Estes

Morrow County Clerk

"A History of Service"

I will represent you efficiently, effectively and cheerfully providing the accountability that is critical to sustain trust in local government.

I hope you will allow me the opportunity to serve you.

Paid for by the Committee to Elect Cyde Marie Estes

TIM VAN CLEAVE FOR MAYOR

A HISTORY OF COMMUNITY SERVICE

- 10 years on Heppner City Council
- Current President of Heppner City Council
- 8 years coaching junior high boys' and girls' basketball
- Member of Heppner Chamber of Commerce
- Member of Heppner Police Commission
- Trained Hospice volunteer
- Works with CBEC "Helping Hearts" Program
- Served as volunteer for "Welcome Wagon" Committee
- Works with Chaplaincy Program for Sheriff's Department
- Works with youth and other groups for "Cleaning Up Heppner"



Paid for by Tim Van Cleave

THE RIGHT MAN FOR THE JOB