

Sheriff's Report

Morrow County Sheriff's Office reports handling the following business:

-MCSO received report of fraudulent charges on an Irrigon couple's credit card.

-MCSO received report of a potato truck that took out the sign for the west-bound rest area on I-84 near Boardman and kept on going. OSP, Tri-Com and ODOT were notified.

-MCSO cited Howard Harold Anglin, 69, for Failure to Carry Proof of Insurance in Heppner. He was also warned for Failure to Yield to a Pedestrian.

-MCSO, Heppner Ambulance received report of a male subject in Heppner who possible had a diabetic problem and was non-responsive. He was discovered lying on the bathroom floor.

-MCSO received request for extra patrol from the Heppner Fire Chief who reported someone dumping trash over an embankment in Heppner.

-MCSO received report of a cold burglary in Irrigon. Someone had broken into the residence in the past few days.

-MCSO received report of a harassing phone call received by an Irrigon resident. The complainant said that the caller had said he could receive 50 percent discounts for any store in America for \$1. The caller became upset when the man said he was not interested.

-MCSO received report from a Boardman business that a former employee was driving on their site without permission and was possibly intoxicated.

-MCSO, Ione Emergency Services, Heppner

Fire Department, Heppner Ambulance received report of an unknown injury off Bombing Range/Juniper about eight miles out of lone. A subject was transported to Pioneer Memorial Hospital in Heppner.

-MCSO received report of a suspicious vehicle with someone inside parked across the street from a Heppner residence.

-MCSO, Irrigon Ambulance received report of a subject with chest pain at an Irrigon residence.

-MCSO received report of a vehicle driving around in circles around Wagon Wheel Loop. Deputy was unable to locate anyone.

-MCSO, BPD received report of a domestic dispute between two males in front of a Boardman residence. BPD was already transporting another prisoner to UCJ. MCSO arrested Robert Shane Swan, 31, for Assault IV, Disorderly Conduct and Resisting Arrest. He was lodged at UCJ.

-MCSO received report from an Irrigon woman of a missing juvenile. The 17-year-old was seen walking with a 20-year-old and they were believed to have been drinking. The juvenile returned home.

High algae levels found

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contact The Dalles, John Day, Willow Creek Project at (541) 506-7802. For health information, contact Ken Kauffman, DHS Environmental Health Specialist, at (971) 673-0435 or visit <http://oregon.gov/DHS/ph/envtox/maadvisories.shtml>.

Horseshoe results listed

Kelly Fox of Heppner fought back from the elimination bracket to beat Tim Hedman, also of Heppner, the "perennial hotshot in local horseshoe competition" recently, says organizer Kenney Turner.

Rod Wilson won third place at The Elks Annual singles tournament.

Horseshoes will also be part of the Ione Fourth of July Celebration. The Ione 4th celebration will continue a keenly contested meet among many of the local challengers, says Turner.

The lone horseshoe tournament will start following the parade Wednesday, July 4.

Willow Creek Terrace Assisted Living holds luau retirement party for Bobbie Angell



Back row: Left to right-Sue Baker, Tina Davidson, Bobbie Angell, Lori White, Tonya Vawser, W.C. Terrace Director George Nairns, MCHD CFO Nicole Mahoney, Diana Grant, Morrow County Health District CEO Victor Vander Does, Jerry Baker. Front row: Left to right-Donna Schonbachler, Anne Gump and Diana Grant.

The Willow Creek Terrace Assisted Living Center staff and residents held a retirement party for cook Bobbie Angell on June 20. The party had a Hawaiian Luau theme. "We

couldn't take Willow Creek Terrace to Hawaii, so we brought Hawaii to Willow Creek Terrace," said Director George Nairns. Anne Gump will be the new cook.

Graces win June Yard of Month



Ray and Nona Grace in their yard on West Street

Roses, roses, roses! That's what greets visitors to 468 West Street, the residence of Ray and Nona Grace, Heppner's Yard of the Month for June. A succession of more than 35 rose bushes line the front of this property, which then culminates in a garden of roses beside the driveway. This array of color is enhanced by a solitary deep pink climbing rose, which sprawls in nice contrast against the side of the pale green house.

The property was inherited by Nona from her parents Pirl and Verna Howell, who moved from Hardman to this location in the late 1930s. The former house and barn are long gone, but much of the landscaping still contains the original bushes and trees planted by Mrs. Howell. Nona is surrounded by fond memories as she and Ray tend their garden. More than half of the rose bushes were planted by her mother over 50 years ago, as well as the purple iris and geranium which has grown to several feet in circumference. The Graces have added daffodils, lupine, a hybrid hibiscus and petunias to the beauty of Mrs. Howell's flowers. Recently Ray has removed some hedge bushes and forsythia which had mixed uncontrollably, and is now planting red and yellow old-fashioned roses in their stead.

Trees from the past as well as ones more recently planted add shade and stateliness to the yard. At the front of the house stand a fir, a maple and a flowering crab, the latter a gift from Nona's daughter. At the back of the property Ponderosa Pine, Ash, Fir, and Blue Spruce rise majestically as a backdrop for a variety of fruit-bearing trees. These include Bing cherry, pie cherry, Jonathan, Transparent, and Red and Yellow Delicious apple trees. These in turn provide the Graces, and the hungry deer, with plenty of sweet and healthy eating. A Golden Delicious dwarf tree produces the "sweetest fruit," as it was a golden wedding anniversary gift to Nona's parents. Besides the pesky deer, robins, blackbirds and starlings come in to feed. Last year the birds claimed the entire crop of Concord grapes before Ray and Nona could put up juice. It is not uncommon, however, for the vines to produce up to 50 quarts of juice.

This land, covered with grass kept green and closely mowed, dotted with heirloom bushes and trees and thoughtfully harmonizing new additions, are the focal points that award Ray and Nona Grace Heppner's Yard of the Month.

Mile High Strawberry Pie takes first in pie contest

Peggy Fishburn of Heppner baked the first-place pie, the "Mile High Strawberry Cream Pie", in the Celebrate Heppner! pie baking contest, sponsored by the Heppner Chamber of Commerce Friday, June 22. Shirley Connor of Heppner got second place with her "Pecan Pie". Melissa Monaco came in third with her "Coconut Banana Cream Pie with Almond Crust".

Following are Fishburn's and Connor's winning pie recipes. Monaco's recipe appeared in last week's Gazette-Times.

Mile High Strawberry Cream Pie

By Peggy Fishburn

1 9-inch baked pie shell (recipe follows)
4 cups whole strawberries, washed and halved (She slices her strawberries if they are large)
2-1/2 Tablespoons corn starch
3/4 cup sugar
1 cup cold water
1 3 oz. package strawberry Jell-O
Mix corn starch, sugar and water, cook until clear and thick. Remove from heat and add the 3 oz. package of strawberry Jell-O. Stir well. Add the berries, stir until coated. Let set to cool while preparing the cream filling.

Cream Filling:
3 oz. package cream cheese, softened
3/4 cup powdered sugar
1/4 pint whipping cream (1/2 Cup)
1/2 tsp. vanilla
Cream the cream cheese and powdered sugar together, until smooth, add the

Tsp. of vanilla. Whip whipping cream until stiff peaks form, fold into the cream cheese mixture. Pour cream cheese, whipped cream mixture into baked 9-inch pie crust. Top with cooled Jell-O Strawberry topping. Chill 2 hours before serving. You can use any kind of fruit, just match Jell-O to fruit.

Easy Pie Plate Crust

1-1/2 cups flour
1-1/2 Tbl. sugar
1 scant tsp. salt
1/2 cup oil
2 Tbl. milk
Measure above ingredients into a 9-inch pie plate. Using a fork, mix ingredients until all mixed. Using hands, press dough around sides and bottom of pie pan. Add filling and bake as usual. (If for a cream pie, bake shell at 350 deg. for 15 to 20 minutes or until shell is golden brown.)

Pecan Pie

By Shirley Connor

One nine-inch unbaked pie crust
1 cup light corn syrup
1 cup firmly packed brown sugar
3 eggs, slightly beaten
1/3 cup butter, melted
1/3 teaspoon salt
1 teaspoon vanilla
1 heaping cup pecan halves.
Preheat oven to 350 degrees. In large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla. Mix well. Pour into unbaked pie crust. Sprinkle with pecan halves. Bake 350 degrees 45-50 minutes until toothpick inserted into center comes out clean.

Brandon Young & Becky Jones wish to invite Family & Friends to share the day of their Wedding Saturday, the Seventh of July, Two Thousand & Seven at five o'clock in the afternoon Episcopal Church of the Redeemer 241 Southeast Second Street, Pendleton Reception to follow at Pendleton Round-Up Hospitality Room

Wedding Tables
Jennifer Patton and Joshua Smelser
Wedding on Saturday, July 7, 2007
Becky Jones and Brandon Young
Wedding on Saturday, July 7, 2007
Cara Kennedy and Nick Christman
Wedding on Sunday, July 22, 2007
Jennifer Thompson and Richard Campbell
Wedding on Saturday, August 11, 2007
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