

HHS fourth quarter honor roll announced

Heppner High School recently announced the honor roll for the fourth quarter for the 2007-2008 school year.

7th Grade

Maggie Collins 4.0; Austin Gutierrez 4.0; Kellie Nelson 4.0; Earl Propheter; Cidney Coster; Bryce Fowler; Larissa Gray; Kyle Harrison; Jordan Jones; Garrett Robinson; Lukes Spaulding; and Jacob Moore.

8th Grade

Justin Pranger 4.0; Trent Cannon; Seth Palmer; Justin Bailey; Camron Day; Cassidee Day; Garrett Gibbs; Zechariah Hintz; Ashlee Ames; Jared Gorham; Carrie Haguewood; Cody Orr; and Joanna Patton.

9th Grade

Brett Harrison 4.0; Ian Murray 4.0; Kelsi Putman 4.0; Devin Robinson 4.0; Keshawna Talamantes; Joseph Armato; Lindsay Cutsforth; Willy Gentry; Justin Gutierrez; Victoria Lankford; Donald Matthews; Julia Meyer; Kolleen Chapa; Jarreid Miller; Daisy Victorio; and Eric Chick.

10th Grade

Emily Thompson 4.0; Jodessa Chapa; Frank Meyer; Erin Price; Akmaral Tleubergenova; Ashley Wolff; Lane Wright; Christopher Lien; Hee Young Chung; Keenan Jack; Brynna Rust; Nina Schoener; Akmaral Tleubergenova; Lacie Wagoner; Cherisse Lemmon; Jordan Hatfield; Zachary McCarl; Catherine McElligott; Thanaphan Sathitkhun; and Dulynn

Kim.
11th Grade
Maggie Armato 4.0; Sarah Ballard 4.0; Pongvit Chotvijit 4.0; Spencer Palmer 4.0; Sherilyn Peck 4.0; Lynnelle Bowie; KayLee Helfrecht; Jordan Shepherd; Stephanie Rill; Quinn Chick; Grant Smith; Stephanie Cutsforth; Kathryn Moore; Joseph Pranger; and Joshua Shank.

12th Grade

Whitney Matthews 4.0; Sean Murray 4.0; Kelsey Wolff; Aftan Betsinger; Cyde Coil; Katie Kilkenny; Benjamin McCarl; Luke Young; Kate Kendrick; Josie Miller; Surasak Charnsethikul; Andre Rauch; Kylie Doherty; Latosha Bowles; Nathan VanCleave; and Jessica Connor.

HHS second semester honor roll announced

Heppner High School recently announced the honor roll for the second semester of the 2007-2008 school year. Honorees were:

7th Grade

Kellie Nelson 4.0; Earl Propheter 4.0; Maggie Collins; Cidney Coster; Austin Gutierrez; Jacob Moore; Bryce Fowler; Larissa Gray; Luke Spaulding; Kyle Harrison; Jordan Jones; and Garrett Robinson.

8th Grade

Justin Pranger 4.0; Trent Cannon; Cassidee Day; Zechariah Hintz; Justin Bailey; Seth Palmer; Ashlee Ames; and Jared Gorham.

9th Grade

Willy Gentry 4.0; Justin Gutierrez 4.0; Brett Harrison 4.0; Ian Murray

4.0; Kelsi Putman 4.0; Devin Robinson 4.0; Joseph Armato; Donald Matthews; Julia Meyer; Lindsay Cutsforth; Victoria Lankford; Keshawna Talamantes; and Daisy Victorio.

10th Grade

Jodessa Chapa 4.0; Frank Meyer 4.0; Emily Thompson 4.0; Ashley Wolff 4.0; Lane Wright 4.0; Jordan Hatfield; Erin Price; Brynna Rust; Nina Schoener; Akmaral Tleubergenova; Lacie Wagoner; Cherisse Lemmon; Chris Lien; Keenan Jack; Thanaphan Sathitkhun; Curtis Harper; Dulyn Kim; Hee Young Chung; Jared Huddleston; and Zachary McCarl.

11th Grade

Maggie Armato 4.0; Sarah Ballard 4.0;

Pongvit Chotvijit 4.0; Spencer Palmer 4.0; Sherilyn Peck 4.0; Jordan Shepherd 4.0; Quinn Peck; Kathryn Moore; Stephanie Rill; Joshua Shank; Grant Smith; Stephanie Cutsforth; KayLee Helfrecht; and Joseph Pranger.

12th Grade

Cyde Coil 4.0; Whitney Matthews 4.0; Sean Murray 4.0; Kelsey Wolff 4.0; Luke Young 4.0; Latosha Bowles; Aftan Betsinger; Katie Kilkenny; Benjamin McCarl; Josie Miller; Andre Rauch; Nathan Van Cleave; Baillie Keithley; Kate Kendrick; Jenna Bowman; Surasak Charnsethikul; Kelsie Fox; Tayler Hodges; and Sarah Johnson.

WSU announces President's Honor Roll for spring 2008

Washington State University recently announced the names of students who earned President's Honor Roll recognition for spring 2008.

To be eligible for the WSU President's Honor Roll, an undergraduate student must earn a grade point average of 3.75 in at least nine graded hours in a single term at WSU or a GPA of 3.50 based on at least 15 cumulative hours of graded work.

Morrow County students who were eligible were Katherine Neal of Boardman and Tracy Dominic Blodgett of Heppner.

Raspberry Brownie Cheesecake Delight

By Chris Bailey

Crisco Original no-stick cooking spray

Brownie Base

1 (19.5) package Pillsbury Classic Traditional Fudge Brownie
½ cup Crisco Pure Vegetable Oil
¼ cup water
2 large eggs
¾ cup large chocolate chips or chunks

Filling

2 cups whipping cream
4 ounces cream cheese, softened
¼ cup powdered sugar
½ cup white baking chips, melted

1. HEAT oven to 350°F. Spray bottom and sides of 9-inch springform pan with no-stick cooking spray. Prepare brownies as directed on package, using oil, water and eggs. Stir in chocolate chips. Spread batter in prepared pan.

2. BAKE 45 to 50 minutes or until center is almost set. Cool 1 hour or until completely cooled. BEAT whipping cream in large bowl until stiff peaks form. Combine cream cheese and powdered sugar in separate large bowl; beat until smooth. Stir in melted vanilla chips. Fold in 1/3 whipped cream; fold in remaining whipped cream. Reserve 1 cup mixture for piped edge; spread remaining mixture over brownie. Using decorating bag fitted with star tip (1/4 to 3/8-inch opening), pipe decorative border around edge of brownie, making sure border doesn't touch side of pan. Cover; refrigerate at least 2 hours while preparing sauce.

PROCESS thawed raspberries with syrup until smooth in food processor bowl with metal blade or in blender container. Strain to remove seeds. In small saucepan, combine 3 tablespoons sugar and cornstarch; stir in raspberry puree. Cook and stir over medium heat until mixture boils and thickens. Cool to room temperature.

About 1 hour before serving: ARRANGE fresh raspberries over filling. Refrigerate until serving time. With sharp knife, loosen dessert from sides of pan; remove sides of pan. Cut into wedges. Serve with raspberry sauce. Store in refrigerator.

High Altitude (above 3500 ft)

1. Add 1/3 cup flour to dry brownie mix. Bake as directed above.

Ione School announces fourth quarter honor roll

Ione School District announces their honor roll for the fourth quarter of the 2007-2008 school year.

6th Grade

Emily Holland 4.0 and Gus Peterson. Joel Stillman and Jaqueline Juarez received honorable mentions.

7th Grade

Juliann Carlson 4.0; Stacey Halvorsen; and Evan Rietmann. Lacey Thompson, Kirk Haguewood, Shadow Kendrick, and Alisha Taylor received honorable mentions.

8th Grade

Rebecca Jepsen 4.0; Zach Orem 4.0; Mary Rietmann 4.0; Mason Hague-

wood, Jordan Peterson, Makenna Ramos, and Shannon Metcalf. Jeremy Coleman, Kaleb Dumler

9th Grade

Micah Stillman received honorable mentions.

10th Grade

Beth Morter 4.0, Tanner Rietmann, Thomas Holland, and Alex Rietmann. Mary Gates, Marco Juarez, Jacob Trahan, Mariah Bradfield, and Kevin LaRue received honorable mentions.

11th Grade

Stefanie Archer 4.0, Alex Carlson 4.0, Eric Jepsen 4.0, RJ Ramos 4.0, Sarah Stillman 4.0, Mikey Raible, Bora Moon, and

Brianna Peterson. Tyree Svetich, Yeong U Lee, and Matt Hams received honorable mentions.

12th Grade

Camilo Acosta 4.0, Tiana Camarillo 4.0, Matt Coleman 4.0, Busta Alzate, Victoria Heagy, and Lucas Bradfield. Clay Morter and Cory Peterson received honorable mentions.

13th Grade

Justin Archer 4.0, Abby Arnspiger 4.0, Alan Rietmann 4.0, Emily Rietmann 4.0, Kip Krebs, and Max Trahan. Kaylee Palmateer, Kylee Svetich, Teonna Vandever, Kevin Fowler, and Marly Pfingsten received honorable mentions.

Ione School announces second semester honor roll

Ione School District announces its honor roll for the second semester of the 2007-2008 school year.

6th Grade Honor Roll

Emily Holland 4.0, Gus Peterson, and Joel Stillman.

7th Grade

Juliann Carlson 4.0, Stacey Halvorsen 4.0, and Evan Rietmann. Honorable mention was Lacey Thompson.

8th Grade

Rebecca Jepsen 4.0, Makenna Ramos 4.0, Mary Rietmann 4.0, Mason Haguewood, Zac Orem, Jordan Peterson, and Shannon Metcalf. Jeremy Cole-

man, Micah Stillman, Kaleb Dumler, Christine Raible, Adam Collin, Luke Emmel, and Steven Holland received honorable mentions.

9th Grade

Beth Morter 4.0, Tanner Rietmann 4.0, Thomas Holland, and Alex Rietmann. Mary Gates, Jacob Trahan, Marco Juarez, Mariah Bradfield, Bruce McMinn, and Kevin LaRue received honorable mentions.

10th Grade

Stefanie Archer 4.0, Alex Carlson 4.0, Eric Jepsen 4.0, RJ Ramos 4.0, Sarah Stillman 4.0, Brianna Peterson, Mikey Raible, Tyree Svetich, Yeong U Lee,

and Bora Moon. Matt Hams, Gunner Jessen, David Wilson, and Ana Mendez received honorable mentions.

11th Grade

Camilo Acosta 4.0, Tiana Camarillo 4.0, Matt Coleman 4.0, Busta Alzate, Victoria Heagy, and Lucas Bradfield. Clay Morter and Cory Peterson received honorable mentions.

12th Grade

Justin Archer 4.0, Abby Arnspiger 4.0, Alan Rietmann 4.0, Emily Rietmann 4.0, Kip Krebs, Kylee Svetich, Max Trahan, and Teonna Vandever. Kaylee Palmateer, Marly Pfingsten, and Kevin Fowler received honorable mentions.

Blueberry-Lemon Bread

By Melissa Jo Monaco

1/4 c plus 2 tbs. butter or margarine
1 cup sugar
2 eggs
1 ½ cup flour (all-purpose)
1 t baking powder
punch salt
½ cup milk
2 t grated lemon rind
1 cup fresh blueberries
2 t all-purpose flour
1/3 cup sugar
3 tbs. lemon juice

Cream butter; gradually add a cup sugar, beat on med until blended. Add eggs one at a time, beat well after each. Combine 1 ½ cup flour, baking powder and salt; add to creamed mixture, alternately with milk, beginning and ending with flour mixture. Stir in lemon rind. Dredge blueberries in the 2 t flour. Fold in batter.

Pour into greased 8x4x3 inch loaf pan. Bake at 350 degrees for 55 minutes, or until toothpick in center comes out clean.

Combine 1/3 cup sugar and lemon juice in a saucepan. Heat until sugar dissolves. Puncture top of bread in several places with a pick. Pour lemon juice mixture to soak into bread. Cool in pan 30 minutes.

Chocolate Chip Cheesecake w/chocolate Sauce

By Caitlynn Bailey

2 (3-ounce) packages cream cheese, softened
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 egg
1 teaspoon vanilla extract
1 cup (6 ounces) mini chocolate chips
1 teaspoon flour
1 (8- or 9-inch) prepared chocolate graham cracker crust
Chocolate Glaze (recipe follows)
Chocolate Curls (optional)

-Preheat oven to 350°F. With mixer, beat cream cheese until fluffy; gradually beat in EAGLE BRAND® until smooth. Add egg and vanilla; mix well.

-Toss chocolate chips with flour; stir into cream cheese mixture. Pour into crust.

-Bake 35 minutes or until center springs back when lightly touched. Cool and top with glaze and chocolate curls (optional). Serve chilled. Store leftovers covered in refrigerator.

Notes: Chocolate Glaze: Melt 1/2 cup mini chocolate chips with 1/4 cup whipping cream; cook and stir until thickened and smooth. Immediately spread over cheesecake. Tip: To prevent chocolate chips from floating down to bottom of pie add chips after baking cheesecake for a short period. Remove cheesecake from oven after 5 - 10 minutes, sprinkle chocolate chips over the pie and then continue to bake for remaining baking time. Be careful when handling cheesecake, pie pan will be very hot. To make chocolate shavings, you need a good quality of chocolate in block form. Using a vegetable or potato peeler, hold the chocolate with a paper towel and pass the vegetable peeler over the narrowest side of the chocolate block. The chocolate will curl up like wood shavings. Keep the shavings in a covered container in the refrigerator until needed.