

Celebrate Heppner Days held this past weekend

Winners announced for various events

The annual Celebrate Heppner Days weekend was held this past weekend with many events held throughout the community. There were games for children of every age and everyone seemed to have fun, whether it was the tricycle race, egg race, water balloon toss or wheelbarrow race.

Larry Palmer provided a run for interested youth. There was free strawberry shortcake from Sweet Production Ice Cream Parlour and Diner/Victorian Rose and shaved ice was donated and served all day by Murray Drugs. The Forest Service had cake and refreshments to celebrate their 100th year anniversary and Smokey the Bear even made a special appearance at the festivities.

The Dessert Auction had 15 various desserts this year. All proceeds from the auction go to help the Heppner Chamber of Commerce promote and market Heppner and to be able to continue holding events

throughout the year.

Adult Division: 1st Place – April Sykes with a Lemon Lush –lemon cream pie with cream cheese filling, \$40 prize; 2nd Place – Chris Bailey with a Raspberry Brownie Cheesecake Delight, \$30 prize; 3rd Place – Nancy Gochnauer with a sugar-free Povarino Tiramisu, \$20 prize; and Honorable Mention – Melissa Jo Monaco with a Blueberry-Lemon Bread, \$10 prize.

Junior Division: 1st Place – Caitlynn Bailey with a chocolate chip cheesecake with chocolate sauce, \$25 gift certificate to The Video Store; 2nd Place – Meeka Boyd with a Striped Desert made of cream cheese, Oreo, pudding and cool whip, \$15 gift certificate to The Video Store; and 3rd Place – Meeka Boyd with Peanut Butter Bears and Cookies, \$10 gift certificate to The Video Store.

The winning recipes can be found throughout this week's edition of the Heppner Gazette-Times.

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Nancy Vanderdoes, Peggy Fishburn and Katie Foster were judges for the event. The announcer was Cliff Green and John and Nancy Gochnauer helped organize the event.

This year's talent show was also a success.

6-12 years of age: 1st place – Kai and Cara Arbogast sang "Brazzle Dazzle Day" from Pete's Dragon, \$25 first prize; and 2nd place – Emily Pappas sang "Change the World," gift certificate to The Stable of Youth.

13 to 17 years of age: 1st place – Jared Hedman and John Boyce played and sang "Thunder," \$25 first prize; 2nd place – Connor Pappas playing "Star Wars Theme" on the saxophone, gift certificate to The Stable of Youth; and 2nd place – Yvonne Goodson sang "Human," gift certificate to Willow Creek Diner.

18 and older: 1st place – Mark White sang "Love Sick Blues," \$25 first

prize; and 2nd place – Gerald Hamer sang "How Do You Like Me Now?," gift certificate to The Stable of Youth.

Morrow County Grain Growers donated a flatbed, Dale Bates was the soundman, and Joe Lindsay was the announcer for the talent show. The judges were Sharon Harrison, Lisanne Currin and Sheryll Bates.

The hot dog eating contest was very popular this year. There were 98 hotdogs, buns and a case of water consumed. Heppner Family Foods donated the hotdogs and water and Adams Distributing donated the hot dog buns. The grand prize winner of the participants was Matt Best.

Heppner Daycare supplied the tricycles for the tricycle race.

First Race: 1st Place – Arden Croswaithe; and 2nd Place – Adan Guerra.

Second Race: 1st Place – Joseph Sherman; and 2nd Place – Jace Coe.

Small Dog Race winners were: 1st Place was Peanut – Satin Dorman; 2nd Place was Sassy – Hannah Jones; 3rd Place was Shepoo – Greg Smith Family; and 4th Place was Fluffy – Ed and Lorraine Bates.

Dick and Karen Temple donated dog food and treats for this event.

Bank of Eastern Oregon worked hard to make sure there were enough hamburgers, hot dogs and all the condiments to go with them, about 325 to be exact, for the barbecue. Morrow County Fair put together a great salad and baked beans spread and John and Nancy Gochnauer served ice cold soft drinks.

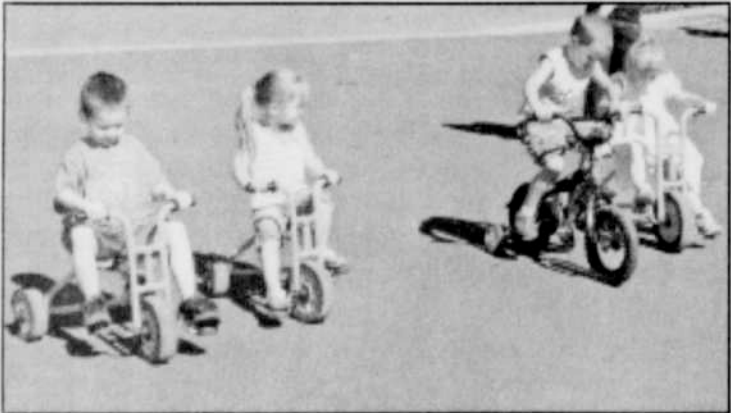
Of course, it wouldn't have been the same without our merchant sidewalk sale with lots and lots of bargains. Monetary donations and gift certificates were provided by several merchants including Bank of Eastern Oregon, Cornerstone Gallery, Howe's About Pizza, Les Schwab, Morrow County

Grain Growers, Murray Drugs, Northwestern Motel & RV Park, Peterson's Jewelers, The Stable of Youth, Sweet Productions, The Video Store, Willow Creek Diner, Wheatland Insurance, and Willow Creek Realty. All were instrumental in supporting Celebrate Heppner.

This year's Dunk Tank participants were: Jeff Bailey, Steve Rhea, Joe Lindsay, Les Paustian, and Tucker Rice. They provided a lot of entertainment to those watching.

Petra Payne put together a group of high school students to help with the events. Those students were: Lacie Wagoner, Mark McCabe, Keenan Jack, Joe Pranger, Stephanie Rill, Chris Lein, Ashley Wolff, Jared Huddleston and Brent Eckman.

As you can see, any event, such as Celebrate Heppner Days, encompasses lots of people in giving their time to make this happen.



Lemon (or Lime) Lush

By April Sykes

First, make crust, then make pudding filling, then cream cheese filling, then assemble and top with Cool Whip.

Peggy Fishburn's Easy Pie Plate Crust

Measure into a 9-inch pie plate: 2 cups flour, 2 Tablespoons sugar, 1 teaspoon salt, 2/3 cup oil, 3 Tablespoons milk or cream. Using a fork, mix ingredients together. Using your hands, press dough around bottom and sides of pie plate. Bake 350 degrees 15-20 minutes or until golden brown. Let cool.

Lemon or Lime Pudding filling

Mix together in saucepan: 1-1/2 cups sugar, 3 Tablespoons flour, 3 Tablespoons cornstarch, dash salt. Gradually stir in 1-1/2 cups water. Cook and stir over medium high heat until thickened and bubbly. Reduce heat. Cook and stir two minutes more. Remove from heat. Slightly beat 3 egg yolks with fork. Gradually stir about 1 cup hot mixture into egg yolks. Pour egg mixture back into saucepan, stirring constantly. Bring to gentle boil. Cook and stir two minutes more. Remove from heat. Stir in 2 Tablespoons butter and 2 teaspoons finely grated lemon or lime peel. Stir in 1/3 cup freshly squeezed lemon or lime juice. Cool. Force through fine strainer with spatula for smoother pie.

Cream cheese filling

In bowl, beat until smooth one 8-ounce package cream cheese. Beat in 1 cup powdered sugar. Fold in 1 9-ounce carton Cool Whip.

Spread cream cheese filling in cooled crust. Spread cooled pudding on top of cream cheese filling. Spread additional Cool Whip on top, making peaks. Sprinkle with yellow or green sugar. Refrigerate. (You can also use chocolate pudding for Chocolate Lush & shake on chocolate sprinkles.)

Striped Delight

By Meeka Boyd

35 Oreo chocolate sandwich cookies, finely crushed (about 3 cups)
6 Tbsp. butter or margarine, melted
1 pkg. (8 oz.) Philadelphia cream cheese, softened
1/4 cup sugar
2 Tbsp. of cold milk
1 tub (12 oz.) Cool Whip whipped topping, thawed, divided
3 1/4 cups cold milk
7 pkg. (4-serving size each) Jell-O chocolate flavor instant pudding and pie filling

Mix crushed cookies and butter in medium bowl. Press firmly onto bottom of 13x9 inch baking dish. Refrigerate 10 minutes.

Beat cream cheese, sugar and 2 Tbsp. milk in medium bowl with wire whisk until well blended. Gently stir in 1 1/4 cups of the whipped topping. Spread over crust.

Pour 3 1/4 cups milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Pour over cream cheese layer. Let stand 5 minutes or until thickened. Drop remaining whipped topping in by spoonfuls over pudding; spread to cover pudding.

Refrigerate at least 4 hours. Cut into 24 squares. Store leftover dessert in refrigerator. Makes 24 servings, 1 square inch.