

# GATES

By Marion Stovall

George Stovall attended the Oregon Association of Secondary School Principals conference in Eugene Thursday and Friday.

Mr. and Mrs. Thomas E. Johnson are the proud parents of their first child, a daughter, born November 12 at Salem Memorial hospital. Little Linda Kay weighed in at 8 pounds 2 ounces. Olaf Johnson of Dubuque, Iowa, is the paternal grandfather and Mr. and Mrs. Albert Harris are maternal grandparents. Linda Kay's great grandparents are Mr. and Mrs. Robert St. Elmo, Gates.

Misses Anne Marie and Barbara Hirte are spending the Thanksgiving holidays with their parents, the O. K. Hirtes.

Mrs. Juanita Emerson and son, Chris of Portland visited her mother, Mrs. Walter Thomas, last weekend. Chris is staying with his grandmother for a week's visit.

Mr. and Mrs. Clare Rush honored Mrs. Wilma Stewart at a going-away dinner party given last Thursday. Mrs. Stewart was presented with a gift and a corsage. A special cake, graced with a trailer decoration, was served. Present were Mr. and Mrs. Burrell Cole, Mrs. Glenn Henness, Mrs. Stewart, and Mr. and Mrs. Rush.

The Gates Firemen's Auxiliary will meet next Tuesday, November 27 at 8 p. m. at the home of Mrs. Don Erickson.

Mr. and Mrs. Ray Comstock of Rockaway were overnight guests Friday at the home of her parents, Mr. and Mrs. Bill Bickett. Miss Phyllis Bickett also visited her parents over the weekend.

Mr. and Mrs. Roger Kindred of Sublimity were Sunday guests at the home of Mr. and Mrs. Bill Bickett.

Miss Barbara Blumenstein, a student at the U of O is spending Thanksgiving at the home of her parents, Mr. and Mrs. Bob Blumenstein.

Wilma Stewart was the guest of honor at a handkerchief shower given last Wednesday, November 14 by Gwen Schaefer. Present were Margaret Rush, Judy Holman, Catherine Turnidge, Olive Barnhardt, Lucille Tucker, Geneva Bail, Betha Herron, Pearl Oliver, Maude Davis, Velma Carey, Bette Kelle, Barbara Pennick, Lou Oliver, Lillian Kelle, Audrey Levon, the guest of honor and the hostess.

Catherine Turnidge drove her granddaughter, Kathy Kelle, and Sheryl Oliver to Salem last Friday, where they boarded a bus for Portland. They stayed with Kathy's aunt, Miss Carolyn Brejcha, and her roommate while seeing the sights of Portland. The girls visited the Portland Zoo and the Lloyd Center, shopped in the big department stores and went bowling. They returned home from their memorable excursion Sunday.

Visiting at the home of Mr. and Mrs. Victor Herron last weekend, was her daughter, Leatta McCall, of Salem.

Dinner guests Sunday at the home of Mr. and Mrs. Merle Devine were Mr. and Mrs. Peter Etzel and four children of Fern Ridge; Mr. and Mrs. Marlin Cole and son of Salem; Mr. and Mrs. Gordon Devine and two sons, Wayne Devine and Ray White.

Mr. and Mrs. Lyle Rush, Diane, Brian and Debbie were Sunday dinner guests at the home of Mr. and Mrs. Clare Rush. They drove over from Salem to attend the Mill City Firemen's benefit Saturday.

Mrs. Sarah Raines and her sister, Mrs. Daisy Blackburn, visited their sister and her family, Mr. and Mrs. Albert Long and Donald in Roseburg last weekend. They also visited a niece, Mr. and Mrs. Charles Sueffridge and family in Sutherlin.

Bill Pennick, Al Ward and Charlie Cannon hunted elk last weekend and returned home after Cannon had the misfortune of breaking an arm.

Mrs. George Stovall attended the Santiam Memorial Hospital Auxiliary benefit luncheon and card party at the Santiam Golf club in Stayton Thursday.

3—The Mill City Enterprise, Thursday, Nov. 22, 1962

## APPLE MINT ANGEL SHELLS . . . for Thanksgiving Dinner



One thing that makes holiday foods fun is that they generally look the part . . . rich, extravagant, beautiful. That is certainly true of Apple Mint Angel Shells.

The crisp shells are a delicately chewy meringue and made with chopped nuts and broken, buttery crackers mixed through the egg white froth. After the shells have cooled, they're filled with ice cream. Then they're topped with big spoonfuls of green tinted, peppermint flavored apple sauce. And there's your dessert . . . deliciously pretty, a blend of chewiness and meltingness, of crispness and creaminess, the lively tang of apples and peppermint a contrast to the soft delight of the ice cream.

With Thanksgiving dinner in mind, you could bake the shells the day before. And prepare the canned apple sauce. Then at serving time it's just a quick flash to add the ice cream and top with the peppermint apple sauce.

<b>The Shells</b>	<b>The Sauce</b>
3 egg whites	2 teaspoons cornstarch
¾ cup sugar	2 cups canned apple sauce
½ teaspoon vanilla extract	¾ cup sugar
½ teaspoon baking powder	15-20 drops peppermint extract
14 scalloped buttery salty crackers	6 drops green food coloring
¾ cup chopped walnuts	1½ pints vanilla ice cream

Beat egg whites very stiff. Gradually add ¾ cup sugar, beating constantly. Add vanilla extract and baking powder. Break crackers into large pieces; add with chopped walnuts. With tablespoon make 6 mounds of meringue ¾ inches in diameter on moistened unglazed paper on baking sheet. Make a deep well in center of each meringue. Bake at 275 degrees, about 50 minutes. Cool. Remove meringues from paper. Moisten cornstarch with a little cold water; combine with apple sauce, 2/3 cup sugar, peppermint extract and green food coloring in saucepan. Cook slowly, stirring constantly until sauce is thickened. Chill. Just before serving, place ice cream in center of meringue shells. Top with minted apple sauce. Serve immediately. Makes 6 servings.

Why Don't YOU Subscribe to THE MILL CITY ENTERPRISE

**Automotive & Industrial Maintenance**  
Welding, Diesel Engine Service Shop or Field  
Delco Batteries  
Factory Equipment Ignition Parts  
Dealer for Aircro Welding Products

**Hoover's Repair**  
Jim and Veryl Hoover  
Ph. 897-2911 Mill City

In This "SPACE AGE" Of  
**Megatons - Missles - Satellites**  
**IS SECURITY POSSIBLE?**  
Rev. Lester Moore Says: YES!

- Northwest Regional Director World Gospel Mission.
- Nationally Known Missionary Speaker.
- World Traveler.

**Pictures - Colored Slides - Movies!**  
NOVEMBER 25 - DECEMBER 2  
7 P. M. Nightly And 11 A. M. Sundays

**Free Methodist Church**  
Mill City Oregon  
G. E. Davidson, Pastor Ph. 897-2640



Rev. Lester Moore

## Oregon Gets Record Share Tourist Trade

Out-of-state visitors traveling in Oregon spent a record-high \$217,000,000 this year, it was announced today by Forrest Cooper, state highway engineer.

Cooper said a tourist survey conducted by the Highway Department's Traffic Engineering Division shows that 1962 had a 27 per cent increase in cars and a 31 per cent increase in tourists over the previous record year of 1961. The survey also covered visitors who came by bus, plane, and train, each of which indicated a sizable increase.

The survey showed that cars carried 9,255,378 tourists into Oregon, an increase of more than 2,000,000 over the previous year. The Seattle World's Fair was credited with providing a 20 per cent increase in the traffic.

Preliminary figures on the survey had indicated that the income from out-of-state visitors would be approximately equal to the 1961 total. Final tabulations, however, provided the higher income figure of \$217,000,000.

The survey was taken at 17 points on major highways at the state's borders. Of the persons interviewed, 61 per cent were on their way either to or from the World's Fair. Of this total, 52 per cent said they had visited the Oregon travel center at the fair. The travel center was provided by the Highway Department's Travel Information division.

Because so many of the state's visitors were on their way to the fair, they spent somewhat less time in Oregon than in previous years, Cooper said. They averaged slightly less than three days in Oregon, compared to slightly less than four days each last year.

Answers given in the survey indicated the tourists were impressed with their first glimpse of the Northwest and that they planned to return on future vacations.

Of the visitors to Oregon 43 per cent were from California,

16 per cent from Washington, and four percent from Idaho. Next in order were Canada, Texas, Missouri, Utah, Iowa, Kansas, and Arizona.

## MEHAMA

**Mrs. John Teeters**  
Mrs. Edith Marks returned home from the U of O Medical School hospital, in Portland, last Tuesday, where she had undergone surgery the previous week. Mrs. Marks' sister, Mrs. May Wiltse of Seattle, Wn., returned home with her and spent several days here. Their mother, Mrs. J. F. Webber of Sweet Home is now here with her daughter.

Relatives here received word last week that Sp5 and Mrs. Allen C. McDonald and children and Mrs. McDonald's brother, Larry Norton, had arrived safely at Ft. Meade, Maryland. They made the trip by car and were lucky to have good weather all the way.

Mrs. Jim Richmond spent from Tuesday to Friday of last week in Santiam Memorial hospital for a check up. The Richmond children spent the week with their grandparents, Mr. and Mrs. Julius Titze.

Mr. and Mrs. Chris McDonald of Glide were Mehama visitors last Thursday. They also attended the funeral services for William Longfellow in Stayton that afternoon.

Mr. and Mrs. Pline Bond and family have moved into the house here they recently purchased from the Milton Rotens. The Bonds formerly lived in their trailer house at Lyons.

Mrs. Perney King of Crescent City, Calif., is visiting here with her sister-in-law Mrs. William Longfellow and other relatives.

Make individual cornucopias for your Thanksgiving desserts: Mix pie crust for 2-crust pie. Divide into 6 balls; roll out each ball ¼" thick; cut into triangle with 11" base and 8" sides. Wrap pastry around 5" tall cones made from light cardboard (staple to fasten) wrapped in aluminum foil. Seal pastry edges well; trim pastry even with the bottom of cone; roll edge back twice and flute. Bake in a hot oven (425 degrees) for 8 minutes or until light brown. Fill with hot mince-meat combined with cranberries, peaches, or apples; top with whipped cream or ice cream. Makes 6 servings.



We have the largest selection of  
**Personalized Christmas Cards**  
In the Canyon Area. Select your own price range.  
Think how nice it would be to have your  
**CHRISTMAS CARDS**  
all ready for the mail NOW!

This year The Enterprise has 7 Big Books full of beautiful cards on display right now.

Before you buy Christmas Cards this year check our selections. Come in and look at them. No obligation to buy. We're proud of our selections and want you to have the advantage of this service.

## The Mill City Enterprise

Phone 897-2772 117 NE Wall Street Mill City, Oregon

**STRENGTH FOR THESE DAYS**  
from The Bible

Set thee up waymarks, make thee guide-posts.  
—(Jer. 31:21)

We fix our sights on God's good through affirmative prayer. By using these affirmative prayers as goals for our life, we move in the direction of good.

THE MILL CITY ENTERPRISE  
Why Don't YOU subscribe to