

LYONS

By Eva Bressler

Mrs. Herman A. Frank from McCleary, Wn., is visiting at the home of her daughter, Mrs. Effie Anderson and Keith.

Mr. and Mrs. Leonard Blum have returned from a vacation trip. They spent Friday through Monday at Happy Camp, Calif., visiting relatives and friends, returning home by way of Klamath Falls and Bend where they also visited relatives and friends.

Recent visitors at the home of Mr. and Mrs. Elwin Pederson were Mr. and Mrs. Sam Geiser, Mr. and Mrs. Leonard Geiser and daughter, Cindy, and Mr. and Mrs. Warren Geiser all from Monroe, Neb., and Mr. and Mrs. John Geiser and Mr. and Mrs. Clarence Geiser from Greeley, Colo.

Mr. and Mrs. Andrew Twardosz and daughter, Debbie, of

Chicago, recently spent two days at the home of Mr. and Mrs. Edwin James and family. Twardosz is superintendent of the Chicago Ford assembly plant. The two men met in Hawaii while serving in the Navy and had not seen each other since December 1944.

Gary Hale from Hayward, Calif., arrived at the home of his grandparents, Mr. and Mrs. Hobson Gunn Saturday, where he expects to spend the summer.

Mr. and Mrs. Mac Morman with their son-in-law and daughter, Mr. and Mrs. Richard Lindeman and daughter, Tori spent the weekend at Winchester Bay.

Mrs. Nellie Wales from Sisters was a Saturday night and Sunday guest at the home of Mrs. Ethel Huffman.

Mr. and Mrs. Alex Bodeker were Saturday night and Sunday guests in Salem at the home of their daughter Mrs.

Earl Hampton and family. A dinner held Saturday night honored Mr. Hampton on his birthday anniversary.

Mrs. Franklin McDowell and children from Port Townsend are spending a week at the home of her parents, Mr. and Mrs. Harley Scott. While here they visited other relatives here and at Mill City. Additional Sunday guests at the Scott home were Mr. Scott's sister and husband, Mr. and Mrs. Wallace Neal from West Fir and their son and wife, Mr. and Mrs. Kenneth Neal and two children from Denver.

Guests at the Hobson Gunn home for the last week are Mrs. Gunn's step-brother and wife, Mr. and Mrs. Alfons Ostermer from Grants Pass, and an added guest for a patio dinner Sunday was Mrs. Richard McKenny and son, Rickie, of Salem. Capt. Riekey is in Vietnam.

The Rummage sale scheduled by the Lyons WSCS for July 13-15-16 has been changed to Thursday, Friday and Saturday, July 20-21-22. The sale will be held in the basement of the Methodist church and anyone having rummage to donate is asked to have it at the church before that time.

Mr. and Mrs. Edward Nuenfeldt and four children from Sandy spent several days the first of the week at the home of her parents, Mr. and Mrs. David Danielson.

Mr. and Mrs. Lynn Scott and children spent the Fourth of July week at Port Townsend, Wn. They were guests at the home of his sister and family, Mr. and Mrs. Franklin McDowell and children.

Mr. and Mrs. Clem Krantz and family from Idanha have moved into the Baptist parsonage east of town, the former Albert Ring home.

Mrs. Effie Nydegger of Stayton visited friends in Lyons the Fourth of July. She was a guest at the home of Mrs. Ethel Huffman.

Donald Naue, Jr., is spending several days at Elkton at the home of his uncle and aunt, Mr. and Mrs. Richard Lucas.

Mr. and Mrs. Percy Hiatt returned home Wednesday, July 5, after spending six days at Camp Sherman on the Metolius river. They went down the river to Bridge 99 where they fished. They were accompanied by their son-in-law and daughter, Mr. and Mrs. Harry Elmer of Albany.

Mr. and Mrs. Howard Naue are spending this week in Bend. They are staying at the home of her brother and family, Mr. and Mrs. A. B. Culwell while Howard is doing some carpenter work.

Mr. and Mrs. Lowell Yeager and family of Sebastopol, Calif., are visiting relatives in Lyons. They are guests at the home of her mother, Mrs. Gladys Stiffler and her brother-in-law and sister, Mr. and Mrs. Ward Slover. A family picnic was enjoyed on the 4th of July at the John Neal Memorial park. Attending were the Yeagers, Mrs. Stiffler and the Ward Slovers, also Mr. and Mrs. Ray Simpson and family, Mr. and Mrs. Jack Swan and family of Salem; Mr. and Mrs. Bud Toland and two children from Springfield; Mr. and Mrs. Don Bidwell and family of Albany; Mrs. Cheryl Lee from Portland; Mr. and Mrs. Robert Parker and family of Jordan; Mr. and Mrs. Earl Slover, Mr. and Mrs. Dell Westhouse, Mr. and Mrs. Ard Westhouse, Holly Westhouse of Scio and Mrs. Laura Neal of Lyons.

Why Don't You Subscribe to The Mill City Enterprise

Grocery Dollars For Non-Food Items Raises Market Tab Says Marketing Specialists

If you're complaining about high food prices because of the size of your check-out slip at the supermarket, take a second look at your purchases. You may find you're putting the blame in the wrong place.

Non-food items bought in food stores totaled almost 12 billion dollars in 1965, according to the marketing specialist. This was an 11 percent increase over the previous year.

Because we do so much of our buying at supermarkets that sell hundreds of items that have nothing to do with food, we tend to think of all the money spent at the check-out counter as food money. Shopping carts of supermarket customers may contain health and beauty aids, tobacco products, soft drinks, paper supplies, pet foods, detergents, and many other items not destined for the family dinner table.

An average of about 23 percent of the grocery dollar goes for those non-food items. So next time there are complaints about the size of the family food bill, check and see how much you are spending for items which have nothing to do with feeding the family.

Cooking Meat from the Freezer

Can you cook a piece of meat taken right from the freezer?

Yes, but allow more cooking time, says Marie Tribble, Extension foods and nutrition specialist at Oregon State University. Method and degree of doneness are the same as for fresh meats.

Hard-frozen oven roasts require approximately 1-3 to 1/4 again as much cooking time per pound as do the corresponding fresh or completely thawed roasts; place meat on a rack, roast in a 325 F. oven. Do not cover pan, do not add water, and do not baste during cooking. Use a meat thermometer to determine the doneness of the meat. Insert the thermometer in the roast after the center of the meat is thawed, or when it is about half done.

Thin-cut, hard-frozen steaks require very little more broiling time than the same cuts of fresh meat. Thicker cuts of hard-frozen steaks will require from a quarter more to two times as much broiling time as fresh cuts. Because frozen steaks need slower cooking, place the hard-frozen steaks at least four inches below the source of heat so exterior surface does not overcook before the interior is done. If it is impossible to lower the broiling rack, reduce broiling temperature. Proceed as you do with fresh or thawed meats: set oven regulator at 550 F. or "broil," place meat on broiler rack and broil until meat is well browned. Season with salt and pepper, turn and brown the other side. Test for doneness by making a slit in the meat near the bone to determine color. Season and serve immediately.

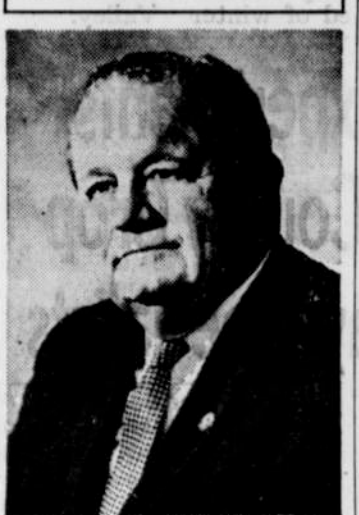
Hard-frozen thin steaks and chops require very little more pan-broiling time than do the same cuts of fresh meats. Allow a fourth to a half more time for thicker cuts or hard-frozen meats. To pan-broil hard-frozen thin cuts, dust lightly with a little flour. Heat a heavy skillet, about a tablespoon of fat, and brown meat quickly on both sides. Hard-frozen thicker cuts need not be dusted with flour, but after browning in a lightly greased hot skillet, the heat should be lowered so that the meat cooks without excess browning.

Frozen meats to be braised take a little or no longer than the corresponding cuts of fresh meat. If meat is to be floured before browning or cooking in water, as pot roasts, for example, thaw meat slightly and dredge in or pound in flour. Meats that require no flouring may be browned without thawing, but require a little additional cooking time. Follow the same braising procedure as for fresh meat brown meat in

a little hot fat in a heavy pan, add seasonings and a small amount of liquid. Cover and cook over low heat until tender.

Frozen meats to be cooked in water take little or no more time than corresponding fresh cuts. Longer cooking times are required for larger pieces of frozen meat. Prepare frozen meat for cooking in water as you would fresh cuts: brown meat in a little hot fat if desired, cover with water, and cook slowly until meat is tender.

Lions Elect International President



Jorge Bird of San Juan, Puerto Rico, was elected President of Lions International at the Association's Golden Anniversary Convention in Chicago, July 5-8. Serving as the 51st President during the Golden Anniversary Year, Mr. Bird heads the world's largest service club organization with 835,000 members in 21,400 clubs located in 137 countries and geographical areas.

Lions International is best known for its aid to the blind, sight conservation activities, youth programs and its many community service projects. "Better World Understanding Through Lionism," and development of a stronger friendship between North and South America are the goals of Bird's program for his 1967-68 Presidential Year.

3—The Mill City Enterprise, Thursday, July 13, 1967

KILL WEEDS NOW!

With Ortho Lawn Products

You can do the weed killing and fertilizing with

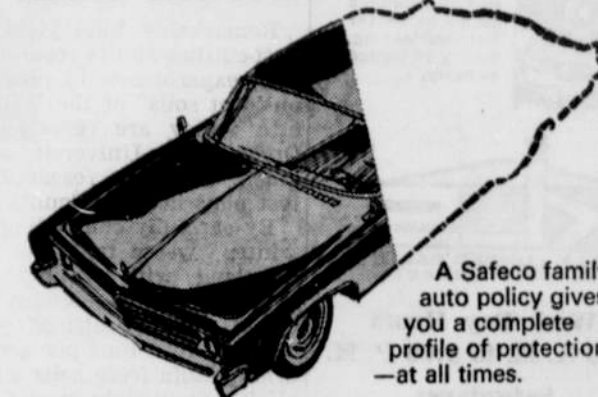


ORTHO WEED AND FEED Hot Weather is the Best Time

See us for all LAWN AND GARDEN NEEDS Mill City Hardware We Give S & H Green Stamps

The Enterprise Prints Wedding Announcements Expert Craftsmanship—Fast Service Too

DON'T DRIVE A CAR THAT'S ONLY HALF INSURED



A Safeco family auto policy gives you a complete profile of protection—at all times.

You'll save worry, may save money, too, with a Family Auto Policy from Safeco Insurance. We will make sure that both you and your car are protected by a policy with no dangerous gaps, no costly overlaps. Safeco insures only careful drivers—so you save there, too. And Safeco pays claims quickly. Call us today.

JERRY PITTAM INSURANCE

Ph. 897-2413 or 897-2754 Mill City, Oregon WHERE YOU ARE TREATED LIKE A PERSON—NOT A NUMBER

NOTICE

Subscribers, please check the label on your Enterprise this week. If the figure following your name is

7-67

your subscription has expired.

Why not send in a check for your renewal today.

YOU SAVE MONEY

By Subscribing to

THE MILL CITY ENTERPRISE

You can save more than the subscription price of The Enterprise by reading the ads and then taking advantage of the bargains offered. Try it and see.

Subscription Rates

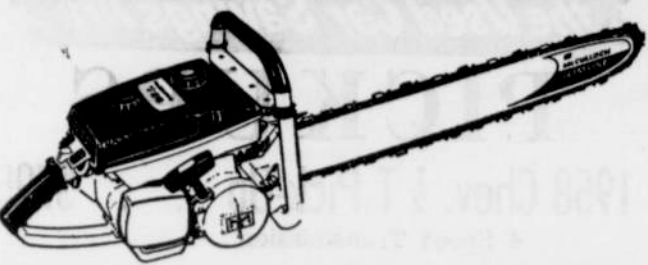
In Marion and Linn Counties	\$3.50
Outside Marion and Linn but still in Oregon	\$4.00
Outside Oregon	\$4.50

The Mill City Enterprise

Phone 897-2772

Mill City, Oregon

The most important starting improvement in chain saw history



McCULLOCH DSP

Imagine using 50% less muscle starting a power-packed, 7.5 cu. in. professional model chain saw. Now, you can do it with the new McCulloch 797. Start them in any cutting position, with either hand. It's so easy a small boy can do it. If you don't believe it, come in and try it. Prove to yourself that starting has never been so easy.

While you're at it, check all these other professional features on the new 797:
• Automatic Chain Oiling
• Easy-Start Primer
• Idle Governor
• Rechargeable Cylinder
• 40:1 Fuel Mix

Ray Branch Equipment Company

Phone 859-2240

Mehama, Oregon

Brides' delight...our beautiful FLOWER WEDDING LINE

with 5 exclusive new Regency Scripts

Mr. and Mrs. Edward L. Harmon

Mr. and Mrs. Kenneth D. Winter

Mr. and Mrs. William D. Bonning

Mr. and Mrs. Roy Edward Loughton

Mr. and Mrs. Arthur R. Broderick

When you choose from our famous Regency Flower Wedding Line you need have no qualms about quality—this rich, raised HELIOGRAVING® has all the distinction of the finest craftsmanship—yet costs about half as much as you'd guess! Do see the many other elegant type styles...for your complete wedding stationery needs. *Helio-graving—not to be confused with engraving.

The Mill City Enterprise

Phone 897-2772 117 N. E. Wall Street Mill City

THIS WEEK DODGE SPECIALS NEW PICKUP NEW CORONET

D 100 1/2 Ton, Long Wide Box, 6 Cy, 4 Speed, Heater, Heavy Duty Springs, West Coast Mirrors, Foam Seats

THIS WEEK ONLY

\$2240

TEAGUE MOTORS DODGE

High & Chemeketa - Salem

DeLuxe 4 Dr. Sedan, 6 Cyl, 225 Eng., Standard Trans., Heater, with Factory Equipment.

THIS WEEK ONLY

\$2290

Phone 364-0184