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Ensemble To Entertain VHS

The Willamette University Wind Ensemble, under the direction of Maurice Bremmen, will perform in concert Tuesday, January 8, at 10 a.m. at the Vernonia High School Auditorium as part of their annual winter tour of Oregon cities.

The 34-member group consists of two groups of Willamette University students making up the stage band and Woodwind Quintet. The Wind Ensemble plans ten performances during its annual tour.

The public performance will include such works as "Father of Victory," "Louis Ganne," "Phedre Overture," "Jules Massenet," "Trois Pieces Breves," "Jacques Ibert," "Antiphony for Winds," "Robert Ward," several swing pieces by Nestico, Lowden and Higgins; and the John Philip Sousa march, "The Black Horse Troop."

Other featured works include "Pas Redouble," "Saint-Saens," "Maledictions," "Raleigh," "Folk Song Suite," "Vaughan Williams," "Trombone Troubadors," "David Bennett," "Five Mellow Winds," "Schanke," and "Taccata Marziale," "Vaughn Williams."

Police Report

The first investigation of the year 1974 occurred January 2 with the theft of ten gallons of gas and two flashlights from the fire department rescue truck sometime during the night, over the weekend.

A radio valued at \$500 which was taken from Crown Zellerbach recently, was turned over to the Vernonia Police Department by George A. Helms, 113 Bridge St.

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TOPICS OF THE TOWN

Mr. and Mrs. Carson Strong and Melody, Ray Strong and son Brian and Rick Devine spent Christmas day through Thursday at Tacoma, visiting Mr. and Mrs. Larry Strong and other relatives.

Christmas day visitors at the home of Mr. and Mrs. Wm. Bokoskie were Mr. and Mrs. Douglas Bokoskie of Portland, Mrs. Sandra Williams and son and Mike Rosser.

Mrs. Trilla Anderson visited her two daughters and families Mr. and Mrs. Sam Anderson at Tillamook December 23 until Christmas. On Christmas day they all went to a family gathering at the home of her granddaughter and family Mr. and Mrs. Ken Wells at Milwaukie where 34 relatives met. The highlight of the day was the unexpected arrival of the parents of Mrs. Wells, Mr. and Mrs. Eben John from Hawaii who arrived Christmas morning.

Mr. and Mrs. Adrian Logan spent Christmas with a daughter and family Mr. and Mrs. Kenneth Tauton at Tigard. On Friday Mr. and Mrs. L. R. Davidson of Sweet Home came to help celebrate the birthday of her brother, Mr. Logan.

Mr. and Mrs. Eric Olson and two sons of Seal Rock visited Mr. and Mrs. Kenneth Wooten Christmas afternoon.

Mr. and Mrs. Donovan Reynolds took his mother Mrs. Albert Reynolds of Timber Route to the Tuatly Hospital on Wednesday. She is suffering from pneumonia and will be there several days.

Mr. and Mrs. Francis Keagbine and family of Portland enjoyed lunch at the home of her father and wife Mr. and Mrs. Frank Schmidlin on Saturday, another daughter and family Mr. and Mrs. Howard Seal and family of Beaverton and Hulda Johnson of Medford visited them on Monday.

Mrs. Maude Wells spent Christmas eve at the home of Mr. and Mrs. Richard Holmes and family at Milwaukie and had dinner the next day at the home of Mr. and Mrs. Lester Wells. On Wednesday Mrs. Wells took her grandchildren Jenny and Charly Holmes and visited Mrs. Martha Bokoskie and son Ben at Eugene until Saturday.

Visitors at the home of Mr. and Mrs. Frank Schmidlin on Christmas day were: Mr. and Mrs. Floyd Snyder and family of Danville, California; Mr. and Mrs. George Snyder and family of Hillsboro; Mr. and Mrs. Bert Snyder and family and Mr. and Mrs. Glen Reynolds of Scappoose; Mr. and Mrs. Chuck Harders and son and Mr. and Mrs. Bill Hooper of Aberdeen, Washington; Mr. and Mrs. Don Reynolds and family and Mr. and Mrs. Will Harders.

Christmas day guests at the home of Mr. and Mrs. Reggie Bruce were Mr. and Mrs. Thomas Tomlin, Mr. and Mrs. Billy Tomlin, Mr. and Mrs. Curt Poetter, John Tomlin and Mr. and Mrs. W. I. Bond of Forest Grove.

Mr. and Mrs. Lanore Lyda are visitors at the home of their daughter and son-in-law, Mr. and Mrs. Lyle Barker. The Lydas are from Dufer, Oregon and are enjoying their visit with granddaughter, Carlene.

Home for the holidays was Wm. (Bill) Rhoades from the Naval Training Center in San Diego, Calif. He spent Christmas day with his parents, Mr. and Mrs. Wm. Rhoades at the home of his aunt and uncle, Mr. and Mrs. James Whiteside of Gresham. Also there was another uncle, Larry Lattin who arrived from Orange County, California.

Guests at the home of Mr. and Mrs. Tommy Bruce over Christmas day were Mr. and Mrs. James L. Thompson (Beck) and their son Tom. The Thompsons parents of Mrs. Bruce, live in Lebanon.

Family members spending Christmas at the home of Mrs. Mabel Graves were Mr. and Mrs. Hale Graves, Sarah, Ruth and David of Portland, Mr. and Mrs. Tom Graves of Yamhill and their son and family Mr. and Mrs. Edwin Graves and son of Portland and daughter Mrs. Victoria Stallsworth and three daughters of Astoria, and Morris Graves of Goldbeach.

Mr. and Mrs. Julius Enevoldson spent Christmas Eve and day at the home of their son and family Mr. and Mrs. Stanley Enevoldson.

The Orv Olson's spent Christmas eve with their oldest daughter, Laurie and grandparents in Salem.

Essie Nance's car hit some ice and landed off the road but fortunately she was not hurt; merely shook up a bit.

The Russ Vinyards returned from San Jose for Christmas.

The Barelans enjoyed entertaining 24 guests for dinner Christmas day.

Kate Coates enjoyed a quiet Christmas with friends.

The Walters spent a lovely holiday in Spearfish, South Dakota.

The Darrold Proehl family enjoyed a nice Christmas with all home.

Floyd and RoseMarie Ragner and sons enjoyed their first Christmas in Vernonia.

Bus Nance, Salem, son of Essie and C.J. Nance, took his parents to Bend to spend the Christmas holidays with their granddaughters families, Mr. and Mrs. James Hitt (Vicki) and great-granddaughters Kelli, 6, and Teresa 4, and Mr. and Mrs. Robert Maddox and great-grandson Jeffrey Ray. On the return trip, approximately 10 miles from Vernonia, the van they were riding in, hit a slippery spot on the road, overturning the van as it slid off the road. Mrs. Nance suffered possible cracked ribs and is presently under the care of Dr. Hobart at home.

Weekend visitors at the Normand — Alford home were Mr. and Mrs. Roy Jackson and son, Eric, Mr. and Mrs. Skip Goodman and son, Jeff all of Cornelius, Ada Lindsley and children, Randy and Debbie of Aloha, Mr. and Mrs. John Normand, granddaughter, Janette, Tiny (Beryl) Normand, Mr. and Mrs. Ben Goodman and children, Mr. and Mrs. Richard Goodman, Nenana, Alaska and Murrell Helland of Ellensburg, Washington.

Thursday afternoon visitor at the Ralph Borton home were Mr. Bortons parents Mr. and Mrs. Bill Borton, of Lincoln City.

Truck Stops Lower Prices

A state-wide sweep of major Oregon truck stops has thus far yielded four stations selling diesel products at prices in excess of those allowable under current economic stabilization regulations, according to Jean Lewis, Internal Revenue Service Stabilization Manager in Oregon.

Lewis explained that these four truck stations: Witham Truck Stop, Medford; Barney Moeller Truck Stop, Curtin, 3 J's Enco, Canyonville; and Walt's Truck Stop, Umatilla, will return a total of \$13,236.39 to customers as a result of the IRS investigation.

Each of the truck stops has voluntarily agreed to roll back petroleum prices to levels allowable under ESP regulations and in addition, roll back prices below maximum ceiling prices to provide refunds for customers on each of the petroleum products involved. This will result in stations selling fuel at prices below the maximum ceiling until the amount overcharged for each product has been returned to the marketplace.

The IRS investigations, Lewis said, also found 14 service stations charging prices in excess of Stabilization regulations.

IRS expects, Lewis said, to make a follow-up sweep in the near future to insure that compliance is maintained with the gasoline regulations.



VERNONIA'S varsity basketball squad competed in the second annual Dad's Club holiday basketball tournament in Scappoose Thursday and Friday, December 20 and 21, meeting Washougal who downed them 58-45 on Thursday and in consolation Friday night, Kalama who dropped the Loggers by a resounding 70-57 score.

COWBELLE BEEF TIPS ...

by Liz Hyde

The women of the cattle industry are known as CowBelles. Their aim is to help you enjoy eating beef and encourage you to eat lots of it. With this in mind, they assist educational programs in the schools and in 4-H. Special prizes are given at the State Fair each year to participants who use beef dishes in their demonstrations and dinners. I would like to share a few of these recipes from this year's Fair with you.

Kathy Bowman of Bend called her prize winning Senior Dinner dish "Mutineer's Bounty". She used 1 and 3/4 lbs of blade chuck steak, seasoned and marinated 45 minutes in 1/4 cup catsup. She cooked it over a briquet fire 6 minutes on each side for medium rare, 8 minutes for medium well done.

In the Intermediate Luncheon contest, Mary Jo Hansen of Baker served this "Yankee Beef Roll" to capture her prize.

4 cubed steaks
1/2 salt and pepper
3 cups soft bread crumbs
2 T dehydrated onion
1/2 cup chopped celery
1 T parsley
1/2 t. sage
1/2 t. salt
pepper
1/2 cup water
3/4 t. melted margarine
4 slices bacon

Combine bread crumbs, onions, celery, parsley, seasoning, and 1/4 cup of the water to make the dressing. Spread stuffing on steak and roll like a jelly roll. Wrap bacon around the steak, fasten with skewers. Brown in hot margarine, seasoned with garlic and 1 T worcestershire sauce. Brown on all side, add the remaining 1/4 cup water, place in tightly covered pan. Cook slowly for about one hour and 15 minutes, or until meat is tender. Remove rolls from pan to platter

and make gravy with drippings. Serves 4.

She served green beans, lettuce and tomato salad, hot rolls with her Beef Rolls and apple crisp for dessert. Lemonade was the beverage.

Kristy Aldrich and Sandra Miller of Union teamed up on a "Country Luncheon" featuring Oven Meat Rolls:
1 lb. ground beef
1 3/4 cup regular rice
1 3/4 cup water
1 3/4 cup chopped onion
1 t. salt
1 t. celery salt
pepper
1 can (15 oz.) tomato sauce
1 cup water
2 t. worcestershire sauce

Heat oven to 400 degrees. Mix meat, rice, 1 3/4 cup water, onion, salt, and pepper. Shape mixture into balls. Place meat balls in ungreased baking dish 8x8x2 inches. Stir together remaining ingredients and pour over the meat balls. Bake uncovered 30 minutes, cover with lid or aluminum foil and bake 15 minutes longer. This will serve 4 to 6.

They served their oven meat balls with tossed green salad and hot rolls, with strawberry-chip whip for dessert and lime sparkle as the beverage.

Runner-up Debbie Bradford of Vale featured "Barbecued Ribs Round-up" in her "Beef Round-up" dinner using the following recipe.

Brown short ribs on top of stove for about 10 minutes. Put in 350 degree oven for 2 hours, adding 2 cups water after 45 minutes.

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