



MR. AND MRS. A. L. DeHart Sr., celebrated their 60th wedding anniversary Sunday, July 28 at Big Eddy Park.

Anniversary Picnic Held

Approximately 100 friends and relatives gathered to honor Mr. and Mrs. Al DeHart Sr. on their 60th wedding anniversary Sunday, July 28.

The picnic and reception was held at Big Eddy Park with the event highlighted by congratulatory sent by Governor Tom McCall and representative Wendell Wyatt.

Among the many attending the celebration were Mr. and Mrs. Percy Ekegren, Long Beach, Calif.; Mr. and Mrs. Leon DeHart, St. Helens; Mitchell DeHart, Seattle; Mr. and Mrs. Ervin Meier, Tacoma; Mr. and Mrs. Davie DeHart, Portland; Dorothy Roland, Scotts Bluff, Nebraska; and Mr. and Mrs. Thurman DeHart, and Tempie Nance, all of Vernonia.

Also in attendance were 24 grandchildren and seven great-grandchildren.

Oldtimers Greet Former Vernonian

On last Saturday morning at 6 a.m. Ed and Wynn Bredeau, along with Henry Bodenhamer, picked up Albert Martinez at St. Helens Convalescent Home, making it a very special day for them all.

Albert came to Vernonia in 1918 as a railroad worker, and in 1924 began working in the Oregon American Mill.

Those who were among the many well wishers who stopped in to greet Albert and wish him well from the good old days were:

Lloyd Thomas, George Shaw, Dale Roberts, Mrs. Clark, Sam Sahnwald, Dave Brunzman, Bob Curl, Don Savage, Clarence Nue, Essie Nance, Frank Fuller, Mrs. Flyter, Bud Roose, Pidge Elliott, Henry Bodenhamer, Sid Bourne, and Fred Magnot's daughter and family.

50th Anniversary Fete Planned Aug. 10

There will be a reception held at the Oddfellows Hall to honor Mr. and Mrs. Charles Justice on their 50th wedding anniversary, Saturday, August 10 2 until 4 p.m.

The Golden Wedding fete will be hosted by the couple's four sons and families. They invite all friends to join them in celebrating this happy event with the long-wed couple.

Food For Later

The Oregon State University Extension Service again recommends the addition of lemon juice or vinegar to tomatoes being canned at home. It should be added at the time salt is added to the tomatoes. The preferred amount is 2 teaspoons of lemon juice or vinegar per quart of tomatoes.

Q. Why is it necessary to add vinegar of lemon juice to tomatoes?

A. Tomatoes fall within the category of food safe to process in a boiling water canner but they are the lowest acid of these fruits. Tomatoes are considered to be an acid food but individually tomatoes vary considerably in pH. Some actually fall in the pH range usually labeled "low acid." The growing conditions, the variety, and degree of ripeness all influence the acidity.

Use of over-ripe tomatoes, which tend to be lower in acid, is a common practice in home canning.

Addition of vinegar or lemon juice decreases the likelihood of flat sour spoilage. It also eliminates the unlikely, though possible, incidence of botulism. The first case of botulism due to eating home canned tomatoes was recently reported in Alabama.

Q. Do you have a list of tomato varieties for which it isn't necessary to add lemon juice or vinegar?

A. No. Tomatoes from the same patch and even tomatoes on the same vine vary in their acidity depending on growing conditions and ripeness. Therefore, the addition of lemon juice or vinegar is recommended for all tomato varieties.

Senior Citizen News - - -

Everyone seemed to have a very pleasant Jamboree weekend. The center stayed open Saturday and Sunday. There were about 140 visitors stopping by. They all enjoyed our cool center also iced tea - coffee and cookies - lots of visiting.

Nine Vernonia members attended the five area potluck Mon. at Rainier in Hudson park. It was hot and a lovely potluck.

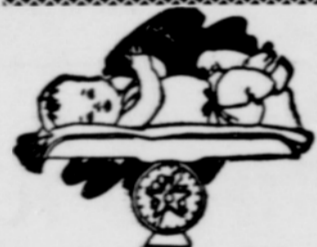
We at the center want to compliment and thank the ambulance drivers also Dr. Hobart for their fast response Tuesday a.m. to attend Roy Juala; Roy was just leaving for P.M.C. in Portland, when he was taken quite ill, at the center.

Our Van and Sr. citizens cars have logged 2,233 miles during July. Our drivers have been putting in from 6 to 10 hours per day 5 days a week, so transport is doing quite well.

Paper sale also is good. Keeps our paper rollers busy to keep orders filled. Norman Davis has a full load.

I would like to take space in our paper at this time to ask any person to call me at 429-3912 if they are in need of help, either for health purpose or otherwise. If we can not be of assistance we shall find a source for you.

Our business meeting and potluck will be held Friday August 2, 12:30 p.m. All Senior citizens are welcome.



NEW ARRIVALS

It's a girl for Mr. and Mrs. Steven Baptist. Traci Renee, who weighed seven pounds, five ounces, was born Wednesday, July 24 at the Forest Grove Hospital. She joins a brother, Travis Steven at the family home.

Grandfather is Lloyd Quinn of Vernonia. Great-grandparents are Mr. and Mrs. John Baptist, Concord, California.

Carol A. Ashley Extension Agent

Q. My canned tomatoes with lemon juice added seem to taste so sour. What can I do?
A. First of all, be sure to measure the two teaspoons of lemon juice or vinegar. Estimation using the dump method often results in too much being added. In experiments done at the University of California, lemon juice or vinegar were found to highlight the natural tomato flavor.

Q. Can I can green beans and corn in a boiling water bath if I add two teaspoons of lemon juice like I do for tomatoes?

A. No. Green beans and corn are low acid foods. A large amount of lemon juice or vinegar would be needed. Most people would find this sour taste unpalatable. For safety's sake it is recommended that all vegetables, except tomatoes, be processed in a pressure canner at 10 pounds pressure for the proper time.

Q. My canned beans sealed, but half the liquid boiled out. What did I do wrong? Are they safe to use?

A. If you followed correct processing procedures using a pressure canner, the beans are safe to use. Fluctuating pressure inside the pressure canner often cause siphoning of liquid from the jar. If the pressure dropped during the processing time the beans may not be safe unless you allowed extra time. Try to control the heat so as to hold the pressure constant.

Q. I like to can some of my foods in half pint jars. Can I process them in half the time for pint jars?

A. No. If a specific time for a half pint isn't given, use the time given for pint jars.

Board of Commissioners

(Memorandum Minutes)

The Columbia County Board of Commissioners met in scheduled session July 24 with Chairman Fred Foshaug presiding, Commissioners Minkoff and Ahlborn, legal counsel John Hunnicutt, and secretary Gloria Salvey

Nichols Visit In California

RIVERVIEW—Mr. and Mrs. J.W. Nichols recently enjoyed a trip into California visiting their relatives. Mrs. P.B. Logan of Portland did the driving. They visited her daughter and husband Mr. and Mrs. John Flowerday at Klamath Falls and her son and wife Mr. and Mrs. Charles Loggan near Sonoma California. While there they spent one day at Yosemite and family Mr. and Mrs. Steven Hockett at Santa Rosa. On their return trip they visited the wild life safari at Winston.

Mr. and Mrs. John Brown and family of Spokane are visiting at the home of Mr. and Mrs. Bob Zerling this week. Mr. Brown is Mrs. Zerling's cousin. He is working with Christians for Expo at the fair.

Mr. and Mrs. Merle Cline came home Monday after spending a week camping at La Pine Detroit Dam and waypoints.

LET LITTER BUG YOU

(deputy clerk) present.

Commissioner Ahlborn moved and Commissioner Minkoff seconded the minutes of the meeting of July 17 be approved. Motion carried.

Surveyor Phil Dewey met with the board and Mr. Hunnicutt to discuss procedure for him to bill the county for the posting in the various road records of vacated roads, and accepted roads. He indicated the statutory requirement is that he be paid the sum of \$3 for the posting of vacations, and questioned whose responsibility it was to see that he receives certified copies of road vacations and the fee for the postings. Mr. Hunnicutt was requested to research the statutes on this subject, and to prepare a recommended procedure to be followed.

Also discussed was the matter of whose responsibility it was for the numbering of new roads into the county system. Discussion revealed that apparently no one has done any road numbering since Frank Patton was roadmaster, and it was not clear who was to do this, whether it be the roadmaster, the clerk, the surveyor, or the responsibility of the Board. Mr. Hunnicutt was also requested to research this problem and advise the Board.

Mr. Dewey then commented that the statutes required that he be notified whenever the road department plans to blacktop or otherwise resurface any county roads, so that he can make arrangements to locate survey information in order that it not be lost by the resurfacing. He also noted that in many instances, survey markers had been pulled out when roads are graded, and this necessitated relocation of the markers, at sometimes considerable expense. Commissioner Minkoff advised he would relay this information to Mr. Hollinger.

Keith Thompson was present during a portion of the discussion with the surveyor, and indicated that during the summer months, it would probably necessitate calls nearly every day to advise the surveyor about resurfacing, and since more than one crew was involved, might present a hardship for Mr. Dewey and his staff to be on several road locations at the same time.

Mr. Thompson then discussed his recommendation that the Engineering Technician I now employed at the Road Department be transferred to the surveyor's office, to assist in preparation of the new road atlas and other road assistance matters. He indicated he had discussed this with Mr. Dewey, who was agreeable to the recommendation.

Mr. Thompson then presented Mr. Hunnicutt with a proposed compliance agreement on the new road creation of Jensen Nicholson, and indicated that because he soon would be leaving county employment, Mr. Hunnicutt should follow up on the matter.

Mr. Bob Hinkle, of Scappoose, met with the Board to register complaint about the quantities of tansy ragwort growing in the vicinity of Panorama Terrace subdivision, and questioning whose responsibility it was to remove it. After discussion of the statutory requirements regarding removal of tansy, and procedure to be followed by the weed control officer, Mr. Hinkle offered his services to assist in pulling tansy throughout the county at no cost other than the gasoline required for transportation. The Board indicated it would refer his offer to Art McKay, the weed control officer for possible action.

Mr. Hinkle also questioned a county road milepost sign on the road leading into Panorama Terrace, and whether this road

had actually been accepted by the county. After discussion with Mr. Thompson, it was determined that from Mr. Hinkle's description of the location of the sign, it was probably misplaced, and Mr. Thompson stated he would have the sign moved to the portion of the road actually accepted.

Mrs. Lee Miller, director of nursing services, met with the Board to request approval of the purchase of several capital outlay items needed for the clinic. A purchase order was signed approving the purchases in total sum of \$1,372 which will be paid from Revenue Sharing Funds.

Mr. Tewksbury, director of the Juvenile Department, met with the Board to advise that a Stenorette in his department had broken down, and apparently cannot be repaired, and requested authorization to purchase a new one. The Board concurred in his request, stating it would authorize the purchase from Revenue Sharing Funds.

Mr. Hunnicutt discussed the status of several matters he is now handling.

Mr. Don Pritchard met with the Board to inquire about the bridge on Beaver Creek just this side of Midway, and the safety of it for school buses. He was advised the Board hopes to have the present bridge replaced with a concrete slab, and that possibly it would be completed around the time school starts.

The Board approved the appointments of Harvey Wallace as deputy sheriff, and of Willard Jones, James D. Smith, and James D. Taylor, as jailors.

Order No. 81-74 was signed, making an Addendum to "Exhibit A" attached to Resolution No. 72-74, dated June 26, 1974, making transfers of appropriations in the 1973-74 budget.

At the request of Mrs. Pearl Becker, of the Columbia County

Historical Society, an affidavit was signed stating that both the Columbia County Historical Society and Columbia County were non-profit-making organizations, and that Columbia County would accept responsibility for continued proper and reasonable care of historical artifacts in the event of future unknown circumstances under which the local Historical Society might dissolve.

Brief discussion was had regarding the growing need for office space and meeting room facilities. As a result of the conversations, Mr. Hunnicutt was requested to research the county's responsibility for retaining the Extension Service facilities and providing of office space.

Commissioner Foshaug advised that an offer of \$200 had been received to purchase the door, compressor and unit from the walk-in cooler from the former Surplus Foods building. After discussion, it was concluded that a counter-offer be made that this would be acceptable to sell the compressor and unit for the amount offered, but that the door would not be sold.

Order No. 82-74 was signed, making budget transfers as provided for in the 1974-75 budget.

Sitting as the Dog Control Board, the following action was taken:

The claim of Mrs. Arnold Sattler for four lambs killed, was approved in the amount of \$140.

The claim of Ester Monson for one sheep killed, was approved in the amount of \$25.

The claim of Ronald J. Thompson for a 6-month calf was denied as condition of the animal was so deteriorated it could not be proven the damage was caused by dogs, and indication of coyotes in the area.

Nothing further coming before the Board, the meeting was adjourned until July 31, 1974.

whipped topping
10oz TUB
39¢

Salad dressing
32oz JAR
69¢

Tillamook Cheese
2 LB LOAF
\$2.19

ORANGE JUICE
KRAFT FRESH
HALF GALLON
89¢

BAKING BITS
GHIRADELLI FLICKETTES
12 oz. PKG.
49¢

You're more than a customer at Sentry—You're a Friend!

PARKAY VEGETABLE MARGARINE
1 LB. PKG.
49¢

TOP MEAT BUYS

REGULAR GROUND BEEF
SENTRY HIGH QUALITY
LB.
78¢

USDA CHOICE BEEF CHUCK BLADE STEAK
78¢

USDA CHOICE BEEF CHUCK ARM STEAK
98¢

USDA CHOICE, BONELESS BEEF CHUCK X-RIB ROAST
\$1.38

LEAN CUBES OF BEEF FOR STEW
\$1.28

Beef Chuck Blade Roast
FLAVORFUL POT ROAST FROM THE HEART OF CHOICE CHUCK
68¢ Pound

Wieners 12 oz. PKG. **65¢**

SILVER SALMON \$1.49

SWIFFS SAUSAGE 69¢

FROZEN VECS. 6.99¢

SWANSON DINNERS 39¢

FISH & CHIPS 89¢

APPLE PIE 79¢

Cantaloupe
SWEET, RIPE
3 FOR 89¢

GOLDEN CORN 5.49¢

CUCUMBERS 2.29¢

GREEN BEANS 2.29¢

NECTARINES 39¢

STRETCH N' SEAL PLASTIC WRAP
2 50 FT. ROLLS
89¢

World's Fair Tickets
1/2 price

YUBAN GROUND COFFEE
2 LB. TIN
\$2.39

IVORY LIQUID DETERGENT
48 oz. BTL.
99¢

GORTON'S CHOPPED OR MINCED CLAMS 39¢

GROUND COFFEE 1.39

INSTANT COFFEE 1.39

INSTANT COFFEE 1.39

SOFT MARGARINE 79¢

SLICED CHEESE 99¢

WEDGE CHEESE 89¢

VELVETTA 89¢

GRAPE JUICE 99¢

INSTANT PUDDING 6.51

COCKTAIL PEANUTS 99¢

PET FOOD 89¢

FLOOR CLEANER 1.11

KOTEX NEW FREEDOM 1.29

SHARP CHEESE 99¢

CHEER GIANT SIZE DETERGENT 49 oz. **99¢**

AJAX KING SIZE DETERGENT 49 oz. **89¢**

DRISTAN DECONGESTANT TABLETS \$1.09

ARRID ROLL ON 89¢

STYLE HAIR SPRAY 89¢

DRISTAN NASAL MIST \$1.04

GROOM & CLEAN 89¢

ARRID SPRAY \$1.29

RISE SHAVE CREAM 89¢