



WHILE CAMPAIGNING in Columbia County Sen. Robert Packwood took the opportunity to talk to many residents



Board of Commissioners

(Memorandum Minutes)

The Columbia County Board of Commissioners met in regular session with Chairman Fred Foshaug presiding. Commissioners Minkoff and Ahlborn, legal counsel John F. Hunicutt, and secretary Gloria Salvey (deputy clerk) present.

Commissioner Minkoff moved and Commissioner Ahlborn seconded the minutes of the meeting of July 31 be approved. Motion carried.

Miscellaneous claims were approved.

A complaint for abatement of a nuisance was signed, being Columbia County vs. Dwight L. Smith and Lila J. Smith, for creation of a street or way, in violation of the county's Subdivision Ordinance.

An agreement was signed with Andrew Leskinen for repayment of indemnity monies paid for livestock killings by dog owned by Mr. Leskinen.

Resolution No. 83-74 was signed, adopting Urban Area and Federal Aid Urban System in compliance with the 1973 Federal Aid Highway Act.

Mr. Hunicutt discussed with the Board the matter of the proposed suit against Hembree Electric Company, and suggested that because action had not been taken against them at the time the light fixture in the courthouse annex lobby had fallen, he felt it would be unwise to institute proceedings at this time. The Board concurred in dropping the matter.

Mr. Hunicutt then discussed a request he had made that he not accumulate vacation leave as other employees, but did wish to retain the sick leave accumulation in the event that he would become incapacitated for any reason. He requested he be paid for the vacation leave he has accumulated to date, but that no further vacation time be accrued. The Board concurred with his request.

Commissioner Foshaug advised he has been in contact with U.S. Appraisal Company and should hear more from them next week regarding updating of the appraisal of county property.

Jeri Johnson met with the Board to advise that no further expenditures should be made from Revenue Sharing funds at this time because a large portion of the money had been invested in Certificates of Deposit, and the available Revenue Sharing funds had nearly been expended.

The Board then discussed the WIN program, and the employee who was hired by the road department. After lengthy discussion of the problems encountered and the possible future consequences, it was determined the County would participate in the WIN program.

Ron Reeves met with the Board to discuss the recommendations made at the Civil Service meeting of June 19, with regard to a salary range adjustment for the Planning Director position. He indicated the recommended change was justified and requested the Board to reconsider their previous denial of a range change. Commissioner Minkoff moved and Commissioner Ahlborn seconded to grant the range change, effective September 1, 1974. Motion carried. This changes the salary range of the Planning Director from Salary 28 to Salary Range 31.

Commissioner Ahlborn excused himself from the meeting to attend funeral services for Fred Rabinsky.

Mrs. Johnson also requested the Board to reconsider their action regarding the Civil Service Commission recommendation that her salary range be changed from 25 to 28. Previous Board action changed the range to 27. After consideration, the Board agreed it would change the range to 28 as recommended, effective September 1, 1974.

Based upon further consideration of recommendations of the Civil Service Commission meetings of June 19 and August 6, Commissioner Minkoff moved and Commissioner Foshaug seconded the following actions be taken:

- Establish the position of Plumbing Mechanical Inspector at Salary Range 24;
- Establish the position of Bridge Carpenter, at \$5 per hour;
- Establish the position of Assistant Bridge Carpenter at salary range \$4.55, \$4.70, and \$4.85 per hour;
- Change the range of the Chief Elections Clerk from 15 to 20, effective July 1, 1974;
- Approve the reclassification of the position of Bookkeeper in the clerk's office to Accounting Clerk, effective July 1, 1974;
- Approve the establishment of the Clerk-Typist II positions in the Elections Department and in the Sheriff's office;
- Approve the reclassification from Clerk-Steno II to Administrative Secretary for one employee in the Juvenile Department, effective September 1, 1974;
- Approve the reclassification of Chief Elections Clerk to Elections Supervisor, effective September 1, 1974;
- Accept the recommended salary range change from Range 15 to Range 17 for Accounting Clerks, effective August 1, 1974;
- Approve the reclassification of the Administrative Secretary position in the Board of Commissioners' office to Board Secretary;
- Adopt Salary Range 22 for the position of Board Secretary.

Motion carried. Assessor Frank LeMont met with the Board to discuss a personnel matter in his department. After discussion, it was concluded the employee involved would receive "one step higher" pay for the period involved, as provided in the union contract.

Mr. Hunicutt then discussed changes in the "Bullfrog" ordinance which was passed by the county some time ago. This ordinance governed large assemblies such as rock festivals. It was Mr. Hunicutt's suggestion that no changes be made in the ordinance, because of possible conflicts with regard to discrimination.

Corene Carlstrom, treasurer, met with the Board to advise another check had been received for O&C revenues, in the sum of \$115,979.11.

A quotation was received from Melvin C. Harper, Builder, for lowering the doors in the new building to seven feet, installation of new hardware, etc. to conform with standards required by the fire marshal. The quotation of \$3,600.00 was accepted by the Board.

Commissioner Minkoff moved and Commissioner Foshaug seconded to approve the following purchase orders:

- 3322, Arrow Transportation Co., Contract hauling, \$2,000.00;
- 3131, Traffic Marking Specialist, striping, estimated \$11,762.50;
- 3399, Watters Concrete, rock

Food For Later

by
Carol A. Ashley
Extension Agent

Q. Occasionally I thaw meat, and then my plans change and I don't use it. Is it safe to re-freeze foods?

A. If your thawed food still has ice crystals, or has stayed at refrigerator temperatures 40 F. or below for from three to five hours, depending on the food, it is safe to re-freeze. Each time a food is frozen there will be some decrease in texture and flavor quality. With many foods, including most meats, this quality change is minimal. Other re-frozen foods such as ice cream become quite unpalatable.

Q. Several times last year I heard about people with freezers that had stopped due to power failure or needed repairs. What can I do to be ready in case it happens to me?

A. If you know when the freezer goes off, keep the door closed. A full freezer will stay frozen for one to three days. If the power will be off for more than a day, you may want to make arrangements to move the food to a freezer-locker plant. If locker space is not available and it looks as though the freezer will be stopped for longer than a day, use dry ice if you can get it. Twenty-five pounds of dry ice should hold the temperature of a half-full 10 cubic-foot cabinet below freezing for two to three days.

For more information, contact your county extension office for the leaflet, "What to Do When Your Home Freezer Stops."

Q. Are milk cartons and cottage cheese containers acceptable for freezing?

A. Milk cartons, alone are not sufficiently vapor resistant, but they are satisfactory when lined with a plastic freezer bag. The heavy plastic some cottage cheese containers are made from is suitable, but air can enter at the lid closure. Closures should be taped shut.

Q. Which is more expensive: freezing food or canning food?

A. Freezing is somewhat more expensive than canning. Cost are variable. Considering equipment and processing costs over a 15-year period, freezing is estimated to cost about ten cents more per pound than canning, or about \$50 more for 500 pounds of food. However, you need to consider more than the money. Does your family prefer canned or frozen foods? Do you have adequate storage for canned goods? Which kind of equipment do you already have? Is your time limited? (Freezing is usually quicker.)

Q. Last year my canned applesauce sealed, but mold developed. Why?

A. Proper methods for processing applesauce call for heating the sauce in a kettle to simmering (185-210 F.) with frequent stirring to prevent sticking. Pack the hot applesauce into clean hot jars to 1/4 inch of the top. Adjust lids and process in a boiling water bath for 10 minutes for pints and quarts. Add boiling water if necessary, to bring water an inch or two over tops of containers. Put cover on the canner. Start to count the processing time after the water returns to a rolling boil.

The jar didn't seal. This is one problem which most people who do much home canning eventually face. As with many problems, there might have been several causes.

Q. I've had trouble with canned fruits not sealing this year. Could defective lids be my problem?

A. First, did you take all the precautions to prevent sealing problems? Did you knife out air bubbles from filled jars? Was the correct head space left? Were jar rims free of chips and food particles? Using a wide mouth funnel can help prevent food particles from contacting the jar rims. Were screw bands and lids used according to directions?

If you suspect defective lids to be the problem, the manufacturing company wants to know about it. Send the lid that didn't seal along with an unused one from the same box, if you still have one, with a letter of explanation to the company.

Q. Why shouldn't I re-use old canning lids?

A. In order to get a vacuum seal, the lids must be perfectly flat and have sealing compound in good condition. Used lids often do not; consequently they may not seal.

Without a vacuum seal, canned foods will not keep at room temperature. The food will have to be reprocessed the full time, refrigerated, or frozen. You need to decide whether reusing lids is worth the chance of sealing failure.

Q. How should I dispose of canned vegetables, meat, or fish I suspect of being spoiled?

A. If a food looks spoiled, foams or has an off odor during heating, destroy it in one of the following ways:

1. Dump it down the garbage disposal.
2. Flush it down the toilet.
3. Boil at a full rolling boil for 20 minutes and discard in the usual way.
4. Burn it.

Containers of suspected foods need to be sterilized before reusing:

1. Soak in weak disinfecting strength chlorine solution
2. Wash in dishwasher.
3. Boil in water.

Q. If I get my pressure gauge checked and use all the proper procedures, then why do you recommend boiling home canned vegetables and meats before eating?

A. Boiling is recommended because even under the most careful of conditions, human errors have been known to creep in. In industry processing steps are carefully monitored with double checking. In the home we don't have mechanized checks. Boiling simply adds that extra measure of safety.

Boil most home canned vegetables at a full rolling boil for 10 minutes, thick vegetables like creamed corn for 20 minutes; meat for 15 minutes.

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5 oz. TIN 3 FOR \$1

WESTERN FAMILY SOFT Margarine
1 LB. SIZE 46¢

USDA Choice Beef Arm Chuck ROAST
LB. 98¢

FOLGER'S GROUND COFFEE
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POST TOASTIES CORN FLAKES
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PIAZZA ASSORTED 24 OZ. SIZE \$1.69

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SILVER SALMON \$1.59 LB.

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BLADE CUT Chuck Steak 55¢ LB.

USDA CHOICE

78¢

Tide LAUNDRY DETERGENT 89¢ 49 oz. BOX

KEG O' Ketchup 69¢ 32 oz. BOTTLE

FROZEN FOODS

ORANGE JUICE 6 OZ. TIN 6 FOR \$1

JOHNSTON Apple Pies .99¢ 40 OZ.

EGG O FROZEN Waffles .49¢ 8 PAK 13 OZ.

Veg's in batter sauce 3 \$1.15

SHUR FLAVOR Cottage cheese 36¢ 1 LB. TUB

ARTICHOKEs 19¢ EA.

FRESH CALIFORNIA

HOOD RIVER GRAVENSTEIN APPLES 2 LB. 49¢

LOCAL FRESH GREEN CABBAGE 9¢

US NO. 1 RED CARDINAL GRAPES 39¢ LB.

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MALLEY'S SWEET PICKLES .55¢ 11 OZ.

PORTER'S ELBOW MACARONI .59¢ 22 OZ.

CRESCENT WALNUT MEATS .59¢ 4 OZ.

WALTER KENDALL'S DOG FOOD .55¢ 26 OZ.

FOLGER'S GROUND COFFEE .37 3 LB. 37 OZ. TIN

FOLGER'S INSTANT COFFEE .59 6 OZ. JAR

MRS. FILBERT'S GOLDEN SOFT MARGARINE .73 29 OZ.

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