

Social Notes

Finding-Faries Vows Exchanged

Miss Emeline Findling, daughter of Mr. and Mrs. Clarence Findling of Nyssa, and Dale Faries, son of Mr. and Mrs. Jasper Faries of Apple Valley were united in marriage in a double ring ceremony Christmas eve. The marriage took place at the parsonage of the Christian church in Ontario with the Rev. Howard Larson officiating.

The bride was attired in a light blue organdy dress and was attended by the sister of the groom, Miss Norma Faries as maid of honor.

The groom's parents were present at the ceremony as was the groom's brother, A. Wade Faries, who was the best man.

The couple took a short wedding trip to Boise and are now making their home in Nyssa where he is employed by the railroad.

A. Wade Faries returned to Travis Air Force Base in California the Monday following the wedding.

Miss Peterson Entertains

Avon Peterson entertained at a dinner party recently for a group of her friends before they returned to resume studies at their respective schools.

Places were laid for Lorraine Fischer, Olive Beus, Nanette Bybee, Carol Folkman and Janell Haney.

Bridge Club Meets

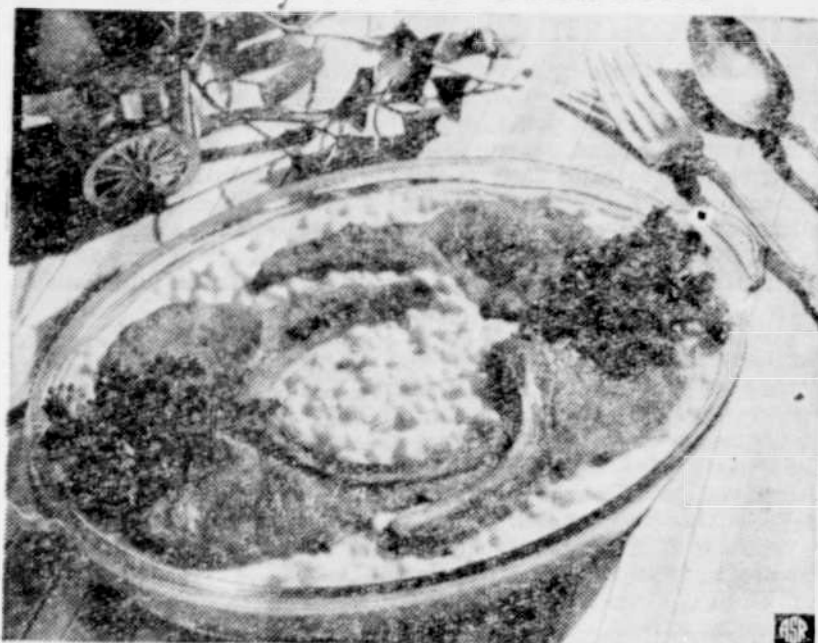
Mrs. Nick Rudelick entertained members of their Wednesday evening bridge club at her home. Mrs. Joe Cundall and Mrs. Earl Alexander were guest players.

High scores were won by Mrs. Angie Cook, Mrs. Rudelick and Mrs. Cundall.

Oregon Trail Club Meets

Members of the Oregon Trail cooking and sewing club held their Christmas and TV party at the home of Nellie Jean Vander Oord. A regular meeting was held Jan-

So Easy . . . So Good Meal



Have you discovered the magic of casserole cooking? This tantalizing flavor-blend of canned corn, condensed cream of chicken, or mushroom soup, with a juicy pork chop for each member of the family is an excellent example. It's the modern, easy-way to get a meal and what is more it's a penny saver. Check the ingredients needed to make flavor-some sauces for baked casserole dishes, and see the saving when condensed soups are used for the sauce.

Family Favorite Meal
Spiced Tomato Juice
Pork Chop Corn Bake
Hearts of Lettuce
Apple or Cherry Pie
Coffee or Milk

Pork Chop Corn Bake

1 can condensed cream of chicken, 4 pork chops (1/2 inch thick) or mushroom soup, Salt and pepper
2 12-oz. cans whole kernel corn 2 bay leaves, or onion slices
Combine soup and corn in a baking dish. Sprinkle pork chops with salt and pepper. Arrange on top of the soup-corn mixture, placing a half bay leaf under each chop. Bake covered in a slow oven (325° F.) about 1 hour. Uncover and continue to bake about 15 minutes until chops are brown. Four servings.
TRY using drained canned peas, mixed vegetables, or green or wax beans instead of corn.

uary 9. The girls planned a roller skating party in Boise for February 6.

Ward Officers Honored

Primary Ward Officers were honored at a party and luncheon given Monday evening by the executive officers of the Stake house. A short business meeting was con-

ducted by Mrs. Elwood Flinders and the program was under the direction of Mrs. Edward Simpson and Mrs. Ruth Wagstaff of Parma.

Taking part of the program were Mrs. Earl Burton, Mrs. Harold Saunders, Mrs. Taft Pett, Mrs. Lavon Leavitt, Mrs. Don Moss, Mrs. Henry Zobel, Mrs. Earl Nay and Mrs. Mark Hartley.

Places were laid for forty. Decorations were orchid and white chrysanthemums and evergreen and featured snowmen favors and place cards.

Dinner Guests

Mr. and Mrs. Lamont Fife were dinner guests Monday evening of Mr. and Mrs. Nick Rudelick.

Mrs. Wilson entertains

Mrs. Houston Wilson entertained members of her Monday afternoon bridge club at her home with Mrs. Robert Wilson as a guest player. Prizes were won by Mrs. K. A. Danford, high and Mrs. Dick Tensen, low.

LOCAL NEWS

Mr. and Mrs. Earl Ballou and children of Smelterville, Idaho were houseguests Thursday and Friday at the home of Mr. Ballou's brother and family, Mr. and Mrs. Elvin Ballou.

Mr. and Mrs. Eldon Barker and Sue were Sunday dinner guests at the Gerald Baker home at Ontario.

Mrs. and Mrs. Bruce Johnson and family were dinner guests Sunday at the home of Mrs. Johnson's brother, Mr. and Mrs. E. H. Beus. The Johnsons moved to Nyssa last Thursday from Hooper, Utah.

Guests at the home of Mr. and Mrs. Fred Smith over the holidays were Mr. Smith's parents, Mr. and Mrs. Fred Smith, Sr. of Boise and Mrs. Smith's parents, Mr. and Mrs. Leslie Tidwell of Homedale.

Mr. and Mrs. Richard Mason and family and Mrs. Dorothy Bibbey spent Saturday evening at Vale visiting Mr. and Mrs. Leroy Barton and family.

Mr. and Mrs. Warren Farmer and children spent the weekend in Boise at the home of Mr. and Mrs. James Farmer.

Mrs. George Henneman and Jill of Baker were houseguests from Monday until Wednesday of last week at the home of Mr. and Mrs. A. C. Sallee. Gretchen Rinehart accompanied them back to Baker for a brief visit.

Mr. and Mrs. James Yost and family spent New Year's day at Jordan Valley visiting Mrs. Yost's brother, Pvt. Fred Calzascorta who was on

Ag Secretary Benson Discusses Farm Program

By Ezra Taft Benson
Secretary of Agriculture
Part II

Any effective solution of today's farm problem must provide methods for reducing our huge stockpile of agricultural commodities and at the same time prevent further burdensome accumulations.

Getting rid of these surpluses is only half of our problem. Even if we were able to bring them down to manageable proportions, we would soon acquire new boards of wheat, corn, cotton and butter under the existing system of price supports.

We already have approximately \$2.5 billions tied up in loans on farm commodities, in addition to an equal amount invested in goods which we own outright—\$5 billions in all.

Our present program does not encourage the production shifts which are required to meet the changing market demands for various com-

Boy Scout News

Members of Boy Scout troop 419 met Monday night and had "Advancement" as their theme for the meeting. The training program consisted of first aid, knot-tying, studying stars and making pack boards. There were 12 boys present and all made a report on first aid. Don Wilson turned in two merit badge applications earned up to date.

Plans for an overnight camp and hike for Saturday at Mitchell Butte were worked out.

Three boys, Dick Thomas, Forest Huffman and Lloyd Cartwright will go to Mountain Home Airbase for being "jet aces." To become a jet ace, a scout must bring in a new boy for his troop.

Coming Events

Jan. 14—Owyhee Ward gold and green ball at 8:30 at Adrian gym. Public invited.

Jan. 21—St. Anne's Altar society will have monthly meeting at St. Hubert's church at 2 p. m.

Jan. 16—Public card party at I.O.O.F. hall Saturday, at 8 p. m.

Jan. 14—Gate City Camp, DUP, home of Mrs. Bessie Blair at 2 p. m.

Jan 15—Amity club, home of Mrs. Frell Blair, 8 p. m.

leave from Fort Ord, California.

Rodney and Paul Beus, Paul Wynn and son, David, Bill Beus and Donnie were skiing at Bogus Basin Saturday.

Mr. and Mrs. James Yost and family were visitors over the weekend at the Mary Goodman home at Burns.

Mr. and Mrs. Leonard Newgen were in Vale Sunday afternoon where they had dinner as guests of Mr. and Mrs. Dana Mosely. Later Mrs. Newgen and Mrs. Mosely visited Mrs. Ure Robison at Payette.

Mr. and Mrs. Jim Elkins, Mr. and Mrs. Leonard Newgen and Mr. and Mrs. Lloyd Tobler attended the Grange card party Tuesday night at Oregon Trail school.

Mrs. J. C. Smith is reportedly improved this week after being confined to her bed the major part of last week.

Mr. and Mrs. Bill Buxton of Caldwell visited last Saturday at the Mel Beck home.

Meal-In-One-Plate



Here's a combination that's sure to increase the popularity rating of any hostess. These melt-in-your-mouth finger sandwiches are designed for the bridge luncheon or evening refreshments.

Half moons of Boston Brown bread, spread with delicate-flavored cream cheese; deviled ham finger sandwiches garnished with parsley tips; home made date nut bread spread with butter and cut in squares; triangles of white bread with tuna or crab meat filling; and open face rounds of salt rye spread with nippy cheese and garnished with stuffed olives. This gives variety aplenty in shape, color and flavor.

If you envy the hostess who has an extra pair of hands to make such attractive tidbits possible and still stay in the living room to greet and visit with her guests—fret no more—there is a way to have maid service niceties without the maid! Thanks to a new transparent, protective food wrapping material made of saran, you can prepare completely the sandwich plate or a delicate salad hours ahead of time and leave them in the refrigerator until the very minute you are ready to seat your guests and pour the coffee. Another feature of the new plastic wrap is its ability to cling to the plate so that no tape or string is necessary.

The tuna filling sandwich is the only one requiring a recipe:

Tuna or Crab Meat Sandwich Filling (Makes 12 to 16 Sandwich Triangles)

Mix together with fork, in order given:
6 oz. (about 1 cup) tuna fish, minced
2 teaspoons lemon juice
1/4 cup finely chopped celery
1 teaspoon finely minced mild onion
1 teaspoon finely diced green pepper
1 teaspoon finely diced pimiento
1/2 cup boiled salad dressing or mayonnaise (enough to make good spreading consistency)
Use thinly sliced white bread. Spread with butter or mayonnaise and trim crusts. Spread evenly with filling. Cover with second slice of buttered bread. Cut into triangles or fingers.

It's an idea—use bits of leftover Thanksgiving turkey in this recipe in place of tuna fish, and omit the lemon. Or you can pinch pennies by using peanut butter instead of crab meat with equally satisfactory results.

Of course, we could destroy some of our surpluses. Remember the government's potato fiasco of a few years ago?

Or we might plow under every third row of cotton and kill little pigs. Remember the mid-1930's?

Actually, we would not even consider such wasteful practices.

We are attempting to move surplus food and fiber into foreign markets. World prices, however, are well below the figures at which we acquired these commodities under our support operations. This means that we will be forced to take substantial losses on whatever we sell abroad.

At the same time, we must avoid outright dumping, which would disrupt normal trade channels and bring down upon us the wrath of other friendly countries.

There are these other alternatives. We can make a real effort to move surpluses out of warehouses and into stomachs by promoting greater public consumption of some commodities. We can push forward in our research programs to uncover new uses for farm goods. We can throw our

entire weight behind plans for expanding present foreign markets and finding new outlets overseas.

Such methods, while they will not produce results as quickly as dumping or destroying food, offer a far sounder approach to our basic problems.

Along those lines, I can report that our promotional campaign, undertaken with the meat industry and food stores, is producing real results. We are consuming beef this year at the rate of 75 pounds per person, the

highest in our history.

Farm exports have turned upward since July 1, reflecting our emphasis upon expanding trade. Continued high employment at home, with national income at record levels, means a strong demand for farm goods in the United States.

Our population is growing at a rate of more than 2,000,000 per year, which means that by 1975 there will be 200,000,000 Americans. Our future farm problems may involve questions of shortages, rather than surpluses.

We cannot wait for an expanding population to solve our immediate troubles, however. We need an interim program to encourage shifts to other crops. We must halt further build-ups of government stockpiles now.

Our urgent need is for a price support program which can be adjusted in terms of production and demand. One which will effectively reduce surpluses, with a minimum of government controls.

That is our immediate goal. Such a program will be offered to Congress by this Administration in January.

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