

Silver Wedding Anniversary Party Honors Mr. and Mrs. Jack Brumfield



Mr. and Mrs. Jack Brumfield of Fruitland were guests at a surprise silver wedding anniversary party given in their honor July 12 at the home of Mr. and Mrs. Rudy Nedbaek on route 2, Parma.

Mr. and Mrs. Brumfield were married July 12, 1935 in Payette, Idaho.

Anniversary cake, decorated by Mrs. Nedbaek, and homemade ice cream were served by the hosts. Kenny Brumfield, son of the honored couple, and Dicky Spangler of Fruitland were in charge of serving punch.

Out-of-town guests included Mr. and Mrs. Albert Goin of Weiser, Lloyd Brumfield of Caldwell, Mrs. Elie Stokes, Mr. and Mrs. Harvey Spangler and Dicky and Mrs. E. Johnson of Fruitland.

Samba Club Members Meet at Bybee Home

Mrs. S. P. Bybee entertained members of her Samba club Friday. Guests were Mrs. Martha Faddis and Mrs. Nellie Hughes, house guests at the George Oxnam home.

Prize winners were Mrs. Bert Lienkaemper and Mrs. Bybee.

OT GRANGE ANNUAL PICNIC SET SUNDAY AT FOX HOME

The Oregon Trail Grange annual picnic will be held Sunday, July 31, at the home of Mr. and Mrs. Walter Fox.

Members are invited to bring families and friends.

Those attending are asked to bring picnic lunch and own table service. Cold drinks will be furnished.

ANNOUNCING . . .

New Telephone Number
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Funeral Services To Be Held Today For Clara Hansen

Funeral rites for Clara P. Hansen will be held this morning at 10 o'clock in Lienkaemper chapel with Bishop Charles C. Mann of the Nyssa LDS First ward officiating. She succumbed Tuesday at Malheur Memorial hospital.

Mrs. Hansen was born Oct. 17, 1889, in Pocatello, a daughter of John and Annie Sophi Payne. She was married to Elias Lee Hansen June 2, 1915, in the Logan LDS temple and they came to Nyssa in 1953.

In addition to Police Chief Hansen, survivors include a son, Lee Hansen of Idaho Falls; four daughters, Mrs. Basil K. Crane of Denver, Mrs. Glen Hollingsworth and Mrs. Ray Bybee, both of Brigham City, Utah, and Mrs. J. T. Hayes of Spokane, Wash. Also surviving are three brothers, Fred Payne of Nampa, Jim and Chaney Payne, both of Pocatello; two sisters, Lottie Stewart of Los Angeles and Myrtle Boyer of Sparks, Nev.; 14 grandchildren and two great-grandchildren.

Final services will be held and burial made at Mink Creek, Idaho, Saturday at 1 p.m.

HOSPITAL JAM PREPARED BY JUNIOR AUXILIARY

American Legion junior auxiliary members met Wednesday at the C. M. Pounds home, where they made 16 pints of rhubarb jam for Malheur Memorial hospital.

The group voted to meet Aug. 18 to have a party honoring Mrs. Harriet Pennie, past leader.

Guests attending the meeting were JoAnn and Jane Timmerman and Olivia Holly. Refreshments of punch and cookies were served at the close of the session.

—Sylvia Holly, Reporter.

Mr. and Mrs. Earl Farr visited relatives and friends in Boise Sunday. They were evening dinner guests of their daughter, Mr. and Mrs. Kenneth Chard and family.

Jean Chrisman, Pat Patterson Tell Engagement



Miss Jean Chrisman

Mr. and Mrs. Ross Chrisman of Lebanon, Ore., announce the engagement of their daughter, Jean, to Lawrence Patterson, son of Mr. and Mrs. Clifford C. Patterson, 509 North Third street, Nyssa.

Miss Chrisman was graduated from Oregon College of Education and is presently teaching in Oregon City.

Patterson was graduated from Nyssa high school and Oregon Technical Institute. At the present time he is employed at Western Wood Manufacturing and working in productive art in Portland.

A fall wedding is planned by the couple.

Bridge Club Meets

At Harold Brendle Home

Mr. and Mrs. Harold Brendle were hosts recently to their Mr. and Mrs. bridge club. Guest players were Mr. and Mrs. Bob Q. Smith.

Prize winners for the evening were Mrs. K. A. Danford and Gus Liming.

D. Gilmore Services Held Friday Morning At Ontario Church

Funeral services for John Dorm Gilmore were held Friday morning at St. Matthews church in Ontario with the Rev. Douglas G. Burgoyne officiating.

Mr. Gilmore was drowned July 10 while skin diving at Cascade reservoir. He was born Oct. 30, 1937, in Boise and attended Vale, Payette and Ontario schools. He also attended the University of Oregon for one year.

He was married to Myla Dawn Morris May 25, 1957, at Ontario.

Mr. Gilmore was assistant manager of The Merc store in Ontario, and for one year was manager of The Merc in Parma. He came to Nyssa approximately 1½ years ago as manager of the store upon its origin here.

He was a member of the Episcopal church, Air National Guard, Junior Chamber of Commerce, Lions, Elks lodge, Eagles, Masons and was president of the Nyssa Chamber of Commerce.

Survivors include his widow, Myla D. Gilmore of Nyssa; two daughters, Kari Lu and Kristina Gay; his father, John D. Gilmore of Ontario; grandfather, Milan J. Davis of Payette and his grandmother, Mrs. May Gilmore, also of Payette.

Interment was made at Riverside cemetery in Payette under direction of Shaffer Memory chapel of that city.

FAMILY MOVES TO NYSSA FROM NAPA, CALIFORNIA

Mrs. E. B. Metcalf and daughter, Deena, arrived from Napa, Calif., recently to join their husband and father to make their home here. They have purchased a new home at 823 Adrian boulevard from Jim Obenchain.

Metcalf, Nyssa Co-op Supply manager, had been staying at the Dwight Smith home pending arrival of his family.

Mrs. Mel Beck recently attended the 20th reunion of her graduating class at Nephi, Utah.

Golden Wedding Anniversary Event Sunday Honors Harry L. Petersons



Mr. and Mrs. Harry L. Peterson

Mr. and Mrs. H. L. Peterson of Ontario were honored Sunday afternoon on their 50th wedding anniversary at a reception given by their children, William L. Peterson and Mrs. Harold Brendle. Approximately 200 guests called to extend congratulations.

The Petersons were married July 22, 1910, in Kansas City, Mo., and moved to Ontario in April 1911, where they established Peterson Furniture company. Mr. Peterson is still general manager of the firm.

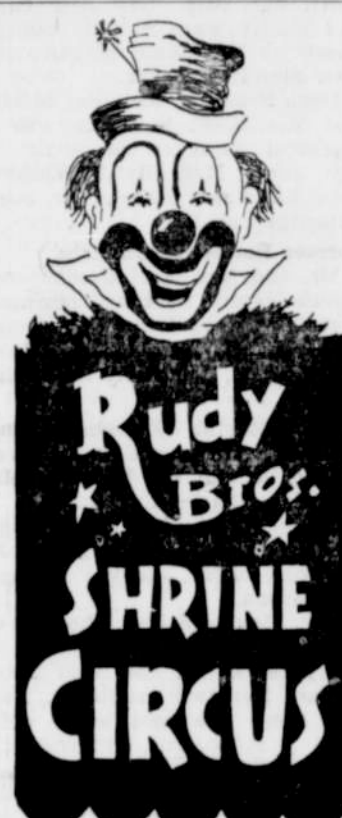
Presiding at the refreshment table were Mrs. William Walker, Mrs. D. M. Taggart and Mrs. Chelsey Boyer, pouring; Miss Mary Jarvis, serving the cake; Mitzi Kishi and Mrs. Alex Findley, who poured the punch. Also assisting with the serving were the Petersons' grandchildren.

Among out-of-town guests for the occasion were Mr. and Mrs. Leo Gavin of Gooding, Idaho; Mrs. Robert Thurston of Mexico City, Mexico; Mr. and Mrs. Frank Gribbin of Weiser; Mrs. Franc E. Heegler of Altadena, Calif.; and Mr. and Mrs. Alex Findlay of Boise.

Other guests were from Ontario, Nyssa and Fruitland.

GARDEN CLUB PICNIC HELD AT SKOW HOME

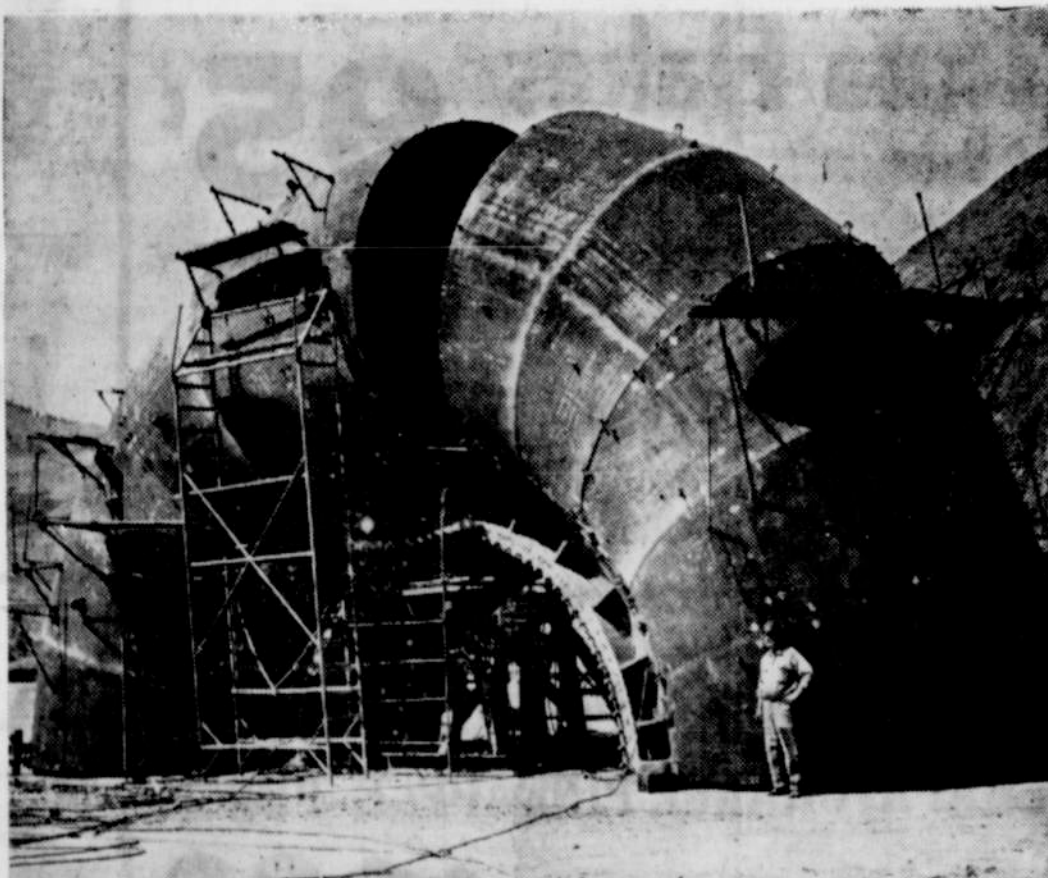
Mrs. Bob Skow was hostess Thursday afternoon to Town and Country Garden club members at their annual summer picnic which was held on the Skow lawn.



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Water to Go 'Round and 'Round at Oxbow Dam



SUGGESTING HALF of a king-sized doughnut on end is this steel tube being fabricated in a yard at Idaho Power company's Oxbow dam project for installation in the 200,000-kilowatt powerhouse. It is part of one of the project's four "scroll cases," or tubes that encircle the turbines deep in the powerhouse and distribute water to spin the big machines. Vertical steel shafts extending upward from the turbines in

turn drive the generators to produce electricity. When completely assembled in the powerhouse and connected to the penstocks, the scroll cases resemble mammoth snails lying on their sides. They are 23 feet in diameter where the water enters them from the penstocks. The section seen here alone weighs about 86 tons and is about 60 feet from side to side.

Oregon State Specialists Give Facts, Suggestions on Frozen Food Storage

Frozen foods stored at zero degrees or less retain their fresh qualities and full natural flavors noticeably better than foods stored at temperatures above zero.

As the most active part of the freezing season gets under way, Oregon State college extension specialists call attention to the importance of following recommended freezing temperatures and becoming more familiar with freezer and refrigerator types.

A true freezer maintains zero degrees temperature or less and is best for freezing foods several months. A freezer may be a separate piece of equipment or part of the refrigerator, such as in the refrigerator-freezer combination.

However, some homemakers confuse use of a combination refrigerator freezer and a refrigerator with a large cold storage compartment.

Most refrigerator-combinations consist of two individual compartments with a door for each. This permits opening the refrigerator but not the freezer.

Use Commercial Quick Freezing

Large quantities of food or amounts above those specified by freezer instruction books should be taken to a commercial

locker for quick freezing. Adding large amounts of well-wrapped warm food to a freezer at any single time will raise freezer temperatures several degrees.

Fluctuation of temperatures in freezers of any of the cold storage units is even more damaging to food quality than constant temperatures 10 to 15 degrees above zero, college specialists note.

Cold storage or "ice cube" sections are not freezer units. Temperatures in these may range from 15 to 25 degrees above zero. Food stored in these areas loses quality, may take on icebox flavors or change in texture if food is held here more than two weeks. Food that is stored there should be eaten in 10 days or two weeks for best quality.

During the summer, temperatures fluctuate in the ice cube section in frequent openings for ice, popcicles and ice cream.

Tips for Use Issued

The OSC home economists list these tips for use of freezers and cold storage units:

Get acquainted with cold storage equipment in your home. Study the instruction book for your refrigerator or freezer. Bernice

Mrs. Martha Faddis of Ogden visited several days recently with her sister and husband, Mr. and Mrs. George Oxnam. Mrs. Nellie Hughes, enroute from Alaska to Utah, was also a house guest at the Oxnam home.

James Hunter Sr. and James Jr. of Salt Lake City were guests of their cousins, Mr. and Mrs. Jesse Elgan Saturday night and Sunday. Sunday dinner guests at the Elgan home were Mrs. Bessie Bair and Mrs. Edith Hammon.

Mr. and Mrs. Maurice Corey and Adolph Schroeder motored to Greenhorn last weekend and camped above Whitney. They report finding cooler air at the higher elevation.

Strawn, OSC home management specialist, says it's amazing how to make best use of it. Oregonians spend about \$10 million a year for new refrigerators and freezers, she notes.

When shopping for frozen foods, put them last on your food shopping list, advises Zelma Reigle, OSC extension food marketing specialist. Don't store them in a hot car and then run other errands. Put in freezer as soon as possible.

Food quality isn't improved by storage. No food will be better quality when it is taken from the freezer than when it was put in.

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