

STATE BOARD OF HIGHER EDUCATION COPES WITH COLLEGE STUDENT UNREST

Student unrest -- how do we cope with it?

This was the intense concern of Oregonians attending the higher education meetings around the state.

The meetings were set up by the Office of the Chancellor, State System of Higher Education, to give top-level administrators and educators a reading on the views and concerns of grass-roots Oregonians.

Many people who attended were sharply critical of administrators who, they said, seemed to be sitting on their hands watching demonstrations and protests swell into campus confrontations.

The disruptions were painful to the State System as to the people of the state. As Chancellor Roy E. Lieuallen said later, "We were faced with conditions . . . which are unprecedented in higher education. If we do not learn from those administrative mistakes, it will be inexcusable."

The chancellor then recommended that the Academic Affairs Committee direct the board's office to review the State Board's administrative policies in light of student unrest.

The result, at a meeting in La Grande, was a tightening up of several areas of the code relating to faculty and students.

The updating included: --Amendment of the code to eliminate the provision that the staff member against whom dismissal charges are brought must be present when testimony is heard.

--An amendment to provide procedures for the board to assume jurisdiction in certain exceptional cases related to dismissal charges under the general standard of conduct "flagrantly unbecoming a faculty member."

In regard to changes in student conduct codes, the board adopted the recommendation "that the institutions analyze the effectiveness of their student conduct codes and take the

steps necessary to provide effective and prompt administration of the codes."

The board also reaffirmed its obligation to keep the system's colleges and universities, as institutions, must not become instruments of political actions, and that their facilities, supplies, equipment and other resources must not be diverted to partisan political use.

In the area of campus security, the board directed its office to initiate a study of campus security requirements, including security staff, security of records and security of physical facilities.

At the launching of Operation Community Feedback, Lieuallen told Astoria residents "You may be surprised to hear your views translated into proposals for board policy."

His predictions rang true. Six months later -- at La Grande -- the views of grassroots Oregonians helped play a role in re-shaping the State Board's administrative code.

The second phase of the community feedback project will get underway in the fall and will continue as long as it is productive. The State System of Higher Education is sold on listening to the people.

Cartwrights See President Nixon At Air Terminal

Mr. and Mrs. Lloyd Cartwright, Mrs. Arthur Cartwright and son, Dean, and Mr. and Mrs. Jim Laurance of John Day attended the Copper Cup Auto races in Salt Lake City, Utah, July 25 and 26. Lloyd Cartwright is pit man for Jack Eckman of Ontario. Eckman took fourth place for the two nights.

Mr. and Mrs. David Johnson of Ogden, daughter of Mrs. Cartwright, joined her mother and brothers Friday evening and all had the pleasure of seeing President Nixon and his party enroute from the Airport to the Salt Palace.

Bishop to Sing In FFA Chorus

Donald Ray Bishop, son of Mr. and Mrs. M.H. Bishop of Nyssa has recently been honored by being selected to sing in the FFA (Future Farmers of America) Chorus at the 43rd National FFA Convention in Kansas City, Mo., to be held October 13-16.

Approximately 105 FFA Chorus members from 40 states were selected out of over 300 applicants, according to Marvin Meyers, National Band Director.

Donald will sing in the Chorus before approximately 13,000 FFA members attending the convention from all of the 50 states plus Puerto Rico. In addition, the Chorus will sing in concerts during the American Royal Livestock Exposition and Kansas City Parade also held at the same time as the National FFA Convention.

He will begin memorizing his music soon since all applicants are required to have it memorized when they arrive at the convention. He will leave by train several days before the convention with other National Band and Chorus members so as to arrive in Kansas City by October 11 for the first rehearsal.

Wheat Referendum Postponed 3 Months

Secretary of Agriculture Clifford M. Hardin has announced postponement of the National Wheat Referendum previously scheduled for July 27-31, according to Blaine Girvin, Chairman of the Malheur County Agricultural Stabilization and Conservation Committee. The action was authorized by Congress.

The postponement permits the USDA to delay holding the referendum not later than October 15, 1970, or 30 days after Congress adjourns, whichever date is earlier.

Accordingly, the U.S. Department of Agriculture's ASCS, which administers the wheat, feed grain, and similar programs, has instructed its state and county offices across the nation to withhold ballots and other referendum materials, Mr. Girvin said.

The Chairman explained that basic farm legislation requires a referendum for wheat marketing quotas. However, the Agricultural Act of 1965 suspended this referendum requirement from 1965 through the 1970 crop year. Unless new farm legislation, now pending, is enacted by the Congress, basic legislation will again go into effect, and a referendum will then be required in 1970 for the 1971 crop year.

Mealtime Magic — Hobo Hamburgers

The outdoor grill is sizzling, the picnic table is set, and the guests are ready to eat. Then—ram! What started out as a chef's dream becomes a scene of mass confusion. Hot coals sputter to a soggy mass of ashes, and everything's rushed inside.

The weatherman can scotch even the best-planned cook-outs. To avoid disappointment and inconvenience, plan a cook-in, skillfully researched in Alcoa Wrap Test Kitchens.

Summertime foods, cooked in handy, disposable aluminum foil, can retain all the zest and flavor associated with outdoor cooking, and can be prepared leisurely without fear of getting water-logged by inclement weather. For your cook-in, try this delightful new eating twist from Margaret Mitchell's Mealtime Magic Cookbook — the hobo hamburger. All you need is:

- 1 pound ground round steak
- 2 tablespoons butter
- 2 tomatoes, sliced (about 1/2 inch thick)
- 2 medium potatoes, peeled, sliced (about 1/4 inch thick)
- 1 large onion, sliced (about 1/4 inch thick)
- 1 10-ounce package frozen mixed vegetables
- 2 3-ounce cans mushrooms, sliced
- salt, pepper, thyme

Mix together ground round steak, salt, pepper, divide into four portions; form into patties; brown in butter (do not cook through); and reserve the drippings. Place one patty in the center of each of four 18-inch squares heavy-duty Alcoa Wrap; gather foil loosely around meat and top each patty with slices of tomato, potato, onion, 1/4 package frozen mixed vegetables and 1/2 can sliced mushrooms. Season with salt, pepper, thyme and pour one tablespoon drippings over top.

Close foil around food sack-fashion, allowing the ends to flare out like a hobo's knapsack and place on baking sheet. Bake 1 1/2 hours at



350° F for four delicious servings.

The hobo theme may be carried out by using a foil hobo sack with fruit in it; bandannas for napkins and place mats.

Twenty minutes before the hobo hamburgers are done, place foil-wrapped dinner rolls in the oven to be heated.

For an easy dessert with a touch of coconut, whip up a batch of chocolate sticks while your hobo's are baking. The ingredients are:

- 3/4 cup butter or margarine
- 3/4 cup sugar
- 2 eggs
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 1/4 cups sifted all-purpose flour
- 1 6-ounce package chocolate bits
- 1 cup shredded coconut, toasted

Cream the butter then add

sugar gradually, continuing to cream until light and fluffy. Blend in eggs, salt, vanilla; beat well and gradually add flour; mix thoroughly. Fold in chocolate bits and toasted coconut.

Fold two 36-inch pieces of heavy-duty Alcoa Wrap in half lengthwise; make a pleated pan by folding foil crosswise in one-inch pleats or troughs; open slightly to fit baking sheet approximately 17 inches by 14 inches. Drop level teaspoonful of dough into "troughs" in the pan about two inches apart; do not use two outer troughs. Bake 25-30 minutes in 325° F; cool five minutes; pull edges of foil to flatten pleats; loosen sticks from foil. This simple recipe will yield four dozen crescent-shaped sticks.

Copies of Margaret Mitchell's Mealtime Magic Cookbook may be ordered for 50 cents from Cookbook, 1656 Alcoa Bldg., Pittsburgh, Pa. 15219.

to the end that a good safety record is maintained.

No movements will be permitted during hours of darkness; on Fridays, Saturdays, or Sundays; nor on the day before a holiday. Movements also will not be permitted in urban areas during peak traffic hours.

My Neighbors



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PERMITS APPROVED FOR 14-FOOT WIDE MOBILE HOMES
 The issuance of permits for the movement of 14-foot-wide mobile homes or modular housing units on Oregon's highways was approved by the State Highway Commission, it was announced today. These movements were approved effective July 28.
 Permits for the movement of these units may be obtained from the Permits Section of the State Highway Division, which will very carefully control their moves. Each route on which an application is made will be subject to a test run prior to the issuance of a permit.
 The requirements for flagmen, radio communication between flagmen, the size of the towing vehicles, and other facets of the movement of these units will be on a most strict basis

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Oregonians Would Eat If Outside Supply Cut

Suppose Oregon was suddenly cut off from the outside world. Suppose no interstate shipping of food products took place, nor any cargo from foreign ports was available.

How well would Oregonians eat?

Very well, says the Agribusiness Council, who is sponsoring a statewide "Buy Oregon Products" campaign known as Landmark of Quality Week during August 23-29.

Pam Fox, the council's community relations director, says, "We'd have to give up coffee and tea. We wouldn't have bananas, pineapple or coconut. Citrus fruits would be absent from our tables, and we wouldn't have any rice or chocolate."

But aside from the tropical and semi-tropical foods, observes Miss Fox, Oregonians could fare very well on the foods raised within the state's borders, and products from the ocean on our seacoast.

We'd have a full variety of wholesome Oregon dairy products, and breakfast cereals from grains grown in Eastern Oregon along with bread and flour for baking, she says.

We'd have wonderful Oregon beef, and lots of pork and lamb—plus a big supply of flavorful chickens. We'd have all the tur-

LIVESTOCK ASSOC.

SCHEDULES ANNUAL PICNIC AUGUST 9

The annual beef barbecue and pot luck picnic sponsored by the Malheur County Livestock Association and the Malheur County Cowbelles Association will be held in the Vale City Park Sunday, August 9, according to D.W. Terry, Livestock Association president.

The picnic is a good chance for members to get together and discuss conditions county-wide. The affair is usually attended by cattlemen from other areas of the state, Terry says.

All friends of the beef cattle industry in the county are invited to attend says Terry.

The Malheur County Livestock Association furnishes the barbecued beef, buns, ice cream and beverages. The balance of the picnic is pot luck.

During the picnic dates for the annual meeting of the Livestock Association and Cowbelles will be selected. Other business can be conducted during the meeting, says Terry, if any of the members or committee chairmen feel urgent action is needed on any phase of the industry.

Usually over 100 stockmen and interested persons attend the affair, according to Terry.

key we could eat as well as ham and bacon, cured in our state.

From the sea, we'd have salmon and tuna, plus sole, halibut and red snapper. And we'd also have crab, shrimp, and oysters from Oregon's fish packing industry.

Our breakfast drinks would be apple juice from Hood River and cranberry juice from the coastal bogs, plus prune juice from Oregon's renowned prune growers.

We'd have Oregon potatoes from Redmond, Klamath Falls and Umatilla; green beans and onions from the Willamette Valley; asparagus, celery and beets from the lush gardens along the river beds. And, says Miss Fox, we'd have plenty of corn, tomatoes, cucumbers, carrots and green peas.

Oregon housewives would continue to make pies from cherries, apples, peaches and pumpkins. We could have watermelon and cantaloupe. We could have berry cobbler and strawberry jam and blackberry jelly, sweetened with Oregon beet sugar.

We could have a wide selection of berry and grape wines, even beer made from Oregon hops and barley.

Miss Fox notes that altogether Oregon produces over 170 different kinds of agricultural products. This diversity puts Oregon in a class by itself and insures the housewife of selection, freshness and quality.

"During Landmark of Quality Week," says Miss Fox, "part of our mission is to point out the many types of food products that originate in our state and to say thanks to the growers and processors who keep the food coming."

Heart Attack patient in your family? Ask your Oregon Heart Association for the booklet titled "After A Coronary."

Millions of Americans have high blood pressure. Most of them are getting along well on drugs and diet changes recommended by a physician.

The Old timer

 "This is still the land of opportunity. Where else could you afford to have so many things you can't pay for?"

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