

Roberta Asumendi Becomes Bride of Charles Belveal, Jr.



Miss Roberta Asumendi of Adrian became the bride of Charles Belveal, Jr. of Nyssa in a double-ring ceremony performed at 10 a.m. May 24, 1972 in the Nazarene Church, Nyssa. The ceremony was solemnized in the presence of members of the immediate family and close friends by the Rev. Robert Manely.

Parents of the bride are Mr. and Mrs. Jess Asumendi, Route 2, Nyssa and Mr. and Mrs. Duane Smith, Route 1, Nyssa. Parents of the groom are Mr. and Mrs. Charles Belveal, Sr. of Route 2, Nyssa.

The bride was attired in a short dress of lace over bridal satin and a small lace mantilla on her head. The dress featured a scoop neckline and short sleeves and was made by Mrs. Jess Asumendi. She carried a nosegay of spring flowers interspersed with blue satin ribbon and streamers.

Attending as maid of honor was Nancy Campbell. She wore an off-white dress with red and white print coat overlay and carried a bouquet of spring flowers.

Curtis Reece served as best man.

The bride's mother was attired in an apricot polyester dress of street-length, and the groom's mother wore a blue polyester street-length dress. Both women wore orchid corsages.

A wedding brunch, hosted by the groom's parents was given at their home following the ceremony.

For their honeymoon trip to McCall the bride changed to a blue street suit.

A wedding reception honoring the couple was held June 11 at

the Legion Hall in Adrian. The bride's table was centered with a floral arrangement of peonies. A four-tiered white wedding cake, decorated with silver and topped with two white doves on a silver base, was served by Mrs. Charles Belveal, Sr. The cake was made by Mrs. Don Hatch, the bride's aunt and Mrs. Jess Asumendi. Mrs. Gabriel Astoreca, grandmother of the bride, poured coffee. Others assisting with the reception were Audrie and Carmen Astoreca, Mrs. Stanley Mills and Mrs. Bill Van De Water were in charge of gifts.

The bride is a 1972 graduate of Adrian High School. The groom was graduated from Nyssa High School in 1968 and served on active duty with the U.S. Navy until January, 1972. He is presently employed at the Dwight Seward farm.

The couple are at home at 105 Ennis Avenue, Nyssa.



Sonia Saito

Sonia Saito, daughter of Mr. and Mrs. Larry Saito, Nyssa represented the JACL group at Girls State in Salem this past week.

Silver Anniversary Observed



An open house reception was held at the home of Mr. and Mrs. Merildean Robbins in honor of their 25th wedding anniversary, Sunday, June 11. The reception was sponsored by their children Mr. and Mrs. Carl (Sherrill Jean) Abercrombie of Emmett; Clinton Robbins and Mr. and Mrs. Craig Robbins, all of Nyssa.

Merildean Robbins and Winona Henderson were married June 15, 1947 at the United Methodist Church in Nyssa.

The room was decorated with bouquets of pastel colored snap dragons. The reception table was centered with a beautiful four-tiered white wedding cake, decorated in pink and silver and topped with a miniature bride and groom, and silver 25. A large orchid with white streamers in which pink roses were tied, graced the center front of the cake.

Mrs. Carl Abercrombie, daughter, cut and served cake, Mrs. Craig Robbins, daughter-in-law, served punch and Miss Barbara Charland, poured coffee. Sue Ford, niece from Ontario, presided over the guest book.

Over 100 guests attended the event among which were members of the original wedding party. They were: Norville Robbins, best man; Mrs. Fred (Angela Herrman) Flory, Wilsonville, Oregon, one of the bridesmaids; Irving Topliff and Lewellyn Robbins, Baker, ushers; Oscar Bratton, soloist; Mrs. Kinsey Keveren, accompanist; and Mrs. Cliff Main, who served cake. Approximately one-half of the guests attended the wedding 25 years ago.

Greetings were received from the minister who officiated at the ceremony, the Rev. H.J. Gernhardt, now of Twin Falls.

Special guests were the honorees parents Mr. and Mrs. L.E. Robbins of Nyssa and Mrs. Lois Henderson of Ontario. Also present was Mrs. Bert Koinz of New Plymouth, who was Mr. Robbins first grade teacher in South Dakota.

Robbins is transportation supervisor for Nyssa schools. Mrs. Robbins is employed as secretary for Malheur County Family Service Clinic, Ontario, book.

STUDENTS PRESENT Dana Ure—Donald Brown Wed MUSICAL PROGRAM FOR PARENTS In Faith Lutheran Church

Students of Mrs. Dorothea Mitchell's kindergarten presented a lovely program for their parents, relatives and friends the evening of May 25 on stage at the LDS Church. The children sang many, many songs they have enjoyed this year including some selections from "The Sound of Music" and "Mary Poppins". Bobby Condon, Karen Field, David Martin, Carlene Carroll rendered solos.

Several rhythms were performed in forms of games, rhythm band, baton twirling and "My Playful Scarf", an interpretive rhythm. A little drama, "Amby wants to be a Fish", was presented with Bobby Condon characterizing the part of "Amby".

Each student participated ringing Swiss Bells to Nursery Rhyme tunes. Guest piano solos were played by Tammi Frederiksen, Terri Okai, and Donna Oldemeyer.

Students participating were: Patrick Atagi, Carlene Carroll, Bobby Condon, Adah Derrick, Ricky Esplin, Karen Field, Troy Hartley, Corrina Martin, David Martin, Timmy Martin, John Marsh, Joe McCain, Deanna Robbins, Leanna Robbins, Julie Sarazin, and Terry Wilson.



Miss Dana Ure, daughter of Mr. and Mrs. Ira Ure, Jr., of Nyssa and Donald Brown, son of Mr. and Mrs. Ross Brown also of Nyssa were united in marriage May 19, 1972 at Faith Lutheran Church in Nyssa. Officiating at the ceremony was

the Rev. William R. Lewis, in the presence of the family and close friends.

The bride wore a traditional white wedding gown and carried a bridal bouquet of yellow forget-me-nots.

Leah Ausman was maid of honor. She wore a yellow and white floor-length gown and carried a bouquet of yellow and white carnations.

Serving as best man was Ken Brown, brother of the groom.

For her daughter's wedding Mrs. Ure chose a yellow and white suit. The groom's mother was attired in a lavender and white dress, with a lavender sleeveless coat. Their corsages were of roses and carnations.

A reception was held in the social hall of the church following the ceremony.

Mrs. Gene DeRock made the wedding cake.

Miss Ure was graduated from Nyssa High School in 1971 and attended Northwestern Business College in Portland. Her husband, also a 1971 graduate of Nyssa High School, attended Lane County Community College in Eugene.

The newlyweds are making their home in Weiser where he is employed.

Out of town guests included Karen Jonas and Deloris Krause of Napa, Calif.; Mr. and Mrs. Gene DeRock and family, Nampa, Idaho; Holly Arnold and Sue Burak, Boise; Roxanne Jacobs, and Lynn Bargmann, Portland; Mr. and Mrs. Allen Roberts and Susan, Meridian; June Martin, Orville, California.

Steven A. Sayre Receives Doctorate

Steven A. Sayre, son of Mr. and Mrs. Athol R. Sayre, received an Ed. D. degree at the University of Northern Colorado spring graduation.

His father is a former superintendent of Adrian. Dr. Sayre earned a B.S. degree from Eastern Oregon College and an M.S. from Oregon State University. He taught for two years at The Dalles Junior High School; two years at LaGrande Junior High School; two years at Hillsboro Junior High School; and has been a graduate assistant in science education at UNC since 1971.

Dr. Sayre has contributed to "The Oregon Science Teacher" and "The Teacher Paper." He is a member of the National Science Teachers Association, Oregon Science Teachers Association, National Association of Biology Teachers, Lambda Sigma Tau, and Theta Delta Phi.

Other pictures that may be viewed include "The Clown", a painting which was done while Mrs. Benedict was in high school and two sketches of birds which were done in pen. Her latest work is an oil painting of an elk painted in 1971.



All of Mrs. Benedict's artwork may be seen during regular library summer hours.

NEW ART DISPLAY AT LIBRARY

Currently on display for the month of June at the Nyssa Public Library is the artwork of Mrs. Jim Benedict. (Linda Morrison Benedict).

Mrs. Benedict is a Nyssa High School graduate and the daughter of Mr. and Mrs. Cecil Morrison Jr. of Nyssa. She studied art in high school and also in college. During the course of her college education she had a study of color which involved the use of different hues in only one color. Two of this type of pastel and water

Enjoy a month of Sundaes

June is Dairy Month and Oregon Dairy Princess Vicki Van Dyke likes to think of it as the time to enjoy "A Month of Sundaes." The pretty 18-year-old strawberry blonde invites you to let your imagination loose to create your own exotic combinations of ice cream and sundae toppings. And don't forget: ice cream is one of the most nutritious of all desserts—it's full of important vitamins and minerals to give you extra energy for your summertime activities. So dress up your own "Sundae best!"

Here are the "secret" formulas for do-it-yourself super sundaes graciously divulged by three of Oregon's leading ice cream sundae experts, as well as Princess Vicki's own favorite sundae concoction.

Princess Vicki's Strawberry Blonde Sundae

Into sundae dish put 1/2 ounce sliced or crushed fresh or frozen strawberries. Top with 3 scoops of vanilla ice cream. Cover with 1 ounce strawberries. Drizzle lemon sauce over berries to taste.



Lemon Sundae Sauce
2 cups sugar
1/2 cup lemon juice
2 teaspoons grated lemon rind
3/4 cup (1 1/2 sticks) real butter
4 eggs, beaten slightly
In a saucepan combine sugar, lemon juice and rind; add butter. Cook over low heat until butter melts and sugar dissolves. Remove from heat; gradually blend in eggs, return to heat; cook stirring constantly, until mixture coats metal spoon. Cool. Makes 3 cups. (Left-over sauce can be put up in jars and kept in refrigerator from 3-6 months.)



Baskin-Robbins Famous Triple Treat Sundae

In a sundae dish place one large scoop each of chocolate mint, jamoca almond fudge and burgundy cherry ice cream. Cover chocolate mint ice cream with marshmallow sauce, jamoca almond fudge with chocolate sauce, and burgundy cherry with pineapple sauce. Sprinkle with toasted almonds and garnish with 3 maraschino cherries.

(Recipe courtesy of Baskin-Robbins)

Mr. C's Hippo Birthday Bucket

(For a birthday party that will be the talk of the neighborhood!) In a bowl with at least a two gallon capacity, arrange 15 large scoops of assorted Oregon ice cream flavors. Cover with 1 pint of chocolate syrup. Add an additional 15 scoops of assorted ice cream. Then add 1 more pint of chocolate syrup. Cover top of all with 2 quarts of Oregon dairy whipped cream. Slice 2 bananas lengthwise and arrange



on whipping cream in pinwheel fashion. Garnish with maraschino cherries, chopped nuts and a miniature American flag.
(Recipe courtesy of Mr. C's Hippopotamus Restaurant, Lloyd Center, Portland)



Farrell's Fabulous Portland Zoo

A favorite with groups of all ages is Farrell's famous birthday package for ten or more—the fabulous Zoo Sundae.

In a large bowl, place one giant scoop of each of the following ice cream flavors: vanilla, chocolate, strawberry, chocolate chip mint, peppermint, and spumone. Then add one more giant scoop each of vanilla, chocolate and strawberry. Stack one flavor on top of the other, creating a stack of ice cream in middle of bowl. Alternate one scoop each of orange, raspberry and lemon sherbet with a scoop of vanilla. Over the ice cream, pour 2 1/4 oz. of each of the following toppings: strawberry, chocolate, pineapple, butterscotch and blackberry. Cut three bananas crosswise and stand the six pieces around the bowl in the sherbets and vanilla. Make a stripe of whipped cream around edge of the

bowl between each banana slice. Make a rosette of whipped cream on top of each banana and top the rosette with a plastic toy animal. Sprinkle dish with chopped toasted almonds and cherries. Gather 10 friends around and dig in.

(Recipe courtesy of Farrell's Ice Cream Parlour Restaurants)

Do you know how the ice cream sundae originated?

According to one legend, the city fathers of a particularly pious midwestern town disapproved of the carbonated soda beverage sold in soda fountains, and passed an ordinance forbidding the sale of ice cream sodas on Sundays. Clever fountain proprietors eluded the law by serving ice cream with syrup but without soda. This sodaless soda became a big seller as the "Sunday soda" or "Sunday." When the city's pious element protested naming the dish after the Sabbath, the spelling was changed to "Sundae."



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