



THIS TRANQUIL SCENE ON THE OWYHEE river was taken from the bridge on Highway 201 between Nyssa and Adrian. The trees in their autumn colors made a pretty sight reflected in the still waters.

**HALLOWEEN HINTS**

Halloween is the perfect time to broaden the scope of your children's understanding of fire



safety. Here, from the Hartford Insurance Group's Junior Fire Marshal program, are some Halloween precautions for you to observe and teach:

1. No public bonfire celebrations unless under the control of the Fire Department.
  2. Use flashlights, not candles, to light jack-o-lanterns.
  3. Never cover light bulbs with paper or other flammable material.
  4. All paper and cloth used for decorations should be fire resistant.
  5. Keep corn husk decorations away from any fire and spray them with fireproofing liquid.
  6. Use only fire-proof paper or cloth for costumes.
- To make cloth flame-resistant, dip the fabric in a solution consisting of 9 ounces of Borax and 4 ounces of boric acid mixed in a gallon of water. Hang fabric to dry after dipping. Fabric must be re-treated after laundering.

**Farming Still An Art Despite Rapid Changes**

Talk about rapid changes in agriculture has become almost a cliché.

However, the fact remains that how well current farmers meet the changes now occurring and how their adaptability affects their ability and desire to continue farming will determine who is the farmer of tomorrow as well as the basic character of the agricultural industry, points out Robert Coppedge, Oregon State University extension agricultural economist.

Agriculture, Coppedge believes, can be defined as the science and art of farming. At times, it seems like science is taking over farming as the farmer seems to be several scientists--agronomist, plant pathologist, biologist-- all rolled into one.

But farming has yet to give way completely to the mechanistic approach and much of the art of farming remains. In fact, Coppedge notes that the "art" may have gained in importance as the farmer faces the future now rather than later as circumstances change rapidly around him and as he adapts and continues to find in farming both a business and a way of life.

"It is that survival quality within a farmer which makes farming an art," Coppedge stresses.

Although change in agriculture has long been a favorite topic for discussion, the list is still formidable when pulled together, the economist adds.

The 1970 census lists only 6.4 per cent of Oregon's population still living on farms in comparison with 15 per cent in 1950. Among those living on farms, for many farming is no longer their principle occupation or source of income.

The decline in farm numbers has been reflected in lessening political power and increasing urban problems have diverted much attention from agriculture. At the same time, many established practices and concepts in agriculture have become the source of discussion and controversy, Coppedge notes. For instance, fertilizing for bigger and better crops and spraying for disease and insect control are no longer unquestioned practices. The farmer himself is increasingly concerned with new technology, new machines, hy-



PATROLMEN FOR THE MONTH OF SEPTEMBER are Rolando Ramos, son of Mr. and Mrs. Rosendo Ramos, 600 N. 7th Street, and Billy McMillen, son of Mr. and Mrs. James McMillen, 105 S. 5th Street.

The boys were honored with a trophy and Certificate of Merit for their work as junior patrolmen for the Nyssa Elementary School.

brid plants and animals and a rapidly growing body of agricultural knowledge.

The need to modernize to take advantage of this knowledge has been a contributing factor in larger capital investments, growing farm mortgages, and increasing credit problems in the farm sector, he adds.

Mechanization has replaced many farm laborers and those left are organizing. Farmers themselves are forming organi-

zed groups for various purposes, mostly economic.

Farmers' ability to adapt and meet past challenges has been well documented as fewer and fewer on less and less land are feeding a growing population at prices which have not kept up with the country's general rate of inflation, Coppedge stresses.

Coppedge believes that farmers will continue to meet the challenges facing them today.

**Favorite Foods**



By "Odie" Anderson



To continue with breakfast ideas--breakfasts are important for the welfare of the whole family, so I'll include more ideas this week.

When your car runs out of gas, you refuel and it goes happily on its way. You need gas in the morning for "go power".

Variety is the spice of life so if your children say "not that again", change the menu once in a while.

Fiesta eggs are good to serve at any meal but they are especially welcome for breakfast for a "stick to the ribs" food.

**FIESTA EGGS**

- 2 tablespoons butter
- 2 tablespoons finely chopped onion
- 6 eggs
- 1/4 teaspoon salt
- 2 tablespoons light cream
- 1/4 cup chopped fresh parsley
- 1/2 cup grated cheddar cheese
- 1 cup diced cooked ham

Melt butter in skillet; add onion and saute until limp. Beat eggs with salt and cream. Pour into skillet and cook on low heat, stirring frequently, until eggs are partially set. Add parsley, cheese and ham; continue cooking until eggs are desired doneness. Makes 4 servings.

If you're dieting, breakfast is a must. It keeps you from getting too hungry the rest of the day and from piecing between meals. A bit of advice, "Eat breakfast like a king, lunch like a prince, and dinner like a pauper".

If the family says "I don't have time in the morning" offer them Streusel Coffee Cake and I'll bet they "take time" to eat. Mix the dry ingredients in one bowl and the moist ingredients in another bowl the evening before and combine them in the morning. The topping can also be made ahead of time. I used to set the automatic timer on the oven when the family was growing up. "Where there's a will, there's a way."

**STREUSEL COFFEE CAKE**

- 1/4 cup salad oil or melted shortening
  - 2 beaten eggs
  - 1/2 cup milk
  - 1 1/2 cups sifted all-purpose flour
  - 3/4 cup sugar
  - 2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 recipe Topping
- Combine salad oil, egg and milk. Sift together dry ingredients; add to milk mixture; mix well. Pour into greased 9x9x2 inch pan.

TOPPING: Combine 1/4 cup brown sugar, 1 tablespoon flour, 1 teaspoon cinnamon, 1 tablespoon melted butter, and 1/2 cup broken nuts; sprinkle over batter.

Bake in moderate oven (375 degrees) about 25 minutes or till done. Serve warm.

I found recently that many people have not eaten broccoli. It is as hard to raise as cabbage as it needs to be sprayed for bugs as it grows. Broccoli is defined in the dictionary as "a variety of cabbage" or "a dwarf cauliflower".

Nutritionally broccoli rates higher than cabbage because of its dark green color. When you combine broccoli with chicken and a few more ingredients you have a tasty main dish, easy to prepare and filled with nutrients.

**CHICKEN-BROCCOLI CASSEROLE**

- 1 pkg. frozen broccoli
  - 1 chicken, stewed, boned and cut up
  - 1 can cream of chicken soup
  - 1/4 cup mayonnaise
  - 1 tsp. lemon juice
  - 1/4 tsp. curry
  - 1/2 tsp. accent
  - sharp cheese, grated.
- Cook broccoli. Place in bottom of an 8x8 casserole. Cover with chicken. Mix next 5 ingredients and pour over chicken. Cover with cheese and buttered bread crumbs. Sprinkle with paprika. Bake at 350 degrees for 35 minutes. Serves 6.

Whenever I want an especially good dressing on a tossed salad in a restaurant, I order Roquefort. (It doesn't always taste like it should but I take a chance.)

When I make it at home I know it will be good because I use the following recipe. I hope you'll like it.

**ROQUEFORT DRESSING**

- 3/4 cup buttermilk
  - 2 cups mayonnaise
  - 1 cup sour cream
  - 2 tablespoons minced chives or green onion tops
  - 1 tbs. green pepper chopped
  - 1 3 oz. package Roquefort or Blue Cheese (more if desired)
  - 1/2 teaspoon garlic powder or 2 buds garlic, chopped
- Place all ingredients in blender or Electric Mixer bowl and blend until smooth. Store in covered jar in Refrigerator. Serve on Salad Greens.

Here's some food for thought.

**FRIENDSHIP SAUCE**

- 1 cup greetings, 1/2 cup smiles, 2/3 cup love, 1 teaspoon sympathy, 2 large handshakes, 2 cups of hospitality.
- Cream greetings and smiles thoroughly. Add handshakes, beaten separately. Add love slowly, smiling after each addition. Fold in sympathy and hospitality carefully. Saturate your heart with this mixture and serve generously to all friends and acquaintances.

**BLM Facts Published**

More than \$82 million revenue was derived from resources administered by the Bureau of Land Management in Oregon and Washington during fiscal year 1972. This was an increase of over \$10 million over fiscal year 1971. The Bureau of Land Management sold timber valued at \$66 million; reforested 19,437 acres by seeding and planting (in addition to natural regeneration); leased 14 million acres for livestock grazing, plus providing forage for more than a quarter of a million big game animals; and provided recreational opportunities for nearly 10.5 million visitors to BLM lands.

Timber sales payments to western Oregon's 18 O & C counties for fiscal year 1972 total \$37.7 million.

These statistics and more are contained in a 22-page booklet called BLM FACTS, just published by the Oregon State office of the Bureau of Land Management.

The Bureau of Land Management resurveyed 337 miles of federal land lines, issued 46 right of way permits, built 354 miles and maintained 4,301 miles of permanent roads, and exchanged 18,488 acres of land for 17,599 acres to improve land ownership patterns and facilitate management.

State Director Archie D. Craft said that publication of BLM FACTS is one means employed by the Bureau of Land Management to inform the public about management of resources on 16 million acres of BLM land in Oregon and Washington.

**Herb Sez ...**

Nothing, absolutely nothing either man made or produced by nature is a permanent fixture. I have been thinking about the vanishing species and realize there are many once familiar sounds that we no longer hear.

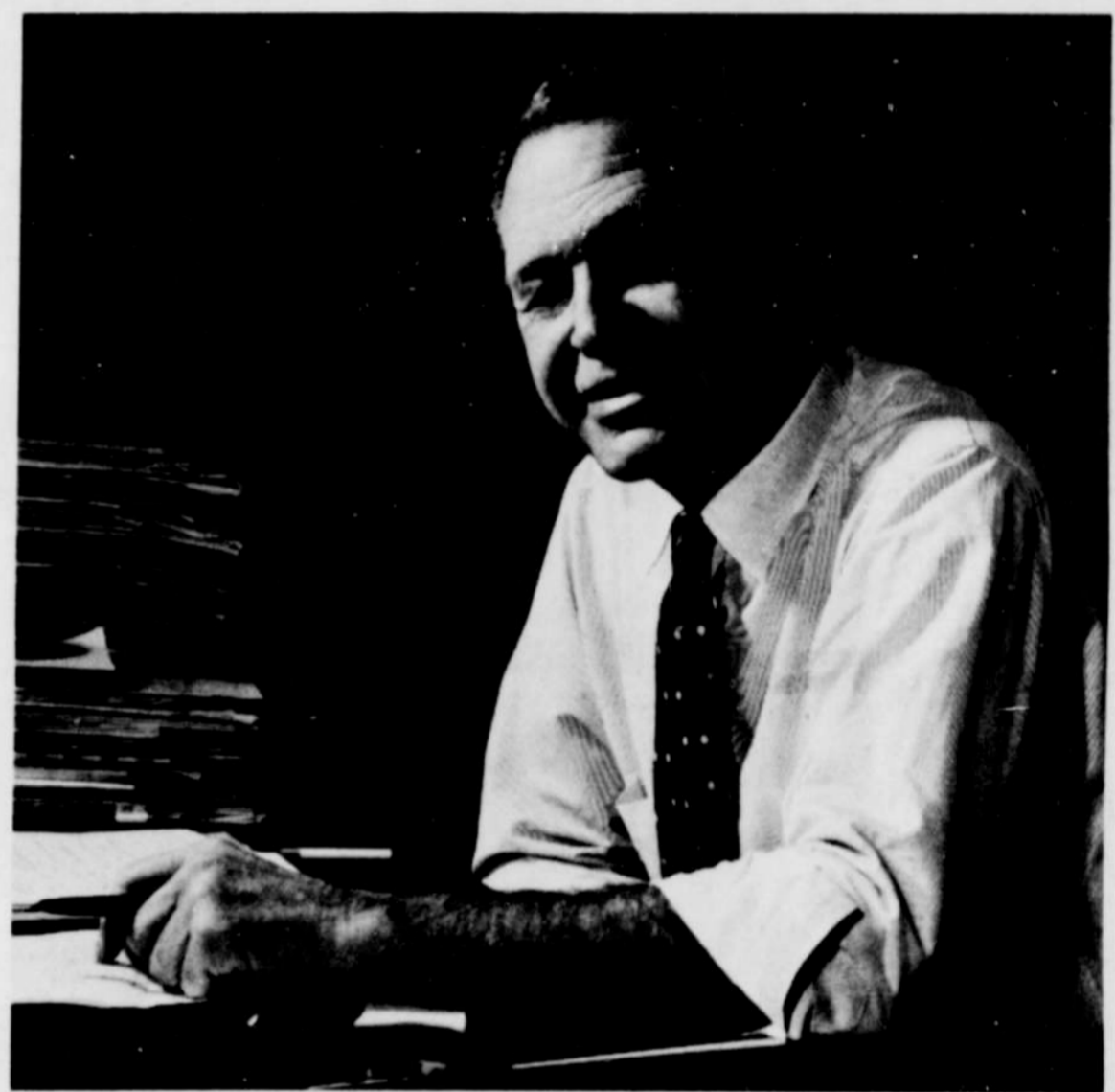
Every fall the mountain villages would hear the buzz saw heralding the coming of winter as our neighbors cut their winters supply of wood. The buzz saw has given way to the snorting power saw. We lost something nice to listen to.

Speaking of something nice to listen to there will never be another sound like the steam whistle on a locomotive. Some were better to listen to than others. They all had a personality and the worst was better than the honk of the air horn on today's diesels. Not so nice to listen to but a sound all of its own was the clanking of the drive rods on engine when the train was stopping at the station.

I guess what really got me thinking about sounds was the memory of the natatorium at Boise. Kids laughing and shouting in that covered pool sounded different than they do today in the open pools we now have. It must have been certain echos off the water. I don't know just what it was but I sort of like to remember the happy yelling and splashing of many little boys and girls. Of course one thing you couldn't hear but has long gone is the ridiculous bathing suit we used to wear. The cloth in one of those suits could provide material for 2 dozen of today's swimming apparel.

When we came out of the hills to Boise we stayed at the Bristol Hotel. This hotel was just a block from the depot and had lots of traffic. Every morning you were awakened by the clapping of horses hoofs hauling beer and other delightful items down to the train. That's just another sound gone by the wayside.

Why all this blather about old sounds? If we had considered sounds in the category of vanishing species a lot of changes would have never been made. This may or may not have been for the good but I doubt if our grandchildren would really find much pleasure in listening to a buzz saw.



**What Cascade is doing about gas supply**

WE ARE DISTRIBUTORS OF NATURAL GAS that is produced and transmitted to this area by others. We have no part in exploration for or the transmission of the fuel from its sources. Then what can Cascade do about the supply situation? Several things -- and we are doing them. For example, within the past year we have spent over one million dollars for the installation of a computerized telemetering system that enables us to buy gas from our supplier under what the industry calls a combined-billing plan, instead of taking delivery at some 50 separate gate stations, as we did previously. This means money saved for consumers and, happily, it also results in an increased allotment of gas available to us. In addition we are researching with neighbor gas companies the feasibility of a joint-venture liquefied natural gas plant. And for immediate use in one of our larger Districts (Yakima) we are spending almost another million dollars on a propane-air plant to supplement the natural gas supply in that area.

*O. Marshall Jones*  
O. Marshall Jones, President

**Cascade Natural Gas Corporation**  
Distributors of Natural Gas satisfaction

**VOTE FOR OSCAR B. BRATTON**

"THERE'S NO SUBSTITUTE FOR EXPERIENCE"



**FOR MALHEUR COUNTY ASSESSOR**

- \* Oscar Bratton believe in equity in taxation regardless of your community, financial or political status.
- \* Has 8 1/2 years experience in assessment evaluation, 2 1/2 years as Chief Appraiser for Malheur County.
- \* Certified by the State of Oregon in Rural and Urban Appraising.
- \* 27 college credits in appraisal and real estate.
- \* Holder of an Oregon Appraisal Brokers License.
- \* Resident of Malheur County for 36 years.

**YOUR VOTE WOULD BE APPRECIATED**

Paid For By Oscar B. Bratton  
Route 1, Box 363, Ontario, Oregon 97914

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