

NU ACRES HAPPENINGS

NU ACRES — Mr. and Mrs. Austin Pressley of Riley, Oregon stayed all night with her sister, Mr. and Mrs. George Wilson on Friday. They were on their way to Fossil, Oregon to visit a little great-grandson born January 4.

Mr. and Mrs. Bill Ruddell of Ontario visited with the Ben Paynes Saturday and had breakfast and dinner with them.

Jim Newell of Colfax, Washington visited his sister, Mrs. Ben Payne Friday.

Mr. and Mrs. Alden Bryan had Sunday dinner with their daughter, Mr. and Mrs. Tony Mell at Fruitland.

Glenn Jones had the misfortune of losing a hog house and shop the other night about 2 a.m. His mother smelled the smoke and called him, but it was too late to save the 22 weaner pigs; two brood sows were able to escape the fire.

Mr. and Mrs. Jim Stephens of Sunset Valley visited the M. A. Jones last week.

Larry Brown of Portland has been visiting his grandparents, Mr. and Mrs. M. A. Jones this week. He has been in Caldwell working. He works for an accounting firm in Portland. Also visiting the M. A. Jones was their granddaughter and her husband, Mr. and Mrs. Bob Dozier of Ontario. She is Larry's sister.

Bert Schmidt and daughter, Suzanne of Madras stayed Sunday night with his mother-in-law Mrs. Ralph Baxter. He was taking Suzanne to Ricks College at Rexburg, Idaho. Mr. and Mrs. Ralph Walker of Ontario, son of Mrs. Baxter, had dinner with her Sunday.

Mr. and Mrs. Henry Grassmick of Boise visited the Bill Grassmicks Sunday. Also visiting was Bill's sister, Mr. and Mrs. Raymond Scott of Nampa.

Visiting at the Ken Smith home during the holidays was his daughter, her husband and their two children, Mr. and Mrs. Bill Caryl of Los Angeles. Also visiting was her daughter and baby Mrs. Shirley Quinn from Caldwell.

Guests at the Bert Pattees for their mother, Mrs. Helen Pattee's funeral service, was his sisters, Mrs. Edith Robbins and Mrs. Irene Eaton of Grand Junction, Colorado. Another sister Mrs. Etta Farney from Grand Junction was unable to attend due to the death

Journal Classifieds Bring Results!

Start Ambrosia With Apricots



APRICOT AMBROSIA

(Makes 6 servings)

- 1 can (30 ounces) whole apricots
- 4 large oranges, sectioned (about 2 1/2 cups)
- 3 tablespoons orange juice
- 3/4 cup shredded coconut
- Stemmed red maraschino cherries

Drain apricots, reserving 1/4 cup syrup. Combine orange sections, orange juice and reserved apricot syrup in glass serving dish. Sprinkle 1/2 cup of coconut on the fruit. Arrange apricots on top, removing pits first if desired. Garnish with remaining coconut and cherries. Chill before serving.

Arrange the 'cots with other items like oranges and coconut in your fanciest serving bowl. Garnish with colorful maraschino cherries, then chill until dessert time. Serve in spectacular style!



NYSSA HIGH SCHOOL FRESHMAN PLAYERS ARE, front row from left, Coach Arthur Bullock, David Lucero, Mark Marquez, Bill Marcum and Neal Oldemeyer. Rear row, Purdencio Escobedo, John Kouns, Kent Blanch, Terry Fife, Pete Lese-

berg and Tommy Murders. This team has won all six games played so far this season, and has 14 more games on their schedule. Weekend victories were over Middleton 62-43, Friday and Weiser by a 54-35 score, Saturday.

Parma Community School To Begin January 15

The first full program of the Parma Community School will begin on January 15. Twenty-one classes will be offered when the full program is underway. These will include enrichment classes for all ages, and high school completion classes. There is no residency requirement so people from neighboring towns are welcome to enroll. Cost will be low with most classes requiring only materials to be used.

Handwork classes will begin with knitting and crocheting to be held after school on Monday and needlepoint after school on Thursday. Tri-Chem liquid embroidery class will meet on Monday evening at 7:30 p.m. and a beginning sewing class will meet at 7:00 p.m. on Monday and instructions will be in both English and Spanish.

Other Monday classes will be welding and men's P.E. The Square dance club will continue to meet at the Roswell school.

On Tuesdays, an Income Tax class will meet from 7:30 to 9:30 p.m. and U.S. Government will be taught from 7-9 p.m. There is no fee for either class.

Thursday night from 7:30-9:30 p.m. classes will be offered in Basic Math, Conversational Spanish, Photography, and English for Spanish speaking people. From 7:00-10:00 p.m. a class in Secretarial Procedures and Bookkeeping will be held. Women's P.E. will meet at the Jr. High gym for the first session, at 7:30 p.m.

NYSSA, ONTARIO MEN IN WRECK

Freddy Williams, 18, Jerome, became Idaho's third traffic victim of the year over the weekend when his car and a truck collided head-on four miles east of King Hill, Idaho on U.S. 30.

Williams died, and George T. Key Jr., 43, Ontario, Ore., and Earl Bartron, 37, Nyssa were injured when Williams apparently swerved into the path of Key's eastbound truck Saturday evening January 6, 1973.

BRIDGE ACTIVITIES

Mrs. T. H. Eldredge entertained members of the Thursday afternoon bridge club January 4. Guest players were Mrs. Artie Robertson and Mrs. Frank Morgan. Mrs. Eldredge won high honors with Mrs. Robertson taking second high.

ARCADIA
BY AVO MOELLER
PHONE 372-2733

ARCADIA — The Arcadia Club met December 15 at the home of Mrs. Orland White in Nyssa for their Christmas party. Gifts were exchanged and new Secret Sister's names were drawn for the coming year. The Club sent \$25 to the Oregon Kidney Foundation. The January meeting will be at the home of Mrs. Jim Tracy in Nyssa. The date will be announced later.

Mr. and Mrs. Otis Bullard, Mr. and Mrs. Don Bullard and family and Mr. and Mrs. Phillip Davis attended the 50th Wedding Anniversary of Mr. and Mrs. John Carr from Mountain Home, Idaho. The celebration was held at the Charolais Lounge in Ontario, Sunday, December 24.

Mr. and Mrs. Otis Bullard took Mr. and Mrs. Phillip Davis to the Boise airport January 4, where they left for their home in Huntington Beach California, after spending two weeks here with relatives. Mr. and Mrs. Bullard remained in Boise for several days visit with Mr. and Mrs. Marvin Jensen and family and Mr. and Mrs. George Boyack and Nancy.

Major Vard Olson and wife Mickey and daughter Tiffany who have lived in the Jack Schenk house on Gem Avenue have moved to Mountain Home, where Major Olson is stationed. He returned from Vietnam the first of November. Mr. and Mrs. Jack Henderson have moved in the Schenk house.

Mr. and Mrs. Bob Bowers and Bradley from Seattle, Washington spent the holidays with his parents, Mr. and Mrs. Clyde Bowers.

Mrs. Ernest Stephensen and Mrs. Dennis Cindell and Todd visited Mrs. Art Richardson in Boise Tuesday, January 9.

Mr. and Mrs. Job Condon and Vance from Weiser visited in the Cecil Houston home Sunday. Other visitors were Mr. and Mrs. Jim Houston and two sons from Ontario.

Mrs. Ray Thompson from California and her mother from Nebraska, arrived last week for a visit with Ray Thompson.

Mr. and Mrs. Boyd Wilson hosted the Couple's bridge club Sunday evening, January 7. High score winner was Howard Myrick.

Favorite Foods



By "Odie" Anderson



Every time I roast a turkey the family relishes it the first day—enjoys the leftovers and then, about the third day, there's the carcass. It looks pathetic, a lot of good eating with no place to go.

I've tried to cook it, the carcass, into a savory soup, but always it ended up a tasteless liquid.

I found a recipe in a National Poultry leaflet and tried it this year and presto—a savory soup at low cost.

TURKEY SOUP

- 1 turkey carcass
- 3 stalks celery with tops, chopped
- 1 onion, sliced
- 1 tsp. salt
- 1 bay leaf
- 12 cups water
- 1 3/4 ounce package dry chicken noodle soup mix
- Simmer turkey carcass, celery, onion, salt and bay leaf in water about 2 hours. Turn turkey if necessary during cooking. Remove carcass. Strip meat from bones and add to broth. Bring soup to a boil and add dry soup mix. Simmer about ten minutes. This soup, is even better if made the day before it is served. Makes 13 cups.

Small amounts of cooked vegetables such as peas, corn or

carrots may be added with the dry soup mix.

And, speaking about easy budget meals, chicken is one of the lesser expensive meats. Here's a way to cook it easily and quickly.

CHICKEN CRUNCH

- 1 can cream of mushroom soup
- 3/4 cup milk
- 1 tsp. chopped onion
- 1 tsp. chopped parsley
- 2 lbs. chicken parts
- 1 cup finely crushed packaged herb seasoned stuffing
- 2 tsp. melted butter
- Mix 1/3 cup soup, 1/4 cup milk, onion and parsley. Dip chicken into soup mixture and roll in stuffing. Place in shallow baking dish (12"x8"x2"). Drizzle butter on chicken, and season. Bake at 400 deg. for one hour. Combine remaining soup and milk, heat, stirring occasionally. Serve over chicken. Makes 4 to 6 servings.

And now for a household hint! Do you have metal buttons drop off of coats and dresses? Use dental floss to sew them to your garment and they'll stay on as long as you wear the garment.

HAPPY NEW YEAR!

Range Improvement Plans Formalized

Range improvement plans are now being formalized for the spring and summer of 1973 according to George Bain, County Extension agent.

As in the past, acreages for improvement work will be pooled and let for bid, Bain says.

The scheduling and supervision of the actual work is done by Bain. Over 200,000 acres of private rangeland has been improved since 1968 by brush control or reseeding according to Bain. This has added 20,000 animal unit months of feed on private land besides giving better watershed protection and added wildlife feed. Brush has been controlled by application of selective chemicals applied by aircraft. Seeding has been done on sprayed or plowed areas where natural grasses were de-

pleted due to fire, disease or overuse. Ranchers agree that the investments in these range improvement programs bring good returns faster than nearly any investments they can make, states Bain.

Anyone interested in being included in this years program should contact Bain at the County Extension office in Ontario.

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Gate City Journal

people pleasing... **PRICES!**

LEAN PORK STEAK 79¢ lb.

BACON ENDS & PIECES 3-lb. PKG. \$1.49

CHICKEN THIGHS & DRUMSTICKS lb. 49¢

POTATOES U.S. NO. 2 20 lb. BAG 95¢

LETTUCE FRESH CRISP 4 HEADS \$1.00 FOR ONLY

AVOCADOS LARGE SIZE 8 \$1.00 FOR ONLY

TANGERINES LARGE JUICY 5 lbs. \$1.00

BUDGET S-T-R-E-T-C-H-E-R HOME DAIRIES YOGURT 8 oz. PKG. 5/1	BUDGET S-T-R-E-T-C-H-E-R PASCO FROZEN ORANGE JUICE 6 oz. 20¢	BUDGET S-T-R-E-T-C-H-E-R ZEE 4-ROLL PKG. 33¢	BUDGET S-T-R-E-T-C-H-E-R CAKE MIXES 18.5 oz. PKG. W/COUPON 30¢ W/O COUPON 40¢ GOOD AT WILSON'S DISCOUNT EXPIRES 1/13/73
BUDGET S-T-R-E-T-C-H-E-R KRAFT'S MINI 10.5 oz. 20¢	BUDGET S-T-R-E-T-C-H-E-R WESTERN FAMILY APPLESAUCE 16 oz. CAN 15¢	BUDGET S-T-R-E-T-C-H-E-R WISK LIQUID DETERGENT QT. 80¢	SALE DATES: BUDGET STRETCHERS JAN. 10-11-12-13 ALL OTHER PRICES 7 DAYS A WEEK
BUDGET S-T-R-E-T-C-H-E-R FRISKIES 2.49	BUDGET S-T-R-E-T-C-H-E-R EVERYDAY LOW DISCOUNT PRICE BETTY CROCKER 7 oz. HAMBURGER HELPER 58¢ NESTLE'S INSTANT (JUST ADD WATER) HOT COCOA 1 1/2 lb. CAN 69¢ CHILI NALLEY'S REG. OR HOT 15 oz. CAN 40¢	BUDGET S-T-R-E-T-C-H-E-R WESTERN FAMILY EVAPORATED MILK 14.5 oz. CAN 17¢	

Wilson's DISCOUNT MARKET