



MEDALLION (Plant Pat. No. 2997) Huge apricot-buff roses on long stems thickly scattered over a shapely plant won 1973 honors for this hybrid tea.

Speaking To The Consumer

A SUPER-REGISTER. The days of the cash register may be numbered in this age of electronics. Its place may be taken by an "EDP P-O-S" machine-- an electronic data processing point-of-sale terminal. It looks like a glorified adding machine and can do everything a cash register can do, only faster.

In addition, the EDP P-O-S machine can "read" prices of items, print out a charge slip, keep a running account of purchased items, and aid in inventory. It can even be programmed to forecast sales.

For the retailer, the advantages are obvious. For the consumer, the super-registers should mean faster checkouts, greater accuracy, and less under-stocking of popular merchandise.

MOBILE HOME INSURANCE RATES. Buying insurance for your mobile home? It pays to comparison shop. One Oregon independent insurance agent reports that in his locality annual premiums vary from \$51 to \$98 per year--all for very similar coverage. The only difference is the insurance company the consumer selects.

PLANNING SAVES LANDSCAPING DOLLARS. Landscaping materials can take a sizable number of dollars. Don't waste them! Before the planting season arrives, study the kinds of trees, shrubs, and grass seed that will do well in your particular climate and soil conditions. Your county extension office can offer advice; so can local nurserymen. Don't be forced into snap judgment this spring; plan now for the use of your landscaping dollars.

PLASTICS THAT BURN. If you have had an experience with a plastic that flamed or gave off noxious fumes when burned, the Federal Trade Commission asks your help in providing information about it. The Commission will use it in the investigation of product safety and flammability standards.

In your letter, describe the type of plastic--foam, rigid, or flexible--and how it was used--as wall insulation, room divider, chair cushion, for ex-

ample. Tell how it burned--how easily it ignited, smoke and fumes produced, the speed at which it spread. Was there any injury to persons or property?

Address your letter to Alfred W. Cortese, Jr., Federal Trade Commission, Sixth Street and Pennsylvania Avenue, N. W., Washington, D. C. 20580.

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NOTICE OF BUDGET HEARING

The budget for Adrian Public School for the fiscal year 1973-1974. Beginning July 1, 1973 as detailed and summarized in the accompanying schedules was prepared on an accounting basis consistent with that used in prior years. Major changes, if any, and their effects on this budget are set forth in an accompanying statement. A copy of the budget document may be inspected or obtained between the hours of 9 a.m. and 4 p.m. at School District Office. A meeting of the School Board will be held April 9, 1973 at 8:30 a.m. at Adrian School Cafeteria for the purpose of holding a public hearing on this budget. Any person may appear to discuss the budget, or any part of it.

Lorin E. Munn
Lorin E. Munn
(Chairman of Governing Body)

Malheur (County) Adrian (City)

Total Tax Levy to be Certified to the Assessor on Form LB-50			
	Last Year 71-72	This Year 72-73	Next Year 73-74
Levy Within 6% Limitation	262,074.02	272,963.00	285,446.00
Levy Outside 6% Limitation	16,064.00	17,529.00	13,358.00
Levy Outside 6% Limitation (Serial Levy)	278,138.02	290,492.00	298,804.00
Not Subject to Limitation			
Total Proposed Levy	420,897.00	432,410.00	465,844.00

Levy Within 6% Limitation
Levy Outside 6% Limitation
Levy Outside 6% Limitation (Serial Levy)
Not Subject to Limitation
Total Proposed Levy

Total Budget All Funds
* Budgeted amounts

TYPE OF INDEBTEDNESS	Outstanding July 1 73		Authorized, Not Incurred, July 1	
	This Year (Actual)	Next Year (Est.)	This Year (Actual)	Next Year (Est.)
Bonds	73,000.00	60,000.00		
Interest Bearing Warrants				
Short Term Notes				
Total Indebtedness	73,000.00	60,000.00		

FUNDS NOT REQUIRING AN AD VALOREM TAX TO BE LEVIED

	Hot Lunch FUND OR PROGRAM		
	Last Year 71-72	This Year 72-73	Next Year 73-74
Total Personnel Services (Includes all Payroll Costs)	10,556.29	10,455.00	11,275.00
Total Materials and Services	18,393.02	14,800.00	16,600.00
Total Capital Outlay	133.32		
Total All Other Requirements	3,388.14		
Total Budget Requirements	32,470.67	25,255.00	27,875.00
Total Budget Resources	32,470.67	25,255.00	27,875.00

FUNDS REQUIRING THE LEVY OF AN AD VALOREM TAX TO BALANCE THE BUDGET

	General Fund FUND OR PROGRAM		
	Last Year 71-72	This Year 72-73	Next Year 73-74
Total Personnel Services (Includes all Payroll Costs)	287,185.78	302,680.00	337,519.00
Total Materials and Services	80,598.79	81,390.00	73,844.00
Total Capital Outlay	3,090.09	4,285.00	5,950.00
Total All Other Requirements	30,311.63	6,500.00	4,000.00
Total Requirements (Including Transfers)	370,874.66	394,855.00	421,313.00
Total Resources Except Tax to be Levied	256,088.08	149,822.00	168,667.00
Ad Valorem Tax Required to Balance	145,098.21	245,033.00	252,646.00
Estimated Tax Not to be Received		27,930.00	32,800.00
Total Ad Valorem Tax to be Levied		272,963.00	285,446.00
Levy Within 6% Limitation			
Levy Outside 6% Limitation		272,963.00	285,446.00
Levy Outside 6% Limitation (Serial Levy)			
Not Subject to Limitation		272,963.00	285,446.00

	Debt Service FUND OR PROGRAM		
	Last Year 71-72	This Year 72-73	Next Year 73-74
Total Personnel Services (Includes all Payroll Costs)			
Total Materials and Services			
Total Capital Outlay			
Total All Other Requirements	15,730.00	17,300.00	16,656.00
Total Requirements (Including Transfers)	15,730.00	17,300.00	16,656.00
Total Resources Except Tax to be Levied	3,337.07	1,923.00	4,834.00
Ad Valorem Tax Required to Balance	12,392.93	15,377.00	11,822.00
Estimated Tax Not to be Received		2,152.00	1,536.00
Total Ad Valorem Tax to be Levied	12,392.93	17,529.00	13,358.00
Levy Within 6% Limitation			
Levy Outside 6% Limitation			
Levy Outside 6% Limitation (Serial Levy)			
Not Subject to Limitation	12,392.93	17,529.00	13,358.00

Published March 22 and 29, 1973

Favorite Foods

By "Odie" Anderson



Last week, with peas and shrimp on hand, I remembered a recipe I used to make often. It's easy and good and may be served any season of the year. Either canned or frozen peas may be used. I remember I used to deplete the shrimp by hand. We're lucky to be able to buy them now, devalued and ready to use.

When I go to a covered dish dinner I always taste several interesting salads and casseroles and here's one that pleased. I tasted like a second helping. I'll share it with you.

HEAVENLY SALAD

CREAMED SHRIMP ON TOAST

2 tsp. butter or margarine
2 tsp. flour
1/4 tsp. salt
1 cup milk
1 #2 can peas or frozen peas (1 pkg.)
1 - 4 1/2 oz. can shrimp, medium
Melt butter or margarine in saucepan over low heat. Blend in flour, salt and a dash of pepper. Add milk all at once. Cook quickly, stirring constantly till mixture bubbles.
Remove sauce from heat. Stir in peas and shrimp, heat and serve over toast. Serves 4 to 6.

2 pkg. lemon gelatine
1 cup crushed pineapple, drained
1 cup medium cheese, grated
1 1/2 cups hot water
1/2 cup sugar
1 cup whipping cream
Dissolve gelatine in hot water. Add pineapple and sugar. Stir well. Add remaining ingredients and refrigerate until set.

TOPPING

1 cup mayonnaise
1 cup celery, chopped
1 cup green pepper, chopped
6 finely chopped green onions
Mix vegetables and mayonnaise and spread over salad. Serves 8 to 10.

Gourmet Cookery The Easy Way



When you really want to serve your guests a special main dish with a gourmet touch, don't fear the challenge! It can be a lot easier than you think, and not at all expensive.

Here's a main dish idea with gourmet glamor and taste that needn't take hours of fussing in the kitchen. It can be prepared long before your guests arrive, or even the day before, then popped into the oven or put to simmer on the range while you relax and enjoy your company.

The recipe is creative in its use of ingredients, but is not at all expensive. The secret is the use of low cost cuts of beef, such as chuck or rump or ground beef. Just enhance the flavor by adding several teaspoons of real beef concentrate from a jar. Real beef concentrates, like Bovril, are great for adding savory aroma and flavor to almost any dish, and they help make low cost cuts of beef taste like the expensive ones.

Of course, the finishing touch to serving any gourmet dish is your table setting. Candles or floral decorations say the occasion is extra special.

By the way, if you think your family is a bit blasé about your usual fare for dinner, treat them like guests once in a while with this Beef Caribbean recipe. After all, gourmet cookery is easy, inexpensive, and fun!

BEEF CARIBBEAN
(Serves 4)

4 tablespoons fat
1 large onion chopped
1 clove garlic chopped
1 1/2 pounds beef
1 tablespoon flour
1/4 teaspoon curry powder
2 teaspoons Bovril beef concentrate
1 cup hot water
1 tablespoon tomato paste
1 large apple chopped
1/2 cup seedless raisins
1/2 cup mixed nuts or peanuts salt
pepper

In a deep skillet fry onion and garlic until golden, then move to one side of skillet. Cut beef into chunks, add to skillet and fry 5 minutes. (Ground beef can be used in place of beef chunks.) Stir in flour and curry powder over low heat until smooth. In a separate pan, add Bovril beef concentrate and tomato paste to hot water and stir until dissolved; pour over meat in skillet and stir entire contents. Cover, simmer for one hour. (If using ground beef, simmer only 1/2 hour.) Add apple slices, raisins and nuts, and continue simmering for one more hour (1/2 hour for ground beef.) Check occasionally, adding red wine or water if dry.

DIRECTORS ELECTED BY LAKE CREEK ASSOCIATION

The annual meeting of the Lake Creek Recreation Association was held February 8 in Vale. Officers and board of Directors for the coming year were elected. Phil Ryan, John Day replaces Rod McKay, Harper as the Associations president. B. Shepherd Crimm of Burns was elected vice-president and Evelyn Sword, Vale was re-elected as secretary-treasurer.

Board of Directors elected and the groups they represent are the following: Phil Ryan, Grant County Ministerial Association, Jim Tackman, Harney County 4-H Leader; Shepherd Crimm, Harney Ministerial Association, and W.G. (Sandy) Sanderson, Malheur 4-H Leaders Association. Each of the directors were elected to two year terms.

Rod McKay's Presidents report indicated that nearly 2,000 days of camper enjoyment was provided by Lake Creek Camp this past summer. The total use was down approximately 1,000 camper days and as a result the association is short of necessary finances to pay several bills and the loan payment. Camp donations were also below the total for the previous year.

To solve the camps financial problems McKay stated that the association will take two steps: (1) increase its promotion and publicity campaigns to hopefully increase camp use and (2) each county (Malheur, Harney and Grant) will conduct auctions to raise the needed money. A goal of \$2,000.00 was set for each county.

Russ Hersh, of the U.S. National Bank and Ron Mobley, Malheur County 4-H Youth Agent, were named as Malheur County's co-chairman for this drive. The chairmen stated that details for the drive are not yet finalized, however, they stressed that any individual or groups wishing to assist or donate items for the auction to please contact them.

Lake Creek Camp is located in Logan Valley east of Seneca on the south edge of the Strawberry Wilderness area. The camp facilities include a large modern lodge, ten "A" frame cabins, showers, restrooms and other recreation facilities. The camp has a capacity of 150 campers.

The camp facilities are excellent for all types of youth groups, family reunions, outdoor education and hunting and fishing headquarters.

Scheduling and use for information is available at Malheur, Harney and Grant Extension offices.

OREGON TODAY
By Don Willner

The State of Oregon may now be in the roughest fiscal situation that the state has ever faced. The reason is the uncertainty of federal revenue sharing.

Increasingly, the State of Oregon, as well as other states, has looked to Washington, D.C. for financial help with state and local problems. Then a few years ago President Nixon proposed revenue sharing and persuaded many state and local government officials to support the idea, arguing that it would mean additional federal tax dollars being paid over to the states and localities. The President has now submitted a new budget to the Congress which makes massive cuts in federal revenue-sharing money, leaving many programs in this and other states which have been functioning on the assumption that federal dollars would continue to come in, facing drastic cuts. With the federal dollars now in doubt Oregon and other states face a fiscal crisis.

States face a fiscal crisis. To put this into perspective--from July 1, 1971 until June 30, 1973 (the current biennium) the Oregon general fund budgeted \$776,000,000 of the state funds. In addition we are receiving this biennium from the federal government \$748,000,000 which almost exactly equals the amount of general fund money spent by the state. The Governor's proposed general fund budget for this biennium is \$1,015,000,000 and Oregon has been expecting \$852,000,000 in federal funds. If President Nixon's cuts in revenue sharing are carried out Oregon will lose between \$85,000,000 and \$100,000,000 and no one will know until long after the current legislative session is over.

Representative Phil Lang, House Co-Chairman of the Ways and Means Committee, points out that most of the proposed cuts in President Nixon's budget are human resource agencies, then education, with some cuts in the areas of natural resources. Phil Lang gives a good example of the Oregon State Library which, during the present biennium received \$1,633,000 from the general fund of Oregon and \$1,665,000 from federal funds and President Nixon now proposes to cut out the federal funds entirely. This is a relatively small budget but makes the point very dramatically. The federal funds have been there for many years, even before revenue sharing, and essentially have picked up about 50 percent of the cost of

the Oregon State Library. Now the State of Oregon will have to double its expenditures for the library or cut library services in half.

The President's budget includes the total elimination of categorical grants for education. Though there will undoubtedly be replacement money, the amount is uncertain.

Faced with the dilemma of not knowing what the Congress will do to the President's budget, the Governor and the leaders of the House and Senate have just decided that for those state agencies which are significantly dependent on federal funds the current legislature will only establish a one-year budget, and that the legislature will come back in special session sometime in 1974 after the smoke of battle has cleared in Washington, D. C. to determine at that point what should be done for the budgeting for the second year of the biennium. There was no other responsible way of proceeding.

Sometimes it is argued that federal dollars when they come to the state are "free" dollars. These dollars of course come from the taxpayers like any other dollars. Now it appears that the federal dollars at least if President Nixon's cuts are carried out are not only not "free" dollars but are very uncertain dollars.

Flavor Magic

Now is the time for all creative cooks to come to the aid of the food budget! With a little imagination and practice we can have more interesting meals at considerably less cost.

There are an increasing number of so-called "convenience foods" in the supermarket which are costly and save little or no time. Most of the extra cost is for seasoning "know-how". There are, for instance, a wide variety of seasoning mixtures to use in sauces, gravies, meat loaf, casserole dishes, beef stew, or as a coating for meat and poultry. These packets, containing enough seasoning for one recipe, range in price from about 25 to 40 cents.

There are also increasing numbers of casserole dishes which include a cereal product such as noodles, rice, or macaroni and a packet of seasoning. To this you add a pound of ground meat, a can of tuna, or perhaps a chicken... depending on the package directions. When you start to figure out the cost of these products you find you are paying a premium price for the seasoning "know-how". One packaged product contains about 17¢ of macaroni and a packet of seasoning. The total price of the item is 62¢ which means 45¢ for the seasoning.

In these times of rising prices one way to help keep the food budget in line is to prepare more foods from scratch, using imagination and the guidance of a good cookbook to create tasty foods for the family. To do this we need a variety of seasonings in the cupboard.

TVUAC Nominates Candidates For March 23 Election

Nominations for the Treasure Valley United Action Committee Board of Directors was held Friday, March 16 at the Malheur County Child Development Center (Japanese Hall) in Ontario.

The meeting was conducted by Richard Mejia, TVUAC chairman.

Those nominated were Adela Lopez, Daniel Rodriguez, Estevan Jimenez, Manuel Perez, Dr. Charles E. Vanetti, Teodoro Castellanos and Marcelo Soles all of Nyssa; Jim Rudd, Tony Martinez, Lou Gasca, Luis Villanueva, Jan Iseri, Manuel Ramirez, Jose Gutierrez, Linda Kinney, Armando Sandoval, all of Ontario and Frank Marez from Vale.

Of all the nominees, ten will be elected next Friday, March 23 (tomorrow) from 9 a.m. until 8 p.m. at the Nyssa Service Center (2nd & Ehrgood) for the Adrian and Nyssa residents and at the Malheur County Child Development Center (Japanese Hall) in Ontario for the Vale, Ontario and Oregon Slope residents.

According to the largest amount of votes, the first eight members will serve for a term of three years and the two with the lowest amount of votes of the highest ten will serve for one year.

The TVUAC Board wishes to thank all those who attended the nomination meeting for their cooperation.

USE YOUR IMAGINATION!

Feel free to experiment and use your imagination! With over sixty spices, herbs, blends, and salts to choose from, you can transform a routine meal into an adventure. Browse through the spice section next time you are shopping. Many new and interesting ways to use the spices are printed right on the container. Buy a different spice each week until you have a complete spice shelf of your own!

SOME GENERAL GUIDES AND DEFINITIONS MAY HELP YOUR "SPICEMANSHIP"

*Experiment with spices that you do not know well. Add them in small amounts and sample for taste before adding more. Start with just a pinch or 1/4 teaspoon and increase. You should know that something has been added, but not what. If a flavor shouts at you, you have used too much!

*Remember, ground spices are stronger than whole spices and dried herbs are stronger than fresh herbs.

*Introduce only one flavor at a time. Most people prefer the familiar when it comes to choosing food. Do not overwhelm the palate with too many new flavors at once. A new salad dressing is enough for one meal. It would be unwise to press your luck by trying the herb meatloaf recipe and the dill flavored beans at the same time.

*To release flavors, pulverize dried herbs in the palm of your hand before adding. When using fresh herbs, remove leaves from stems and snip into very fine pieces with scissors.

GOOD PSYCHOLOGY



If a child consistently misbehaves in spite of punishment, increasing the punishment may not be the answer. Psychologists say that such misbehavior may be a bid for attention, and that some children would rather be spanked than ignored. A pat on the head and an extra Mounds bar, when a child has done some small good deed, may be more productive than extra scolding in response to naughtiness.