



NYSSA SIXTH GRADERS practiced pitching tents and assembling camping gear in preparation for a two-day camping trip Thursday and Friday, May 10 and 11. They have been planning this trip for some time, as a two-day outdoor school for the culmination of their spring science work on outdoor education.

The schedule calls for arrival at Unity Ranger Station at 11 a.m. Thursday, and they will proceed to Yellow Pine Campground for

lunch and to set up camp. They will visit the Unity Sawmill, and will observe logging operations.

Learning stations on the trip will include Forestry and Forest Management, Wildlife and Law Enforcement, Local History, Ecology and the Forest Environment, and the Logging Area.

Sixth grade teachers will be in charge of the trip, and will supervise campground regulations and discussion groups.

Senators Announce New Property Tax Relief Plan

Today Senators Smith, Ouderirk, Newby, Eivers and Meeker announced a simplified alternative to property tax relief for Oregon homeowners.

The new plan includes a \$15,000 exemption on all homes for school operation costs. Renters are covered by a 9% credit of their rent against income taxes. The Senators also provided limitations on local and state government. A 6% limitation on all local school operating budgets; a 6% limitation on all state government expenditures; and, any new surplus developed under the latter exemption will be distributed to education as property tax offset.

The plan involves a limitation of \$2,000 on the individual's federal deduction.

Retained in the plan will be the concept of low income homeowners property tax relief to protect those low income homeowners who do not have full coverage under the \$15,000 exemption.

The plan provides an additional \$31 million to be added to the basic school fund for purposes of local education in Oregon.

Senator Smith said this plan fulfills Oregonian's needs for property tax relief without enormous new demands upon the taxpayer. This readily understandable plan can be implemented within two weeks.

Senator Eivers stated that the plan guarantees local control of schools while providing substantial property tax relief for homeowners and renters.

Senator Newby said the plan is simple and fiscally sound, and can be financed without existing revenues without horrendous impact of new and substantial increases in taxes.

Senator Meeker stated, "for the first time in Oregon's history, taxpayers will be guaranteed control of local and state budgets through realistic limitations."

Senator Ouderirk said this plan guarantees property tax relief for Oregonians without need of new taxes, and controls spiraling costs of state government.

Newell Heights

BY DALE WITT
PHONE 372-2183

NEWELL HEIGHTS - Lloyd Smith of Bakersfield, California spent Sunday with his sister and husband, Mr. and Mrs. R. D. McKinley. He was in the area on business.

Saturday, Mr. and Mrs. R. D. McKinley were dinner guests of his brother, Mr. and Mrs. Russell McKinley in Boise.

Mr. and Mrs. Victor Bump and son Walter of Newport, and Mr. and Mrs. Wilson Bump of Monmouth, Oregon were overnight guests of Mrs. Marie Moore Friday.

Mrs. Dale Witt visited Mrs. Harriet Turner at her home Wednesday afternoon. She returned from the Nyssa Hospital Saturday and is recovering slowly from her recent fall.

Mr. and Mrs. Carl Begeman called on Mrs. Dale Witt Tuesday evening.

Mrs. Dale Witt was a Sunday dinner guest of Mr. and Mrs. W. C. VanDeWater and son Kent in Big Bend.

Steve and Alan Linville of Seattle came Friday and spent the weekend with their grandparents, Mr. and Mrs. Don Lineville.

Mrs. Frankie Worden and son, Gene attended the play at Treasure Valley College in Ontario Friday evening.

The Jones' of Prineville visited Mr. and Mrs. Burton Barnes from Wednesday until Sunday and the Wattenburgers of Hermiston came Sunday to visit in the Barnes home.

Mrs. Carl Fenn was a Sunday dinner guest of Mr. and Mrs. Al Simpson and family.

Mr. and Mrs. Luit Stam attended the Bowling Banquet at Eastside Cafe in Ontario Saturday evening.

Larry Withers and Leann and Billy Scott of Weiser were Saturday overnight guests of Mr. and Mrs. Charles Bailey.

Mrs. Dick Krieh visited her daughter, Mrs. Glen Palmer near Nyssa Saturday. Mrs. Palmer had recent surgery at Mercy Hospital in Nampa.

Mrs. Avenell Walker and children were Sunday afternoon visitors in the Ray Simpson home.

Last weekend, Mrs. Rollo Fenn, Mr. and Mrs. Eddie Carl and Elsmore Fenn of Homedale went fishing and camping at Malheur Reservoir. It was cold and windy, but fishing was good.

Mrs. Alene Gillette and Fonda Walker visited Mrs. Rollo Fenn Sunday afternoon.

Tuesday, Mrs. Rollo Fenn went to Homedale to the home of a sister-in-law, Mrs. Tom Churchhill where she was a dinner and luncheon guest. Bob Churchhill of Orleans, Nebraska was there visiting. Mrs. Rollo Fenn previously lived in the same area. They had not seen one another for over thirty years. Mrs. Fenn has many relatives in Orleans.

Nation To Observe Senior Citizen Month

"Older Americans in Action" will be the theme as the nation observes Senior Citizens Month in May, according to Robert R. Peckham Social Security Branch Manager in Ontario.

In proclaiming Senior Citizens Month, President Nixon said the theme "points our attention to the basic fact that most older people are not mere onlookers in our society--nor are they society's wards. They remain vital, versatile, and highly valued contributors to the quality of American life."

"Social Security is active in helping older Americans remain active and involved," Peckham said.

According to Peckham, Social Security now pays over \$2 1/2 billion a month in retirement benefits to about 18 million people. "Payments have increased more than 50 percent since 1969," he said. "Recent changes in the Social Security law have increased payments to widows age 62 and over and to workers who delay retirement past age 64."

In the future, Social Security payments will generally increase automatically with the cost of living, according to

Peckham. "And nearly everyone age 65 and over can get Medicare," he noted.

The president said Senior Citizens Month must be "a time for strengthening those human bonds which will ensure older Americans an active and honored place in our families, our communities and our nation."

"If senior citizens have suggestions or questions about Social Security," Peckham said, "we invite them to call, write or visit any Social Security office. Every month is Senior Citizens Month at Social Security."

The Ontario Social Security Office is at 2024 S. W. 4th Avenue in Ontario. The phone number is 889-3146.



SKY-HIGH PINK LEMONADE PIE



How many times have you enjoyed those great looking, great tasting, fluffy high pies that are the specialty of many great restaurants? And how many times did you wonder if they were difficult or expensive to make? Well, if you've only eaten these delightful pies when dining out, now you can make a perfect beauty at home with this simple recipe.

Unflavored gelatine is the indispensable ingredient for this special kind of pie, holding the creamy light filling high and firm as it chills. It's an economical dessert despite its look of luxury. Lemonade concentrate is inexpensive, and instead of whipped cream, evaporated milk is used, which helps to cut calories, too.

PINK LEMONADE PIE

- 1 envelope unflavored gelatine
- 3/4 cup cold water
- 1 can (6 ounces) frozen lemonade concentrate, thawed, undiluted
- 3/4 cup sugar
- 1 cup evaporated milk, chilled
- Red food coloring
- 1 frozen 9-inch pie crust shell, baked

Sprinkle gelatine over cold water and undiluted lemonade concentrate in saucepan. Place over low heat; stir constantly until gelatine dissolves, about 5 minutes. Remove from heat; add sugar and stir until dissolved. Chill, stirring occasionally, until completely cooled. Pour chilled evaporated milk into chilled mixing bowl; beat at high speed of electric mixer until stiff, about 5 minutes. Fold in cooled gelatine mixture. Add a few drops of red food coloring to make pink color. Turn into cooled pie crust shell. Chill until firm, about 2 hours. For a frosty-cold pie, place in freezer for 4 hours. If frozen overnight or longer, remove from freezer 15 to 20 minutes before serving. YIELD: 6 servings.

MOTHER'S DAY LORE AND LEGEND

While millions of mothers will again be honored on Mother's Day this year, few dutiful sons and daughters realize that Mom had her own special day several thousands years ago. According to historians, the early pagans of the Near East worshipped an "Earth Mother" at annual woodland festivals.



In Asia Minor, a day was set aside for honoring Cybele, "Mother of the Gods." The Romans later adopted the custom which they called "The Feast of Hilaria." During the "Feast of Hilaria," the entire family celebrated by dancing through the streets, with festive garlands of leaves woven in their hair.

Every day was "Mother's Day" for moms of ancient German tribesmen who considered all women divine and sometimes regarded mothers as living goddesses.

Modern mothers enjoy special tributes on this Sunday set aside in May to honor those who've weathered the joys and pains of motherhood. Some mothers are treated to breakfast in bed, special gifts or a restaurant dinner with the chance to escape the dishes. Virtually every mother receives a Mother's Day card, chosen with the utmost care. Companies like Norcross, Inc. offer a vast selection of Mother's Day cards to express loving sentiment in every way possible--but in any case, letting her know it's her day!

Recreational Vehicle Tips

By Bob Stevens

RULES OF THE ROAD...

AND TOWING LAWS VARY WIDELY FROM STATE TO STATE. THEY CHANGE, TOO, SO BEST CHECK WITH LOCAL AUTHORITIES. AS EXAMPLES, DID YOU KNOW THAT:

- IN ALABAMA YOU CAN TOW A 1/2 WIDE?
- IN WASH. D.C. THE SPEED LIMIT'S 25?
- MOST STATES REQUIRE YOU GADGET FLARES?

(YET IN KANSAS YOU CAN DO 70!)

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Protection of eagles from electrocution is part of a program initiated by Idaho Power Company with counseling from world-famous eagle expert "Morley" Nelson. Nelson helped us identify which pole-top crossarms are preferred hunting perches for the giant birds, and used his trained eagles to test redesigned structures.

"Idaho Power is making remarkable progress in its eagle protection plan," Nelson said. "A far greater danger to the birds than electric lines are irresponsible shooters. I wish we could correct them as easily as we did the power poles."

Electricity and the environment can be compatible. Your comments or questions are invited. Call your local manager, or write: Public Information Department, Idaho Power Company, Box 70, Boise, Idaho 83707.

Idaho Power Company
A CITIZEN WHEREVER IT SERVES



This Is A Peachy Dessert

It's a new version of an old fashioned dessert -- a peach crumble. What's new about it is the addition of peanut butter to the crumble mixture, a good blend of flavors that should appeal not only to the youngsters but to everyone in the family. The peaches are canned halves filled with currant jelly and topped with pecans. The dessert is baked for a short 20 minutes and served with a peach sauce made from the peach syrup.

The addition of peanut butter to an old fashioned crumble adds flavor and also adds nutrients. Peanut butter, no matter how it is used, is a good source of protein, polyunsaturated oil and B vitamins.

Peach Crumble: Drain and reserve syrup from a (1-pound 13-ounce) can of peach halves. Arrange the peach halves in a shallow 1 1/2 quart casserole. Sprinkle with 1/4 cup sugar, 1/2 teaspoon grated lemon rind, 2 tablespoons lemon juice and 2 tablespoons of the reserved peach syrup. Fill centers of peach halves with currant jelly and top with pecan half. Mix 3/4 cup flour with 1/4 cup sugar. Cut in 1/2 cup Skippy creamy or chunk style peanut butter and 1/2 cup margarine with pastry blender or 2 knives until mixture is crumbly. Sprinkle over and around fruit. Bake in a 350° F. oven about 20 minutes or until thoroughly heated. While dessert bakes, prepare Peach Sauce. Serve with Peach Crumble. Makes 6 servings.

Peach Sauce: Add water to reserved peach syrup, if necessary, to make 1 1/2 cups liquid. Measure 1 tablespoon corn starch into small saucepan. Gradually stir in the peach syrup. Add 1/2 teaspoon grated lemon rind. Stirring constantly, bring mixture to a boil over medium heat and boil 2 minutes or until sauce thickens slightly and clears. Serve hot over Peach Crumble.

Mrs. Marie Moore and Mrs. Mable Piercy returned home May 2 after a five-week visit with relatives in Tennessee. While there, Mr. and Mrs. Foster Moore, Mrs. Moore's brother took them on a 1500 mile trip through Mississippi, part of Louisiana and Alabama. At Natchez, they toured several old Colonial homes. In New Orleans they visited the French quarters and had lunch at "Brennans". This is one of the outstanding restaurants in the French quarters. They spent one night in Tuscaloosa, Alabama with Mrs. Moore's niece and drove on to Crossville, Tennessee where they left Mrs. Piercy to visit her relatives. They saw much flood on the land where cotton and soy beans should have already been planted.

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