

Nyssa Gate City Journal

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The Sugar City

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Thunderegg Capital

Ten Cents

Botulism Kills Nyssa Resident

Anselmo Sifuentes, 69, of Nyssa, the victim of botulism poisoning, died Sunday, June 24, at St. Alphonsus Hospital in Boise, Idaho.

Sifuentes and his daughter, Raquel Gonzales, 32, also of Nyssa, were hospitalized early last week suffering from food poisoning.

On Wednesday, June 20, Mrs. Gonzales gave birth prematurely to a baby boy. The child, the first known infant born to a victim of botulism poisoning, is being treated in the neo-natal unit at St. Luke's Hospital.

Both mother and child are listed in critical condition.

The source of the botulism, which earlier had been thought to be home-canned peppers, is unknown and employees of area health agencies will be attempting to retrace the food consumption of the pair prior to the onset of the botulism poisoning.

Saito Receives Commission

Pam Saito of Nyssa graduated June 1 with academic honors from the School of Nursing at the University of Maryland in Baltimore. The commencement took place at the Baltimore Civic Center. She also belongs to Sigma Theta Tau, National Nursing Honor Society.



PAM SAITO

Pam was among 372 graduates, 123 who belong to the WRAIN program (Walter Reed Army Institute of Nursing), including Pam. She was graduated from the Nyssa High School in 1969. Under the WRAIN program, she attended the University of Oregon for two years and also two years at Walter Reed Hospital.

She received her commission June 2 as First Lt. at Walter Reed Medical Center at Washington, D.C.

She will receive six weeks basic military training starting July 10 at Ft. Sam Houston, near San Antonio, Texas. Her first assignment after completing basic training will be at Madigan Hospital at Ft. Lewis, Tacoma, Washington.

Drivers' License Exams Scheduled

The Oregon Motor Vehicles Division will be conducting drivers' license examinations in this area on the following dates:

Nyssa: City Library from 9 a.m. to 4 p.m., July 25; Aug. 22, and Sept. 19.

Applicants are advised to file their applications at least 45 minutes in advance of scheduled closing hours if they wish to complete the examination on the same day.



MALHEUR COUNTY CANDIDATES FOR Dairy Princess were guests of the Nyssa Chamber of Commerce last Wednesday. They are, from left, Diane Thomas, Adrian; and Deanna Chamberlain and Terri Jansen, Vale.

One of the three will be picked as Malheur Dairy Princess at the annual dinner to be held Friday evening, June 29 at the East Side Cafe.



NYSSA CHAMBER OF COMMERCE PRESIDENT Rod George, right, presents Ray Larson with a desk clock engraved with a suitable inscription in appreciation of his many years of service to the Nyssa Community. Mrs. Mardi Larson, left, and Mrs. Tom Seppich are in the foreground.

The photo at right shows Tom Seppich, master of ceremonies, at the podium with Mardi and Ray Larson at the table. Seppich is a former Nyssa businessman and company employee, and is now in the purchasing office of the home office in Ogden. He kept the crowd in stitches with his remarks about old timers present that he knew in the past, and kept the Larson's going-away party in a light and friendly occasion.

About 125 turned out for the dinner at the Eagle's Hall Monday to honor Larson on his promotion to Assistant Agriculturist for Amalgamated Sugar Company, after nine years as district manager in Nyssa, and many more years prior to that as fieldman in the Nyssa district. He will assume his new duties July 1.

In addition to the gift from the Nyssa Chamber of Commerce, Superintendent W.L. McPartland presented Larson with an engraved plaque in recognition of his 12 years on the Nyssa School Board. Mayor Larry Bauman, factory superintendent Jack Stewart, and Bob Holmes, president of the National Federation of Sugar Beet Growers each paid tribute to the services of Ray Larson during his 23 years with the company in Nyssa.

Mrs. Irene Larson, Ray's mother, was also honored, and recognition was given to the service of the late R.G. Larson, Sr., first Nyssa district manager.



Chemical Treatment of Tussock Moth Continues

Over one-half of the first web-like strands the insect produces.

Groups working in control areas not being sprayed are studying the progress of a natural virus which they hope will begin to stem the infestation that already has wiped out 200,000 acres of forest land.

EXCHANGE STUDENT TO RETURN HOME

Christian Rodriguez, foreign exchange student from Colombia, will leave Saturday after one year in Nyssa with the Dorothy Wilson family.



CHRISTIAN RODRIGUEZ

His friends gathered at the Wilson home Tuesday evening for a going away party prior to his departure.

Christian arrived late last summer and attended Nyssa High School, graduating with the 1973 class. He plans to be an attorney when he resumes his studies in Colombia.

HOME ECONOMIST TELLS DANGER OF BOTULISM, HOME CANNING TIPS

Following the death of a Nyssa man last week as a result of suspected food poisoning, many people have fears about the safety of their home canned food products, as well as questions about botulism, Helen Conner, Malheur County Extension Home Economist, says that botulism is the deadliest and rarest kind of food poisoning. About 65% of those who are known to have this form of food poisoning die. Inadequately preserved home canned foods continue to present the greatest danger of botulism and is suspected in the Nyssa case.

Botulinus organisms are spore forming bacteria living in the soil and water in our local area. Mrs. Conner explains. However, the spores are not harmful, in fact, we eat many on raw fruits and vegetables. Under favorable conditions the spores produce a dangerous toxin. Eating food in which the bacteria has grown and produced toxin causes botulism food poisoning.

Clostridium botulinum organisms live in the absence of air and will grow and spoil food in sealed containers. Botulinus can be present in food that shows no signs of spoilage. It grows in low acid foods such as vegetables and meats and is not a problem in home canned fruits or frozen foods.

Mrs. Conner offers these suggestions for the home canner: 1. All vegetables (except tomatoes), all combination foods such as chili, meats and fish should be processed in a pressure cooker with an accurate gauge. Higher temperatures provided by pressure cooking are needed to kill spores.

It is also recommended that 2 teaspoons to 1 tablespoon of lemon juice or vinegar be added to each quart of tomatoes before processing. This increases the acid in tomatoes because of variety or growing conditions might be borderline in acidity.

Precise processing times for canning all fruits and vegetables are included in the free leaflet "Home Canning of Fruits

and Vegetables" available at the Malheur County Extension Office.

2. Boil all home canned low acid vegetables and meats for 15 minutes after opening and before tasting. A lesser time will not destroy possible poisons. Never use or taste any food you suspect is spoiled for example a bulging cap or lid; leaking can or jar; rancid or putrid odor; jar or can that foams or spurts on opening.

3. Use only fresh, firm fruits and vegetables. Wash, clean and can as soon as possible after picking.

4. Outdated practices such as oven canning and hot water method of processing low acid vegetables and meats do not destroy the spores and the toxin accumulates as the organism grows during storage. Don't use these dangerous methods.

People with further questions regarding home food preservation are urged to attend one of the free special interest meetings being held in Vale, Nyssa and Ontario starting this week. Details are available by calling the Extension Office, 883-9129.

Mrs. Conner also reminds homemakers that a limited number of kits for making Marachino Cherries are still available at the Extension Office in Ontario City Hall.

The Journal Staff wishes to remind all the correspondents, businesses and anyone with news or ads to be sure and have them extra early this week as will go to press Tuesday rather than Wednesday because of the Fourth of July holiday. Thank you.

Day Care Group Receives Grant

The Migrant and Indian Coalition, which operates day-care centers in Nyssa and other Oregon cities, has received a \$416,244 Head Start grant from the Federal Government. The grant includes approximately \$13,000 in special funds for handicapped children.

Notification of the grant approval was received by the group Wednesday, June 20, from U. S. Senator Robert Packwood's office.

Last year, 103,397 days of child-care were provided and the figure is expected to total 145,000 this year. Funding for the program comes from various federal, state, county and private sources.

SRV CREWS CONTAIN RANGE FIRE ON BLM LAND SOUTH OF ADRIAN

BY RICHARD SEPT

Sometime last Friday afternoon, a bolt of lightning slashed down out of the overcast sky and crashed into the ground. The lightning set fire to nearby dry grass and brush; a high afternoon wind started to swirl the flames through the tinder-dry brush of the Succor Creek area south of Adrian.

The first report on the fire was turned in to the Bureau of Land Management (BLM) fire yard in Vale at 4:15 p.m., Friday, June 22. And when firefighters from Vale arrived in the area, they found a major prairie-fire sweeping through the rough, rocky country.

Because of high winds, the terrain and the coming of night, the crews were unable to remain on the firelines, so they withdrew to their base camp, located about two miles up the Succor Creek Park road.

Friday night, the glow and flames of the fire could be seen clearly from the Nyssa rodeo grounds, where a crowd was gathered watching the Nyssa Nite Rodeo.

Bill Coleman of Nyssa had some horses pastured out south of Adrian and late Friday night the owner of the pasture called to warn him that the fire was moving in that direction.

"As I drove along the main highway south of Adrian," said Coleman, "I could feel the heat from the fire and the smoke was coming in through the vents on the truck."

Coleman found his stock safe, but he moved them into a nearby corral as a precaution. No livestock was caught in the fire.

according to BLM spokesmen, but many ranchers did move stock to avoid the danger.

Manpower and equipment at the fire reached its peak on Saturday, June 23. Vale district personnel were joined by Snake River Valley (SRV) crews, including ones from Nyssa and Adrian, and firefighters from Boise, Idaho--for a total of about 350 men. Two airplanes from Boise made about nine passes over the fire, dropping 24,900 gallons of liquid concentrate on the flames. Also, two helicopters circled overhead making re-supply runs to crews on the fire and removing injured firefighters.

"It's pretty rough down there," said Gary Boydston, a helicopter pilot flying for the U. S. Forest Service out of Burns. "But, so far our only injuries have been minor: blisters, cuts, bruises and scrapes."

Boydston was flying a few hundred feet above the charred and smoldering terrain. He wheeled and whipped the 4-man helicopter along the ridgetops, looking for an SRV crew that had radioed it was out of water. Spotting a group of firefighters working on a hillside below, Boydston put the ship into a tight circle and came in to the downside of the hill just below the crest.

"The big thing about landing in this type of country," he said over the whine of the engine, "is keeping your tail rotor out of the sagebrush."

After leaving three plastic bags of water on the ground

for the nearby crews, Boydston jerked the ship off the ground into the air and started to circle around the edge of the fire.

Below the helicopter, a blanket of orange flames rolled up the steep hillsides. Bushes ahead of the reaching flames exploded at first touch into smokeless balls of orange. The wind, sweeping up out of the valleys, pressed the flames close to the ground and swirled them up the steep terrain. Firefighters in front of the advancing waves of fire were tearing their shovels into the cement-hard ground and throwing what little dirt they could dig up onto the approaching flames.

From above in the helicopter, the efforts of these men seemed useless; however, it was largely through their efforts that the BLM was able to declare the fire contained by 10:00 p.m. Saturday--contained meaning that a circle had been closed and maintained around the fire.

By Sunday evening at 8:00 the fire was declared by the BLM to be controlled--meaning that nothing remained but to put the fire out. With the exception of small trouble-shooting crews, the BLM was demanning and returning to normal.

On Monday afternoon, the BLM in Vale said that the fire, which it was calling the "Board Corral" fire, had blackened 23,040 acres. No one was seriously injured during the fire and no farms or homes were damaged. Also, the BLM said, no state park lands were thought to be in the burn area.



Adrian Shooting Suspect Remanded to Juvenile Court

Israel Rendon Carrillo, 17, a resident of the Adrian labor camp, was arrested and charged

with assault in the first degree Sunday, June 24, after a shooting incident at the labor camp which left one man wounded.

RESIDENCE BUILDERS MUST REGISTER

The State Builders Board has contracted with special investigators to contact builders throughout the state to determine compliance with the provisions of the Homebuilders Law which was effective July 1, 1972. The law provides that all those who bid or perform work in connection with residential structures must be registered with the Builders Board to protect their right to court suit to collect compensation for that work and to avoid penalty for violation of the law.

Information relative to nearly 8000 registered builders is available from local building officials, Department of Commerce district offices and from the Builders Board office in Salem.

Malheur Cattleman Plan Picnic in Vale

The annual Malheur County Livestock Association's beef barbecue picnic will be held in the Vale City Park, August 12, announced Skip Thayer, Association President.

The annual affair gives operators from all over the county a chance to visit with other stockmen to discuss range conditions, sale contracts and other matters pertinent to the livestock industry. The program for the fall annual meeting is always determined during the picnic, Thayer added.

The Association will again furnish the barbecued beef, coffee and cold drinks. The balance of the picnic lunch is pot luck. All cattlemen and their families in the county are invited to attend the event starting at 11:00 a.m. August 12, Thayer says.



TO ENJOY
YOUR VACATION
DRIVE
CAREFULLY!

WEATHER

DATE	MAX	MIN
June 20	91	45
June 21	98	52
June 22	99	58
June 23	82	58
June 24	86	57
June 25	92	60
June 26	93	63
June 27		64

Owyhee Reservoir Storage
6/27/73 630,470 Acre Feet
6/27/72 686,730 Acre Feet