

Hometown News

Call 372-2233

Mrs. Edith Whipple flew to Callaway, Nebraska June 20 to attend her 1923 class reunion. She saw some of her classmates for the first time in 50 years. While there she visited her sister and husband, Mr. and Mrs. Doug Wise, and other relatives and friends in and near Callaway.

Mrs. Whipple drove home with Mr. and Mrs. Wise, and they visited with an aunt and cousins at Carbondale, Colorado en route home. They also visited Mrs. Whipple's daughter and family, Mr. and Mrs. Ted Rookstool at Orovalda, Nevada.

They returned to Nyssa, July 31, and Mr. and Mrs. Wise are visiting here before returning to Nebraska.

Kimberly McGinnis of Caldwell is visiting this week with the Mel Beck family and Laura Stringham. Kimberly is the daughter of Mr. and Mrs. Terry McGinnis of Caldwell.

Carabell Caldwell and her daughter Cora Jane of Gowanda, New York who have been visiting at the Frank Byers home left for their home in New York Sunday via plane from Boise.

Mr. and Mrs. Donald Byers of Corvallis were Saturday overnight guests of the Frank Byers.

Sunday Mr. and Mrs. Frank Byers were dinner guests of Vera Prickett in Middleton.

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Carla and Doug Farmer are spending the week with their grandparents, Mr. and Mrs. Frank Byers and Mr. and Mrs. Harold Dall. Their parents are the Rev. and Mrs. Jim Farmer are attending Youth Camp at McCall.

Mr. and Mrs. Stanley Byers and boys of Ontario were Saturday night visitors at the home of the Frank Byers.

Mr. and Mrs. Max Turley of Bountiful, Utah were houseguests last week at the home of her parents Mr. and Mrs. Carl Burningham.

Kirby Danford of Baker is visiting at the home of his grandparents Dr. and Mrs. K. A. Danford this week.

Mr. and Mrs. Tom Eldredge have as their guest this week, a grandson, Dale Eldredge of Fort Ord, California.

Mrs. W. W. Foster received word recently of the death of her brother-in-law, O. L. Dever of Boulder, Colorado. He passed away Friday, August 3. His wife is the former Crete Childers.

Visiting from Friday to Sunday at the home of Mr. and Mrs. Owen Froerer was Mrs. Brenda Williams and five children of Santa Ana, Calif. Mrs. Williams was here to attend the Nyssa class of 53' reunion.

Mr. and Mrs. Dennis Keck of Richland, Washington have moved to the old home ranch on the Owyhee.

Mr. and Mrs. Roger Lewis of Martinez, California were recent guests of Mr. and Mrs. Glenn Marcum. They were here to attend the Nyssa class of 53' reunion.

Bonnie House of Quincy, Washington is spending a few days at the home of the Glenn Marcums.

Mr. and Mrs. Jerry Myrick of Pendleton were guests at the home of the Howard Myricks from Friday to Sunday. They came to pick up Vicki who has been visiting her grandparents the Myricks and Dick Tensens.

Sunday the Jerry Myricks,

Howard Myrick, Arliegh Adams and Kevin and Bill Calhoun picnicked at Owyhee Dam and enjoyed water skiing.

Celebrating a birthday anniversary at the home of Mr. and Mrs. Howard Myrick Monday, was Brandon DeJonge. Guests included Mr. and Mrs. Clayton Jensen, Larry and Lori Miner and Gene and Peter DeJonge.

Houseguests at the home of Mr. and Mrs. Lester Oden over the weekend were Dr. and Mrs. Lawrence Oden and children of Albany, Oregon; Mr. and Mrs. Fred Mitchell and children of Pilot Rock, Oregon and Mr. and Mrs. Ray Morris and two daughters of Salt Lake.

Mr. and Mrs. Jeffery Bevins and Holly of Portland were weekend guests at the home of her parents, Mr. and Mrs. Raymond Sager. The family toured the Succor Creek area Saturday.

Sunday afternoon, Mr. and Mrs. Larry Williams and three children of Mt. View, California visited at the home of the Raymond Sagers.

Mrs. Harlan Sager and Sara of Charleston, South Carolina will be visiting for the month of August at the home of Beth Ellis. Her husband, Harlan is on active duty on the USS James Madison.

Mr. and Mrs. W. W. Foster and Frances were Sunday evening guests at the home of the Raymond Sagers.

Dirk Sappe and Rex Mitchell left Monday to spend one week in Wallowa bucking hay.

Mr. and Mrs. Otis Smith spent the weekend at the cabin of their niece, Mr. and Mrs. W. J. Ballantyne. The Ballantynes live in Caldwell and their cabin is located above Idaho City.

Mike Mosley of Garden Grove, California visited for one day recently at the home of Mr. and Mrs. John Stringer.

Mr. and Mrs. Herman Towne were dinner guests Sunday of Mr. and Mrs. Theo Moore in Ontario.

Mrs. Jesse Shuster spent Sunday at the home of her son Mr. and Mrs. Wayne Shuster in Payette.

Kay Brendle returned from Milwaukee, Wisconsin where she attended the Women's International Bowling Congress (WIBC) work shop and dedication for the new building which will house the ABCWIBC and AJBC.

Mrs. Donna Glenn, Mike and Roger and Mrs. Larry Glenn and children attended the blessing of Warren Kenneth in Arco, Idaho recently. He is the son of Mr. and Mrs. Alvin Crawford. The Crawfords returned to Nyssa to visit for two weeks at the home of Mrs. Donna Glenn.

Mr. and Mrs. Britt Nedry of Boise were weekend guests in the homes of Mr. and Mrs. Dirick Nedry and Miss Eva Boydell.

YOUR VALUABLE PAPERS Take good care of insurance policies. If one is lost, ask your insurance company to replace it. Store policies in a safe place, preferably in a watertight, fire resistant metal box at home. Make a list of all your insurance policies and let your beneficiaries know where the policies and the record can be found.

While making the list, check the beneficiaries on your policies. Have any changes taken place like a marriage, divorce, or another child? If so, you may want to revise names of beneficiaries on your life insurance policies.

Green Beans Need Pressure Cooker Canning

"I canned green beans without using a pressure cooker, now my friends tell me I used a dangerous canning method." Yes, you did says Helen Conner, Malheur County Extension Home Economist. All green beans and other vegetables except tomatoes must be canned in a pressure cooker to be safe.

Temperatures of 240 degrees are needed to kill botulism spores and this temperature cannot be reached in boiling water bath canners. It's also important that homemakers use tested times for processing foods. A free bulletin "Home Canning Fruits and Vegetables" is available in both Oregon and Idaho at Extension Offices.

Homemakers are also reminded that they should have their pressure cooker gauge checked annually. This can be done in Payette for a small fee. If the gauge is off more than 5 lbs. a new gauge should be purchased.

All home canned vegetables, meats, poultry and fish including such foods as canned, smoked salmon should be boiled for 15 minutes before serving to remove any toxin that might be in the food. This is an important precaution even when the homemaker has canned the product correctly in a pressure cooker.

1. Read use directions with the pressure cooker you are using. Follow the directions carefully.

2. Be sure the pressure cooker is clean. Grease or dirt plugged holes can cause problems.

3. Always exhaust the pressure cooker for 10 minutes - (open the vent on the lid). After the steam pours steadily, start your 10 minute timing. After exhausting is complete, tighten the vent or put on the weighted gauge, and begin timing when gauge reaches the correct pressure.

4. Adjust heat to maintain the correct pressure. Rapid change in pressure results in poor quality product.

5. When processing time is complete, remove canner from stove and let it set until gauge returns to 0 degrees. Open petcock slowly to release the pressure. After pressure is released, remove the canner lid carefully to avoid being burned by hot steam. Jars may then be removed from the canner.

6. At altitudes above sea level, it takes more than 10 lbs. of pressure to reach 40 degrees F. If you live at an altitude of 2,000 feet, process vegetables at 11 pounds of pressure. At 4,000 feet, use 12 pounds of pressure.

10 YEARS AGO

Another of Nyssa's old landmarks is about to disappear as the house located on Good Avenue, between Roberts-Nyssa Motor Company building and the Ken Renstrom agency is now being razed.

The residence was sold recently by members of the Ward family to the Buick dealer garage.

According to information received from Audrey Ward, the 1 1/2-story structure was built in 1906 by Mr. and Mrs. A.B. Neathery, parents of Audrey's mother, the late Mrs. Ida B. Ward.

It was first occupied by members of the J. Boydell family who resided there until 1908 when they built their own home at 305 Good Avenue, the present residence of Miss Eva Boydell.

J.H. Wolf, manager of the Malheur County Bank was the next occupant and lived in the house until 1914. J.M. Robinson, owner of the livery stable, then made the location his residence until 1917 when Mrs. Ida Ward became heir to the property through settlement of her parents' estate.

The Ward family resided in

the house until 1955. Mrs. Ward then deeded the property to her children Audrey, Frank, Earl and Mrs. William Coleman. In late years there have been a number of occupants.

It was learned that the site will soon become additional parking space for new and used cars.

20 YEARS AGO

One of Nyssa's speciality growers is 13-year-old Norma Jean Benedict, a Nyssa junior high school student and daughter of Mr. and Mrs. Deward Benedict, Route 2.

For the second year she is growing a patch of zinnias as a commercial seed production project under contract to the Desert Seed Co. on her father's farm. She is assisted in the venture by her younger sister, Doris.

30 YEARS AGO

All of the beets grown in the Nyssa-Nampa district will be processed in the Nyssa factory as a result of the closing of the Nampa factory by the Amalgamated Sugar Company.

The company announced this week that it will close its fac-

ories at Nampa, Burley and Rupert. Beets grown in the Burley and Rupert districts will be processed in the Twin Falls plant.

The Nyssa mill has ample capacity for handling this year's short crop from Nyssa-Nampa district, company officials said.

Governor Earl Snell has designated the week of August 9 to 15 as "Quinine week" and has issued a call to all Oregonians to check their medicine chests and, if any quinine is found there in bulk, pills or capsules, to contribute it to the national quinine pool to be used to combat malaria among the armed forces in the southwest Pacific and India.

40 YEARS AGO

New service inaugurated at the Nyssa depot during this week will be welcomed by the people of Nyssa and the Owyhee project.

Raymond Richardson of Nampa has been transferred to this station to serve as telegrapher-clerk. He will assist Agent W.T. Posey.

Effective today, Nyssa will have daily freight service from

the east and west, Sunday excepted. New and faster passenger and freight service and intermediate points has been established.

Redside trout, packed in snow, that was the delicacy which Mr. and Mrs. Aden Wilson, Mr. and Mrs. Art Servoss and Blayne Boydell brought from the Dechutes country Monday on their return from a week's vacation.

50 YEARS AGO

Announcement was made by the Standard Oil Company Thursday that a drop of two cents a gallon on gasoline would be effective over this district at once.

This saving on fuel was welcomed by the farmers of Malheur County, who are consuming barrels of it these days hauling potatoes to shipping points and are doing farm work with motor vehicles.

60 YEARS AGO

A trip into the prune section of the valley this week to investigate the bumper crop claimed by the growers gave

all the proof needed of the truth of the reports made during the last month. The Idanha and Cannon orchards that make a solid block 3/4 of a mile in length are loaded full of partly ripened fruit.

The work of box making is going ahead at the Idanha in a big 40 x 80 tent and the packing house 32 x 100 in size is filled with box shooks and complete shipping crates intended to carry the crop to the eastern market.

Workmen have just completed the construction of a 5000-gallon concrete storage tank on the H. Walters farm. Water will be pumped to it by a windmill and it will be a great convenience to Mr. Walters in his extensive farming operations.



YOU'LL FIND US DIFFERENT!

EFFECTIVE DATES: AUGUST 9, 10, 11

Cut the TOTAL COST of ALL your food purchases—yet feed your family as good, if not better, than ever. Cut out the frills. Convenience foods are fine but they cost more per serving. Stick to basics. It's exciting to "do it yourself" in the kitchen. SAVING is easier, too, when you take full advantage of our STOREWIDE LOW PRICES and SUPER-SAVER SPECIALS.

<p>Chunk Style Wells & Davies Bologna</p> <p>79¢ lb.</p> <p>BAKERY TREATS</p> <p>Ray's Fresh JELLY ROLLS each 49¢</p>	<p>Golden Soft 1 lb. MARGARINE lb. 39¢</p> <p>Western Family 8 oz. TOMATO SAUCE 9 tins \$1</p> <p>Franco American 15 oz. SPAGHETTI 6 tins \$1</p> <p>Jack N' Beanstalk 16 oz. GREEN BEANS 4 tins \$1</p> <p>Libby 4 oz. VIENNA SAUSAGE 3 tins 89¢</p> <p>Hood River #303 APPLESAUCE 4 tins 89¢</p> <p>Western Shores 100 ct. PAPER PLATES pkg. 49¢</p> <p>Biltmore 12 oz. SANDWICH LOAF tin 39¢</p>	<p>TURKEYS C Grade 59¢ lb.</p> <p>Dole 46 oz. PINEAPPLE JUICE 3 tins \$1</p> <p>Fireside SWEETIE PIES pkg. 35¢</p> <p>Western Shores PAPER TOWELS 4 pkgs. \$1</p>
<p>FROZEN FOODS</p> <p>25 lb. White Satin Sugar bag \$3 79</p> <p>Flavor Land 10 oz. STRAWBERRIES 4 pkgs. \$1</p> <p>Western Family 6 oz. LEMONADE 12 tins \$1</p>		<p>BONITA FLAKES Clearwater 6 oz. 3 tins 89¢</p> <p>Farm Fresh PRODUCE</p> <p>Yellow ONIONS 2 lbs. 29¢</p> <p>Fresh Juicy PEACHES 3 lbs. \$1</p> <p>Red and White POTATOS 10 lbs. 98¢</p>

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Vale - Ontario Nyssa 372-3162