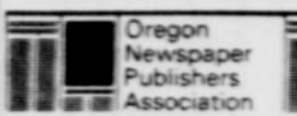


Nyssa Gate City Journal

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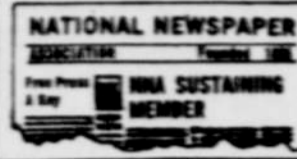
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A Landmark Year

As it rolls off the calendar, each year has one terminal characteristic in common with every other year—a mass of year-end reports, summaries and prophecies. In this, 1973 is no exception. In other respects, the year may be remembered as one of the most significant in American history. It began with the ending of America's longest and most detested war. It traversed the long months of an awakening environmental realism. It witnessed the rise of what Mr. Rogers C. B. Morton, Secretary of the Interior, has called the "Greatest Issue" Before The American People—the energy shortage. And finally, it ushered in a stunning debacle in governmental affairs. As a result of Watergate and other scandals, the country was left with no Vice President and a President on the verge of impeachment. These events overshadowed further achievements in space and the steady march forward of other phases of technological progress that hold promise of resolving environmental and energy problems and of opening the way to a higher civilization.

In retrospect, the multiple adversities of 1973 could turn into blessings. The energy shortage, for instance, is forcing recognition of the fact that shutting down power plants, halting gas and oil resource development, compelling closure of factories and the laying off of countless thousands of American citizens is a poor way to control pollution and improve the environment. As for Watergate, the general feeling seems to be one of mass disillusionment with government and government officials. But here again, events that have the appearance of near catastrophe may cloak long-range blessings.

Centuries ago, the forefathers of present generations of Americans came to the shores of what is now the United States to escape the oppressive of kings. As the great documents—such as the Declaration of Independence and the Constitution—that accompanied the American Revolution and the founding of our nation indicated all too well, our forebears had no intention of escaping from one tyranny only to deliver themselves once again to despotic government in the New World. They believed in the supremacy of the individual and in religious, political and economic freedom. They believed in property rights and in government as the servant rather than the master of the people. With infinite wisdom, they established a representative form of government, using every safeguard against tyranny they could devise.

For well over a century, the basic tenets of the American system remained vivid in the hearts and minds of American citizens. Then somewhere along the line the American philosophy became adulterated with new concepts—concepts that embraced the philosophy of looking to government as a leader rather than a servant. With ever-greater frequency since the turn of the century, and particularly in the past thirty years or so, government was called upon to solve local problems, and each such occasion meant delegating more responsibility to Washington, the creation of new bureaucracies and new government spending programs. As the preoccupation with centralized authority grew, respect for private enterprise declined. The President and the Congress became all things to all men and were expected to end depressions, provide perpetual abundance and, in general, shield the public from the inevitable storms of human existence. It was, of course, an impossible job.

In striving to do the impossible, the American government became the greatest bureaucracy on Earth. Watergate has been the result. It provides a graphic example of what happens when people expect too much government and become too dependent upon the good offices of politicians who are no longer servants. The year 1973 may very likely go down in history as a memorable landmark because it was the year that government was proven fallible to the people of the United States. It could be the year that demonstrated the necessity of decentralizing federal authority, of returning to the basic principles of state's rights and of renewed faith in the superiority of the individual.

It is indeed possible that 1973 will become one of the important anniversaries in American history. It may have signaled the nation's turning away from the long slide into dependence on the state and rule by omniscient, centralized authority. It could herald a resurgence of belief in the principles that undergird a national life founded on individual responsibility and freedom protected by representative government and liberty under law.
 —Industrial News Review.

OBITUARIES

Jesse W. Rigney

Services for Jesse W. Rigney, 69, Nyssa who died at his home Tuesday, December 18, 1973 were conducted at 2 p.m. Saturday at the Lienkaemper Chapel in Nyssa.

Interment was at the Owyhee Cemetery, with rites conducted by Golden Rule Lodge No. 47, AF&AM, Nyssa.

He was born August 28, 1904, in Stroud, Okla. His wife Josephine died in 1971. He worked for the North Board of Control before retiring four years ago.

He is survived by a son, James W. Rigney, Spain, a daughter, Mrs. Doris R. Ayoub, Yakima, Wash., a brother, Clarence Rigney, Boise; three sisters, Geneva Austin, Boise, and Irene Davis and Grace Lieske, both of Port Orchard, Wash.; and six grandchildren.

Stella Morrow

Stella Morrow, 84, long time resident of south-western Oregon passed away Sunday, December 23, 1973 in Medford, Oregon. She was born January 24, 1888 in Palestine, Texas.

Services will be held Thursday, December 27, 1973 in Medford at the Conger-Morris Funeral Home. The Rev. Harry Hartman will be officiating. She was a long-time member of the Hope Presbyterian Church.

Grave side services will be held 2 p.m., Saturday, December 29, at Evergreen Cemetery in Ontario under the direction of the Lienkaemper Chapel.

She is survived by two sons, Loyd C. Morrow, Rogue River, Oregon and Wesley Morrow of Baggs, Wyoming; one sister, Eva Easton, Bracketville, Texas; ten grandchildren and 15 great-grandchildren.

CARD OF THANKS

We wish to express our gratitude and thanks for the many prayers, visits, flowers, food and expressions of sympathy at our time of sorrow. Special thanks to Mr. and Mrs. Sandy Patterson who shared their home with us and Mr. and Mrs. Bert Wirth of Richland for their help this past year. Thanks to Dr. Sarazin and Dr. Danford of Nyssa and Dr. Kostad of Baker. The Family of Charlie Zinn

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Easy Seafood Recipes Enliven Holiday Menu

BY JUDY NEDRY

Depending on one's preferences, seafood this time of year may provide a light flavorful and welcome break from the occasional to rampant super-stuffing of heavy foods and sweet stuff. The recipes are, with one exception, fast and easy. In a household of two to four people, they should provide an ample main course with no leftovers, a simple, tasty detour from holiday leftovers you may already have.

Oyster stew is almost a New Year's Eve tradition in my family. It's nutritious, filling, and, this recipe from "Joy of Cooking" cookbook is virtually foolproof if directions are followed.

OYSTER STEW

Combine in the top of a double boiler over, not in, hot water; 2 to 4 tablespoons butter, 1/2 teaspoon or more grated onion, or leek, a sliver of garlic or 1/2 cup stewed celery. Sauté slightly and add: 1 to 1 1/2 pints oysters with liquid, 1 1/2 cups milk, 1/2 cup cream, 1/2 teaspoon salt, 1/8 teaspoon white pepper or paprika.

Place the pan over, not in boiling water. When the milk is hot and oysters float, add: 2 tablespoons chopped parsley. You may add the stew for the last 1/2 minute: 1/2 cup dry white wine. (For about 4 cups stew.)

The following recipe can be prepared in total in half an hour and can be proportionately added to or subtracted from, depending on the number to be served. As is, it's an ample main course for four people with average appetites.

CLAM SPAGHETTI SAUCE

Melt 1 cube butter, add three medium cloves of peeled garlic and cook gently five minutes. Then add three tuna-size cans of chopped clams and cook at medium heat until hot but not boiling. Throw in a large, double handful of chopped parsley and add the juice of one large lemon. After about a minute, remove from heat and serve over cooked spaghetti noodles with freshly grated Parmesan or Romano cheese.

Scrambled eggs are a big favorite for after party, late night or wee small hours eating. This recipe from "The Easy Way to Chinese Cooking," by Beverly Lee is quickly put together, provided you have the ingredients, at any hour. For

a super main dish, it should be served with steamed rice and soy sauce, tender green vegetables.

SCRAMBLED EGGS WITH CRABMEAT

4 eggs
 1 tsp. salt
 2 tps. sherry
 1/4 tsp. sugar
 1/2 tsp. monosodium glutamate
 Dash pepper
 1 stalk scallion
 1/4 tsp. minced ginger
 1/2 pound crabmeat
 2 tbs. vegetable oil
 Beat eggs and add 1/2 tsp. of salt, sherry, sugar, monosodium and pepper. Mince scallion. Mince ginger very fine. If frozen crabmeat is used, thaw completely and discard excess moisture.

Using a high flame, heat pan and add oil, 1/2 tsp. of salt, ginger and crabmeat. If crabmeat is raw, cook for 45 seconds, stirring quickly, until done. If cooked, stir and immediately add eggs and scallion. Scramble until firm. (Two huge servings.)

The last seafood recipe is an old favorite, clam chowder. It takes a little longer than the others, but on cold winter afternoons and evenings is certainly worth the work.

CLAM CHOWDER

Fry three strips of lean bacon cut in pieces. Remove bits from pan, saving grease. In grease, sauté one medium onion and the solid contents of two small cans of chopped clams (retaining the liquid) until onion is clear.

Sprinkle mixture with 1 1/2 tablespoons flour, stir together and add clam juice. Stir over low heat until mixture thickens slightly.

Put 3 or 4 cups of milk in a large double boiler, add clam mixture and one large potato chopped in small cubes. Add 3 tablespoons of butter, salt and pepper to taste, and stew over low heat until potatoes are cooked (Serves four)

Journal Classifieds Bring Results!

NAZARENE CHURCH NOTES

Friday, 8:00 p.m., Youth Banquet in the fellowship hall.

Saturday, Snow-day trip to Idaho City, bus leaves at 9:30 a.m. for all youth who wish to attend...\$1.00 transportation cost, plus any taxis and equipment rental.

Sunday, 7:00 a.m., Morning Prayer

9:45 a.m., Bible study for all ages

11:00 a.m., Worship

7:30 p.m., Evening Service...closing service of the year.

Monday, 7:00--9:30, youth activities in the fellowship hall

9:30--Bowling at the Sugar Bowl, to be followed with other activities at the fellowship hall.

Wednesday, 7:00 p.m., Caravan groups meet

7:30 p.m., Teens meet, also Adult Bible Study.

Robert W. Manley, Pastor

Gifts Made For

State Hospital

The County Committee Alumni group met recently at Murie Tuppeny's home in the Big Bend area. The group completed several bids, elbow pads, and lap-ropes, which have been sent to the patients at Eastern Oregon State Hospital for Christmas gifts.

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This group of ladies meets monthly in member homes throughout the county. The members have all been active in the Extension County Advisory Committee.

Women are eligible to join the county committee alumni group after serving the three year term on the County Advisory Committee.

GIRL SCOUT NEWS

The Brownie Scout meeting was held December 13, at 3:30 p.m. in the Christian Church basement.

Opening ceremony was the flag salute, pledge and we repeated the 3 B's. A reporter and refreshment "cookie queen" were chosen. Roll call was taken.

We made a 14" x 34" Christmas card for the nursing home. We all made a Christmas figure for the card and all signed the card.

Refreshments were served by Lisa Diaz, cookie queen.

Next meeting will be Thursday, December 20 at the Christian Church at 3:30 p.m.

Terri Carpenter, reporter.

Brownie Scout Troup #169 met December 20 at the Christian Church. Following the business meeting we sang Christmas carols on Main Street.

Refreshments were served by "Cookie Queen" Valerie Fanning.

Next meeting will be January 4.

—Kimberly Waddell, reporter.

EMBLEM CLUB ACTIVITIES

Emblem #192 met December 10 for the only meeting of the month.

Sally Fields, president, presented Tom Watson, Exalted Ruler of Elks Lodge #1690, a check for \$150. This is an annual gift for their charity baskets for needy families.

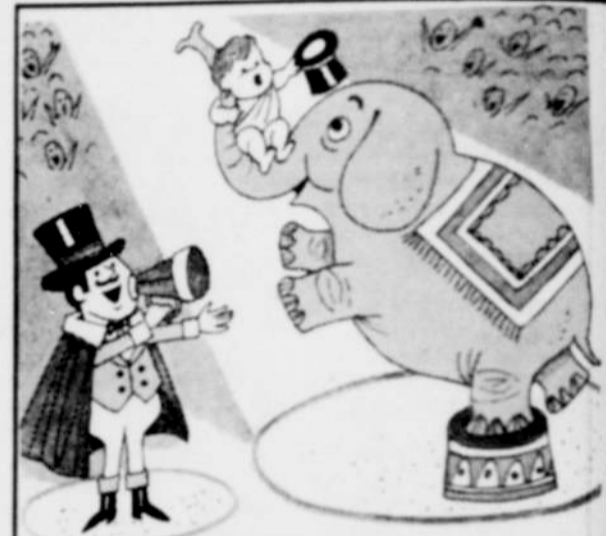
A "thank you" gift was given to Shirley Simpson for the assistance she offered to Emblem with all their extra activities.

Inez Polley was installed as Third Trustee, to replace Marion Mordhorst who resigned due to illness in the family. Ruby Post was installed as vice president to replace Emma Daws.

Initiation of two new members, Pauline Tracewell and Pat Thompson was conducted by Ellen McKinney. This will be known as the Ellen McKinney class.

January 14 will be the first meeting of the year.

Journal Classifieds Bring Results!



PRESENTING: A Great Year Ahead

It's a jumbo-sized wish that is coming your way for a New Year that's happy, healthful and successful. Many thanks for the pleasure of serving you!

NYSSA INSURANCE

RALPH G. LAWRENCE



GREETINGS for the New Year

We're sending you an old-fashioned greeting this year. The words are simple but the message they carry has a special meaning, for it's from our hearts. Best wishes to you and yours for a Happy New Year... filled with good health and good fortune. We thank you, dear friends and customers, for the privilege of allowing us to serve you through the years... it will always be our greatest pleasure.

THE NYSSA GATE CITY JOURNAL STAFF

Dirick and Margaret Nedry

Ruben Lopez Pat Savage Ruth Klinenberg Lucille Callahan

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