

First National Bank Starts New Service

First National Bank of Oregon will begin a new checking account service for its Courtesy Card holders by assuring some 20,000 Oregon retail merchants that personalized checks up to \$100 drawn by First National Courtesy Card holders will

not be returned for insufficient funds, announced Robert F. Wallace, President.

First National is the only bank in Oregon offering this free customer-oriented service which differs significantly from other check guarantee programs. The new service was instituted after First National determined that the most desired improvement to a checking account service was that checks be more readily acceptable by merchants. The customers also wanted a card which would give them access to First Day and Night Teller, the 14-hour banking machine.

First National's Courtesy card program initiated in 1957, had previously served only as identification for check cashing in the bank's 136 statewide offices.

Effective immediately, the new plastic card is issued to First National customers who have demonstrated proper management of their personal accounts. Merchants can accept personalized checks drawn by card holders with confidence and they do not need to sign any agreements or pay membership fees for the new service, as many banks now require.

The First Courtesy Card program was expanded to assure merchants and customers of the confidence First National has in the ability of its existing 200,000 cardholders to properly manage their finances. Oregon merchants and the First Courtesy Card holders are being notified by mail.

The new plastic card will have a magnetic strip encoded with an individualized identification code giving the cardholder access to 50 Day and Night Teller machines in Oregon, Washington and Idaho.

Transplanted Plants

As the weather heats up in Treasure Valley we get a number of calls relating to plants that are wilting or not doing well. This is especially true of transplanted material.

The basic cause of the problem is a root system that doesn't have water transmitting capacity enough to take care of the added load put on it by the hot weather. The tops of the plants give off more moisture than the roots can provide. As a result the plants wilt and show brown areas on the outer edges of the leaves. Root diseases, an excess of alkaline salts or failure to balance root pruning and top growth pruning during the transplanting process can contribute to the problem.

I'm glad to be alive, and you should also. I wish the doomsday cryers would hush up a little bit and permit the rest of us to enjoy this beautiful life we do have. I for one, refuse to find life as bad as it's painted.

A Touch Of Creole



Some say that Creole cookery is America's most original contribution to good food. This unique style, native to the Gulf States, and New Orleans in particular, was named for early Spanish and French settlers, called Creoles. With the influence of Negro cooks and local Choctaw Indians, Creole cookery has come to mean a piquant, inventive and varied cuisine known by its simple tools — an iron pot and slow, steady fire. Today you can add a touch of Southern culture to family and company meals at your house. It's easy when the recipe is Beef Balls Creole, a saucy dish subtly seasoned in typical Creole manner. Kay Kellogg suggests serving the savory combo over fluffy white rice accompanied by buttered okra.

BEEF BALLS CREOLE

- 2 cups corn flakes or 1/2 cup packaged corn flake crumbs
- 1 egg, slightly beaten
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 1/4 teaspoon paprika
- 1/4 cup tomato juice
- 1 lb. ground beef
- Vegetable oil

- 1/2 cup finely chopped celery
- 1/2 cup finely chopped green pepper
- 1/4 cup finely chopped onion
- 1 cup (12-oz. jar) chili sauce
- 2 tablespoons molasses
- 1/4 cup lemon juice
- 1/2 cup tomato juice

1. If using corn flakes, measure; crush into fine crumbs. Set aside.
2. Place egg, salt, pepper, thyme, paprika, the 1/4 cup tomato juice and the crumbs in large mixing bowl; mix well. Add ground beef; mix only until combined. Divide mixture into 12 portions; shape into balls. Cook in large frypan in small amount of vegetable oil over medium heat until evenly browned. Remove from heat. Remove beef balls from frypan; drain well.
3. Add celery, green pepper and onion to remaining drippings in frypan. Cook over medium heat, stirring frequently, until vegetables are tender but not browned. Stir in chili sauce, molasses, lemon juice and the 1/2 cup tomato juice. Add beef balls; cook, tightly covered, over low heat, about 25 minutes or until thoroughly heated. Serve over white rice.

Yield: 6 servings Beef Balls Creole, 2 beef balls each

Speaking To The Consumer

MAINTAINING YOUR BIKE. Adults as well as teenagers are buying more bicycles these days. Some are finding, however, that dealers are not always able to provide the parts and repairs they need. If you are shopping for a bicycle, find out from the dealer what services he offers on the model you're interested in.

REFUNDS POSSIBLE. Customers will be able to get their money back if they have purchased a product

banned as unsafe by the U.S. Consumer Product Commission. Under regulations from the CPC effective March 8, stores will post lists of banned products they have sold—and a customer will be entitled to refund of the purchase price from the store.

When you return the banned product, remember to take along your sales receipt.

AN EXTENSION BUYING GUIDE. Thinking about buy-

ing new furniture? Your county Extension office has a "Consumer Portfolio" that will help you make your decisions. The portfolio contains buying guidelines and bulletins designed to help answer questions consumers have about purchasing these items. The consumer portfolio is available at your County Extension office free of charge.

Journal Classifieds Bring Results!

TVCC Appoints New Basketball Coach

Gale Fillmore, a 35 year old father of two, has accepted a position at Treasure Valley Community College replacing Lowell Dean who resigned recently. In a joint announcement from Richard DeBisschop, Dean of Students, and Edwin Haynes, Dean of Instruction, Fillmore's duties were listed as head basketball coach, Assistant Admissions Officer, and instructor. Fillmore's family, wife Lynda, and 12 year old son, Kerry, and 3 year old daughter, Jennifer, will move to the

area in July. Fillmore's coaching and teaching experience includes four years at Waukegan High School and seven years at Warren Township High School in the Chicago area. Last year he was assistant coach under Idaho State University coach Jim Killingsworth. ISU in that year moved from a losing season to Big Sky champions. Treasure Valley Community College Athletic Director, Gary Farnworth, said, "We are pleased to have a person of Gale's experience,

ability, and contacts. We feel that he will be able to add to our program." "I think," Fillmore said, "that Treasure Valley Community College is a good school, providing a good instructional program, excellent facilities and an excellent staff. I am very pleased to accept the position. I like the area and I know it will be a pleasure to work with Mr. Farnworth, and the rest of the staff of the college." Fillmore has his MA from ISU.

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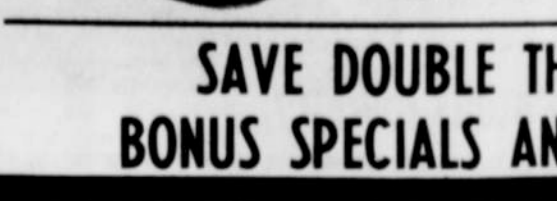
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