

## OUT OF THE PAST



### 10 YEARS AGO

Mr. and Mrs. Boyd Wilson became owners of Roberts-Nyssa Inc., garage in a deal completed Monday, Sept. 21. Purchase was made from Paul Roberts, Ontario, who established the agency in 1949.

Wilson has worked for Roberts as shop foreman, parts manager, salesman and manager since 1936. Mrs. Wilson has been employed at Wilson Brothers Department Store for several years. They have three children, Dan, a druggist in Concord, Calif.; Gary, a freshman at OSU; and a daughter, Cheryl, a high school student at home.

The City of Nyssa has issued a building permit to Standard Oil Company for the erection of a new service station at the intersection of

South Third and Main Street with estimated cost shown as \$22,000. It will be serviced by Bill Schireman, local distributor for the company.

### 20 YEARS AGO

The stage is all set for Nyssa to entertain and feed everyone within driving distance of the city when they come here Saturday for the second annual Harvest Festival. Four large beehives have been prepared, 15 bushels of potatoes are peeled and all the other food items are ready for the noontime barbecue at the high school grounds where between 5000 and 6000 people will be fed.

Holder of the highest degree in scouting, Nyssa Boy Scout Carl Tyler, 16, was promoted to Eagle Scout during the summer camp

held at Camp Billy Rice on Warm Lake.

### 30 YEARS AGO

Except for persons who grow their own fruit and can it, the sugar allowance for home canning use cannot be raised, Willard Case, district OPA food rationing representative explained today, because of the tight sugar supply situation.

Refiners are working 24 hours a day, turning out refined sugar to meet the heavy seasonal demand. Plagued by man-power shortages, some refineries are six

to eight weeks behind schedule.

Persons wishing to can fruit from their own trees may obtain additional sugar only if there is enough fruit to can an additional 100 quarts of the finished product.

### 40 YEARS AGO

A quiet wedding at the home of Judge W. W. Wood in Ontario, Nate Young of Nyssa and Miss Meda Dearborn of Ontario were united in marriage Thursday afternoon.

Nate is a very prominent young man of this city. The

bride taught last school term at Kingman Colony and has a host of friends in that community. They will be residing at the Swan Apartments here.

Riding on wind and sudden chill, winter swept down on this section when the early cold wave struck the Pacific Northwest Sunday. Cold temperatures continued throughout the week with the first real freeze on Tuesday night. Nyssa folk shivered and brought out their winter woollens. The fuel yards report a flourishing trade.

Dart Long, who came from

Lebanon, Oregon with three friends, reports the most severe storm he has ever seen in the John Day country.

### 50 YEARS AGO

The county bridge over Snake River east of town is being refloored this week and other repairs being made, putting it in first class condition. The work is being done under the supervision of G.O. Smith, well known carpenter.

### 60 YEARS AGO

Sylvester D. Goshert, everybody calls him plain

"Ves" around home here, he runs the hardware store you know, the one just across from the bank and a block down from the depot. Well, Ves took a notion to get married last week so he sneaked over to the train and goes down to Salt Lake without telling anyone around here anything about it, but it leaked out somehow.

Course somebody found out when he was expecting to come back with his bride, who by the way is a sister-in-law of Jim Kinnaird, the depot agent, and she was a widow by the name of Mrs.

Anna Humane, well-known and liked by everyone around here. Louie Spier and Bill Largent rigged up a grand welcome for him. So when the train pulled in, the men grabbed Ves and the ladies took charge of Mrs. Ves at the depot platform. The blushing groom was hoisted onto a horse, hindsides too, and the bride was in Lem Wilson's auto. It seemed like everyone in town was lined up on the sidewalk. The whole layout marched away down by the M E Church, clear around the block and back to Main Street.

## Clues On Lunches



HELEN CONNER  
Extension Home Economist,  
Malheur County

### SANDWICHERY

Plain or fancy, large or small, dainty or hearty, all-in-one meal or in-between snack, sandwiches are as good looking, good tasting and appealing as you wish to make them.

Youngsters enjoy familiar foods and mild flavors while adults like novelty and sharper flavor accents.

Do remember the basics of good sandwiches: soft butter spread all the way to the outer edges of a variety of bread and rolls to prevent sogginess and give flavor.

Once the sandwiches are prepared use moisture-proof plastic wrap or bags to keep sandwiches neat and tidy as well as fresh.

Wrap lettuce separately to keep it crisp and add it to the sandwich just before serving.

Bread is the basis for all sandwiches. Variety in your choice of breads makes lunches more exciting. Most popular, of course, is white enriched bread, but French bread also offers a welcome change. For variation in flavor and color in loaf breads, one may choose cracked wheat, whole wheat, rye, pumpernickel or such sweet bread loaves as raisin, cinnamon, nut and brown bread. The bread for sandwiches; however, does not have to come in loaf form. Sandwiches can be made from crusty rolls, hamburger buns, hot dog buns, tortillas, English Muffins and baking powder or soda biscuits.

Then there are crisp crackers in dozens of kinds. To keep sandwiches interesting try some of these suggestions. The filling can be made ahead and stored covered in the refrigerator.

**Egg Salad**—chop hard-cooked eggs, crisp bacon pieces, and pimento, blend in sour cream and seasonings to taste.

**Bean and frankfurter**—Combine 1/2 cup baked or refried beans and 3 thinly sliced frankfurters, mix well with 2 tablespoons chopped onion and 1 tablespoon chili sauce.

**Peanut butter**—Mix peanut butter thoroughly with honey, or crisp bacon bits or applesauce.

**Cream Cheese**—Combine softened cream cheese diced crisp bacon and sliced stuffed olives.

Some sandwich fillings and appropriate binders or moisteners take well to freezing, some do not. Homemakers can make a quantity of sandwiches and freeze them to speed up the daily lunch packing chore. To avoid trial and error when sandwiches are made ahead of time, then frozen until just before serving time, it is well to know which types of fillings to use, which to avoid.

Among the kind of fillings that freeze well are cooked egg yolk, cooked or canned chicken, turkey, or fish; cooked or canned meats.

Sandwich binders that take well to freezing are fruit juices such as lemon, orange or pineapple, applesauce, chili sauce and dairy sour cream.

Fillings and moisteners that do not fare well when frozen are hard cooked egg white (it toughens); raw vegetables (they lose crispness); mayonnaise or salad dressing (they separate and soak the bread).

Frozen sandwiches can be put into the lunch sack frozen, and they will be thawed and ready to eat by noon.

Here are a few other tips that may make your sandwiches more tasty or easier to prepare.

When you are making several sandwiches, lay out the slices ready for spreading so that those next to each other in the loaf can be paired together.

Season your sandwich fillings well, remembering that bit more seasoning, rather than less is desirable since the filling is going between two slices of bread.

When meat is used for filling, it may be wiser to use several thin slices rather than a single thick one. This will make better tasting sandwiches, and make them much easier to eat.

For speed when cutting sandwiches, stack two or three and cut them all at once with a sharp knife. You'll be amazed how it speeds up the operation.

### ADRIAN NEWS

BY DALE WITT

**ADRIAN** - Sunday afternoon visitors of Mr. and Mrs. Oliver Freel were Mr. and Mrs. Myron Gossard, Ramona Nevins and Keven Roundtree of Ontario.

Mr. and Mrs. Broun of Pocatello stopped by Sunday afternoon to see her cousins, Oliver and Dale Freel. They had never met before.

Mr. and Mrs. Carl Bege-man visited Mr. and Mrs. Glen Cockrofts of Greeley, Colorado at the W. C. Van DeWater home in Big Bend Thursday evening. They were former friends from Kansas.

Mrs. K. I. Peterson called on Gladys Thomas Tuesday afternoon.

Sunday afternoon, Mr. and Mrs. K. I. Peterson and Mrs. Edna Cowling visited the formers daughter, Mr. and Mrs. Mervil Hutchinson. Mrs. K. I. Peterson and Mrs. Edna Cowling also called on Mrs. Pearl Broun at the Nyssa nursing home.

Sunday evening dinner guests of Mr. and Mrs. Larry Stephen were her parents, Mr. and Mrs. Carl Ronfeld, Nampa, her grandparents, Mr. and Mrs. Walter Lenz, Nampa and Larry's parents, Mr. and Mrs. Jim Stephen.

Mr. and Mrs. G. E. Mackey took Mr. and Mrs. Jim King of Ontario to Corvallis last weekend. They left Saturday, September 14.

Mr. and Mrs. Jim King are attending college in Corvallis While in Corvallis, Mr. and Mrs. G. E. Mackey visited Mr. and Mrs. Jake Rohner and Mrs. Bertha Rohner and daughters. On their return trip they visited her sister, Mr. and Mrs. Lester Lydy of Madras, returning home on Wednesday.

# WHAT COULD BE FAIRER THAN THIS WITH FOOD PRICES?

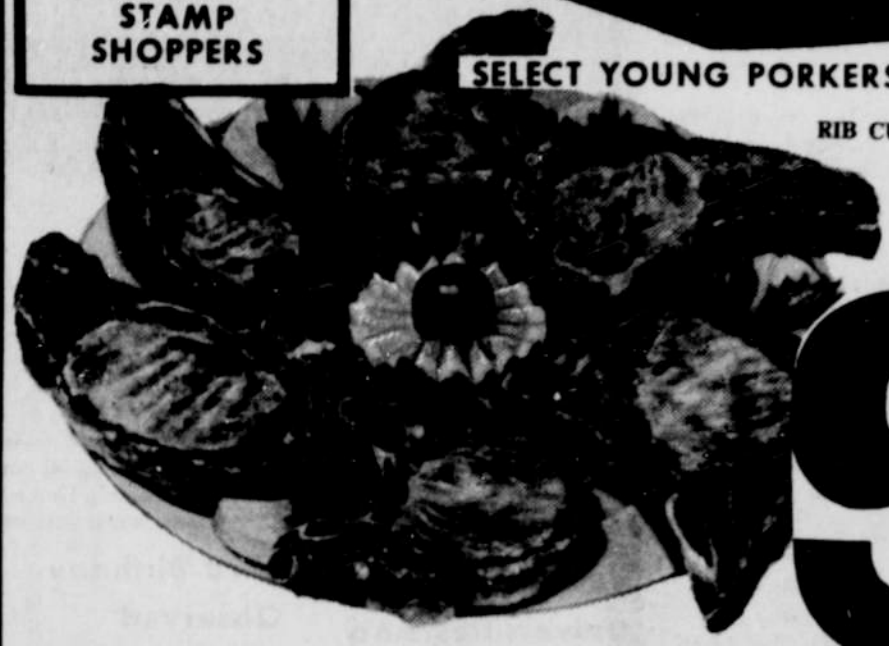
WELCOME FOOD STAMP SHOPPERS

SELECT YOUNG PORKERS

RIB CUT

## PORK CHOPS

# 99¢



We're reduc' the confusion, refusin' to mark up foods already on our shelves and in our cases. You benefit by the lower prices as long as they last. Marked up items are stocked behind those already there. Whenever possible we reduce prices. Special sale items return to their original prices at the sale's end. Any items you find with two prices are always yours for the lower one. That's the fair and square way - RAY'S FOOD FAIR'S way of giving you more for your money.

SELECT TASTY

CENTER CUT CHOPS \$1.19

COUNTRY STYLE SPARE RIBS \$1.09

MORRELLS 16 oz. WIENERS ALL BEEF 89¢



SELECT WELL TRIMMED

PORK LOIN ROAST

# 98¢

NABISCO CRACKERS 1 lb. PKG. 55¢

KRAFT MACRONI & CHEESE DINNERS PKG 28¢

SWIFTS VIENNA SAUSAGES 3/\$1

DEL MONTE 32 oz. CATSUP JAR 69¢

WESTERN SHORES TOILET TISSUE 4-ROLL PACK 59¢

JIF PEANUT BUTTER 28 oz. JAR \$1.25

DEL MONTE GREEN PEAS 16 oz. TIN 29¢

ROSEDALE PEARS 29 oz. TIN 49¢

WESTERN FAMILY COOKING OIL 32 oz. JAR \$1.99

Fresh Bakery Specials



RAY'S FRESH DELICIOUS GLAZED DONUTS

\$1.00 13 for

RAY'S FRESH HOME STYLE BREAD LOAVES 4/\$1

WESTERN FAMILY 2 LB. PKG. HASH BROWNS 49¢

BIRDS EYE COOL WHIP QUART EA. 55¢

WESTERN FAMILY ORANGE JUICE 12 oz. TINS 3/\$1



CHOICE JUICY ORANGES 7-/\$1

LOCAL JONATHON APPLES \$1.69 1/2 BU. \$1.50

SEEDLESS OR TOKAY GRAPES 3-/\$1

LOW, LOW PRICES AND GOLD STRIKE STAMPS HELP YOU SAVE DOUBLE AT RAY'S

CAMPBELL'S TOMATO SOUP \$1



6 11 oz. TINS \$7.99 CASE

COUPON FOLGERS 3 lb. COFFEE W/COUPON \$3.09 W/O COUPON \$3.39 COUPON VALUE 30c GOOD AT RAY'S FOOD FAIR EXPIRES 9-28-74

SALE DATES: SEPT. 26, 27, 28,

