

Out Of The Past

10 YEARS AGO

A new auto body and paint shop was opened Friday at 505 Main Street by Ray Daudt. He purchased the building from "Pete" Peterson and repainted it inside and out. Daudt resided in Payette for 25 years. He has had 18 years of experience in this line of work, the last six years being head of the body shop at the Chevrolet Garage in Ontario.

Fred Arai, president of the Nyssa chapter of American Field Service, announced Wednesday that he had received confirmation on a foreign exchange student for next year.

The student is Margaret Staples, who resides in Cronulla, New South Wales, Australia. She will make her home with Mr. and Mrs. Dirick Nedry, Judy and Janet during her year in Nyssa.

20 YEARS AGO

Fred Bennett was installed as commander of Nyssa Post 79, American Legion at a meeting in Veterans Hall last Thursday night, succeeding Don Lytle, who became past commander.

Nyssa came close to shivering during the last week as maximum high temperatures in the 60's and 70's were recorded, with the low temperature dipping to 44 on Tuesday. Coldest day of the week was last Friday, July 1, when the mercury sank to 66 degrees. On the Fourth of July, always thought of as a hot day, the weather reached a high of 76, with a trace of rain.

30 YEARS AGO

Word was received Tuesday after a 44-day silence from Keith Bybee, S2/C, who is believed to be in China. He said the sea-going was very rough, with salt baths every day and two meals. Upon arrival, they pitched their tents in a native village, in a garden of rice, peas and cabbage. He said that all he wanted for his birthday (he is still 17) is a long letter from his friends.

George Rookstool, son of Mr. and Mrs. J. C. Rookstool of Parma, has received his

W.W. I Barracks Auxiliary # 352

World War I Barracks and Auxiliary No. 352 met Sunday, June 15, with 20 members and two guests at the Vale Grange Hall for a potluck supper.

Mrs. Inga Buckley of Nyssa and her niece, Alice Franklin of Huntington Beach, California, were guests. District No. 6 president

rating as First Lieutenant in the Army Air Force at Salina, Kansas and has been transferred to Clovis, New Mexico. Lt. Rookstool was a resident of Lincoln Heights before enlisting in the Air Force in October 1940.

Berne Charles Lorensen, son of Kenneth Lorensen of Route 2, Nyssa, was enlisted as Apprentice Seaman in the United States Naval Reserve in Portland last week, according to word received at the Baker Navy Recruiting Station.

40 YEARS AGO

Hammers and saws have been playing a busy time at Camp BR 43, the official title of Nyssa's CCC camp ten miles southwest of town. Twelve buildings are already partially constructed since work started at the camp just three weeks ago. Officials are not certain just when the boys will arrive, but they are expected within the next week or ten days. There will be 200 boys in the Nyssa camp.

Farmers in the Adrian Bench section have started putting out rabbit poison according to D. L. Anderson who dropped in at the Journal Friday to renew his subscription. He stated the farmers in that section would like to see other communities start poisoning campaigns at this time and try to rid the country of as many rabbits as possible.

50 YEARS AGO

The new city pump arrived this week and is being installed. The town has been short of water for the past two or three weeks, but with the new pump in operation there will again be an abundance.

Mr. and Mrs. W. W. Foster and Mr. and Mrs. C. A. Marshall, with a bunch of Methodist Sunday School scholars, are spending the week at Wallowa Lake attending the Epworth League convention.

"Pud" Long and Charlie Newbill, Emmett's star batter, visited in Nyssa Sunday after taking part in a ball game at Boise.

Issues for 60 years ago are missing from our files.

Wattwise

Home Making Tips

By Helen Johnson

Summer is the busy season. We all seem to have twelve different things to do in a time space of ten! This week we are discussing quick ways to get everyday chores completed.

Croutons make a salad gourmet. To make them at home, toast bread, butter on one side, cut into squares and put in a plastic bag. Sprinkle Parmesan cheese, garlic salt and parsley flakes in bag and shake. This saves time and there is no pan to clean.

The next time you make meatballs, use your ice cream scoop for perfect meatballs. They will be uniform in size and already round!

Everyone needs grated orange and lemon peel at odd times. Next time you use an orange, save the peel. Take most of the white off the peel. Let the peel set for a few hours. Then put it in the blender for a few seconds. Presto! Grated orange peel. Store in plastic container. Keeps several weeks in refrigerator.

When you buy convenience foods, you need to ask yourself the following questions: What is the actual cost difference between the convenience food and its home-made equivalent? How much time is saved in preparation? How do you value your time? What is the food quality? Does your family like the food? What is the nutritional value? Some so-called convenience foods are in reality not convenient and are costly.

Remember that box of

BIRTHS

Malheur Memorial

June 26: Mr. and Mrs. Rudolfo Contreras, Parma, a boy.

Mr. and Mrs. Carlos Tamez, Vale, a girl.

June 27: Mr. and Mrs. Candelario Rodriguez, Adrian, boy.

Holy Rosary Hospital

June 27: Mr. and Mrs. Gary Galyen, Ontario, a girl.

June 29: Mr. and Mrs. Richard Jordan Jr., Vale, a girl.



STRAWBERRY ICE CREAM
1 1/2 cups sugar
1/4 cup corn starch
1/2 teaspoon salt
2/3 cup Karo light corn syrup
4 eggs
5 cups milk
3 pints strawberries
2 cups heavy cream
2 teaspoons vanilla

In heavy 4-quart saucepan stir together sugar, corn starch, salt, corn syrup and eggs. Gradually stir in milk. Cook over medium heat, stirring constantly, until small amount spooned onto surface of custard mounds slightly. Chill. Rinse, stem and crush strawberries; stir into chilled custard. Stir in heavy cream and vanilla. Freeze in 5 or 6 quart electric or hand crank freezer following manufacturer's directions. Makes about 5 quarts.

Newell Heights Items

By Dale Witt

NEWELL HEIGHTS - Eugene Simpson and son Robert were Sunday callers in the Ray Simpson home.

Andrea Hanson of Ontario spent the past week with Terri Hill and attended the bible school at the Adrian Community Presbyterian Church.

Last Wednesday, Mrs. Carl Lee Hill and Terri went to Portland and brought back her nephew Aaron Alan Ward who is 15 months old. He will spend some time in the Hill home.

Mr. and Mrs. Vernon Ward of Caldwell were weekend guests in the Carl Lee Hill home and got to visit with their grandson Aaron.

Stanley Hill and Carl Hanson of Ontario were Saturday dinner guests of Mr. and Mrs. Carl Lee Hill and houseguests.

Mr. and Mrs. Cliff Flanders, Max and Amy were Sunday afternoon callers of Mr. and Mrs. Carl Lee Hill.

Mrs. Wesley Walker and son Danny and nephew George Martin were Friday morning visitors of Mrs. Rollo Fenn.

Jim McDermott of Caldwell visited his grandmother Mrs. L. C. McDermott Sunday afternoon.

baking soda in your kitchen cupboard can do a multitude of jobs around the house. Rubbed into grease on a rug, it can be vacuumed up the next day taking the grease with it.

Permanent press garments with pleats or creases should be turned inside out before machine washing to reduce friction along edges. In this way, the appearance of wear marks will be limited. Knits also are best laundered inside out to avoid snagging.

To speed remaking beds after laundering sheets, have different patterned linen for each bed. After washing and drying, it is easy to sort, fold and replace sheets directly on the bed.

Mr. and Mrs. Burton Barnes went on a trip to the Coast Friday and returned home on Wednesday. They visited the Solomons at Elkton, the Borges at Reedsport, then they went up the Coast to Long Beach, Washington where they visited Bert's cousin, then to Longview, Wash. to a "Cousins reunion" on Bert's side of the family.

Mr. and Mrs. Irvin Topliff visited her parents, Mr. and Mrs. Harry Warren of Parma, Sunday afternoon.

Mr. and Mrs. Marion York of Vale and Mr. and Mrs. Alfred Simpson visited Mr. and Mrs. Ray Simpson Sunday afternoon.

Mrs. Erma Sparks of Nyssa visited Mrs. Dale Witt Thursday afternoon.

Mr. and Mrs. Charles Hirsch of Boise spent the weekend with his parents, Mr. and Mrs. Vern Hirsch. Mrs. Charles Hirsch called on Mrs. Dale Witt Saturday.

Mr. and Mrs. Boyce Van DeWater of Big Bend were Saturday evening visitors of Mrs. Dale Witt.

Sunday, June 22, Mrs. Margaret Payne and Mrs. Pauline King of Ontario spent the day with Mr. and Mrs. Bill Webb.

Mr. and Mrs. Marion York and girls of Vale were Sunday dinner guests of her parents, Mr. and Mrs. Alfred Simpson.

Mr. and Mrs. Jay Draper and children, Mr. and Mrs. Golden Draper and grandsons, Brant and Steve Callahan of Boise and Mrs. Rollo Fenn went camping and fishing at Juntura Friday, returning home on Saturday. Fishing was good.

Mr. and Mrs. Robert Stringham and four children of Farmington, Utah were Monday evening dinner guests and overnight guests of his sister, Mr. and Mrs. Leon Chamberlain. They are former Newell Heights residents. Mrs. Dale Witt was a Monday evening caller in the Chamberlain home.

Favorite Recipes



No frosting needed for toasted wheat germ raspberry cake.

Wheat Germ with Sugar & Honey Makes 'Berry' Nice Cake

This wheat germ with sugar & honey cake is indeed 'berry' nice. It has a tart, sweet quality that's especially refreshing for summer. With toasted wheat germ, raspberries and other wholesome ingredients it is so flavorful it needs no frosting. It's a most suitable tote-along snack or picnic dessert. In fact, this not too sweet goody is an anytime cake. Consider it for a very special brunch menu or for ending dinner on a sweet note.

The batter is quickly stirred up. It's an easy one bowl operation with no sifting of ingredients. Wheat germ with sugar & honey is vacuum packed in 10-ounce glass jars. It, like regular wheat germ and the two other sweetened varieties, will be found in the cereal section of food stores. It pours easily for measuring. Wheat germ is a perishable food and should be stored in the refrigerator once the jar is opened. This is more important than ever when summer temperatures soar.

This cake can be made with fresh or frozen berries with equally good results. The handy, versatile recipe is one of those classics to bake again and again. It looks particularly pretty baked in a ring mold and comes out a rich golden brown. The cake is delicious by itself. Or, top it with yogurt and more berries.

Consider wheat germ a basic ingredient for

baking. The little golden flakes with the hearty taste add extra texture, flavor and moistness to many cakes, breads, pastries, cookies—almost any dough or batter that bakes in the oven! And the nutrition story of wheat germ is well known. It's the world's most nutritious natural cereal containing a wealth of vitamins and minerals plus high quality protein.

Wheat Germ Berry Patch Cake

1 cup wheat germ with sugar & honey
1 1/2 cups flour
3/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter, softened
2 eggs
3/4 cup milk
1 teaspoon pure vanilla extract
1 cup fresh raspberries or boysenberries*

Combine wheat germ, flour, sugar, baking powder and salt. Cut in softened butter with pastry blender until mixture looks like coarse meal. Stir in eggs, milk and vanilla. Add berries, mixing only until combined. Turn into greased 6-cup ring mold or 9-inch baking pan. Bake in 350 deg. oven until a pick inserted into center comes out dry. Allow 45 to 50 minutes for ring mold and 35 to 40 minutes for square pan. Cool 5 to 10 minutes in pan, then invert and cool on rack. Slice and serve with yogurt and additional berries, if desired. Makes 8 to 12 servings.

*or frozen berries, thawed and drained.

A REMINDER LAST WEEK'S AD PRICES STILL IN EFFECT, FEATURING ...

WHOLE
FRYERS
53¢ LB.

WELLS & DAVIES
BULK
WIENERS
89¢ LB.

ALPINE
ICE CREAM
99¢ 1/2 GAL.

HAMBURGER & HOT DOG BUNS
69¢ DOZ.

WHITE SATIN
SUGAR
\$6.79 25 lb. BAG

KRAFT
MIRACLE WHIP
\$1.09 QT.

RED RIPE
MELONS
11¢ LB.

WHOLE SUN
ORANGE JUICE
6 oz. CANS **5/\$1**
FRESH
STRAWBERRIES
69¢ QT. CUP



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