

NYSSA PUBLIC LIBRARY - GO PLACES WITH BOOKS

Adult Nonfiction Books

The Round Dance Book—Lloyd Shaw - The delightful old round dances, such as the Viennese Waltz, the Polka, the Schottische, the Mazurka—you will find this book an inspiration and guidance toward the easy mastery of these fascinating and beautiful old steps.

The Best of the Athletic Boys—Jack Newcombe - This is the story of Jim Thorpe, an American-Indian half breed. His early days as a ward of the government, of his Indian friends and classmates, of the Agency School, and the Carlisle Indian School which did so much to shape the phenomenal athlete of later years.

"I Am Not a Crook"—Art Buchwald - This is unquestionably his best and funniest book in years, according to the Los Angeles Times.

The Housebuilding Book—Dan Browne - A professional builder demonstrates how he builds an entire house—from site preparation to final trim.

Logging the Redwoods—Lynwood Carranco & John T. Labbe - This book takes a look at the Redwood trees, and at the great challenge they presented to the hardy pioneer who met that challenge. Here is the story of the California Redwood Lumber industry.

Adventures in the Movies—Ian Cameron - Adventure is about swashbuckling sword fights and dramatic final shoot-outs as well as Glenn Miller's search for the "sound". This book is not only about people, it is also about extravagant, fantastic sets and locations in exotic, faraway places.

Plastics Industry Safety Handbook—Prepared by the Society of the Plastics Industry - This handbook sets forth detailed, practical facts and suggestions for developing safety procedures to cover nearly every aspect of the plastics industry—from material suppliers and equipment manufacturers to custom molders and converters.

Voices from the Wilderness—Edited by Thomas Froncek - Here are the true exciting accounts of America's frontiersmen who traveled beyond the edge of civilization in search of independence, adventure and living space.

William Tecumseh Sherman—Gold Rush Banker—Dwight L.

Adult Fiction

The Devil & Webster Daniels—Terrence Lore Smith - A new kind of adventure piques the interest of Webster Daniels, and almost costs him his life: the pursuit of the devil.

The Shrouded Walls & The Dark Shore—Susan Howatch - The Shrouded Walls: Suspense, danger, romance and sudden death all blend frighteningly in the high-ceilinged rooms of an 18th century mansion, when Marianne Fleury agreed to marry Axel Brandon, in a marriage of convenience.

The Dark Shore—Sarah Hamilton has become the bride of charming Jon Towers—but "accidents" happen, and Sarah's instincts warn her to run for her life. Susan Howatch, the author of "Penmaric" has created another of her spellbound novels.

MASQUE OF HONOR—Edward Linn and Jack Pearl - As a black man, a soldier, and an American, Captain David Walsh was acclaimed a hero and feted with a hero's welcome, privately and publicly. Could he, for only personal reasons—integrity, honesty—give the lie to those honors and all that they meant? Here is a brilliant novel which reveals a terribly real, frightening dilemma in which a good and decent man may have no choice except on which horn he is to be impaled.

The Raj—Donald H. Robinson - This story is set in the years somewhat before World War II, the time of Gandhi's fasts, when large segments of India's youth had neither time nor patience for such nonviolent protests. Here is a whole colorful world of British India in the pride and danger before the fall, a time when trumpets blew, protocol was perfect, caste structure rigid, and courage, venality, and intrigue flourished beneath the flying flags.

Out of the Silent Planet—C. W. Lewis - This is the first book of the trilogy devoted to the interplanetary adventures of Dr. Ransom, Cambridge philologist.

NOTICE

ANY PERSON owning or in possession of taxable personal property as of January 1, 1976 at 1: A.M. is required to file a return with the assessor on or before March 3, 1976. A penalty is provided for late filing.

LEASED EQUIPMENT is taxable to person or persons in possession unless otherwise stated in the agreement or contract.

INVENTORY OWNERS (including livestock and farm machinery used in planting, cultivating and harvesting farm crops) will receive a 60% reduction, in accordance with O.R.S. 310.608.

HOUSEHOLD furnishings and goods and personal clothing for personal use are not taxable items.

O.R.S. 308.290 states in part, "...failure to receive or secure a form shall not relieve the person, managing agent or officer from the obligation of making any return..." Forms may be obtained by contacting the assessor's office.

PENALTY PROVISIONS: Late filing, O.R.S. 308.295, after March 3, 1976 of personal property returns shall be \$1.00 for each \$1,000 (or fractions thereof) of the true cash value, but shall not be less than \$10 or more than \$250.

FAILURE TO FILE with the assessor within the specified time with the intent to evade taxation (O.R.S. 308.300) shall be subject to a penalty of \$10 for each day of the continuance of such refusal or neglect.

OSCAR BRATTON MALHEUR COUNTY ASSESSOR

Apple Valley Items

By Frances Smalley

Mr. and Mrs. Clifford Knox of Grandview were Friday guests of his parents Mr. and Mrs. William Knox.

Mr. and Mrs. Waldo Smalley were Friday dinner guests of Mr. and Mrs. Ruben Henshaw at Meridian and they also visited with Mrs. Mary Nichols at Nampa.

Mr. and Mrs. Rex Nichols returned Friday from Stevensville, Montana. They were accompanied by Mr. and Mrs. Gordon Nichols of Boise and Vernon Nichols of Las Vegas. They went to attend a memorial service for Mrs. Verda Nichols, their mother at Stevensville on Thursday.

Mr. and Mrs. Fay Collins were Sunday dinner guests of Mr. and Mrs. Don Fox at Adrian.

Mrs. Estella Frasier of Boise and Mrs. Mamie Williams of Eagle were Friday afternoon visitors of Mrs. Fay Collins.



OUR FLAG

Historical Highlights

HOME OF THE BRAVE



Not many Americans, according to the U.S. Marine Corps Reserves, are familiar with the third stanza of the Star-Spangled Banner. Here it is.

*Oh, thus be it ever
when freemen shall stand,
Between their loved homes
and the war's devastation;
Blest with vict'ry and peace,
may the heav'n rescued land
Praise the Power that has made
and preserved us a nation.
Then conquer we must,
when our cause is just,
And this be our motto:
"In God is our trust";
And the star-spangled banner
in triumph shall wave
O'er the land of the free
and the home of the brave.*

"He who listens understands."
—Old proverb

Sunset Valley News



By Martha Lorenson

SUNSET VALLEY - Mr. and Mrs. Russell Nelson are the parents of a son, who arrived on January 12 at the Mercy Hospital in Nampa. He weighed eight-pounds, one-ounce. His name is Russell Jeremy. Mrs. Nelson can be remembered as the former Barbara Phelps. "Grandma and Grandpa" are Mr. and Mrs. Jim Phelps.

Mr. and Mrs. Ora Newgen were dinner guests on Sunday at the home of Mrs. Rose Douglas in Parma.

Mr. and Mrs. Ken Lorenson were visitors at the home of the Rev. and Mrs. Kenneth Himple. Harriet and Gloria Lorenson attended the Young People's Service at the Baptist Church in the evening in Twin Falls. They returned home Sunday night.

A Coffee and Bible study in the book of Mark is being held at the home of Mrs. Jim Langley, each Tuesday from 9:30 till 11 a.m. It is activated through the Christian Women's efforts, is open to all who are interested. Meetings start promptly at 9:30 and close also on time. Mrs. Elver Nielsen is Lesson Leader.

Mr. and Mrs. Kenneth Lorenson Harriet and Gloria Lorenson attended a Sixty Year Wedding Anniversary reception, which was held at St. John's Lutheran Church in Buhl, Idaho on Sunday afternoon. The reception in honor of Mr. and Mrs. Sam Daiss was hosted by their children, who were all present. Many out-of-state friends and relatives were present. Mr. and Mrs. Daiss are former residents. They came at a time when many from Nebraska were arriving. Mr. Daiss is a brother of Mrs. Otto Wolfe who now resides in Nampa. The farm then owned by Otto Wolfe is now occupied by Mr. and Mrs. Fred Schilling.

Mr. and Mrs. Magnus Ekaner spent the weekend at the home of Mr. and Mrs. Paul Cleaver in Pocatello, Idaho. They returned home on Monday evening.

Mr. and Mrs. Jim Phelps, Mr. and Mrs. Ron Suydam and Claudia Montague of Vale were dinner guests Friday evening at the home of Mrs. Suydam's parents in Boise to honor Mr. Suydam on his birthday.

Mr. and Mrs. Ora Newgen were luncheon guests on Monday evening at the home of Mr. and Mrs. Bob Moore.

Mr. and Mrs. Harold Alexander and family and Mrs. Elvin Fogelman, Sandra, Karen and Scott were dinner guests on Sunday at the home of Mr. and Mrs. John Grotvitt in Nyssa. The "Birthday Dinner" was to honor the birthdays of both Mrs. Alexander and Mrs. Fogelman.

Mr. and Mrs. Charles Glenn were visitors Sunday afternoon at the home of Mr. and Mrs. Dennis Shenk in Little Valley.

Mr. and Mrs. Jack Reffett of Orofino were weekend visitors at the home of Mrs. John Reffett.

Mr. and Mrs. Loren Hite and Mrs. Blanche McKie were weekend guests at the home of Mr. and Mrs. Lem

Wilson in Grangeville, Idaho. Mr. and Mrs. Bob Newgen were dinner guests on Sunday at the home of Mrs. John Reffett.

Mr. and Mrs. Ernie Prince-house of Ontario were visitors on Sunday afternoon at the home of Mrs. John Reffett.

Mr. and Mrs. Gary George and daughter, Jennifer of Yakima, Washington were visitors at the home of their grandparents, Mr. and Mrs. Kenneth Lorenson over the weekend. They returned home on Sunday morning, and planned a stop at Whitman College to visit their son who is attending the College.

Mr. and Mrs. Ken Lorenson Harriet and Gloria Lorenson and Mr. and Mrs. Gary George and Jennifer George were among those who attended the Pancake Supper which was held by the Grange at the Oregon Trail Grange Hall.

Mr. and Mrs. Doyn Price of Portland, Mr. and Mrs. Homer Whitman of Caldwell, Ewen Chard and Mrs. Hazel Sewright of Nyssa, were dinner guests on Sunday at the home of Mr. and Mrs. Elver Nielsen.

Howard Day underwent surgery at the Holy Rosary Hospital in Ontario last week. He returned home January 26, where he is recuperating satisfactorily at the present time.

Mr. and Mrs. Chuck Martin of Vale were visitors on Sunday morning at the home of Mr. and Mrs. Larry Culbertson.

Mr. and Mrs. Ora Newgen returned home January 22 from a vacation trip which began when they left here early in November. They visited their sister Mae Rowe and brother Floyd Newgen in Healdsburg, California and a twin sister Nora Ward in Romoland; also the Newgen brothers, Lloyd and Ben in Anaheim. A month was spent at Yuma, Arizona. Their return trip home was through Tecapa Hot Springs and Death Valley. They report that good weather and good roads were theirs to enjoy throughout their travels.

Alien Address Deadline

Lyle H. Dahlin, District Director of the Immigration and Naturalization Service reminded aliens in Oregon that Saturday is the deadline for filing address report forms as required under provisions of the 1952 Immigration and Nationality Act.

The Immigration Official urged aliens who have not yet filed their address reports to do so no later than January 31 to avoid possible penalties. Mr. Dahlin said the law requires that every alien except those having diplomatic status and representatives of certain international organizations must file the address report during January of each year at the nearest Post Office or Immigration and Naturalization Service Office.

Mr. Dahlin said an estimated 15,000 aliens in the State of Oregon have filed address reports so far this January.

A total of approximately 26,000 Aliens filed address reports in Oregon last year. An increase in this figure is expected for 1976.

Your County Agent Says

Out of State Telephone Pitches for Weed Killers: Determine amounts of active ingredients in any herbicide offered you and use this as your basis for price comparison. A check ran on one herbicide showed the active ingredients (effective weed killers) in one gallon of the material to be valued at about 70c while the material was being offered at about \$18.00 per gallon. At the recommended rate of 1.5 gallons per 1000 square feet, the per acre cost becomes astronomical.

Professional Directory

Physicians & Surgeons

K.E. Kerby, M.D.
K.A. Danford, M.D.
T.J. Juson, M.D.

Physicians & Surgeons
Dial 372-2241

HOURS: 9 to 12 noon & 2 to 5 p.m.—Monday thru Friday, 10-12 Saturday.

Optometrists

Dr. John Easty
387 S.W. 4th Ave.,
Ontario, Oregon
Phone 889-8017

Dr. A. N. Bonde
7 North 2nd Street,
Nyssa, Oregon
Phone 372-3747

Veterinarians

TREASURE VALLEY ANIMAL HOSPITAL
Phone 372-2251
Dr. B.E. Ross
Nyssa, 372-5257
Dr. Robert Derby
Parma 722-6537

FRENCH COOKING MADE EASY

CHOCOLATE MOUSSE

The French know how to make the end of the meal light and reviving or make it a spectacular finale. Chocolate Mousse is an ideal ending to a heavy meal. Each fluffy spoonful is bursting with chocolate. This version calls for rich, flavorful Blue Bonnet Margarine. Tests conducted in European cooking schools comparing Blue Bonnet and butter found no difference in performance on flavor.



CHOCOLATE MOUSSE

- 12 lady fingers, split
- 3/4 cup (1-1/2 sticks) Blue Bonnet Margarine
- 1/2 cup sugar
- 6 egg yolks
- 1-1/2 teaspoons vanilla
- 1 teaspoon rum extract
- 1 cup (1 6-ounce package) semi-sweet chocolate pieces, melted
- 6 egg whites
- 1/2 cup coarsely chopped pecans

Line a 9 x 5 x 3-inch loaf pan with waxed paper. Arrange split lady fingers around sides, then on bottom of pan. (1)

Cream margarine, gradually add sugar and cream together until light and fluffy. (2) Add unbeaten egg yolks, one at a time, beat until smooth after each addition. Thoroughly blend in vanilla, rum extract, and melted semi-sweet chocolate pieces. Beat egg whites until stiff but not dry; fold into chocolate mixture. (3) Fold in coarsely chopped pecans. Pour into pan lined with lady fingers. Refrigerate overnight.

To serve, invert on serving plate; remove waxed paper. Decorate top with whipped cream. Cut into thin slices to serve (4)—mousse is very rich. Makes about 12 to 15 servings.

First National Earnings Down

First National Bank of Oregon reported a decline in earnings for the year 1975, compared with a record high the year before. Strong deposit growth and a nominal decline in loans were noted for the period ending December 31, announced Robert F. Wallace, chairman of the statewide financial institution.

The bank reported income before securities transactions for the fourth quarter of \$5,002,000, or 94 cents per share, down 7.9 per cent from \$5,434,000, or \$1.02 a share, a year earlier. Income after securities transactions was \$4,524,000 or 85 cents a share, compared with \$5,430,000 or \$1.02 during fourth quarter 1974.

For 1975, income before securities transactions was \$20,125,000, off 5.8 per cent

from the prior year's \$21,366,000. Earnings amounted to \$3.79 per share compared with \$4.02 per share for 1974. Net income after securities transactions was \$19,664,000 or \$3.70 a share. This compared with \$20,972,000 or \$3.95 per share last year.

Wallace said the bank's lower earnings for the year resulted partly from a rapid drop in the high interest rates reached in 1974 and softness of loan demand, which persisted throughout the year.

First National continued to experience favorably low net loan losses with 1975's total of \$1.4 million, the lowest for the bank in the last seven years, representing only 0.10 per cent of average loans. The bank's reserve for loan losses, modified to meet new

reporting requirements of the Comptroller of Currency, was increased by \$1.0 million to a total of \$16.4 million.

Deposits at year-end totaled \$2,312,881,000 compared with \$2,178,444,000 reported at the close of business in 1974, an increase of \$134,437,000 or 6.2 per cent. Total assets amounted to \$3,022,547,000.

Loan totals at the end of the year were \$1,429,141,000 off \$12,548,000 or 0.9 per cent from \$1,441,689,000 reported on December 31, 1974.

The Nyssa branch reported deposits of \$18,642,000 and loans of \$8,787,000 as of December 31. Comparable totals for the branch a year ago were \$14,491,000 in deposits and \$7,936,000 in loans.

Statistics Indicate Cities Losing Appeal

The historic migration to the cities in the United States has reversed in the 1970's, according to Calvin L. Beale, leader of the Population Studies Group for the U.S. Department of Agriculture.

The U.S. population increase from 1970 to July 1973 was 3.2 per cent. The metropolitan increase was 2.9 per cent, and non-metropolitan increase was 4.2 per cent.

Mr. Beale, in a speech to the Coalition for Rural Development, attributed the reversal to an increase in available jobs as manufacturing in rural areas increased during the 1960's. Resort and retirement development in rural areas and changes in residential preference were also cited as factors.

Pizza Beef Squares

Give them what they want, in the flavor they like best! Teens will cheer for Pizza Beef Squares, a zesty meat loaf with a pizza-type topping.

This recipe calls for regular ground beef, but remember there are three kinds available at the meat counter...regular, lean and extra lean. What's the difference? The amount of fat, the uses, and of course, the cost. Regular is the best choice for most of your ground beef dishes, including those juicy beef burgers. Lean and extra lean are best for formed products, such as meatballs, meat loaves, and hors d'oeuvres, and for low fat and low calorie diets. Choose the type of ground beef by its intended use. Ground beef supplies not only high quality protein, but vitamins and minerals in substantial amounts, making this entree nutritious as well as delicious.

PIZZA BEEF SQUARES

- 2 pounds ground beef
- 4 slices beef bacon
- 1 medium onion, chopped
- 1 can (4 oz.) mushroom stems and pieces
- 2 eggs
- 1 cup cooked rice
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 can (8 oz.) tomato sauce
- 1/2 teaspoon leaf oregano
- 2 slices 6 1/2" x 3 1/2" Mozzarella cheese

Cook bacon until crisp. Remove bacon and break into small pieces. Reserve two tablespoons onion for topping. Add remaining onion to bacon drippings and cook until tender. Drain onion. Combine ground beef, bacon, onion, mushrooms and liquid, eggs, rice, salt and pepper. Mix well. Pat meat mixture into an 8x8x2-inch pan.

Mix tomato sauce, oregano and the 2 tablespoons onion. Pour mixture over meat loaf. Bake in a slow oven (325 deg. F.) for 1 hour. Cut cheese into pieces about 2 inches square. Arrange cheese pieces on meat loaf in 3 rows of 3 pieces each. Return meat loaf to oven and bake 30 minutes longer. Result—9 servings.

Bicentennial Traffic Is Topic of Study

The U.S. Department of Transportation has begun a cost-sharing study with Tufts University and the city of Salem, Mass., to find ways to ease the impact of expected bicentennial tourist traffic congestion in U.S. cities with major historic and scenic attractions.

The \$77,974 study will be conducted by graduate students at Tufts under the direction of Dr. Hermann H. Field, director of the university's graduate program in urban social and environmental policy.

The study will include an investigation of current transportation systems and parking provisions within affected cities and land use patterns and development predictions as they affect traffic projections within the cities. Also, the historic/cultural facilities will be evaluated in terms of physical condition and ability to handle current and expected tourist volumes.