



LONG DRESSES were in evidence throughout the business district last Friday, helping to commemorate the Bicentennial. Shown above are some of the girls at the First National Bank of Oregon's Nyssa branch. From left, they are Kathy Fife, Sharon Krause, Sylvia Grasmick, Lucy Moore, Shirley Mendoza, Vivian Bowns and Nellie Pounds. They will wear their long dresses every Friday through the first week in August to observe both the Bicentennial and Thunderegg Days.

Social Scene

Weekend houseguests of Mr. and Mrs. Frank Byers were their son, John and husband, Mr. and Mrs. Jim Rolland and Mrs. Verda Hall of Fairfield, Iowa. They joined Mr. and Mrs. John Sommars and family of Donnelly, Mr. and Mrs. Rod Scheffelbein of Middleton and Lee Cash of Nyssa for a 4th of July picnic on the Byers lawn.

Mr. and Mrs. Forrest McCool visited at the Byers home Monday evening.

Houseguests last week in the Walter McPartland home were their daughter, Mrs. Barbara Friesen and their son, Dick McPartland both of Portland.

Mr. and Mrs. Bernard Eastman enjoyed the July 4th weekend at the home of their son and daughter-in-law, Mr. and Mrs. Michael Eastman and family in Ashland.

Mr. and Mrs. Owen Gann were weekend houseguests at the home of their daughter and son-in-law, Mr. and Mrs. Burton Richey at Harper.

Mr. and Mrs. Walt Looney and boys journeyed to Pomeroy, Washington, Friday and celebrated the 4th of July at the home of her sister and brother-in-law, Mr. and Mrs. Danny Norland. They returned home Wednesday.

Family picnic guests on Sunday, July 4th at the home of Mr. and Mrs. Dean Lancaster and family in Fruitland were his parents, Mr. and Mrs. Muri Lancaster and his sister and brother-in-law, Mr. and Mrs. Larry Hobson and family of Hagerman.

Houseguests at the Mark Moncur home over the holiday were her nephew, Leo Hollingshead and three daughters of Scottsdale, Arizona. They joined Mrs. Tom Jayo and family, Mr. Bill Nielsen and family, Mr. and Mrs. Cecil Sant of Seattle, and Mr. and Mrs. Gary Sant and family for a July 4th dinner at the Moncur home.

Monday the Moncurs took the Hollingshead family and the Sant girls to Lake Owyhee for a picnic.

Weekend houseguests at the Dick Tensen home were their son, John and friends, Steve Crossman and Kim and Sue Burkhart all of Corvallis.

Mr. and Mrs. Bud Sappe hosted a 4th of July dinner in honor of their son, Dean, who celebrated his birthday Sunday. Dinner guests were, Mrs. Gertrude Ward, Emmett Sappe, Carl Dodson, Louie Remenderi, Mrs. Louise Ward and Mr. and Mrs. Dean Sappe and baby.

Mr. and Mrs. Paul Fordyce and baby daughter of Payette were Monday evening callers at the Don Savage home.

Mr. and Mrs. Owen Froerer hosted a 4th of July evening supper for Mr. and Mrs. Roy Bair and family, Mr. and Mrs. Darwin Jensen and family, Mrs. Vera Jensen, Mr. and Mrs. C. R. Kesler, Jr. and family, Mr. and Mrs. Jerry Williams and family, Mr. and Mrs. John Taylor and family, Mr. and Mrs. Melvin Feik and family, Mrs. Virginia Bybee, Mrs. Roma Alvord, Mr. and Mrs. Garry Bybee and family and Mr. and Mrs. Kim Bybee and son of Ogden.

Mr. and Mrs. Benjamin Zamora and their children of Pullman, Washington, visited over the weekend at the home of his parents, Mr. and Mrs. M. C. Zamora. Benjamin is a teacher at Washington State University.

Mrs. Norm (Shirley) Smith returned to her home in Tucson, Arizona last Thursday after spending one week with her mother, Mrs. Dorothy Nolen.

Weekend houseguests of Mrs. Virginia Bybee were her grandson and wife, Mr. and Mrs. Kim Bybee and baby son of Ogden. The baby is Mrs. Bybee's first grandchild and this was the first time she had seen him. They also visited other relatives in the area.

Commander and Mrs. K. L. Cottle and family, Dean, Kathy, Karry, and Kim visited a few days last week at the home of his parents, Mr. and Mrs. Kenneth Cottle and his aunt and uncle, Mr. and Mrs. Frell Blair. They left Friday for Seattle to visit Mrs. Cottle's mother, Mr. and Mrs. George McCharles before returning to their home in Washington.

Pam Bybee of Beaverton, was a weekend visitor at the home of her parents, Mr. and Mrs. Jay Bybee. She also visited other relatives during the July 4th holiday.

Mr. and Mrs. Frell Blair went to McCall for the 4th of July weekend. They were joined by their daughter and son-in-law, Mr. and Mrs. John Hight.

Mr. and Mrs. Don Savage and Kris enjoyed the July 4th holiday at McCall. They were joined Saturday evening by their son Kirk.

Tim Klinkenberg and his mother, Mrs. Ruth Klinkenberg spent the 4th of July holidays in Washington visiting relatives. They were guests in the homes of Mr. and Mrs. W. T. Klinkenberg in Lynnwood; the Dean Lange family in Bellevue, and the Earl Sager family at Big Lake near Mount Vernon.

Mr. and Mrs. Vance Clark of Salt Lake City were houseguests last week at the home of Mrs. Esther Brown. Mr. Clark is Mrs. Brown's nephew.

Mr. and Mrs. Lester Oden and Mr. and Mrs. Glen Cooper camped and fished last week at Ox Bow Dam.

Paul L. Klinkenberg returned Monday from a visit with his brother and sister-in-law, Mr. and Mrs. W. T. Klinkenberg near Seattle.

Engagement Announced

Mr. and Mrs. Wayne Lattin of rural Nyssa announce the engagement of their daughter, Renee, to Lon Ashby of Ontario. He is the son of Mr. and Mrs. Roger Ashby and Mrs. Jacqueline Ashby all of Ontario.

An informal wedding ceremony will be held Saturday, August 28, at the Cow Hollow Ball Park.

Reeces Host Patio Barbecue

Mr. and Mrs. Lyle Reece hosted a barbecue in honor of their son, Jon, who received his commission as a 2nd Lt. in the Marine Corps at their home June 29.

Officers coming from Portland to commission Jon were Sgt. Bill Carrol and 1st Lt. Steve Mack. Those attending were Mr. and Mrs. Curtis Reece, Pete Kinkade and sons, Eddie and Johnnie, Mrs. Edith Reece, Doug Hislop, Bob Van Buran, Craig Robbins, David Sparks and Lance Reece.

Amity Women Meet

The Amity Club met Thursday evening, July 1, at the home of Lavine Roberts. A short business meeting was held and committees announced.

Helien Peterson and Phyllis Talbot are to be in charge of the summer picnic. The Christmas party will be planned by Marion Child and Lucille Pett. The annual banquet to be held in March 1977 will be arranged by Barbara Burningham and Mary Mann. Programs are being made by Ida Moncur and Kerma Olsen. Cleda Blair and Florence Lewis are to act as the gift committee.

Several members told of vacation trips taken in June. A lovely buffet luncheon was served by the hostess. Picnic plans to be held in July will be completed and announced.

GRANGE NEWS

The Charter of Oregon Trail Grange #687 was draped in memory of Ira Price at the regular meeting held Thursday evening, July 1. Chaplain Orma Cleaver was assisted by Assistant Steward Tom Drydale, Lady Assistant Steward protem Polly Holub, and Betty Kurtz as Ceres.

Master Harold Kurtz called the meeting to order. An agriculture report was given by James Stephen. Ernie Metcalf reported on an article which stated that farmers having five or less employees would not have to follow the rules set down by OSHA.

During lecturer Sadie Metcalf's program several members were asked to tell what America meant to them. Foy Sasser, Orma Cleaver, and Don Somers responded and their talks reflected the feelings of the other members present.

Hostesses for the evening were Naomi Vinsonhaler and Thelma Parr. Refreshments were served to 18 members. Members were reminded of the Grange picnic to be held Sunday, July 11, at Cow Hollow Park, starting at noon. Member families are urged to attend and bring friends.

The next regular grange meeting will be held Thursday evening July 15, 8:30. Big Bend Grange members will present the Lecturers' program.

4-H Mustangers

Visit Nyssa Area

Mr. and Mrs. Tater Smith of Burns and eight girls, all members of the High Desert Mustangers 4-H Club trucked their horses and tack to the home of Mrs. Smith's parents, Mr. and Mrs. Glen Hoffman of rural Nyssa over the weekend. They camped for two nights and participated in the Vale Rodeo Parade. They took second place in their division.

These girls have become quite expert in the breaking and training of the wild mustangs which they received from the BLM in order to give the horses a home and get them off the rangeland. The Smiths are the club leaders and are the girls most enthusiastic backers.



Mr. and Mrs. Ronald Sarazin

Afternoon Rites Unite Humphreys - Sarazin

Mr. and Mrs. Ronald James Sarazin were united in marriage June 12, 1976 at St. Boniface Church in Sublimity, Oregon, with the Rev. Daniel Hurley officiating at the afternoon ceremony. She is the former Vicki Beth Humphreys.

Parents of the couple are Mr. and Mrs. Robert Humphreys of Sublimity and Mr. and Mrs. Norbert Sarazin of Nyssa.

The bride entered the church wearing a gown of sata-peau enhanced with lace and pearls and long, full sleeves. An elbow-length veil of tiered illusion was held in place by a lace and pearl headpiece. She wore a strand of pearls, a gift from the groom's mother, and a six-pence in her shoe, brought back from England when she was an AFS student. She carried a bouquet of yellow rosebuds and daisies centered with her paternal grandmother's wedding ring and her maternal grandmother's favorite brooch.

The maid of honor was Karla Hansen and bridesmaids were Dee Darby, Sandy Parker and Nancy Antico. Mary Lou Frost was a junior bridesmaid. All attendants wore mint green dresses, white hats and carried baskets of daisies.

Bruce Sarazin, formerly of Vale, now living in Pendleton, attended his brother as best man. Groomsman were Lurelle Robbins, Vale, John Aschim, Unity and Dennis Urry of Portland. Rob and Mark Humphreys, brothers of the bride, served as ushers.

Community Calendar

- Friday, July 9 - Golden Age Rummage Sale, Old Western Hotel, 9:30 a.m. to 5 p.m.
- Nyssa Senior Citizens Rummage Sale, 213 Reece Ave., 9:30 a.m.
- Saturday, July 10 - Golden Age Rummage Sale, Old Western Hotel, 9:30 a.m. to 5 p.m.
- Nyssa Senior Citizens Rummage Sale, 213 Reece Avenue, 9:30 a.m.
- Tuesday, July 13 - Yellow Rose Rebekah Lodge, regular meeting, IOOF Hall, 8 p.m.
- Wednesday, July 14 - Nyssa Senior Citizens, United Methodist Church, potluck, 10:30 a.m.

Police Report

Nyssa police officers questioned two juveniles Thursday evening in connection with thefts occurring in five homes in the area recently. The pair was released to their parents and petitions were filed with juvenile officers.

FIRE CALLS!

The Nyssa Volunteer Fire Department answered a call to a grass fire Saturday evening on Columbia Avenue. There was no damage.

Sunday afternoon the Fire Department spent two hours putting out a fire of old cars and tree stumps at the Merildean Robbins home on Gem Avenue. They were there for two hours but there was no damage to the home.

FRENCH COOKING MADE EASY



Burgundy, a province of France, is famous for its wines and robust cuisine. Dishes such as boeuf bourguignon and coq au vin are typical of the hearty fare this area has to offer. Chicken, which has been marinated in wine, is sauteed in flavorful Blue Bonnet Margarine. White onions, carrots, scallions and garlic are added; blazed with cognac then simmered until tender.

Serve this delicious chicken with wine (coq au vin) at your next dinner party.



COQ AU VIN

- | | |
|-------------------------------------|-----------------------------------|
| 1 (3-pound) frying chicken, cut up | 1 clove garlic, crushed or minced |
| 1/2 cup dry white wine | 1/4 cup warm cognac |
| 1/3 cup unsifted flour | 1/4 cup chopped parsley |
| 3 tablespoons Blue Bonnet Margarine | 1 teaspoon salt |
| 8 small white onions, peeled | 1/2 teaspoon pepper |
| 4 carrots, cut in thirds crosswise | 1/2 pound small fresh mushrooms |
| 4 scallions, sliced | |

Remove all visible fat from chicken and marinate in wine at least 2 hours. (1) Remove chicken and blot thoroughly using paper towels. Reserve marinade. Dredge chicken in flour.

Melt margarine in large skillet over medium heat. Add chicken and brown lightly; (2) remove. Add white onions, carrots, scallions and garlic to skillet; brown lightly. Reduce heat to low. Return chicken to pan and blaze with warm cognac. (3) Add parsley, salt and pepper; toss well. Add reserved wine marinade and simmer covered, for 35 minutes.

Add mushrooms and turn chicken pieces. Continue simmering until chicken is tender, about 15 minutes. Makes 4 servings. (4)



Branch manager George Craig and teller Sharon Krause discuss the travel convenience of First Courtesy Card with customer Betty Hipp.

First Courtesy Card. Check-cashing convenience at home or when you travel.

From Condon to Coquille to Corvallis—and all throughout Oregon—Courtesy Card is well-known for good reason. If you're a merchant, you know that when a customer presents First Courtesy Card, you can accept his First National check for up to \$100 without it ever being returned marked "Insufficient Funds."

And, if you're a customer, you know that at First National we extend the same privilege to all of our Courtesy Card holders at every one of our 144 branch offices.

In fact, even when the bank and all the stores are closed, First Courtesy Card provides 24-hour access to your checking account at more than 40 First Day & Night Teller machines throughout Oregon.

If you're without a First Courtesy Card, now's the time to get yours for worry-free acceptability when you're paying by check. To apply, just visit any First National branch.

Around town or around the state, First Courtesy Card can make your life a lot less complicated.

In the business of life there's a 1st time for everything.

Nyssa branch
FIRST NATIONAL BANK OF OREGON
Member FDIC

The Old Timer



"If men are descended from animals, some are more descended than others."