

Favorite Recipes

Margaret Nedry

Seafood Crepes

I visited my sister, Mrs. Vernon Casterline, in Salem recently and she served these Crepes for dinner one evening. She used fresh seafood and they were delicious, especially if you like seafood. Crepes are best served immediately after cooking and filling, or they tend to be rubbery.

1 1/4 cups flour
3 eggs
1 cup milk
1/2 tsp. salt
3 tbs. butter
1/4 cup water

Mix the above in the blender for ten minutes. Let batter rest in refrigerator until ready to use, about one hour.

Always have your crepe pan heated to a point where a small amount of water dropped on the pan will bead and roll about like mercury. If the pan is either too hot or too cold, the batter will not adhere. Grease pan well between crepes. Take pan off the heat to add the batter, pouring the batter directly into the center of the pan, then quickly roll the pan so that the batter covers the bottom. You need a pan which will heat evenly and hold the heat. Aluminum or iron seems to be best.

Filling
2 cans mushroom soup, undiluted
1/2 pound crab
1/2 pound shrimp
1/2 pound scallops
4 1/2 oz. can mushrooms, including juice
1 lb. cheddar cheese

Mix the filling on low on top of range, until cheese melts. Fill Crepes, place in shallow pan, adding some filling and cheese on top. Crepes are best eaten immediately, but they can be held for 30 minutes in a 250 degree oven.

My Italian Grandmother (Nonna) Always Said...



In these days of increasing budget consciousness, your Once-A-Week Italian Meal will be a money-saver if it features leftover pasta and leftover lamb or beef.

Ragu Old World Style Spaghetti Sauce moistens and flavors these main ingredients. Onion, pepper and celery provide texture. The recipe yields 5 servings, at an estimated cost... minus the leftovers... of 28 cents each.

Old World Style Dinner With Leftover Pasta, Meat

2 cups leftover lamb or beef, diced
2 tablespoons olive oil
1/4 cup minced onion
1/4 cup minced green pepper
1/2 cup minced celery
1 jar (15 1/2 oz.) Ragu Old World Style Spaghetti Sauce
1 cup red wine
Dash of salt to taste
3 cups leftover pasta al dente
1/2 cup grated parmesan

Brown meat lightly in olive oil. Add onion, green pepper and celery. Sauté until tender. Add spaghetti sauce, wine, salt. Refrigerate for 3 hours. Stir pasta into meat mixture. Sprinkle with cheese. Bake in buttered casserole, uncovered, for 20 minutes in 400 degrees F. oven. Yield: 5 servings. Note: If desired, casserole may be served with additional heated sauce.



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Sage of Nu Acres

By Lyn Dohner

Love September, and it is going by all too fast. Happy, new things start in the fall. Like school. For folks whose school days are past, there are still classes and lots to learn, and, praise be, all voluntary, "because I want to" kinds of things.

Last week we tried something new. Made our own root beer. Know it is apt to explode and break the bottles so we're breaking it closely. Every so often I loosen a lid and set the gas out. We're talking of getting a wooden barrel to make it in. Sure tastes good already.

Classes in Boise and Caldwell are started again in Bible Study Fellowship. At-

tending in Caldwell together are Blanche Lewis of Apple Valley, Sadie Metcalf of Nyssa and myself. Local men going to Boise classes are Ernie Metcalf, Dale Adams, George Dohner and Dan Buker.

Mrs. Gary Fischer reports that their new log home is six logs high now, and that it goes up one and a half logs around per day. They also have their own big new mail-box up on their own driveway.

Now if the road builders would just come and pave our little section of road, we and the mail-carrier would be delighted. The paper-carrier has rebelled over coming

down here anymore and has given us a box on the corner; said this road is too hard on her tires.

George has gone this morning to meet with the County Commissioners about it. Hope they do more, this time, then dump another load of rock on it. That's hard on tires too!

Mr. and Mrs. Gary Fischer attended a birthday party over at Dixie Friday night and danced the night away. They danced to "Oldies but Goodies" Jan said. The party was for Shari Collard, and the main event, except for dancing, was a pinata filled with coin and goodies for the honoree who is about to embark on a vacation to Mexico. Fischers got in at 4 a.m. Oh, to be young again!

Mr. and Mrs. Cecil Evans traveled to Jordan Valley Sunday in order that Cecil

deliver the sermon there in the Methodist Church. While there they dined in the home of Mr. and Mrs. Bill Lowrey.

Honoring their grandson, Scott Russell on his thirteenth birthday, Mr. and Mrs. Paul Russell held a dinner party Wednesday.

Present also were Mr. and Mrs. Gerald Russell and family and Mr. and Mrs. Cecil Evans.

Sunday dinner guests at the home of Mr. and Mrs. Ben Payne were Mr. and Mrs. Ernie Steilman of Eagle. An overnight guest in the Payne home Thursday was Art Means of Portland.

Mr. and Mrs. Russell Leininger have moved into their new home on Echo Avenue and Nancy says it is already well warmed by drop-in company and house-guests.

Among the visitors was

Laubach Course To Be Offered

Laubach Literacy, Inc., will be holding a ten-hour tutor training workshop Friday

Russell's sister, Donna Jordan, and her three children, Kevin, Daniel and Shannon of Heyburn, Idaho, who were there over the past weekend. While they were there, a cousin, Mr. and Mrs. John Brixey and son Jason of Parma, visited.

Nancy's sister and family, Mr. and Mrs. Allan Kaija, Andrea and Tye, from Ocean Shores, Washington visited them for a few days last week.

At present, Russell's mother, Mrs. Neva Collins, is staying with them while recuperating from hip surgery, resulting from a fall.

evening, October 1 and Saturday, October 2, from 9 a.m. to 4 p.m. at the Nyssa Methodist Church.

According to a statement in a pamphlet entitled "Right to Read in Oregon," 19-million Americans over the age of 16 can't read a job application or a driver's manual.

The reading achievement of Oregon students is above the national average, however, about five percent of the school population has been identified as having extreme learning problems.

In Malheur County, volunteer tutors are being trained to help illiterate adults, high school dropouts, migrant workers, teenagers reading below grade level and the mentally retarded.

The Laubach course is open to all literate individuals from the 10th grade up. There is a \$3 fee.

For further information call 889-8320 or 889-5579.

Police Report

Nyssa Police officers arrested Danny Ray Roberts, 23, Nyssa, on September 22, charging him with felony driving while suspended. He was later arraigned in Justice Court and bail was set at \$250. He is out on bail.

Kingman Kolony News

Mr. and Mrs. Jerry Freitag and children of Nyssa were Sunday dinner guests of her parents, Mr. and Mrs. Jim Phifer.

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