

Knife & Fork Club to Hear Singing Minister

Ernest Huntzinger of Elmhurst, Illinois, will be the guest speaker of members of the Malheur County Knife and Fork Club at their meeting November 18, at 7:30 p.m. at the Eastside Cafe in Ontario. He combines his abilities as a minister with his beautiful voice to present a most refreshing program.

Huntzinger, born in Pennsylvania, attended Pennsylvania State University for two years before enrolling in the Bangor Theological Seminary. He took a deep interest in music while at Penn State, and has incorporated this interest in his profession of the ministry. He was a member of the Penn State Glee Club, the Pennsylvania All State Chorus, the Seminary Choir and sang with Lucille Norman in the Kansas Story when the Sunflower



Ernest Huntzinger
State had its centennial celebration in 1961.

Huntzinger does not present a concert, nor a speech, but rather an entertainment consisting of speech illustrated with popular songs.

CLUB NEWS

G-G-4-H

The G-G-4-H Club met on Monday, November 1 at the home of Mrs. Jane Ballou. Tina Hopman showed us how to make cream puffs. While the cream puffs baked, we had a business meeting and played a game. We filled the puffs with pudding and ate some of them and then went home.

Joy Ballou, reporter

Nyssa Trail Busters

Thursday, November 4, the 4-H Horse Club met. We discussed the new name for our club and finally picked "Nyssa Trail Busters."

We studied nutrients for our horses. We also studied different types of alfalfa, wheat, and grass.

I left the name of one of our officers out of the paper last week. It was Julene Jenkins, our sergeant of arms. I apologize.

Connie Thiel, reporter

Pollyanna Club

The Pollyanna Club met Thursday afternoon with Mrs. Hazel Schafer, with Mrs. Ima Begeman as co-hostess. Nine women were present.

Mrs. Elsie Gehrke, president, presided at the meeting. Mrs. Linda Conant gave the secretary-treasurer reports.



GRANGE NEWS

Oregon Trail Grange

Oregon Trail Grange officers will be installed at Vale Grange Thursday evening, November 11, by County Deputy Dale Teter and Installing Team. A potluck supper will be served at 7 p.m. with the installation to follow. Grange officers and members are urged to attend.

Plans were made to have the Christmas meeting with Mrs. Mary Radford, December 2. There will be a potluck dinner and gift exchange in the afternoon. Due to the high prices of gift articles given this year will reach the \$2 mark. Serving will start at 12:30. The club will furnish a ham for the meal.

Mrs. Ima Begeman won the door prize. A card was signed by the group to send to Mrs. Ethel Thompson at the nursing home in Nyssa.

Samba Club

Mrs. Emil Stunz entertained the Samba Club at her home on Friday. Guests for the afternoon were Mrs. Donna Glenn and Mrs. Elsie Diven. Prize winners were Mrs. Virginia Brandt and Mrs. Joyce Lienkaemper.



NOVEMBER ARTIST OF THE MONTH at the Nyssa Public Library is Marie Teague, a native of Nyssa. She grew up in the Cow Hollow area where her parents still reside at the original homestead. Her family consists of husband Glen, who is a miner and excavator, and two daughters, Irene 14 and April, 12.

Mrs. Teague has been painting eight years, and works with oils. While she has had no formal instruction, she has given of her

time and talent teaching girl scouts the art of painting. Next to painting, her main interest is horses. She has a quarter horse, likes to barrel race, and has competed in girls' rodeos.

Some of her paintings are "Indian Paintbrush," "Oregon Summer," and "Mitchell Butte," shown above. Her paintings may be viewed throughout the month of November.

Amity Women Meet

The Amity Club were entertained at the home of Mrs. Barbara Burningham Tuesday evening.

The highlight of the evening was the appearance of Miss Oregon, Shan Moss. She told of her exciting experiences as Miss Oregon this year and showed souvenirs and gifts she had received. Also of interest were the pictures she presented.

Other special guests were Fern Klein, Dolores Ray, Blanche Jefferies, Ina Peter-

son, Erma Forbess, Gloria Mann, Jean Wood and Betty Hipp.

Door prize winner was Florence Lewis.



Experts tell us that the fruit Adam and Eve ate would not have been an apple, but more probably an apricot.

Happy Birthday

November 11 - Scott Wilson, Kenda Sue Tubbs, Geno Gomez

November 12 - Maggie Soliz, Jeffery Thompson, Norma Urry

November 13 - Ernie Metcalf, Keith G. Moss, Cruz DeLeon, Myrtle Gover.

November 15 - Martha Si-fuentes, Gilbert Flores

November 16 - Carmen Whitaker, Mardi Cole.
November 17 - Patrick Sims, Amy Mitchell

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Cut up slices or cubes of Oregon Cheddar to make instant hors d'oeuvres or canapés... or try these natural Cheddar party-makers:

Cheddar 'N Crab Fondue

1 package (6 oz.) frozen crab meat, thawed
2½ cups (10 oz.) shredded Oregon Cheddar cheese
2 tablespoons flour
1 cup sautéed
¼ teaspoon caraway seed

Drain crab meat well and flake. Toss together cheese and flour. In 1½ quart saucepan heat sautéed until bubbles rise. Over low heat add cheese, ½ cup at a time, stirring until cheese is melted after each addition. Add crab meat and caraway seed. Transfer to fondue pot. Serve with French bread cubes, toasted bread cubes or vegetable dippers. Yield: 2½ cups.

Cheese-Stuffed Mushrooms

20 fresh mushrooms, 1½ inches in diameter
Fresh lemon juice
Salt
1 cup (4 oz.) shredded Oregon Cheddar cheese
¼ cup crushed herb seasoned croutons
Bacon, cooked

Pull stems from washed mushrooms. Dip mushroom caps in lemon juice. Lightly sprinkle cavity with salt. Mix cheese and croutons; spoon into mushrooms. Top each filled mushroom with a small square of bacon. Place on baking sheet; bake in preheated 400 degree oven, 10-12 minutes. Yield: 20.

Chili-Cheese Spread

1 cup finely shredded sharp Oregon Cheddar cheese
2 tablespoons chili sauce

Combine ingredients and mix until well blended. Spread on crackers and broil until cheese melts. Yield ¼ cup.

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Dairy Farmers of Oregon



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