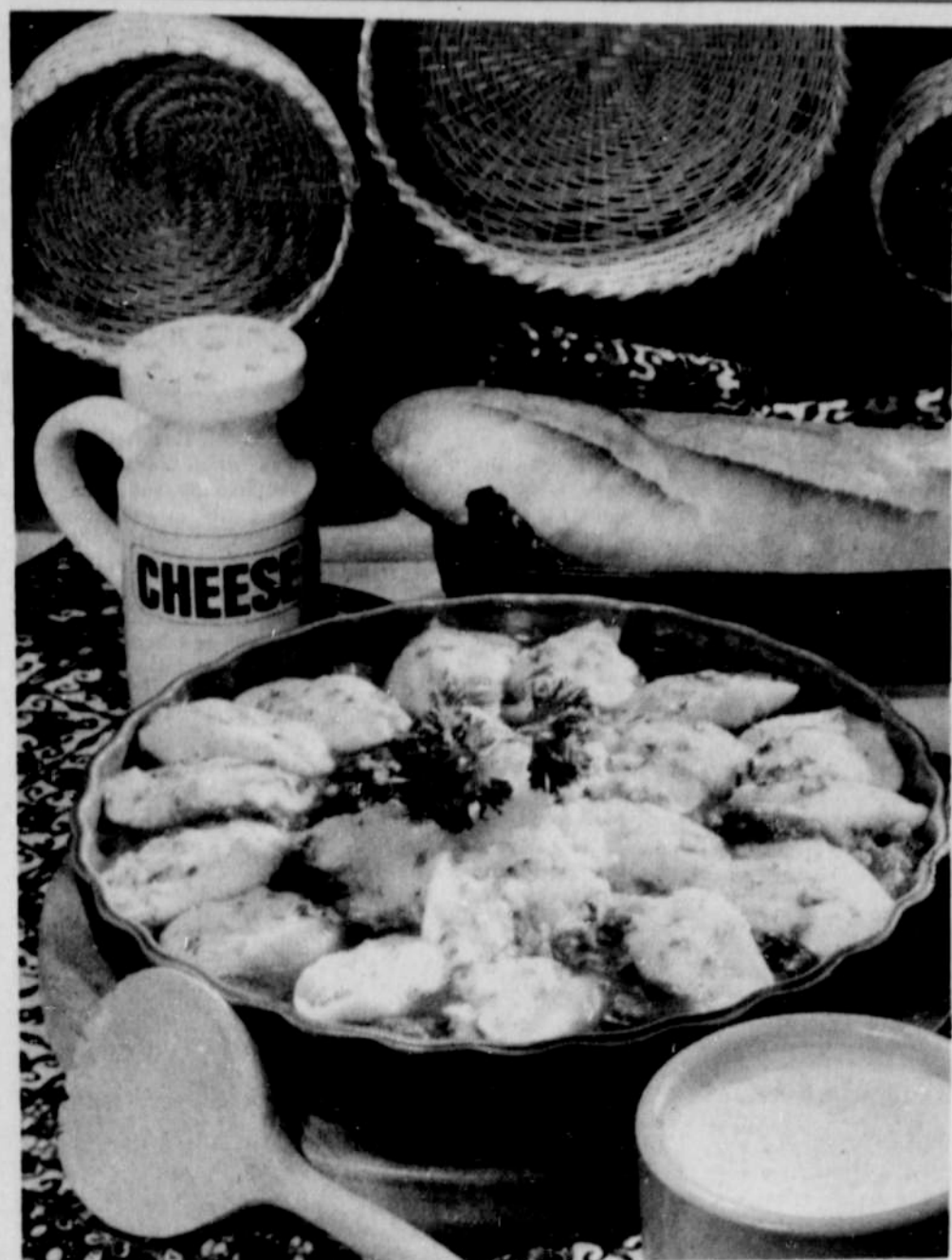




Kingman Kolony News

By Dale Witt

Dr. L. A. Maulding visited Mr. and Mrs. Herschel Thompson Thursday afternoon.

Elisabeth Rhodes was a Saturday overnight guest of her grandparents, Mr. and Mrs. Paul Gehrke.

Mrs. Paul Gehrke fell outside the Catholic Mission Church in Adrian Sunday morning injuring her knee. Her daughter, Mrs. Frank Rhodes took her to the Holy Rosary Hospital for treatment. She returned home to find she had company, Mr. and Mrs. Pat Pittz of Chowchilla, California were there. They have two sons in Nyssa and will spend some time here visiting their relatives.

Mrs. Charles Bowers returned home last Sunday evening after spending a week visiting Mr. and Mrs. Ralph Phifer at La Grande.

Mr. and Mrs. Irvin Topliff visited Mr. and Mrs. Klaas Laan Sunday afternoon.

Mr. and Mrs. Norman Cutler of Newberg, Oregon came last Sunday and were overnight guests of their daughter, Mr. and Mrs. Bill Conant. They had just returned from Utah where they attended the funeral services for his sister.

Friday, Mr. and Mrs. Herschel Thompson accompanied by Mr. and Mrs. Bob Thompson went to Boise to the Rex Walters home where they had a birthday dinner for Mrs. Herschel Thompson. Mr. and Mrs. Sol Clark of Boise were there too.

Mrs. Rex Walters of Boise came Monday, she visited her mother at the Nyssa Nursing Home and spent the night with Mr. and Mrs. Herschel Thompson, returning home on Tuesday.

Sorority Meets

The Delta Kappa Gamma met at the new Nyssa High School library on November 19. Refreshments were served by the Nyssa members to the 34 present.

The business meeting was presided over by Elaine Nelson, president with initiation as the main part of the program. The initiates were Carolyn Hansen, Nyssa and Gloria Betts, Ontario.

The next meeting will be a December 11 luncheon in Ontario at 1 p.m. The place will be announced later.

ACTIVITIES

G-G 4-H Club

G-G 4-H Club met at the home of Mrs. Elvin Ballou on November 8. We had a business meeting, joy Ballou showed us how to make scones. They were very good and we ate them with honey and butter.

We played a game and went home.

Joy Ballou, reporter

Nyssa Trail Busters

The Nyssa Trail Busters met at 7:30 p.m. at the Elementary School on November 18. We studied nutrition, and decided to get an album to keep as a scrapbook. Mike Thiel donated her notebook.

We talked about using Girvin Hall in Ontario for winter riding. We are going to have meetings twice a month, every first and third Thursday.

Connie Thiel, reporter.

PINOCHLE PARTY

Mrs. Orma Cleaver entertained the Wednesday Afternoon Pinochle Club at her home last week. Guest player was Mrs. Catherine Chitty of Alaska. Mrs. Wyatt Smith took high honors, Mrs. Wilma Ostrom, low and traveling were Mrs. Elmer McElay and Mrs. Louie Meckem.

Events Around Adrian

By Dale Witt

ADRIAN - Mr. and Mrs. Keven Rountree and son of Ontario spent Sunday with her parents, Mr. and Mrs. Oliver Freil.

Gib Deffenbaugh of Nyssa was a Sunday afternoon visitor in the Oliver Freil home.

Mr. and Mrs. W. C. Van DeWater and son Kent of Caldwell were Thursday evening visitors of Mr. and Mrs. Carl begeman.

Mrs. Esther Wong of Kailua, Hawaii who has been visiting her son, Mr. and Mrs. Robert Radford and family in Adrian left for her home last week.

Ellen Ashcraft of Caldwell was a Friday afternoon luncheon guest of Mrs. Sue Ashcraft.

Doris Raynor and Loraine Merritt of Emmett were Tuesday luncheon guests of their sister, Mrs. Anna Long.

Mr. and Mrs. Oscar Schafer were Sunday dinner and evening guests of Mr. and Mrs. Clyde Bowers.

Mr. and Mrs. Jim Payne and family of Nampa were Saturday evening visitors of her parents, Mr. and Mrs. Vern Parker.

Mr. and Mrs. Danny Skerjanec and boys of near Vale brought dinner Sunday to the home of her parents,

Mr. and Mrs. George DeHaven to celebrate her mother's birthday.

Mrs. Hazel Schafer, Mrs. Anna Long, Mrs. Mable Piercy and Mrs. Lucille Remington attended Koffee Klutch Wednesday at the home of Mrs. Marie Schutte.

Mrs. Anna Long, Mrs. Mable Piercy, Teresa Hice and Mrs. Sue Ashcraft went to the Parade of Homes held in Nyssa, Saturday.

G. E. Mackey is in the Caldwell Memorial Hospital. He has had kidney surgery, will have X-rays taken on Monday. Mrs. G. E. Mackey has been going back and forth visiting her husband. She visited Mrs. Bill Toomb who is in the hospital there and has had recent surgery. She is doing fine.



Creative Cheese Cooking For Anytime

Stuff Pasta Shells with Two Cheeses

There's one big advantage to everyday dishes made with flavorful cheese. They're delicious and special enough for entertaining too! Almost everyone loves cheese, especially in hot and hearty entrees. All made from milk cheeses produced in Oregon, these are excellent cooking ingredients.

When used in oven dishes, natural cheeses melt into velvety smoothness. Just the aroma alone is reason enough to cook with cheese. There's nothing tricky about cooking with this high protein dairy product. Just remember (as with other protein foods) to avoid long cooking and overly high heat. You'll also find that it blends more easily with other foods and requires less cooking time when grated or cut into small pieces.

Two special cheeses, cheddar and ricotta, are the prime ingredients in the stuffed pasta shells featured here. We've found that some cheeses can be used together with particularly beneficial results. For instance, pungent cheddar cheese takes on a softer more blended texture when cooked with a soft moist cheese such as ricotta. We've mixed these two cheeses with eggs and seasonings to make the savory filling for large macaroni shells. For the sauce, simply add ground beef to ready made spaghetti sauce and spoon over the shells. With less than half an hour in the oven it is ready to serve. Like most cheese and pasta dishes, it makes equally fine family or party fare.

Oregon cheddar makes an excellent cooking or snacking cheese. Choose mild, medium or sharp. The flavor varies with the length of aging...the longer it's aged, the stronger the flavor.

CHEESE IN PASTA SHELLS

2 cups large macaroni shells*
Boiling salted water
1 cup ricotta cheese
1 1/2 cups grated cheddar cheese
1/2 cup minced parsley
2 eggs
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon rosemary, crushed
1/2 pound lean ground beef
1 (15 1/2-ounce) jar spaghetti sauce
Drop shells into boiling salted water. Return to boil. Boil gently 12 minutes. Drain. Rinse with cold water. Mix ricotta, 1 cup cheddar cheese, parsley, eggs, salt, pepper and rosemary. Stuff shells with filling. Saute beef until browned, crumbling thoroughly. Stir in spaghetti sauce. Spoon 1/2 sauce into shallow 1 1/2-quart baking dish or ovenproof platter. Place filled shells in sauce. Spoon remaining sauce over top. Sprinkle with remaining 1/2 cup cheese. Bake uncovered in 400° oven 25 minutes or until hot in center. Makes 4 servings.
*3 1/2 ounces, about 40 shells

OUT OF THE PAST

10 YEARS AGO

The Gene Honeys and Tom Drydales returned recently from an expense-paid trip to Hawaii. The men are members of the board of directors of Nyssa Co-op Supply, and their visit to the 50th state was made possible through record sales of the local firm.

This is the third year that two area couples have gotten to take the trip. In 1964 it was the Ernie Metcalf and Harold Kurtz couples and last year the Ira Prices and Ed Masons visited the Aloha state.

A family reunion and buffet luncheon Saturday, November 19, 1966, at Brownie's Cafe honored Mr. and Mrs. Russell Smith on their 49th wedding anniversary.

The Smiths were married November 18, 1917, at Shelby, Montana, and since 1947 have resided in Nyssa.

20 YEARS AGO

Nyssa this week was shrouded in a mantle of grey fog and enduring frost which, while combining to form patterns of mystical beauty, were continuing hazard for motorists who had to use the streets and highways.

Unfavorable weather conditions that delayed sugar beet harvesting then caused an unusually large amount of dirt to cling to beets dug from wet ground, brought additional difficulties to growers whose trucks were checked by state police for overloads, according to Justice of Peace Don Graham.

The new addition to the Nyssa Methodist Church is expected to be under construction within the next 30 days. Low bid of \$47,000 was submitted Friday by Holcomb and Main for a social hall, Sunday school rooms and church offices.

The Rev. Paul Ludlow, pastor, stated that building plans have been under consideration for almost two years.

30 YEARS AGO

Laying of the new water main along Main Street recalls to memory of "old timers" the conditions as they existed at the time Nyssa was engaging in its first development of a water system.

The first water mains were laid in 1913, with men using picks and shovels to dig the trenches in contrast to the use of the modern ditcher operated in the present project by Nottingham and Company of Boise.

In 1913 the city had two pumps and watering troughs for watering the horses of visiting farmers. One pump was located in front of the Nyssa Packing Company Market and one in front of the Nampa Creamery Company station at First Street and Good Avenue.

An open ditch for irrigation ran along each side of Main Street. A row of trees had also been planted on each side of the street. Most Nyssa residents had wells for domestic water.

Mr. and Mrs. Maurice Judd of Newell Heights and their son, Tech. Sgt. Maurice Judd, drove to Corvallis

Thursday to spend the weekend with Ellen Judd who is attending Oregon State College. While there they attended the OSC-U of O football game.

Sgt. Judd has just returned home from Japan, where he was stationed for some time.

Mrs. Frank Morgan accompanied them to Corvallis and went from there to Eugene, where she visited her son, Clay, and other relatives.

40 YEARS AGO

Harriet Sarazin, sophomore at the University of Oregon, was chosen as a member of the Associated Women's Student's speakers committee.

Miss Sarazin, is a science major at the University, and a member of Alpha Omicron Pi sorority. She is the daughter of Dr. and Mrs. J.J. Sarazin of Nyssa and was graduated from Nyssa High School. She is also a member of Thespians, and Kwamam, freshman and sophomore service honoraries for women on the campus.

The Legion and Auxiliary held their annual duck feed Thursday in the new Legion hall, with men entertaining the lady members. Leo Hollenberg acted as chef and cooked 29 wild ducks to a queen's taste.

Between 50 and 60 people were present to enjoy the feast, which was made more enjoyable by the announcement that the local post had gone over the top in membership with a total of 46 members now.

U.S. Bank invites you to check everyone else's Individual Retirement Account.

Then check ours.

You can't compare IRAs in a newspaper ad. Not fairly. So if you plan to sign up for the 1976 plan, go have a look at theirs, and then ours. Before December 31. Chances are you'll find that U. S. Bank's IRA can offer certain advantages, including the fact that ours doesn't require a set-up or maintenance fee. Come to any one of our 150 branches and you'll find people who will gladly give you all the information you need to know about our IRA. Because we think that once you've compared them, you'll agree there's no comparison.



Member F.D.I.C.