

**OPEN HOUSE SUNDAY SET BY GUARD**

An open house to commemorate National Guard month will be staged at the Gresham Army Sunday Feb. 23 from 10 A. M. to 5 P. M. by the local anti-aircraft battery. Coffee and donuts will be served.

"Look Into the National Guard" will be the theme of the Oregon National Guard during the month of February according to Maj. or General Thomas E. Rilea, Oregon's Adjutant General.

General Rilea's statement followed a recent proclamation issued by Governor Robert D. Holmes which designated February as "National Guard Month."

General Rilea pointed out that drastic reductions in personnel strength and federal cutbacks imposed on the department of the Army pose a serious threat to the National Guard. He also pointed out that over a period of two years the federal government spends nearly \$13,000,000 in support of the Oregon National Guard.



**NO COMMENT**

By JAMES W. DOUTHAT

Congress and the Administration now are plagued with demands to try anti-recession remedies which have failed in the past. These include various pump priming schemes, interference with price and wage relationships, and abandonment of sound government finance.

The proposals spring in part

from the inevitable desire of some party members out of power, in this case the Democrats, to seek political advantage. They also reflect the readiness of New Fair Deal groups to seize any business disturbance to promote their "big government" philosophy. Assorted left wing groups are attempting to discredit American business and the free enterprise system.

**WHAT WILL CONGRESS DO**

Whether Congress yields to the pressures now being exerted will depend, it appears, largely upon the fortitude of the Eisenhower Administration and the congressional champions of free

enterprise; both Democrats and Republicans.

The Administration's position continues to be that the present recession will be short lived—that the economy will spiral upward to new heights.

The Administration contends that the budget can and should remain in balance—that a new era of deficit financing is unwarranted.

**SOME REMEDIES THAT ARE SUGGESTED**

The New Fair Deal groups, however, now are gathering forces for an extension of federal controls and spending in many directions. These include:

Demands that federal works be stepped up—including the building of federal hydroelectric power plants, accelerated road building, more public assistance, higher social security benefits.

There is a concerted drive for legislation to force states to increase unemployment insurance benefits to 39 weeks and to level of two thirds of the state's average weekly wage. Others doubled efforts to persuade Congress to embark upon high school building programs and to enlarge housing subsidies.

**Radical Methods Feared**

Some members of Congress—and economic advisers—are fearful that a resort to radical methods to unlimited deficit spending, to pump priming schemes to encouragement of higher wages and labor monopoly—will make recovery more difficult.

Two questions have arisen—Whether the Administration itself will fall prey to radical spending schemes, and whether Congress will inaugurate them even in the face of Administration opposition.

**Tax Reduction Sentiment Is On the Gain**

One big change in congressional sentiment is the demand for tax reduction. This sharp change in attitude has taken place in a six-week period.

An "oil bottle" between the advocates of the principals of the Social Security tax reduction bill, and the proposals of the "oil bottle" is possible.

The Senate is now all calls for tax reduction for both corporate and individual income taxpayers, reducing high, discriminatory rates and freeing funds for investment in business expansion.

But the ultra liberal proposals call chiefly for a reduction either in the lowest brackets of the income tax, or a raise in the exemption, with the intention of aiding only the small taxpayers.

**KINDERGARTEN KIDS ENJOY VALENTINE PARTY**

Estacada Kindergarten enjoyed a valentine party Thursday of last week supervised by their teacher, Mrs. Elsie Hale and Mr. Buster Tunnell.

Twenty children were present for the party as follows: Michael Sutton, Michael Brown, David Foreman, Tommy Tunnell, Clayton Heiple, Johnny Hinkle, Jim Lucas, Marvin Moore, Michael Conrey, Michelle Conrey, Barbara Biggs, Maxine Smith, Cynthia Cobb,

Patty May, Patty Ralston, Julie Underwood, Gregory Kiggins, Eddie Haines, Ronald Thomas, and Ronald Klatsch.

Julie Underwood was invited by Mrs. Hale to participate in the party.

Tables were nicely decorated in a valentines theme and refreshments were served. Decorated heart shaped cookies were sent to the children by Mrs. Max Klatsch.

Try a Classified Ad in This Paper. It will get the biz.

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**Estacada Ford & Mercury**  
ESTACADA, OREGON

Work on the new 50-bed Port and Osteopathic hospital is progressing on schedule, aided by a mild winter. The \$999,842 hospital is beginning to take shape on the 4 acre site at SE 28th and Steele streets in Portland. Concrete walls of the basement level are up and steel for the frame work is scheduled soon to arrive. The all new hospital is to be completed in November. Future goal through additions is a 150 bed facility. The hospital will serve patients of osteopathic physicians and surgeons of the Estacada area.

**WANTED BY THE FBI**

**GEORGE EDWARD COLE**

A complaint was filed before a United States Commissioner at San Francisco, Calif., on January 9, 1957, charging George Edward Cole with violation of the Unlawful Flight to Avoid Prosecution Statute in that he fled from the State of California to avoid prosecution after allegedly murdering a police officer.

Cole is described as follows: Born, March 24, 1927, Philadelphia, Pa. Height, 6 feet 1 inch. Weight, 160 to 178 pounds. Build, medium. Hair, brown, receding. Eyes, brown. Complexion, medium. Race, white. Nationality, American. Occupations: bus driver, truck driver, typist. Scars and marks: pit scar on outside corner of right eye, small cut scar on inside of left wrist, appendectomy scar; tattoo, small heart and names "Mom" and "Dad" and letters "GP" or "SP" on left forearm; tattoo, 8-point star on back of left hand. He wears full upper denture.

Cole has previously been convicted of grand larceny and robbery. He reportedly has stated that he will shoot any police officer attempting to apprehend him. Cole is considered armed and dangerous.

Any person having information which might assist in locating this fugitive is requested to immediately notify the Director of the Federal Bureau of Investigation, United States Department of Justice, Washington 25, D. C., or the Special Agent in Charge of the nearest FBI Division, the telephone number of which appears on the first page of local telephone directories.

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**THESE WOMEN!**

By d'Alessio



"Father doesn't know it yet, but my teacher has her own grading system . . . She gives A's for 'stocious'!"

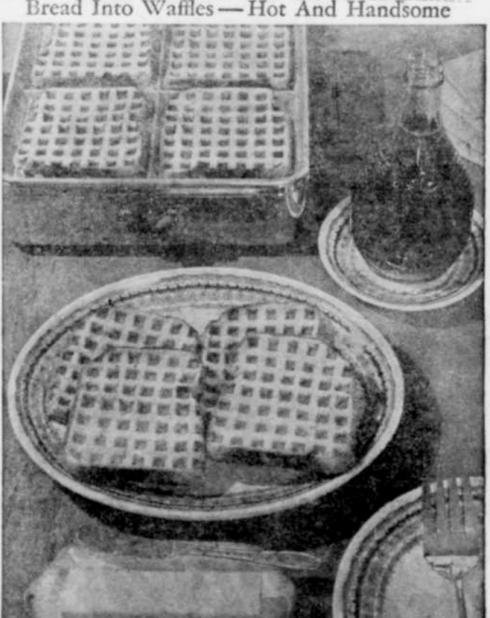
**Meal-In-A-Dish Salad**



That tasty fish, the mighty tuna, is food for thought when we recall that he can sometimes weigh as much as a thousand pounds, and has been known to reach lengths up to ten feet! But large or small, this kingpin of the seas always makes for happy eating. Try this new version of tuna salad seasoned with a delicate dressing of herbs and spices made from an envelope of Good Seasons Salad Dressing Mix.

- Tuna Vegetable Salad**
- 1 package old fashion French salad dressing mix
  - Vinegar, water, oil
  - 1 package quick-frozen French style green beans
  - 2 medium tomatoes, sliced
  - Combine salad dressing mix, vinegar, water, and oil as directed on the bottle or package.
  - Cook beans as directed on package. Drain. Add sliced tomatoes and dressing. Marinate about 1/2 hour. Chill. Drain, reserving about 1/4 cup marinade. Combine tuna, celery, eggs, and mayonnaise. Add the 1/4 cup marinade. Arrange tomato slices on a platter, arrange green beans in second layer, and top with tuna salad. Makes 5 servings entree salad.

**Bread Into Waffles — Hot And Handsome**



The finest self-starter for a chilly winter morning comes in the form of a substantial breakfast. So — step up "just plain toast" to delicious "Bread 'n' Butter Waffles"! Easy to prepare . . . easy to make . . . and oh, so easy to eat — with your favorite maple-blended syrup! Serve this delicious waffle with piping hot bacon, sausages, or frizzled dried beef, and you'll feel peppier than you have in ages!

- Bread 'n' Butter Waffles**
- 8 to 10 slices of bread
  - Butter
  - 3/4 cup milk
  - Dash of salt
  - 1 egg, slightly beaten
  - Leg Cabin Syrup
- Spread bread slices lightly but evenly on both sides with butter. Add milk and salt to slightly beaten egg. Blend well. Dip slices of bread in egg-milk mixture quickly. Drain. Bake in moderately hot waffle iron 5 minutes, or until golden brown. Serve hot with maple-blended syrup. Makes 8 to 10 waffles.