

**Eureka Lodge No. 121 A. F. & A. M.**  
Moro, Oregon  
Meets the 1st and 3rd  
Thursday evenings of  
each month. Visiting  
members cordially in-  
vited to meet with us  
Glen King, W. M.  
C. V. Belknap, Secy.

**Moro Lodge No. 113 I. O. O. F.**  
Moro, Oregon  
Meets every Monday  
evening in the I. O. O. F.  
hall. Transient and  
visiting brothers are  
cordially invited to  
meet with us.  
William McKinney, N. G.  
Joe Truitt, Secretary

**Lupine Rebecca Lodge No. 116**  
Moro, Oregon  
Meets 2d and 4th Tues-  
days of each month.  
Visiting members wel-  
come.  
Havie Briskine, N. G.  
Lila Bull, Secretary.

**Chris Schultz Post No. 71**  
American Legion  
Meets at Legion hall on  
2nd and 4th Wednesday  
evenings of each month.  
Vernon Flatt, Commander  
Giles L. French, Adjutant

**Town Talk**  
The Mutual Life of New York.  
Annuities, endowments, retirement  
income, life insurance. I am in Sher-  
man county frequently, and will  
gladly give any service or assistance  
to policyholders. Geo. H. Flagg tel-  
ephone 188-W, The Dalles.

Lost: Gold Green pocket watch, 15  
jewel. Lost at Stiles last Sunday  
July 23. Reward for return.  
Lloyd Hennagin, Moro

B. A. Amy, a Tractor and Machine  
company man, is here this week  
looking after business for his com-  
pany.

Laboring men are beginning to  
come in in greater numbers with the  
start of harvest. The county does  
not use nearly as many men as it did  
in the old days of header and thresh-  
er, but a few are needed.

Mrs. G. C. Akers is visiting her son  
Carrol in Albany for a short time.

The Pinkerton family are out of  
quarantine again after a rest from  
other people's society while Mary had  
the scarlet fever.

Lloyd Johnson and Charles Ruggles  
were home over Sunday from Gilliam  
county where they are harvesting for  
Joe Morrison. Wheat is making  
nine to ten sacks there they report.

Eben Kee is cutting the Dan Mc-  
Lachlin place this year, having begun  
the first of the week.

Mrs. Lloyd Hennagin entertained  
a party of ladies Friday afternoon  
in honor of Mrs. Pearl Williams, her  
sister-in-law.

Mr. and Mrs. Mal Goodin and Miss  
Daria Sangster, of Portland, spent  
the week end here as guests at the  
Collis Moore home.

Frank Burnet started some thing  
when he drove home with a new Ford  
a week or so ago. Miss Signa Woods  
bought the Pickett car, Mrs. Tem-  
pleton made a trade for a new car  
and everybody else is looking at the  
salesman's wares.

Andrew Thompeon is showing  
some excellent Federation here  
Friday morning of last week. It  
tested 60 pounds and was reported to  
be making considerable over 20  
bushels to the acre.

Mrs. Wiley Knighten and Mrs.  
Giles French entertained at the  
French home Tuesday afternoon for  
a group of friends.

Miss Josephine Johnson left for  
Portland Tuesday for a short stay.

Edgar Smith, representative for  
the Oregon Life Company, was here  
for several days last week.

Harvey Woods is moving his fam-  
ily into the O. L. Belshe house this  
week.

Leon Moore, Collis Moore, Bud  
Powell, Wendell Balsiger and Marion  
McKee made up a party which at-  
tended the prize fights in Portland  
Tuesday night.

Clarence Nelson drove his car in-  
to the ditch between Moro and Wasco  
one day last week and tipped it  
over. No one was seriously injured.

Mrs. Victor Barr has been enjoy-  
ing a visit with her mother, Mrs.  
Ada Rozell and her sister, Mrs.  
Lillian Mitchell, of Sweet Home for  
the past two weeks. They left for  
their home Thursday morning via  
McKenzie Pass.

Omer Sayrs and family accompa-  
nied by Miss Josephine Johnson,

drove to Bear Springs Sunday to  
visit with Lamer Sayers for the  
lay.

Edmund Stephens and wife arrived  
Tuesday evening from Oklahoma  
where Edmund assists with an ex-  
periment station. This is Mrs.  
Stephens first visit here.

Lewis Hastings and wife have  
moved into the Hastings house for  
the remainder of the summer as  
Lewis has charge of the DeMoss  
warehouse for the season.

Miss Bernice Lloyd, of Los An-  
geles, stopped here briefly with the  
I. C. McKean family while on her  
way home.

Arthur Schilling is cutting for  
Freeman Strong just north of Moro  
his week, having moved down Mon-  
day.

Wanted: Woman to take care of  
elderly couple. Call at Journal  
office.

The roof of the Barnum building  
which houses the Bucholtz and May  
stores and the telephone office is be-  
ing repaired this week.

Read the ads in the Journal

**CHURCHES**  
Community Presbyterian Church  
Sunday School ..... 10 a. m.  
Morning Worship ..... 11 a. m.

**HI-WAYS TO HEALTH**  
by ADA R. DRYNE  
OREGON DAIRY COUNCIL.

**APRICOTS TO THE FORE**

The season for fresh apricots is  
comparatively short and a few sug-  
gestions for their use are timely.  
Apricots are not only delicious in  
flavor but have real food value as  
they carry both mineral elements  
and vitamins. They are especially  
rich in copper and iron and thus  
contribute to the blood building pro-  
cess.

There are literally scores of ways  
to serve apricots. An appetizing  
salad is made by combining thor-  
oughly ripened or stewed apricots with  
cottage cheese or with cream cheese.  
And of all fruits that are served  
fresh with plenty of cream, apricots  
stand foremost. Simply slice them,  
sprinkle with sugar and chill before  
serving.

The following recipes show other  
ways of using fresh apricots. No-  
tice that each recipe contains milk of  
some form. Children and grown-ups  
too, need milk in the summer as well  
as during the busy school days.  
Drinking one glass of milk at each  
meal, and the fourth glass provided  
in cooked foods or in the form of  
ice cream or cheese will assure mem-  
bers of the family of that necessary  
quart of milk every day.

**APRICOT ISLAND**  
Three cups soft custard  
One can apricots  
One cup whipped cream  
Six teaspoons shredded coconut  
Pour custard into deep sherbet  
glasses. Top each with three apri-  
cots. Fill center with whipped cream

Subject "The Joy of Jesus."  
"These things have I spoken unto  
you, that my joy might remain in you  
and that your joy might be full."  
Jo. 15:11.

Special Slide Trombone music by  
Marvel Chapman.

All men are invited to join the  
Community Church Coattless Club.  
Come to church, you need not wear a  
coat, but we want you to come.

Every body welcome  
Allan A. McRea, Minister.

**Christian Science**  
Subject: Love.

Golden Text: Isaiah 49:13. Sing,  
O heavens; and be joyful, O earth;  
and break forth into singing, O  
mountains; for the Lord hath com-  
forted his people, and will have  
mercy upon his afflicted.

All are cordially invited to attend  
the church services and to make use  
of the reading room in the rear of the  
church building, which is open daily  
where all authorized Christian Science  
literature may be read, borrowed or  
purchased.

**The Full Gospel Assembly**

Be ye therefore ready also, for  
the Son of Man cometh at an hour  
when ye think not. Luke 12:40.  
Sunday School ..... 10 a. m.  
Fellowship Meeting ..... 11 a. m.  
Prayer meeting Wednesday 2:45 p. m.  
Every body welcome.

Sunday School ..... 10:00 a. m.  
Fellowship Meeting ..... 11:00 a. m.

and sprinkle with coconut. Chill.

**Apricot Kruchen**  
Four tablespoons butter  
One egg  
One half cup milk  
One scant cup sugar  
Two cups flour  
One teaspoon salt  
Four teaspoons baking powder  
One and one-half cups halved apri-  
cots  
Combine sugar, flour, salt and  
baking powder. Cut in the butter and  
add the milk and egg. Spread dough  
about half an inch thick in a well  
buttered pan. Place the apricots in  
rows into the top of the dough.  
Sprinkle with the following mixture:  
Cream one-half cup of butter and  
add one cup of sugar, two table-  
spoons of flour and bake in a moder-  
ate oven.

**Apricot Box Cake**  
Cut an even slice from the top of  
a sponge cake, using a very sharp  
knife. Hollow out the lower part of  
the cake and fill with fresh or stewed  
apricots that have been well  
sweetened and drained of all sirup.  
Cover apricots with a thick layer of  
whipped cream. Replace the top  
slice of cake and spread quickly with  
a cake icing made by stirring one  
cup of confectioner's sugar into one  
unbeaten egg white and one table-  
spoon sirup drained from apricots to  
a smooth consistency. When ready  
to serve, cut the iced cake into  
squares or rectangles. If desired,  
the cake may be served with vanilla  
ice cream piled roughly on top.



**While they're  
on vacation  
TELEPHONE!**

THEY are away in the country. You are at home.  
Yet any part of hundreds or thousands of miles  
of wire is ready to bring their voices to you.  
You decide to join them. Again you lift the  
receiver. Over mountain, forest and valley your  
voice speeds to them.  
Charges for messages homeward may be "re-  
versed," if desired.

THE PACIFIC TELEPHONE AND TELEGRAPH COMPANY

Every body welcome.  
(Grass Valley)  
Baptist Church  
S. L. Boyce, Minister.

**Canning Chickens Easy  
If Proper Methods Used**

When chickens are culled from the  
flock as they become unprofitable for  
laying purposes, the home maker can  
replenish her meat supply at un-  
usually low cost by canning the chick-  
en meat by one of a number of ex-  
cellent methods, says Lucy A. Case,  
extension nutrition specialist at Ore-  
gon State college.

Killing the birds at least six  
hours before canning, and avoidance  
of soaking the meat in water while  
washing are two early precautions  
in chicken canning, says Miss Case.  
Water extracts meat juices and tends  
to make the meat stringy. One bled,  
washed and drawn, the birds are cut  
into pieces as for boiling, with the  
flesh removed from the breast. The  
remainder of the canning process is  
described as follows by Miss Case:

"Chickens may be canned raw,  
fried or roasted, but many home  
makers prefer the flavor when can-  
ned raw, to be fried or roasted af-  
ter taken from the jars. The use  
of flour or other starchy coating is  
not advised before canning. To pack  
raw chicken, first place a drumstick  
in a clean jar. Place the thigh next  
to the drumstick with the thicker  
part of the thigh next to the leaner  
part of the drumstick. Cut the tips  
from the wings, save for soup, and  
hook the elbows of the two wings to-  
gether. Place next to the thigh.  
Place the neck portions in the center  
of the jar with the rib end down. Next  
tuck portions of the breast into the

remaining space. Pack some light  
meat and some dark meat into each  
jar.

The giblets are usually canned  
separately. Avoid too tight a pack.  
Add one level teaspoon of salt to  
each pint jar. Add no liquid. Re-  
move any grease or other particles  
from the sealing surface of the jar  
and partially seal. A properly  
regulated pressure cooker is the best  
equipment for canning chicken. Pro-  
cess pint jars at 15 pounds pressure  
for 70 minutes. Seal jar immediately  
and place two inches or more apart  
to cool.

"When chicken or other non-acid  
home canned foods are taken from  
the jar, it is safest to boil or in some  
way heat through and through to the  
boiling point for 15 minutes before  
tasting, to prevent any possibility of  
food poisoning."

**Kent News**

J. R. Dellinger was a business  
visitor in Grass Valley Monday eve-  
ning.

Mr. Emma Schadewitz of Moro is  
visiting with relatives in Kent.

Mrs. Walter Wilson spent the lat-

ter part of the week at the home of  
her mother, Mrs. Alfred Lyons.

Max Pluemke who has been in the  
hospital in The Dalles recovering  
from injuries sustained in an auto-  
mobile accident the Fourth of July  
returned home Tuesday afternoon.  
Mr. Pluemke is able to be up and  
around by the aid of a cane.

Mrs. W. O. Smith spent Thursday  
at the home of Mrs. Ida Davs.

J. C. Wilson and Jack O'Neal were  
visitors in Moro Saturday morning.

Paul Stout and family of Shaniko  
spent Sunday at the home of Mr.  
and Mrs. J. R. Dellinger.

Mr. and Mrs. J. R. Harbin, Mrs.  
Betty Kelly and Earl Harbin spent  
Sunday at the home of Mr. and Mrs.  
W. C. Helyer.

Jim Stuart of Moro was here Sat-  
urday evening inspecting a carload  
of cattle which Charlie Belashee ship-  
ped that evening.

Mrs. J. N. MacInnes and son  
Donald and daughter Marjorie left  
for McMinnville Friday morning  
where they will spend a few days.

A large crowd of Kent folks spent  
Sunday at Buck Hollow swimming  
and trying to keep cool.

The dance which was given by the

American Legion last Saturday eve-  
ning was well attended.

The water tank and tower belong-  
ing to Jim Wilson collapsed early  
Friday morning. It was a total  
loss.

**When Your Shoes need  
Repair, send them to  
WERNMARK'S  
GOOD SHOE REPAIRING**  
204 Second St. THE DALLES

**ZELL'S  
FUNERAL HOME**  
— AND —  
**AMBULANCE SERVICE**  
Phone 345 The Dalles, Ore.  
GRASS VALLEY PHARMACY  
— or —  
Phone 222

**UPDEGRAFF & PEPPER**  
Attorneys At Law  
Moro Oregon

For your convenience I have ar-  
ranged for you to leave your  
Shoe Work at Walter A. May &  
Son. Pick up and delivery twice  
a week at no cost to you.  
**JOSEPH A. MEE**  
The Wash Shoe Man

**Dr. J. A. BUTLER**  
DENTIST  
HOME OFFICE, WASCO  
In Moro the First Week  
in Each Month

**Dr. Harry D. Wilson**  
DENTIST  
Will be in Grass Valley  
Monday, July 24  
In Moro  
Tuesday, July 25

**Dr. Butler**  
DENTIST  
Will make his regular trip  
to MORO, next week  
July 31 to Aug. 5 inclusive  
at Hotel Moro  
Please Make Your Appointments Early  
I will accept a liberal part of total amount of work in  
county and school warrants at par.

*Henry Ford*  
*Dearborn, Mich.*

IN ANSWER TO A LADY'S LETTER

A lady writes to say that she does not understand why an 8-cylinder  
car does not cost more to run than a car with fewer cylinders. She  
refers to my statement that our Ford V-8 develops more power on a gallon  
of gas than any car we have made.

The use of 8-cylinders does not mean the addition of two or four  
extra fuel consumers. It is not, for example, a 4-cylinder engine  
multiplied by two. Our 8-cylinder engine takes the fuel supply of an  
ordinary 4-cylinder engine and divides it eight ways. And why?  
By reducing four larger explosions into eight smaller ones, we get  
engine smoothness and quietness. Eight-cylinders indicate the way the  
gas is used, not the amount. It is just the difference between going  
upstairs in four long jumps or in eight ordinary steps.

Two things use up gas—bad engine design and useless car weight.  
Besides having an engine that gets a high percentage of power out of the  
fuel, the Ford V-8 has a light, strong body and chassis so that no power  
is wasted in moving excess weight.

The only extravagance about the new Ford V-8 engine is in the building  
of it. The extravagance is ours—the economy is yours.

The whole question of car economy needs clearing up. An economical  
car gives economy all round. Price, operation, upkeep, all play their  
part. If what you save on gas you lose elsewhere, that is not economy.  
As to upkeep, our dealers say that in recent years the improved  
quality of Ford cars has cut down their repair business 50 per cent.  
As to price with quality,—judge for yourself.  
As to economy, here is the record of a stock car three weeks out of  
shop in Oklahoma:  
On a run of 10,054 miles at the rate of 1,000 miles a day—the Ford  
V-8 gave 18.8 miles per gallon of gas. Not a drop of water was added  
to the radiator. The oil was changed once in 1,000 miles.  
That should answer a lot of questions.

July 24th, 1933

*Henry Ford*