

**Eureka Lodge No. 121 A.F. & A.M.**  
Moro, Oregon  
Meets the 1st and 3rd Thursday evenings of each month. Visiting members cordially invited to meet with us.  
Elmer Hansen, 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.  
Ralph Brishine, N. G.  
Joe Truit, Secretary.

**Lupine Reb. ca Lodge No. 116**  
Moro, Oregon

Meets 2d and 4th Tuesdays of each month. Visiting members welcome.  
Gladdie Bull, N. G.  
L.L. Bull, Secretary.

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

**Town Talk**

Horses for Sale: Frank von Borstel, Grass Valley.

For Sale: No. 7, side hill McCormick-Deering combine. See R. J. Ginn.

Owing to the Music Carnival the Moro Library will not be open Saturday May 12. All books marked due May 12 will not be due until May 19. After which date the regular fine will be charged.

Tom Hulery and wife were here last week shaking hands with friends. They are still living in Albany and still doing machine work.

R. J. Cunliff has purchased a new car and has sold his former means of transportation to Ferrel Barr.

Baby Chicks—Wilcox Hatchery, 514 East 2nd St. The Dalles. Leghorns, 8 c. Rocks and Reds, 9 c. Will Trade for Wheat, now or Fall delivery.

Well seasoned 16 in. fir or pine wood \$3.50 in timber. O. R. Hulise Mosier, Oregon.

For sale. Pure Albino rabbits. Phone 5F12.

Graduation Gifts: See Mrs. Cope.

Mrs. A. Rose is in St. Vincent's hospital with a skin eruption caused by an internal infection. She will remain several days before returning home.

The infant daughter born to Mr. and Mrs. Ted Pierson last Thursday died in a hospital in The Dalles Saturday morning.

Elwood Ginn and family of The Dalles spent Sunday here visiting with members of the family.

Carroll and Omer Sayrs drove to Portland early Thursday morning on a short business trip.

W. H. Ragsdale attended the meeting of the Mid-Columbia Production Loan association in The Dalles last week.

Mrs. Jay Williams, youngest sister of R. J. Ginn spent a few days here from her home in Walla Walla last week. She returned Sunday.

Mrs. L. D. Idleman and Mrs. R. E. Legge and Lamer Sayrs drove up from valley points last week end for a visit with relatives.

Ralph Brishine and family and Mrs. Soren Hansen were visitors in Hillsboro last week end.

Harvey Thompson accompanied by his mother Mrs. N. W. Thompson visited in Hillsboro on Wednesday with the latter's daughter, Mrs. Grace Busch, and family.

Mr. and Mrs. Walter A. Ruggles accompanied by Philip Ruggles drove to Monmouth last week end to visit with Miss Laura who is in school at that place.

W. N. Sipe, salesman for the harvester company, is here this week interviewing prospective purchasers of farm machinery.

H. A. Dalby of Portland visited in Moro last week end.

Mr. and Mrs. M. E. McKee spent

Sunday in Goldendale visiting with friends.

Merril Oveson and Robert Webb, experiment station crop and soil men, were in Condon Wednesday looking after the nurseries there. Grain in Gilliam county looks much like it does in Sherman county Oveson reports, some being very good and some rather poor.

Clarence Sparring was in Portland the first of the week looking after business.

J. B. Adams spent the week end in Portland with his family and made a trip out through the valley where he found the wheat crop in poor condition for this time of year. It is infected with rust and has suffered from too much rain.

Miss Marjorie Ginn has been working in May & Son's store while Paul and wife were visiting in Portland.

Mrs. J. C. Freeman is spending the week in LaGrande leaving J. C. and Neal to hatch.

Helen Morrison was operated on for appendicitis last Friday at the Mid-Columbia hospital in The Dalles.

**MORO SCHOOL NOTES**

The student body of the Moro High School under the direction of Miss Faye Thompson, presented the play "Lillies of the Field," an English comedy in three acts, at the Legion Hall Friday night, May 4, to a huge audience. Excellent characterizations were given by Lloyd Henrichs as a vicar, Gayle Amidon as his wife, Lavon Sayrs and Doris Thompson as twin daughters. Mary Pinkerton as the mother-in-law and Gordon Fraser as a lover and antiquarian. Minor roles were played by Philip Ruggles, Dorothy Fraser, Jean Powell, Ethyl Kruger, and Louis May. Between the first and second acts Miss Eleanor Biggness and Miss Helen Osborn sang and acted "Daisy Bell." They then tap dances to "East Side West Side." They were called back for an encore. Marjorie Byers sang "That Silver-haired Daddy of Mine" and "Little Dutch Mill" between the second and third acts.

Sunday is to be Mother's Day and everywhere thought will be entered upon ways to pay tribute to the mothers of the nation. What greater consideration could be given to any mother than for her family to take over the household duties for the day. To be relieved of the usual household tasks would make it a special occasion for mother and a gala event for father and the children, especially if they plan, prepare and serve the dinner.

Even if the father of the household seldom shows interest in the kitchen activities he can engineer the following menu, with the help of the younger members. For Mother's Day then, with Father as cook, this menu is planned.

**A PLEA TO THE VOTERS FOR A NEW DEAL**

By David F. Graham, Republican Candidate for Congress

I beg you to read my Statement in the Voters pamphlet before you vote. If you do, I feel that you will decide to talk a chance on me, to represent you there in Washington, I believe I have the ability and the personality, with the nerve, to do so with credit to you, the District and myself.

My opponent promises you lots; what can he do? One man amongst 434 others? I'll bet I could do as much, and probably a little more.

My opponent asks for credit for the various laws he helped put on the Statute books but does not ask that he be given credit for being the leader in the fight to put the Sales Tax there, or for having refused to allow the people a chance to vote on it; Oh, no, he forgets about it entirely. If he were sincere and believed it was a good thing for the people of the state, why does he not mention it and demand credit for it? He is afraid, that is the reason. Do you want that kind of man to represent you? I should think not.

I believe we have too many lawyers in public life and political offices right now, and that if we had less, we would be better off and have less trouble. People who know me will tell you I am not afraid to work; and that I have had a first class training for that job.

Please give me an opportunity to show you what I can do; I'll guarantee you won't regret it and will be glad you did, in the long run.—Paid Advertisement.

Roast Stuffed Leg of Veal  
Baked Potatoes  
Buttered Green Peas  
Buttermilk Biscuits  
Sliced Tomato & Lettuce Salad  
Fresh Strawberry  
Ice Cream Sundae  
Milk Coffee

Four and half lbs. leg of veal, boned for stuffing  
Three cups soft bread crumbs  
Four and a half teaspoons salt  
One-fourth teaspoon black pepper  
One and a half tsp. onion juice  
One and a half tsp. sage  
One and a fourth cups finely chopped celery  
One half cup butter  
About 5 tsp. flour  
One tsp. lemon juice  
One cup rich milk

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This is best cooked in a dutch oven. Wipe veal clean on the outside. Prepare the stuffing of the crumbs and add to them the melted butter, the sage, celery, one teaspoon salt and pepper. Mix lightly but enough to distribute the seasonings. Stuff the cavity with this dressing and tie or sew. Rub the outside of the veal with the lemon juice and then with the rest of the salt and the flour.

Sear the roast in 3 tablespoons of hot butter to an even golden brown and add 1 cup water, cover closely and cook for 3 or 4 hours. When ready to serve remove the meat and add the cream to the gravy in the bottom of the oven or roasting pan. Thicken with two extra tablespoons of flour mixed smooth with two tablespoons of water. Cook for at least 10 minutes. A delicious and handsome meat dish which is the equal of the chicken. Yield: 8 large or 10 medium servings.

With the return of the canning season, Oregon homemakers are once more faced with the problem of how to be certain that the home canned product is free from the organism known as Bacillus botulinus, which produces the virulent botulinus poison.

The Bacillus botulinus grows under conditions where little or no oxygen is present and where the acid content is low or the condition is slightly alkaline, according to E. H. Wiegand, professor of horticultural products at Oregon State college. As all vegetables except tomatoes are very low in acidity, when packed in cans or jars they offer an excellent opportunity for the development of this organism, unless the container is properly sterilized, he says.

Since not less than six hours at boiling temperature, which would completely disintegrate vegetables, are required to kill some strains of the botulinus organism, use of the pressure cooker is the only feasible method of obtaining proper sterilization available for home canning. Mr. Wiegand says. In operating the pressure cooker, he points out, it is important to be sure that all air has been driven from the cooker before starting to count cooking time. This is necessary because the mixture of air and steam when the cooker is started will often cause the gage to register a fictitious pressure. The usual temperature for cooking in a pressure cooker is 240 degrees fahrenheit, which means a pressure of 10 pounds on the gage.

In cases where it is impossible to use a pressure cooker to obtain complete sterilization however, Mr. Wiegand recommends cooking with boiling water and adding acid to the vegetables to prevent the development of Bacillus botulinus. Acids such as lemon juice or vinegar are used, and can be added directly to the brine. For most vegetables three ounces of salt and 8

ounces of lemon juice or 10 ounces of vinegar to one gallon of water or one tablespoon of salt and 4 tablespoons of lemon juice or 8 of vinegar to one quart of water is sufficient.

Use of this treatment does not mean that the vegetables need taste sour, as the acidified liquid may be poured off when the can or jar is opened and the vegetables cooked in fresh liquid. A small amount of soda may also be used if desired to neutralize the acid.

Mr. Wiegand emphasized the fact, however, that safety requires that all homecanned vegetables, however prepared should always be cooked at least 15 minutes at boiling temperature after opening before they are even tasted, and that any showing signs of spoilage, however slight, should be destroyed by burning.

Measures on the ballot are of little consequence. Multnomah county would like to have some of the state buildings located there and perhaps could have if public finance was in better shape, but under the circumstances few are expected to vote for new hospitals.

The sales tax is losing in public interest in the past two weeks. Voters have apparently made up their minds regarding it and have quit talking. If defeated it will be by the very farmers it is designed to aid although the solid block of votes held by non-tax payers will have considerable weight.

For your convenience I have arranged for you to leave your Shoe Work at Walter A. May & Son. Pick up and deliver twice a week at no cost to you.

**Joseph A Mee**  
The Wasco Shoe Man

**DALLES FREIGHT LINE INC.**  
Daily Truck Service  
Portland, The Dalles, Grass Valley  
Tri-weekly to Antelope & way points.  
Fast Service - Lowest Rates

**POLITICS**  
(Continued from page one)  
the democratic standard. But they can't fight that out until November so there's no use getting all

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

**Canning Vegetables Requires Care**

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**CHURCHES**

There was an all day W. C. T. U. institute held in the parlor of the church last Saturday. Mrs. Ada Jolley, state president of that organization was present. Members of the W. C. T. U. from both Moro and Wasco were there. Mrs. Jolley spoke, there were talks by the local officers of the Union, and there was an interesting skit given in old time costumes showing the founding of the Crusade movement.

Next Sunday will be Baccalaureate Sunday. Dr. T. D. Yarnes, District Superintendent of the Cascade District, will give the Baccalaureate sermon to the graduating class.

Saturday evening, May 19, at 8:00 o'clock will be the last Quarterly Conference of the year. Church officers for the year will be elected. Dr. Yarnes will be present.

Mrs. Harry Van Gilder was elected at an election last Sunday, as our delegate to the Annual Oregon Conference to be held in Portland the last part of June. Mrs. Alma Fridley was elected as reserve delegate.

Church School ..... 10:00 a. m.  
Church Worship ..... 11:00 a. m.  
Rev. Frank Spaulding will preach. Pot luck dinner at noon. Old times recalled.

Community Presbyterian Church  
Christian Science  
All are cordially invited to at-

**Contrast the SAFETY of the FORD V8 . . . with any car at any price!**

The Ford V-8 has welded steel spoke wheels. Each is strong enough to sustain the weight of ten Ford cars.

The Ford V-8 offers you the advantages of Safety Glass. It is a vitally important feature in a family car.

There is added safety in the Ford V-8's unusually great braking surfaces per pound of weight. You stop smoothly, surely and quickly.

Free action for all four wheels—with the priceless dependability of strong axle construction. This means riding ease plus safety.

Other Ford safety features are a welded all-steel body . . . double drop X-type frame . . . a torque-tube drive such as racing cars rely upon for controllability . . . and many others. And don't forget the new Ford V-8 for 1934 is the most comfortable and economical car Ford has ever built!

Before you buy any car at any price, drive the new Ford V-8.

1515 and up — F. O. B. Detroit. See your Ford Dealer.

**TWO G-E REFRIGERATORS YOU'LL WANT TO SEE!**

Every woman praises the brilliant beauty and modern styling of the new de luxe General Electric refrigerators. The new models are the most attractive we have ever presented. And, within those snowy white walls is the famous General Electric mechanism that has won recognized leadership in dependable, attention-free performance at low cost.

New 1934 models are now on display at our office. Here you can look at both types of household refrigerators: the sealed-in-steel life-time Monitor Top that requires no attention, not even oiling—and the General Electric conventional flat-top type with new styling and performance capacity.

Only \$10 down places a General Electric Refrigerator in your home

**SEE YOUR DEALER OR PACIFIC POWER & LIGHT COMPANY**  
Always at Your Service

**Model X-5**  
\$180.00

**Model HE-4**  
\$124.00

**HAMILTON BEACH**  
\$19.75 WITH JUICER  
\$22.75

**OWN A REAL FOOD MIXER**  
A Hamilton Beach mixer does more kitchen tasks easier, quicker, better. With attachments, it is used in preparing every meal—from juicing oranges for breakfast to mixing the dessert for dinner.

**EVENTUALLY you'll want an ALL ELECTRIC KITCHEN**

**Hotpoint TRIUMPH**  
\$32.15  
With Colored Enamel and Thrift Cooker, \$21.25 additional!  
\$10 down—easy terms

**A COOPERATIVE PLAN WHICH YOU CANNOT AFFORD TO OVERLOOK!**

The Pacific Power & Light Company and local electric range dealers are cooperating in a plan to make it easy for you to enjoy immediately a MODERN ELECTRIC RANGE!

**FREE WIRING INSTALLATION UP TO \$25.00**  
**SMALL PAYMENT DOWN . . . EASY TERMS**

Never was there a more opportune time to buy that desired electric range. Think of it! Wiring free in many instances—at least this company pays up to \$25 of the cost. The certificate reproduced above will be issued at time of purchase by the dealer making the sale—on any electric range you choose. But this is not all. Easy terms are being offered so that only a small down payment puts a beautiful new range in your kitchen. We reserve the right to discontinue this plan at any time, so we advise immediate action.

**Hotpoint TRIUMPH**  
\$32.15  
With Colored Enamel and Thrift Cooker, \$21.25 additional!  
\$10 down—easy terms

**A HOTPOINT AT AN UNUSUALLY LOW PRICE!**

One of the newest designs with straight lines, conforming to the styling of built-in all electric kitchens. This model has over-sized oven, large storage drawer, new design automatic temperature control, and is finished in all white porcelain enamel with stainless top. Can be purchased with open-coil or Calrod units.

A Hotpoint Electric Range gives you a great deal more than simply a "new" range. It gives automatic cookery—more hours of freedom—better tasting food, greater cleanliness.

**Two G-E Refrigerators**

**Hamilton Beach Mixer**

**Hotpoint Triumph**

**Hotpoint Triumph**

**Hotpoint Triumph**

**Hotpoint Triumph**

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