

News from the Wasco Community

Among those attending the game in Portland Saturday were Mr. and Mrs. Lloyd Hennagin, Mr. and Mrs. Floyd Root, Miss Lorraine Darby, Miss Belle Clothier, Misses Marie and Effie Andrews, Mrs. Anna Lee, Mr. and Mrs. P. R. McCulloch and Doris, Leon Smith, Arthur VanGilder, Margaret McKee, Mr. and Mrs. H. A. Walker and Rosemary, Mr. and Mrs. A. C. Kaseberg and Janet, Miss Mary Fortner, Ray Critchfield, Miss Louise Carvel, Mrs. Esther G. Richards and Billy, Mrs. Weston Wilde, Judge Potter and Mrs. Potter, Mr. and Mrs. Drinkard.

Mr. and Mrs. C. E. Marshall and children were guests over Armistice day at the Ed McKee home.

Mrs. Jane Dunlap returned after visiting with Mr. and Mrs. Geo. Van Grossbeck at Blaylock.

M and Mrs. Chester Smith of Me visited at the home of Mrs. Lydia Darby on Sunday.

Mrs. P. ... was a business visitor in Portland on Wednesday and Thursday of last week.

Mrs. Guy Ostrander of Portland was called here Wednesday due to the serious illness of Mrs. R. O. Scott who passed away on Thursday. Relatives who were called here for the funeral were: J. H. Upton of Bend, Mr. and Mrs. Geo. Upton and sons Edward of Forest Grove, brothers of Mrs. Scott; Mrs. Inez North and son W. C. North, Mr. and Mrs. F. E. Fortner and Miss Doris Fortner all of Portland; Mrs. May Cattle of McMinnville, sisters of Mrs. Scott. They all returned home Saturday, Mrs. Ostrander returning Wednesday morning. Among those from Moro who attended the funeral were: Mr. and Mrs. Ralph Brisbane, Mr. and Mrs. Elmer Harze, Mr. and Mrs. T. C. Resse, Mrs. J. C. Freeman, Mrs. John Pons.

Mr. and Mrs. Frank Knox and family visited with his brother at Tygh Valley over the week end.

Mrs. L. P. Haven was hostess to the Garden Club on Tuesday, the study for the afternoon being rose culture.

Mrs. Elizabeth Fuller was a business visitor in The Dalles on Tuesday.

Mrs. Arvid Anderson was hostess to the Peneche Club a week ago Saturday.

The postponed party of the P. N. G. Club met with Mrs. George Wilda Tuesday afternoon.

Mr. and Mrs. Joe McE have a

new arrival in the family, a baby boy born on Wednesday the 14th. Mrs. Harrington of Portland, her mother, is with her.

Mrs. Norma Tweedy of The Dalles visited with her mother on Wednesday night.

Miss Norma Feldman of Portland spent several days last week with her parents, Mr. and Mrs. Ed Feldman.

Members of the Klondike Club are entertaining their husbands with a pot luck dinner Friday evening at the Ed Thomas home.

J. A. Sargent and Mrs. Sargent motored to Salem Sunday to visit with Mary Jeannette. They were accompanied by Mrs. C. W. Johnson, Mrs. Minnie McKinney, Miss Vivian Trounce, and Marie Olson.

Mr. and Mrs. J. P. Yates visited over the Armistice day week end at the home of Arthur Molesworth of Portland.

The Auxiliary of the American Legion met at the home of Mrs. Fred Fortner on Wednesday.

Mr. and Mrs. Joe Hilderbrand and daughter spent several days this week in Sunnyside, Washington, at the home of Mr. Hilderbrand's sister Mrs. J. C. Mathias.

Mr. and Mrs. Claude Eaton and Mr. and Mrs. Stevenson left for Fresno, California, to visit at the home of Mr. Stevenson.

Mrs. Porter left Wednesday of last week to visit her grand son Alfred Lowrey of Richreall, who has been seriously ill. She returned home Wednesday.

Mr. and Mrs. Fred Hennagin made a short trip to Portland last Thursday.

Mrs. Wilma Sheets visited with Mr. and Mrs. Student of Portland

over the week end, she also called at the home of Mrs. Henderson formerly of Wasco.

Mrs. A. D. Stensgard and Mrs. A. M. Hicks and Mr. Cookingham attended the district Methodist Sunday school meeting in Hood River on Monday and Tuesday.

The Pythian Sisters are having their annual roll call and pot luck dinner next Thursday evening. All members are invited.

The Christian church is sponsoring a Silver Jubilee on November the 24th. The public is invited.

Fred Hennagin and Mrs. Hennagin visited on Sunday at Hood River the guests of Mrs. Flora Phillips.

The bridge club met with Mrs. Ann Lee on Wednesday afternoon.

Mrs. R. F. Evans visited at the home of her sister Mrs. C. E. Hoyt of Portland over the week end.

Mrs. L. McGinnery and daughter Ollie of Meiser, Mrs. Alice of Milwaukee, Mrs. Floyd Martin and children Doris and Warren of White Salmon, and Mr. and Mrs. Wayland Weld and children visited at the home of Mr. and Mrs. B. W. Guy on Sunday.

Mr. and Mrs. C. H. Sundby and son of Portland visited at the home of Mrs. O. J. Royce returning to their home with them on Monday.

Mrs. E. W. Haley of Forest Grove spent the week end at the B. W. Guy home.

Mr. and Mrs. Fred Hennagin made a short trip to Portland last Thursday.

Mrs. Wilma Sheets visited with Mr. and Mrs. Student of Portland

over the week end, she also called at the home of Mrs. Henderson formerly of Wasco.

Mrs. A. D. Stensgard and Mrs. A. M. Hicks and Mr. Cookingham attended the district Methodist Sunday school meeting in Hood River on Monday and Tuesday.

The Pythian Sisters are having their annual roll call and pot luck dinner next Thursday evening. All members are invited.

The Christian church is sponsoring a Silver Jubilee on November the 24th. The public is invited.

Fred Hennagin and Mrs. Hennagin visited on Sunday at Hood River the guests of Mrs. Flora Phillips.

The bridge club met with Mrs. Ann Lee on Wednesday afternoon.

Mrs. R. F. Evans visited at the home of her sister Mrs. C. E. Hoyt of Portland over the week end.

Mrs. L. McGinnery and daughter Ollie of Meiser, Mrs. Alice of Milwaukee, Mrs. Floyd Martin and children Doris and Warren of White Salmon, and Mr. and Mrs. Wayland Weld and children visited at the home of Mr. and Mrs. B. W. Guy on Sunday.

Mr. and Mrs. C. H. Sundby and son of Portland visited at the home of Mrs. O. J. Royce returning to their home with them on Monday.

Mrs. E. W. Haley of Forest Grove spent the week end at the B. W. Guy home.

Mr. and Mrs. Fred Hennagin made a short trip to Portland last Thursday.

Mrs. Wilma Sheets visited with Mr. and Mrs. Student of Portland

over the week end, she also called at the home of Mrs. Henderson formerly of Wasco.

Mrs. A. D. Stensgard and Mrs. A. M. Hicks and Mr. Cookingham attended the district Methodist Sunday school meeting in Hood River on Monday and Tuesday.

The Pythian Sisters are having their annual roll call and pot luck dinner next Thursday evening. All members are invited.

The Christian church is sponsoring a Silver Jubilee on November the 24th. The public is invited.

Fred Hennagin and Mrs. Hennagin visited on Sunday at Hood River the guests of Mrs. Flora Phillips.

The bridge club met with Mrs. Ann Lee on Wednesday afternoon.

Mrs. R. F. Evans visited at the home of her sister Mrs. C. E. Hoyt of Portland over the week end.

Mrs. L. McGinnery and daughter Ollie of Meiser, Mrs. Alice of Milwaukee, Mrs. Floyd Martin and children Doris and Warren of White Salmon, and Mr. and Mrs. Wayland Weld and children visited at the home of Mr. and Mrs. B. W. Guy on Sunday.

Mr. and Mrs. C. H. Sundby and son of Portland visited at the home of Mrs. O. J. Royce returning to their home with them on Monday.

use cheese is one way to use more milk. All cheese is made from milk; cow's milk only is used for making cheese in this country, and for making by far the most cheese throughout the world.

Because cheese is a concentrated form of milk adults may use part of their daily quart of milk in the form of cheese. One quart of fluid whole milk makes five ounces of American Cheddar Cheese. One cup of milk is the equivalent in food value of one and one fourth ounces or two small cubes of cheese.

Vigorous, healthy people, such as the Swiss, the Dutch and the Scandinavians eat from 2 to 4 times as much cheese per capita as we do. Through generations these races have found cheese to be a nutritious, satisfying and dependable food.

Cheese is one of the few foods which is equally delicious when eaten just as it is purchased in markets or when cooked in various ways. Cheese must be cooked at a low temperature if it is to keep its smooth texture.

If cheese is to be served as a dessert, the remainder of the meal may be lighter. Because cheese is concentrated it is delicious served with crisp, juicy vegetables and fruits.

A cheese dish in the modern mode is:

Macaroni Mickey Mouse
One cup macaroni
One and one-half cups of milk
One cup of bread crumbs (soft)
One fourth cup of melted butter
One tablespoon chopped onion
One and one half cup grated cheese
Three eggs and one tsp salt

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

Break macaroni in two-inch lengths and boil in one quart of salted water until tender. Drain cover with cold water and drain again. Scald milk and pour over bread crumbs, add butter, onion, grated cheese and salt. Then add the beaten eggs. Now turn the macaroni into a well buttered pan or casserole and pour the milk and cheese mixture over it. Bake about 50 minutes in a slow oven (325 degrees). The loaf is firm enough when turned out on a platter. Serves six.

current period of the campaign, accounted for 17 percent of all accidents recorded in Oregon last year. Elimination of accidents from this cause alone would have prevented approximately 2500 accidents recorded so far this year they believe.

Procedure outlined by law for making right and left turns provides that left turns be made only from the lane of traffic nearest the center line of the street or highway, and right turns from the lane nearest the right side of the street or highway.

Mr. Jones—Why don't you take your bank book in and have it balanced?

Mrs. J.—I should say not! Do you suppose I want that snooty looking cashier to know how much money I have?

By George! ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

The Rufus school ...

wood, deceased, are hereby required to present them, duly verified, with vouchers, to the undersigned, at the law office of Geo. G. Updegraff, Moro, Oregon, within six months from the date of this notice, to-wit: October 28th, 1934.

Elma Atwood Administratrix of said Estate. Last publication November 16.

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR SHERMAN COUNTY

Summons. James T. Brown, Plaintiff, vs Ruth Jane Brown, Defendant. To Ruth Jane Brown, defendant above named.

IN THE NAME OF THE STATE OF OREGON: You are hereby required to appear and answer the complaint filed against you in the above entitled divorce suit on or before November 16th, 1934, being the last day of the publication hereof, and if you fail to so appear and answer, the Plaintiff will apply to the Court for the relief demanded in his complaint filed herein. To-wit:

For a decree dissolving the marriage contract, that now exists between you and the plaintiff herein, and granting him a divorce from you forever.

This summons is served upon you by publication thereof once a week for four successive weeks, in the Sherman County Journal, a weekly newspaper of general circulation, printed and published in Moro, Sherman County, Oregon, by order made and entered herein by the Hon. Carl Hendricks, Judge of the above entitled Court, dated October 10th, 1934.

The date of the first publication hereof being October 19th, 1934. Roy J. Baker, Attorney for Plaintiff, Residing at Grass Valley, Oregon.

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR SHERMAN COUNTY

Summons. Clara J. Baker, Plaintiff vs. C. M. Plyler and Mildred (Plyler) Turner, Defendants. To C. M. Plyler and Mildred (Plyler) Turner, defendants above named.

IN THE NAME OF THE STATE OF OREGON: You are hereby required to appear and answer the complaint filed against you in the above entitled suit on or before November 16th, 1934, being the last day of the publication hereof, and if you fail to so answer, the Plaintiff will take judgment against you and will apply to the Court for the relief prayed for in her complaint herein. To-wit: Judgment for the sum of Five Hundred Thirty Three (\$533.00) Dollars together with interest thereon at the rate of 8 percent per annum from October 1st 1934, and for the further sum of Seventy Five (\$75.00) Dollars attorneys fees, and for his costs and disbursements herein. And for judgment and decree against you and each of you, that the mortgage mentioned in the complaint, to-wit: That certain mortgage made and executed by C. F. French, now deceased, to The Citizens Bank of Grass Valley, Oregon, on October 8th, 1928, on Lots 5-6-7-8 and South half of Lot 4 of Block 13 of Clements Addition to Grass Valley, Oregon, be foreclosed, and each of you be barred and foreclosed of all right, title and interest in and to the said real property; and that the said real property be sold in the manner provided by law for the sale of real property upon execution, and the proceeds thereof be applied in the satisfaction of said judgment, and accruing interest and attorneys fees and the costs and disbursements of this suit. And that the plaintiff have such other and further relief as to the Court may seem meet and proper in the premises.

This summons is served upon you by publication thereof once a week for four successive weeks, in the Sherman County Journal, a weekly newspaper of general circulation, printed and published in Moro, Sherman County, Oregon, by order made and entered herein by the Hon. Carl Hendricks, Judge of the above entitled Court, Dated October 10th, 1934.

The Date of the first publication hereof is October 19th, 1934, and the last publication November 16th, 1934. Roy J. Baker, Attorney for Plaintiff, Residing in Grass Valley, Oregon.

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR SHERMAN COUNTY

Summons. Clara J. Baker, Plaintiff vs. C. M. Plyler and Mildred (Plyler) Turner, Defendants. To C. M. Plyler and Mildred (Plyler) Turner, defendants above named.

IN THE NAME OF THE STATE OF OREGON: You are hereby required to appear and answer the complaint filed against you in the above entitled suit on or before November 16th, 1934, being the last day of the publication hereof, and if you fail to so answer, the Plaintiff will take judgment against you and will apply to the Court for the relief prayed for in her complaint herein. To-wit: Judgment for the sum of Five Hundred Thirty Three (\$533.00) Dollars together with interest thereon at the rate of 8 percent per annum from October 1st 1934, and for the further sum of Seventy Five (\$75.00) Dollars attorneys fees, and for his costs and disbursements herein. And for judgment and decree against you and each of you, that the mortgage mentioned in the complaint, to-wit: That certain mortgage made and executed by C. M. Plyler and Mildred Plyler, now Mildred Turner, on November 2nd, 1923, to Loe S. Baker the assignor of the Plaintiff on Lot 9- of Block 5- of the original town plat of Grass Valley, Oregon of Sherman County, Oregon, be foreclosed and each of you be barred and foreclosed of all right, title and interest in and to the said real property; and that the said real property be sold in the manner provided by law for the sale of real property upon execution, and the proceeds thereof be

applied in the satisfaction of said judgment, and accruing interest, the attorneys fees and the costs and disbursements herein. And that the plaintiff have such other and further relief as to the Court may seem meet and proper in the premises.

This summons is served upon you by publication thereof once a week for four successive weeks, in the Sherman County Journal, a weekly newspaper of general circulation, printed and published in Moro, Sherman County, Oregon, by order made and entered herein by the Hon. Carl Hendricks, Judge of the above entitled Court, Dated October 10th, 1934.

The Date of the first publication hereof is October 19th, 1934, and the last publication November 16th, 1934. Roy J. Baker, Attorney for Plaintiff, Residing in Grass Valley, Oregon.

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR SHERMAN COUNTY

Summons. Clara J. Baker, Plaintiff vs. C. M. Plyler and Mildred (Plyler) Turner, Defendants. To C. M. Plyler and Mildred (Plyler) Turner, defendants above named.

IN THE NAME OF THE STATE OF OREGON: You are hereby required to appear and answer the complaint filed against you in the above entitled suit on or before November 16th, 1934, being the last day of the publication hereof, and if you fail to so answer, the Plaintiff will take judgment against you and will apply to the Court for the relief prayed for in her complaint herein. To-wit: Judgment for the sum of Five Hundred Thirty Three (\$533.00) Dollars together with interest thereon at the rate of 8 percent per annum from October 1st 1934, and for the further sum of Seventy Five (\$75.00) Dollars attorneys fees, and for his costs and disbursements herein. And for judgment and decree against you and each of you, that the mortgage mentioned in the complaint, to-wit: That certain mortgage made and executed by C. M. Plyler and Mildred Plyler, now Mildred Turner, on November 2nd, 1923, to Loe S. Baker the assignor of the Plaintiff on Lot 9- of Block 5- of the original town plat of Grass Valley, Oregon of Sherman County, Oregon, be foreclosed and each of you be barred and foreclosed of all right, title and interest in and to the said real property; and that the said real property be sold in the manner provided by law for the sale of real property upon execution, and the proceeds thereof be

applied in the satisfaction of said judgment, and accruing interest, the attorneys fees and the costs and disbursements herein. And that the plaintiff have such other and further relief as to the Court may seem meet and proper in the premises.

This summons is served upon you by publication thereof once a week for four successive weeks, in the Sherman County Journal, a weekly newspaper of general circulation, printed and published in Moro, Sherman County, Oregon, by order made and entered herein by the Hon. Carl Hendricks, Judge of the above entitled Court, Dated October 10th, 1934.

The Date of the first publication hereof is October 19th, 1934, and the last publication November 16th, 1934. Roy J. Baker, Attorney for Plaintiff, Residing in Grass Valley, Oregon.

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR SHER