

BANKING RETURNS TOWARD NORMAL

Reconstruction Finance Corporation Loan Repayments Show Banks Lead Progress in Recovery

Indicating a rapid return on the part of the banks to a normal self-sustaining basis, 54 per cent of the loans which they made from the Reconstruction Finance Corporation to tide them over the difficulties of the past two years have been repaid by them, it is shown in a recent report. The R. F. G. report, issued on March 8, says that the Corporation since it began operations in February, 1932, had made aggregate cash advances to railroads, agricultural and home loan agencies, insurance companies and various other institutions in the amount of \$4,758,410,000. Of this sum banks and trust companies, to the number of 4,793, received a total cash advance of \$1,550,540,000. They have already paid back \$670,200,000, or 54 per cent. Non-banking borrowers received \$3,207,870,000, and made repayments of \$977,930,000, or less than 12 per cent. Among other classes of financial institutions reported as making high ratios of repayment are building and loan associations which had received \$114,020,000 and have repaid \$53,890,000, or over 47 per cent, and insurance companies, whose borrowings totalled \$38,590,000 and repayments \$34,340,000, or nearly 89 per cent. None of the major non-governmental financial groups showed so high a ratio of repayment as the banks and trust companies.

BANK LOANS AND BUSINESS RECOVERY

Official Describes Efforts of Reserve Banks to Bring Out Deserving Borrowers—Present Situation Typical

Aprons of the part that an expansion of business loans by banks occupies in the early stages of the business recovery which is now gaining headway, a Federal Reserve Bank official recently gave an interesting review of the experiences of his institution in this connection. In 1932 the Federal Reserve Banks were empowered by law to make direct loans to individuals in unusual circumstances when they had been unable to obtain loans from a commercial bank, he pointed out. From the middle of 1932 to the end of 1933 there were 1,238 applications for loans at the New York Federal Reserve Bank under this law. The great majority of these applications proved on examination to be for funds for capital purposes, which are properly supplied as an investment in the business, or else were mortgage loans or others unclassifiable as commercial.

Only Fourteen Qualify Only 150, or less than 20 per cent, were of the type which merited detailed investigation. The amount involved was \$9,328,000. After further study of these, the Federal Reserve Bank was forced to turn down the applications of 216, finally offering credit in the sum of \$1,437,990 to 14 prospective borrowers. Of this amount, only \$306,000 was actually loaned, more than one-half of which was still outstanding nearly a month later. Two of the borrowers went into bankruptcy.

Since it was the special endeavor of the Federal Reserve Bank to make every possible loan under the emergency provisions of the amendment, and since that best effort resulted in the extension of so small a sum, it is to be expected that the total volume of commercial loans, if it is a reasonable assumption that eligible borrowers entitled to basic credit are being provided for by the commercial banks, says the American Bankers Association Journal.

It is characteristic, as shown by studies of past business cycles, for changes in the volume of commercial bank credit to follow behind either contraction or expansion of business activity, says a financial writer in the New York Times. This was manifest recently in England's recent recovery where there was a lag between increased business and increased commercial loans.

County-Key Bankers Describing the activities of the Agricultural Commission of the American Bankers Association, the Director, U. H. Oils, says: "With 2,500 agriculturally minded bankers designated as county key bankers, there is enlisted a tremendous force for the improvement of agriculture. These key bankers bring organized assistance to progressive farmers, who are big to see the possibility of agricultural work in their communities. Banker-farmer tours are emphasized as a means of acquainting bankers, farmers and other business men with first-hand knowledge of how agricultural improvement methods are working out in practice. These give an opportunity for the key bankers to contact country bankers and work out new ideas."

POOR LIGHTS ARE CRITICISED

A concrete suggestion for increasing the safety of Oregon's highways in connection with the defective equipment elimination period of the "Let's Quit Killing" safety drive has been offered by Frank Shull, Multnomah county Commissioner, and City Commissioner O. R. Bean of Portland. Sponsors of the campaign stated this week.

One of the greatest dangers attendant upon night driving is the presence on the highways of cars of only one light, the commissioner said. The suggestion to remedy this hazard is based upon a belief that often motorists with only one light are unaware of the condition, and would remedy it if they knew it existed. Sponsors of the "Let's Quit Killing" drive have sanctioned the proposal offered to alleviate this condition, which is that motorists who observe oncoming cars having but one light make a practice of "blink light" their own lights to warn the other driver that one of his headlights is not burning.

Hepzibah—Do you think it is unlucky to be married on Friday? Eliphale—Why should Friday be an exception?

Patient—What! You charge me \$5 for pulling a single tooth?

Dentist—I'm sorry to do it but I have to. You shrieked so loud that you scared away two other patients.

Gumball—My wife speaks six languages.

Foode—I wouldn't worry.

Gumball—What do you mean worry?

Foode—Well, she can't speak more than one of them at a time, can she?

LICENSES

(Continued from page one) suggest Mr. Staldman. A drawing of low license numbers will be held on November 27, and all applications received at that time will be included. Special numbers will not be assigned in order to continue the expeditious handling of plates.

How To Cook The Thanksgiving Turkey

This is a story for the newer crop of homemakers—those who have yet to cook their first Thanksgiving turkey, successfully. Women who have been roasting turkeys "ever since" would not be interested in the detailed directions given here, and would probably scoff at the notion that there might be new "tricks" in such an old American custom.

For Mrs. New Homemaker, however, here are the complete directions, with all the wrinkles, prepared by Miss Lucy Case, home economics extension specialist at Oregon State college. First, select a plump, well-fattened turkey. A young bird has a more flexible breast bone, softer, smoother legs and feet, pin feathers, few hairs, and short sharp claws. About Thanksgiving time young turkeys weigh 12 to 16 pounds and old ones from 16 to 20 pounds, while young hens weigh 7 to 12 pounds, old ones 10 to 15 pounds.

Scrub the outside of the bird with a wet cloth and a little soda soap or cornmeal and rinse under running water. Wipe out the inside with a wet cloth. Soaking causes toughness. Rub the outside lightly with salt and fill the body cavity and loose skin at the base of the neck with a dressing, seasoned with a little onion, sage and chopped celery. Tuck the legs under the band of skin near the tail and fasten the opening with safety pins, or by sticking toothpicks across it through both flaps of skin and then lacing string across the toothpicks as a man's shoe is laced. Cut off wing tips and most of neck and save for soup. Fold the neck skin toward the back and fasten down. Slip the wing ends behind the shoulder blades and tie them back if necessary.

Rub the stuffed, trussed turkey all over with salt, butter and flour. Lay a piece of turkey fat or salt pork over the breast, and place on a rack in an open roasting pan, without water. Have the oven hot about 450° F. for half an hour, turning once to brown all over. Then reduce the heat to medium, about 350° F. Baste every half hour with turkey fat and butter. Roast a young bird uncovered about 15 minutes to the pound, or about three hours for a 10 or 12 pound turkey. Cover an old bird after browning and roast about four and one-half hours for a 14 pound turkey. To test for doneness run a long thin fork or skewer into the thigh next to breast. If the juice has a red shade, cook longer. Remove fastenings before serving.

News from the Wasco Community

The W. C. T. U. met with Mrs. A. M. Hicks Wednesday of last week. A convention will be held on December 6 at the home of Mrs. J. C. McKean of Moro.

Mrs. R. H. McKean was a Tuesday afternoon guest of Mrs. J. C. McKean in Moro.

The A. C. Kaseberg family moved to town on Saturday. Mrs. Esther Richards and son Billy were Friday night guests in Moro.

Mrs. F. E. Fortner is spending this week with her sister Mrs. Crawford in Northdale.

Mr. and Mrs. C. H. Barnett of Carmel, California, visited last week with Mrs. M. B. Cooper and Mrs. G. G. Hilderbrand.

Mrs. Minnie McKinney and son Earl spent Sunday with Ed Alley and family in Grass Valley.

The Webfoot Card Club met Friday of last week with Mr. and Mrs. Geo. Drinkard. Edith Puckett received guest prize, S. J. Brock high, A. B. Potter consolation.

Mr. and Mrs. Lucas of Condon visited at the Geo. Potter home last Sunday.

Mrs. Minnie McMillan is here on an extended visit with her sister Mrs. Anna Lee.

The Mary Elizabeth Sunday school class is sponsoring a Radio Carnival on December 8, at the Opera house.

The Penochle Club met at the Geo. Drinkard home. Mr. and Mrs. Hansen received high score and Arvid Anderson low.

Rebekah lodge members attending The Dalles lodge were Mr. and Mrs. Sam Brock, Mrs. Dick Yocum, June Spencer, Fern Wilde.

The Tuesday Afternoon Study club met with Mrs. R. T. Evans. The Wasco club has been extended an invitation from the Moro club to attend a meeting on their guest day, to be held in the Presbyterian church on December 7.

Gene Hull was home for several days last week.

Mrs. Mabel McPherson was a visitor in Moro Thursday of last week.

The ladies of the Women of Woodcraft lodge gave a card party on Thursday night of last week and Mrs. Lane Brock and Mrs. Charles Everett held high scores for bridge and Mrs. Frank Lanborn and Ray Gordy of The Dalles were high at 500.

Saturday visitors in The Dalles were Mr. and Mrs. G. C. Andrews, Francis Watkins, Miss Lorraine Darby, Mrs. Nora Smith, Anna Lee, A. B. Ridell, Ross Hilderbrand, W. C. Harper.

The Saturday Night Dinner club met with Mr. and Mrs. H. A. Walker and the high score went to Mr. and Mrs. A. C. Kaseberg.

Mrs. Gertrude Pepper is visiting with Mrs. Roy Atwood.

Hudson White of Prineville spent Sunday with his parents Mr. and Mrs. H. M. White.

Mrs. M. E. McKee of Moro spent Wednesday with Mr. and Mrs. J. M. Stevenson.

Ira Stevenson of Fresno, California, visited with his brother J. M. Stevenson for several days.

A house warming was held at the Millard home on Saturday night.

P. G. O'Meara, Lee Dahler and Joe Hilderbrand returned home with elk meat on Friday night.

Mr. and Mrs. H. B. Sawin had as overnight guests Thursday, Mr. and Mrs. Clarence Stafford of Coosfield, Alberta, and Mr. and Mrs. Frank Koonty of Fairfield, Washington.

Mr. and Mrs. L. S. Logan of California were week end guests of her sister Mr. and Mrs. W. C. Wild and family.

Mrs. E. F. Feldman spent a few days in Portland last week.

Mrs. Lloyd Hennagh entertained at cards with a Sunday night dinner.

Mrs. L. H. Watkins assisted her

Highway Department Install Snow Fences

Roadmaster Gilmor and his crew have been erecting some snow fences along the Sherman highway as if expecting some snow to fall this winter. Many of the cuts, especially those over Gordon ridge have the new fences strung along the east side of the road all the way to catch the snow before it can get onto the highway. Gilmor says the fences are of the mountain type and designed for heavy snows and they look to be as they are about six feet high which would pile up quite a drift.

Kidnap Suspect's Wife and Child



An exclusive photograph of Mrs. Anna Hauptmann, wife of Bruno Richard Hauptmann, pictured with her ten-month-old son, Manfred, in their home at No. 1278 East 22nd street, the Bronx. Mrs. Hauptmann stoutly defends the innocence of her husband, held on an extortion charge in connection with the killing of \$13,750 of the Lindbergh ransom money on his premises.

RUFUS SCHOOL NOTES

The Rufus volleyball team was defeated November 16th when played Moro, here. The lineup was Anna Coats, Marie Mathieson, Margaret Macnab, Margaret Burnett, Marjorie Morris and Georgiana Blackburne. Dora Millard was substitute for Marie Mathieson. The final score was 19-22. The second teams also played that evening. The final score was 25 to 15 in favor of Rufus. The high school girls have decided to start a girls' league with Miss Valentine as advisor. The first thing they intend to do is to fix up the library. In order to get some money to help do this they are selling Christmas cards. They have a much better assortment than last year and anyone interested or wishing to see the cards may see any of the high school girls. The upper grades are now working on a Thanksgiving play for the 2nd program toward a better education to be given November 27.

The English class is having a contest. So far Catherine Tom's side is two points ahead. The Heathful Living class has decided to start a contest. At the end of the first day of the contest Laura May Barnett's side is fourteen points in the lead. The members of the Commercial Law class have divided into two groups whose leaders are Ida Coats and Barbara Norkoski. Ida Coats' side is forty points ahead. The volley ball team plays its last game at Kent November 23. The boys will play their first basket ball game here November 24 with Arlington. Here's hoping they win their first game.

Largely due to the influence of several of the high school students a surprise house warming was given for Millards last Saturday. Although the surprise party was not so successful the attendance and party were. About fifty persons were present and an overwhelming majority was young folks. After a meeting of the financial club and a days discussion the student body set the prices for the basketball season. The family season ticket is \$2.00 and the individual season ticket is \$1.25. The regular admission is 10c and 25c the same as other schools in the county.

IN THE DISTRICT COURT OF THE UNITED STATES FOR THE DISTRICT OF OREGON. In the Matter of George M. Lamborn, Bankrupt. No. B 19660 in Bankruptcy. TO THE CREDITORS OF GEO. M. LAMBORN: You are hereby notified that on the 17th day of Nov., 1934, George M. Lamborn was duly adjudged bankrupt, and that the first meeting of his creditors will be held in the office of G. C. Morgan, Referee in Bankruptcy, in Bend, Ore., on the 3rd day of December, 1934, at 10 o'clock in the forenoon, at which time and place the creditors may appear, prove their claims, examine the bankrupt, appoint a trustee and transact such other business as may properly come before said meeting. Dated at Bend, Ore., this 20th day of Nov., 1934. G. C. Morgan, Referee in Bankruptcy.

Notice of Final Settlement Notice is hereby given that Etta Moore, administratrix of the Estate of James Woods, deceased, has filed her Final Account in said Estate and that Saturday, the 1st day of December, 1934, at the hour of 10:00 a. m., in the County Court Room in the County Court House in Moro, Sherman County, Oregon, has been fixed as the time and place for hearing of objections to said Final Account and the settlement thereof. ETTA MOORE, Administratrix Roscoe Krier Attorney for Administratrix.

County Treasurer instructed to sell \$2500.00 City of Wasco bonds at 90 plus accrued interest. Monthly report of County Treasurer for month ending October 31 at, filed and accepted. County Clerk instructed to draw warrant on General Fund for \$150.00 in favor of Secretary of State to cover final 1934 Biological Survey budget appropriation. Re: School District No. 17: Statement of County Treasurer delivered to and accepted by County Court showing failure of said district to levy for Sinking Fund purposes the sum of \$4,333.00. November 17th session: County Court met and heard arguments for and against the 1935 County Board levy. The Budget for 1935 as published was approved by the County Court and the sum of \$1000.00 was added to said budget to be used for fair purposes in 1935.

WASCOMARKET RED & WHITE STORE Groceries—Meats—Fresh Fruits and Vegetables in Season. Your Patronage Solicited

COURT (Continued from page one) Claims Presented and Allowed Against Road Fund, at November Term of County Court. Loggers Cont. and Mch. Co. Road machinery supplies \$62.83 Howard Cooper Corporation Road machinery supplies 12.72 Shell Oil Co. Road supplies 39.00 Union Oil Co., Road supplies 35.50 W. G. Armsworthy, Road machinery supplies 18.45

HI-WAY TO HEALTH by ADA R. MAYNE OREGON DAIRY COUNCIL

The modern trend in the holiday dinner is somewhat different from that of other days. In place of the elaborate dinner requiring days of preparation, we now favor the simpler type requiring less in the way of preparation and less time after recovering from its effects. This change is partly due to a better knowledge of food values and a greater appreciation of the relation of diet to health. The traditional wildturkey dinner has become almost impossible to carry out and the domesticated one has taken its place. However, wild fowl such as pheasant, duck or wild goose will be the center of interest to many this year. A suggested menu is given for the Thanksgiving dinner and recipes will be sent on request to those of you who desire them. Tomato Juice Cocktail Roast Turkey, with New England Stuffing Glaze sweet potatoes Fresh Cranberry Orange relish Pear salad with grated cheese Pumpkin Pie Assorted Nuts You will notice that rolls are omitted, according to the present fashion in dinners, but if your guests or family like them they should be served. Butter shaped in balls or rolls is an attractive addition to the table. Pumpkin Pie Beat two eggs and add one cup of pumpkin put through a sieve, and one and one-half cup of light cream or undiluted evaporated milk. Add the following ingredients which have been sifted together: 1/2 cup flour, three fourth cup sugar, one-half teaspoon salt, one-third tsp. ginger, one-fourth tsp. nutmeg, one-fourth tsp. cloves, one-half tsp. allspice, and one tsp. cinnamon. Stir this mixture and

when the sugar is completely dissolved, pour into pastry lined pie tins and bake six minutes at 500 deg. Then reduce heat to 300 deg. for thirty minutes. New England Stuffing Three loaves of stale bread Two eggs One large onion cut fine One can mushrooms (broken) Three-fourths cup melted butter One tablespoon salt One-half tsp. pepper Poultry seasoning to taste Remove crusts from bread (these may be converted into beard crumbs for later use) and cut bread into two-inch cubes. Pour enough warm water over the bread to soften well to make very moist workable mass. Add eggs, chopped onion, broken mushrooms, melted butter and seasonings. Stuff lightly into cavity of turkey and sew or fasten with skewers.

We have or will have all the FIXIN'S for the Thanksgivings and will be glad to ORDER the TURKEY for you. The Apples, Pumpkin for the Pies Seasonable Vegetables for the big dinner Oysters for Dressing Citron, Lemon and other peels, Nuts and Spices for the Cake. All Can Be Found Here WASCO, MARKET

YES—We Buy Wheat DEAL with YOUR LOCAL

Copper Carbonate Mountain Copper Carbonate 52 per cent or over copper

Sodium Chlorate To Kill Morning Glory Goes on Dry, or in Solution

Princess Flour Feed Grinding & Mill Feeds \$7.60 per bbl. High Grade Family Patent Flour Sherman Cooperative Grain Growers WASCO, OREGON