

Sherman County Journal

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MARCH 1, 1935

SOCIAL INSURANCE

It is now practically decided that one of the things that will come out of the depression is new social insurance, meaning old age pensions and unemployment insurance.

A survey conducted by the National Industrial Conference Board last September showed that of the newspapermen who reported the sentiment in their district 64.6 percent thought old age pensions were looked upon favorably by their readers.

For unemployment insurance only 39.5 in point of numbers were favored although from the circulation standpoint 53.2 favored this measure showing that the larger cities were more concerned over job insurance.

A majority of the replies indicated that people favor a federal plan of old age pensions as only a third held that such pensions should be paid by the state.

What effect this survey will have on the question of social insurance is, of course, unknown. It is certain that many persons, especially those who hold to the old philosophy that an adult is responsible for his acts feel that everyone should contribute to his pension.

Present bills before congress do not contemplate such action but are based on federal and state contributions. It is certain that if any pension plan that is satisfactory is passed new forms of taxation will have to be found to provide the money for it.

It is said that the cry, "Hey, Rube" will bring the circus folk running to quell a disturbance, and it is probable that all classes of people have some particular phase that they rally to or will fight against.

Governor Martin should have been informed of this before he turned his guns on the grange leaders last week. To tell them they should be out plowing where the birds are singing was almost equivalent to expressing the time honored phrase that farmers in legislative halls have heard and hated since agriculturalists first started calling on legislators.

Almost every interest has representatives at Salem during legislative sessions to inform and persuade the people's envoys to vote as they wish them to vote.

Talk of a one house legislature makes one think of what would happen to the state if it had to live under the laws passed by either of the two houses.

Will Rogers calls Charlie Chaplin a great economist. Does that add or detract from his reputation as a humorist or is it another way of saying the same thing?

A magazine, the American Spectator, has ceased publication because the editors became tired of their jobs. If everyone who was tired of their job quit the unemployment situation would be improved.

A doctor in the legislature is trying to have some distinguishing title for different kinds of doctors, something to keep people from being confused ever doctors of divinity and doctors of philosophy and doctors of medicine and doctors who are just 'doc' because the boys started calling him that years ago.

The senate is somewhat in the position of the banker, who, in the good old days used to rare back in his chair and ask what the pleading prospective borrower wanted of the money.

Grass Valley

After six months spent in Sunny and shady California Gus Engstrom and wife returned to Sherman county. They really like it better here after trying it some place else.

Miss Christine Folds, sister of Mrs. Herman Peters, has gone to San Francisco to work at the milliners trade.

About sixty members of the Masonic lodge met Tuesday night at the lodge rooms to listen to a talk on the history of the organization by Z. O. Brooks of Goldendale and dine on fried oysters.

A few over a dozen Grass Valley citizens and citizenesses are meeting every Monday night to learn about public speaking.

Dr. and Mrs. Foley entertained Monday night with a party in honor of Mr. and Mrs. Corliss Andrews who were celebrating a wedding anniversary.

Mr. and Mrs. Arne Annula were here Monday and part of Tuesday until they received a telegram notifying them to go to Astoria to begin work for the Oil company at that point.

George Wilcox has christened his faithful milk cow Mrs. Dionne since she brought forth two heifer calves Monday morning.

Clarence Scheurer and wife spent the week end here visiting friends.

Mrs. George Wilcox was in Arlington Sunday to visit with her father, Joe Morrison, who recently passed his 70th birthday.

George Witter is putting up a wind mill on the Herman Schilling ranch.

Two Days to Marry, at Kent March 16.

Roy Tiller and Mrs. Mac Alsop left for Portland Tuesday evening to see their mother. Mrs. Kee, who was recently operated on at the Portland General hospital.

Sam Davis is home from the hospital after a stay of several days.

Wallace Stark spent a day in the hospital in The Dalles last week. Grass Valley School Notes By Dorothy Fairchild.

When the Grass Valley basket ball teams won a double victory from Wasco on the latter floor on February 20, they wound up their season of the County scheduled games. This victory will send the Tigers to the District tournament on March 1 and 2 as a 1000 team.

The girls game was not an exceptional one but it was quite close. The final score was 24-14 in the Tigerettes favor. The boys game was very fast and, until the third quarter, very close.

The game with the Rufus Wolverines two weeks ago did not end so well for the local girls team when it found itself two points behind at the end of the game—28-26. The boys game was well played. In the first half it was very close. However, in the last part of the game it was considerably slowed up due to the loss of main players on both teams.

The dinner given for the Public Speaking class by Dorothy Olds proved to be a very successful affair.

ALMANAC



Who to his friends his money lends, may lose his money and his friends.

FEBRUARY 26—First U. S. lighthouse built off Virginia coast, 1792.

27—Congress assumes control of District of Columbia, 1801.

28—Republican Party founded at Ripon, Wisconsin, 1854.

MARCH 1—Yellowstone established as a national park, 1872.

2—Avalanche at Wallington, Wash., kills 100, 1910.

3—Congress orders Capitol building lit with gas, 1847.

4—Horlick invents his famous malted milk, 1882. cww

The Public Speaking class is giving a trial for Macheth who is "up" for the murder of King Duncan. Lawrence Todd is the prosecuting attorney; Ferd Stark is the defending attorney.

The Literature Club met at the home of Vivienne Reynolds last Tuesday night. After the regular meeting, the club's new song was read but it has to have some small revision before acceptable.

Last week was a very busy one for the Band which was kept busy preparing for its appearance on Friday night. This Concert was exceedingly satisfactory to all of us who had held some disquieting presumptions as to the real ability of the Band to make music.

Because the Redmond team will debate Bend this week, the debate that would have been this week is postponed until next week.

The studentbody held a meeting last week when it definitely settled several impending and harassing problems.

Kent News

J. L. Davis and Mrs. J. C. Wilson were business visitors Tuesday morning.

Louis Sather, with his team was preparing ground at the I. O. O. F. cemetery Tuesday, so that trees may be planted in the spring.

Miss Cecil Cothran, one of the Kent grade teachers was absent from school Monday. She attended the Hockman funeral at Moro. Mrs. G. L. Hoskinson acted at substitute teacher.

Paul Wilson was substitute driver on the school bus while his father was confined to his home due to illness.

Mr. and Mrs. Dick Reckman jr. and daughter Margaret spent Friday night and Saturday at the home of Dick Reckman Sr. at Grass Valley.

Mr. and Mrs. Carl Schadewitz and W. B. Wilson were in The Dalles on business Monday. Mrs. Schadewitz had a minor throat operation at Mid-Columbia hospital.

See the Kent Legion Play Sat. March 16.

Carl Gregg and family of Bend were week end visitors at the John K. Wilson home, returning to Bend Sunday.

George Barnett and family spent Sunday in Moro visiting with Mrs. Barnett's mother, Mrs. Emma Schadewitz.

Mrs. J. N. MacInnes enjoyed a short visit with her daughter Mrs. Marjory Meyers at Granger Washington, the past week.

Mr. and Mrs. Wren Hogue were the guests of Mr. and Mrs. J. K. Wilson Sunday.

Mr. and Mrs. J. M. Wilson were visitors in The Dalles Saturday. Mr. and Mrs. Chas. Boardman of Camp Sherman were visitors in Kent for a brief time last week.

Voltage. Eh Watt Ohms? Rastus. "Boy, how come yo' name yo' new baby Electricity?" Mose. "Well, mah name am Mose an' mah wife's name am Dinah, an' if Dinahmose don' make electricity, what do it make?"

Charles W. Smith, O. S. C. leader of hog control work in the state will be in Sherman county next Thursday to aid the local corn-hog board finish up its papers.

COMEDY COMING TO KENT MARCH 16

A three act comedy "Two Days to Marry" will be presented by the American Legion on Saturday evening, March 16, in the Kent school auditorium at 8 o'clock p. m. The characters are in order of their appearance: Simon P. Chase, as black as his race. Cecil Norton; James J. Dare, a wifeless heir, Karl Pluemke; Ruford B. Sawyer, a timid lawyer. Jim Matthes; Emily Jane Pink, blacker than ink, Martha Hendrickson; Sadie L. Boise, a widow by choice. Cecil Cothran; Imogene McShane, the sweet young thing. Mrs. Darby; Walter M. Blaire, a millionaire. James Norton.

The story is about a rich society bachelor who advertises for a wife. According to his uncle's will, he must be married by the time he is 28 years of age. He forgets the will of a million dollars until two days before said date.

The proceeds from this play will be used to repair the stage in the Legion gymnasium which has not been used since it was built.

Try Journal advertising. it pays.

\$5 License Fee Saves Motorists Many Dollars

Successful efforts of the Oregon State Motor association toward enactment two years ago of the \$5 flat fee for passenger cars resulted in a saving of \$1,866,599.22 for motorists in Oregon during the 1934 calendar year, according to figures released by the motor vehicle division of the secretary of state's office.

This money in the motorist's pocket, an average of about \$6.70 per registered vehicle has been attributed directly to the reduction in registration fee receipts, although 34,568 more vehicles were registered in 1934 than in a like period of time. July 1, 1932 to June 30, 1933.

In 1934, motorists paid to the state \$10,047,881.18 in registration fees, motor transportation fees and state motor fuel tax. In the earlier period, under the old license fee system, they paid \$11,914,480.40.

The difference, it was pointed out amounts to 15.67 per cent. a loss to the state, but a saving to the individual motorist.

State receipts for registration diminished 58.32 per cent in 1934, from \$5,323,291.61 to \$2,218,905.00. Receipts in state gasoline tax money jumped 16.12 per cent from \$6,208,653 in the 1932-33 year to \$7,209,073.33 in 1934.

During the first period the registration fee averaged \$20 per passenger vehicle. When the fee was dropped to \$5 the state tacked on an additional 1-cent gasoline tax, which, it was explained, accounts in part for the 16.12 per cent rise in gasoline tax receipts.

In supporting the flat fee, the Oregon state motor association agreed in behalf of motorists to accept the additional tax burden because the additional funds were believed needed for construction a maintenance of highways and highway indebtedness.

Farm Budget Held Essential By College Men

Information on planning the farm business, with lists of farm management bulletins and market reports, and a budget form are contained in a circular letter on the agricultural situation released by the Oregon State college extension service.

"The basis of a good farm plan is a carefully prepared budget of expected receipts and expenses. Farm records are very helpful in

farm budget planning," says the circular. In addition to the budget form, Oregon farmers may also obtain from the county agricultural agents, free of charge, a sample farm account book furnished by the agricultural adjustment administration.

Twenty two bulletins are listed in the circular which contain information to aid farmers in planning the farm business. A complete catalogue and calendar of outlook, market, price and crop re-

ports issued by the agricultural extension service is also given, and a list of circulars available by mail from various market news offices of the bureau of agricultural economics of the United States department of agriculture.

Outlook information may be used in planning the farm business to assist in estimating the probable income from various crop and livestock products and the probable expenses for farm operation and family maintenance, says the circular.



In looking about for signs of spring one welcomes the appearance of rhubarb. Rhubarb is now found in most markets and is another table possibility that is fresh, different, inexpensive and therefore welcome with the flowers of spring.

Rhubarb is classed along, in food value, with greens of all kinds, as beet tops, turnip tops, dandelions and spinach, although it is usually used as a fruit. The importance of these foods lies in their mineral and vitamin content. They are particularly valuable for their calcium and iron, which are points to remember, as we are not always certain of getting all of these minerals that we need.

Calcium is needed by the human body for building and repairing bones and teeth. Some also is needed to keep the blood and the circulation in good order, which contributes largely to general health. Milk and cheese are the richest sources of calcium, and with out a generous amount of them, it is difficult to get the amount of calcium to meet the daily requirement. Although greens contain calcium, it would be practically impossible to eat enough of them to equal the amount from as little as a pint of milk. Because of this we depend upon milk and dairy products for supplying calcium and on the greens for iron, as well as other minerals. To bring the amount of calcium taken up to requirements it is well to combine milk and cheese with greens.

These recipes offer a few suggestions for putting minerals and vitamins in everyday menus:

Rhubarb Pudding: Butter thin slices of dry bread and lay in bottom of deep pudding pan. Add a layer of rhubarb cut in small pieces; sprinkle with sugar, then another layer of buttered bread and so on until full, with a layer of bread on top. Cover closely and bake three fourths hrs in a moderate oven. Serve cold with whipped cream or hard sauce.

Rhubarb Betty: Four tablespoons of butter. One fourth teaspoon of salt. One quart fine dry bread crumbs. Cinnamon or nutmeg. One quart sweetened rhubarb sauce or 2 qts. raw sliced rhubarb sugar to sweeten. Mix butter and salt with crumbs. Place rhubarb and crumbs in alternate layers in greased baking dish, and sift the cinnamon or nutmeg over top. Bake in moderate oven. If rhubarb sauce is used, this will require about 20 minutes. If raw rhubarb is used, cover baking dish at first and bake 25 minutes or until tender. Serve pudding hot with or without sauce.

Escalloped Spinach: Two cups cooked spinach. Two tablespoons minced onion. One-half teaspoon of salt. Pepper. One egg slightly beaten. One-half cup of milk. Two tablespoons of butter, melted. One half cup of bread crumbs. Put spinach through sieve, and then add all other ingredients, except butter and bread crumbs. Put in buttered baking dish. Mix butter and bread crumbs and sprinkle over top of spinach. Bake in moderate oven until crums are browned. Yield: Six servings.

There is no other meal during the entire week that is as pleasant in its informality as the Sunday supper. We think of it as a leisurely meal which should be made as easy as possible for the housewife, as well as for the family and guests, if any. There is no need for an elaborate menu food, because as a rule, Sunday dinner is a hearty one and often served late.

The more informal and simple the Sunday supper is kept, with every one helping in the preparation, the more pleasant and cheerful the occasion becomes.

The ideal Sunday supper menu should be made up of food which we are apt to have on hand most of the time. One simple hot dish during winter evenings tastes good. A delicious one easy to prepare is Shrimp a La Newberg. It needs no before-hand preparation, in fact, can be put together at the last minute and is served on toast or small baking powder biscuits.

Shrimp a La Newberg: Four tablespoons of butter. Four tablespoons all-purpose flour. One teaspoon salt. Few grains cayenne. Two cups rich milk. Two cups fresh cooked or canned shrimps. Two egg yolks. One tablespoon cooking sherry or lemon juice. Melt butter, add flour, salt and cayenne and mix well. Add milk gradually and bring to boiling point, stirring constantly. Add shrimps. Just before serving add beaten egg yolks and flavoring. Garnish with parsley and thin strips of pimento, and serve over hot biscuits or toast, 6 to 8 servings.

For a more substantial supper, Chicken Macaroni au gratin will, please every one. Chicken Macaroni au Gratin: One-half lb macaroni cooked. Two cups milk. Four tablespoons flour. Two tablespoons butter. Two cups diced baked or boiled chicken. Salt and pepper. Three-fourths cup grated American cheese. Make a white sauce of the milk, flour and butter. Add the cooked macaroni to the white sauce, then add chicken that has been diced and reheated. Turn into a buttered casserole and sprinkle the top with grated cheese. Bake in medium oven until cheese melts.

For those who prefer salads the following one could hardly be improved: Cheese Ring Salad: One half cup Roquefort Cheese. Two pk. Philadelphia cream cheese. One fourth cup milk. One teaspoon Worcestershire. One cup whipped cream. One half teaspoon paprika. One half teaspoon onion juice. One half tablespoon gelatin. One fourth cup cold water. Mix Roquefort and Philadelphia Cream Cheese, milk and seasoning, working together until smooth. Add gelatin, soaked in cold water, and dissolved over hot water. Fold in whipped cream, turn into a ring mold and place in refrigerator until firm. Unmold in a platter, and garnish with lettuce. Fill center with any desired filling.

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