

Several Citizens Return To Wasco To Vote

Hallowe'en Inspired Several Social Events

Citizens returning to Wasco where they cast their vote included Fred Fortner who came from Pendleton, Mr. and Mrs. Ira Fridley from The Dalles and Mrs. Deilah Stiffel came from Portland. She will stay for a short visit with friends before leaving again.

Hallowe'en merriment was enjoyed at a number of parties where the decorations and refreshments were in keeping with the festive season. Mr. and Mrs. L. P. Haven entertained the junior bridge club members and their husbands. Games were played with 22 persons attending. Christian Endeavor members and guests met at the Church of Christ for an evening of entertainment.

Mrs. George Hennagin and Mrs. J. C. McKean were callers here Tuesday afternoon.

Emogene Van Gilder invited seven school friends in to spend the Hallowe'en evening. They parted from the hour of seven until ten o'clock.

Saturday afternoon a cradle roll party was held at the parsonage with Mrs. Gilbert Carey as hostess for the afternoon.

Bridge maintenance workers are located here at present while the men are painting the bridge across the John Day river on the Cottonwood road. There are four families of them.

Mrs. Orville Yocum is teaching at Kent as a substitute for the teacher who was injured in an automobile wreck several weeks ago.

Mrs. Pearl Butler entertained the Monday contract club at the hotel. Following dessert luncheon cards were played at three tables with Mrs. S. J. Brock winning high score and Mrs. Fred Fortner the guest prize.

Mr. and Mrs. W. A. Norcross of Pendleton, parents of Mrs. George Potter visited at the Potter home and Mrs. Potter accompanied them to Portland Tuesday. George Potter also visited in Portland over the week end.

Cards were played at four tables when members of the Klondike club and four guests met at the home of Mrs. J. N. Stevenson. Luncheon was served and prizes at cards were taken by Mrs. Richard Yocum and Mrs. Walter Medler.

Klondike social club met with Mrs. Joe Hilderbrand Thursday afternoon. A pleasant afternoon was spent with Mrs. Mattie Potter as an invited guest.

Visitors recently at the Jerrold Morehouse home were Mr. and Mrs. Clyde Brandon and Mrs. Morehouse's mother, Mrs. Bales, and Mr. Bales of Portland.

Mrs. Nila Sissel and son, Charles

after completing their stay with relatives in California have returned to their home in Wasco.

Mr. and Mrs. William Ost and Mr. and Mrs. R. G. Marsh of Portland visited Sunday at the Phil Yates home. Dinner guests included Mr. and Mrs. Allen Murray of Moro.

Saturday guests at the home of Mrs. Belle Clothier were her sister Mrs. H. E. Heibel of Castle Rock and Mrs. A. M. Devine.

Bill Hines, brother of Mrs. Ida King, is enjoying a visit at the home.

Mr. and Mrs. George Benson and children moved to The Dalles the latter part of the week.

Mr. and Mrs. Robert Kaseberg junior are making their home in Shaniko where he is employed at a rock crusher.

Miss Augusta Huckin visited in Corvallis, Eugene and Salem this week.

Mr. and Mrs. Otis Royse and Wayne Darby of Culver visited here with relatives Sunday.

Mrs. Medler entertained Friday afternoon with cards. Mrs. Richard Yocum, Mrs. Claude Eaton and Mrs. Ed Dutton won prizes and the hostess served refreshments.

Mr. and Mrs. Donald Banta and children of Vernonia came Saturday to spend several days visiting with her parents, Mr. and Mrs. S. L. Brock and her sister Mrs. Richard Yocum.

Chester Watkins of Bonneville spent several days with his parents Mr. and Mrs. W. D. Watkins.

Mrs. William Kramer and son Allen have moved to their home in Shaniko and Allen will attend Kent high school from there.

The Wednesday contract club met for luncheon and cards at two tables. Club prize went to Mrs. F. S. Lamborn. Hostess was Mrs. Frank Morrow.

Mr. and Mrs. Frank Bowman and daughter Nedra from Goldendale spent Thursday at the B. W. Guy home.

A family reunion was held at the Frank Lamborn home Sunday. Dinner guests included Mr. and Mrs. C. S. Royse of Athena, Mr. and Mrs. Charles Sargent of Boone, Iowa and Mr. and Mrs. Charles Boone of Forest Grove.

Persons motoring to Portland Saturday to see the football game at Multnomah stadium were Mr. and Mrs. Steve McMillan, Belle Clothier, Mr. and Mrs. Everett Watkins, Mr. and Mrs. Albert Kaseberg, Max Williams, Leon Smith, Hazel Marie and Francis Watkins and Mr. and Mrs. Bob McDonald.

More than 100 University of Oregon students are residing this year in cooperative living groups. Through the cooperative plan, self supporting students are able to keep their living expenses at approximately \$20 a month. The plan was first tried at the University last year when a men's living group with 26 members was organized. This year there are three houses, two for men and one for women.

S. E. P.'S NEW EDITOR



Recent portrait of Wesley Winans Stout, who is to succeed George Horace Lorimer as editor of the Saturday Evening Post. Mr. Lorimer resigned the position he has held for many years, effective January 1.

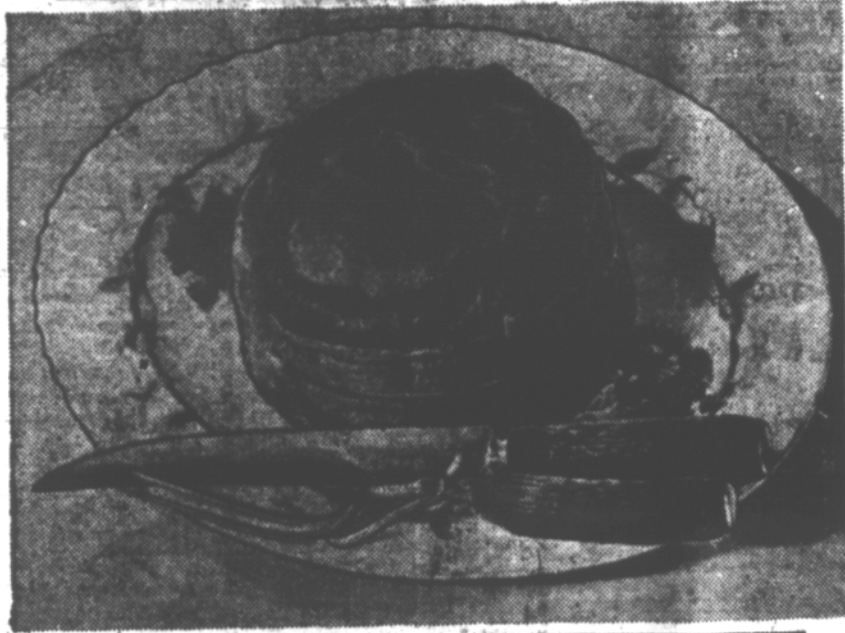
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America's Back To Roast Beef



PROSPEROUS days are here again, and that means America's favorite—roast beef—appears more often on the family table. Do you know how to roast the meat to achieve the utmost in fine flavor and appetizing juiciness? Season the meat and place fat side up in an uncovered pan without a drop of moisture. Set the dial of your modern automatic gas range to 500 degrees Fahrenheit and preheat the oven; sear the meat at this temperature for 20 minutes, then reduce the heat to 350 degrees and finish the roasting. Or, you can roast the beef at a constant low one-temperature of 350 degrees for the entire period. Either way, you will have the most delicious roast beef you ever tasted.

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

The Harvest Season. And with it the first whispings of Fall... a tang in the air, leaves turning red and gold and falling every where, here and there a new pair of mittens and leggin's, and market stalls piled high with golden pumpkins or squash, red cheeked apples and sweet potatoes in abundance. All gentle reminders that the holiday season which comes with the Fall of the year is upon us. Many families are already busy with plans for Thanksgiving festivities. And every plan involves food—feasting at Grandmother's, company at home, or a turkey exclusively for the family. A timely festival, Thanksgiving, when food is plentiful, foliage is colorful, appetites are good and fireworks appealing.

But along with alluring prospect of providing a real Thanksgiving dinner, every house wife is faced with the necessity of appeasing the appetites of those in her immediate family in a practical manner. She looks to the "protective foods" first, milk, fruits and vegetables and eggs—and is immediately attracted by the colorful display of apples. Tasty, hard, crisp, juicy apples to be eaten raw. Apple pie or apple turnovers served with a generous slice of cheese. Baked apples with cream for breakfast or the luncheon dessert. Its practically impossible to improve upon any of these combinations, but by way of variety you may be interested in some unusual combinations calling for apples.

APPLE ROLL
6 apples, pared, cored and sliced
1 cup of water
2-3 cup sugar
4 teaspoons baking powder
Sprinkle of cinnamon
1-2 teaspoon salt
4 tablespoons butter
3-4 to 1 cup milk
1-4 cup brown sugar

8 tablespoons of butter
Sift the flour with baking powder and salt. Cut in butter and add milk until a soft dough is formed. Roll on a floured board to 1-2 inch thickness. Cook the apples until tender in water and sugar. After apples are cool spread on dough evenly, dot with butter and brown sugar blended together. Sprinkle with cinnamon and roll in jelly-roll fashion. Cut into slices or bake as a roll in a moderate oven (375 deg.) for 30 minutes. Serve warm with cream.

APPLE SCALLOP
3 large apples
3-4 cup brown sugar
Juice 1 lemon
1-3 cup butter, melted
1-2 cups crushed gingersnap crumbs
1-2 tsp cinnamon
Peel, core, quarter and slice apples thinly and sprinkle with lemon juice; and blend together the sugar cinnamon melted butter and gingersnap crumbs. Fill baking dish with alternate layers of apples and crumbs. Cover and bake for 1 1/2 hours at 350 deg. Serve with whipped cream or ice cream. Serves six.

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TUBERCULOSIS
(Continued from page one)
any tubercle bacilli that may here after enter the body. This early form of the disease is called the childhood type of tuberculosis.
Tuberculin skin testing is now being carried on to some extent in 21 Oregon counties. Tuberculin is a substance prepared from killed tubercle bacilli. The test is made by injecting a drop of tuberculin just underneath the outer skin. If there has never been living tubercle bacilli in the body nothing happens. However if the individual has at some time been infected with tubercle bacilli the skin around the injection becomes red and slightly swollen, within two or three days. This reaction then disappears and leaves no scar or other effects. This test is absolutely harmless.
What is the purpose of the tuberculin test? Even if the reaction is positive it does not mean that the individual has active tuberculosis. The reactor may have slight developments of tuberculosis in the lungs or other organs, which have never been sufficient to cause any trouble and which are now apparently no longer harmful. Most grown people belong to this class.
The tuberculin test though does accomplish three very definite things. After the test has been given, each positive reactor has a lung x-ray which is read by an expert. These x-rays will show if there is any active tuberculosis. If there is any active tuberculosis present, then these persons can be put under treatment.
Second, some children are found who have infection which has not yet developed into active disease. Tuberculosis germs have invaded the lungs in such numbers that they constitute a potential danger. Such children, if put upon a hygienic routine of living which includes proper rest, and adequate diet, fresh air and healthful exercise and an annual physical examination, are safe guarded against further involvement.
The third advantage of the tuberculin test is that it often leads to the discovery of the source of infection. Tuberculosis often exists in a concealed form in an unsuspecting person and it is important to make discovery of the source of infection in order to prevent the spread of the disease.
On Tuesday, November 17th, Dr.

K. P. Duty the New Way!

K. P. duty somewhere in France was never like this, according to Legionnaire William Fortman, 72 West Elm Ave., Wolloston, Mass. (left) and his buddy M. D. Eddy, 272 Atlantic St. N., Quincy, Mass. (right), delegates to the 1936 American Legion Convention, Cleveland.

The boys stepped into the model gas kitchen at the Great Lakes Exposition to join a kitchen brigade once more. "But the gas the 20th Brigade Field Artillery got in the front lines was a little different from the gas this young lady uses for her culinary stunts," they declared.

J. M. Odell, Superintendent of the Eastern Oregon Tuberculosis, located at The Dalles, will give the children of Sherman county the tuberculin skin test, described above. Your children will bring home a letter and some literature to you and please read them both carefully. If you desire your children to have this test, sign the slip you will find on the bottom of the letter and return to the teacher with your quarter (25c) for each test in your family. If there are any reactions, x-ray will be taken without any further charge.
The schedule arranged so far, so the entire county schools can be covered in a day, is
Grass Valley and Kent, at Grass Valley at 9 o'clock November 17th. Moro at 11 o'clock.
Wasco and Rufus at Wasco about 2:00 p. m. All of these clinics are to be held at the school house in the various towns.
Dr. Poley will make the readings on Thursday at different schools.

University Students Receive Financial Aid

More than 300 University of Oregon students are receiving financial help this year through NYA employment on the campus. NYA students receive an average of \$45 a term from their part time jobs. Approximately \$40,000 of NYA funds will be paid out during the year to University students.
University of Oregon enrollment statistics for the period from 1932-33 to 1935-36 show an increase in major enrollment in the professional schools from 55.4 to 59.8 per cent of the Universal total.
University of Oregon enrollment for the fall term now stands at 2,901, an increase of 5.8 per cent over fall term enrollment last year. The 2,900th student to enroll was Mrs. Frederick M. Hunter, wife of the Chancellor, who registered as an auditor.

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