

Wasco School Gives Two Act Play of Seniors

A two act play presented by the senior class was well attended Saturday evening. Class director Jess Leonard was given an emblem of appreciation for his efforts in directing the members of the class.

The cast of "Adam's Apple" was Adam VanAlstyne; his wife, Desie Hearing; Cecily Tennant; his sister-in-law, Mary Thomas; Billy Aldrich, engaged to Cecily; David Richelderfer; Maggie, the maid; Catherine Richelderfer; Casper, plain clothes man, James O'Meara; Riggs, an escaped lunatic, Philip O'Meara; Uncle John Gordon Johnson; Footman, Grant Boice.

A band concert and musical program will be given by the local school Friday evening at the school house. Mr. and Mrs. Floyd Elifson will assist.

Mr. and Mrs. Bruce Hall of Klamath Falls were week end visitors at the home of Mr. and Mrs. Free Crews.

Mr. and Mrs. Harley Dutton and eldest son, Harold, accompanied by their little grandson, Douglas Dunn, spent Sunday here visiting relatives.

A meeting was held at the home of Mrs. Louis Walsh Friday, its objective being to organize a Bible study class for all those desiring to unite in this endeavor. Officers chosen were Mrs. Glenn Karnes, president; Mrs. Leo Watkins, vice president; Mrs. Louis Walsh, secretary.

Mr. and Mrs. Claire Custer were Friday night guests at the Lloyd Hennagin home.

After the regular Townsend club meeting Wednesday evening a program was enjoyed. Mrs. M. English of Arlington was a guest speaker confining her talk mainly to the convention in Cleveland.

Mrs. Helen Dingle was visited on her birthday anniversary by her son in law and daughter, Mr. and Mrs. George Samuels and daughter, Louise.

H. H. White returned to his home here last week end for a visit.

Mr. and Mrs. H. E. Everett and baby of Eugene are now making their home with Mrs. Everett's father.

Mr. and Mrs. J. F. Lucas of Heppner spent a week at the Fred Fortner home where they visited

with Mrs. Fortner, Mr. Lucas' sister.

Mr. and Mrs. Ed Feldman and daughter Norma visited over the week end in Portland at the home of the Feldman's daughter, Mrs. Wm. Hulitz.

Frank Bowman and daughter Nedra, of Goldendale visited Thursday with relatives. B. W. Guy and family here.

Mrs. Richard Yocum received first prize and Mrs. V. V. Rust second when the Webfoot 500 club met at the home of Mrs. Charles Harper. White Spirea was used as a decoration for the rooms where luncheon was served and games played.

Mrs. Wilfred Spencer left Sunday as a delegate from the local Neighbor of Woodcraft lodge to the annual session in Portland.

The two table contract members were entertained at the home of Mrs. Charles Everett Wednesday. Mrs. Viggo Haufelt received the highest score.

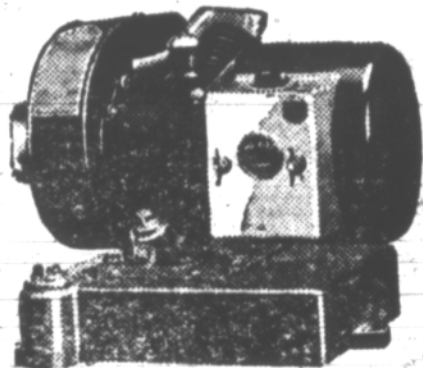
Guests at the E. C. Thomas home Saturday night were Mabel Thomas and Marvin Overholt of Portland and Mrs. Thomas' brother T. Whiting and cousin, Claud Oliver.

Mr. and Mrs. McPherson have moved to the Happold place.

Funeral services were held for Frank Hulery of Rufus Saturday with burial in the Wasco cemetery. Freda Mae Rice of The Dalles

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visited Friday with her parents, Mr. and Mrs. W. B. Rice.

Mrs. Jessie Amos returned from The Dalles Thursday where she had gone to attend the wedding of Miss Christine Rice.

Mr. and Mrs. Andy Stoleson are riding in a new car.

Mrs. Earl Richelderfer's sister, Mrs. Fred Abischer and husband and son, Dan, visited here last week end.

Miss Evelyn Olson is staying at the Wm. Nisbit home.

Mrs. Pat O'Meara and Mrs. Harry VanGilder motored to Portland Sunday where they visited with Mr. O'Meara who is still in the hospital.

Mr. and Mrs. Vernon VanGilder accompanied by Mrs. Ida King visited in The Dalles Sunday where Mrs. King spent several days at the home of her brother.

A pleasant afternoon was spent Tuesday at the home of Mrs. B. E. Karnes when friends gathered for a layette shower in honor of Mrs. Glenn Karnes who was given miscellaneous gifts.

Members of the Wasco Garden club attended a meeting in The Dalles Monday.

Mrs. G. A. Sargent and Mrs. O. G. Hilderbrand spent Monday in Hood River.

Members of the Tuesday Study Club met at the home of Mrs. H. H. White. Officers were chosen for the coming year and Mrs. Wesley Wilde will be president, Mrs. Orville Yocum, vice-president, Mrs. Hattie Andrews, secretary and Mrs. Clifton Fridley, treasurer.

The English lesson was directed by Mrs. Glenn Karnes and Mrs. Louis Scholl gave a splendid book review of Mesa Verde National Park.

Southern Wheat Stocks Reduced Demand Lighter

The reduction of Southern Hemisphere wheat stocks to near last season's low levels despite substantial gains in this season's crops reflect the record Argentine exports and steady movement from Australia, according to the Bureau of Agricultural Economics. The active demand for Southern Hemisphere wheat and the ready absorption into consuming channels have evidences of the shorter Northern Hemisphere holdings which have been a major strengthening factor in the world wheat situation and which have been only partially compensated through increased imports of foreign wheats. The generally good quality of Southern Hemisphere wheats which are well above average despite some local weather damage and bleaching reflects not only favorable harvesting weather but also the more extensive use of seed of good, milling varieties stimulated by national policies designed to improve the quality of export wheats and to improve their competitive posi-

tion in world markets. Higher world prices with narrowing spreads between Canadian and Southern Hemisphere wheats have favored rapid marketing while some relaxation in trade barriers and more liberal national policies have contributed to the increased export movement.

There has been a marked falling off in European inquiry following the recent heavy purchases by Germany and Italy and other importing countries. Prices have declined as much as 14 cents at Liverpool.

Mims—Did you hear that our minister received a call for another church at more pay? They say he's been praying for two days now for guidance on whether to accept.

Onalene—What does his wife think about it?

Mims—Oh, she's packed up already.

Merits of Types of Cooking Utensils Told

Which of the many types of cooking utensils now on the market is the best choice for the modern homemaker?

There is no hard and fast answer to this question, according to Miss Lucy Case, extension specialist in foods and nutrition at Oregon State college. Each ware has its own advantages and the homemaker must weigh them to decide which suits her individual needs and taste.

Contrary to a persistent but erroneous idea, cooking in aluminum is not harmful, Miss Case says, and in this opinion she has the backing of the American Medical Association and the State Board of Health. The discoloration of the aluminum which commonly occurs, especially when in contact with alkaline substances, is due to aluminum oxide. It can be removed by cooking such acid foods as tomatoes or rhubarb, and these are still good food after such cooking.

It pays to buy good quality ware, but not necessarily the most expensive, Miss Case says. Cheap enamel soon chips, and cheap aluminum becomes potted with small holes. Glass and heavy walled aluminum are usually the most expensive. The latter is not more effective for cooking vegetables than any other kind, but for the less tender cuts of meat and other foods requiring slow cooking the heavy walled utensil has advantages. For vegetables the main thing is for quick cooking, and it is best to have the water boiling before putting them in to cook. Miss Case sees no necessity for cooking vegetables without water.

as no food value is lost if the water is saved for gravy, soups, and other uses, she says.

Whatever the type of ware, a broad flat-bottom sauce-pan with straight sides and tightly fitting

cover makes the most efficient use of heat, Miss Case points out. Seams and angles in pans are undesirable, and the angle between the side and bottom of the pan should be slightly rounded.



Homemakers' Exchange of Helpful Household Hints and Recipes

Conducted by ELEANOR HOWE

Instead of using a grater to grate fresh soft cheese, force it through an easy-to-clean strainer made of sturdy wire with about a 1/4 inch mesh.

For a new and efficient "something to serve," try rolling doughnuts while they are still hot, in a mixture of powdered maple sugar and cinnamon.

Here's an inexpensive substitute for crisp celery. Slice succulent young carrots into thin slices and serve them on a bed of crushed or shaved ice. This is one of the specialties of table service that has been revived; and with a modern ice refrigerator the homemaker can always have plenty of crystal-clear ice on hand to use for such purposes.

When washing windows, use a 10c plate scraper, with the sides cut so they are straight. You will find the straight edges of the scraper a tremendous help in getting dust and dirt out of window corners.

CINNAMON ICE REFRIGERATOR COOKIES: Cream 1/2 cup butter and add 1 1/2 cups light brown sugar gradually. Beat well. Add 2 eggs (well-beaten) and 1 teaspoon vanilla extract. Mix well. Stir 2 cups bread flour, 2 teaspoons baking powder, and 1 teaspoon cinnamon and add to first mixture. Add 1/2 cup dates and 1/2 cup broken nut meats, slightly soiled. Make into rolls approximately 1 1/2 inches in diameter, roll in wax paper, and chill in modern ice refrigerator. When ready to bake the cookies, slice off the number needed and return the remainder to ice refrigerator, where the dough will keep fresh. These wonderful new ice refrigerators provide moisture

which prevents rapid drying-out of doughs, and they provide circulating air which eliminates mingling of food flavors. When ready to bake these Cinnamon Ice Refrigerator Cookies place the slices on a greased baking sheet and bake in a hot oven (450°) approximately 10 minutes.

To save yourself a step between range and kitchen table, just screw common casters on the legs of your kitchen table. You can then roll the table wherever you wish and save yourself steps and energy.

A VELVETY CHOCOLATE MOUSSE: Made in a modern still-frozen Planit square unweetened chocolate, 1/4 cup strong coffee-essence, 1/4 cup 60 milk, 1/2 cup sugar, and 1/2 teaspoon cinnamon (top of double-butter. Cook until chocolate is dissolved. Cool and add 1 teaspoon vanilla extract and 1/2 teaspoon salt. Fold in 1 pint whipped cream. Pour mixture into freezing container of still ice-cream freezer. Cover and surround with a mixture of chipped ice and salt (3 parts ice to 1 part salt, by volume). Cover freezer. Place in modern ice refrigerator. Freeze for 1 hour. This recipe will produce a smooth velvety product due to the fast freezing made possible by the ice and salt mixture.

To intrigue the kiddies with a tempting, unusual salad, take hard-boiled eggs, wash them, and cut them into slices. They are still warm and are especially appetizing when placed on top of the shape of an apple; press down at stem and blossom ends. Then insert a slice for the blossom and a sprig of parsley for the stem. With a small sharp knife, cut the apple carefully with food objecting to resemble an apple. Serve on lettuce with mayonnaise. (c) 1937 N.Y.A.

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

In the spring when the robins and thrushes are busying themselves building nests and raising their families, their clumsiest cousins, the hens, also are inspired to their greatest egg laying activities. More than one half of the total egg crop of the year is produced during March, April, May and June.

Contrary to some impressions, the color of the egg shell is no clue either to its quality or to its food value. Some like it brown; some like it white. The color and texture of the shell is due to the breed of the fowl, not to its physical condition nor to the age of the egg. Some shoppers are suspicious of mottled white shells, believing they indicate old age. Actually the mottling is caused by the uneven distribution of moisture in the shell.

Unfortunately the outward appearance of the egg does not tell the whole story of the quality. Only after it has been removed from the shell can the buyer learn the entire truth. The yolk should be well centered in the white and should stand up in a nicely rounded form. The membrane around it should not be easily ruptured and the germ should be undeveloped.

Many house wives are a bit suspicious of yolk color, when actually the yolk color is determined to a large extent by the hen's diet. A rich orange colored yolk in a fresh egg pretty clearly indicates a generous supply of vitamin A. But, on the other hand, we are reminded that a pale yolk may or may not mean the lack of it.

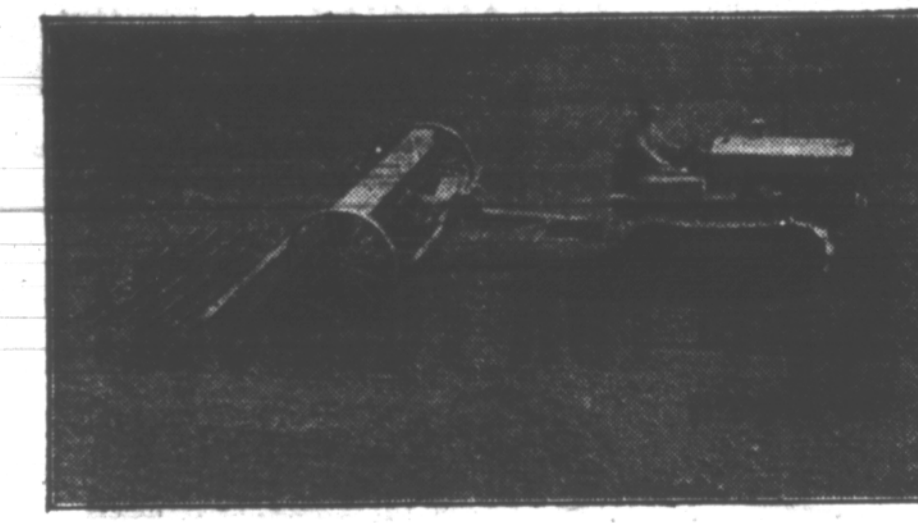
Eggs are recognized as being an essential part of the diet and can be served in such a great variety of ways that there is very little excuse for not serving them often.

Work in butter, lemon and beaten egg yolks. Add milk. Fold this mixture carefully into stiffly beaten egg whites. Turn into buttered baking dish, set in shallow pan with water and bake at a moderate temperature (350) for 30 minutes. Serves 6.

Mix sugar and flour thoroughly. Juice and rind of one lemon. 4 tbs flour. 1 cup milk. 2 eggs. Work in butter, lemon and beaten egg yolks. Add milk. Fold this mixture carefully into stiffly beaten egg whites. Turn into buttered baking dish, set in shallow pan with water and bake at a moderate temperature (350) for 30 minutes. Serves 6.

for they are plentiful and very reasonable at this time of year. A vegetable or cheese souffle offers an excellent main dish, and another is Curried Eggs on Rice: the quartered hard cooked eggs arranged on a bit of hot freshly cooked rice and over them pour a hot white sauce mixed with chopped onion and celery, and seasoned with a bit of tobacco sauce and a teaspoon of curry. As a dessert, eggs are essential to cakes, one crust pies, and puddings. This Lemon Pudding is delicious served with rich plain cream.

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