

Yanks Leave "While Leaving's Good"



Shanghai.—Americans are fleeing Shanghai as Sino-Japanese war terrors mount. This is a scene on Shanghai customs jetty as 350 American women and children were about to board a tender to take them to the liner President Jefferson, Manila bound following evacuation orders.

Wasco School Band Gets New Uniforms

Members of the Mary Elizabeth Sunday school class motored to the home of Mrs. G. A. Sargent Wednesday and after the business meeting a Bible talk was given by Mrs. G. C. Akers. Class study for the year is Mecca.

Rebekahs entertained with a musical program Wednesday which was furnished by members from Rufus. Refreshments were served and dancing enjoyed.

Mrs. G. C. Akers left Friday in company with Mr. and Mrs. Christensen of Moro for California. She will stay with her daughter, Ruth Hollaway and family for three weeks.

Mr. and Mrs. Lloyd Royce and Mr. and Mrs. B. W. Guy drove to Goldendale where they spent Sunday at the home of Mr. and Mrs. Frank Bowman.

Malcolm Guy left for Goldendale after being employed at the Walter Blau ranch.

Mr. and Mrs. Lowell Burres and Mr. and Mrs. Bruce Grady spent the holiday at Walla Walla, the former as guests of Mrs. Burres' sister, Mrs. Hertz and Mr. and Mrs. Grady with their children.

Mrs. Wm. Nesbit was hostess to members of her Tillicum club. Three tables of auction bridge were in play and dessert luncheon was served. Mrs. Art Smith held high score and Mrs. J. F. Royce low.

Mr. and Mrs. C. N. Fridley spent Thanksgiving day in Portland with friends.

Dana Jean McMillan returned from Portland to be with her parents over the holiday.

Mr. and Mrs. F. S. Lamborn entertained at a dinner party Friday evening. Guests played pinochle later in the evening with Mrs. Bruce Grady making high score.

Mrs. Free Crews' mother, Mrs. Abbie Hull, and her brother Wayne were guests Thursday at the home of the Crews.

Miss Marie Andrews left for Portland where she is visiting with her sister, Mrs. Wade Hull and family.

Caterpillar DIESEL TRACTORS



SAVE
60% to 80% in
Fuel Costs



AND THEY'RE
SAVING FOR
YOU TO BANK!

O'MEARA
SUPPLY CO.

John Deere Caterpillar

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

Now that it's after Thanksgiving, everyone is becoming mindful of other exciting festive days. A program for doing things is under way, and feverishly or leisurely each member of the family does a bit toward its success. However sometimes the cost is rather high—high in health sacrifice, and something can be done to prevent that.

Thanksgiving gives an interesting start in this direction, with certain strain on digestive system. So now, why not whisker into the arms of those who seem to have the best suggestions, in order to eat the holidays may be had healthily.

During this period when many "protective foods," fruits, vegetables, milk and cream are day. It is very wise, several times throughout the week, to serve dairy products and vegetable dinner. Fruits dressed with white cream make a simple but flavorful dessert. The cheers are so strained on these meals that they'll want to be extended throughout the holiday period, and into the new year.

When fatigue, along with one-sided eating habits, is the forerunner of lingering colds, bring about restful sleep by serving a warm drink before bed time. Not only the one who is very weary, but everyone in the group can benefit from a glass of warm milk at night. If there is a need for additional nourishment, this evening drink can be an Egg Nog. The Egg Nog recipe is followed by an appetizing Cream of Corn Creole to serve either for luncheon or dinner. And now haven't you a few ideas of planning wisely for "Fortnight before Christmas?"

EGG NOG
Separate one egg and beat yolk. Add three-fourths tablespoon powdered sugar (or to taste) and mix well. Pour over this Two thirds cup of hot scalded milk, blend thor-

oughly until frothy. Fold in egg white beaten dry and add 1 teaspoon vanilla. Some prefer to pile stiffly beaten egg white on glass three-fourths full of egg nog and top with nutmeg.

CREAM OF CORN CREOLE

One large can of corn (No. 21)
One large onion
Two tablespoons butter
Parsley
One half teaspoon salt
Four cups milk, scalded
One tablespoon sugar
One cup cream

Preheat oven to 350 degrees. Chop onion and add 4 cups of parsley, two cups water and cook 20 minutes. Stir to prevent scorching. Press through fine sieve. Melt butter, add flour, salt and pepper and cook to smooth paste, very gradually add the scalded milk. When thick and smooth add corn pulp, juice and sugar. Salt to taste and just before serving add cream or an equal amount of rich milk and serve immediately. Makes ten cups.

Range Programs Change For 1938

Oregon practices under the national range conservation program for 1938 were discussed by the State Agricultural Conservation committee meeting in Corvallis November 16 and 17, according to N. C. Donaldson, executive secretary of the committee.

Several important changes have been made in the 1938 range program, as recently approved by Secretary Wallace. In general, however, it follows the outlines of the 1937 program to improve range conditions and prevent erosion.

The principal changes included in the 1938 program are as follows:

Range Building Allowance: The range building allowance for 1938—the total amount which may be earned on the ranch—is based upon a combination of the acreage and carrying capacity of the range. In previous programs this was based only on carrying capacity.

Natural Reseeding by Deferred Grazing: The payment for deferred grazing will be 60 per cent

Pep Up Your Menus With Pie!



AFTER a round of steamed puddings, baked fruits, rich cakes and various other winter desserts, you can put new life into your dinner menus by serving a surprise pie. How about dried apricot combined with canned pineapple for a pie filling? Then, there is the particularly flavorful cranberry, too. Canned cherries and berries make snappy pies, to say nothing of prunes and peaches—but drain off the juice to avoid bubble-overs.

Start the pie in the preheated oven of your modern gas range at a temperature of 450 degrees Fahrenheit for 15 minutes to "set" the bottom crust; reset the heat control to 350 degrees and continue baking for 35 to 40 minutes until the pastry is nicely browned and the filling cooked. Even circulation of heat within the oven is assured by the automatic action of the gas burner, operating with only a minimum of fuel.

of the range building allowance, which represents an increase in most areas. Under this practice, livestock are kept off the range for specified periods so that native grasses can reseed.

Over Grazing: No payment will be made where a range has been damaged by over grazing in 1938.

Of particular importance is the change in basing the range building allowance upon a combination of acreage and carrying capacity. This will provide a slightly greater allowance for the ranges of low carrying capacity where range improvement is most needed.

The specific range building practices to apply in Oregon will soon be announced. In general they will be the same as in 1937, and will include reseeding range land by deferred grazing, artificial reseeding, contour listing, furrowing or subsoiling, constructing spreader dams, terraces, earthen tanks, reservoirs and masonry dams, drilling or digging wells, developing springs or seeps, planting trees, cultivating and maintaining a stand of trees, establishing fire guards, and eliminating destructive plants. Aid in fencing is provided for by the increase in deferred grazing payments.

WASCO MARKET

RED & WHITE STORE

Groceries—Meats—Fresh Fruits and Vegetables in Season

Your Patronage Appreciated

BEST WISHES FOR
THANKSGIVING

FROM

THE

Sherman County Journal

YOUR OWN NEWSPAPER

SPECIAL!
VANITY BEAUTY SHOPPE
HAS NEW OWNER

JULIA DAVISSON, from Portland

Last two years was highest paid operator at the Hollywood Beauty Salon, one of Portland's largest shops.

Delia Frederick will remain with the shoppe

SPECIAL! for readers of this paper

Tear out this ad and bring it in before December 5

Regular \$5 Ringlette Permanent \$4.50
Regular \$4.50 Duart Permanent 3.75
High School Girls End Permanents 3.00
Shampoo, Finger Wave and Rinse 1.00

Open Evenings by Appointment

Phone 801 The Dalles First National Bank Bldg.

See us for—

GAS, OIL, and MOHAWK TIRES

Sperry Dairy and Poultry Feeds

Sperry Flour

FEED GRINDING

Safety Deposit Boxes for Lease

All kinds of Insurance

Sherman Cooperative Grain

Growers : : : Wasco, Oregon