

Keith McDonald Sent From Wasco To The Dalles

Keith McDonald, who has been the local manager of the Union Oil company in Wasco for several years, has been transferred to The Dalles and Harold White, who has been a part of the staff at The Dalles has been put in charge of the local station. Mr. and Mrs. White will move to Wasco as soon as they can find a house. Archie Kirkelle is driving truck at The Dalles.

Mr. and Mrs. Bruce Grady and Mr. and Mrs. Wm. Nisbet and child spent Sunday picnicking at Wilson park being accompanied by Laville and Gaylord Guy.

Mr. and Mrs. J. M. Yocum and Beverly Yocum and Joe Yocum were guests from Mosier at the home of Mr. and Mrs. Lawrence Funk.

Mr. and Mrs. J. Harris of Vancouver, Wn., visited Mr. and Mrs. Charles Neville Sunday at the Sargent home. They went to Maryhill to see the museum being accompanied by Arthur Van Gilder. Mrs. Harris and Mrs. Neville are sorority sisters.

Bill Dutton of Idaho came here for harvest work. He is a nephew of Harley and Ed Dutton.

Mrs. Dick of Huntington Park, California visited at the Bryant Van Gilder home and at Fossil. She is Raymond Van Gilder's grandmother.

Mr. and Mrs. Harold Fisher and two daughters of Albany visited from Sunday until Monday with Mr. and Mrs. E. P. Edwards and children.

Bob Evans is helping harvest the crop on the Lee Dehler ranch. Mrs. Porter and daughter from Salem is doing the cooking there.

Gordon and John Hilderbrand visited with the Edwards family over the week end.

Mr. and Mrs. J. F. Royce and Mr. and Mrs. Lloyd Royce and Carmen Lee enjoyed a picnic lunch on the Frank Lamborn lawn Sunday.

Betty Ann Ford of The Dalles is employed at the Joe Hilderbrand home.

Mrs. Ida King was remembered with a surprise birthday party Tuesday at her home when a social afternoon was enjoyed with visiting friends.

Mrs. West and two sons are visiting with her parents, Mr. and Mrs. L. S. Hines.

Mrs. Leon Smith and infant son, Larry Leon, came home from The Dalles hospital Wednesday.

Mr. and Mrs. Ernest Shull are in the Ajax country for harvest on their farm there and will return in about ten days.

Harley Dutton and Mrs. Ed Dutton and Mrs. Vern Dutton motored to The Dalles Wednesday.

Joe Hilderbrand will harvest the Archie Gosson and Pres Boice crops as well as his own.

Rev. and Mrs. Cannell are spending several weeks in a cottage at Dee Lake.

David Walsh is visiting at the home of his brother-in-law and sister, Mr. and Mrs. Archie Kirkelle during harvest.

Mrs. Bargenholt visited here from Portland with her son Chester and family.

Vern Dutton is in charge of the Klondike warehouse and Deibert Johnson is managing the elec-

Her Kitchen Saves Time and Effort



IMAGINE the pride of this Portland, Oregon, housewife whose recently completed kitchen is so attractive and convenient. Well planned and well lighted, it gives her every facility for carrying on her daily kitchen tasks in the shortest time and with the least possible fatigue.

Those cabinets along the wall provide all the storage space needed for dishes and utensils she uses at her electric range. Her refrigerator, also electric, stands at the left of the kitchen, just outside the picture. In the basement, below the sink, is an electric water

heater, in which its owner takes special delight.

The number of home owners who are taking advantage of complete electric service in the kitchen is rapidly increasing in all sections of the country, the Modern Kitchen Bureau reports. With cooking, water heating, refrigeration, dishwashing, ventilation and lighting, and dozens of other electrical equipment, most of it completely automatic, today's homemaker is fast learning to save time in the kitchen so as to have more time for other interests.

Wheel Alignment Saves Tires

Miss Ruth Patrick of Yoncalla is a visitor at the home of her brother, Rev. Patrick and family.

Mr. and Mrs. Hal Shelton were week end guests at the home of Mr. and Mrs. Ed McKee.

Alta Ireland is here from Moro where she was staying with Mrs. Emma Sayrs.

When front tires show uneven wear the cause usually is improper wheel alignment, although improper inflation is a factor, according to the Emergency Road Service of the Oregon State Motor Association. Under-inflation, excessive wear on the outer edge of shoulder of a tire; over-inflation, excessive wear in the center of the tread. Cupping wear at one edge indicates incorrect camber or other misalignment. Wavy wear over the entire tread surface indicates a loose front end assembly.

Noise in the front end of cars with the coil spring type of knession may be caused by sand or gravel on the spring seat, according to the Emergency Road Service of the Oregon Motor Association.

Two workers settled down to eat their dinner. One began by unwrapping a large parcel at which the other stared in surprise.

"Wot't that?" he asked. "Well, it's like this. My Missus is away, so I thought as I'd make myself a pie." "Bit long, ain't it?" "Oh, I dunno, it's rhubard."

New License Plates Approved

Oregon motorists will receive a license plate in 1941 that is entirely different in appearance from any plate used in the past. The figures on the plate are of a new design that is both pleasing and more legible, new style lettering is used for the word "Oregon," which is placed between the "19" and the "41" at the bottom of the plate. The colors, as previously announced, will be a dark green background with white numerals and figures.

While these colors are the same as on the Washington plate, it is thought that they will not lend the slightest confusion, as the characters on the two plates are entirely different, on Washington's plate the state name and year date will be above the figures while Oregon's will carry this information below. In addition, the Washington plates all bear an alphabetical prefix to the number, this prefix being in bold type, and the Washington plates are larger than Oregon's.

Placements Increase For The Jobless

With placements running a thousand a day for the entire month, June broke all records since the establishment of the Oregon State Employment Service more than five years ago, Director L. C. Stoll accounted today. New jobs reported from 21 offices were 30,670 against 16,677 for June, 1939, a gain of 84 per cent.

During the month the active file of unemployed was cut from 43,072 to 40,229. These figures compare with 47,114 on June 30, 1939, a decrease of nearly 15 per cent.

Of the registered jobless, 31,911 are men and 8,318 women. Veterans number 2,605, and 307 found regular jobs last month. The Portland office has 22,792 on the active file, more than half the state total and a slight increase over

last year. With the exception of The Dalles and Newport, all other offices showed decreases.

Public placements were cut nearly in half, while private jobs ran about the same as last year, exact comparisons not being possible because of a new classification system.

In supplementary jobs Portland led with 13,557, Salem followed with 2,848, Pendleton 1,985, Eugene 1,249, Hood River 1,067,

Albany 827, Ontario 623, McMinnville 553 and Oregon City 546.

In private placements the reports were: Portland 798, Eugene 608, Klamath Falls 630, Albany 470, Pendleton 358, Hood River 229, Marshfield 223 and Baker 200.

In public work Astoria had 169, Portland 156, Eugene 122, Albany 105 and Medford 95.

THE RECORD... Facts That Concern You

No. 20 of a series

WHAT IS MALT?..

and how is it used in making beer and ale?



BARLEY

Answer: Brewers' malt is barley that has had its starches modified. The barley is first permitted to "sprout" by the addition of moisture. At the right instant, the growth is checked by heat and the sprouts are removed.

What remains is malt... the essential base of all good beer and ale.

Every step in the brewing of good beer and ale is taught by centuries of experience. Today, amazingly expert brewers — using only

the purest ingredients — make beer and ale the mild, tasty, wholesome beverages that they are.

Now the brewing industry is taking action to keep the retailing of beer as wholesome as beer itself. A plan to eliminate abuses is already in effect in a number of states. It is being extended. Ask us for an interesting free booklet.

Write: United Brewers Industrial Foundation, 19 East 40th Street, New York, N. Y.

BEER... a beverage of moderation



WHERE DO YOU STORE ELECTRICITY?



LET ME EXPLAIN:



1. ... we make it fresh

"Electricity is the most perishable of all commodities. When you turn on a lamp or appliance, generators must be ready to turn out electricity for you. It can't be stored... electricity must be made fresh.

2. turbines keep spinning

"But whether you use electricity or not, water continues to spin turbines, steam plants must be kept turning over 24 hours a day.



3. small system handicapped

"A small power system, serving one locality, usually can operate at capacity only a few hours a day. It must be ready to serve everyone, but doesn't have enough diversified homes, agriculture, or industry to bring up its sales average. Even if it purchases its power, a small system is uneconomical, for it must contract the year around to buy enough electricity to carry its peak load on the busiest day of the year.



4. why P. P. & L. is efficient

"Because it serves 21 counties from Idaho to the sea, Pacific Power & Light Company has a greater variety of customers than does any small system which serves but one locality. Thus, for example, when a local cannery shuts down for the year, another type of cannery, a mill, or a mine hundreds of miles away on Pacific Power & Light Company lines may start up to use the power that would otherwise be without a market. The result of this large, diversified system is cheaper and cheaper electricity for you. Proof: in 1925 the average kilowatt-hour used in the homes served by Pacific Power & Light Company sold for 5 1/4¢, today it sells for 2 1/2¢."

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

No question about it - the weather's hot! But that's no excuse for drowning your family in chilly foods seven times a week. No answer to this is waffles - so dust off your waffle iron and start summer waffle adventures.

Waffles used to make their appearance once a week for Sunday morning breakfast, and then disappear until the following week. But now they have acquired style and are served as the main course for luncheon or supper, or as the dessert with ice cream, fruit or berries.

Everyone likes waffles. They are easy to make, too, and they are satisfactory from the standpoint of food values because they are full of good things as eggs, milk and butter. Waffles are the perfect base for creamed dishes, the creamed mixture all hot and ready in your electric casserole. Gingerbread batter comes out of the waffle iron begging for ice cream or fresh applesauce to go with its crispness. And here's a thought - try making a two-decker shortcake, using two waffle quarters for each serving and filling with something creamed as crab, shrimp or veal. Or serve the crunchy affairs with creamed chipped beef.

Here are two recipes for waffles - one is a quick dessert that can come from your emergency shelf, yet it's really a company dessert. And the other can be the main course for a summer waffle party.

Toasted Coconut Waffles
Two cups sifted cake flour
Three teaspoons baking powder
One half teaspoon salt
Three egg yolks
One cup milk

Four tablespoons melted butter
Three egg whites
One teaspoon of vanilla
One cup shredded coconut
Sift together the dry ingredients. Beat together the egg yolks, milk and butter. Stir into the dry ingredients, beating until smooth. Then fold in stiff-beaten egg whites. Fold the vanilla into this mixture. On each waffle before baking, sprinkle one-fourth cup of coconut. Serve with orange marmalade sauce made from one cup of orange marmalade heated with a few tablespoons of hot water.

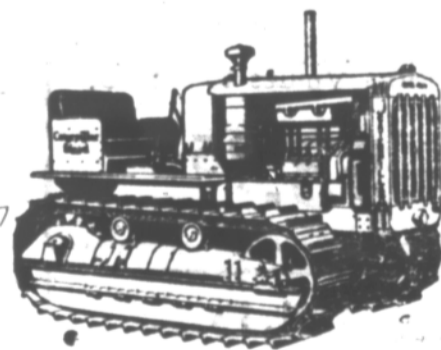
Bacon and Corn Waffles
Two cups sifted cake flour
One and a half tsp baking powder
One half teaspoon salt
One tablespoon sugar
Two egg yolks, beaten
One cup milk
One-fourth cup butter, melted
One cup drained whole kernel corn
One-fourth cup chopped crisp bacon

Two egg whites, beaten stiff
Sift the dry ingredients together and blend with the egg yolks, butter, and milk. Stir in lightly the corn and bacon. Fold in stiffly beaten egg whites.

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