

Lightning Starts Fire Southwest Of Grass Valley

Lightning struck in several Sunday afternoon on the Don Clodfelter place setting fires which destroyed several hundred acres of pasture. The neighbors and people from town helped to fight the fire as the home buildings were in the path of the blaze, with a strong wind blowing in that direction. Some of the hay on the William Harder place was burned. With the use of tractors and plows the grain fields were saved as also were the buildings.

Glen Perry and Miss Dorothy Olds motored to Camp Sherman Thursday to spend the fourth and the week end returning home Monday evening.

Mr. and Mrs. Charles Lemley had as guests on the Fourth Mr. and Mrs. Henry Tetz and family from Grants Pass and Mr. and Mrs. Arzell Lemley and family.

Wayne Kelley is at Hermiston where he is employed.

Mr. and Mrs. Fred Cox and son Don went to Kent on the Fourth and attended the Louis Sather family reunion.

A traveling Examiner of Operators and Chauffeurs is scheduled to arrive in Grass Valley July 16, 1941, and will be on duty at the Library between the hours of 10 a. m. and 4 p. m., according to a recent announcement released from the Secretary of State's office.

All those wishing permits or licenses to drive cars are asked to get in touch with the examiner during these hours.

Mr. and Mrs. Gerald Dryden and family and Mr. and Mrs. Lawrence Todd motored to Arrahawanna to spend the Fourth.

Mrs. Maude Gove of Bend arrived here Friday to spend the week end visiting her daughter, Mrs. Sam Davis.

Harold Coyner with his sister and her husband from Portland, spent the Fourth and the week end visiting his parents, Mr. and Mrs. A. M. Coyner. They left Sunday for Portland accompanied by Mrs. Coyner and daughter Lois as far as Wamic where they will spend several weeks visiting relatives.

Mr. and Mrs. Alfred Kock had as guests the Fourth, Mr. and Mrs. Frank von Borstel and family, Mr. and Mrs. Amanda von Borstel and family, Mr. and Mrs. Walter Kock of Oregon City, Mrs. C. von Borstel of Portland and Mrs. Alma Cotter of Portland.

Mr. and Mrs. Frank Pike spent the long week end at Longbeach, Washington returning home Sunday evening.

C. W. Fields, Mrs. Elna Rayleigh and Mr. and Mrs. Burnett and children of Washougal, Washington spent the week end at the lake.

Mrs. Kendrick Dunlap arrived here Monday from Hermiston to visit a few days. She returned home Wednesday.

Mr. and Mrs. Raymond Summerfield and children of Portland visited several days with Mr. and Mrs. B. M. Kelley.

Miss Helen Fortner of Heppner is here visiting her parents, Mr. and Mrs. Arch Fortner.

Miss Cassie Holmes was a visitor in The Dalles Monday.

Mr. and Mrs. Estel Hartley and sons spent the Fourth in The Dalles.

Jesse Helyer, Miss Myrtle Helyer, Miss Barbara Walpole and Robert Schilling spent the Fourth at Bend and the lake.

George McKay and John Wilson of Kent were business visitors here Monday.

Mr. and Mrs. Clarence Serrurier of Portland spent the week end visiting at the home of Mr. and Mrs. Matt Simon.

Among those who celebrated in The Dalles Saturday night were Mr. and Mrs. Ed Alley and daughter Lila Lee, Miss Betty Olds, Earl Olds, Mr. and Mrs. Arzell Lemley, Mr. and Mrs. Roy Schilling, Mr. and Mrs. Willard Barnett, Mr. and Mrs. Orville Ruggles, Ralph Balzer, Harold Coyner, Jack Lewis, Miss Virginia Helyer, Wallace Stark and Anne Byers of Portland.

Mrs. Dell Olds, Mrs. Ted Everett and Miss Lila Lee Alley were The Dalles visitors Monday.

Mr. and Mrs. John Kock and family of Cook, Washington, Mr. and Mrs. Walter Kock and family of Brightwood, Mr. and Mrs. Geo. Kock and family of Sandy, Mr. and Mrs. Hans Kock of Boring and the Misses Hines of Los Angeles visited at the Alfred Kock home Sunday.

Robert Eslinger returned here from Wheeler last Sunday, where he spent the past month.

Mr. and Mrs. Ben Payne, Mrs. Glen McLachlin and Mrs. Bert Belshe were visitors in The Dalles Saturday.

Mr. and Mrs. Orville Ruggles and Kenneth Shannon of Portland spent Sunday visiting the Maryhill museum.

Mr. and Mrs. A. A. Dunlap left Thursday for Camp Sherman to spend the Fourth and the week end returning home Monday evening.

Mr. and Mrs. James Blagg and daughter, Marie, Mrs. Roy Wells and sons, Mr. and Mrs. John Bentler and family and Mr. and Mrs. Howard Cline and family spent the Fourth in The Dalles.

Mr. and Mrs. Dean Reynolds and son Gene, Mrs. O. C. Wisner, and Mrs. Warren Elliott spent the Fourth at Stiles on the Deschutes and in The Dalles.

Mr. and Mrs. Orville Gibson of Madras came Thursday to spend Fourth visiting Mr. and Mrs. Bert Cox.

A. M. Coyner left Sunday for Hermiston where he has employment.

Mr. and Mrs. Ted Ball and family spent the Fourth at the home of Mr. and Mrs. Don Clodfelter.

Mr. and Mrs. Clair Adams and son of Hood River spent the Fourth at the home of Mr. and Mrs. C. P. Adams.

Mr. and Mrs. A. M. Zevely and daughters, Jean and Mary Lou motored to Prineville Sunday to visit Mr. and Mrs. Robert Zevely. Jean remained for an extended visit.

Sam Holmes and daughters, Cassie and Mabel, Mrs. Millie McPherson and Mr. and Mrs. Ted von Borstel and family motored to Redmond on the Fourth and enjoyed a picnic with Mr. and Mrs. Friday Holmes and family.

Mr. and Mrs. Charles Lemley and daughters and Mrs. Henry Tetz and children of Grants Pass went to Stiles on the Deschutes Sunday on a picnic.

Mr. and Mrs. Herman Peters and sons and Mr. and Mrs. C. E. Oesterich and family left Thursday for Camp Sherman to spend the Fourth and the week end returning home Sunday evening.

Mr. and Mrs. Melvin Fulkerson and son Dale of Maupin, visited at the home of Mr. and Mrs. Glen McLachlin on the Fourth.

Mr. and Mrs. O. N. Ruggles here as their house guest her aunt, Miss Gertrude Hulse, of Astoria, who came Thursday.

Mr. and Mrs. Ray Hulse and family of Camas, Washington spent the Fourth in Grass Valley.

Wallace Stark and Miss Anne Byers spent the week end of the Fourth at the home of Mr. and Mrs. Willard Barnett.

Mrs. O. C. Wisner left Sunday for her home in Tacoma after spending a week here visiting her son, Dean Reynolds, and family.

Mrs. A. F. Balzer and son Clair were business visitors at the Roy Lillard home at Miller Sunday afternoon.

Mr. and Mrs. Henry Tetz and children of Grants Pass arrived here Thursday to visit her parents, Mr. and Mrs. Charles Lemley, for a week.

Warren Elliott came up from Hillsboro Sunday to visit at the Dean Reynolds home, returning the same day accompanied by Mrs. Elliott, who had been here a week visiting her parents.

Herb Worrell left Saturday for Yakima to visit relatives and on business, returning home Sunday evening.

Mrs. Pearl James of Eugene is here visiting Mr. and Mrs. A. M. Zevely. She is a sister of Mr. Zevely.

Cleon Barker left Thursday for Hermiston where he has employment.

Mr. and Mrs. Ivan Gervais and daughter of Prineville visited friends here Saturday, Kenneth Barnett and his sister, Ethel were business visitors in The Dalles Saturday.

James T. Brown of Grass Valley and Myrtle N. Frantz of Portland were married in Vancouver Monday of last week.

CARD OF THANKS
We wish to sincerely thank our friends and neighbors who so kindly assisted us in checking the stubborn grass fire on our ranch, threatened our home and Mr. Harder's grainfield last Sunday afternoon and evening.
Donald and Ethel Clodfelter.

County Agents To Aid Campaign For Aluminum

The extension field staff, consisting of county agents, home demonstration agents, and 4-H club agents, has been called upon by William A. Schoenfeld, director of the OSC extension service, to assist county defense councils in every way possible in a nationwide aluminum gathering campaign set for the week of July 21. This request to all members of the staff followed a letter received from Dean H. Walker, acting governor, and Jerrold Owen, coordinator of the Oregon state defense council, who are directing the campaign in Oregon.

The nation wide drive to collect old and unneeded aluminum of all kinds is to obtain additional supplies for use in production of defense equipment. Farm families, as well as those in the city, will be asked to contribute old aluminum utensils and unused aluminum parts of any kind.

Items suggested include pots and pans, radio parts, toys, shakers, screening, old washing machine parts, picture frames, bookends, ice trays, measuring cups, camera equipment, kettles and double boilers, bottle and jar cans, refrigerator plates, electrical appliances of all sorts, and, in fact, anything made of aluminum that is no longer needed or is worn out.

Tentative plans call for visits to be made at farm homes, beginning the week of July 21, when the aluminum will be called for. It is estimated that the collection of aluminum scrap will produce some 20 million pounds of aluminum, which will go to smelting plants, where it will be made into secondary aluminum, which will in turn release 20 million pounds of first class aluminum for use by the airplane industry. This extra 20 million pounds is enough to provide aluminum for 2000 fighter planes.

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

WAYS WITH WAFFLES

Quires could be written about what to serve for main dishes on these warm days when there is a slump in the family's appetite. It happens every summer. Heartily eaters push aside the dishes they dived into with gusto a short time ago. The homemaker must try to bring to the family table one or two tempting new dishes, new ways to serve the same familiar foods.

How about waffles? Everyone likes waffles, they are as easy as A B C to make (the ingredients can be taken right off the kitchen shelf), and they are satisfactory from the standpoint of food value because they are full of the protective foods—Eggs, Milk and butter.

With your favorite waffle recipe at hand and with creamed chicken or fish to top them, you have a satisfying hot weather main course; or one of these variations may be served - chipped beef in a cheese sauce or creamed chipped beef on cheese waffles; creamed ham and eggs on cornmeal waffles. You will be delighted with the enthusiastic response from your family and with the ease in the preparation of this kind of meal. With a crisp green salad and plenty of milk to drink for everyone, you can be assured that you are serving a well balanced meal.

Packaged flour can be used for the waffles. But if you like to make your own, here is a recipe that will be the start for all kinds of variations, and a recipe for a dessert waffle that is really de-

licious.

Two-Egg Waffle

Two cups all-purpose flour
Three teaspoons baking powder
One-half teaspoon salt
Two egg yolks
One and a half cups milk
Six tablespoons melted butter
Two egg whites
Sift together the dry ingredients. Beat together the egg yolks, milk and butter. Stir into the dry ingredients, beating until smooth. Then fold in stiffly-beaten egg whites. Makes six waffles.

Molasses Waffles

With Orange Cream
Two cups of flour
Three teaspoons baking powder
One half teaspoon salt
Two eggs
One cup of milk
One-third cup of molasses
Six tablespoons melted butter
Whipped cream
Sift dry ingredients. Beat eggs; add milk and molasses. Combine with the dry ingredients. Add melted butter. Bake. Top with sweetened whipped cream which has been flavored with grated orange rind. Serves 4.

If part of the solution is spilled on top of the battery when the cells are being filled, it should be wiped off immediately to avoid any chance of corrosion, according to the Emergency Service of the Oregon State Motor Association. An additional precaution against corrosion is the application of vaseline or heavy grease to the terminals.

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STUFFED PEPPERS

6 firm green peppers
2 cups chopped cooked meat (veal, beef, ham, or chicken)
1/2 cup bread crumbs (or left-over cooked rice)

1/2 cup stock
1/2 teaspoon salt
1 small onion, chopped
1/8 teaspoon pepper
Buttered bread crumbs

1. Wash pepper, cut a piece from the stem end of each, and remove seeds. Parboil for five minutes.
2. Stuff with a mixture of the meat, bread crumbs or rice, stock, and seasonings, and top with buttered crumbs.
3. Place in baking dish, cover with waxed paper, and keep in refrigerator cabinet until about an hour before meal-time.
4. Pour stock or water around them to cover the bottom of pan and bake in moderate oven (350°F.) for 40 to 45 minutes.

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