

Grass Valley Boys Home For Week End

Bob King came home from OSC Friday to spend the week end visiting his mother, Mrs. Frances King. Willard and Donald Olds, and Luther Davis, also of OSC, accompanied him to spend the week end visiting their parents. They all returned to Corvallis Sunday.

Mr. and Mrs. Arch Zehner came up from The Dalles Tuesday, taking their mother, Mrs. John Hays, back home with them for a visit.

Mrs. I. D. Pike received word this week that her grandson, Staff Sgt. Verle Baker, who has been stationed at Camp Bowie, Texas, with the Signal Construction Battalion aviation, has been transferred to March Field, California.

Kenneth Crews and Glen Karnes went to The Dalles Friday evening when Mr. Karnes entered a hospital to have a knee treated, that was injured Thursday afternoon.

Estel Hartley returned home from Portland Tuesday to visit his family returning on Wednesday evening. Miss Cora Bayer accompanied him here to visit her parents, Mr. and Mrs. Frank Bayer.

Mrs. Ellen Potter moved Sunday to the Dugger house recently vacated by Don Smith and family.

Mr. and Mrs. George Wilcox returned home Sunday from Portland where they spent several days on business and pleasure.

Mr. and Mrs. Edgar Alley and children, Gus Engstrom and Lila Lee Alley were visitors in The Dalles Saturday.

Mrs. Vada Dugger of The Dalles was a business visitor here one day last week.

Mr. and Mrs. Kenneth Barnett and Miss Ethel Barnett motored to The Dalles Wednesday when Kenneth entered the hospital for several days returning home Friday.

Mrs. William Vawter of Santa Monica, California spent the week end here and in The Dalles where she visited her mother, Mrs. Alice Schunknecht, who was in a hospital.

Gene Reynolds came home from CSC to spend the week end visiting his parents, Mr. and Mrs. Dean Reynolds.

Robert Schilling, Ross Fields and Doris Newcomb motored to The Dalles Sunday to attend the basket ball tournament.

The Odd Fellows met at the I.O.O.F. hall Wednesday evening and installed the following officers: Earl Gentry, noble grand; Boyce Blayock, vice grand; Vernon Shipley was the installing officer.

Mr. and Mrs. W. C. Todd returned home last Monday from a two months trip to Fresno, California where they visited the former's brother, Chester, and family. They also visited their son Bill at Burbank, California, Mrs. Todd's sister at Silver City, New Mexico and other relatives at Palo Alto, California.

Mrs. Nellie Ferbrache and son, Frank Lyons, of Beaverton were business visitors in Moro Friday.

Mr. and Mrs. I. D. Pike had as guests Sunday afternoon Mr. and Mrs. Mel Evans of Dee and Mr. and Mrs. Howell of Hood River.

Mrs. Edgar Alley and Mrs. Herman Zeigler motored to The Dalles Wednesday to visit their mother, Mrs. Gus Engstrom, at a hospital. Mr. Engstrom returned home with them.

Mrs. Herman Schilling and Mr. and Mrs. Jesse Helyer of Kent were business visitors in The Dalles Thursday.

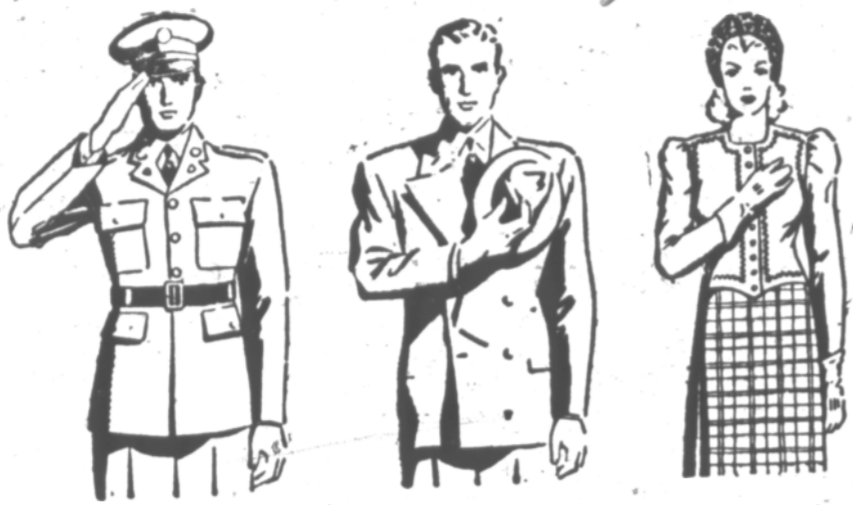
Mr. and Mrs. C. A. Oestreich and family were visitors in The Dalles one day last week.

Mr. and Mrs. Ben Payne, and daughter Betty, and Mrs. Melvin Fulkerson, and Gus Smith were visitors in The Dalles Thursday.

Mrs. W. J. Davis returned home Wednesday from Portland where she spent a month visiting her son, Charles, and family.

Mrs. Kendrick Dunlap was an additional guest Wednesday when

Every Patriotic American Salutes His Nation's Flag



During the ceremony of hoisting or lowering the flag, or when the flag is passing in a parade or in a review, all persons present should face the flag, stand at attention and salute.

Those present in uniform should render the right hand salute.

Those not in uniform should remove their headress

with the right hand and hold it at the left shoulder, the hand being over the heart.

Women should salute by placing the right hand over the heart.

The salute to the flag in a moving column is rendered as the flag approaches the spectator and is held until it has passed.

Agricultural Prices Past Parity

Mrs. C. M. Clevenger entertained members of the Grass Valley bridge club at her home. A 1:30 dessert luncheon preceded the afternoon of contract in play at three tables, with Mrs. Tom Alley holding high score and Mrs. Chas. Lemley low. Mrs. Dunlap received the guest prize.

Mr. and Mrs. J. B. Ealinger were business visitors in The Dalles Thursday.

Frank Lyons arrived here Thursday to visit his mother, Mrs. Nellie Ferbrache, leaving for his home Friday evening.

Mr. and Mrs. Ted Trimble had as dinner guests Sunday her parents, Mr. and Mrs. Lewis Olds and her uncle and aunt, Mr. and Mrs. Lester Nahouse, all of The Dalles.

Mr. and Mrs. John Reckmann went to Moro Sunday to help Mr. and Mrs. Lyle Woods move to Centerville, Wn., where they will make their home.

Mr. and Mrs. Thomas Glavey of The Dalles spent Sunday evening as guests of Mr. and Mrs. Art Bibby.

Mr. and Mrs. Willard Barnett had as guests over Sunday Mr. and Mrs. Clifford Macey of Portland.

Mr. and Mrs. William Lutterell left Thursday for their home in Portland after spending some time here visiting Mr. and Mrs. Tom Alley.

Mr. and Mrs. E. M. Helyer and daughter, Myrtle, were visitors in The Dalles Tuesday.

OREGON MAN ON ADVISORY COUNCIL

Paul B. McKee, President of Pacific Power & Light Company, has been invited by Secretary of Commerce Jesse H. Jones to serve as a member of the Business Advisory Council for the Department of Commerce. R. V. Lockhart, local agent of the company, was informed today.

Appointment to the council has been accepted by McKee and he will attend its next meeting in Washington D. C., on January 30, when Price Administrator Leon Henderson and Soviet Ambassador Maxim Litvinoff will be among the guest speakers.

Formed in 1933, the business advisory council meets in Washington every five or six weeks. Its activities are now centered on the nation's military program.

Of the 60 members of the council, four are now from the Pacific Coast. Other coast members are Roger D. Lapham, San Francisco; Reese H. Taylor, Los Angeles; and H. B. Friele, Seattle.

T. Lester Johnson
LAWYER
WASCO MORO

Resolve:

In 1942 to buy quality merchandise. Nothing can take the place of quality in food or clothing and this year when there will be restrictions on amounts it is doubly important to be sure of buying good goods by trading at-

Zeigler's Quality Store Grass Valley

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

GINGERBREAD

Many of us have forgotten the tempting fragrance of ginger cookies that drew us to the kitchen door when we were children. Then there were those big squares of gingerbread which invariably appeared when apple sauce was served, or served with clouds of whipped cream - and on special occasions there were gingerbread men.

These old molasses favorites need not be mere memories for they are not difficult to make. Those who prefer a delicate molasses flavor should use the best grade of the lighter variety with one half teaspoon of soda to each cup to neutralize the acid. The darker varieties, with a more pronounced flavor, are more acid and require from two thirds to one teaspoon of soda to each cup of molasses.

Serve fresh gingerbread and milk, right out of the refrigerator to your family this week for their Sunday supper. Here are recipes

for gingerbread and gingerbread toppings that you will want to try.

Old Fashioned Gingerbread

Two cups flour
One teaspoon soda
One and a half teaspoons baking powder
One half cup sugar
One fourth cup light molasses
One cup sour cream
One fourth cup of water
One third cup finely cut preserved ginger
One half tsp salt
One egg

Sift flour; measure; and sift again with soda, baking powder; and salt. Beat egg; add sugar and molasses; and stir in sour cream and water. Combine thoroughly with dry ingredients; add preserved ginger and bake in a well buttered square layer pan in moderate oven (350 degrees) about 40 minutes, or until done. Serves 9 to 12.

Tropical Gingerbread

One half cup butter

One half cup sugar
Two eggs
One half cup molasses
One teaspoon soda
One cup coconut, grated
One and three fourth cups flour
One teaspoon ginger
One teaspoon cinnamon
One fourth tsp salt
One half cup milk

Cream butter and sugar; add unbeaten eggs and blend. Into the molasses beat the soda until smooth. Sift the flour and spices together. Add alternately to the creamed mixture the liquids and flour and lastly, add the coconut. Pour into buttered baking dish and bake in a moderate oven (375 degrees) for 25 minutes. The cake may be split in two with sharp knife and served with Cream Cheese dressing between and on top.

Gingerbread Toppings: Whipped cream flavored with molasses or chopped preserved ginger.

Hot applesauce sprinkled with nutmeg or seasoned with lemon.
Cream Cheese Fillings: One cup whipped cream, one pkg. cream cheese, three tablespoons marmalade. Work cheese with the marmalade until creamy. Fold in the whipped cream.

Saleslady: "So you think you don't want this new green dress? Why not?"

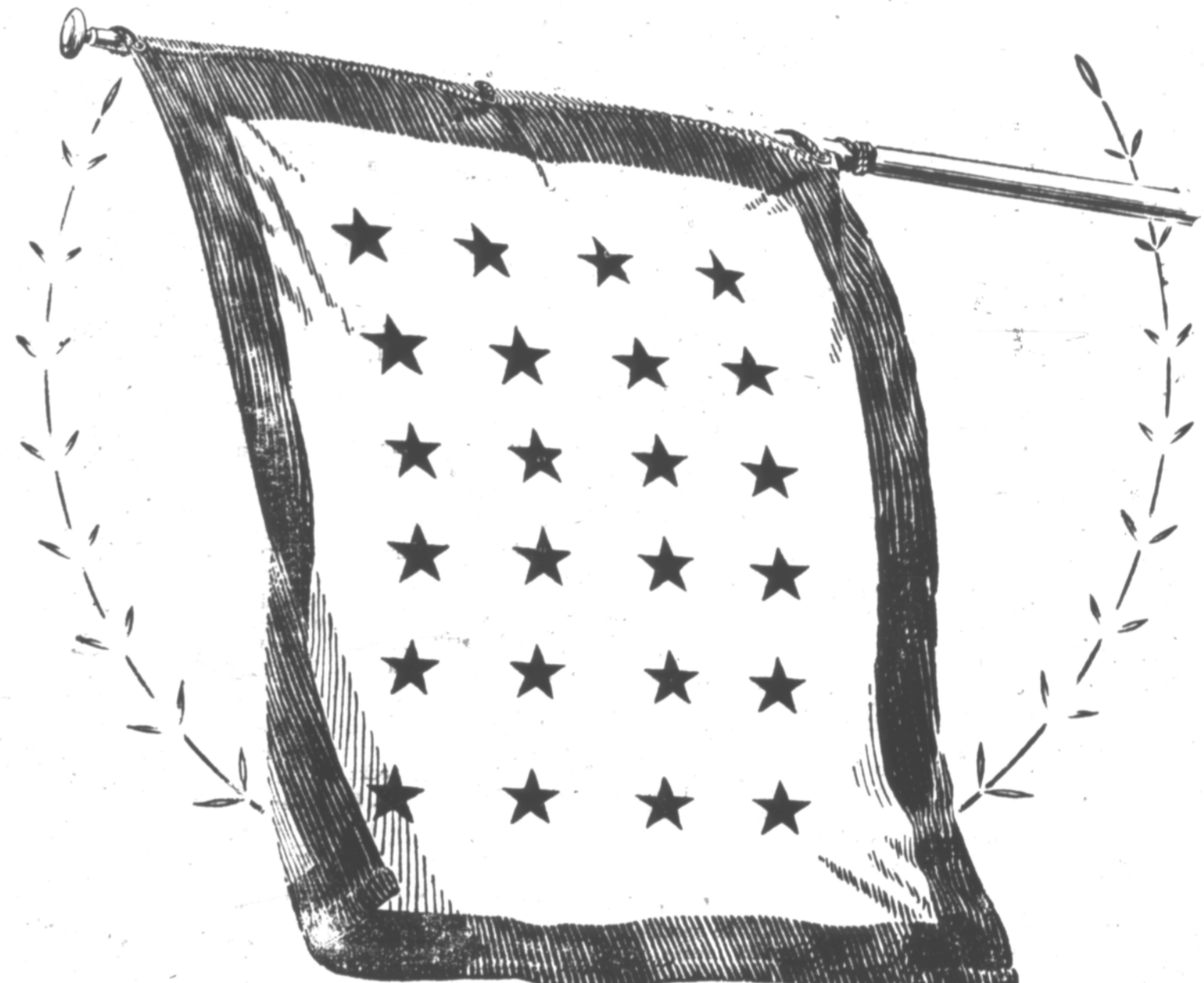
Mandy (of ample proportions): "No, suh! Not me! Ah'd look too

much lak a ton o' coal in a lettuce patch."

Serve the WINE YOU LIKE in the WAY YOU LIKE



*Today's trend for entertaining is towards informality. Thus the simplicity of fine wines fits perfectly. The wine your guests prefer for dinner, the type they like for appetizers, or for dessert afterward is the right wine. Think of fine California and Oregon wines in the same terms as any other refreshing beverage - and reap the reward of being a gracious host or hostess.



A Flag Like This Brings War News Close to Home

☆ Olongapo... Pearl Harbor... Singapore... Wake... these names have special meaning now in many a home. "My son was there... my neighbor's boy... my brother... the chap who worked beside me."

Reach for the newspaper... turn on the radio... anxious for news... eager to help!

We know a little of how it is. For each star on the flag you see above there is one of our own Pacific Power & Light Company boys in

the uniform of his nation. And for every one of these stars, five more might be added for the sons, the brothers and other close relatives of those who carry on the work of our company family.

So keep the lines "hot", and keep the wheels turning! Give them the guns and the planes, the ships and the food! Give them a chance to come home when the victory's won. That's the job today... and beside it, nothing else counts.

Pacific Power & Light Company

32 YEARS OF PUBLIC SERVICE

★ HELP WIN THE WAR ★ BUY U. S. DEFENSE BONDS AND STAMPS ★

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Popular Prices	Banquet Room
Famous Cuisine	Garage Opposite
Coffee Shop	Modern Apartments

HOTEL MULTNOMAN
PORTLAND, OREGON
PORTLAND'S SOCIAL CIVIC & BUSINESS CENTER