Wasco Gift Shop Sold After Long Business Career

After being in business in Wasco for about 15 years, Mrs. Florence Feldman has closed out her gift shop, selling the remainder of her stock to W. R. Reid Feb. 1. Mrs. Feldman has made many friends because of her friendliness and thoughtfulness and her good taste in the selection of goods. These friends regret her inability to carry on because of ill health, and wish her well in the future.

Mr. and Mrs. Pres Boice went to Portland last Thursday, continuing on to Vancouver, where Mr. Boice entered a hospital to undergo an operation.

Elwood McPherson, accompanied by Georgie Drinkard, returned Monday morning from a trip to Portland. R. A. McPherson, who has been ill, returned to Wasco with them to spend some time recuperating from his recent illness. He is Elwood's brother.

Little Billy Root, who is in The Dalles hospital is improving. His mother, Mrs. Floyd Root of Seattle, is with him.

Miss Janet Kaseberg is ill in a Dalles hospital this week.

Wes Wilde is in a hospital in Vancouver after having suffered a heart attack. Mrs. Wilde left Tuesday to be with him.

Mrs. Marie Barnett Cooper is home again after having been released Sunday from The Dalles Hospital.

On Friday the shoppers in The Dalles from Wasco included John and Miss Olive Robinson, Mrs. Joe Hilderbrand, Mr. and Mrs. Marvin Thomas and baby, Mr. and Mrs. John Royce, Mr. and Mrs. Lloyd Royce and children. Monday shoppers included Mr. and Mrs. Ormand Hilderbrand and son John, Mrs. Kathrine Dunn, Mr. and Mrs. Afton McIntyre, Mr. and Mrs. Walter Bruckert, and Bud Powell; and on Tuesday shoppers included Mrs. Augusta Huckin, Mrs. Andy Shearer, Mr. and Mrs. Diebert Johnson and infant, and Miss Anne Clothier.

Mrs. Vernon VanGilder spent the week end in The Dalles with her daughter Emmajean, and attended the recital at St. Mary's Academy Friday evening.

The junior bridge club met last Wednesday with Mrs. Myrtle Clothier. Mrs. Hildred Zell and Mrs. Frances Watkins had high scores.

A birthday surprise dinner party for Miss Joan VanDyken was given by the Misses Noftsker, Jasper and Amieg at their home Friday evening.

Mrs. Afton McIntyre had as luncheon guests the Misses Joan VanDyken and Madeline Beals Friday.

School reopened her Monday, a fuel shortage having closed them for a week.

A. Landles is home from a week spent in Portland.

J. T. Johnson is reported much improved, and now able to sit up for a short time.

Mrs. George Potter is spending a few days in Portland.

Mr. and Mrs. Ralph Scott and family spent the week end in Lexington, where they formerly lived.

Mrs. George Moon is still quite ill in The Dalles. Mr. Moon has been with her for several days.

John Proudfoot arrived here Sunday on furlough. He was recently graduated from the Air Corps Technical school at the Lincoln, Neb., air base, and received an appointment as instructor in that school. He expects to leave today to return to Lincoln.

Ralph Crumb of Kinzua underwent an operation in The Dalles Monday. He is a former resident of Wasco.

Mrs. Donna Knox left Wednesday for a visit with relatives in Seattle.

Mrs. Claude Finley jr. of Salem, daughter of Mr. and Mrs. Vivian Rust, spent several days here recently.

Rev. Fairham, superintendent of the Cascade district of the Methodist church, gave a lecture here Friday evening.

The Standard Bearer girls and the choir boys of the Methodist church gathered at the parsonage Thursday evening for a pot luck birthday dinner. Four tables, representing spring, summer, fall and winter, appropriately decorated, seated 21 boys and girls. The evening was spent playing Chinese checkers.

Mrs. Eugene McMillan and Miss Hazel Marie Watkins of Portland arrived Tuesday to attend the funeral services of Arthur Watkins of Portland arrived Tuesday to attend the funeral services of Arthur Watkins sr. held Wednesday at the Methodist church.

Indian Guard Salutes United Nation Leaders

An ornately attired Indian guard snaps to salute as Gen. Archibald P. Wavell, left, of England's army, commander-in-chief in India, walks out of the conference room at New Delhi, India, with Brig. Gen. Clayton Bissell, commander of the air force. The conference was believed to be the beginning of important action in this theater of war.

Honor Man

Honor Man D. Alexander Kellogg is congratulated by Undersecretary of War Robert P. Patterson at the graduation of the West Point class of 1943 [illegible] three years [illegible] at the [illegible]

More Data On Income Tax Regulations

The following is another of a series of articles giving information concerning federal income tax regulations:

A single person, or a married person not living with husband or wife, is entitled to a personal exemption of $1200 for the year if he can qualify as head of a family. A head of family is "an individual who actually supports and maintains in one household one or more individuals who are closely connected with him by blood relationship, relationship by marriage or by adoption, and whose right to exercise family control and provide for these dependent individuals is based upon some moral or legal obligation."

Examples of head of family status would be a widower or widow who maintained a home for a dependent child, or a son who supported and maintained a household for a dependent father or mother. In order to meet the test of actual support and maintenance as head of a family, the benefactor must furnish more than one-half of the support and maintenance.

The term "in one household" ordinarily means under one roof, but if a father is absent on business or a child or other dependent is away at school, or on a visit, the common home being still maintained, the head of family exemption would still apply. If a parent is obliged to maintain his dependent children with relatives or in a boarding house while he lives elsewhere, the additional exemption may still apply. If, however, without necessity, the dependent continuously makes his home elsewhere, his benefactor is not the head of a family irrespective of the question of support.

The term "closely connected by blood relationship" applies to a person't progenitors and lineal descendants, to his brothers or sisters, whether by the whole or half blood, and to his uncles, aunts, nephews, and nieces. Irrespective of any legal obligation of the taxpayer to support such dependent relatives, a moral obligation to do so exists, and if the individual is actually supporting and maintaining in one household relatives of this degree he is entitled to head of family exemption.

A taxpayer is considered to be "closely connected by marriage" with his step-sisters and step-brothers, but whether his right to exercise family control and provide for these individuals is based upon some moral or legal obligation must be decided upon the facts in the particular case. The same considerations apply to the status of a taxpayer because of support furnished to his father-in-law, mother-in-law, brother-in-law, and sister-in-law. First cousins by blood, and cousins of lesser degree, are not regarded as so "closely connected by blood relationship," as to give rise to a head of family exemption.

A legal guardian who may maintain and support in his home a dependent ward is not entitled to the personal exemption as head of a family if the ward was not connected with him by relationship of blood, marriage, or adoption; nor is a taxpayer entitled to exemption as head of a family by virtue of maintenance and support of a child not legally adopted.

MORE DETAILS ON WAR RATION BOOK NO. TWO

(Continued from Page One)

exempt from rationing. They may retain on hand any amount, and they need not report them in their declarations.

Processed food to be rationed and declared include commercially packed canned fruits, vegetables, fruit and vegetable juices, canned soup, chili sauce and catsup.

Those not scheduled for rationing, and which will not have to be declared include: jellies, jams, preserves, canned meat, fish, olives, relish, pickles, spaghetti, macaroni, noodles, and frozen or dried food.

The "point system" can best be explained, say experts, by taking an arbitrary figure of say, 48 points for each person per month.

This would mean that, if beans were given a 1-point value, each person would be able to buy 48 cans of beans each month. If, however, asparagus were given an 8-point value, each person would be able to purchase only 6 cans per month.

The stamps will have values of 1, 2, 5 and 8 points.

Scarce commodities will have a high point value to retard purchase of that particular item, whereas commodities available in abundance will have low point values, to encourage their purchase.

Should any commodity with a low point value suddenly become scarce its point-value will be increased.

These changes in point values, the government figures, will occur not more than once a month when purchasing trends will be checked on a national basis.

HI-WAYS TO HEALTH

by ADA R. MAYNE

OREGON DAIRY COUNCIL

SPREAD THE MEAT FLAVOR

From American home kitchens to the fronts where American boys are fighting is a long way in miles, but the kitchen is close to the firing line where one of the most important weapons of war is concerned. That weapon is food, and the pressure right now is on meat. The way the homemaker plans meals, does her marketing, cooks, serves, and cares for meat in the kitchen counts in making the supply go around.

To spread out the good meat flavor in more meals, mix meats with cereals, bread, vegetables, and sauces. A simple stew or casserole combination can be made into a gala dish by adding dumplings or a biscuit or cornmeal topping. A meat loaf or meat patties can be made by combining the meat with rice or bread cubes, white sauce or cooked cereal.

The variety meats, such as liver, kidneys and brains are unrestricted as yet, usually are richer in iron than the muscle meats, and rate about the same in protein. In planning meals and marketing, the homemaker should choose the variety meats as much as possible, as well as different kinds of fish and poultry, to ease the strain on other meat supplies.

With a good white sauce, a small amount of meat can be made to go a long way. Use this recipe when mixing well-seasoned ground raw meat for loaves and patties, left-over liver, weiners, fish, or chicken—in fact, any type of meat that you are extending.

White Sauce

2 tablespoons butter
2 tablespoons flour
1 cup milk
½ teaspoon salt
⅛ teaspoon pepper

Melt butter, add the flour and mix well. Add milk and cook, stirring constantly until the sauce boils and thickens. Add the seasonings just before serving.

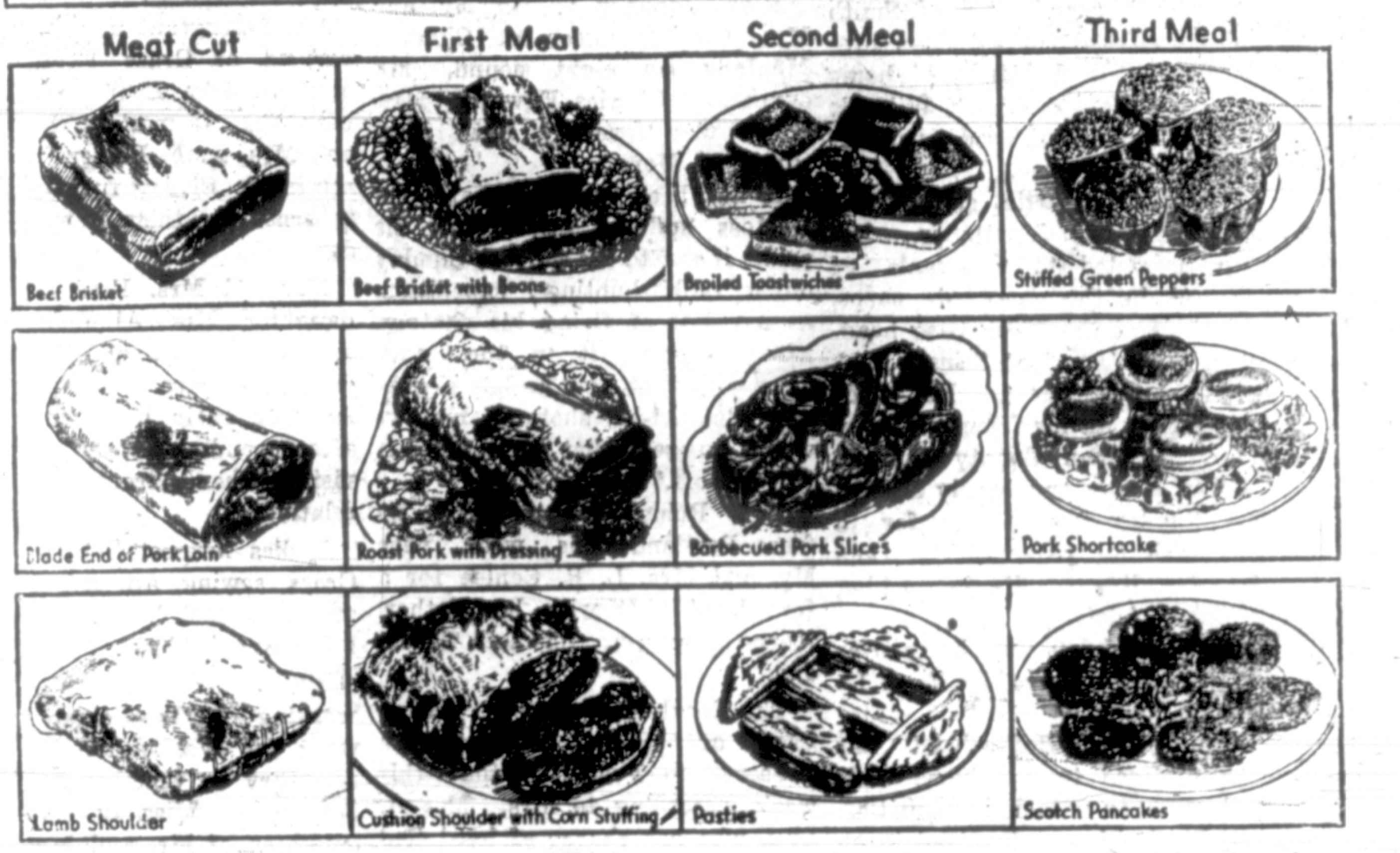
If you find that neither your friends nor your enemies are saying unkind things about you, look out. Maybe you're dead!

Beef Vegetable Pie

2 cups cubed leftover beef
1 cup diced cooked carrot
½ cup cooked peas
½ cup diced cooked celery
1 small onion, chopped
1½ teaspoons salt
⅛ teaspoon pepper
1½ cups white sauce

Combine meat, vegetables, and seasonings; place in buttered casserole and pour over white sauce. Top with your favorite biscuit or mashed potato topping and bake in hot oven (450 degrees) for 30 minutes.

HOW TO MAKE YOUR MEAT GO FURTHER



Nutrition authorities say that Mrs. American Housewife's job of feeding her family is one of the most important in the war effort. For nourishing food is going a long way toward building strength and morale on the home front.

At the same time, women are being called upon to conserve food as a wartime necessity. This means they must use every ingenuity to eliminate waste and get the most out of the food they buy.

How to make their meat go further seems to be a subject of especial interest, since building meals around this food is an American tradition. So home economics experts have come to the rescue with all sorts of ideas and recipes designed to extend the meat purchase as far as possible.

Here are a few of many practical ideas along this line.

BEEF BRISKET

First meal. Brisket cooked with beans is a delicious dish for the first serving. The beans are soaked over night and brown sugar, onion and seasonings added, then placed in a covered kettle with brisket on top. Brisket and beans should be covered with water and cooked in a moderate oven for about three hours.

Second meal. Broiled toastwiches suggested for the second meal, are prepared by slicing left-over brisket and making into sandwiches. The sandwiches are dipped in beaten egg and milk and broiled until brown.

Third meal. The left-over meat from the brisket may be ground and combined with boiled rice and seasonings to make a stuffing for green peppers. These are baked in a hot oven until done—about 45 minutes.

BLADE END OF PORK LOIN

First meal. Blade end of the pork loin is excellent for a roast. The end cut is lower in price than the center cut. Roasting is easy when a few simple rules are followed. The roast should not be covered and no water added. A low temperature saves both meat and fuel. A bread dressing, shaped in balls and placed around the roast half an hour before it is done, will extend the servings. This roast requires 30 minutes per pound.

Second meal. The cold slices of roast pork are delicious heated in barbecue sauce.

Third meal. The trimmings from the roast make a surprise supper dish when combined with cream sauce and served between layers and over the top of biscuits as Pork Short Cake.

LAMB SHOULDER

First meal. A stuffed lamb shoulder is a thrifty roast. The bones may be used to season vegetables or to make soup stock. A tasty stuffing is made for it by combining whole kernel corn, cracker crumbs, seasonings and minced green pepper. The roast is placed on a rack in an open pan and about 40 minutes per pound allowed in a slow oven.

Second meal. For the next night's main dish, combine cubes of cold roast with left-over vegetables and enough gravy to hold together. Place mounds of the mixture on squares of pastry and fold over to make a triangle. Pinch the edges together. Brown in a hot oven. These are called Pasties.

Third meal. The remaining lamb "bits" may be ground and mixed with cooked oatmeal, an egg and seasonings to make Scotch Pancakes for supper or for breakfast.

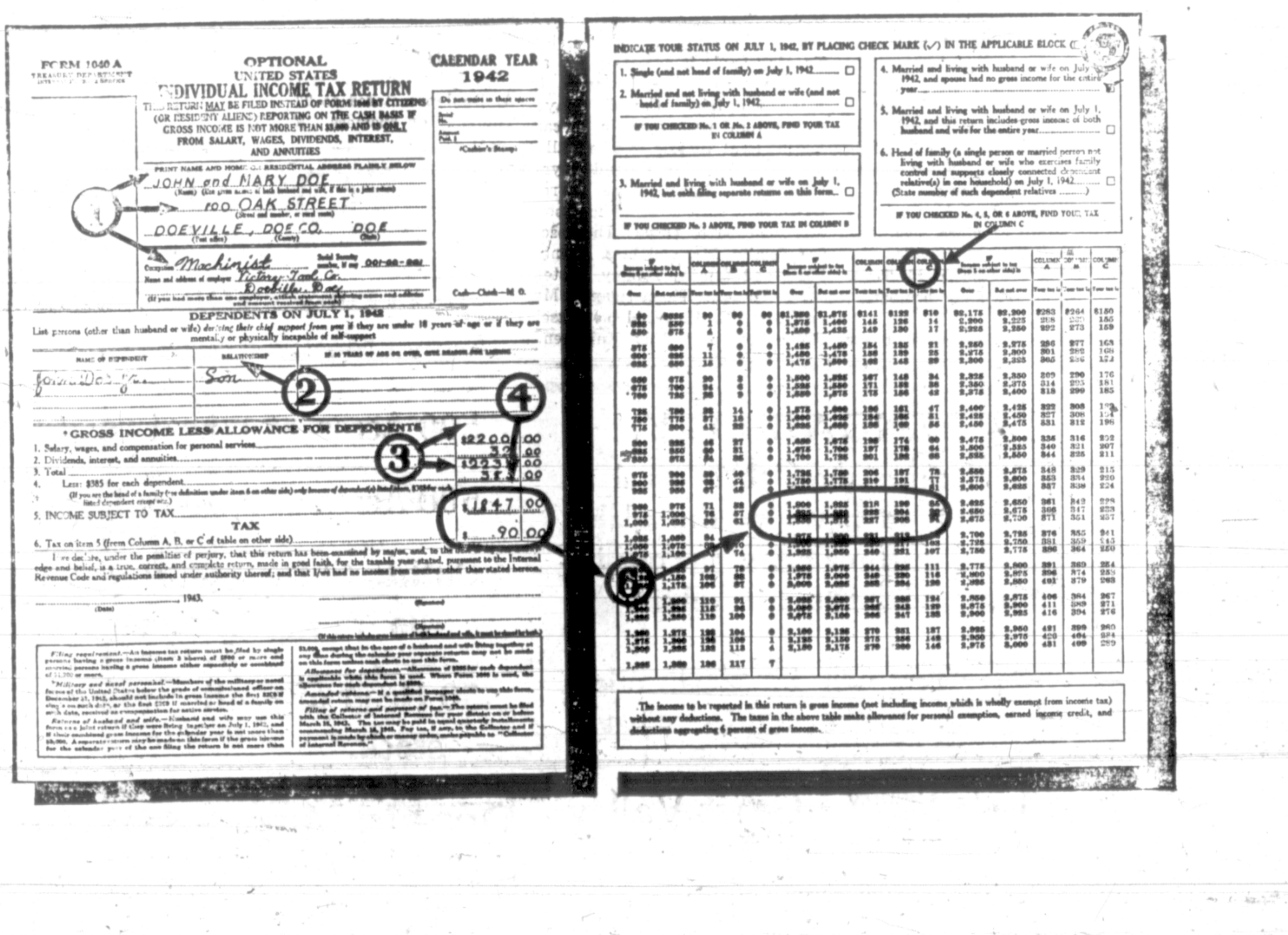
With Simplified Form 1040-A

For Incomes of $3,000 or LESS Received from Wages, Salaries, Dividends, Interest and Annuities

Only 6 Things to Do

① Your name, address, and occupation.
② Your dependents.
③ List your income.
④ Subtract your credit for dependents.
⑤ Indicate your family status.
⑥ Read your tax directly from the table.

No Difficult Figuring — No Complicated Calculations



Your Tractor Must Last -- Be Careful With It

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