

Grass Valley Matrons Welcome New Bride

Mrs. A. A. Dunlap, Mrs. Alfred Kock and Mrs. Don Smith were hostesses at a bridal shower for Mrs. Bill Todd Saturday afternoon at the Masonic hall. Mrs. Orville Ruggles played a piano solo and Mrs. Arzell Lemley and daughter sang a duet accompanied at the piano by Mrs. Ruggles. After the bride opened the gifts, refreshments of cake, jello and coffee were served to about sixty by the hostesses.

Mr. and Mrs. Grover Young took their son, Clarence Young, R.M. 1 to The Dalles Saturday when he left for Portland, leaving Monday for Chicago, Illinois, where he will have his first land duty in six years. He spent his leave with his parents and visiting friends and also relatives in Portland.

Mr. and Mrs. Arthur Bibby took their daughter, Janice, to The Dalles Saturday afternoon when she entered the hospital for medical treatment. The Bibby's returned home Sunday.

Mrs. Charles Anderson left Friday for Vancouver, Wash., to spend a week with her mother, Mrs. Emma Cox, who is ill.

The Baptist Mission society met at the home of Mrs. Maude Garrett Thursday afternoon with 16 members and guests present. Refreshments were served at the close of the meeting.

Duane Lemley left Thursday for Portland where he was sworn in to the navy, returning home Sunday to await his call.

Mr. and Mrs. Ted Ball and son, Roger, and Bob Crawford were dinner guests at the home of Mr. and Mrs. Arzell Lemley Saturday evening.

Mrs. Matt Simon and daughter, Helen, were business visitors in The Dalles Saturday.

Mr. and Mrs. Tom Douma of Moro and Sgt. Vernon Shipley, recently returned from the South Pacific area, where he spent most of his time in the service since April 19, 1942, were visitors here Sunday.

Mr. and Mrs. T. M. Rolfe had as dinner guests Sunday in honor of Mr. Rolfe's birthday anniversary, Mr. and Mrs. John Rolfe and sons, Mr. and Mrs. Charles Baker and children and Mr. and Mrs. Everett Dunlap and son.

Mr. and Mrs. Bert Cox moved to the Schwartz place Monday farm by Bill Brinkert. Mr. Cox is working for Mr. Brinkert this spring.

Mr. and Mrs. Orville Ruggles and Mrs. O. N. Ruggles in The Dalles Friday.

Mrs. Clifford Macey and children arrived Wednesday from Klamath Falls to visit at the home of Mr. and Mrs. Willard Barnett. Mr. Macey arrived here Friday to spend the week end. They returned to their home Monday.

Among those who attended the Junior play at Moro Friday night were Mrs. Arzell Lemley and daughter, Carolyn, Mrs. Ted Ball, Mr. and Mrs. Tommie Barnett and daughter, Ethel, Mrs. W. D. Barnett and daughters, Dorothy and Betty, Mrs. Maude Garrett and son, Billy, Mrs. J. W. Blagg and daughter, Marie, Gerald Blagg, Mr. and Mrs. Herman Ziegler and daughter, Ina May, Lois Kelley, Robert Peterson, Mr. and Mrs. Edgar Alley and children, Mrs. Helen Bayer and children, Miss Emma Jean Scholl, and Mr. and Mrs. Estel Hartley.

Mrs. Charles Perrigo and daughter Linda, Lois Kelley and Mrs. Helen Bayer and son, Byron, were business visitors in The Dalles Friday.

Mr. and Mrs. John Block spent Sunday visiting Mr. and Mrs. Andrew Brown at Bakeoven.

Mrs. Dell Olds and her niece, Mrs. Barry Husings, who is here visiting returned home the last of the week from the Valley where they visited relatives.

Miss Emma Jean Scholl of Bend was an overnight guest at the home of Mrs. Helen Bayer Friday night.

Mrs. Maynard Nelson arrived here the first of the week from Los Angeles, Calif., where she visited relatives and friends on her way from Fort Benning, Ga., where her husband was stationed. She will stay with her parents, Mr. and Mrs. George Wilcox, for

a while. Mr. and Mrs. Rich Campbell and son, Jack, and Mrs. Maud Campbell of The Dalles spent Sunday visiting at the home of Mr. and Mrs. Frank Bayer. No school Thursday and Friday as pupils and teachers have Spring vacation.

MORO NEWS

The teachers of Moro High left Wednesday for a vacation in the Valley.

Mr. and Mrs. W. W. Knights and family and Mrs. G. Douma went to Portland Wednesday evening over the spring vacation.

Mr. and Mrs. Tom Preece went to Portland and other Valley points to spend the spring vacation Wednesday.

A traveling examiner of operators and chauffeurs is scheduled to arrive in Moro, Monday April 2, 1945 and will be on duty at the courthouse between the hours of 10 A. M. and 4 P. M.

Moro Lodge No. 113, I.O.O.F.

Meets 1st and 3rd Tuesdays in I.O.O.F. hall. Transient and visiting brothers are cordially invited to meet with us.

Ernest Houston N. G. A. R. Kessinger, Secretary

Bob Marvin Writes

The following letter was received by Mrs. Robert Marvin from her husband, who is in England, but out of the hospital now.

You asked what I thought of the Red Cross now here. As far as I am concerned life would be a lot gloomier here if it weren't for the Red Cross huts and clubs in the camps and the clerks in the towns and cities. I have never been in a club that wasn't crowded with G. Is. and if it was near a post with sailors. It is usually the first place a serviceman heads for in a town. He eats and sleeps there for a very small cost usually forty cents a bed, with clean sheets and two bits for a meal, shaves and showers at no cost, gets all kinds of information. They have free dances and movies, various kinds of tours, lend you money if you're broke, contact home if you are worried and do dozens of other things and are pleased to be able to do them. I have nothing but good to say for them.

Bob

Mrs. Mollie McLachlan received word that her son, Wendell, a member of the 36th Armored Infantry in Germany, had undergone an operation for appendicitis March 11.

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

COTTAGE CHEESE AS DELICIOUS DESSERT

Cottage cheese and soft cream cheese are expected on the market in larger quantities as milk production increases from the low season on into the flush season late in spring and summer. Cottage cheese is one of the most delicious, nourishing and versatile foods. It is quick and easy to use in a great variety of dishes from the first course to salad and dessert, and because of its bland flavor combines well with many different foods and seasonings.

European cooks, especially in Scandinavian and Balkan countries, always have made good use of cottage cheese in both hot and cold dishes. But too often American cooks have seen this cheese only as something to dab on lettuce and serve as salad. Old Dutch cake or pie has been one of the famous delicacies of Pennsylvania Dutch cooking and here is a recipe that you will enjoy using.

Dutch Cheese Cake or Pie
1 lb cottage cheese, 1/2 cup milk, 1-3 cup sugar, 1 tsp salt, 1/2 cup chopped raisins, 3 eggs beaten, 2 tsp melted butter, rind & juice 1 lemon. Press cheese through a fine sieve. Add all ingredients. Stir well. Line a deep pie tin with pastry and bake until a delicate brown. Fill with the cheese mixture.

C. A. Ruggles INSURANCE

Moro Oregon

SHOE REPAIR

FERCY THOMPSON MAIN STREET, MORO Work Done Well and Quickly

ture. Bake in a moderate oven until firm in the center—15 or 20 minutes.

Cottage Cheese Pudding
3 cups cottage cheese, sieved, 1 cup rich milk, 1/2 cup sugar, 4 eggs, slightly beaten, 1 tsp salt, 1 tsp vanilla. Combine cheese and milk. Add sugar gradually to eggs, stirring constantly. Combine mixture, add salt and vanilla, stir well. Pour into buttered pan or custard

T. Lester Johnson

LAWYER WASCO MORO

CHURCHES

Moro Community

Presbyterian Church James D. Moberg, pastor. Bible School 10 a. m.

Easter program by Sunday school. Offering for Foreign Missions.

Sermon "Christ The Lord is Risen Today" Special music by choir. Wed. 8 P. M. Prayer meeting

Christian Science Society

Sunday morning services at 11:00 a. m. Subject: "Substance"

Wednesday night service at 8 includes testimonials of healing. The reading room in the rear of the building is open. All authorized Christian Science literature can be bought or borrowed

WASCO METHODIST CHURCH

EASTER PROGRAM

The children's program will be given by the church school at 10 A. M. A Cantata "Redemption's Song" will be presented by the choir at 11 A. M. Sermon by the pastor, "The Risen Christ"

Preaching service at the Grass Valley Methodist church at 3 P. M. F. L. Cannell, pastor.

cups, place in pan of hot water (green) until firm, about 1 hour. Bake in moderate oven (350 de-Serves 8 to 10.

Grass Valley Dance

Saturday Night

March 31, 1945

If you want to sell a ranch or a house or an outfit or any other real or personal property, I am a licensed real estate broker.

Loans made on farm land at 4 percent interest.

Giles L. French

THE OLD RELIABLE for Quality—Dependability—Courtesy

Ziegler's

Quality Store GRASS VALLEY

KATE SMITH asked to write this message on Saving Used Fats!

"The help of every woman is needed in saving used fats for hundreds of battlefield and home-front essentials. But some of us don't know all the ways we can do it. Here are a few points I've found helpful."—Kate Smith



MANY WOMEN SAY: "But I never have fats left over." Certainly it's good economy to re-use your fats... but there's always some left over even after that... and that little is more important than you can imagine. Only one tablespoonful of used fat will help make 5 machine-gun bullets. So there just can't ever be too little to save! Come on, everybody, scrape your broiling pan, your roaster, skillet. Save meat-trimmings and scraps of fat left on plates.



OTHERS TELL ME: "But my fats are often too dark to turn in." It doesn't make a mite of difference how dark or blackened... or what smelly things like onion or fish you've cooked in your fat. Every drop of it will help make parachutes, synthetic rubber, soaps for the fighting and war fronts. Don't feel ashamed to hand it in to your butcher. If you save every bit of fat you possibly can, you're doing a job to be proud of!



THEN YOU HEAR: "But what sort of container will I use?" Any kind of tin can will do. The next time you open a can of fruit or juice or soup or vegetables, save it. But please don't use glass... it almost always breaks and makes the fat difficult to salvage. When the can is full, take it to your butcher. For every pound, you'll get 2 red points. If you have any difficulty disposing of your fats, call your Home Demonstration or County Agent.

Approved by WFA and OPA. Paid for by Industry

FIRST NATIONAL BANK OF PORTLAND, OREGON

"Merchants of Credit for 80 Years"

Condensed Statement of Head Office and 40 Branches as of March 20, 1945

RESOURCES

Cash on Hand and Due from Banks	\$115,229,441.12
United States Bonds, including U. S. Government Agencies	253,636,904.45 \$368,866,345.57
Municipal Bonds	58,482,718.00
Loans and Discounts	47,311,321.86
Stock in Federal Reserve Bank	300,000.00
Bank Premises, Furniture and Fixtures	2,585,638.22
Other Real Estate	None
Customers' Liability on Acceptances	10,010.16
Interest Earned	752,270.42
Other Resources	228,925.66
Total Resources	\$478,537,229.89

LIABILITIES

Capital	\$4,500,000.00
Surplus	5,500,000.00
Undivided Profits and Reserves	7,883,908.31 17,883,908.31
Reserves Allocated for Taxes, Interest, etc.	1,468,164.36
Acceptances	10,010.16
Interest Collected in Advance	139,767.13
Other Liabilities	248,390.28
Deposits (exclusive of reciprocal bank deposits)	458,786,989.65
Total Liabilities	\$478,537,229.89

Affiliated with The First National Bank of Portland are eight additional banks whose total Deposits, as of March 20, 1945 were \$23,201,410.73, and total Resources \$24,367,303.35. These figures are not included in the above statement of The First National Bank of Portland

The locations of these banks are as follows:

Sweet Home... Seaside... Silverton... Cottage Grove... Forest Grove... Prineville... Scio... Saltwood (Portland)

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

JOIN

The Community Club at The Dalles and help returning veterans acquire club quarters. Over 600 members. Thanks for your help