

Grass Valley News Tells Of Social Life

Among those who visited the Kent Rebekah lodge Thursday evening were Mrs. Glenn Perry, Mrs. Earl Olds, Mrs. Herman Ziegler, Mrs. Boyce Blaylock, Mrs. Donald von Borstel and Mrs. Bernard Martin. Mrs. Marion Wilson, president of the Rebekah Assembly of Oregon paid her official visit to the lodge.

Mr. and Mrs. Don Smith and son, Larry, of The Dalles came up Saturday and were over night guests at the home of Mr. and Mrs. Arzell Lemley.

Mr. and Mrs. John Block had as dinner guests Sunday Mr. and Mrs. Don Smith and son, Larry, of The Dalles and Mr. and Mrs. Ed Alley.

Mr. and Mrs. R. E. LeBleu and children of Terrebonne were visitors at the home of Mr. and Mrs. John Rust Sunday.

Mr. and Mrs. Arzell Lemley and Mrs. A. A. Dunlap left Sunday for Portland on business for a few days.

Mrs. Jesse Arnold of Pendleton was an overnight visitor at the Frank Pike home Friday, she returned to her home Saturday.

Mrs. Dean Reynolds left Wednesday for Vancouver, Washington to spend a few days at the home of her son-in-law and daughter, Mr. and Mrs. Warren Elliott, and family. Mr. Reynolds went down Sunday to bring Mrs. Reynolds home. Their son, Gene, who had been attending O.S.C. at Corvallis returned home with them and will help his father on the ranch.

Mr. and Mrs. Frank Pike motored to Hood River Sunday to spend the day.

Mrs. Roy Schilling entertained her bridge club at her home Thursday with a 1:30 dessert luncheon followed by contract at two tables with Mrs. Glenn Perry and Mrs. A. F. Balzer holding high scores and Mrs. Art Bibby low score for the afternoon.

Mr. and Mrs. Art Bibby were in The Dalles Friday on business.

The Woman's community club will meet Friday, March 14 at the Masonic hall.

Members of the Woman's club who motored to Moro Friday where they were guests of the Moro Woman's club were Mrs. Glenn Perry, Mrs. Earl Olds, Mrs. Tom Alley, Mrs. Art Schilling, Mrs. W. C. Todd and Mrs. Charles Davis.

Art Bibby left Saturday morning for Cornelius to visit his mother, Mrs. Frances Bibby, returning home Sunday evening.

Mrs. Richard Salvadore and daughter arrived here Sunday from Portland to spend several days visiting her sister, Mrs. James Easter, and family.

Mrs. Glenn Perry and daughter, Donna, and Mrs. Earl Olds were in The Dalles Monday on business.

Sam Stark motored to Tygh Valley Wednesday when Willis Brittain accompanied him to Carvallis on business.

Mr. and Mrs. Boyce Blaylock had as their guests for Sunday dinner her sister, Mrs. C. H. Tallman and family of Hood River. That evening for dinner other guests were Mr. and Mrs. Donald Martin and baby and Mrs. Jennie Martin of Moro. Later callers

were Mr. and Mrs. Bernard Martin and daughter Deanna. Mr. and Mrs. Willard Barnett were business visitors in The Dalles Monday.

Arthur Roth SK2-c and his wife and son left Wednesday for Philadelphia, Pa. to report for duty after spending several months leave visiting relatives and friends at Olympia, Washington and at Grass Valley.

Mrs. Arzell Lemley, Mrs. Gordon Lemley and Mr. and Mrs. Alfred Kock were in The Dalles Thursday on business.

Karen Goddard left Friday by bus for Portland to spend the week-end visiting her aunt, Miss Doris Amidon, she returned home

Monday.

Mrs. Art Schilling and children and Mr. and Mrs. W. C. Wood were in The Dalles Thursday on business.

Mr. and Mrs. Howard Schilling and son, Marshal, Mrs. Amelia Peterson and Mrs. Ted Peterson were dinner guests at the home of Mr. and Mrs. W. F. Schilling Thursday.

Arden Squire left Monday for Prairie City on business for a few days.

Mr. and Mrs. Millard Eakin motored to Portland Sunday to spend the day.

Mr. and Mrs. Ted Smith went to The Dalles Friday night when Mrs. Smith entered the hospital

for medical attention. She returned home Sunday.

Mr. and Mrs. Dell Olds motored to Salem Saturday to "Freshman Glee" at the Willamette university and to visit their son-in-law and daughter, Mr. and Mrs. Marion Crews. They returned home Sunday accompanied by her mother, Mrs. James Walkenshaw, who had been visiting friends at Salem, to spend several weeks here with them.

Mr. and Mrs. Harold Eakin and daughter, Mauna aye, motored to Portland Monday on business a few days.

Mr. and Mrs. Tom Coyle were business visitors in The Dalles Tuesday.

Others attending the show and sale at Spokane, Washington last week-end were Fred Cox, James Earl, Elton Eakin, Mr. and Mrs.

V. B. Eakin and Ralph Eakin. Fred Cox bought two of the Hereford heifers, which came from the Melhorn Ranch at Halfway, Oregon.

Mr. and Mrs. Wallace May had as their guests one evening last week Mr. and Mrs. Joe Hildebrand from Wasco.

Bruce Alley and daughter, Karen, brought his parents, Mr. and Mrs. Ed Alley home Friday from Bonneville where they spent a week visiting them. Bruce and daughter returned home Saturday afternoon.

Grace Zavely of Moro spent Sunday visiting at the home of Mr. and Mrs. Wallace May and Mrs. L. D. May.

Harold Eakin bought two Hereford heifers, one the reserved champion, at the sale in Spokane last week-end. The heifers came

from the Jim Morton Hereford Ranch at Lostine, Oregon. Dianne and Gene Schilling, and from Moro were Sandra May, Tommie, Penny and Kay Hagley, Mavis and Louis Miller, Jimmy and Sharon Belshe, Dianna Hendricks. After playing games a while refreshments of birthday cake, icecream and punch were served by the hostess, Deanna received many lovely gifts.

Deanna Martin celebrated her 6th birthday anniversary Sunday when her mother Mrs. Bernard Martin invited friends in for the occasion. Those present were Sharon Cantrall, Jeanie Duncan, Alice and Rosalee Eslinger, Joele and Orville Blaylock, Harry Dean and Tommie Eakin,

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

It's no secret that there was a bumper potato crop this last year. But with spring peeking around the corner there is still a large share of this all-time high production of potatoes to be eaten.

Every effort is being made to help homemakers get potatoes of the highest quality. Low grade and deteriorating potatoes are being disposed of through manufacturing plants, livestock feeders and the export trade, which means there will be more U.S. No. 1 potatoes on the market and less of the poorer grades. Homemakers can do their share in helping to eat up this huge potato crop by serving them frequently. Serving them scalloped, baked, creamed, in salads or soup, as well as mashed, fried or boiled with the meat course, will give greater variety to meals.

Potatoes are a carbohydrate vegetable which means they are a good source of energy. They contain small amounts of Vitamin C, the B vitamins and iron, but much of their nutritional value is lost when they are peeled and cut up for cooking. They are best cooked in the skin and eaten that way, for most of the nutrients lie just beneath the skin. Relatively speaking, potatoes aren't fattening—it's the gravy and fat that

adds the pounds.

Potatoes just would not taste as good without the use of butter, milk and cheese. The addition of these delicious dairy products add much to their taste appeal as well as their nutritive value. The addition of rich milk or cream and butter to mashed potatoes makes all the difference in the world in flavor. And a good hearty potato chowder will do wonders for a cold day luncheon. Tiny new potatoes rolled in melted butter and chopped parsley add a gourmet's touch to a spring dinner. And stuffed baked potatoes with cheese —Ummmm!

Escalloped potatoes made with rich milk and butter became a meal in themselves when pork or lamb chops, sausages or weiners are baked on top. Today's recipe is a delicious casserole of quick-escalloped potatoes and weiners—a perfect main dish for hurry-up meals and so economical too!

Quick Escalloped Potatoes and Weiners

12 weiners, tbs. butter, 2 tbs. flour, 3/4 tsp. salt, 2 cups milk, 1 to 2 tsp. prepared mustard, 5 cups sliced raw potatoes, 1 cup sliced onions.

Split weiners in half lengthwise. Melt butter in a saucepan, blend in the flour and salt, and add milk; stir constantly over direct heat until sauce boils and thickens. Stir in mustard. Add sliced potatoes and onions, and bring to boiling point. Turn half the hot mixture into a 2 quart casserole; arrange half the weiners on top and cover the rest of creamed potatoes. Top with remaining weiners. Cover casserole and bake in a moderate oven, 350 degrees, for 30 minutes or until potatoes are tender. Serves 6.

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Are they well established? Could you suffer loss? There are many reasons why ownership can be challenged. Take the case of the Thompsons. A house in the middle of their block was sold. The new owners obtained a Commonwealth Insured Title. It later developed that a street widening program years before had taken five feet from the Thompson's corner lot, a change not recorded in their deed. Other lots had been gauged in relation to the two corner ones, leaving five feet of orphan land in the center of the block to which no one actually held title.

A new survey was made to clear up the title to the strip. A deed was obtained and the suit was paid for by Commonwealth. Everyone benefited because one family had a Commonwealth Insured Title. Make sure your property lines are protected. Ask your experienced realtor, attorney or banker about Commonwealth Insured Title.

* A true story except for the name.

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HIS WIFE COULD EAT NO
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