

Classified * and * Legal * Advertising

Want Ads

FOR SALE—One hydraulic hoist with dump body for wheat purposes. Phone 36F45, Art Stefani. 17tf

FREE! If excess acid causes you pains of Stomach Ulcers, Indigestion, Heartburn, Belching, Bloating, Nausea, Gas Pains, get free sample, Udga, at Humphreys Drug Company.

MAYTAG SERVICE—Work, parts and oil. All work guaranteed satisfactory. W. G. Roberts, at Clark ranch, Heppner 181fc

LAWN MOWER sharpening, factory style. N. D. Bailey 4-tf-c

FOR SALE—340 ewes, 5 and 6 years old; 2 large fat hogs. A. V. Wright 24-27

HAVE—some choice Hamp and Lincoln bucks for sale. J. F. Mahony, Gervais, Oregon, 25-27p

FOR SALE—Netted Gems and White Rose potatoes by the sack. See Pete Prophet, 25-27

FOR SALE—3200 acre stock ranch; good buildings, woven wire fence, water, 6 miles south of Hardman. Write or see me Mrs. Ada Cannon, Ione, Ore. 26-28

FOR SALE—Piano, like new, recently tuned. Mrs. W. Y. Ball 26-8

WANT TO BUY small home in Heppner, close in. Mrs. Frank Gentry. 26-27p

FOR SALE—One of the nicest 200-acre tracts in Hermiston districts; lawn and shade; 7-room strictly modern house, full cement basement, coal furnace; about 5 acres in alfalfa, remaining in pasture; good barn for 9 cows. Just outside of city limits. Have other interests and cannot handle. W. E. Morehouse, Phone 3341, Hermiston, Ore. 26-27c

FOR SALE—45 weaner pigs. Paul Slaughter, Irrigon, Ore. 27p

WANTED—A small safe. Phone 1211 or write Omar Rietmann, Ione. 27c

WANTED—Good 3/4 springs or bed and springs. Write Armin Wilson, Lexington, or call 36F15. 27-28p

FOR SALE—White Leghorn laying hens, S. J. Devine, Heppner. 27tf

FOR SALE OR LEASE—140 ewes. J. O. Turner. 27-28p

FOR SALE—Buzz saw complete, mounted on trailer; has 16 inch tires, 32-in. blade; in good condition. Homer Tucker. 27-28p

CASH for your piano or band instrument! Just drop a line to Pendleton Music House, Pendleton, Oregon. 27c

LOST—large box between Carl Bowman ranch and Lexington; among contents were skillet, blanket, medicine, paper dolls, etc. Mrs. R. B. Rice, Heppner. 27-28c

Legal Notices

NOTICE OF SALE OF COUNTY PROPERTY

BY VIRTUE OF AN ORDER of the county court dated Sept. 2, 1943, I am authorized and directed to advertise and sell at public auction, the following described property at not less than minimum price herein set forth:

The West 38 feet of Lot 5 and the East 61 feet of Lot 6 in Block 2 of the City of Heppner, Morrow County, Oregon, (except that part now leased and occupied by the Pacific Telephone and Telegraph Company, described as follows: Beginning at a point 94 feet West from the Southeast corner of Block 2 of the original town (now city) of Heppner, Morrow County, Oregon, running thence North 66 feet; thence West 10 feet; thence South 27 feet, 9 inches; thence West 11 feet, 5 inches; thence South 38 feet, 3 inches; thence

RESOLUTIONS OF RESPECT

Whereas it has pleased our Heavenly Father to call to her eternal home our beloved sister Cora Crawford, who was a faithful member of Ruth Chapter No. 32, Order of Eastern Star, and

Whereas, there is a vacancy in our chapter and in the home of her loved ones that will never be filled: Be it resolved that Ruth chapter extends its sympathy to her family and relatives in their hour of bereavement, and records the sorrow in the loss of a sister.

And be it further resolved that a copy of these resolutions be presented to the family, that a copy be given the local newspaper for publication, and a copy spread upon the minutes of our chapter.

Anna Bayliss
Anna Graham
Blaine Isom
Committee

East 21 feet, 5 inches to the place of beginning) for the minimum price of \$1,600.00; 20 per cent down and balance on contract.

THEREFORE, I will on the 2nd day of October, 1943, at the hour of 10:00 A. M., at the front door of the Court House in Heppner, Oregon, sell said property to the highest and best bidder.

JOHN H. FUTEN,
Sheriff, P. T.
Morrow County, Oregon.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been duly appointed administrator of the estate of Cora D. Crawford, deceased, by the County Court of Morrow County, Oregon, and has accepted such trust. All persons having claims against such estate are hereby required to present the same to the administrator at his office in Heppner, Oregon, within six months from the date of this notice.

Dated and first published this 2nd day of September, 1943.
J. O. TURNER
Administrator. 23-27

NOTICE OF SALE OF ESTRAYED ANIMALS

Notice is hereby given by virtue of the laws of the state of Oregon that I have taken up the hereinafter described animals at my place about 12 miles east of Heppner, Oregon, and that I will on Friday, Oct. 1, 1943, beginning at 2 o'clock p. m., sell the same to the highest and best bidder for cash in hand, subject to the right of redemption of the owner or owners. Said animals are described as follows:

Two bay mares branded H over inverted quarter circle; two brown mares branded TL over inverted quarter circle.
25-27 BEN COX

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been duly appointed administratrix of the estate of Claire P. Weston, deceased, by the County Court of the State of Oregon, for the County of Morrow, and has accepted such trust. All persons having claims against said estate are hereby required to present the same, with proper vouchers attached, to my attorney, J. O. Turner, at Heppner, Oregon, on or before six months from the date of the first publication of this notice. Dated and first published Sept. 23, 1943.

BRETA MORGAN
Administratrix
26-30

NOTICE TO CREDITORS

Notice is hereby given that the undersigned was duly appointed by the County Court of the State of Oregon for Morrow County administratrix of the estate of Walter Bristow, deceased and all persons having claims against the estate are hereby required to present the same to the administratrix duly verified at the law office of Jos. J. Nys, at Heppner, Oregon, within six months from the date hereof.

Dated and first published this 16th day of September, 1943.
NOLA BRISTOW
Administratrix
25-29

HOW TO CAPTURE AROMA OF GRAPES IN JUICE GIVEN

The distinctive aroma and flavor of fresh blue grapes can be captured and kept in grape juice by care in processing, and particularly by avoiding overheating, says Lucy A. Case, O. S. C. extension nutritionist. Grape juice can be an important item in family nutrition as one cup will furnish one-sixth of a man's daily need for vitamin B and more than 6 percent of vitamin C requirements.

The process recommended by Miss Case for making and preserving grape juice follows:

The grapes are stemmed and thoroughly washed by lifting from a pan of water. Then they are crushed and heated to the boiling point and removed at once. In this way the mass of grapes does not reach the boiling temperature, but the fruit is softened so the juice can be drained through a heavy cloth. Addition of sugar is not necessary for preservation but it adds to color and flavor and may be added at this point in the proportion of one cup to a gallon of juice.

The juice is then returned to the stove and heated to the simmering point (185 deg. F.) If no thermometer is available, about the proper about 10 minutes. The juice is per temperature is reached by heating in a covered double boiler then poured into sterilized bottles or jars, leaving about one inch of air space. Bottles are then capped and jars partially sealed unless the self-seal type is used. The processing is completed by again heating to the simmering point in a hot water bath for 30 minutes.

HUNTING for More BUSINESS
Try Our Ads

MORE DRY EDIBLE PEAS NEEDED FOR NEXT YEAR

Oregon growers who undertook large scale production of dry edible peas for the first time this year may plan 1944 plantings with the assurance that war needs for this high protein food crop will continue high next year, reports R. B. Taylor, chairman of the Oregon USDA war board.

Indications are that 1944 needs will call for still larger production than this year's bumper crop, Taylor said.

Most of this year's record crop was grown in Oregon, Washington and Idaho. Around 50,000 acres were harvested in Oregon, with Umatilla county growing the largest amount.

RETURNS FROM TEXAS

Mrs. Everett Crump returned Saturday from Amarillo, Tex., where she has been living with her husband, private first class in the army air corps. Mrs. Crump will visit relatives in Lexington during the period her husband is being transferred to Seattle where she will join him during the further training.

TRANSFERRED

Sgt. C. W. Hayes has been transferred from San Diego to Goleta, Calif., according to word received by his parents, Mr. and Mrs. Glenn Hayes. Mrs. Hayes is coming home to be with their little daughter, Janice, who is staying with her grandparents, Mr. and Mrs. Earl Warner at Lexington.



AMERICAN HEROES BY LEFF



When Richard Breckenridge's submarine made a hurried dive off Japan, a hatch jammed, but he ignored the order to abandon the rapidly flooding conning tower and remained behind, desperately trying to fasten it. By succeeding, he saved vital equipment for his submarine and became the first enlisted man in the submarine service to win the Navy Cross. He was willing to give his life. How much of your income will you invest in Payroll Savings?

U. S. Treasury Department

8 Delicious Dishes From One Pound of Shortening

 Spoon Corn Bread 2 tablespoons	 Ham Patties 2 tablespoons	 Cheese Waffles 4 tablespoons	 Chicken ala King 4 tablespoons
 Chocolate Drop Cookies 4 tablespoons	 Crumb Cake 6 tablespoons	 Cinnamon Biscuits 4 tablespoons	 Apple Dumplings 6 tablespoons

Tempting, homemade, old-fashioned favorites like apple dumplings, crumb cake, spoon bread, are inexpensive to prepare but add a big "plus" to wartime economy meals. And all eight of the above food favorites can be prepared from one pound (32 tablespoons) of high quality blended shortening—with enough in each recipe to serve a family of four generously.

The proof of the pudding is in the eating. The following four good things to eat will add such zest to your meals as to tempt you to try your skill at making all of the eight delicious dishes illustrated here!

Ham Patties
Yield: 4 large patties
1/2 cup milk 1 cup ground cooked ham
2 cups soft bread crumbs 1/2 teasp. salt
1/4 cup diced onion 2 tbsps. blended shortening for frying
1 tbsp. blended shortening

Mix milk with bread crumbs and cook together a few minutes until a thick smooth consistency. Sauté diced onion in shortening, add ground ham and salt and blend the two mixtures. Spread on a plate and cool for a few minutes in the refrigerator. When firm, shape into patties then pan fry in blended shortening.

Variation: For ham croquettes, shape the cooled mixture into balls or cones, dip into beaten egg and then into fine bread crumbs and fry in deep fat at 365° F.

Cheese Waffles
Yield: 6 medium waffles
1 1/2 cups sifted flour 1 cup milk
1/2 cup sugar 4 tbsps. blended shortening
1/2 teasp. salt 1/4 cup grated cheese
1/2 teasp. baking powder 1/2 cup milk
2 eggs, separated

Sift together flour, salt and baking powder. Add beaten egg yolks mixed with milk. Beat in melted shortening. Fold in beaten egg whites and grated cheese. Bake in hot waffle iron.

Chocolate Drop Cookies
Yield: About 36 cookies
1/4 cup blended shortening 2 squares chocolate
1 egg 1/2 teasp. soda
1 cup brown sugar 1/2 cup milk
1 1/2 cups sifted flour 1 teasp. vanilla
1 cup broken nut meats

Beat egg. Add sugar gradually. Add melted shortening. Beat. Alternately add sifted dry ingredients and milk. Add nuts and vanilla. Drop by teaspoonfuls onto a baking sheet. Bake 10 minutes in a

moderately hot oven (400° F.). If cocoa is substituted for chocolate, use six tablespoons cocoa and add 1 tablespoon shortening.

Cinnamon Biscuits
Yield: 12 biscuits
2 cups sifted flour 4 tbsps. blended shortening
1/2 teasp. salt 1/4 cup milk (about)
1/2 teasp. baking powder 1/2 cup milk (about)

Sift together flour, salt and baking powder. Blend in shortening until mixture is the consistency of coarse cornmeal. Stir in milk to form a stiff dough. Turn onto a lightly floured board or pastry cloth and knead gently 3 or 4 times. Pat out to 1/4-inch thickness, in rectangular shape. Spread with cinnamon mixture. Roll up like jelly roll. Cut in 1-inch slices. Lay out side up on a baking sheet. Bake in a hot oven (425° F.) about 20 to 25 minutes.

Cinnamon Mixture: Sift 1/2 cup sugar with 1 teaspoon cinnamon. Blend with 1/4 cup melted butter or margarine. Spread on dough.