

CHURCHES

FIRST METHODIST CHURCH

Bennie Howe, Minister

Sunday, Jan. 14:

Divine worship at 11 a. m. Music by Junior choir.

Sunday school at 9:45 a. m.

Tuesdays:

Junior choir meets at 4 p. m.

Wednesdays:

Senior choir meets at 8 p. m.

Thought for the Week

Think seldom of your enemies, often of your friends, and every day of Christ.—Van Dyke.

CHURCH OF CHRIST

O. Wendell Herbison, Pastor

Bible school 9:45. A class for every age.

Morning worship 11 a. m.

Christian Endeavor 8:30 p. m.

Evening service 7:30 p. m.

ALL SAINTS EPISCOPAL CHURCH

Archdeacon Neville Blunt

Church School 9:45 a. m.

Evening Prayer 7:30 p. m.

ASSEMBLY OF GOD

Clifford Noble, pastor

Weekly services, Tuesday, 7:45 p. m.; Friday, cottage meetings.

Sunday school 9:45 a. m.

Morning worship 11 a. m.

Young People's service 6:45 p. m.

Evangelistic services 7:45 p. m.

ST. PATRICK'S CHURCH

Rev. Francis McCormack Pastor

Schedule of Services:

Heppner: Sunday mass at 9 a. m. on the 1st and 3rd Sundays; at 10:30 a. m. on the 2nd and 4th.

Ione: 10:30 a. m. on the 1st and 3rd; 9:00 a. m. on the 2nd and 4th Sundays.

Week day mass at 8 a. m. First Friday at 7:30 a. m.

Confessions: Saturdays, 7:30 p. m. to 8:00 p. m. Sundays 8:15 a. m. to 8:55 a. m.

CHURCH of IONE COOPERATIVE

H. N. Waddell, Pastor

Bible school. 10 a. m.

Worship service 11 a. m. "The Christ of Divine Grace."

2:30 p. m. Preaching service at Lexington.

Junior C. E. 7 p. m.

Praise and preaching service 7:30 p. m. "What Does Jesus Teach about the New Birth?"

Tuesday Bible study and prayer service 8 p. m.

Wednesday Choir practice 8 p. m.

Thursday Union aid 2 p. m.

A cordial welcome awaits you. Come.

IONE FULL GOSPEL MISSION

Ralph De Boer, Pastor

Sunday school 10 a. m.

Preaching 11 a. m.

Evening service 8 p. m.

IONE FIRST BAPTIST CHURCH

Edward Caldwell Bowlen, Pastor

Bible School 10:00 a. m.

Morning Worship 11:00 a. m.

Young People's 7:00 p. m.

Evangelistic Service 8:00 p. m.

Prayer meet 8 p. m. Wednesday.

CARD OF THANKS

We wish to thank the good people for their expressions of sympathy and acts of kindness and for the many beautiful floral offerings in memory of our beloved sister, May Adams.

Corda Sailing and family

J. S. Warren and family

FOR SALE—4 good young work horses, and harness. Weights 1700-1800 pounds. 3 well broke. See J. O. Turner. 42-43p

JANUARY CLEARANCE SALE—

Winter coats 1/4 off; winter hats 1/2 off. Curran's Ready-to-Wear. 42-44c

LOST—Pekingese dog, yellow with black on sides. Answers to name of Ming Toy. Reward. Return to Bobby Lee Graybill. 42p

FOR SALE—1942 John Deere tractor, Model D. Ralph Beamer. 42p

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FOR SALE—Portable Underwood typewriter. Call 962. 42c

EWO-WHEEL trailer for sale. Homer Tucker. 42-43p

FOR SALE—Good potatoes; 4 miles north of Cecil. J. W. Roberts. 41-48p

COLLECTION ATTORNEY for Salem Unemployment Compensation Commission, PERSONNEL TECHNICIANS for Portland office: for PERMANENT positions with the State apply at your local Public Welfare, Board of Health, or Unemployment Compensation Commission office. Final filing date January 27, 1945. 42c

ATTENTION FARMERS—AVOID

PENALTIES ON YOUR ESTIMATED AND FEDERAL TAX RETURNS. OUR INCOME TAX SERVICE MAY SAVE YOU MANY DOLLARS. LOCATED IN PENDLETON HOTEL BLDG, OPEN 9 A. M. TO 9 P. M. INCOME TAX SERVICE 41-42c

FOR SALE—My home 1 mile North East of Pendleton. First house left side Helix road. 38 acres improved; good 4-room house, electricity, garage, chicken house, barn with shed on each side, all recently painted; 11 acres free water right, balance pasture and farm. Land priced below market value for quick sale at \$3,500 cash. Am moving to Illinois, possession by Feb. 15. Also have new electric water pump and complete plumbing at cost if desired by purchaser. O. M. CLARK, former Watkins Dealer, R No. 1 Box 96 A, Pendleton, Oregon. 42-44c

NOTICE OF FINAL ACCOUNT

NOTICE IS HEREBY GIVEN that the undersigned, Administrator of the Estate of William Hynd, deceased, has filed his final account and report in the said estate with the Clerk of this Court and that the Judge thereof has fixed Monday, January 22, 1945, at the hour of 11:00 o'clock A. M. as the

time, in the county courtroom in the courthouse in Heppner, Morrow County, Oregon, as the place for hearing objections to the said final account and the settlement thereof.

DAVID HYND

Administrator of the Estate of William Hynd, deceased

P. W. MAHONEY
Attorney for the Administrator
Heppner, Oregon. 39-43

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been duly appointed executrix of the estate of Alfred L. Ayers, deceased, by the County Court of the State of Oregon, for Morrow county, and has accepted such trust. All persons having claims against said estate are required to present the same to the executrix of the estate at the office of J. O. Turner in Heppner, Oregon, within six months from the date hereof.

Dated and first published at Heppner, Oregon, this 14th day of December, 1944.

MABEL HUGHES

38-42 Executrix

SUNDAY SPECIAL

Turkey Dinner
\$1.00 per plate

VICTORY CAFE

Ione, Oregon

Ray and Betty Lieuallen
Proprietors

NOTICE!

The truck line formerly owned and operated by Clyde Nutting, Heppner, is under the name of

Heppner, Ione, Portland Truck Line

This truck is to remain in Morrow county to serve this area.

It is now being reconditioned at the Jackson Implement Company at Lexington.

TELEPHONE

152 Heppner, or 60 Pilot Rock

N. Schmaltz & Sons

Peters Building, Heppner

Roofing and Siding Contractors and Applicators

For Information Write Box 726, Heppner, or phone 83, Condon, Ore.






FOR SALE

11-room house—2 baths; first floor newly decorated; new linoleum; full basement with furnace; good cook stove double lot, with outbuildings, good fence, trees and lawn.

Price \$4,000

Turner, Van Marter
and Company

HOUSEWIFE'S MEAT COOKERY GUIDE

COOKING METHODS	BEEF CUTS	VEAL CUTS	PORK CUTS	LAMB CUTS	VARIETY MEATS
 ROASTING	Standing Rib Rolled Rib Sirloin Chuck Ribs (high quality) Rump (high quality) Round (high quality) Loaf	Rolled Shoulder Cushion Shoulder Arm Roast Blade Roast Rib Loin Rump Leg	Loin Rolled Shoulder Cushion Shoulder Fresh Ham (pork leg) Smoked Picnic Smoked Shoulder Butt Smoked Ham Sausages Sliced Salt Pork	Cushion Shoulder Rolled Shoulder Breast with Pocket Rolled Breast Rack	Liver (beef-veal, pork-lamb)
 BROILING and PAN-BROILING	Rib Steaks Club Steaks T-Bone Steaks Porterhouse Steaks Sirloin Steaks Chuck Steaks (high quality) Rump Steaks (high quality) Patties	Veal is not broiled or pan-broiled	Fresh pork is not broiled or pan-broiled Smoked Ham Slices Sliced Bacon Sliced Canadian Style Bacon Smoked Shoulder Butt Slices Sliced Salt Pork	Rib Chops Loin Chops Shoulder (arm and blade) Leg Steaks Patties Chaplets (from breast stuffed with ground lamb)	Liver (veal-lamb) Kidney (lamb) Sweetbreads (beef-veal-lamb)
 FRYING	Thin Steaks (tender or pounded) Patties	Chops Cutlets Steaks Patties	Chops Sausage	Thin Chops	Liver (all kinds if cut thin) Tripe (after pre-cooking in water) Sweetbreads Brains
 BRAISING	Chuck (arm and blade) Rump Round Heel of Round Brisket Plate Short Ribs Flank Shanks Ox-joints	Breast Rib Chops Loin Chops Shoulder Steaks Cutlets Patties	Rib Chops Loin Chops Shoulder Chops or Steaks Fresh Ham Slices	Breast Neck Slices Shanks Riblets	Liver (beef-pork) Kidney (beef-veal-pork) Heart (beef-veal-pork-lamb) Tripe (beef) Sweetbreads (beef-veal-lamb)
 SIMMERING	Neck Shank Plate Brisket Flank Heel of Round Ox-joints Corned Beef	Neck Shank Plate Flank	Shanks	Neck Steaks Shoulder Breast	Kidney (beef-veal-pork-lamb) Heart (beef-veal-pork-lamb) Tongue (beef-veal-pork-lamb) Tripe (beef) Sweetbreads (for pre-cooking) Brains (for pre-cooking)

Preparation of meat for the table is one of the oldest of the household arts. Methods of meat cooking have been handed down from generation to another.

Within the past quarter century, however, intensive studies have been conducted on at colleges and the U. S. Department of Agriculture have prepared information showing how to prepare meat so as to bring out its full goodness and flavor. This

information has taken the guesswork out of meat cookery and put it on a scientific basis.

Fundamentally, there are only two principles involved in cooking meat: (1) Dry heat and (2) moist heat. Tender cuts are cooked by dry heat methods—roasting, broiling and pan-broiling. The less-tender cuts are cooked by moist heat methods—braising and simmering (cooking in water).

Meat cookery studies have revealed that no matter what method is used, best results are obtained at a low temperature. Among the advantages of low temperature cookery are a decrease in cooking losses, more servings, and a more tender, juicier and more palatable meat dish.

The cuts of beef, veal, pork and lamb and the variety meats suitable for each method of cooking are listed in the table above.