

Diplomacy is the ability to take something and art as though you were giving it away—Banking, sure result getters. Try them and be convinced.

### G.I. Joe's Christmas Dinner

It's usually as hard to drag a good recipe out of a fine cook as a confession from a firebug, but the master chefs of the U. S. Army parted with one this week at Seattle.

It is a recipe for oyster stuffing for the big tom turkeys averaging 28 pounds that will be served to soldiers all over the world who are away from home at Christmas.

The cooking staff at Fort Lawton, the overseas troop and supply cantonment which services the Seattle Port of Embarkation, gave out the "inside" information with the idea that Mom might like to tell her family this Yuletide.

"The stuffing in our turkey is exactly the same kind Johnny is eating in his Christmas dinner at Camp."

Pacific Coast oystermen have been rushing thousands of pounds of fresh oysters, frozen in 6-pound cans, to Army centers in time for distribution. R. H. Bailey, president of the Willapa Oyster Corporation in Seattle, said his firm put on extra workers and added a night shift at several plants in order to be sure that G.I. Joe gets his turkey properly stuffed.

Here is the official recipe, to serve 100, according to Capt. G. B. Pierce, post mess officer:

- 1 2 gallon oysters
- 5 lbs. chopped celery
- 2 1/2 lbs. finely chopped onions
- 3 lbs. fat for frying
- 24 lbs. soft bread crumbs
- 1 1/2 oz. poultry seasoning

- 2 oz. salt, 1/2 oz. pepper
- 8 oz. parsley

Fry celery and onions until partially cooked, add bread crumbs, poultry seasoning, salt, pepper and parsley. Mix well. Place in greased baking pan, cover with parchment paper. Heat oysters in own liquid until edges begin to curl. Drain, add to recipe for dressing. Bake in moderate oven, 350 degrees Fahrenheit, about 1 to 1 1/2 hours.

And here is the master menu for Christmas dinner to be served all Army men and women on land, in case families at home would like to reproduce it:

- Celery Hearts, Green Olives, Sweet Pickles—Iced Tomato Juice Cocktail—Roast Turkey, Oyster Dressing, Giblet Gravy—Cranberry Sauce—Virginia Baked Ham—Candied Sweet Potatoes, Snowflake Potatoes—Buttered Green Beans, Buttered Kernel Corn—Lettuce Hearts with French Dressing—Parker House Rolls—Pumpkin Pie, Mincemeat Pie, Fruit Cake—Cigarettes, Salted Nuts, Hard Candies—Coffee, Milk and Sugar.

Troops on ships at sea will get about the same dinner, according to Tom Svendsen, steward of the Seattle Port of Embarkation. Ship cooks are civilians and individualists, he added, but each prides himself upon his virtuosity in the galley.

Army, Navy and Marine Corps menus are made up weeks, sometimes months, in advance and supplies ordered for the feasts of the year. There was a rush, in the item of the turkey dressing, because of the late oyster crop, caused by tardy spawning, on the Pacific coast.

#### FIRST ACCIDENT MAY CAUSE A SECOND, WORSE

A reminder that one accident on the street or highway may often cause another was issued to motorists today by Secretary of State Earl T. Newbry.

He pointed out that the second accident is often worse than the first, because of bystanders on the scene forgetting proper safety precautions.

"Our accident records are spotted with deaths and injuries occurring when approaching vehicles crash into pedestrians or vehicles at the scene of a previous mishap," Newbry said. "Frequently a victim who might otherwise have lived will be struck and killed by another car before he can be removed."

By keeping this hazard in mind when involved in an accident, motorists can do much to prevent this trouble, he declared. Every effort should be made to warn approaching cars and to clear the roadway as quickly as possible when police assistance is not available. Drivers nearing an accident scene should slow down well in advance.

The danger is particularly acute at night, and passenger car drivers carrying flares or signal

### Vets' Mail Bag

#### PENSION REGULATIONS EASED FOR VETERANS

Veterans over 55 years of age who have non-service connected disabilities may now qualify for Veterans Administration pensions under recent regulation changes, the VA reports.

VA regulations now specify that a veteran, age 55, with a non-service connected disability rating of 60 percent for one or more disabilities permanent in nature, and who is unemployable, may be considered permanently and totally disabled for VA pension purposes. Previously, a disability rating of 60 percent for one permanent disability, or a combined rating of 70 percent with one or more ratable at 40 percent, was required.

At age 60, veterans may qualify for VA pensions if they have non-service connected disabilities rated 50 percent in degree and are unable to follow a substantially gainful occupation because of the disability. At age 65, the disability requirement is only 10 percent.

The VA emphasizes that the regulation change affects only pensions for non-service connected disabilities, as distinguished from the compensation paid for service-connected ailments.

Information or applications for VA pensions under the new rules may be obtained from the nearest VA office.

#### QUESTION OF THE WEEK

Q. Does the Veterans Administration provide flags to next of kin of deceased veterans?

A. Yes. Flags are issued by the VA to drape the casket of a deceased veteran and afterwards given to the next of kin.

A gangster rushed into a saloon shooting right and left, yelling, "all you dirty burns get out here."

The customers fled in a hail of bullets—all except an Englishman, who stood at the bar slowly finishing his drink.

"Well?" snapped the gangster, waving his smoking gun.

"Well," remarked the Englishman, "there certainly were a lot of them, weren't there?"

Two battered old wrecks of humanity were sitting on a bench when one remarked: "I'm a man who never took advice from anybody."

"Shake, brother," said the other. "I'm a man who took everybody's advice."

Lights may find their foresight rewarded when involved in an accident or breakdown on the road, the secretary suggested. Only trucks are required by law to carry warning devices, however.

### GIRL SCOUT TROOP II HOLD ANNUAL PARTY

Girl Scout Troop II held its annual Christmas party at the home of Mrs. Floyd Adams, which was beautifully decorated for the occasion.

Dinner was served by the leaders and troop committee, then followed games and gifts from the Christmas tree.

Soon, this troop will be five years old. We are working on the "Clothing" and "Good Grooming" badges in the homemaking field. Recently Troop II sent \$2.50 to the Juliette Low World Friendship fund, and \$5.00 to the Girl Scout camp near Wind Mountain. Girls of this troop still hear from the troop of Girl Guides in England, to whom we sent twelve boxes of food a year ago. One of the Guides recently sent a gift to our troop—a history of the Girl Guide movement that she had written herself, and illustrated with pasted in pictures. It is very unusual. The girl whose this history was Margaret Eileen Cooper, whose first letter to our troop

was published in the Gazette over two years ago.

—Sally Cohn, reporting for Troop II.



From where I sit... by Joe Marsh

### Dutch Miller's Back In Uniform

After ten days in the city, Dutch is back in uniform. I don't mean Army khaki or Navy blue—but a different uniform, that's every bit as patriotic and American.

Blue jeans and a denim shirt, for work around the yards and barns; stout boots for tramping through the fields; and a straw hat when the sun gets high—a uniform you see from Maine to Texas, Iowa to Alabama.

It's the uniform of an army—the great army of American farmers who, by their productivity, are

helping to keep this nation strong—bolstering the forces of democracy that guard our freedom.

And in their way of life, too, they are champions of freedom. Temperate folk who enjoy a moderate glass of beer—but never quarrel with those who prefer cider. Tolerant people who fight to the bitter end against oppression and intolerance. From where I sit, a credit to America!

Joe Marsh

Copyright, 1948, United States Brewers Foundation



### The Season's Merriest Greetings

We pause in our effort to render service to wish each and every one of our loyal friends the blessings of a glorious Christmas and the good fortune of a Happy New Year.

### Elkhorn Restaurant



May every gift you receive be one of happiness and good cheer. From the warmth in our hearts to the warmth in your homes, we wish you the merriest of Christmas's and all good wishes for the New Year!

### GONTY'S



May the glow of the candles at Christmas-time bring the light of hope, the flame of faith and the warmth of good fellowship to all...

MERRY CHRISTMAS!

HEPPNER CLEANERS

Wm. and Daisy Collins



How you feed and what you feed both affect milk production. Larro Dairy Feeding instructions are the result of actual feeding tests and have been prepared to help you get the most from this good feed.

Morrow County Grain Growers, Inc. Heppner - Lexington



HOW TO BUY PEACE of MIND BY THE MONTH

CHOICE OF PLANS - WRITE FOR LITERATURE

OREGON PHYSICIANS' SERVICE Please mail literature. I am employed and interested in O.P.S. medical and hospital coverage on an (check one)

individual basis  family basis  group basis

Name \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_ Address \_\_\_\_\_ City \_\_\_\_\_

Mail to O.P.S. at Portland, Salem or Medford

More than 1,000 physician and surgeon members of the Oregon State Medical Society offer prepaid Medical and Hospital protection to employed Oregonians and their families. This coverage is available through Oregon Physicians' Service on a monthly basis, at modest cost. More than 100,000 Oregonians now have peace of mind regarding medical and hospital bills through O.P.S. membership... Perhaps you would like information on O.P.S. plans for yourself, for your family, or for the group with whom you work. The coupon is for your convenience.

OREGON PHYSICIANS' SERVICE 1214 S.W. 6th, PORTLAND 4 455 FERRY ST., SALEM MEDFORD BLDG., MEDFORD

SPONSORED AND APPROVED BY OREGON STATE MEDICAL SOCIETY

# MERRY CHRISTMAS

from

## CENTRAL MARKET and GROCERY

Sara E. McNamer

Gladys L. Walker

Ruth L. Tamblyn

E. A. Bennett

W. Y. Ball

J. W. Hiatt

