

Family, Friends Honor Mrs. Lana Padberg on Jan. 1

By Echo Palmateer

DATES TO REMEMBER

Jan. 7—Pattern alteration demonstration at the Congregational church with potluck dinner at noon.

Jan. 12—Maranathas at the Otto Rietmann ranch with Mrs. Dale Ray as hostess.

Jan. 14—The study meeting of the Topic club at the home of Mrs. Echo Palmateer.

Jan. 15—Regular grange meeting.

Jan. 16—Annual meeting of the Cooperative church members and friends with potluck dinner at noon at the Congregational church. Everyone urged to attend.

Miss Francine Ely left for The Dalles Sunday where she is employed in the Wasco county court house. Her parents, Mr. and Mrs. Franklin Ely, took her to The Dalles.

Guests at the Lana Padberg home over New Years were her children and their families, Mr. and Mrs. W. C. Burton of Portland, Mr. and Mrs. Clarence

Kruse and daughter Karen of Oswego, Mr. and Mrs. Harlan Devin and children of Condon, Mr. and Mrs. Darrel Padberg and children, and Arlie Padberg. A dinner was given Sunday in honor of Mrs. Padberg's birthday and she was presented a corsage of five red roses by her five children. Mr. and Mrs. John Bryson were also dinner guests. Others dropping in for the afternoon were Mrs. Frank Engelman, Mrs. C. W. Swanson, Mrs. Ella Davidson, Mrs. Paul O'Meara, Mrs. Victor Rietmann and Mr. and Mrs. Ernest Heliker.

Mr. and Mrs. Clell Rea and family of Stanfield spent New Years with her parents, Mr. and Mrs. C. W. Swanson. The Reas reported their son Francis was in the St. Anthony's hospital in Pendleton due to a gun wound in his foot. He was accidentally shot through the foot last week with a .22. The bullet went through the foot but missed the bones.

Mr. and Mrs. Robert Buchanan and daughter of Estacada are visiting his parents, Mr. and Mrs. Fred Buchanan.

Miss Marita Flarety of Spokane is a guest at the Delbert Emer home.

Dale White who was injured in an auto accident last week is reported slowly improving at the Good Samaritan hospital in Portland.

Arthur (Sam) Crawford underwent another major operation at

the Good Samaritan hospital in Portland Thursday of last week.

Mr. and Mrs. Dale Ray spent the holidays with Mr. and Mrs. Lester Goodrich of Husum, Wn., and Mr. and Mrs. Billie Brashers and family and Claude Brashers of Lyle, Wn. Miss Gladys Brashers of Los Angeles also visited there.

Mr. and Mrs. Marion Palmer entertained at a dinner at 6:30 p.m. Tuesday, Dec. 28, at their home. Pinochle was played after the dinner. Those present were Mr. and Mrs. Darrel Padberg, Mr. and Mrs. Milton Morgan, Mr. and Mrs. Raymond Lundell, Mr. and Mrs. Lloyd Rice, Mr. and Mrs. Ray Heimbigner, Mr. and Mrs. Donald Heliker, Mr. and Mrs. Paul Pettyjohn, Mr. and Mrs. Lloyd Morgan, Mr. and Mrs. Edmond Bristow.

Mr. and Mrs. Ernest Heliker and Mr. and Mrs. Donald Heliker and son spent the holidays at The Dalles with Mr. and Mrs. John Denslinger and Mr. and Mrs. Earl Baldwin.

Mr. and Mrs. Garland Swanson left for Portland Friday of last week on a business trip and will also visit relatives.

Those having Miracle Maid dinner demonstrations in their homes last week were Carl Troedson, H. Hermann, E. M. Baker and Oscar Lundell.

New Years guests at the Earl McKinley home were Mrs. McKinley's parents, Mr. and Mrs. Oscar Ruggles of Grass Valley

and her brother, Starr Ruggles of Stayton, and Mr. McKinley's parents, Mr. and Mrs. Fred Cole of Wasco.

Mr. and Mrs. Bert Mason and grandchildren, Johnny and Alice Kay Mason, returned Saturday from Portland where they visited over the holidays.

Mr. and Mrs. Aley Pack and children of Crabtree spent the holidays at the home of her parents, Mr. and Mrs. Ed Buschke, of Morgan.

Several of the young folks from here attended a charivari at the Tad Miller home near Lexington Thursday evening of last week.

College students returned to their colleges and the lone teachers returned from their vacation. Mr. and Mrs. J. Hamilton are two new teachers employed in the grade school. Mr. Hamilton is teaching the seventh and eighth grades and Mrs. Hamilton the first and second grades. They have a small daughter, whom Mrs. Ida Grabil takes care of during the day. Mrs. Wallace Matthews and Mrs. Earl McCabe taught the respective grades until the present teachers were employed.

Matt and John Doherty are attending Eastern Oregon College of Education.

Mrs. Ethel Setwart spent the holidays with relatives in Portland.

Mr. and Mrs. Charles Sleeprow of Philomath spent the week end at the Elvin Miller home. Mrs. Sleeprow is the former Ruth Kitching and lived in this community a few years ago.

P. J. Linn is visiting in Troutdale and other places in the Willamette valley.

Mrs. Doris Gollyhorn and son Wayne visited with Mr. and Mrs. W. J. Gollyhorn at Irrigon Sunday.

Miss Ruby Matthews of Roseburg is visiting at the home of her uncle, Wallace Matthews.

New Year's guests at the Raymond Benton home were Mr. and Mrs. Sylvan Mullin of Monmouth and Mr. and Mrs. Jerry Cole of Corvallis.

Mr. and Mrs. Elvin Ely and family of Boardman spent New Year's with his parents Mr. and Mrs. H. O. Ely of Morgan.

Hi-Ways to Health

By Ada R. Mayne

BACK TO NORMAL WITH SIMPLE HEARTY FARE

With the holidays over for another year—my, where do the years go, most homemakers are finishing up the last turkey leftovers with a sigh of relief. Simple nutritious meals are again appearing on family dinner tables, and they help counteract the effects of rich holiday fare, plus stabilize a reeling food budget.

Main dish casserole meals are always popular with both homemakers and their families. They are easy to prepare ahead of time, nourishing and oh so tasty! Winter vegetables such as potatoes, carrots, cabbage and onions are especially adaptable in casserole dishes—and they are so important in the diet too, providing valuable minerals and vitamins which are necessary to keep the body healthy and free from colds and infections. Combined with a smooth, well-seasoned cream sauce, leftover meat and grated cheese, vegetables can be transformed into a delicious casserole dish.

Here is a simple combination vegetable casserole which needs only a meat course, fruit salad, and bread and butter to make a satisfying supper. Don't forget a big glass of milk with each serving!

Combination Vegetable Casserole

- 1 cup shredded cheese
 - 2 medium sized carrots
 - 2 medium sized onions
 - 2 medium sized potatoes
 - 1/2 cup head cabbage
 - 2 cups medium white sauce
- Force the cheese and carrots thru the shredder cutter. Force the onions, potatoes and cabbage thru the slicer. Mix lightly and arrange in a casserole in layers with white sauce between each layer. Also, season each layer with salt and pepper and a dash of cayenne. Save out enough white sauce and cheese to spread on top. Spread buttered crumbs over all. Bake in a moderate oven (325 degrees) for 1 to 1 1/2 hours.

This recipe for a hearty chowder stew, served with light-as-a-feather parsley dumplings, is a nutritious and filling main dish:

Chowder Stew with Parsley Dumplings

- Dumplings**
(Serves 6)
- 1 cup diced salt pork or bacon
 - 1/2 cup sliced onions
 - 1/2 cup diced celery
 - 3 cups cooked lima beans
 - 1 2/3 cups whole kernel corn (12 oz. can)
 - 4 cups milk scalded
 - 2 tsp salt
 - 1/4 tsp pepper
 - 1/4 tsp paprika
 - 1 tsp Worcestershire sauce
 - 1 Tbsp flour
- Fry salt pork cubes until lightly browned; add onions and celery and cook until light yellow in color. Add lima beans, corn, scalded milk and seasoning. Simmer about 5 minutes. Blend 1 Tbsp flour in 2 Tbsp of cold water and stir into mixture. Meanwhile make your favorite dumplings and add 1/4 cup parsley. Drop from a spoon on to the top of the simmering chowder. Cover and cook for 12-15 minutes.

ON EASTERN TRIP

John D. Runyan, minister of the Church of Christ, left Tuesday afternoon for Chicago and eastern cities in the interest of the McKinley Indian Mission of which he is the treasurer. This mission is supported by Christian churches all over the United States. On this trip Mr. Runyan will be in Chicago, Indianapolis, Cincinnati, Louisville and other cities. He will return in about three weeks.

Carrol McMickle of Hermiston, formerly minister of the Christian church there, will preach in the absence of Mr. Runyan.

The farmer, back from the country fair with a new horse found the animal refused to eat or drink. The farmer's eyes gleamed hopefully. "By golly, I've got a real bargain if he's a good worker," he exclaimed.

MORE COMPENSATION DUE DISABLED VETS

Seriously disabled veterans who have dependents may benefit from the recent extension of a deadline on qualifying for increased compensation. Charles M. Cox, Veterans Administration representative at Pendleton pointed out.

Veterans who draw compensation for disabilities rated 60 per cent or more now have until Feb-

ruary 1, 1949, to supply proof of dependency. If they wish the new family allowances to be retroactive.

The deadline, extended from December 1, affects only eligible disabled veterans whose dependent wives, children or parents were recorded with the VA by last September 1. For these, dependency awards will be retroactive to September 1, effective date of the law.

For veterans whose dependents

were not recorded with the VA by that date, compensation increases will be dated from the time the VA receives dependency documents.

More than 336 million board feet of lumber was produced in Japan in the month of August.

There are 64 colleges and universities in New York state, 56 in Pennsylvania, 49 in Ohio.

Rub your eyes... pinch yourself... it's TRUE!

This New Montag Electric Range is only \$199⁷⁵ at

Case Furniture Co.



- 1 FOR THE MONEY. You haven't seen a value like it since before the War. Take it from us, Montag cuts no corners on quality or workmanship in this full size range. Its amazing new warp-proof "T-K" elements are the easiest to clean of any made. The oven is big, has safe, no-tilt racks, is Fiberglas insulated all around. Come in soon; ask about all its features.
- 2 FOR THE SHOW. You'll want to put on a show the minute this beauty takes the stage in your kitchen. The hard, smooth porcelain enamel finish stays beautiful. Look it over; see how the one-piece top with no grooves or corners saves work.
- 3 TO GET READY. What do you mean, Get ready? Here's smooth cooking that's ALWAYS ready... at the click of a switch.
- 4 TO GO! Meals really go, with "T-K" units. Four FAST, full-size elements, each with five perfectly controlled speeds, give you cooking heat instantly.

CASE Furniture Co.

Maybe you think we're enthusiastic about this new Montag economy range. We are. And you will be too when you see all you get for so little. Don't let a limited budget put a limit on your kitchen plans. Come on in right away and see how easy it is to have the clean, electric cooking you want. . . \$199.75

Authorized Montag Dealer

Citizens of Morrow County

The City of Lexington invites you to a showing of a film entitled

"Our Town Builds An Airport"

at the LEXINGTON SCHOOL AUDITORIUM

Monday, January 17

at 8 o'clock

The object of this film is to create an interest in airport development. Our port is not finished; some extensions are needed, and there is an opportunity for us to acquire more federal assistance.

We believe the development of the Lexington Airport is of interest to all of Morrow County. In peacetime or in time of war or disaster the air lanes are open, ready to give regular or emergency service.

Our port is established but it needs improvement. We believe if the people of the county fully understand these needs and what a first class airport means to the region they will give the needed support.

Cordially yours,

The City of Lexington

HEPPNER SALES YARD

Will Hold a Regular

AUCTION SALE

THURSDAY, JANUARY 13

1:30 P. M.

Bring in your Livestock, Farm Equipment, Furniture, or whatever you may have to sell.

Heppner Sales Yard

Harold Erwin, Operator

John Varner, Auctioneer

Harry Dinges, Clerk

Flowers

for all occasions in season or special

MARY VAN'S FLOWER SHOP

DANCE

TO THE MUSIC

OF

The Modernaires

American Legion Hall

SATURDAY EVENING

January 15

SPONSORED BY

Heppner Post No. 87, American Legion

Your Sunday Dinner Problem Is Solved

Drive down to the Victory Cafe at lone and eat a wholesome

Chicken or Turkey DINNER

or your choice from the menu.

Good Food Courteous Service

You are always welcome at the

AIR CONDITIONED

Victory Cafe

Roy and Betty Lieuallen lone, Oregon