

WANTED! TURKEYS, POULTRY & EGGS

We are paying the following prices delivered, Portland, Oregon, "subject to change without notice":

NO. 1 LIVE COLORED HENS	25c
NO. 1 LEGHORN HENS, 3 1/2 lbs. up	23c
NO. 1 COLORED SPRINGS	30c
PRIME DRESSED YOUNG HEN TURKEYS	36c
PRIME DRESSED YOUNG TOM TURKEYS	33 1/2c
NO. 1 DRESSED YOUNG DUCKS	26c
NO. 1 DRESSED YOUNG GEESE	25c
POULTRY FARM EGGS, 47 lbs. up	47c
POULTRY FARM MEDIUMS, cases included	41c

We furnish coops on request and will dress your turkeys for you.

Northwest Poultry & Dairy Products Co.

Main Office and Dressing Plant
232 S. E. Oak St. PORTLAND, OREGON Phone EAst 5141

THANKSGIVING!

When we think of thy wonderful blessings;
All the good things thou has given;
Our hearts are filled with gratitude,
"We praise thee! Father in heaven."

When we stop to count our blessings,
Thou are ever good and kind,
For in the abundant pardon,
Rest, and peace, we also find.

For temporal blessings we thank thee,
Thy care amid trouble and strife;
Most important of all for the blessing,
The gift of eternal life.

In days of peril we are living,
Man oft is arrayed against man,
Light often gives place unto darkness,
God's horizon we may not scan.

Not far up in the heavens,
But here, right here by our side
The Holy Spirit is working,
Man's friend, companion, and guide.

Even now, in this world men are falling,
Around us sin, suffering, strife;
But above the din a voice calling,
"The way, the truth, and the life."

Here, on the eve of Thanksgiving,
Our praise for God's blessings should swell;
But not mere lip service only,
There must be thanksgiving as well.

(This Thanksgiving poem was written by E. M. Ayers, who read it at the Union Thanksgiving service at the Methodist church Wednesday evening.)

COLUMBIA NEWS

By Mrs. Bob Woodward

An interesting meeting and cooking demonstration was enjoyed Tuesday by the Home Extension unit at the U. S. O. building. A very timely subject, "Sugar Substitutes", was presented by Mrs. Doris Graves and Mrs. Tresise Wilcox. There is no planned meeting for December and it is hoped that attendance will increase for the January meet, as material presented through the unit is very interesting and profitable to every homemaker.

R. B. Wilcox is confined to his home due to a severe foot injury from stepping on a nail.

Myrnie Caldwell spent several days the first of the week on an elk hunting trip in the mountains near Kamelea.

Mrs. Dan Parker and children have recently gone to Walla Walla where they will spend the winter.

Mr. and Mrs. Glenn Parsons, daughter Glenda, and Mrs. Mae Parsons spent Saturday evening in Pendleton.

Mr. and Mrs. Wallace Reid of The Dalles and Mrs. Reid's mother, Mrs. Bridges of Portland were week end guests at the J. H. Reid home.

Mrs. A. H. Cable and daughter Doreen, accompanied by Mrs. W. A. Mikesell and Doris Dufur were shopping in Walla Walla last Saturday.

Mrs. Grace Foster left Sunday evening on a trip to Gardena, Cal., where she will visit her son and family.

Mrs. Harlan B. Tyler and son Harlan, Jr., from Tulare, Cal., are visiting several days this week at the home of her cousin, Myrnie Caldwell. Mrs. Tyler's sisters, Mrs. Harold Campbell of Lewiston, and Mrs. C. D. Whitney of Irrigon were also visiting at the Caldwell and Woodward homes Monday afternoon.

Lil' Abner says—



Gawsh! There ain't much time b'fore New Year's—and we gotta sign up fer War Bonds with 10% of our pay by that time!

MEAT RATIONING CHALLENGES THE INGENUITY OF THE HOMEMAKER

By George T. Sutch

With so many delightful ways to lick this meat rationing problem looming ahead of us, there's no need to grimly grit your teeth and say, "I did it in the last war; guess I can do it in this." Imagination, ingenuity, and dash will turn even a dish with the humblest beginnings into veritable party fare.

Our everyday meat loaf can have its face lifted by baking in custard cups for individual servings, or in a ring mold for a festive touch that takes no more time than putting it into a loaf pan. Serve creamed vegetables in the center of the ring mold. When you order a shoulder of veal or beef or pork, have the butcher bone it, and prepare a pocket to be stuffed with a fruit dressing. This little trick will either stretch the meat farther than just one meal, or you can buy less meat than you ordinarily would. Instead of the usual sliced meat sandwiches for luncheon, try eggs scrambled to a fluffy lightness over hot water, and serve with a zippy tossed salad or a tangy sauced vegetable, such as sweet sour green beans or beets, Dutch style.

Here is one of my favorite recipes which not only stretches a little meat a long, long way, but it is so festive that I serve it at parties.

Rollad Stuffed Veal Steak

Allowing 1/4 to one-third pound meat per person, have the butcher cut a very thin veal steak of the weight needed. Spread very lightly with mustard, and sprinkle with salt and pepper. Make a dressing of ground bread crumbs, minced onion, celery, green pepper, and a bit of parsley, seasoned with a pinch of poultry seasoning, salt, pepper, a few drops of Worcestershire sauce. Add a well beaten egg, and moisten with tomato juice or cocktail. Spread over meat, roll, and place in baking dish. Top with one or two bacon strips, and pour over a little of the tomato juice. Bake in a medium oven, about 350 degrees, 45 minutes to an hour, basting occasionally with the juice. Serve with baked potatoes and Brussels sprouts with lemon butter or green beans.

For a delectable meatless main dish why not try—

Sweet Potato and Nut Cutlets

2 c. mashed sweet potato
1 1/2 c. chopped nuts
1 c. fine dry bread crumbs
1 tsp. salt

1 tbsp. milk
2 tbsp. peanut butter
1 egg, beaten

Combine ingredients in the order given and shape into cutlets. Dip in additional crumbs, then in beaten egg, and again in crumbs. Fry in deep hot fat until golden brown. Serve with red cabbage and a vegetable salad.

Croquettes, using the ground crumbs, are a clever and most attractive way of stretching meat, as well as using up left overs.

Savory stew with dumplings is an old stand-by. But how about turning that old familiar stew into a gay and interesting pot pie with the lure of a crisp topping? When the stew is nearly done, transfer the meat and vegetables to a baking dish, thicken the sauce, and pour over. Top with a fluffy mashed potato crust or ring and brown lightly in a hot oven. Or use a baking powder crust, either by simply dropping the dough onto the stew mixture or laying individual biscuits atop it. Bake in hot oven until biscuits are golden brown. And, of course, another golden brown cover is a pie crust top.

Cereals have a most delightful way of making a bit of meat do double duty, and rice is one of the most versatile.

Barbecued Meat with Rice

For 2, pour enough catsup and chili sauce together into a cup to make 1/2 to two-thirds cup, and fill with water. Pour into saucepan, add 1 clove garlic; 1 tsp. vinegar, salt, pepper, Worcestershire sauce to season; pinch of poultry seasoning; one-eighth tsp. prepared mustard; and, if desired, a sprinkling of chopped parsley and about 1 tsp. minced celery. Let simmer gently for 15 minutes to half an hour, adding more water if necessary, until the sauce thickens a little. Meanwhile, cook 1/4 to one-third c. rice, washed, in boiling salted water until nearly done. Drain, and rinse in hot water. Cube left over veal, pork, beef, or lamb, or if using fresh meat, have it cubed or cut as for stew. Combine the cooked meat, rice, and sauce, and let all simmer together for fifteen or 20 minutes until the flavors are well mixed. Brown the uncooked meat in fat, and add to the sauce, cooking gently for an hour or until tender; then add rice and heat thoroughly. Serve with a green vegetable and a fruit salad.

To Conduct Services



Central Church of Christ (Christian)

Starting November 29 - 8 P. M.

(Every Night Except Monday)

First Week—

SUNDAY, November 29, A. M.—"The Vision of The New Testament Church."
SUNDAY, November 29, P. M.—"The Power of The New Testament Church."
TUESDAY, December 1—"America and the War Situation."
WEDNESDAY, December 2—"Evangelism and The New Testament Church."
THURSDAY, December 3—"The Word of God and The New Testament Church."
FRIDAY, December 4—"The Motive of The New Testament Church."
SATURDAY, December 5—"The Enthusiasm of The New Testament Church."

Second Week—

SUNDAY, Dec. 6, A. M.—"The Real Christ."
SUNDAY, December 6, P. M.—"The Message of The New Testament Church."
TUESDAY, December 8—"The Orthodoxy of The New Testament Church."
WEDNESDAY, December 9—"The Foundation of The New Testament Church."
THURSDAY, December 10—"The Obedience of The New Testament Church."
FRIDAY, December 11—"The Inheritance of The New Testament Church."
SATURDAY, December 12—"The Membership of The New Testament Church."

Third Week—

SUNDAY, December 13, A. M.—"The Memorial of The New Testament Church."
SUNDAY, December 13, P. M.—"The Unity of The New Testament Church."
TUESDAY, December 15—"God's Masterpiece."
WEDNESDAY, December 16—"What Crucified Jesus?"
THURSDAY, December 17—"The Sin That Jesus Hit the Hardest."
FRIDAY, December 18—"What The Word Is Trying To Do."
SATURDAY, December 19—"When God Took Your Picture."
SUNDAY, Dec. 20, A. M.—"The Great Untold."
SUNDAY, December 20, P. M.—"The Last Trial."
B. ROSS EVANS
MRS. ROSS EVANS
Evangelist Song Leader
C. WARNER, Pastor

Pine City News

By Mrs. Bernice Wattenburger

Mr. and Mrs. A. E. Wattenburger spent Tuesday and Wednesday in Long Creek with their daughter and family, Mr. and Mrs. Reid J. Buseick. Mr. and Mrs. Garnet Abercrombie were hosts to a card party held at the Jasper Myers home Friday evening. High score went to Mrs. Pearl Vogler and Marian Finch, and low to Patty Finch and Burl Wattenburger.

A number from Pine City and Lena attended the dance at Lexington Saturday evening. A good time was reported by all.

Mr. and Mrs. George Currin and sons were Pendleton callers Saturday. Mr. and Mrs. Clayton Ayers and family spent Sunday in Hermiston at the home of Jim Ayers in honor of his 79th birthday. A lovely turkey dinner was served at 1 o'clock.

Bert Barnes of Pilot Rock called on the creek Sunday.

Marian Finch received word Monday from his brother Bill Finch that he has been stationed at Kearns, Utah.

Miss Patty Finch spent the week end with Miss Lucille Wattenburger, Mr. and Mrs. E. B. Wattenburger and family and Miss Patty Finch spent Sunday at the Walter Wigglesworth home in Echo.

Mr. and Mrs. A. E. Wattenburger spent Wednesday in Pendleton shopping.

Mr. and Mrs. Charles Fisher came Sunday to spend Thanksgiving week end with their daughter and family, Mr. and Mrs. Clyde Gipson.

Mrs. Pearl Vogler spent Thursday in Echo at the lodge convention.

MISSIONARY BAPTIST CHURCH

E. M. Ayers, Pastor

Sunday School 10 a. m., preaching at 11 a. m., and evangelistic service at 8 p. m.

Special service for boys Friday at 7 p. m. All boys are welcome and are urged to attend.

The Sunday School will be in charge of the superintendent, Mrs. Ayers.

The Sunday morning service conducted by the pastor will be a worship service with sermon on "The Transfiguration." The Sunday evening service will be evangelistic. The pastor will preach on "Jesus of Nazareth."

If you enjoy the old-fashioned gospel message, you are cordially invited to worship with us. Two blocks east of the high school.

Are you entitled to wear a "target" lapel button? You are if you are investing at least ten percent of your income in War Bonds every pay day. It's your badge of patriotism.



...I'm the lowest-paid worker on the airways!

Raddy Kilowatt
YOUR ELECTRIC SERVANT



Radio beam stations consist of 5 tall towers. One tower sends out weather reports. Two towers send out the letter "A" which in the Morse code is a short and a long buzz. Two other towers send out the letter "N" which is a long followed by a short buzz. When a pilot gets the letter "A" he knows that he is too far to one side. As he swings over to the other side the letter "N" becomes stronger until finally the signals blend into one continuous buzz as the plane heads directly for the station "on the beam."

★ Army, Navy and commercial airplanes are speeding across the continent night and day, rain or shine, thanks to invisible radio beams that keep the pilots on their course.

Four of these powerful radio beam stations in the Northwest are operated automatically with cheap and dependable PP&L electricity. A typical station pays less than 5c an hour for all the electricity needed to operate the complicated mechanism.

This is a spectacular example of electricity at war. More commonplace pictures show PP&L electricity serving 12,500 farms, several shipyards and army camps, scores of war industries.

For years you've relied on PP&L electricity to cook your meals, light your home, refrigerate your food, operate your radio, wash and iron your clothes... all for a few cents a day. Now you'll be happy to know that hundreds of war activities are relying on the same low-cost dependable electric power to speed their work of destroying the axis!



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Everybody—Every Pay Day—
INVEST 10% IN WAR BONDS!



We're fighting
this war
in the
hoglot!

★ There's fighting energy in a slab of ham or a side of bacon—that's why our Government wants us to produce all the pork we can.

There's economy of pork production in DR. HESS HOG SPECIAL, according to the Research Farm figures. The HOG SPECIAL hogs are ready for market sooner and on as much as a third less supplement and a tenth less grain.

A lot of hogmen are adding the tonics and minerals of HOG SPECIAL to their ration today. We surely believe it will pay you to add it to your ration. See us about HOG SPECIAL soon.

We will close 5:00 p. m. until further notice.

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