

The Gate City Journal

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WAR NEWS CONTINUES TO LOOK BETTER FOR ALLIES

The initial phase of the allied second front, opening of the offensive against the axis forces in northern Africa, constitutes a major victory that provides the basis for more optimism.

The war news has been brighter for the united nations each day and the landing of American troops in Africa with only light losses, the defeat of General Rommel's axis forces in Egypt and Lydia and the offensive in Tunisia emphasize the fact that the united nations, with their tremendous productive capacity, are at last beginning to gain the upper hand in the world-wide struggle.

Because of the numerous feints made by the English on the western coast of Europe, the plans for opening a second front in southern Europe came as a surprise to many persons.

Undoubtedly the united nations, if they sweep northern Africa of the axis forces, will gain greater control of the Mediterranean and will therefore be in a position to open a second front in the middle east. The successful activities of the allied troops in Africa are already serving as a second front, as the Germans are said to be sending troops from the Russian front to various possible invasion points and also to Africa. Even Premier Stalin of Russia admits that the African campaign has brought relief to his hard-pressed red army in the Caucasus.

Attention Farmers

We are cash buyers of Red Clover, Alfalfa— and other field seeds—also Beans.

We will loan you bags for threshing your bean crop. See us at MICHAEL-LEONARD SEED COMPANY office, Ontario, Oregon.

Beal and Davenport, Seedsmen

"Well,
It's
Like
This—"



I've got to think of my future. No weak bones or poor teeth for me. No sir! I want to grow up to be strong just like the other kids. That's why mother gives me Gate City Dairy Milk.

GATE CITY DAIRY

WE'VE FILLED IT FOR YOU!



CAN you say that? Have you been producing all the grain you can, to help supply Uncle Sam's needs? We will buy all the wheat, corn, barley, rye, and other grains you have to sell!

We pay the highest prices for top-quality grains!

THE NYSSA ELEVATOR

Phone 42

The good news, piling up day after day, gives hope to us optimists that the war will end in 1943. The last war ended 18 months after the United States entered it and present indications point to an allied victory 18 months or thereabouts after the dastardly Japanese attack on Pearl harbor.

NEWELL HEIGHTS

Mrs. and Mrs. Art Cartwright announce the arrival of an 8½ pound son, Lloyd Keith, on November 13, Mrs. Cartwright and baby are at the nursing home in Nyssa. Art Cartwright and Derald are staying at the Earl Parker home.

The Goulet brothers are cutting lettuce on their acreage and Saturday they began cutting on the Schiemer ranch.

Mrs. M. L. Judd taught school at Napton Wednesday. Mrs. Anderson was ill.

The younger group of the Girl Scouts met with Mildred Sparks in Adrian with soap carving as their hobby for the afternoon. Mrs. Judd is acting as leader since Mrs. Evans left.

Harold Kurtz spent a few days recently visiting his brother, Bob, who was home on a furlough. Idamary Prouty of The Dalles was a week-end guest at the Kurtz home in order to visit Bob Kurtz.

Bob Kurtz left Monday morning to rejoin his division now on maneuvers near Needles, California.

Mrs. Ross Healey and Jackie returned from Hood River Wednesday. Mrs. Healey worked in the fruit and Jackie attended school while there.

Mr. and Mrs. Roy Church and two sons of Vale called at the M. L. Kurtz home Friday afternoon. Mr. Church and Mr. Kurtz are cousins.

Tony Zubizaretta spent a week at the ranch making improvements on the house. He was inducted into the army Friday, making 17 boys who have gone from Newell heights.

Byron Barton's last letter was mailed from Australia so it is known that his ship touched port there. Carl Piercey still writes from an island somewhere in the Pacific.

Merle Kurtz is now quarantined with the pest for scarlet fever. He wonders when he will get to move on to primary. His squadron moved on to Santa Maria while he was in the hospital.

The Parent Teachers Association met at the high school Thursday evening. The grade teachers were in charge of the program.

Mr. and Mrs. Walter Pinkston returned last week from a visit with their children in California and at Burns, Oregon.

The W.C.T.U. ladies met Wednesday at the Jim Lane home to tie a quilt for the Children's Farm home near Corvallis and to do other sewing preparatory to sending a box to the home at Christmas time. Donations of good clothing and money will be gladly received until about December 5.

The Mary-Martha ladies met with Mrs. K. I. Peterson Thursday afternoon. Mrs. Patch reviewed the first three chapters of the study book, "On This Foundation." Mrs. Lane led devotions. During the business meeting the ladies voted to give their annual chicken pie supper early in December, combining it as usual with the Grange H.E.C. bazaar.

Mrs. George Scheimer returned home from the Holy Rosary hospital Sunday. However, she will be confined to her bed for some time yet.

Alberta Valley

Mr. and Mrs. Darwin Kibby and children of Ironside are visiting Mr. Kibby's parents, Mr. and Mrs. O. Z. Matthews.

Mr. and Mrs. O. R. Anderson and Mr. and Mrs. Edward Larson and Ed Larson and family went to Ogden for a visit with friends and relatives.

Mr. and Mrs. A. F. Seward, Mrs. Inez Seward and Mrs. Roscoe Kellogg made a business trip to Caldwell, Thursday.

Mr. and Mrs. Raymond Pierce moved to their home in town Monday evening. Mr. Pierce is working for the sugar company.

Nadine Fisher is helping Mrs. Roscoe Kellogg this week at the dairy.

Dwight Seward is having his house stuccoed this week.

Mr. and Mrs. Charles Wooley of Caldwell were visitors at Mr. and Mrs. O. Z. Matthews' home over the week-end.

Mr. and Mrs. Dwight Seward made a business trip to Caldwell, Saturday.

RICHLAND

Mr. and Mrs. Ralph G. Boyles and George and Juanita, accompanied by Mr. and Mrs. Chris C. Wyckoff of Buena Vista, were in Nampa on business Thursday.

Mrs. Dale Bush has returned home from the hospital.

Ralph Boyles and George, Glenn, and Juanita were in Ontario and Vale on business Saturday morning.

Mr. and Mrs. Ralph G. Boyles and family were Saturday dinner guests at the Chris C. Wyckoff home in Buena Vista.

Ralph G. Boyles and Chris C. Wyckoff returned to Hawthorne, Nevada Sunday.

Mrs. America Meets The War

Ninety percent of the foods that go into Mrs. America's market basket are now price controlled thanks to the new anti-inflation bill. Prices for most items in the American diet were set at March levels by the General Maximum Regulation, but the additional controlled commodities under temporary ceilings—poultry, mutton, butter, cheese, eggs, canned milk, onions, white potatoes, dry beans, cornmeal, fresh citrus fruits and canned citrus fruits and juices—are on the basis of the highest prices charged by the individual store during the five days between September 28 and October 2. By following Price Administrator Henderson's advice, Mrs. America can be sure that she isn't paying above the ceiling. His suggestion is that housewives make a list of the prices paid from September 28 through October 2. Then check against this list when marketing to see that the ceiling price is not exceeded.

Mrs. America's floors shouldn't be too bare now that 30,000,000 pounds of carpet wool have been released for the manufacture of floor coverings. The wool had previously been restricted in the belief that it might be adopted for the manufacture of clothing. However, only a small part of it was used by the apparel industry. Meantime, restrictions still stand for some of the better types of carpet wool, such as Persian gulf fleece, New Zealand fleece, and others.

Russian mothers may be feeding their children a new American cereal soon and likewise Allied fighters will be tasting this new product. It's a quick cooking mixture of rolled oats, soya flakes, dry skim milk and sugar. This cereal is going to the United Nations with shipments of vitamin products, canned fish, cheese, skimmed milk and other foods. Although the new product has been manufactured and packaged in the United States it will be labeled in Russian when it reaches the Soviet table.

And now add to your household items made precious by WPB restrictions—the scale. The manufacture of all types of scales is prohibited in an order which also forbids the production of repair parts for household scales. But your grocer won't be in such a difficult position since replacement parts can be made for all types of scales besides those used strictly in the home.

Soon furniture and other household upholstered articles using iron and steel will be a past chapter in American furnishings. For November 1 is the deadline for the completion of studio couches, sofa beds, lounges and other furniture using iron and steel. After that date, only final assembly of fabric covers will be permitted. And, incidentally, the WPB has reduced the amount of steel which can be used in bed springs. However, simplified designs and wooden frames will help manufacturers meet the limitation order and still save 15,000 tons of iron and steel annually.

If your neighborhood grocer's shelves have been minus certain food items lately—like breakfast cereals, shortenings, some canned vegetables and the like—you may expect to see the reappearance of many of these products that have either been low in stock or missing entirely. The answer is the new alternative pricing formula of the OPA. The plan will relieve the squeeze on food stores and wholesalers whose March ceiling prices have been too low to permit restocking the items because of high replacement costs. They'll be permitted to charge slightly higher prices—a cent or two for the most part—for the following groups of foodstuffs: breakfast cereals, canned fish, cooking and salad oils, sugar, canned vegetables, coffee, rice, hydrogenated shortening, other shortenings, dried fruits, and lard. Increased prices won't be true every time for these foodstuffs—only in the case of those items where a grocer's March ceiling was abnormally low.

Thirteen million pounds of gunpowder sounds like the product of a munitions plant. But the experts say that the kitchens of America could be the basis of that production if every housewife in the country were to save as little as four ounces of waste cooking fat in a week. Add each of these four ounce savings together, and you'll have enough glycerine from which to make the 13,000,000 pounds of gunpowder. And there's enough explosive powder hidden in ten pounds of waste fat from Mrs. America's kitchen to fire 49 anti-aircraft shells.

The 2½ per person weekly allotment of meat being followed in a program of voluntary rationing includes the bones. But resourceful

housewives can use bones for broth and soup stock. And, incidentally, kidney, brains, heart and other organs are not included in the 2½ pound allowance.

SHARE THE MEAT PROGRAM CITED

"All Malheur county homemakers can make a real contribution to the war effort by participating in the 'share the meat' program," said Miss Addreen Nichols, chairman of the consumed's interest division of the defense council.

"By doing this, more meat is available to our armed forces, our allies, and defense workers. Under this plan, one meatless day should be observed each week and not more than 2½ pounds of meat purchased during the week for each person. Farm families who butcher their own meat are also being asked to cooperate with the plan. This would mean 130 pounds per year beef, veal, pork, or mutton for each person.

"Expert nutritionists assure us that this amount of meat is sufficient to insure a well-balanced diet. Their recommendation is one serving of meat, fish or cheese each day. Since 1-3 pound of meat with little waste to ½ pound of that with considerable waste constitutes an average serving, this 2½ pounds allotment would provide from 5 to 8 servings—or an adequate week's requirement.

"So that there will be no waste of our meat supply, consumers are aware, as never before, of the need of intelligent buying and careful storage of the meat at home. To aid in them their efforts to prevent any waste in buying," says Miss Nichols, "the consumer's division gives the following recommendations:

"Buy according to cut, as the kind of cut determines the method of cooking. All tender cuts, those which come from the least exercised part of the animal, as along the backbone, should be cooked by dry heat—frying, broiling, or roasting. The more exercised pieces—shoulder, rump, or round—must be cooked by moist heat or ground to make them tender. The less tender cuts are generally less expensive because of less demand for them. They contain just as much food value as the more expensive meats, and may be just as appetizing if cooked properly.

"Buy by grade whenever possible. The department of agriculture has set up grades which help the housewife choose the quality best suited to her needs. If meat has been government graded, she will find the grade stamp along the side.

New Waterproof

Brown Khaki

TENT

14 by 16 feet \$42.50

Original Price \$52.50

Six Good used Coal Ranges.

Two used electric Hot-point Ranges and lots

of other good used furniture.

NORDALE

FURNITURE STORE

These grades are choice, good, commercial and utility. All grades have approximately the same food value but the utility will not be as tender nor as tasty as the choice. The former, however, should be cheaper.

"Generally buy the piece of meat with the largest amount of lean. A large amount of bone and fat, most of which is waste, raises the cost of the meat. Round steak, liver, hamburger, and tenderloin are examples of meat with very little waste.

"Good meat can be wasted by the way it is handled after purchasing it. Do not wash until ready to cook, and then only wipe with damp cloth. Some of the good juices are lost by washing in water. It is important to take the meat out of its wrapper, as the paper absorbs some of the juice and also encourages spoilage. Place meat on a

plate and cover top loosely with a paper. A circulation of air around it insures long keeping.

"Approved methods of cooking meat have changed in recent years. Experts now agree that all meat should be cooked at a low temperature whether it is being roasted, fried, broiled, or boiled. It has been proved that meat cooked in this manner shrinks less, is more tender, juicy, and better flavored."

Further suggestions on cooking or buying meat may be obtained by calling Miss Nichols at the farm security office in Ontario or from the extension bulletin at the county agent's office.

Dies In Burns—

Harry Howell, former Nyssa resident, died in Burns about two weeks ago, according to information received here.

Auction Sale

With Nyssa residents facing gasoline rationing they should get in the habit of patronizing our sale.

We will hold our regular auction sale Saturday.

Miscellaneous sale at 1 p. m. and stock sale at 2 p. m. An auction sale is the best place at which to sell anything.

We handle farm sales

Bybee Livestock Sales Co.

D. O. Bybee, Mgr. W. L. Lane, Auctioneer
Phone 05J3

Store Food In

Modern

Freezer Lockers

In a short time we will be in a position to adequately accommodate additional patrons as we are preparing to install 200 new lockers.

SAVE
Through
Scientific
Refrigeration



Summer
Delicacies
on Your Table
All Winter

BEEF By The Quarter

Polar Cold Storage & Locker Plant

GOLDEN PUMPKIN PIE



Delicately spiced, custardy rich pies made from golden fresh pumpkin! Flaky crust! Also mince pies.

Bonds, More Bonds!

CHOCOLATE CHIP CAKE



Luscious tidbits of milk chocolate run all through this rich butter cake. Fudge frosting!

Bash the Nazis!

FRESH DINNER ROLLS



Thanksgiving, like any other meal, is incomplete without rolls! Parker House, cinnamon and tea rolls!

Slap the Japs!

FRUIT CAKE



A real delicacy—chock full of delicious fruits and nuts—stays fresh indefinitely.

SUGAR CITY BAKERY