

New York Eats Most of Apples As Applesauce

NEW YORK (AP)—There's more applesauce eaten in high-salaried families in New York than by any other class.

The fact is revealed by the New York food marketing research council in its effort to learn what happens to all the apples that reach the city.

The same group leads in consumption of baked apples and salads, but is not so fond of pies, or of eating its apples raw. Families with low incomes scarcely bother with salads. They do well by baked apples and pies, give considerable attention to applesauce, and display an avid partiality for the raw fruit. Those of medium purchasing power give applesauce a good break and ring the bell on pies. Of all groups they eat the fewest baked apples. They like salads a little better than the low-salaried group and take second place in eating the fruit raw.

The council made the outstanding discovery that New York knows little and care less about variety and brand in apples. It is the wide practice of all classes to point for their apples. Likewise, it is common to purchase by color, or to ask for "eating apples" or "cooking apples."

"Green" apples are favored for cooking, and "red" for eating. Only 750 households out of 3,000 representative families told the council they bought by variety names, and less than 15 per cent of the entire number professed familiarity with brands. Of the 300 to 400 apple varieties, only 15 are preferred in any consequence and only eight are known and preferred by any considerable number of persons.

Negroes possess the most of what little knowledge of brands is displayed, chiefly, it is explained, because many of their women are employed as domestics. Jewish people are the most selective in their apple buying, 58 per cent of them preferring the McIntosh as an eating variety. Italians lead in consumption of raw fruit, 72 per cent eating their apples uncooked.

Ninety-five per cent of the apple purchases are made by women mostly housewives. Push cart sales exceed all others. Most families buy 12 apples at a time.

HEALTH

AFTER-CARE OF INFANTILE PARALYSIS

By Dr. Frederick D. Stricker

In view of the recent epidemic of infantile paralysis in many parts of the state, the following timely suggestions are offered for the immediate after-care of the acute cases. There are many cases which at the onset seem hopeless, who go on under proper supervision to astonishing improvement; the gain extending over a period of some four or five years. Until this maximum improvement through supportive treatment and careful muscle re-education has been obtained, surgical procedures, generally speaking, are inadvisable. It is needless to add, that all cases should be under the constant supervision of a physician throughout the entire course of treatment.

During the acute stage, the following rules should be observed:

1. Absolute rest and quiet.
2. Confinement to bed until pain and tenderness have completely left the affected muscle groups.
3. Irreparable damage may result from too early and too strenuous treatment.
4. Electrical treatment, mechanical manipulation and massage are absolutely contra-indicated during the stage of pain and tenderness and in fact are definitely harmful.
5. The affected muscles should be kept warm and should be supported in a position that permits no stretching.
6. Measures should be taken to prevent deformities of the hip, knee and foot. A plaster boot or other splint must be used for their prevention.

Warm saline baths are usually quieting. Should there be considerable muscle involvement with accompanying discomfort, the nursing problem is best handled and contraction prevented by putting

THE AMERICAN GIRL



Ancients Knew of Anesthetics, Lines from Homer's Pen Reveal

CHICAGO (AP)—The first use of an anesthetic known to man probably was described in the writings of Homer.

A study of the history of medical science, completed in the library of the Chicago branch of the University of Illinois medical school, reveals the passage:

"Presently the (Helen) cast a drug into the wine whereof they drank, a drug to dull all pain and anger and bring forgetfulness of every sorrow. Whom should drink a draught thereof, when it is mingled in the bowl, on that day he would not weep nor fall on his cheeks, nor through his mother and his father die, not though men slew his brother or dear son with the sword before his face and his own eyes beheld it."

The study traces the evolution of the use of anesthetics from the days when a patient was tied to a table. It was not until 1842 that a general anesthetic was used, with any degree of success.

In 1841 Dr. C. W. Long of Georgia conceived the idea that sulphuric ether might be used for surgical operations. A year later he carried out his idea successfully.

The patient in a plaster bandage, well padded from toes to armpits.

During the critical period of rehabilitation the following rules should be strictly observed:

1. Fatigue of the affected parts must be avoided at all cost.
2. Weakened abdominal muscles should be supported by an abdominal belt.
3. Any tendency to curvature of the spine should be met at once with either a back brace or plaster cast together with appropriate exercises.
4. Before the affected parts are used, supports by light and properly fitted braces must be provided.
5. Properly graded and supervised exercises, active and passive, together with massages should be inaugurated some three weeks after disappearance of tenderness.
6. Electrical treatment, wave possibly the sinusoidal are of questionable value.

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Farm Pointers

or and Arthur Cousins assisted him.

L. V. Lathrop helped John Couch butcher a beef last week.

The auction sale of stock and machinery of S. Hinch held on Diamond Prairie Oct. 25 was attended by a fair-sized crowd. The sale was scheduled for two weeks ago, but as many were busy with the rush of harvest work the date was postponed two weeks.

The marked scarcity of fresh eggs being received at the stores here has caused a considerable advance in price. Forty-five and 50 cents per dozen is given in trade for eggs now. Many poultry men secured early chicks last spring with the idea of getting pullets which would start laying in the early fall but reports from most flocks indicate that only a small percentage have started laying yet.

According to reports from various farmers and others, no large amount of wheat has been marketed by farmers of this county. Many farmers are holding with hopes the price will advance to a point where they can realize a dollar per bushel for their wheat.

HELPS LIKE TO SHOOT
BERKELEY, Cal.—Fair Helen of the courts, like handsome Bobby of the links, is an expert with a shotgun. Miss Willis is going duck hunting with her dad about the time the thoughts of Mr. Robert Tyne Jones Jr. of Atlanta turn to trap shooting.

TRY AND GET 'EM
SOUTH BEND, Ind.—Any time that college football abolishes gate receipts, Hockney will coach for nothing. Try and get a ticket for the Army-Notre Dame game in New York or for the Southern California-Notre Dame in Chicago.

The profitable pig is one that gains continuously from date of farrowing until marketed. During the suckling period the sow should be given feed that will stimulate the production of milk, for it is at this time that pigs should make good gains if they are to grow rapidly. The sow may be given corn or ground barley as the main feed, supplemented by shorts or middlings, tankage or fish meal, or old-process linseed meal.

Yellow fat in a beef cut or carcass usually denotes a low-grade beef from a grass-fattened animal. Firm white tallow with small veins of fat appearing throughout the substance of the meat denotes beef of a superior grade, usually tender and palatable.

Raising domestic rabbits for meat and fur is a rapidly growing industry in this country, and the question of the most profitable disposition of the wastes is one of sufficient importance to challenge the attention of scientists. As in the case of packing-house wastes, part of the discarded material is recoverable as grease, part as dried blood, and the greater part as tankage or ammoniate fertilizer.

During cold weather special precautions should be taken against exposing milk for too long freezing. If it is necessary to haul it far in cold weather, cans should be protected with jackets or blankets. The milk solids in frozen

milk have a tendency to separate, making it difficult to obtain an accurate butterfat test. Frozen milk often is watery in appearance and tasteless.

Cattle with inferior form and poor quality are not suitable for the production of desirable beef. To produce young beef, grain must be fed in considerable quantities from the time of weaning, or even before, to the time of marketing. When the feed consists chiefly of roughage, no attempt should be made to feed out calves. Calves to qualify for this purpose must have quality and finish. One of the recognized beef breeds should be used in the production of young beef.

The dominant influences in the hog market are number of hogs on the market and those expected to arrive there within the next few months. The quality of hog products in storage, the general price level, general business conditions, and the prices of alternative products. The general levels of demand, here and abroad, are important, but ordinarily change only slowly.

ENOUGH IS ENOUGH
PANAMA—So far as Ruth Bider's husband is concerned she may do anything she likes except try again to fly the Atlantic. On the way to meet her in New York Lyle Womack said he would insist that there be no more soaring over the ocean.

Falling in love should be done intelligently, says a New York sociologist. Same thing, we suppose applies to falling out of a cherry tree or an airplane.

FORD'S HELPER DEAD
DETROIT—John M. Colquhoun, hot dog king, who helped Henry Ford finance his first car, is dead. The wagon in which John served and Henry ate and drew designs for a horseless carriage, rests in the Ford museum.

The Prince of Wales, in his pajamas, walked along a railroad platform where his train had halted. Now watch the railroad platform in this country blossom with 'em.

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