

Veterans' Rights To Be Explained At Feb. 23 Meet

In a meeting sponsored by the Salvation Army and the Red Cross and other organizations, veterans of the World war will gather here on Feb. 23 to learn their rights under various state and federal laws passed in the interests of veterans. Similar mass meetings all throughout the month are to be held through the state and have the endorsement of Governor Patterson. There are to be speakers here from the United States Veterans bureau and from the state bonus commission, and they will explain to the veterans many of the privileges to which they are entitled and which are not known to many of them. Included in these are provisions for free hospitalization for every veteran, whether his illness is connected with wartime service or not. Free medical services of several types, sickness or disability compensation and the state bonus for veterans will also be discussed in the meeting.

A meeting will be held at Enterprise on Feb. 23. There will be 60 meetings in the state.

A letter has been mailed to all

ex-service men here and is signed by A. T. Hill, president of the city commission, and H. E. Cooldidge, president of the Union county chamber of commerce. The letter states that the meeting is endorsed by Governor Patterson, Major Albert E. Fayton, divisional commander of the Salvation Army of Oregon, and Judge John H. Stevenson, of the Red Cross, of Portland. The meeting here is to be held at the Eagles hall on Thursday, Feb. 23, and will begin at 7:30 o'clock.

MACHINES REPLACE HANDS.
ROTTERDAM—Production of gold and silverware, one of the oldest Dutch industries, is becoming mechanized where once labor was done entirely by hand. The change is regarded as one result of new machinery made necessary by post-war depression and the subsequent efforts to increase demand and meet competition.

Frequently in winter turkeys suffer impact of the crop, caused by eating indigestible substances such as feathers or dry grass. Often the crop can be emptied by giving the turkey a teaspoonful of sweet oil and then, with the fingers, working the contents of the crop up through the gullet and out the mouth while the turkey hangs head down.

O! FOR THE LIFE!



While fighting a fire in the main Parcel Post building in Cleveland, Mike Patton took a minute off for a cup of steaming coffee. This picture indicates a cup or two of the steaming Java was not amiss. A zero wind was blowing, freezing the water almost as it left the hose.

Patterson Favors Dawson Ship Bid

SALEM, Ore., Feb. 16 (AP)—A telegram urging that the \$1,045,000 bid of Kenneth Dawson and associates, of Portland, be accepted for 11 steamers to be sold by the United States shipping board was sent by Governor Patterson yesterday to T. V. O'Connor, chairman of the board. The governor says that the people of Oregon approve the sale and are much interested.

Attorney Resigns From Oregon Bar

SALEM, Ore., Feb. 16 (AP)—Disbarment proceedings against him by the state bar association were forestalled yesterday by Neil R. Jacobson, Portland attorney, when he filed with the supreme court his resignation from the Oregon bar. Jacobson was recently sentenced to a term in the state prison for defrauding a client.

It goes without saying that "It goes without saying" never applies to a woman.

Ice Cream Business Now Figured At Enormous Sum of \$650,000,000

By Frank L. Weller
(Associated Press Staff Editor)
WASHINGTON (AP)—Three quarters of a century ago Jacob Fussell, a Baltimore milk merchant, started in the industry that has become a giant of American commerce—the present \$650,000,000 wholesale ice cream business.

Fussell's milk enterprise suffered reverses in the form of limited outlet in 1851, and to solve the problem of surplus storage he hit upon the idea of freezing it. Immediately a multitude of possibilities arose, including the development of a popular delicacy when sugar and flavoring were added to the milk.

How well the theory succeeded is revealed in a tattered government report of this day which sets forth that "ice cream is eaten in fun and not as a food." The luxury retailed at 60 cents a quart.

By 1856 demand for ice cream had so increased that a factory was put into operation in Washington. The machinery was simple. A single "frezer," attached to a drive-wheel that provided power for rotation, was the entire equipment. When a factory was erected in 1862 in Boston, orders for ice cream had come to American manufacturers from England, India and Brazil. Western cities awoke to the possibilities and a factory was opened in St. Louis after an initial outlay of \$500 for rights to the carefully guarded formula.

Artificial refrigeration, discovered by a German in 1867, is credited directly for the first great commercial opportunity in the wholesale manufacture of ice cream, an industry that consumed four and a half billion pounds of milk in 1926 and poured thousands of dollars into the dairymen's pockets.

Federal figures place the total production of ice cream at 324,665,000 gallons in the same year. Estimates for 1927 have not been compiled, but it is believed they will show an even higher production. There are approximately 5,000 factories in the United States employing a vast multitude of retailers whose sales, added together and divided by the number of dealers from the roadside vendor to the owner of city "fountains," average 1.8 gallons a day for each merchant.

In 1926 more than 38 per cent of the ice cream manufactured was sold in bulk and the remainder in brick and similar forms. Confectioners sold 36.25 per cent of all the ice cream retailed; grocers, 18.95; drug stores, 16.3; roadside stands, 16.16; hotel and restaurants, 2.92; cigar stores 3.5 and unclassified sources, 12.3 per cent.

Vanilla was the predominating flavor, constituting 55.48 per cent of all sales. Chocolate was second at 16.96 per cent, and all other

flavors 26.64 per cent. The rapid rise of the ice cream industry is credited in part to the complete change of attitude toward the "delicacy eaten in fun" 77 years ago. Ice cream by constant study and experiment, has become a valuable food of which total solids, including fats and other nutrients, amount to 24 per cent of any given quantity sold by the average manufacturer.

Although investigations and research continues, both in private and governmental laboratories, to create a constantly improving product, specialists declare the big problem facing the ice cream industry is the marketing question. To solve some of their difficulties numerous manufacturers are consolidating. In the last year a merger was completed involving plants in New York, Rochester, Chicago, Kansas City and Philadelphia.

A large-sized cork is better than a cloth for polishing steel knives.

RADIO FOR CHINA
SHANGHAI—The China Broadcasting association has been formed to provide an efficient foreign broadcasting service for musical and instructional programs. The association plans to rent a radio plant for certain hours and transmit its programs to members who pay \$18 yearly.

OUR
COMPLIMENTS
To The

**SACAJAWEA
INN**

Red Cross Drug Store

W. H. Reuter, Prop.

IT IS OUR PLEASURE
TO OFFER

Congratulations

To The

**SACAJAWEA INN AND
MR. ROESCH**

as this beautiful building is formally opened to an admiring public. Our compliments and best wishes.

La Grande Milling Co.

"Federation Flour"

"Lucky Strikes Never Affect Our Wind" say Moss and Fontana International Dancers stress importance of wind condition



"As can readily be realized, wind and physical condition are of the utmost importance to ballroom dancers. Our work is hard and taxes the wind to the utmost. We both have smoked Lucky Strikes for a number of years and can safely say that these cigarettes in addition to furnishing us much pleasure in our hours of relaxation, have never affected our wind or physical fitness in any way."

*Harriet Moss
George Fontana*



"The Cream of
the Tobacco Crop"

"For years I have watched The American Tobacco Company's buyers purchase for their brand of LUCKY STRIKE. They buy 'The Cream of the Crop' in the fine Tobacco Districts. They use it in LUCKY STRIKE. I have no hesitation in testifying to this fact which is known throughout the Southland by every Farmer growing Tobacco."

Low Payne
Tobacco Grower

"It's toasted"

No Throat Irritation—No Cough.

A High Grade Building Must Have High Grade Material!

The Sacajawea Inn is a fine structure of permanent concrete and steel. The Concrete Pipe company of Island City furnished

Washed Sand and Gravel

for the concrete work. Clean, dependable material of high quality have produced a building that will last through the ages.

Congratulations to Mr. Roesch

He can be extremely proud of this remarkable hotel and has earned the lasting tribute of a growing and progressive community.

Concrete Pipe Co.

ISLAND CITY