

Local News In Brief

Returns From Portland— Mrs. Marjorie Francis has returned from a week's trip to Portland. She attended the Rose festival during her stay.

Judge Returns— Judge U. G. Couch has returned from Portland where he has been with Mrs. Couch who is in a Portland hospital receiving treatment.

Returns to California— Mrs. Georgia Olsen has returned home to Oakland, after visiting in La Grande several weeks with relatives and friends.

Visiting in Portland— Miss Gertrude Wadner a member of Miss Mabel Doty's library club of the library, is spending a three week's vacation in Portland.

Returns to Work— Miss Lena Campbell has resumed her work in the offices of the La Grande Investment company after being kept at home for a week by illness.

Here From Imbler— Mrs. A. E. Pryor and Mrs. Cap Tuttle of Imbler, were visitors here yesterday. Mrs. Tuttle has been in quarantine with her son who has been ill of scarlet fever. The quarantine was lifted yesterday.

Visiting From Portland— Miss Heloise Molloy of Portland, is visiting here with her cousin, Miss Olo Mae Hough, at the Hough home at 1303 Adams ave. Miss Molloy will return home Friday and will be accompanied back by Miss Hough who will visit in Portland with relatives.

Attended Reunion— Mr. and Mrs. W. E. Smith, of Portland, are visiting here with Mr. Smith's mother, Mrs. J. T. Harvey, at 602 Jefferson avenue. They were here for the Smith-Conley reunion.

Attending Normal— Among those who are attending normal here are Miss Esther Peterson and Miss Agard Prigard, both of Western Oregon, who enrolled for the classes last year as well.

Here From Cove— Mrs. Minette Sentner, owner of the Cove swimming pool who was here yesterday declares that she is going to have a bumper crop of cherries this year from her orchard, unless some unforeseen injury takes place before picking time.

Here From Portland— Miss Janie Mae Harvey, of Portland, is spending the week here visiting with her friends and relatives. She attended the Smith-Conley reunion Sunday, accompanied by Mr. and Mrs. W. E. Smith from Portland. Miss Harvey attended high school here two years ago.

Here From Enterprise— Mrs. Joe Williams and daughter, Ava, and son, J. C., returned to Enterprise today after visiting for a day or so with friends and relatives here. They moved to Enterprise about a month ago when Mr. Williams entered the barber shop business here through an exchange with E. O. Morrison who is now operating the former Royal shop here.

Visiting Here— Mr. and Mrs. Irvin E. Ingie and son, Eric, of Greeley, Colo., arrived Monday afternoon and are visiting at the home of Mr. and Mrs. Ward W. Fowler, at 508 Spring avenue. Mrs. Ingie is a sister of Mrs. Fowler's and Mr. Ingie is an uncle of Dr. J. L. Ingie. They arrived here Monday afternoon. They report the highway near Oa-20 heavily oiled and in bad condition. Traveling Wyoming roads are also in poor shape, they report.

Visited Friends— Mr. and Mrs. P. E. Baker and son, of Fredericksburg, Va., left yesterday for Portland after visiting here with Mr. and Mrs. M. M. Hunt for several days. Mr. Baker is manager of the J. C. Penny company in Fredericksburg and he and Mr. Hunt, who is manager here, have been associated in the business before, opening stores together in Virginia in 1924. Mr. and Mrs. Baker and their son are having a very interesting motor trip through the Northwest and declared that they thoroughly enjoyed their stay here.

On Long Visit— Mrs. Ella Duty has gone East to Michigan where she will spend some time visiting with her three brothers and other relatives and friends. Mrs. Duty is the mother of Miss Mabel Doty, librarian. She left last Wednesday.

Returns From Caldwell— Miss Bernice Hartenbower returned yesterday from Caldwell and Boise where she was called several days ago by the illness of her grandmother. Miss Hartenbower is office secretary to Charles A. Malloy, secretary of the Union county chamber of commerce. Miss Betty Meyers returned with her from Idaho and will visit here for several days.

Leaving for San Francisco— Mr. and Mrs. Otis Palmer and two children are leaving tomorrow for Albany. Mr. Palmer will return after a brief stay in Portland when he will call at American Legion headquarters in the interests of his work as district committeeman. Mrs. Palmer and the children plan to spend a week in Albany with her mother, Mrs. J. W. Cadwell, and then will go to San Francisco for a visit with her sister, Mrs. Dr. J. T. Smith. Mr. Palmer will drive to California to get them following the Medford state legion convention in August. Mr. Palmer said today that the La Grande American Legion post has achieved a real distinction in having a paid membership slightly higher than they had last year, the convention year for them. Mr. Palmer declared that he knew of no other example of a post being able to maintain the same or higher paid membership following a convention year when the membership naturally takes on an irregular growth.

Visiting at Hill Home— Miss Ruth Parker, of Portland, is a guest of Mr. and Mrs. A. T. Hill at their home on First street. Miss Ruth arrived here Saturday with her mother, Mrs. Walter Parker, formerly of this city, who went on after a day to Illinois for a month's visit. With her young friends here, Miss Ruth is having a very pleasant time and is "taking in" the carnival which the American Legion is sponsoring nightly. Swimming has also proved a pleasant diversion during her stay.

Stop Here Yesterday— Mr. and Mrs. John Groefsema and two daughters, Christine and Jeanne, and their grandson, of Mountain Home, Ida., were dinner guests of the Rev. F. O. Hess and family yesterday. They were on their way to Yakima valley for a visit with relatives.

Johnny Risko To Battle Godfrey— Because of threatening weather the ten-round heavyweight fight between Johnny Risko and George Godfrey which was scheduled to night for Ebbetts field, was postponed this afternoon until Saturday night.

NEW YORK, June 20 (AP)— Advised by Tex Rickard to keep on fighting if he hopes to get a shot at the heavyweight title, Johnny Risko, the Cleveland baker boy, returns to the fight world tonight with George Godfrey, giant negro. Johnny fought his way through Rickard's Royal Rumble elimination tournament and ended with a slightly higher percentage than Tom Heeney, who meets Gene Tunney for the title holder on July 25. Risko lost a decision to Heeney at Detroit before the tournament started, so the New Zealand blacksmith plucked the prize sum. Johnny won but he didn't get anything.

NEW YORK, June 20 (AP)— Following are the menus used in today's cooking school session by Mrs. McLean.

THE FAMILY DINNER Yellow and Green Broiled Individual Steaks Mushroom Sauce Stuffed Peppers Potato Roast Buttered Carrots Sweet Potato Croquettes Grape Fruit and Orange Salad Chocolate Orange Meringue Individual Steaks Have sirloin steak, cut 1 inch thick. Cut into nearly round pieces, allowing 1/2 pound per serving. Secure 2 strips of bacon around circle of steak, by using tooth picks. Broil 15 minutes in hot broiling oven.

Mushroom Sauce Use Hotel Mushrooms canned. Drain. Cut in small pieces. Brown in butter. Add to medium white sauce made with liquor from mushrooms and cream.

Sweet Potato and Marshmallow Croquettes Mash cooked or canned sweet potatoes. Cool. Season with salt and butter. Use heating tablespoon full for each croquette. Put out flat. Put small marshmallow in center. Cover with the sweet potato and shape into a ball. Chill. Roll in egg and sifted cracker crumbs. Let stand 10 minutes. Fry in deep fat 3 minutes or until brown and marshmallow is melted. Serve hot. These may be reheated in oven to serve.

Chocolate Orange Dessert Chocolate Loaf Cake 1/2 cup fat 1/2 cup brown sugar 1/2 teaspoon salt 1/2 teaspoon soda 1/2 cup sour milk 1/2 cup boiling water 1 egg 1 cup Federation flour 1/2 cup cocoa 1/2 teaspoon Burnett's vanilla Combine in usual cake method. Bake in bread loaf pan at 350 degrees F. for 20 minutes. Cool. Cut into 2 layers. Use Orange filling.

Orange Filling 6 tablespoons Federation flour 1/2 cup sugar 1/2 cup orange juice 1/2 cup orange juice 1 1/2 tablespoons grated orange rind 2 egg yolks 1 teaspoon Meadow Harvest butter Cook flour, sugar, fruit juice and rind till thick. Add beaten yolks and butter. Cool. Cover the entire loaf with meringue made of: 2 egg whites 6 tablespoons sugar Burnett's flavoring Beat egg whites till stiff. Add sugar, beat. Add 1/2 teaspoon va-

GOLFERS TO GO TO WALLA WALLA

Labor Day Tournament Will Be Held on La Grande Course

While he has not yet determined the actual number of golfers who will make the trip, Charles Reynolds, chairman of the tournament committee of the La Grande country club, is confident that a large number of players will go to Walla Walla for the inter-city tournament on the Washington city course Sunday. "The tournament, which will be the play between Walla Walla and La Grande this season, is creating much interest and there will undoubtedly be a large team from La Grande," he declared yesterday morning.

Walla Walla will come here for a return tourney on July 22. That the annual Labor Day golf tournament, a golf classic in Eastern Oregon, will be held here is an announcement of importance that has been made this week by Mr. Reynolds.

It follows the acceptance by the Baker club, who was to have conducted the tournament, of an offer by La Grande to assist the neighborhood, because of better accommodation facilities here.

Baker, Pendleton, Walla Walla and La Grande will take part in this event which is of two days duration, September 2-3.

200 ATTEND OBSERVER'S FREE SCHOOL

to be entertained, and don't attempt a dinner that you can't do well and with ease. First of all you are hostess." And with this pertinent suggestion she went on to illustrate just how the average housewife and mother might maintain herself as the unperpetrated hostess. Yet, she said, she is an excellent hostess. This was a point that received stress repeatedly.

And, all through the afternoon, while things literally hummed, Mrs. McLean who works with amazing speed and system, flung out bits of advice that are bound to enrich the culinary art in La Grande, as casually as though she were chatting with a neighbor. "Did you know that a garnish shouldn't be repeated during a dinner," or "I think lettuce keeps better in a covered container, don't you?" she would ask. And then, "John likes pepper so I put it on the table, but I'm a crank against it," she confided.

There was no opportunity for prejudice against the culinary art she learned from books and not from experience." Mrs. McLean combines the sagacity that only a mother and wife who has met every day domestic emergency, may claim, with years of prominence in the scientific end of the field.

Printed menus and recipes were passed out at the door and made a "hit" as they did away with the necessity of copying recipes from dictation.

The school starts promptly at 2:30 o'clock.

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several local guardsmen get advance in rank

Old and Young Alike Respond To Carnival Sponsored by Legion

Stultz Receives Credit For Flight

Peasant Leader's Nephew Is Slain

FIGHT POSTPONED

SEVERAL LOCAL GUARDSMEN GET ADVANCE IN RANK

(Continued from Page 1) started and the inspection was hurried, to say the least. Enjoy Weekend With guard detail through before the weekend, most of the company enjoyed a holiday Saturday afternoon and Sunday, and the scenery at Seaside was a treat to many of the La Grande boys.

Final drills, etc. will be held during the last of this week and the first of next, in preparation for the breaking up of camp and the start home on June 27.

POLITICS IN HOUSTON ARE HEADING UP

(Continued from Page 1) state on the liquor question. Announcement that the youthful Texas governor, Dan Moody, would arrive Sunday was expected to start a rally of dry forces.

He will head the state delegation of 40 instructed to work for a dry plank and a candidate in sympathy with it. He has let it be known that they favor a platform stronger than that adopted by the republican convention.

Mrs. Emily Newell Blair of Joplin, Mo., vice chairman of the national committeewomen has declared in favor of such a platform.

POMERENE, SMITH CONFERENCE

NEW YORK, June 20 (AP)— Political circles today were speculating on what took place when former Senator Alice Pomerene of Ohio called on Governor Smith here yesterday.

Mr. Pomerene is the favorite son candidate of Ohio for the democratic presidential candidate and his visit to the New York governor raised the question as to whether he would follow the lead of Governor Albert Ritchie of Maryland in withdrawing from the race in favor of Governor Smith.

Neither would discuss the brief conference and Governor Smith's political advisers pleaded ignorance of what took place.

It was pointed out, however, that Ohio's delegation is pledged to Mr. Pomerene's candidacy by preference. It is the Ohio primary and it might be impossible for him to withdraw until after the first ballot at Houston, even if he desired to do so.

Diphtheria Attack Is Under Control

KLAMATH FALLS, Ore., June 20 (AP)—An incipient epidemic of diphtheria which broke out in Dorris, Cal., a lumber community, 35 miles south of Klamath Falls, has been definitely controlled, according to long distance messages today.

Reports that the light epidemic included or threatened Klamath Falls were vehemently denied by Klamath Falls health authorities today. Not one case of diphtheria, or in fact any serious contagious disease prevails in Klamath, said Dr. G. S. Newsome, Klamath health officer.

pie shell and brown in oven. Everlasting Rolls 1/2 cup lukewarm water 1 cake compressed yeast 1/2 teaspoon sugar 1 egg 1/2 cup sugar 1/2 cup shortening 3 cups Federation flour 1 1/2 teaspoons salt 2 cups warm water. Dissolve yeast cake in 1/2 cup lukewarm water. Stir in 1/2 teaspoon sugar. Let stand 1/2 hour. Cream shortening and 1/2 cup sugar. Add beaten egg, 2 cups warm water, salt, and dissolved yeast cake. Stir in flour to make stiff dough. Knead till elastic. Put into greased bowl. Grease top. Cover. Let rise in warm place till dough has doubled bulk. Knead down. May keep out some dough to shape into rolls. Put rest into refrigerator in covered bowl till ready to use. Then knead, shape and let rise.

Lemon Clifton Pie 1/2 tablespoon gelatine 1/2 cup water 4 eggs 1 lemon 1 cup sugar Soak gelatine in water. Grate rind of lemon and squeeze juice. Cook beaten egg yolks, lemon juice and rind and 1/2 cup sugar in double boiler till thick. Add soaked gelatine. Beat egg whites. Add 1/2 cup sugar. Cut and fold into cooked mixture. Put into baked

6 tablespoons Federation flour 1/2 cup sugar 1/2 cup orange juice 1/2 cup orange juice 1 1/2 tablespoons grated orange rind 2 egg yolks 1 teaspoon Meadow Harvest butter Cook flour, sugar, fruit juice and rind till thick. Add beaten yolks and butter. Cool. Cover the entire loaf with meringue made of: 2 egg whites 6 tablespoons sugar Burnett's flavoring Beat egg whites till stiff. Add sugar, beat. Add 1/2 teaspoon va-

Old and Young Alike Respond To Carnival Sponsored by Legion

All roads in La Grande this week lead to the Pacific States carnival grounds where under the auspices of the American Legion the company is drawing large crowds each night. The Legion's spirit will be used to send the drum corps to the state convention.

But one doesn't necessarily need to go to the lot back of the Foley building block to know that the carnival is in town—it's literally in the air! One needs not to know that deaf and sightless not to know it. Straits from the merry jingles and tunes of the calliope, minus much of the usual discordance, float over the city at night, stirring vague sappy-like longings in anyone who is the least bit susceptible.

The red and green and blue lights of the ferris wheel, the brilliant galaxy of electric blooms of the merry-go-round—these may be seen for blocks away.

All the thrills and fun that American folk love and crave is concentrated in the word carnival. There's the merry-go-round that never stops and never gets there, there's the "death-defy" motor-cyclists (and they have a really thrilling act) and the hot dogs and the pink soda pop, and the fat woman and a dozen other shows.

The tilt-a-whirl has provided many a new hilarious thrill. It is a hybrid between "riding the waves" and the "whip" and it has a distinctly new sensation. There's a house of mirrors, too, that's fun, a trip to the mines that's a new novelty to carnavals, and a whole edelweiss full of interesting things, in addition to the boxing and wrestling attractions.

And best of all, to some folk, there's the noise and smells and thrills—that only circus and carnival can incite.

FIGHT POSTPONED ST. LOUIS, June 20 (AP)—Continued rain today caused a second postponement of the ten round fight between Jack Sharkey of Boston, championship contender, and Leo Getz, Indian heavyweight. It will be held tomorrow night, weather permitting.

NEW YORK STORE DESTROYERS OF HIGH PRICES

JUNE SPECIALS

50c Klenszo Shaving Cream 29c 25c Rexall Shaving Lotion 19c 50c Bay Rum And 25c Gentlemen's Talk Both for 49c Glass Drugs Inc. La Grande, Ore. The Rexall Store

THURSDAY FRIDAY SATURDAY

an aviation thriller a new pair of lovers FAY GARY WRAY COOPER a great picture

THE LEGION OF THE CONDEMNED

FROM every corner of the world they came. That valiant band of youths whose last illusion and first wisdom were dim memories. They had tried everything in life but death. . . and death they eagerly courted.

A sensational mystery-melodrama of the air. With Paramount's Glorious Young Lovers.

TODAY Fields and Conklin in— "FOOLS FOR LUCK"

STAR THURSDAY FRIDAY

WYOMING

STARRING TIM MCCOY in a Romantic Drama of the Golden West

And JIMMIE ADAMS in "MEET THE FOLKS" Also "That's That" TODAY Big Double Program HEROES OF THE NIGHT And PRICE OF A PARTY

WE BUY FOR LESS WE SELL FOR LESS

Men's and Young Men's SPRING SUITS An excellent assortment of the latest style in single and double-breasted models—and a saving from \$5.00 to \$10.00 for you—priced the New York Store way, \$12.95 - \$14.95 \$19.95

NEW YORK STORE DESTROYERS OF HIGH PRICES

ARCADÉ

an aviation thriller a new pair of lovers FAY GARY WRAY COOPER a great picture

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Advertisement for Butter-Nut OF COURSE. As Mrs. McLean chose Butter Nut Bread for serving at The Observer Cooking School, so the great majority of mothers and housewives of La Grande have chosen this super-fine nourishing bread for the daily bread of their homes. Sold at all dealers—Made in La Grande by La Grande Bakery

Advertisement for CLINT'S CLOTHIERY. CLEARING HOUSE To Accomplish This Purpose WE REDUCED DRASTICALLY CLINT'S CLOTHIERY FORCED TO UNLOAD We shut our eyes to former prices and marked prices which we know will offer values that men and women who buy for men will recognize beyond question the advantage of buying for present and future needs. Entire stock Men's and Young Men's Clothing, Furnishings, Hats, Shoes, Luggage, etc., priced with but one object in mind; and that is for quick disposal. Come—it's worth your time!