

Over The Valley

Mabel E. Morton, Valley News Editor

Has Visit From Father—Chair Crossen of Pleasant View farm on the side hill road is enjoying a visit from his father who now lives in Seattle.

Big Damage by Gophers—Roy Fugate, of the extension department was in the valley last week and conducted pest demonstration work on gophers.

Dinner Guest—Mr. and Mrs. Henry Hermann and family were dinner guests Sunday at the home of Mr. and Mrs. Walter Richards on the Cove highway.

Carnival Tonight—Quite extensive preparations have been made for the carnival which the Pleasant Grove juvenile grange is to give this evening at their grange hall.

Centrade Visit—Mr. and Mrs. Jap Truckman have returned to Portland after having visited among their numerous relatives in the Valley.

Attend Dinner—Miss Alice Marguardt, county nurse and Dr. Lewis Wilkes were among those from La Grande who attended the Puritan dinner at Muddy Creek Monday evening.

Station Gets Two Ribbons—Mr. Robert Withycombe, in charge of the O. A. C. Experiment Station, Union Oregon took first place in Hampshire Ewe class and third for Quarter Blood Combining wool at the Pacific International Wool Show just held at Portland, Oregon.

The Wool Show, sponsored by the Pacific Cooperative Wool Growers, the largest cooperative wool marketing association in the United States, and which markets the wools of a large per cent of the farm flock growers of the Pacific Northwest, is the largest Wool Show in the United States and is an annual event at the Pacific International Livestock Exposition.

Other Central Oregon winners included A. E. Nichols of Ironside who exhibited the championship Three-Bleeders Blood Combining fleece and secured possession for the coming year of the United States National Bank of Portland beautiful silver trophy; Barratt & son of Heppner Oregon who won first in the Corriedale team class and J. E. Smith of Pilot Rock, Oregon who carried off several honors in the Delaine-Morino ewe class.

The Show was pronounced by George T. Whittington, specialist in wool marketing and standardization from the United States Department of Agriculture, who judged the fleeces to be the best he had ever seen. Entries came from Washington, Oregon, California, Idaho, Montana, Wyoming, Michigan and Arizona, one hundred and fifty growers having fleeces on exhibition. First place and championship fleeces in this show have been sent to Chicago for entry in the International Wool Show to be held there in December.

To Attend College—Miss Jane Terry of the Iowa district and Miss Wilma Billings of Hubler both graduates of the familiar high school are planning to go to Salt Lake City in January where they will take up college work at the beginning of the second semester.

Young People Wed—Miss Lucretia Hodges of Cove avenue and Albert Hinman residing on the Cove highway were married the first of the week in La Grande and after having enjoyed a brief honeymoon are already at home on the old Hinman home about nine miles from La Grande. Both the young people are very well known in their respective communities and are both splendid young people. They will operate the Hinman farm, Mr. Hinman's parents, Mr. and Mrs. John Hinman having moved to La Grande last week, with the intention of making that their permanent home in the future.

Funeral of Mrs. Lytle—The committal services at Island City was held to the limit yesterday to accommodate the old friends and neighbors of the late Mrs. James W. Lytle who gathered to pay their tribute of respect to her memory. Mrs. Lytle was found dead sitting in a chair in her home

Monday afternoon by neighbors who became alarmed when they had not seen her about since the preceding day. The service yesterday was conducted by a former pastor of the deceased, Rev. Mr. Quinn, of Weiser, Idaho, assisted by Rev. Hanson of Island City. Music was furnished by a quartet consisting of Mrs. Stay Fuller, Mrs. Will Adler, Claude Cooper and Paul Knautz. Mrs. Paul Knautz played for the quartet and Mrs. Adler played the accompaniment for the solo sung by her sister, Mrs. Fuller. Interment was at the Island City cemetery, the buriers having been former neighbors, Tom Waininger, Ernest DeLong, W. J. Clark, Harry Fisher, E. Meyersick and L. F. Wright.

Released From Quarantine—The home of Mr. and Mrs. Sam Knight at Limehart who has been under quarantine for several weeks has been released. The little daughter had been ill with scarlet fever.

Comes to La Grande—Miss Esther Edvalson who lives up Catherine creek was in La Grande today. Miss Edvalson makes three trips to the county seat each week for osteopathic treatment.

Have New Baby Daughters—Mr. and Mrs. Clarence Richards who live on the Mill creek road above Cove are the parents of a baby girl born to them the first of the month. She has been given the name Geraldine. This makes two daughters in the Richards household.

Ill in Hospital—Mrs. Charles Ditty who lives on one of the Conley farms near Alled was taken to a hospital in La Grande early this week. Mrs. Ditty has been ill with the pneumonia and is said to have left her heart in a weakened condition.

P. T. A. Tonight—The regular meeting of the Inlander P. T. A. is announced for this evening and will be held at Wade hall.

Superintendent Improves—Robert Withycombe, superintendent of the experiment station at Union is improving from the injuries received in an accident a good many weeks ago, though the process is still very slow. Mr. Withycombe says his neck is still quite stiff but otherwise he is feeling nearly like himself.

To Present Operetta—The girls' glee club and the A. G. S. of Inlander high school are preparing the operetta "Maddy Maddy" which will be given in the near future.

Spend Day With Parents—Mrs. Will Taylor and two sons, who live out on the Cove highway drove to La Grande Wednesday and spent the day at the home of her parents, Mr. and Mrs. John Hamann.

Wool Growers to Meet—President Ed Miller of Union is announcing the annual meeting of the Union county Wool-growers association which will be held in La Grande on Monday, December 10. There will be afternoon and evening sessions with a banquet in between. There will be speakers from out the county and in all probability, state veterinarians Lytle being among them. Some of those eligible to attend are already putting in the plan for more room at the banquet table. Those who were present last year will know what the reason is.

Makes Improvement—Denny Conkling of near Alled who suffered a fractured pelvic bone and other injuries when struck by a log in a logging camp near Minnema seems to be improving according to word from the Wallawa hospital where he is a patient.

N. C. Jamison Here—N. C. Jamison of Corvallis, dairy specialist spent Wednesday here with the county agent looking after things of interest to his office. From here he went to Enterprise where he has been assisting Lewis C. Brandt, new leader of the Wallawa county cow testing association getting started at his work. Also in connection with Dr. Tomlin a veterinarian from O. A. C. he has been holding a series of dairy meetings in cooperation with N. C. Donaldson, county agent of Wallawa county. The topics which the conference discussed pertained to dairy food and dairy diseases. The conferences were held at different points in the county and will be concluded this evening.

Living at White Salmon—Friends of Mr. and Mrs. Forest Haeder have received word that they are now living in their new home at White Salmon, Washington. Mrs. Haeder was formerly Miss Mildred Brown, daughter of Mr. and Mrs. Carl Brown who live on the South McKennon place. They were married about a month ago at Hood River.

To Consolidate Groups—It is reported that the two sub-ordinate groups, supported by residents of the farming section north of Elgin, the Cricket Flat and Rock Wall are seriously considering a consolidation of the two groups. It is said that many in both organizations are in favor of

HOME MARKET SURVEY IS FULLY EXPLAINED BY ROBERT M. HALEY

With the Home Market survey rapidly nearing its close, there are still many in both the towns and rural communities who do not know just "what it is all about."

The question of an interested merchant, who desired more explicit information about the object of the "Union County Home Markets Survey" makes it appear that it might be beneficial to make the following statements so that others sharing the same feeling of haziness may be helped to see the problem.

"Perhaps the haziness, to which we referred, was due to an attempt to discover some aspect of the study which has not existed. It should be plainly stated that the survey is not some far-reaching reform, nor is it the propoganda of any special class or interest. It is facts about the local market which we are after, and it will be facts about the local market which will be published. Whatever is done with the survey after it is completed, constitutes another problem which is not within the province of those carrying on the work of the survey to dictate. Although there has been, very properly too, some discussion of the larger purpose of having the study made, this discussion should not be confused with the function of the survey itself.

"It is hoped that the above will serve to point out that it is impossible to read into the problem something which does not exist, but emphasize that the study is designed as a basis for sound activity and further study based on a knowledge of the facts and is designed to be the starting point for the many ways in which development may take place in the manner implied in previous expostions of the subject."

In this survey which is in progress, an attempt is being made to ascertain what food products are consumed in the homes of the county and where they have been obtained and at what price; on the other hand an effort has been made to learn what survey producers in the county produce, how much by products and where he disposes of it. It will be clearly seen then that after the survey shall have been completed, the problem resting locally will be, to learn how much of the products grown locally may find a local market, just what other things may be produced here to meet the demands of the local consumers etc.

Mr. Haley has finished collecting data for his price study, for the merchants' study and now with the assistance of women's organizations over the county, working under the Neighborhood Club of La Grande, he is trying to complete the last study, that of the consumer—an endeavor to learn all that householders have purchased of such foods as (fruit), apples, apricots, blackberries, cantaloupes, cherries, currants, gooseberries and on down through the list to water-melons (vegetables) asparagus, beans, beets, cabbage, carrots, cauliflower, celery, corn and down to turnips; dairy and poultry products) milk, butter, eggs, poultry, mutton, honey. And of these different articles, Mr. Haley wants to know if they were purchased from the store; if they were grown by the consumer; purchased direct from farmers in the county; pur-

Recipe for fried ham

A famous cook gives these simple directions. It is sometimes so simple to improve the flavor of foods. For example, a certain household is noted for its delicious fried ham which is a specialty for Sunday morning breakfast and other "occasions." The cook was asked for the recipe, and here it is: Take a slice of smoked ham one-half inch or more thick. Scare each side to a golden brown, then reduce the flame and sprinkle two teaspoons of granulated sugar on the exposed side, keeping the flame low so that the sugar does not burn. Then turn the ham and sprinkle two teaspoons of sugar on the other side, keeping the flame low until the sugar is thoroughly dissolved and absorbed into the ham. When it is finished, you will have a delicious ham flavor such as you never found before. The uses of sugar in bringing out and improving the flavors of foods are practically unlimited. Sweeten cereals and note how much more children enjoy them. Add sugar to grapefruit or any other health-giving fruit that may be harsh to the taste. Sugar does not injure the beneficial acids and vitamins in any way. A sweet dessert adds a feeling of satisfaction to the meal. Baked fruits, or fruit or berry pies, are especially delicious. Eat nourishing foods and enjoy them! A famous food authority recommends one raw and one cooked fruit and vegetable a day, sweetened to taste. Sugar is Nature's perfect flavor. The Sugar Institute.

ten o'clock which was attended by 22 fruit growers and the time was spent in considering soil problems and pruning problems. It is re-

ported to have been of much practical benefit to those who were present. In the afternoon the group in attendance increased to more than 20, in the crowd being some of the members of the ag classes of the which were very helpful to all, it Union high school. A number of is said.

C. L. Long Talks At Meeting Of Fruit Growers

A meeting of interest to fruit growers of this county was held last Friday at Union, when C. L. Long, horticulture specialist of the extension service of O. S. U., was present to discuss topics of interest to those engaged in this particular field of activity.

The program of the day opened with a session in the morning at

A SEASONABLE RECIPE

Another Good Mince Meat 4 pounds cold meat, fat trimmed off, chopped fine. 2 1/2 pounds finely chopped apples. 2 1/2 pounds sweet, cut fine. 2 pounds raisins. 2 pounds currants. 1/2 pound citron. 5 pounds sugar. 2 teaspoons cloves. 10 teaspoons cinnamon. 2 tablespoons mace. 1 teaspoon black pepper. 4 tablespoons salt. 1 quart cider. 1 quart molasses. Mix cider and molasses. Put on fire and cut until the apples are quite clear.

We Welcome You to Portland, 200 comfortable rooms, each with bath. Reasonable rates. Convenient downtown location. New under personal management of SAM D. ADKISSON.

The HOTEL CONGRESS PORTLAND, OREGON

DIGESTS as easily as milk—Rich in Vitamins Scott's Emulsion Cod-liver Oil That's Pleasant To Take

Recipe for fried ham

A famous cook gives these simple directions

It is sometimes so simple to improve the flavor of foods. For example, a certain household is noted for its delicious fried ham which is a specialty for Sunday morning breakfast and other "occasions." The cook was asked for the recipe, and here it is: Take a slice of smoked ham one-half inch or more thick. Scare each side to a golden brown, then reduce the flame and sprinkle two teaspoons of granulated sugar on the exposed side, keeping the flame low so that the sugar does not burn. Then turn the ham and sprinkle two teaspoons of sugar on the other side, keeping the flame low until the sugar is thoroughly dissolved and absorbed into the ham. When it is finished, you will have a delicious ham flavor such as you never found before. The uses of sugar in bringing out and improving the flavors of foods are practically unlimited. Sweeten cereals and note how much more children enjoy them. Add sugar to grapefruit or any other health-giving fruit that may be harsh to the taste. Sugar does not injure the beneficial acids and vitamins in any way. A sweet dessert adds a feeling of satisfaction to the meal. Baked fruits, or fruit or berry pies, are especially delicious. Eat nourishing foods and enjoy them! A famous food authority recommends one raw and one cooked fruit and vegetable a day, sweetened to taste. Sugar is Nature's perfect flavor. The Sugar Institute.

attendance increased to more than 20, in the crowd being some of the members of the ag classes of the which were very helpful to all, it Union high school. A number of is said.

THRIFT GROCERS

You Can Be Thankful Only If You've Been Thriftful!

The family that's been thoughtless in its buying and careless in its spending hasn't much to be thankful for on Thanksgiving. Take foods, for example—you just HAVE to be careful when buying foods. Kinds of foods, varied quality, balanced menus—these things influence your health and happiness as well as your taste. And you must give thought to the question of price if you're to have enough left for the other things that make holidays and all days thankful days! Here are numerous suggestions for the food requirements of Thanksgiving week. Thriftful in price—high in quality.

For Thanksgiving, as always, you get better foods at lower prices from your Thrift Grocer. There's a Thrift store near you—convenient, clean, courteous every day.

Features Saturday, Nov. 24th, to Wednesday, Nov. 28th, Inclusive

Table listing various grocery items and their prices, including Apples, Cranberries, Celery, Sweet Potatoes, Lettuce, Oranges, Raisins, Thrift Coffee, Peas, Crackers, Pancrust, Flavo-Jell, Asparagus, Sugar, Shrimp, Pop Corn, Knox Gelatine, Puritan, Incandescent Lamps, Pineapple, Grape Juice, Cheese, and Chocolate.

No. 83—1407 Adams Main 761