

**CANDY FACTORY OPERATED HERE**

**Sanfords, on Adams Avenue, Makes Large Quantity of Candies.**

Everyone likes candy and everyone likes ice cream. Sanfords, as this business is known, manufactures a high grade of both, being at present the only large candy manufacturing plant in the county.

The company, which is located on Adams avenue across from the Star theater, specializes in candy, making all kinds of hard candies, creams, chocolates, special orders—in fact everything but the highly specialized types such as marshmallows, gumdrops, etc. Arthur V. Sanford, the proprietor, is an experienced candy maker, having spent many years in the business. He opened a plant here in 1924 on 1st street back of Carr, later moving across the street. A little over two years ago his business had grown to such a point that a new location was necessary, so the company was installed in its present location.

As a matter of fact, the candies made by Sanfords not only compete successfully in price with out-of-county candies, but they exceed the majority of them in quality. The purest of ingredients, sanitary methods of manufacture and experience in candy making permit the maintaining of this standard.

Mr. Sanford also makes ice cream, selling it mostly retail as he has a fountain and lunch room in connection with his candy plant. Sherbet is also turned out during the warm season, and the demand is such as to necessitate making a daily "batch" of ice cream, which is produced in an ammonia plant, up to date in every respect.

The growth of the company has meant considerable to the community in point of payroll as well as the products themselves. At present employes Mr. Sanford, about five girls are employed on an average, and the payroll for a year is nearly \$5,000.

A large amount of candy is produced annually, running from 15,000 to 19,000 pounds each year. The volume of ice cream is in the neighborhood of 4,000 gallons.

**Tailoring Shops Supply District With Men's Suits**

La Grande and this territory has at present two tailoring shops which specialize in making made-to-order suits which compare very favorably with outside clothing, both in workmanship and in quality and price.

The Tugency, or Andrews Brothers, located on Adams avenue a few doors off 1st street, is one of the pioneer tailoring firms in the state and at present the largest business of its kind in Eastern Oregon.

The firm was organized in 1904 although a tailoring shop was operated about 35 years ago. The retail end of the business was added to the tailoring shop in 1904 and since then the company has taken care of both retail merchandising and manufacturing of clothing, specializing in men's and boys' suits.

Service is one of the high points, the company offering 24-hour service from the time the patron selects his cloth until he receives the finished suit.

At present four men are employed in the tailoring shop, all experts in their line, and three are employed in the store, making a total of seven, and resulting in a payroll of about \$15,000 a year. Scores of suits are made and many of these are sold to out-of-town people as well as in this locality.

A. V. Andrews, one of the partners in the business, was joined by his brother E. T. Andrews in the year 1917 and are at present joint owners of the firm.

The Edenhelm tailoring business, located on Jefferson avenue, is also operated by partners, C. J. Edenhelm and G. A. Gledhill, both experienced tailors, who have been making men's and boys' suits successfully for the last year. Previously to opening the present business, Mr. Edenhelm was employed for nine years by The Tugency and Mr. Gledhill has many years of experience.

The business also specializes in men's suits, featuring the best of fits and prompt service with competitive prices.

This firm retails only its own products.

**Sun's Rays**

Direct rays of sunshine are almost instantly fatal to various kinds of disease germs and prolonged exposure will kill even the most virulent microbes. The reaction of the human body to disease is greatly influenced by the number of hours one spends each day in the fountain of all earthly energy. If the sun should suddenly be extinguished, in a few minutes the earth would be in total darkness and would cool so rapidly that all life would soon perish.

**Fishermen's Mittens**

A strange custom of New England coast winter fishermen is to soak their thick, wooden mittens in the sea and wring them out as dry as possible before putting them on. They say their hands keep much warmer than if they don't the mittens when dry.

**Road Bars Trains**

A 74-mile stretch of concrete road, recently completed between Denver and Colorado Springs, Colo., has not a single railroad grade crossing in its entire length. For miles there were 12 such crossings on this route.

**THE GRANDE RONDE MEAT CO. PACKING PLANT**



This view of Jefferson avenue shows the large building which houses the packing plant of the Grande Ronde Meat company, one of the larger industries in La Grande which comes in the home products classification. Hams, bacon and lard as well as other products are made in this plant, which also houses two ice machines which operate continuously during the summer months.

**Bottled Drinks Put Up Here By Green & Hough**

With a capacity for about 200 cases of bottled drinks per day, the Coca Cola Bottling Works, on Adams avenue, Green & Hough, proprietors, is operating for the fifth year in this county. This concern is the franchised bottlers for Walla Walla and Union counties for Coca Cola, also for "Howdy," "Cherry Blossom" and a few other drinks covered by a franchise, and in addition they bottle everything else not covered by a franchise. In addition to this county, they cover Baker, Wallawa, Grant and Harney counties, have jobbers in Ontario and Payette, and have three trucks on the road all the time to look after the trade which they have built up.

The concern runs the year around, and employs five men. There are good seasons and dull seasons in this business, naturally, but they put into circulation through their annual payroll a sum in the neighborhood of \$30,000.

The business is fast outgrowing its present quarters and plans are in the embryo for a new works which will stand out on Adams avenue with the present quarters used for storage purposes. To conduct the business properly all automatic machinery has been installed, including a National steam sterilizer to care for the bottles. The present care of the bottles is one of the biggest items in a day's work.

**Baton Caused Death**

The man who involved the baton died from his own. Joan Hantise Lally, who conducted Louis XIV's band, found it desirable to mark time with his foot, so he substituted a six-foot staff which he would tap on the floor. One day he excitedly brought the pole down on his foot. Blood poisoning set in, resulting in Lally's death.

**By Comparison**

Everything goes by comparison in this old vale of tears and laughter and the eminent physicians have discovered valuable vitamins and mineral salts in so much worse things lately that we have come to regard the steved jammer rather highly.

**Local Pickles Are Sold in 95 Pct. of Stores**

On the display shelves of 95 per cent of all the grocery stores and markets in Union and Wallawa counties, there are, or have been, pint jars of a tempting-looking mustard pickle, which have borne this legend "S & K Pickles," "Blue Mountain Brand." The majority of the people who have seen and purchased this delicious pickle have not known that "S" stands for Spencer and "K" stands for Knight and that the pickles were planted, cared for, picked, sliced with other ingredients, bottled, labeled and marketed right from within a stone's throw of La Grande. They are a veritable "Home Product."

When Mrs. Charles Spencer and Mrs. Ruby Knight first started in the business of making pickles, that was about five years ago. It was to utilize a surplus of vegetables grown that year on the Spencer ranch. They made several

different articles in this same line. They were placed on the market and found a ready sale. G. L. Larson, of the La Grande grocery company, took them on for distribution. With the years, the quantity has increased as the varieties have decreased. This past year Mrs. Spencer and Mrs. Knight made 2000 pints of the Blue Mountain brand pickles, and some large quantities which were bought in bulk.

What the future of their business enterprise will be, is not known, but they have built up a trade in eastern Oregon, because they have made and offered something for sale that is very good, something that is "home-made" and does not savor of "boughten" pickle. Their overhead is small and their payroll, likewise, since they do the work themselves, but their prospects for a business of much larger proportions is good.

It should be stated that some time ago, the business outgrew the supply of vegetables on the Spencer ranch, and the last year or two the ladies have used up the supplies of numerous gardens in the valley.

**Brickyard Keeps 21 Men Busy In Summer Months**

With an operating crew of 21 men during the season when the La Grande brick yards stands as one of the big concerns turning out "home products." With a payroll of something over \$100 per day, this business enterprise is a distinct asset to any community. The local plant is the only one in the home strip extending from Spokane, Wash., to Weber, Ida., and besides supplying the demands locally, ships to points in Baker and Wallawa counties, and as far as Pendleton and Pilot Rock in Umatilla county.

The Towery plant is what is known as a "summer yard" and operates little more than four months in the year. During that time, however, something around \$10,000 to \$12,000 is paid out in wages. The next item in the list of

operating expenses, says Mr. Towery, is the cost of the brick, about 200,000 being required for this plant alone during the operating season. Only common brick is used, but the supply of brick clay, according to Mr. Towery, is absolutely unlimited. It is of a superior quality, also, and could be used for producing a wide variety of products, were there sufficient demand to warrant the installation of the necessary machinery. There are 17 drying sheds in the local yard and the capacity of the kilns is about 23,000 bricks in an eight-hour day.

G. F. Towery, owner of the brick plant, came to La Grande in 1912 and has been operating the busy concern successfully for 17 consecutive years.

A railroad tunnel from Sweden to Denmark, which would be 10 or six miles long, has been proposed.

Indiana furniture factories draw lumber from points 1,750 miles distant.

**Efficient Laundry Machinery-Careful Handling-And Economical Rates-**

**We Make A Real Home Product Happier, Healthier, Wives**



**Old Fashioned And Unnecessary!**

Modern women will not do it! The laundry can do your washing so much better and so much cheaper that you will wonder you ever even thought of doing it yourself.



**Tiresome --And Unnecessary!**

You are costing your husband money when you do your own washing. Not only is the laundry less expensive and better, but you are wearing down your health.



**Back-Breaking --And Unnecessary!**

No man wants a woman to slave for him. The laundry can do the whole job cheaper—better. Give us just one trial—take a vacation from washday—and judge for yourself.

You can take your pick of the products manufactured in Union county—you can weigh the fine merits that makes them in demand where ever they are known—and you can't find one that means any more to the La Grande housewife than the service we manufacture each day.

Happier, healthier wives is our product. Freedom from the weekly threat of washday and ironing day. More time for leisure and for other things in the home. Less expensive and less health breaking. An efficient laundry service that removes the burden of washing without increasing the expense of the household.

And in this day of laundry efficiency and organization you can be sure that your clothes and linens will be just as satisfactory as they could be if done expertly by hand. Up-to-date machinery and trained workers who handle your things with utmost care combine to give you perfect results. Laundry methods have changed. Careful study has shown how to produce your garments and fabrics clean and white with minimum wear.

**Our New Curtain Stretcher Is Here**  
No longer need you have curtains with scalloped edges, and corners not square and true. Our new American-Schramm curtain stretcher is now installed and ready to stretch your curtains. We'll promise to return them with perfectly straight edges and square corners, ready to hang. Laundered the Standard Way, your window hangings will be a source of satisfaction and pride. When may we call for your curtains?

**Visit Our Booth At The Home Products Show**

We will have some interesting things to show you and will be glad to give you details of our improved service.

Phone 56

**Standard Laundry**

"LA GRANDE'S WIFE-SAVING STATION"

**CANDY**

- For the Picnic
- For the Guest
- For the Children

**To Be Fresh, It Must Be HOME MADE**

Visit The Home Products Show May 31-June 1

**SANFORD'S LUNCH AND CONFECTIONERY**

Across from Star Theatre