

LOCAL BRIEFS

Barbers P. G. Course—The post graduate class of the barbers of La Grande held their first class Monday evening at the shop of R. Z. Baxter, state president of the Oregon Barbers association. This course is sponsored by the educational council of the association, and classes will be held every Monday night for a series of 24 lessons. Twelve were present at this lesson and several were unable to attend due to illness.

Plan for Dance—At the meeting of the joint committee of the Odd Fellows and Rebekah lodges plans for the regular Saturday night dance to be held February 8 in the Odd Fellows temple were made. All Odd Fellows are invited to attend. This committee is also planning a colonial ball to be held at the I. O. O. F. hall, on Washington's birthday, Feb. 22. Arrangements were made for the St. Patrick's dance March 17, to which the public will be invited.

Left This Noon—Mr. and Mrs. G. S. Maring left this noon on their way to Boise, where they will spend several days transacting business, before returning on their way to Seattle to make their new home.

Meeting And Dance—The B. A. R. E. enjoyed a dance and refreshments last evening at the Sacajawea Inn, following the business meeting. About 30 members and their wives were in attendance. Lindsey's orchestra furnished the music.

Recovering—A. J. Oliver, is still unable to do regular work, following an accident about two weeks ago, when his foot was injured. He is an employe of the Safeway stores.

Injured Finger—Stanford Nielson severely smashed the tip of his finger Monday while at work in the Safeway stores where he is an employe.

Few Days Visit—Mr. and Mrs. E. Johnson, of Huntington and small daughter Maxine, are spending a few days visiting at the home of Mr. and Mrs. Lars Johnson.

On Business—J. W. Westenskov, of Imbler, was in La Grande Tuesday morning on business.

Improving—Miss Mildred Winters who has been ill for several days of the flu, is improving. She is a stenographer at the Abstract and Title company.

Visited Here—Mrs. Oweida Hacker, of Summerville, returned home yesterday after visiting with Dr. and Mrs. J. A. Wunderlick and other relatives for a few days.

Improving—Mrs. Earl Roberts who has been critically ill at her home in Fruitdale of the flu, is slightly improving this morning.

Visited at Union—County School Superintendent E. A. Sayre spent Tuesday visiting schools at Union.

From Seattle—W. R. Ousel, of Seattle, is a business visitor in La Grande today.

Stockholders Meeting—The annual meeting of the stockholders of the Grande Ronde Valley Irrigation company has been called to be held in the office of the secretary, room 12 La Grande National Bank building, Feb. 11, at 2 o'clock.

Legion—Tonight at 8 o'clock the legionnaires and the auxiliary will meet in the Sacajawea Inn for their regular monthly meetings, when

SEATTLE TAKES DUTCH REUTHER

Left Hander Purchased by Indians—Sale Price Has Not Been Announced.

SAN FRANCISCO, Feb. 5 (AP)—Walter Reuther, one of the fastest pitchers ever to perform in the Coast league, will disperse his left handed wares as a member of the Seattle Indians this season. His sale, as an outright cash deal, was announced here today by Wade "Red" Killifer, president-manager of the San Francisco Missions.

After a long and notable career in the big leagues as a member of the Brooklyn Nationals and Washington and New York Americans, Reuther returned to the coast circuit in 1928 as a member of the San Francisco Seals. He led the league with 29 victories that season and, after a salary dispute with the Seal owners, was sold to the Missions in the spring of 1929.

With the Missions, Reuther failed to hit his stride and was discharged after last month Killifer announced he had given the veteran southpaw permission to make a deal for himself.

William Klepper, Seattle president, left for home last night after signing Reuther. The leader of the Indians said he was greatly pleased to obtain the services of an experienced hurler like Reuther and said he would round out the pitching staff in fine shape.

Reuther also expressed satisfaction at joining the Indians saying he could perform more effectively in the cooler climate of the northern city and predicting he would win 25 games this season.

The sale price was not announced. In his efforts to build up a winning club, Klepper now has added Reuther to the payroll and before departing from here said he would announce the names of four more players in the near future.

Here Indefinitely—Hubert Gally, of Enterprise, has moved to La Grande to make his home here indefinitely. He is an employe of the Mt. Emily Lumber company, and is at the home of Mr. and Mrs. Don L. Gally. The Messrs. Gally are brothers.

At School Again—J. D. Steinbeck has returned to his classes at high school after a three weeks absence due to sickness.

THREE HOPE TO REACH AN AGREEMENT

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they would be in accord with any such development.

The delegations this morning devoted their time to discussions among their own members. Colonel Stinson had an early round of golf with his military aide at Stansmore and later held a conference with members of his delegation at the Elitz.

SUB QUESTION TO COME UP—LONDON, Feb. 5 (AP)—Abolition of submarines will be favored by Great Britain at a public plenary session of the naval disarmament conference which will be held next Tuesday.

The delegates decided to hold a plenary meeting on Friday morning at 11 a. m., for the purpose of discussing submarines.

Today's sessions of the big five was brief lasting only 45 minutes.

LIST WILBUR AS ILLINOIS POSSIBILITY

CHICAGO, Feb. 5 (AP)—Ray Lyman Wilbur, secretary of the interior is included in a list of candidates under consideration as successor to Dr. David Kinley, president of the University of Illinois, who retires at the end of the present school year.

This was disclosed when a committee named to pick Dr. Kinley's successor met in Chicago with H. W. Chase, president of the University of North Carolina, another of those under consideration. It is understood that Secretary Wilbur, who is president of Leland Stanford university, on leave of absence, has not given the committee any hope that he will accept the presidency if offered to him.

The announcement that Kinley, who is 63 years old, would retire at the end of the present school year was made last June.

Since then, nearly 100 educators have been discussed as possible successors, among them being: Ralph D. Heald, president of Pennsylvania State college; Frederick Woodward, vice president of the University of Chicago; Herman Gerlach James, son of Edmund J. James, Kinley's predecessor; and Dean Charles M. Thompson of the College of Commerce of the University of Illinois.

PACIFIC COAST LEADING DEPARTMENT STORE SALES

WASHINGTON (AP)—If department store sales are an accurate yardstick, the Pacific coast is more prosperous than other areas.

Federal reserve board data for November shows that such sales increased 6.2 per cent in the reserve district centering at San Francisco, compared with 1928.

Next in order came the Richmond district, with a 4.3 per cent rise, followed by Kansas City, Minneapolis, Dallas and New York.

Among those reporting decreases are the districts of Atlanta with 3.7 per cent, followed by Chicago, Philadelphia, Cleveland, St. Louis and Boston.

Georgia Has 2,712,324 Peach Trees.

Atlanta, Feb. 5 (AP)—A slight explosion in the Saurau crater of the Stromboli volcano last night rained embers on the surrounding countryside for 15 minutes. No damage was done.

HUGHES PLEASUED OVER NEW POST

Regarded Appointment of Chief Justice Big Opportunity For Service.

NEW YORK, Feb. 4 (AP)—Charles Evans Hughes, nominated by President Hoover as chief justice of the United States, will accept the appointment as offering the greatest opportunity for service that could be offered by the government.

His face wreathed in a smile, he displayed evident pleasure over the appointment when he greeted newspaper men at his law offices in lower Broadway.

He said he would issue a formal notice of his appointment, but that he would resign at once as justice of the world court.

He explained that his election as justice of the world court had merely been to fulfill the unexpired term of John Bassett Moore and his term would have ended in September.

Shortly before announcement of his nomination, Mr. Hughes had issued the following statement in praise of retiring Chief Justice Taft:

"I regret most deeply that Chief Justice Taft is unable to continue in office.

"His work as chief justice has brought a great career and will have an abiding influence. It was both the ability of that work, and the spirit in which it was performed, evincing not only the most conscientious industry and judicial independence, but an intense loyalty to the institution, that have given great satisfaction to the public. It is hoped that he will find his days lengthened and that his heart will be cheered by the tributes of esteem and warm affection which he will receive in abundant measure from his grateful fellow countrymen."

GILBERT SCOFIELD

Lost 24 Hours In Heavy Park Snow

By Miss Elva C. Vanorder

THE PARK (Special)—Gilbert Scofield was lost Thursday while hunting dry wood. Mr. Scofield was accompanied by his brother-in-law, Isaac Gibbs, the two separating and Mr. Scofield was lost, as it was snowing heavily. He wandered for 24 hours before he discovered which way was home. He spent Thursday night in a hunter's big log cabin on Catherine creek eight miles from home. Those hunting for him were Isaac Gibbs, Lester Leslie, Leonard Leslie, Floyd Bryant and Earl Bryant. Mr. Scofield was almost exhausted when found.

The snowfall quickly turned to rain and it is now much warmer. Little Lavelle Scofield, small daughter of Mr. and Mrs. Gilbert Scofield has a severe case of measles. It is reported.

Mr. and Mrs. Frank L. Wigglesworth and daughters, Edith and Norma, visited at the Clarence Vanorder home Thursday.

Miss Margaret Kline visited at the Mrs. Eva Vanorder home Friday.

George Melow visited at the Gilbert Scofield home recently.

Roy Kumasawa was a Pondersa visitor Friday.

Miss Norma Wigglesworth is spending a few days with her grandparents, Mr. and Mrs. Clarence Vanorder.

Raymond and Donald Leslie took dinner with their aunt and uncle, Mr. and Mrs. Leonard Leslie, Thursday.

Mrs. Leith Kline visited Mrs. Joseph C. Lay Thursday.

Miss Mary Vanorder accompanied by Miss Norma Wigglesworth visited Mrs. Mary Leslie Friday.

Lloyd Cox, of Union, visited at the Leith Kline home Thursday.

Elmer Stoddard, of Baker, accompanied by John Stoddard, of Pondersa, visited the Stoddard brothers logging camp in The Park Friday.

Joseph Lay returned home Friday after riding for several days on Big creek.

Franklin and Harold Kline visited at Floyd Vanorder's Saturday.

Edmund and Charles Lay, county three large coons in a tree a mile below the Lay residence on Beagle creek.

YOUTH BELIEVE BUFFALO WILL FINANCE SCHOOLING

EDMOND, Kan. (AP)—Selling buffalo meat to large hotels is the plan by which Henry and Paul Griffin hope to finance their college education.

The brothers are feeding three buffalo calves for market in the belief that the flavor of buffalo steak will prove attractive to clientele of large hostleries. Through scientific feeding, the boys have fattened the animals from 200 to 300 pounds.

Should their experiment prove successful, the brothers plan to raise buffalo on a large scale. Now Paul has charge of their "branch" while his brother attends the Kansas State Agricultural college.

COMPLETE HOP FIGURES

SALEM, Ore., Feb. 5 (AP)—A hop acreage of 17,000 in Oregon in 1929 produced 86,238 tons of dried hops with 23,922 bales of the crop remaining in the growers' hands, according to figures just completed under a complete survey of the Oregon crop made jointly by Salem and Portland dealers.

EXPLOSION IN CRATER

STROMBOLI, Italy, Feb. 5 (AP)—A slight explosion in the Saurau crater of the Stromboli volcano last night rained embers on the surrounding countryside for 15 minutes. No damage was done.

YOUTH HERE NOT WICKED, CHIEF SAYS

(Continued from Page One)

usually delinquent children have parents who are so busy living their own lives that they do not properly supervise their offspring, he said. He also found that most delinquent children were backward in their school work, with their failure in this gradually carrying over into other things.

DID YOU KNOW THAT—Jimmy Phelan liked a girl named Lucille Evans and that's why he went to coach at Missouri in 1920. . . he went to Purdue in 1922 so he would have enough money to marry the girl. . . she is now Mrs. James Phelan. . . her dad was a former quarterback at Missouri and Northwestern. . . Pete Sarmiento made a fortune in the ring and bought nice things with it. . . but they faded, and the other night Pete fought a bout for \$5,000 and Frank Fleming, who once knocked out Benny Leonard, was locked up charged with third degree burglary in New York the other day. . . Frankie kayoed Benham in 1916, and six months after the fight Benny Leonard knocked out Freddie Welsh and won the world lightweight championship. . . the charge was that he entered a grocery store and grabbed a sack of coffee.

NEW PRESIDENT OF MEXICO TAKES OATH OF OFFICE

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live in Pullman cars at the railway stations.

Clark Heads Delegation

Reuben Clark, legal counsellor of the embassy headed the diplomatic representatives of the United States at the inauguration as a special ambassador appointed by President Hoover.

President Porfirio Gil in company with President-Elect Ortiz Rubio, left the national palace for the stadium a few minutes before noon and made a triumphal passage through streets lined with soldiers and spectators to the stadium.

The retiring president and his successor arrived at the stadium a few minutes after 12 and within 15 minutes Ortiz Rubio had taken the oath and delivered his inaugural address.

FIRST STAGING "TORCHBEARERS" IS THIS EVENING

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tea with Phyllis Dunn, Julia Smith and Ruth Geibel assisting her.

Proceeding the play and between acts, selections will be presented by the high school orchestra, directed by W. W. Nustbaum.

PROMISE WILL OPEN SCHOOL NEXT MONDAY

By Sister Mary

The housewife of today has much for which to thank modern science and invention, but few inventions mean more to her than the marvelous advances made in food preparation and shipping facilities. Food is such an important part of daily living that any process which makes possible the wide distribution of perishable products full of health-giving properties is of paramount significance.

Inland housekeepers are able to serve deep-sea fish to their families with the same ease and regularity formerly possible only to those living close to the ocean. The fresh fish fillets require no sealing, cleaning or trimming and are ready to cook as soon as unwrapped.

John Carper and Charles Wortman went to Wallowa Wednesday with a load of hogs. They returned Thursday.

Charles Kenworthy who has been ill for several days is not so well this week. Ralph Carper is staying at the Kenworthy home and assisting with the work.

David Garrett made a return trip to Wallowa the first of the week.

Mrs. Virginia Wortman and three children went to Wallowa Tuesday. She expects to go on to Enterprise for several days before she returns.

The two small children of Mrs. Lona Carper, Junior and Helen were quite ill Wednesday night and also Thursday and Friday night. Mrs. Bertha Carper has been helping care for them. They are much better now.

The weather is much warmer with rain Thursday night and Friday. The snow is setting down fast.

Mr. and Mrs. Arthur Wallace and two children visited Sunday at Chester Garbett's.

Mr. Alie Smith went to Wallowa Tuesday to visit his daughter, Mrs. Ella Paulson for a few days. Several took advantage of the good sleighing to go to Wallowa on business and pleasure.

PLAINTIFF WINS VERDICT OF \$298

(Continued from Page One)

grand jury, officials report.

Mr. Baxter, charged with larceny, pleaded guilty before Judge Knowles, who set Friday at 10 o'clock as the time for passing sentence.

CHICAGO VIEWS MORE SLAYINGS

(Continued from Page One)

these slayers and fall. Two men were running away. I can't describe them. They were just men—running—that's all."

The alarm was fired by children who pulled a firebox.

A .32 calibre revolver was found nearby. It was being examined today for fingerprints.

Healy Tolls of Assaults

William Healy, who was shot earlier in the day, told police last night that his attackers had been George (Monk) Campion, Jerry Cotter and Jack Neville, the latter a paroled convict. Campion and Cotter were arrested and denied the shooting. Neville is being sought. The condition of Healy remained critical today, as did that of Johnny Genova, victim of a gang attack last week. He, like Healy, abandoned the gangland sline code and named two men as his attackers.

MENUS

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LOCAL MINISTER HUNTING THIEF

(Continued from Page One)

one time when the sheriff of Williamson county, Ill., called him off the trail for another pressing case, and the other when he was shot from ambush by the man he was after. My father had a special saddle made for me when I was ten years old," he said, "and I have ridden with him when he was man hunting both day and night through the Ozarks and over the hills, and I have been with him many times when he got his men."

Mr. Hopkins, who is pastor of the South Methodist church, is a Spanish-American war veteran, and served in the army two years in the Philippines.

Broiling, pan-broiling, baking, deep-fat frying or poaching in milk all are excellent methods for cooking the fish fillets available in all parts of the country.

After unwrapping the fillets, wipe them gently with a cheese-cloth dampened in cold water. Sprinkle with lemon juice and let stand on ice for half an hour before cooking. Frozen fillets need not be thawed before broiling or baking.

Baked Fillets with Stuffing

Prepare a well-seasoned bread stuffing, adding 1-2 teaspoon Worcestershire sauce and 2 teaspoons lemon juice to each cup of stuffing. Place 1 fillet on a well-greased baking pan and cover with an inch layer of stuffing. Cover stuffing with another fillet and bake 30 to 40 minutes in a hot oven. Baste every 10 minutes with suitable fat family or Informal "company" use is provided.

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best, their mineral content of iodine, calcium and copper is noteworthy, and vitamins A, C and D are present.

If fish must be kept in the house for any length of time after purchasing, put it in the coldest part of the refrigerator until the moment of its preparation for cooking.

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