

WASHINGTON

HIS LIFE STORY IN PICTURES, COMMEMORATING THE 200TH ANNIVERSARY OF HIS BIRTH

4. His Romance



Washington met Martha Custis, wealthy and charming widow, at the home of a friend, in 1758. It was a case of love at first sight.

He extracted her promise to permit him to call, and within two months he proposed.

They were married, in an elaborate ceremony, less than a year later.

Washington became devoted to his two step-children, Patsy and John Parke.

George Washington was essentially a "man's man"—tall, straight and athletic—but he also was a great favorite with the ladies. From boyhood, he was quick to fall victim to the fascinations of the fair. Some historians have greatly exaggerated this amiable weakness. The truth seems to be that he often lost his heart—but experienced little difficulty in finding it. That is—until he met the charming and wealthy young widow, Martha Dandridge Custis, at the home of a mutual friend. It was a case of love at first sight. George met Martha in May of the year 1758. He proposed to her within a month and married her on Jan. 6, 1759. The wedding was attended by the most dashing and fashionable people of the land. The sportive governor dazzled the glittering assembly in scarlet and gold.

This marriage brought Washington a \$60,000 fortune, including 15,000 acres of land, a number of town lots near Williamsburg, and many slaves. Washington was devoted to his two step-children, Patsy and John Parke Custis. Their health, education and property were carefully supervised. He engaged a special tutor for Patsy and made every possible effort to cure her of epilepsy. Her death in 1772 was a great shock to him. He sent his step-son to King's college in New York. Martha efficiently supervised Mt. Vernon. House parties were frequent. Washington's connections with the affairs of state and nation brought a steady influx of guests. During the war, Martha refused to be separated from her husband, and whenever possible, even in winter, she stayed with him in camp.

TOMORROW: Early military experience.

This Game of Golf
By O. B. Keeler
Bob Harlow, for a decade the general manager for Sir Walter Hagen, seems to have come around to the idea that the younger school of professional golfers in America is about due to give the old-timers a real battle for supremacy, beginning, likely, in 1932. Four of the most promising of the growing crop, it appears, are Texans—Ralph Guldahl, formerly of Dallas; Dick Metz, of San Angelo; Tony Butler of Corpus Christi, and Ben Hogan of Fort Worth. Other young men of expected eminence include Archie Hambrick of Zanesville, Ohio, Ky Liston of Denver, Al Zimmerman of Portland, John Perrell of San Francisco, and of course, Tom Creavy, the youthful match-play professional champion of the United States.

Guldahl in Van
Omitting the pretty well distinguished Mr. Creavy, Guldahl has the best claim to a distinctive title at the moment. He won the first Arizona open recently with a collection of cards aggregating 285, which is scoring on anybody's golf course—and as it happens, the course in this particular was sufficiently tough. In the motion picture match play tournament last year in Hollywood, Ralph amused himself and the populace by knocking off some of the best-known "big shots" in the field. He seems pretty definitely established as championship timber. Now, none of these worthy young men has shown as yet anything comparable to the amazing brilliance with which Horton Smith blazed through the winter tournaments three years ago, and landed at Pinehurst for the North and South open—which he won—with perhaps the greatest sudden reputation ever achieved by a golfer. "You may look out for your Bobby Jones' laurels from now on," Alge Ross assured me, solemnly. "This boy is more than likely not only to replace Bobby as the topnotcher of the world, but also to surpass a record in major competition which we all have been regarding as impregnable."

Horton's Tumble
Horton was extremely good through another year, though without winning a major title—he is yet without one. Then something happened to his game and he found himself struggling. Wise and patient always, he eased up in the number of competitions he entered and worked back slowly into form. He was starting away again this winter season—not the dashing figure of three years ago, perhaps, but a smarter and perhaps even a better golfer—when, following his winning of the qualifying medal at the San Francisco open, his right wrist was fractured in a motor car accident the same evening. Tough luck for Horton—it is hoped by a host of admirers that he may regain complete playing form before the real season starts. The enforced lay-off may be just what he needs. He always inclined to play too much competitive golf. In the meantime, we may recall the names of Guldahl, Hogan, Hambrick, Metz, Butler, Liston, Zimmerman, Perrell and Creavy. Some of them should be in the headlines this summer.

1 cup sugar
2 eggs
1/2 cup molasses
1 1/2 teaspoons ginger
1 teaspoon cinnamon
1 teaspoon cloves
1/4 teaspoon nutmeg
1 cup hot water
3/4 cup flour
1 teaspoon soda
Cream the fat and sugar. Add rest of ingredients. Chill dough and drop portions from end of spoon onto greased baking sheets. Flatten down and bake 12 minutes in moderate oven, Frost.
Frosting
3 tablespoons butter
1 tablespoon hot coffee
1/2 teaspoon salt
1/2 teaspoon vanilla
1 1/4 cups confectioners' sugar
Mix ingredients and beat until creamy. Frost tops of cookies while they are a little warm.

SAY GOODBYE to coffee troubles, permanently. "Go Golden West", and here's a tip for making your "drip" coffee the Golden West way. The maker and Golden West are both featured by your grocer... too! Start "dripping" your coffee... you'll be delighted with GOLDEN WEST.

FLAVOR! Sealed in Vacuum
GOLDEN WEST COFFEE

Menus Of The Day
By Mrs. Alexander George
A SUNDAY TEA MENU
Ham Shortcake
Pear Salad
Buttered Rolls
Frosted Ginger Cream
Tea
Ham Shortcake, Serving 6
3 cups flour
6 teaspoons baking powder
5 tablespoons fat
1/2 teaspoon salt
3/4 cups milk
Mix flour, baking powder and salt. Cut in fat with knife. Mixing with knife add the milk until soft dough forms. Divide into 6 pieces and flatten out each piece until 1-3 inch thick. Spread with ham mixture and turn half over, pinching edges together. Bake 15 minutes in moderate oven. Serve warm with sauce.
Ham Mixture
2 cups chopped cooked ham
1/4 cup chopped cooked celery
2 tablespoons finely chopped onion
1/4 teaspoon salt
1 egg
2 tablespoons chopped parsley
Mix ingredients. Spread on dough.
Sauce
3 tablespoons butter
4 tablespoons flour
3 cups milk
1/4 teaspoon salt
1 egg, beaten
1-3 cup chopped ham
2 tablespoons chopped parsley
1/4 teaspoon paprika
Melt butter and add flour. Blend and add milk and cook until creamy sauce forms. Stir constantly. Add rest of ingredients. Cook 1 minute. Serve at once poured over ham shortcakes.
Ginger Creams
1/2 cup fat

EAST SIDE MARKET
PORTLAND, Feb. 12 (P)—There were steady trade conditions generally during today's session of the east side farmers' wholesale market. Root vegetables continued in chief call with little change in the price setup. Carrots sold 35@80c doz. bunches with lugs 30@60c.
Turnips sold 35@40c doz. bunches
Cabbage sold \$1.35 @ \$1.55 crate.
Curry cabbage was 35c lettuce crate.
Sprouts were 90c @ \$1.00 box.
Beets sold 30@35c doz. bunches.
Mustard greens moved fairly well.
25c doz. bunches.
Rhubarb sold \$1.10 for fancy and 80c for choice 15c.
Good River Delicious apples moved 65c box for choice wrapped and packed.
Parsnips were in fair call; mostly 60 @ 65c lug.
Cauliflowers moved \$4.50 for real good stuff down to \$3.25 for off-grade.

Divisions of Russians
White Russians are considered by Beauclieu to be the purest of the three great Slav divisions, the Great Russians, the Little Russians and the White Russians. Their dialect is akin to Great Russian. They have light-brown or brown hair with a reddish tinge, and light-brown eyes. Apparently they were so named because of their costume, which consisted of white smock, black shoes with white leggings and white homespun coat.

Floods Always With Us
Floods have been a common scourge of the world since legendary times.

Chats With Parents
COMBATING NERVOUSNESS
By Alice Judson Peale
If you have a child who is nervous, easily excited, jumpy and irritable, these suggestions may aid you in giving him self-control and better poise.
Have him examined by a physician in order to discover any physical causes for his nervousness, such as mal-nutrition, infection or chronic fatigue.
Don't tell him that he is nervous, for this fastens his attention on his difficulty. Also it may tempt him to use it in getting attention.
Be sure that he keeps regular hours

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Peas Standard 3 cans 33c	Pork Roast Per Lb. 12 1/2c	Dried Prunes Fancy quality 3 lbs. 17c
Sugar 20 lbs. \$1.00	Beef Roast Per Lb. 13c	Butter Fresh Local 2 lb. roll 51c
Old Dutch Cleanser 3 cans 25c	Pancake Flour Sperry's Large pkg 21c	Del Maize Yellow Corn 2 cans 29c
Milk Carnation 15 cans . \$1.00	Syrup Black & Gold Cane and Maple 5 lb. can 69c	Macaroni Fancy Bulk 3 lbs. 19c

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AUSSIE TARS HONOR FOR
SYDNEY (P)—Instead of celebrating the anniversary of their victory, naval veterans who were on the Australian cruiser Sydney when she sank the Emden in the World war, sent a huge floral anchor to Emden, Germany, "in honor of a gallant foe."

WEATHER FORECAST
Tuesday, Wednesday and Thursday.
PALMY DAYS

McWilliams DUTCH SHOPS

Wind Up At The Windmill
A Strictly Home-Owned Bakery