OVER THE VALLEY

Mabel E. Morton, Valley News Editor

Phone: Mornings, Main 600 617 A

To Spokane—
The Misses Edna and Jean Jasper, daughters of Mr. and Mrs. Ed Jasper, of the Valeria district, had two splendid days visiting in Spokane over the weekend. They accompanied their father to the Washington city when he drove up there on business.

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Imbler Aid—
Mrs. Harold Bingaman will entertain the members of the Imbler Ladies Aid society tomorrow afternoon at her country home near Imbler.

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rReturns Home—
Mrs. Earl Park, who has been a patient at the Hot Lake sanatorium while receiving treatments for a bad case of infection in the index finger of her left hand, has returned to her home in the Dry Creek neighborhood. Trips almost daily are still required to have the hand dressed, but it is improving quite perceptibly.

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In La Grande—
Mrs. J. A. Gaskill, of near Imbler, has been spending several days in La Grande where she has been assisting in the care of her daughter, Mrs. Walter Hutchison, who has been ill of la grippe.

—o—

Have Annual Party—
The members of the Countrywomen's club held their annual Hallowe'en party Monday evening at the Blue Mt. grange hall. As members of the families of the club members are always invited guests on these occasions there was a large crowd present. It was also a costume party and there were some very unique attires seen. Mrs. Lena Gekeler was awarded the prize for having the best costume. The evening was happily spent with a variety of games appropriate to the season. The refreshments which were served late in the evening consisted of pumpkin pie and coffee.

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Guests—
Mr. and Mrs. Albert Becker, of the Lower Cove neighborhood, had as their guests Sunday, Mrs. Becker's brother, Mr. Troy and family, of Pleasant valley.

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Returns—
Miss Elnora Hansen returned Sunday afternoon to her school at North High valley after having spent the weekend at her home and attending the home-coming festivities at E. O. N.

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Conclude Visit—
Mrs. Kephart and daughter, Esther, who have been visiting at the home of her sister, Mrs. Tom Jones, of near Cove, and her brother, George Herr, in La Grande, returned yesterday to their home in Spokane. They were accompanied by Mrs. Jones who will visit a few days in her sister's home.

—o—

Give Party—
Miss Lillian Knautz was the hostess at the nicest Hallowe'en party given Saturday afternoon at the home of her parents, Mr. and Mrs. Paul Knautz in the Iowa district. The games chosen for the afternoon and supervised by Miss Ina Fleming, were the finest imaginable and the young folks had one hilarious time. Then there were the refreshments at the conclusion of the afternoon served by Mrs. Knautz assisted by some of the other grown-ups. Lillian's guests were Lillian Whitney, Lois Whaley, Criston and Avonne Smith, Gifford and Ruth Hulse, Helen Jean Speckahart and Miss Fleming.

—o—

Attending Conference—
Methodists from all over the county are treking to Union today and this evening to hear the prominent men of the denomination who are on the program at the conference today. Bishop Lowe, Edwin Laird Mills and other splendid speakers are in Union and the meeting is being very largely attended.

—o—

To Portland—
Mr. and Mrs. Morris Spaeth, who have been living on the Mill Creek canyon road above the Cove, left Thursday of last week for Portland where they will make their home for the present. Mr. and Mrs. Spaeth's former home was in Cleveland, Ohio, and they came west to be near their sister, Mrs. Helene Lincoln, but the quietude of the rural life palled on them and they were unable to resist the lure of the city. They had purchased Mrs. Lincoln's place prior to their coming to this valley. The people of that vicinity and all those in the valley who came to know them regret their going. Mrs. Lincoln has moved into the small house across the road from her former residence since her sister has gone away and she has rented the other place to Mr. and Mrs. G. F. Hagey, who have been living on a ranch west of town.

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Takes Up School Work—
Mrs. Zilpha Howell, who has been teacher of the Valeria school for a number of years, has taken up her duties again. Mrs. Ed Jasper has been substituting for her since the beginning of the present school year.

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Have Harmonica Band—
Seven pupils of the Lower Cove school, where Miss Naomi Twidwell is the teacher this year have organized a harmonica band, as have a number of other schools in the valley this year. This organization is doing very good work, we are told. The membership consists of Geraldine Wright, Mava Gray, Russell and Carl Elmer, Alden Gray, Wesley Cook and Dickie Fuller.

—o—

Have Vacation—
Mr. and Mrs. Billy Bertsch are making a visit of two weeks at the home of Mrs. Bertsch's sister, Mrs. Cecil Bates in the High valley country and with other relatives here. Mr. Bertsch, who is head of the power plant at Rock creek, is having a two weeks' vacation.

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Choir To Sing—
Members of the Island City Community church are looking forward to the morning service of worship next Sunday, when Rev. Hertzog plans to bring the members of the adult choir of the La Grande church out to sing. The La Grande choir will furnish the music for the service and a large attendance is expected.

—o—

Have Venison Feed—
A few neighbor families and friends in the Cove section have been having their Sunday dinners together the last few Sundays, one Sunday a pheasant feed, one a duck feed, etc. Last Sunday the neighbors and friends assembled at the home of Mr. and Mrs. A. V. Fisher in the Shanghai district for a venison feed. There were upwards of 20 people in the party, the day being spent visiting and with games and with the noonday and evening meal together. Those present were Mr. and Mrs. B. F. Bell, the Roy Bell and Ernest Bell families, Mr. and Mrs. Tom Jones and Jay Jones, of Cove, Mr. and Mrs. Clyde Robinson, daughter, Phyllis, and sons, Forrest and Bobbie of Walla Walla, Mrs. Kephart and daughter, Esther, of Spokane, Mrs. George Herr and daughter, Eunice, Amanda Zabel and Mabel Morton, of La Grande, together with Mr. and Mrs. Fisher, Josephine and J. Newton.

—o—

Form Club—
The pupils of the Lower Cove school have recently perfected the organization of a Nature club under the direction of Miss Twidwell. There are three divisions in the club, the younger children working especially with their pets. They have laid out a miniature farm, the boys being responsible for the barns, etc., while the girls have busied themselves with the house and its furnishings. They are right now busy making doll clothes. The intermediate group have a bird club and are making a study of all the wild birds of Oregon. The older pupils will study Oregon's wild flowers. The members of each group are making illustrated booklets, dealing with their particular field. The chief organization of the school is its Citizenship club, which has for its motto, "To be true, patriotic citizens." This club publishes a newspaper which not only chronicles the

(Continued on Page Six)

Moisture Helps Grain In Wallowa Co.

WALLOWA (Special)—A moderate supply of moisture has fallen over this section of the country during the past week. Much of the recent storms have consisted largely of snow squalls which have covered the ground to a depth of an inch or more in the higher sections of the county. Some of the farmers report that despite the storms of the past two weeks the soil has not been wet down to any great depth. However, in most places it is said to have gone deep enough to reach the fall wheat.

Many reports state that the grain is becoming sprouted nicely at this time, but due to the cool weather and some freezing at nights it is making a very slow growth. Present appearances are that many of the fields which were extremely dry at seeding time will not get up this fall. A few farmers in the hill areas who did not seed their fall wheat early are just finishing seeding operations.

Some reports from the upper end of the valley state that seed grain was lost on several of the early sowed fields in that section, by the soil containing just enough moisture to cause the seed to become sprouted and die out. The reports state that a number of these fields have been seeded the second time.

Many farmers and stockmen have been busy recently gathering their cattle which have been on the various ranges during the summer. Nearly every one has had much difficulty in finding all of their stock. They are said to be scattered worse than for a number of years.

A heavy shipment of cattle was sent from the county last week. A good many cattle have been ready for shipment here for the past several weeks, however, with heavy shipments of cattle reaching Portland from other points during the past few weeks, shippers here awaited until what they considered a more favorable time to ship.

Fifteen cars were sent from the county on Saturday, with seven coming from the upper part of the valley and four cars loaded here by the shipping association and four cars shipped by individual shippers, some loading out from here were Glen Sherod, Ben McLaughlin, F. H. Weinhard, Dewey Boston from Troy and Truman Poulson and Ersa Wortman of Powwatka Ridge. Two cars of fat hogs were also sent out by the marketing association the last of the week. In addition to these shipments Casteel & McKenzie have also trucked a number of loads of hogs to Portland recently.

Grangers Have Big Meet

Members of Four Counties Hold A Fine Conference

The first grange masters', lecturers' and secretaries' district council ever held in Oregon met in an all-day session Saturday at Blue Mt. grange hall. Grangers including masters, lecturers, secretaries and home economic chairmen of the different subordinate and pomona granges of Wallowa, Umatilla, Baker and Union counties as well as Ray W. Gill, state master; Mrs. Marie Flint McCall, state lecturer; Miss Bertha Beck, state secretary, and members of the state executive board, George Palmiter, Dr. Albert Slaughter and Walter M. Pierce, were in attendance. The purpose of these councils is to help and develop the pomona as well as to promote the efficiency of the subordinate grange.

The time during the morning was taken up with four group meetings, Masters' and secretaries' conferences were held in the hall with Mr. Gill in charge of the first named. There were about 25 masters present and most of the time was given to round table discussions with, "Who is eligible to grange membership," "Publicity, especially with local papers," "Putting on degree work," "Prompt handling of the work," as the principal subjects under discussion. Miss Bertha Beck had charge of the second group and at this session secretarial work in all of its phases was discussed.

The lecturers' conference was held in the school house with Mrs. McCall as leader. A program was carried out which follows:

"Organization of orchestra," by Mrs. McCall.

"Duties and purposes of lecturers," George Palmiter.

Discussion, "Plans for drawing out backward members."

"Problems in grange entertainment."

"Plans for lecturers' conferences at state grange."

"Roll call."

Song, "The More We Get Together," led by Miss Edna Johnson.

"Vacation Experiences," led by Winnie Wachtel.

Discussion of the oleo bill led by Mrs. McCall.

Suggestions in economy, bread making and hat making led by Mrs. McCall.

Object of council explained by Charles Wicklander.

Report of spelling contest.

Discussion of contest for next year. Motion carried to hold singing contest for solos, duets and quartettes, songs to be of the old fashioned type and the singers to be in costume.

Home Economic Division

Mrs. Charles Hook, state home economic chairman had charge of the home economic division at the home of Mrs. Bert Grout. Besides the round table discussions, Mrs. John Crow, of White Eagle grange, Umatilla county, gave a report, her subject being, "How the home economic clubs have been a benefit to White Eagle grange," Mrs. Walter Pierce told of her observations on the appearances of grange halls while on her trips through Oregon during the past two weeks, her subject, "Inside and outside the grange hall," Walter Pierce talked on reading in the home and Miss Madeline Larson, health and physical education instructor at the E. O. N. school, had for her subject, "The benefit of hot lunches in schools."

At 12:30 o'clock Blue Mt. grange assisted by pomona members of Union county served dinner.

The afternoon program follows:

Opening general conference, R. W. Gill, state master.

"Some Causes of Discord in Subordinate Granges," G. A. Palmiter, past master Oregon state grange.

"Problems of a Grange Lecturer," Mrs. Marie McCall, state lecturer.

"How Can the Grange Reduce Delinquent Dues?" Bertha J. Beck, state secretary.

"Value of Home Economic Committee to Grange Work," Mrs. Charles Hook, chairman state H. E. C.

"Importance of Parliamentary Law in the Grange," Dr. Albert Slaughter, member state grange ex. com.

"A Judicious Master," by R. W. Gill, state master.

"Relation of the State District Deputy to Grange Success," Charles W. Wicklander, state deputy.

"How Can the Grange Create Public Opinion?" Walter M. Pierce, member state grange ex. com.

"Effect of Good Reading on Grange Work," Mrs. Cornelia M. Pierce.

Five minute talks from Pomona masters of Union, Baker, Wallowa and Umatilla counties, subject, "The State Grange Meeting at Pendleton."

"Better Relations Between County and City," Paul V. Maris.

Round table discussions of grange work.

6:00 p. m. Dinner served by Union County Pomona grange.

Everyone participating in parliamentary practice led by Dr. Albert Slaughter.

Adjournment.

Grangers who met with the Blue Mt. members included: Dr. and Mrs. Albert Slaughter, Russelville grange, Multnomah county; Mr. and Mrs. G. A. Palmiter, Milwaukee grange, Clackamas county; Mr. and Mrs. L. W. Owen, Tillicum grange, Umatilla county; Mr. and Mrs. James Mossis, Camas Prairie, Ukiah; Ray W. Gill, Portland; Miss Bertha Beck, Albany; Mrs. Marie McCall, Salem; Mr. and Mrs. Clarence Tubbs, Wild Horse grange, Umatilla county; Mrs. W. D. Prowell, Stewart grange, Baker county; Mary Patten, Mrs. C. H. Gemmell, Jim Terjeson, Vansycle grange, Umatilla county; Mr. and Mrs. Verdo Fairchild, Mr. and Mrs. Fred Hemmelwright and Mrs. Max Wilson, Hurricane Creek grange, Wallowa county; Mr. and Mrs. John Crow, Bertha Baker and Fern Glenger, White Eagle, Umatilla county; Mr. and Mrs. Fred Mastrude, Mr. and Mrs. F. C. Gowing, W. R. Freedenberg and Welthy Mitchell, Liberty grange, Wallowa county; Vaunnie Warnock, Indian grange, Wallowa county; Winnie Wachtel, Mrs. Cordie Earnheart, Mr. and Mrs. Claude Hanscom, Cold Springs grange, Umatilla county; Mr. and Mrs. Raymond Waelty, Perry Witherspoon, Cricket Flat, Union county; Mrs. W. O. Reed, Wild Horse, Umatilla; Edna Johnson, L. A. Steen, State Line grange; Mr. and Mrs. Frank McKennon, Mr. and Mrs. J. J. Murchison, Mrs. Katie Woodell, Pleasant Grove, Union county; Mrs. Effie Whitten, Mrs. Frances Kennedy, Medical Springs, Union; Mr. and Mrs. Charles Hook, South Fork grange, Wallowa county; Mr. and Mrs. Joe Devin, Lexington grange, Morrow county; Mrs. Minnie Huffman, C. M. Bixby, G. P. Preas, Fruitvale grange, Umatilla; Mrs. George Miller, Mrs. Lydia Lantz, Mr. and Mrs. R. S. Comstock, Mt. Fanny, Union; Mr. and Mrs. J. H. King, Mr. and Mrs. G. H. Perkins, Missouri Flat, Baker county; Mr. and Mrs. Charles Wicklander, Greenfield grange, Morrow; Paul Maris, Corvallis grange.

DOESN'T FEAR ROCKNE STYLE

KNOXVILLE, Tenn. (AP)—There is at least one coach in the country who does not fear the Notre Dame system of football. With numerous teams imitating or adopting the Rockne style of play, Coach Robert Reese Nyland of the University of Tennessee has yet to be beaten by one of them.

Kingsport, Tenn., is given the lowest death rate of any city in the state by the federal census bureau—7.7 deaths per thousand population.

One Sure Way to End Coughs and Colds

Persistent coughs and colds lead to serious trouble. You can stop them now with Creomulsion, an emulsified creosote that is pleasant to take. Creomulsion is a new medical discovery with two-fold action; it soothes and heals the inflamed membranes and inhibits germ growth.

Of all known drugs, creosote is recognized by high medical authorities as one of the greatest healing agencies for persistent coughs and colds and other forms of throat troubles. Creomulsion contains, in addition to creosote, other healing elements which soothe and heal the infected membranes and stop the irritation and inflammation, while the creosote goes on to the stomach, is absorbed into the blood, attacks the seat of the trouble and checks the growth of the germs.

Creomulsion is guaranteed satisfactory in the treatment of persistent coughs and colds, bronchial asthma, bronchitis and other forms of respiratory diseases, and is excellent for building up the system after colds or flu. Money refunded if any cough or cold, no matter of how long standing, is not relieved after taking according to directions. Ask your druggist. (Adv.)

WALLOWA VALLEY STAGES

Leave for Wallowa, Enterprise, Wallowa Lake from

UNION PACIFIC STAGE DEPOT

9:00 A. M. — 4:00 P. M.

Reduced Fares — Scenic Highway — Careful Drivers

Express Carefully Handled

WHOLE WHEAT IS HEALTHFUL, INEXPENSIVE FOOD

RECIPES

Whole Wheat Chowder (6 servings)

3 medium carrots.
½ cup diced salt pork or bacon.
1 medium onion, diced.
1 pint milk.
1 cup cooked cracked or whole wheat.
2 tablespoons flour.
2 minced hard cooked eggs.
Salt to taste—about 1 teaspoon.

Peel carrots, cut lengthwise and cook in sufficient boiling, salted water to prevent burning. Drain water into heated milk. Chop carrots with perforated chopping can. Fry pork until crisp, cook onion in fat, remove from fire and stir in flour. Add pork mixture to milk gradually and stir until slightly thickened. Add wheat, carrots, and minced egg. Cook over hot water 10 minutes. Add salt if desired. One tablespoon chopped parsley is a desirable addition.

Spanish Wheat (6 to 8 servings)

3 slices bacon.
1 cup canned or fresh tomato.
2 cups cooked cracked wheat.
1-3 cup diced onion.
½ teaspoon salt.
½ tablespoon butter.

Cut bacon into half-inch pieces and fry until crisp. Combine bacon and bacon fat with other ingredients, and mix.

Pour into buttered baking dish and bake in hot oven, uncovered, about 45 minutes or until mixture becomes dry enough to serve. Serve hot.

Wheat Cutlets

Prepare cracked wheat as described above under "Cooking Whole Wheat." If milk is used the cutlets brown well.

Pour into bread pan to mold. When ready to use, loosen from sides of tin and invert loaf. Slice with sharp knife into 1-3 inch slices.

Prepare batter, using ½ cup milk to two beaten eggs and ⅛ teaspoon salt. Heat butter, bacon fat or other fat in frying pan. Dip slices of cracked wheat in batter, then in bread crumbs, cornmeal or cracker crumbs, and fry until light brown in color. Rolling in crumbs or meal may be omitted.

Lamb Stew With Wheat (10 servings)

1 pound lamb shoulder, breast or neck, cut in 2-inch pieces.
5 onions.
8 medium carrots.
2 cups whole or cracked wheat partly cooked and soaked over night as described under "Cooking Whole Wheat."
3 quarts boiling water.
½ tablespoon salt.

Trim and clean lamb, being careful to remove any splinters of bone. Boil water and add lamb. Place partially cooked wheat in sack and tie shut, leaving room for expansion, and cook with the lamb 2 hours. About half hour before time for finishing, add vegetables cut in 2-inch pieces and salt. Celery is a good addition. Keep the wheat below the surface of the water to give it flavor of meat and vegetables. Replenish boiling water when necessary. Add more salt if necessary. Serve wheat separately. Flavor of stew is improved by searing meat lightly rolled in flour with two sliced onions in two tablespoons of butter or other fat before stewing. Beef and chicken may be substituted for lamb.

Wheat and Meat Loaf (6 servings)

4 cups cooked cracked or whole wheat.
1 cup cooked diced celery.
1 small can tomato soup or 1 1-3 cups tomato pulp.
2 tablespoons suet or butter.
½ cup chopped onion.
½ pound chopped lamb, beef, veal, ham or mixture.
½ cup bread crumbs.
Salt to taste.

Fry out suet, add onion and chopped meat and brown slightly. Mix with other ingredients. Pour into baking pan. Cover with buttered bread crumbs and bake uncovered in moderate oven about 1 hour or until mixture becomes dry enough to serve. Serve hot.

Whole Wheat and Liver Loaf
(4 servings)

4 slices bacon or salt pork.
1 medium onion, diced.
½ pound liver.
2 tablespoons flour.
Salt to taste.
2 cups cooked cracked or whole wheat.
½ cup hot water.
1-16 teaspoon pepper.
Commercial meat sauce (may be omitted),
½ cup bread crumbs.

Cut bacon or salt pork into half-inch pieces, fry, remove bacon from fat and fry onion in the fat. Push onions, when brown, to one side of frying pan. Cut liver into ¾ inch cubes, roll in salted flour, and fry in remaining fat until red color disappears. Mix liver, onion and bacon and add few drops of meat sauce. Add more salt if necessary. Spread alternate layers of cooked wheat and liver mixture in greased baking dish. Add the hot water. Cover and bake in moderate oven about half an hour or until of right consistency to serve.

Scalloped Wheat and Cheese
(6 servings)

3 cups cooked cracked or whole wheat.
4 tablespoons fat.
4 tablespoons flour.
2 cups milk.
¾ cup grated cheese.
½ teaspoon salt.
Buttered crumbs (½ cup crumbs and ½ tablespoon butter. Plain crumbs may be used).

Heat milk in double boiler. Melt fat, remove it from heat and stir in flour. Add this mixture gradually to heated milk, then add cheese, stirring until thickened. Add salt.

Place cooked wheat and cheese sauce in alternate layers in greased baking dish. Top with crumbs. Bake uncovered in moderate oven about one-half hour or until top is browned. Cheese may be added separately to each layer instead of to white sauce.

Salmon Loaf

2 cups flaked salmon, cooked or canned.
½ cup cooked whole or cracked wheat.
½ cup soft bread crumbs.
2 eggs, beaten.
½ cup milk.
1½ teaspoon salt.
1 tablespoon onion juice or grated onion.
1 tablespoon lemon juice or vinegar.
1 tablespoon chopped parsley (may be omitted).

Remove bones from fish. Combine seasonings, eggs and milk with wheat and crumbs. Combine mixture with fish and mold into a loaf. If mixture is too moist, add more crumbs. Bake in a moderate oven, 410° F., about 1 hour. May garnish with parsley instead of combining parsley in loaf. May serve with tartare sauce made by combining mayonnaise dressing with chopped pickles and catsup or olives or pimentoes.

Whole Wheat Muffins*
(Using cooked wheat)

1 cup sifted flour.
¼ teaspoon salt.
2 teaspoons baking powder.
1 cup whole cooked wheat.
1 egg.
½ cup milk.
1 tablespoon melted fat.

Sift the dry ingredients together, add the wheat and mix thoroughly. Beat the egg, add the milk and stir into the dry ingredients with the fat. Pour into greased muffin pans and bake in a moderate over about 30 minutes.

Whole Wheat Cookies*
¾ cup sifted flour.
½ teaspoon salt.
1 teaspoon cinnamon.
½ teaspoon soda.
2 tablespoons fat.
½ cup sugar.
1 egg.
1 cup cooked whole wheat.
1 cup seedless raisins.

*"Whole wheat a valuable addition to the diet," bureau of home economics, U. S. D. A.

Sift together all dry ingredients except the sugar, add the fat, sugar, beaten egg, wheat and raisins. Stir until well mixed. Drop by teaspoonsful on a greased pan about 2 inches apart and bake in a moderate oven until slightly brown.

Whole Wheat Custard Pudding
(10 servings)

4 eggs.
4 cups hot milk.
½ cup sugar.
¼ teaspoon salt.
1 teaspoon vanilla.
2 cups cooked cracked or whole wheat.
¾ cup raisins or other dried fruit.

Beat eggs slightly, add all other ingredients in order to given and mix thoroughly. Bake in buttered pan in moderate oven until knife inserted in center shows no liquid. Best results are obtained by placing baking dish in pan of hot water in oven.

Whole Wheat Brown Betty
(6 servings)

2 cups cooked whole wheat.
3 or 4 apples sliced.
½ cup sugar.
3 tablespoons butter.
½ teaspoon cinnamon.
¼ cup dry crumbs.
Grated rind and juice of ½ lemon (may be omitted).

Cover bottom of greased baking dish with cooked wheat and spread over it half of apples, sugar, butter, spice and lemon. Repeat, having top layer apples. Cover all with layer of buttered crumbs. Bake 35 to 45 minutes in moderate oven (375° F.). Serve with cream or vanilla sauce.

Use of Home Ground Flour

Flour which has been ground in a mill at home is much coarser than the commercial product. Light, fine-grained baked products should not be expected when home ground flour is used.

(To be concluded)

-:- ON THE AIR -:-

Station KOAC Extension Service of the Oregon State College 550kc

Thursday Evening, Nov. 3

6:00 p. m. Fox Whiteside theatre organ.
6:30 Farm Hour—6:31, In the day's news; 6:45, Market and crop reports and weather forecast; 7:15, Prof. A. G. Lunn, "The Poultrymen's Breeding stock."
7:30, Lillian Jeffreys Petri, piano recital.
7:45, Review of New Books.
8:00 Music of the masters.
8:15 Collegiate Sportlight.
8:30, Know Your State, Monmouth.
8:45-10:00, U. of O.-O. S. C. Homecoming Rally.

Friday Evening, Nov. 4

6:00 p. m. Fox Whiteside theatre organ.
6:30 Farm Hour—6:31, In the day's news; 6:45, Market and crop reports, and weather forecast; 7:10, O. T. McWhorter, "Certification of Strawberry Plants."
7:30, Business Institute of the Air.
8:00 Music of the Masters.
8:15, Anthony Euwer: Philosopher of the Crossroads.
8:30-8:45, The Functions of Life Insurance, Prof. C. L. Kelly, "Arranging An Income You Can Never Outlive."

Saturday Evening, Nov. 5

6:00 p. m., Dinner music.
6:30, Farm Hour: 6:31, In the day's news; 6:45, Market and crop reports, and weather forecast.
7:30-8:30, Music of the Masters.

Kc

BAKING POWDER

Economical—Efficient

Double Tested! Double Action!

SAME PRICE today AS 42 YEARS AGO

25 ounces for 25¢

MILLIONS OF POUNDS USED BY OUR GOVERNMENT

LET'S EQUALIZE TAXES!

TO DO SO THE VOTERS OF OREGON MUST VOTE

306 X YES

Oregon Dairymen pay taxes for the support of your state on invested capitol of over $250,000,000. They are home owners, tax-payers, state supporters who are YOUR best CUSTOMERS.

Dairy Dollars pay a large part of this county's annual expenses. Over 50,000 men and their families are dependent upon the production and sale of dairy products. Even in depressed times these men have been kept steadily employed by the dairy cow and the sale of her products. No other industry in the state has so nearly 'kept business as usual.'

Tropical oils, imported DUTY FREE, are manufactured into a substitute product outside of Oregon. It is shipped in here by light trucks; forced on many an unwilling store-keeper and sold without bearing any state taxes except auto license on the trucks. Thousands of dollars are pulled out of Oregon each week and nothing is left for Oregon's support.

ALL other Pacific Northwest states have remedied this plundering system. Tropical oil corporations are making a last stand in this state. The future of the great Oregon dairy industry is at stake.

LET'S DIVIDE THE TAX LOAD

Vote 306 X Yes

BLUE MOUNTAIN BUTTER

is a product of which the Oregon Dairy Industry can well be proud. Election time or other times vote 'YES' for Blue Mountain Buter. It's an essential food.

Blue Mountain Creamery Co.

Save your Radiator FROM FREEZING the lowest cost way!

A FROZEN radiator is no laughing matter. Every motorist knows that it means costly repair bills.

But one simple low-cost precaution eliminates all chance of an expensive freeze-up. *One filling of Union All-Season Anti-Freeze* in proper solution will keep your radiator thawed out *all winter.*

FIVE POINTS OF SUPERIORITY:

1. *Union is the most economical anti-freeze you can use*—low first cost, and one fill lasts all winter.
2. *It is non-corrosive to metal, rubber, or lacquer*—contains no acids, caustics, or harmful compounds.
3. *It forms no disagreeable odors or poisonous vapors.*
4. *It protects to 70 degrees below zero*—solutions may be regulated to meet temperature demands.
5. *It won't evaporate on warm days or when engine is hot.* That's a real advantage to take care of those "unusual" warm days during the winter.

DON'T TAKE A CHANCE!

Cold nights are here. It's open season for radiators. Drain yours today. Fill up with Union *All-season* Anti-freeze and forget about your radiator for the winter.

Price $3 per gallon—in containers or serviced direct to your radiator.

UNION *All-Season* ANTI-FREEZE

ONE SOLUTION LASTS ALL WINTER

Available at thousands of Independent Service Stations and all Union Service Stations Inc.