

Over The Valley Personals

At The Dobbins Ranch— Pupils at Riviera school had an excursion to the Jim Dobbins home in the Moss Chapel district recently and their account of the experience is as follows: The first grade of the Riviera school under the direction of Miss Lili Hofmann, student teacher,

spent one of the happiest mornings of his school life at the Dobbins farm Monday morning. In the fall, we learned Mr. Harrison's dairy farm and about many interesting things about the dairy cows. But we wanted to know more about the other farm animals and the different crops the farmer grows. We saw all of these things at Mr. Dobbins'. We learned how wheat is cleaned and treated. We saw the machine used for planting the wheat. We went out to the wheat field to see the wheat growing. We brought home some wheat, oats, and barley to plant. We learned how the farmer gets the soil ready for his crops and saw the machinery used. We were especially interested in the caterpillar tractor. We went in the big sheep barn. We saw several Guernsey cows. We learned that Guernsey cows give the highest percentage of butter fat. We laughed at the funny little red pigs and sang a song about "Eight Little Pigs." We liked the horses especially. Mr. Dobbins saddled a horse and each of us got to ride. The horse's name is "Grouchy." We think this is a funny name because he is very gentle with children. As we were going up to the house we all stood on the scales and found we weighed just 1500 pounds. At the house, Mrs. Dobbins had a lovely treat for us. We sat on the lawn to enjoy it. We talked about how important it is for the farmer to have a good home, just as it is for us. We are very happy to have such good friends as Mr. and Mrs. Dobbins and are thankful to learn so many interesting and useful things about the farm.

10¢ Yours IN EVERY POUND

Your grocer beams with pride! He has introduced you to Wadhams Coffee—"The Highest Possible Quality" in coffee—AND he has saved you 10c in glass jars for canning.

WADHAM'S DRIP GRIND coffee

Honey Maid Grahams

—feeding your home army! No matter what the game, when Mother brings out the box of Honey Maid Grahams, they come on the run. Honey Maids are so good, and back of that matchless crispness and honey-sweetened flavor is always the assurance of freshness! Of course! Honey Maid Grahams are baked right here on the Pacific Coast in a bakery near you. Get them in the large, green, family-sized box... the money-saving, thrifty size! Watch the children thrive!

NATIONAL BISCUIT COMPANY Uneda Bakers

Hammann is chairman, served dinner. Bouquets of roses and other cut flowers were used at intervals on the long table where the mothers were seated according to age, the oldest being seated first and near the head of the table. T. A. literary program, which was arranged by Clarence Carter, lecturer, was given during dinner. The numbers being: A Tribute to Mothers, Frank Jasper, master of Blue Mountain; Origin of Mothers Day, Ruth Smalley; song, "Mother," Edith and Kenneth Ragain; A Tribute to Fathers, Mrs. Frank Jasper; reading, Temple Baily's "A Little Parable for Mother," Mrs. Clarence Carter. Then followed a surprise feature which was immensely enjoyed, especially by the older grangers, Mrs. Bert Grout, after making a short and timely speech, presenting a lovely picture to each of the following women: Mrs. Carrie Hamann, Mrs. Ed Eckley, Mrs. Edith Gekeler, Mrs. Anne Huffman, Mrs. Susie Williamson, Mrs. Margaret Davis, Mrs. Anna Holman, Mrs. Lily Nizer and Mrs. Loolah Redhead. Ed Eckley, being the oldest father present, received a gift and Ed Dunn, being the next oldest man present and who has been an active worker in the grange for many years, also received one. After dinner the entire afternoon session was given over to initiatory work, with Mr. and Mrs. Cecil Griggs, Mrs. Gilbert Courtright, Wilma Smith, Elmira Dodson and Edith Ragain being initiated into the third and fourth degrees.

Pleasant Grove Visits— A delegation from the Pleasant Grove grange visited the Rock Wall grange, near Elgin, Friday evening and presented an interesting program under the direction of Gaston Sloan, lecturer. The following numbers were given: Greeting—Frank McKennon, master of Pleasant Grove grange. Reading—Virgil Sanderson, Piano Solo—Gaston Sloan. Interpretative reading—Waldo Gerards. Skit—Mrs. Miles Woodell and Mrs. Wayne Prizzell. Piano duet—Marjorie Woodell and Rena Choate. Reading—Verna Knight. Skit—Virgil Sanderson and Marjorie Woodell. Piano Solo—Rena Choate. Reading—Gaston Sloan.

Reminiscence— Miss Florence Beem, who is taking nurse training at a hospital in Walla Walla, is recuperating at her home on Pumpkin Ridge from an appendicitis operation.

Elected at Joseph— Three Normal school people have been elected to teach next year in the Joseph school—Waldo Gerard who taught the Lone Star school this year, Harry Dawson, president of the E. O. N. student body this year, whose home is at Joseph, and Azalea Bennett, a graduate this year from Union.

Honey Maid Recipes

Petits Napoleons 18 Honey Maid graham crackers, 2 tbsps. butter, 4 bananas, 1-1/2 cups custard filling, 3/4 cup confectioner's sugar, Hot water, 1/2 tsp. orange flavoring. Spread crackers with butter and toast quickly in hot oven. Cover 6 toasted crackers with sliced bananas, then with a layer of custard. On top of each cracker, put another cracker, and repeat layer of banana and custard. Cover with another toasted cracker. Make a frosting of sugar combined with just enough hot water to make it thick. Add flavoring, and 1/2 cups of prepared crackers. Place in refrigerator to set. At serving time, cut each in half with a sharp knife from top to bottom. Serve two to a person. 6 portions.

Pineapple Marshmallow Pie Crust: 12 Honey Maid graham crackers, crumbled fine, 1-1/2 cup sugar, 1 tbs. sugar, 1/4 lb. marshmallows, cut small, 2 cups canned, crushed pineapple, 1 egg, beaten. Mix crackers, softened butter and sugar, and press in an even layer against sides and bottom of buttered pie-plate. Combine marshmallows, drained pineapple, and egg, and pour into cracker-lined plate. Bake in moderate oven (375 degrees F.) 15 minutes. Makes one 8-inch pie. Another "quick trick" in crust-making is to line a pie-plate with whole cookies. What could be easier, short of no crust at all?

Fig Newton Pie Pastry for 1 crust, 2 egg whites, 2 tbsps. sugar, 1/2 tsp. vanilla, 15 Uneda Bakers fig newtons. Line pie plate with pastry. Bake in hot oven (450 degrees F.) 12 minutes. Beat egg whites stiff and fold in sugar and vanilla. Break fig newtons into small pieces, and fold into egg whites. Fill pie shell with mixture. Return to slow oven (350 degrees F.) for 20 minutes. Serve cold. Garnish with whipped cream if desired. Makes one 8-inch pie.

Alabama conservation authorities estimate there are enough wild animals and fish in that state to make it interesting for 200,000 hunters and 300,000 anglers.

CRICKET FLAT PERSONALS

Mrs. F. H. Nadin and son, Bobby, of La Grande, spent Saturday at the home of Mr. and Mrs. Raymond Waelty. Mr. and Mrs. Roy Knight and daughter, Verna, of near La Grande, spent Sunday at the home of Mr. and Mrs. Emil Miller.

Mr. and Mrs. Ivan Kutz and children visited Sunday at the home of Mr. and Mrs. Edward Brugger. Mrs. Mary Abbit, of Elgin, spent Sunday with Mr. and Mrs. J. E. Witt-erspoon.

Mrs. L. E. Hill and sons, Frederick and Lloyd, and daughter, Marjorie, spent Monday at the home of Mr. and Mrs. J. E. Witherspoon. Mr. and Mrs. Joseph Huffman are now visiting at the home of their daughter, Mrs. Emil Miller, Mr. and Mrs. Miller drove to Walla Walla for their Sunday.

Mr. and Mrs. T. E. Parks and son, Floyd, were dinner guests at the home of Mr. and Mrs. Raymond Waelty Saturday.

Grandma Brugger, who is now at the home of her son, John, is not so well as usual. Dr. Russell, of Elgin, was called Monday afternoon to see her.

Mrs. Marguerite Dickson, of Pendleton, arrived here Tuesday to visit for a few days at the home of her father, C. E. Cameron. Mr. and Mrs. Roy Prout and daughter, Edith, and Miss Georgia Wood spent Tuesday evening as dinner guests at the home of Mr. and Mrs. Ora Bechtel.

While at the grange council meeting at the Cricket Flat Grange Saturday evening, Mr. and Mrs. Raymond Waelty had the battery and some wrenches taken from their automobile. Mr. and Mrs. John Gekeler lost a tire pump and wrench from their car also.

UNION PERSONALS

With the closing of schools Friday many of the teachers left for their homes. Miss Lorna Gennell left Friday evening for Helix. Miss Mildred Sloper left Sunday for her home in Independence and Miss Helen Schaper left the same day for Prosser, Wash., where she will visit her parents until the opening of the summer term at Eugene. She will take work there during the summer. Miss Dorothy Cooke left the last of the week for Nyssa. Her marriage to Walter Davis will be an event of early June and they will make their home at the Union hotel.

Miss Erla Clarke will leave early this week for Condon to spend at least part of the summer. Mr. and

Mrs. Will Campbell, who will be located at Lexington next year will leave the middle of the week for Beaverton where they plan to spend the summer. Mrs. Edith Pfy drove to Baker Thursday to meet her daughter, Mrs. Paul Spencer and small granddaughter, Suzanne, who have come from Denver to spend a few weeks. Mr. Spencer will stop here a short time this week on his way to Spokane.

Miss Clara Van Houten, left Saturday for Tillamook where she will represent the local Rebekah lodge at their annual assembly. Mr. and Mrs. V. C. Morgan, of Portland, were guests of Mr. and Mrs. W. O. Haggerty from Wednesday to Friday last week.

Rev. R. C. Lee left immediately after the morning service Sunday for Portland. He will visit there and in Seattle and be in Salem Friday to perform a wedding ceremony. Mrs. Dave VanHouten and daughter, Clara, and W. S. Richards, of Enterprise, were called to Toppish, Wash., the first of last week by the serious illness of their sister, Mrs. Riley Richey. T. D. Smith took them there and they returned Monday.

Mr. and Mrs. Al Schaper, of Prosser, stopped for a short visit with his sister, Miss Helen Schaper, last week while on a wedding trip to Portland. Miss Ethel Conklin, daughter of Superintendent and Mrs. Roy Conklin, who is among the graduates of the Eastern Oregon Normal school this spring, has been engaged to teach the sixth grade in the Wallawa schools. She will also have charge of the music in the grades.

PERRY PERSONALS

Mr. and Mrs. L. E. Greenough and son, Glen, who spent the winter at Sitkum at the C. C. C. camp, have returned home. Mr. and Mrs. Earnest Carmen drove out to Perry Sunday and spent the day with Mr. Carmen's mother. George Winch received word from

Boise that his mother, who has been dangerously ill for some time, is much improved. Don O'Neil, of Wallawa, spent the weekend at his parents' home, Mr. and Mrs. Alvah O'Neil. Mrs. Helen Proctor has returned home after spending a few days with her husband at Portland. Perry school was one of the groups that held field day at Cove Wednesday. The children who won in the races were Joe Smith, Precilla Proctor and Ed Forne Proctor.

Mrs. Wilda Shierbeck was taken to the Grande Ronde hospital Wednesday for medical treatment. Alvah O'Neil received word from Salt Lake City, Utah, of the death of his nephew, Mr. Wells Jacobson. Mr. and Mrs. Harold Carson spent Thursday at her parents' home, Mr. and Mrs. Rehr, of Island City.

ELGIN PERSONALS

John L. Fine, a pioneer of Union county, died at Lewiston May 19. Mr. Fine was born in Missouri Feb. 18, 1866, and came to Union county when a young man, homesteading what is now known as the Raymond Waelty farm, on Cricket Flat. He was married to Malissa Graham Jan. 8, 1893, his wife passing away in 1914. He was the only brother of Mrs. Dan Graham and Mrs. Frank Graham of Elgin. He leaves 4 daughters and 3 sons. The entire Elgin community was grieved when they heard of the death of Mrs. Dan Madden at Portland. Mrs. Madden lived nearly all her life in this community. She was 79 years old. The Elgin Cemetery society will give their annual chicken dinner at the K. P. hall Wednesday, May 30. This is a community affair and every one should be interested to attend this dinner as the proceeds go to the upkeep of the cemetery. The flag pole that the Daughters of the Civil War veterans presented to the Elgin cemetery will be dedicated Sunday, May 27 at 2 o'clock. The program: Raising of flag, band

and song. Invocation by Mr. Calame. Presentation. Acceptance. Song, male quartette. Dedication address by Mrs. Ethel Andrews, dept. president of Daughters of Union Veterans of Civil War. Short talks by patriotic organizations: (a) To Civil War Veterans, Mrs. Fred Braden. (b) To Spanish War Veterans, Comrade H. E. Coolidge. (c) To World War Veterans, Legion Commander Harley Smith. Song, Male quartette. Allegiance to flag. Benediction. Taps.

COVE PERSONALS

A dinner and program will be held on Memorial day. The program is in the hands of Mrs. J. E. Price, and the dinner is managed by Mrs. J. E. Fletcher. Dinner will be served cafeteria style at the I. O. O. F. hall and will follow the program that will be given at the same place. The program is scheduled for about 10 o'clock. After the dinner, flowers will be carried to the cemetery. The American Legion and the American Legion auxiliary will have charge of the flowers for the soldiers' graves.

Mr. and Mrs. Ray Baker, who have been in Pendleton for the past year, have come back to Cove for the summer months. They have moved their dwelling place from the Boekgren house to the apartment of Mrs. Alice Tripper. Mrs. Mary Breshears, who has been packing up preparatory to renting her house and going to make an indefinite stay with her daughter, Mrs. Wm. Shank, and other children left Saturday afternoon, the Crutshanks, who live near Helix, coming down for her. Mr. and Mrs. Don Smith will occupy her home.

You never tasted such Strawberry Jam!

WITH THESE RIPE STRAWBERRIES SO LOW-PRICED, IT'S TIME TO START OUR JAM MAKING! YES...AND STRAWBERRY IS MY HUSBAND'S AND THE CHILDREN'S VERY FAVORITE JAM

Discover for yourself this flavor secret, and start your strawberry jam today; it's so easy with Certo! WHAT'S better than plenty of good homemade strawberry jam when winter months roll around? You can't put up too much of it! So take a tip—as soon as strawberry specials come to town, go to your grocer and stock up on berries, Certo and sugar. Then follow the Certo recipe given here for best results with 1934 berries. You get truly marvelous strawberry jam. Such fine true-fruit flavor! Many women will put up double the usual amount this year with strawberries so inexpensive and delicious. When you use Certo you will need to boil your jellies or jams only a few minutes. Hence the fruit juice does not boil away, and you never get that "boiled-down" taste that comes with long, tedious boiling. Often you get half again more jam. And of course you save lots of time and trouble, too. Certo—the pure fruit pectin—is sold by all grocers. It is a product of General Foods.

SPECIAL STRAWBERRY NEWS! Read carefully before making Strawberry Jam 1934 will be a good strawberry year. Plan to start your Certo jam cupboard with the first luscious strawberries. This year we've had unusual weather conditions and fruits may vary more widely than usual in moisture content. The Certo laboratories recommend that for Strawberry jam you boil the fruit and sugar mixture of 1934 berries four minutes instead of one—and for even better results and keener flavor, add the juice of half a lemon. (Recipe above.)

Canned Fruits SALE This is National Canned Fruit Week at all Red & White Stores. Stock up now on these delicious fruits. All the goodness, the flavor, food value and vitamins that Nature put into these fresh fruits are retained and sealed into the can—virtually "Canned Sunshine." Follow the newest dietetic advice—start or end one meal a day with canned fruit. Red & White Pineapple, Peaches, Pears or Apricots can be prepared in so many ways. Serve them as delightful salads with cool crisp lettuce and garnish with Sun Spun Salad Dressing. Money cannot buy better foods anywhere.

THESE SPECIAL PRICES ON FRUITS WILL CONTINUE UNTIL JUNE 1 OTHER FEATURES FOR FRIDAY AND SATURDAY ONLY APRICOTS R & W 2 No. 2 1/2 Cans.....45c B & W 2 No. 2 1/2 Cans.....35c PEACHES R & W 2 No. 2 1/2 Cans.....39c B & W 2 No. 2 1/2 Cans.....35c PEARS R & W 2 No. 2 1/2 Cans.....45c B & W 2 No. 2 1/2 Cans.....35c PINEAPPLE R & W 2 No. 2 1/2 Cans.....45c B & W 2 No. 2 1/2 Cans.....35c FRUITS for SALAD 2 Tall Cans.....35c Pabst's Wisconsin CHEESE All Varieties Except Roquefort 1/2-lb. Packages 2 for 31c 5-oz. Glass Jars Red & White COFFEE Vacuum Fresh in Glass Jars You will like this more convenient jar for refilling 2Lbs. 65c Certo 2 Bottles 54c Shaker Salt Red & White 2 - 2-lb. Cartons 15c Peanut Butter Red & White Tasty peanuts blended for flavor and correctly ground. 2-lb. Jars 33c Sugar Fine Granulated 10-lb. Cloth Bags 50c 25-lb. Cloth Bag \$1.25 Shrimp Red & White 2 for 29c HAMS Cove home-cured, medium weight, mild cured. Just right for baking or frying. LB. 20c COMPLEXION SOAP Lady Godiva or Senorethi The Soap of Beautiful Women 4 Bars 17c SUNSPUN Salad Dressing, Quart 32c MAYONNAISE Red & White Quart 47c THE RED & WHITE STORES