

# People Here and There

Rev. W. H. Cox, who recently resigned as pastor of the Baptist church of this city, left last evening for Vancouver, Washington, on a business trip.

J. Jacobson, of the Pendleton Auto Co., and Stanley Sayres, will leave this evening for Tacoma where they will see the auto races. They will leave on this evening's train and will remain until after the Fourth of July.

Lowell Kern left last night for Portland where he will join Mrs. Kern for a visit over the Fourth with relatives and friends.

P. T. Harbour and small son, of Weston, were Pendleton visitors yesterday. Mr. Harbour is owner of the Weston Brickyard, one of the largest brickyards in Umatilla county.

Russell Turner, frankly admits that he came to Pendleton with but one object in view, namely to get the Dempsey-Carpentier fight returns. He resides at Umatilla and with his father, R. M. Turner, is engaged in farming.

Arthur Halley arrived this morning from his home in Portland to spend a few days as the guest of his grandparents, Mr. and Mrs. John Halley.

### SULTRY WEATHER

(Continued from page 1.)

various parts of the crowd separated, and prevent motion picture operators from falling into the spectators laps.

**Bell Is Tested.**  
Facing the main entrance a triple-horned amplifier has been erected to make announcements. The big time-keepers' bell sounded like a fire siren and could be heard throughout the arena. The bell was tested particularly to prevent a recurrence of the Toledo affair, when the bell was claimed to have been unheard once and prolonged the round. French colors are all over the place. The Stars and Stripes are mingled alternately with the tricolor.

### No Decision Rendered

**RINGSIDE, July 2.—(A. P.)**—In a few minutes the spectacle ended. In accordance with New Jersey boxing laws no decision was rendered in the preliminaries but Curtin was generally conceded to have outpointed Delmont in the first tilt which was a featherweight match. The second bout between Paakey O'Garty and Frankie Burns, bantamweights, followed immediately.

### Tickets Purchased at Booths.

**JERSEY CITY, July 2.—(A. P.)**—At one p. m. the crowd around the house where Dempsey was staying became so great that mounted police were called. The defender was sleeping calmly upstairs.  
Governor Edwards and the military staff in full regalia paraded by the house on foot on their way to the arena. When notified that Dempsey was asleep they did not stop. Scores of speculators faced heavy losses. The crowds were apparently disturbed by the reports of counterfeit tickets and made purchases at the official selling booths. Speculators with their hands filled with tickets were offering \$50 postboards for \$25, \$10 tickets for \$25 and cheaper seats at similar reductions. They were the objects of ridicule and banter from the holders of box office tickets.

### Doughboys Call Georges "Buddy"

**RINGSIDE, July 2.—(A. P.)**—Carpentier entered the arena at 2 o'clock and went immediately to his dressing room. A squad of doughboys, wearing banners in their hats attesting sympathy for Carpentier, who was described as a "Buddy," was followed by a group of Cubans loudly proclaiming their interest in the French challenger.

### Rounds Are Announced.

**RINGSIDE, July 2.—(A. P.)**—Between the rounds a boy in white ducks encircled the ring carrying a sign proclaiming the rounds. The crowd still was apathetic, munching his lunch as the preliminaries winded their weary way through the program.

### Jack Enjoys Dinner.

**JERSEY CITY, July 2.—(A. P.)**—Dempsey did not let the bout affect

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his appetite. When the call came for dinner Jack was the first among those present. Before luncheon the champion engaged in a pool game with Mayor Baker of Atlantic City. Later Mayor Hogue of Jersey City and other city officials, called. Just before one o'clock Jack stole upstairs for an hour's nap before getting ready to go to the ringside.

### Frenchman Loses Way.

**RINGSIDE, A. P.**—The challenger lost his direction on reaching the 39 acres and stood puzzled outside as to which way to take. Two guides went out and piloted them in. Francois Deschamps, the Frenchman's manager, entered the arena chattering to himself with Parisian abandon and gesticulating as he marched to the dressing room.

### Burns Has Advantage.

Frankie Burns had the advantage on points in the second eight round preliminary. The referee stopped the Herman-Metranga bout of the third preliminary in the fifth round when Metranga was hanging helpless on the ropes.

### Jack Escapes Crowd.

**JERSEY CITY, July 2.—(A. P.)**—The champion entered one of the Tremont street entrances of the arena unobserved at 2:40. The large crowd waiting on Montgomery street expecting him to enter there were disappointed. The fifth preliminary was stopped in the seventh round when Soldier Jones was hanging defenseless on the ropes.

### House Was Sold Out.

**RINGSIDE, July 2.—(A. P.)**—Announcements made at 1:50 stated the "house was sold out," meaning that 31,600 seats were occupied. A patch of blue sky appeared at 1:30. About 2 o'clock the crowd began shedding their coats and it soon became a shirt sleeve party. Carp's arrival was unnoticed by all save nine of the spectators. The challenger looked as dapper as ever. He was wearing a gray suit with a cap to match.

**Very Few Counterfeit Tickets.**  
**RINGSIDE, July 2.—(A. P.)**—The

fourth bout between Griffin and Coster was stopped in the sixth round when Coster was kneeling on the floor. There were comparatively few persons turned away for presenting counterfeit tickets.

### Dempsey Goes to Arena.

**JERSEY CITY, July 2.—Dempsey** at 2:35 left for the arena, from the home of William G. Heppenheimer, a bank president and millionaire sportsman, where he spent the night. Dempsey was given a rousing cheer by several thousand as he emerged from the house, escorted by Chief of Police Bentley. The champion entered an automobile and preceded by a squad of motorcycle policemen, was driven to the arena through a lane of cheering admirers. He smiled and waved his hand to the crowd.

### Boxers Greet One Another.

**RINGSIDE—At 2:57** Carpentier into the ring and in two minutes Dempsey came in. Carpentier wore a long gray bath robe and Dempsey came into ring and in two minutes ring trunks and a maroon sweater-coat. He greeted the challenger with a friendly "Hello George," and they shook hands in the center of the center of the ring.

### Descamps Is Critical.

**RINGSIDE, July 2.—(A. P.)**—Benjamin Teddy Hayes, Jack Kearns, Mike Trant and Bernard Dempsey the champion's brother were in Dempsey's corner. Descamps, Journee and Charles Ledoux were in Carpentier's corner. Descamps went to Dempsey's corner and demanded the right to examine the hand bandages. He excitedly picked Dempsey seconds away and watched carefully as the tape was wound around Dempsey's fists.

### Carpentier Is Cheered.

Promoter Rickard has called into ring and shook hands with both fighters. Harry Erle nervously paced the ring while the gloves were tied on Carpentier who was introduced as the pugilistic idol of the old world and a soldier of France, getting a tremendous cheer. Dempsey was also applauded when he was introduced.

## Mme. Curie Says Goodbye to America



The famous French woman scientist and discoverer of radium, Mme. Marie Curie, said for home with her daughters, Eve and Irene after seven weeks tour. They took back \$100,000 worth of radium, a gift by American friends.

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MAKING BUTTER PRINTS

## Scientific Methods Applied To the Development of a Farm Industry—How Exact Knowledge of Reasons Why Has Taken the Place of Rule of Thumb In the Production of Butter.

By ARTHUR BUDD

**B**UTTER—particularly good butter—is a luxury. We are notoriously a luxurious people, and it might naturally be supposed that our per capita consumption of butter would be greater than that of any other nation.

This, however, is not a fact. In the year 1920 the people of the United States consumed, per capita, fourteen and a half pounds of butter. Canada twenty-seven and three-quarters pounds. Australia twenty-five and a half pounds, and Great Britain seventeen pounds.

The fundamental requisite for the production of good butter is clean milk, and in the modern up-to-date dairy cleanliness is absolutely demanded.

### A Model Dairy

The up-to-date dairy in its highest development is not inferior in cleanliness to the household of the most careful housewife.

Its cow-barn is floored with concrete, and at all times is kept neat as a new pin. Each animal has at least 1,000 cubic feet of air and seventy square feet of floor space. Flies are excluded by screening the large windows which brightly light the interior while affording perfect ventilation. Overhead trolleys bring the food and carry out the refuse. All receptacles for food and water are cleaned daily with live steam. No dust is allowed to enter stalls. And stalls are sprayed with live steam before milking, and the cows are carefully groomed daily.

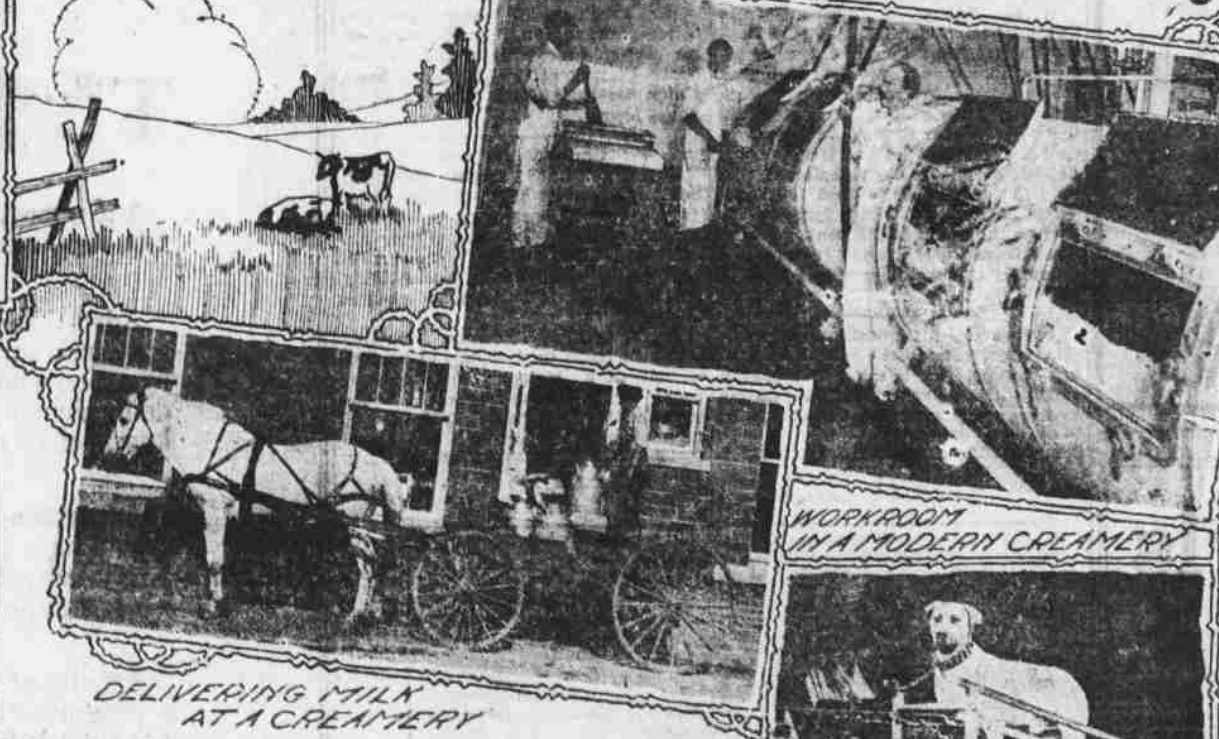
There is a wash room in which employees are required to wash their hands with soap and nailbrush before milking; after which they must put on a clean white suit and fresh-boiled rubber gloves. Employees must be in perfect health; a sick man, or one in whose family there is a sick member, is laid off for the time being. Cans are sterilized with live steam. The milk while still warm is filtered through sterile gauze into a porcelain vat, which feeds the fluid to a cooler where it is reduced to a temperature of 40 degrees Fahrenheit.

The domestication of the bovine animal dates back to a period remotely prehistoric. For many thousands of years cows have been customarily kept under conditions only less filthy and unsanitary than those to which the unfortunate pig has been subjected. As a result they have become very generally diseased. Tuberculosis has spread among them, and man is kind is now paying the penalty. It is estimated that 14 per cent. of all ailments are of bovine origin—i. e., attributable to infection from milk. This, needless to say, is particularly hard on the babies.

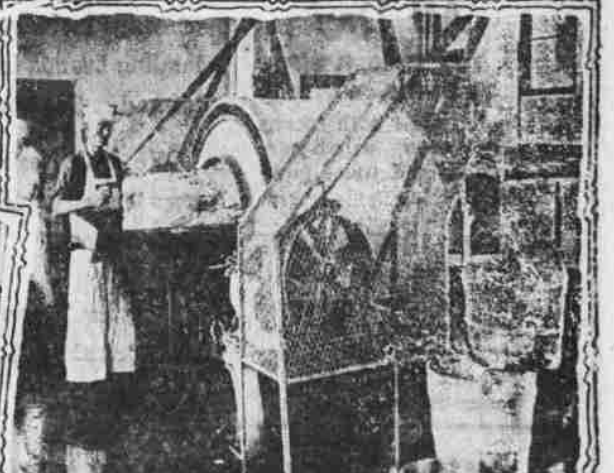
### Raw Milk Unsafe

Hence the practice of pasteurizing milk to make it safe. Raw milk is generally recognized as being unsafe, especially for infants and young children. But at the present time systematic efforts are being made to stamp out tuberculosis among cattle by inspection of herds and the killing

# The Art of Butter Making

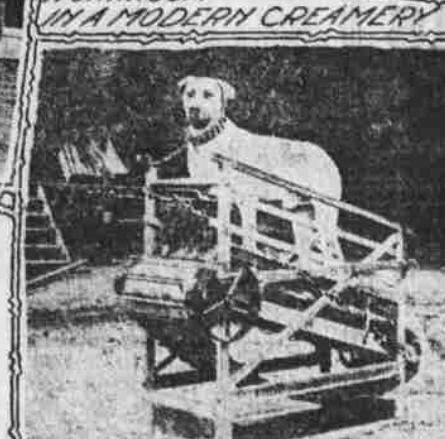


DELIVERING MILK AT A CREAMERY



BUTTER-MAKERS AT WORK

### WORKROOM IN A MODERN CREAMERY



DOG RUNNING A CHURN FOR BUTTER



TESTING CREAM FOR BUTTER-FAT CONTENT

of diseased animals. Good butter is distinguishable from poor butter by a delicious fragrance and a peculiar flavor familiar to the educated palate. What produces these qualities? Not sweet grass and clover, nor yet pure breeding in cows. They are attributable to minute vegetable organisms, called bacteria, which feed on the cream and thus make a ferment which gives to first-rate butter its distinctive taste and aroma. What these little workers lack in size they make up in numbers, for a pint of cream may contain thousands of millions of them.

Butter makers allow their cream to stand in a warm place for a few hours before churning it. In order that, as they say, it may "ripen." This ripening process is the effect of bacterial growth in the fluid. The cream is fairly alive with myriads of these microscopic plants within a short time after milking. Some of them will give to the butter an agreeable flavor and aroma; other species will contribute a bad smell and taste. The problem is to suppress the bad ones and encour-

age the good ones. Each species of bacteria multiplies most rapidly at a certain temperature. When the farmer keeps his cream at a degree of Fahrenheit which experience has taught him is desirable, he is encouraging the multiplication of the good "germs" and discouraging the bad ones. But in a creamery this object is achieved in a scientific way by the use of what are called "starters."

### "Cultures" in Bottles

A number of species of very desirable bacteria have been isolated. Such a culture is a little bottle of skim milk containing a few millions of bacteria of a good sort, and no other kind. It was prepared by sterilizing the skim milk and inoculating it with a few of the germs which thereupon proceeded rapidly to multiply.

The creamery manager heats a pintful of cream to 155 degrees Fahrenheit, thereby killing all the bacteria it contains. Then he pours into it the "starter" culture, and the good germs promptly multiply in such numbers that each quartful is as full of them as the whole quartful

of cream becomes a culture of the desirable microbes, and, when some of it has been transferred to all the other pans of cream, the entire stock on hand is provided with exactly the kind of bacteria that will produce in the subsequent butter a first-rate flavor and aroma.

The cultured breed of bacteria may be perpetuated from day to day in cream or in skim milk. At the end of about six weeks, however, it will "peter out," and a fresh bottle of "starter" must be used. It should be

said in this connection that the much-steamed species of bacteria were originally obtained from exceptionally excellent butters. Also that they are sometimes sold not in bottles, but in dry form, put up in tablets with milk sugar.

The bacteria used in this way are of kinds that produce lactic acid. This they do by feeding on the sugar contained in the milk and breaking it up, thereby giving to sour milk its peculiar flavor. The sowing of the cream, up to a certain point, is a necessary

### preliminary to the making of butter. Modern Methods

The old-fashioned method of separating cream in shallow pans is objectionable because the surface is exposed to the air, and the cream is liable to absorb or develop objectionable flavors. Furthermore, the skim milk retains a considerable percentage of the butter-fat. The centrifugal separator does the work much better in a few minutes, skimming so "clean" as to leave behind only a trace of butter-fat. The cream should be placed immediately in cold water and stirred until the temperature is below 60 degrees. Twelve hours before churning, it should be warmed to about 70 degrees, and allowed to stand until it thickens and is milky over. The churning takes 20 to 40 minutes.

In the belief that prisons are too comfortable to serve as threats to those of criminal tendencies, a Justice of the Brooklyn supreme court advocates the judicious use of the lash in certain cases. All doctors and dentists entering Mexico must pass an examination. Those who have been practicing three years in that country may continue, provided they register diplomas from foreign institution of good standing.

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